MOTAK

Gas Fryer - Floor Model

Model #: MGF (3, 4, or 5)

These floor fryers have 35-, 50-, or 70-pound frypots made with peened stainless steel. The 3, 4, or 5 burner tubes have an baffle system that provides efficient heat transfer. The front and door are made of stainless steel, and the extra-strong door has a welded magnet and reversible handle. Each unit includes two half (MGF3 and MGF4) or full (MGF5) fry baskets with red plastic-coated handles.

The 1-millivolt thermostat has a range of 200-400°F and a backup safety high-limit control shuts the fryer down if shortening exceeds the maximum temperature. The thermostat, gas valve, and high-limit shutoff are Invensys/Robertshaw parts.

Not suitable for installation in non-commercial or residential applications.

Warranty

18 month parts & labor

Certifications

c UL US LISTED

CLASSIFIED UL EPH ANSI/NSF 7 COMMERCIAL REFRIGERATOR AND/OR STORAGE FREEZER 37FR

MGF3

MGF4

MGF5

Product Details

- Heavy-duty construction
- 35-, 50-, or 70-pound frypot capacity
- 3, 4, or 5 burner tubes
- Peened stainless steel frypot with smooth welds
- Stainless steel front, top ledge, and header
- Frypot cool zone
- Efficient (30,000) BTU heat exchange tubes with high heat baffles
- Stainless steel door with integral liners
- Smooth finish, high-grade (G90) galvanized sides and back
- Two nickel chrome wire mesh fry baskets with red plastic coated handles
- Stainless steel rod basket hanger
- 200ºF to 400ºF Invensys thermostat
- Auto-reset high-limit shutoff
- Shipped with casters
- Full foam zone
- Welded door magnet
- Recessed door handle
- 1¼" ball-type, full-port drain
- Built-in flue deflector

MOTAK reserves the right to make changes to the design or specifications without prior notice.

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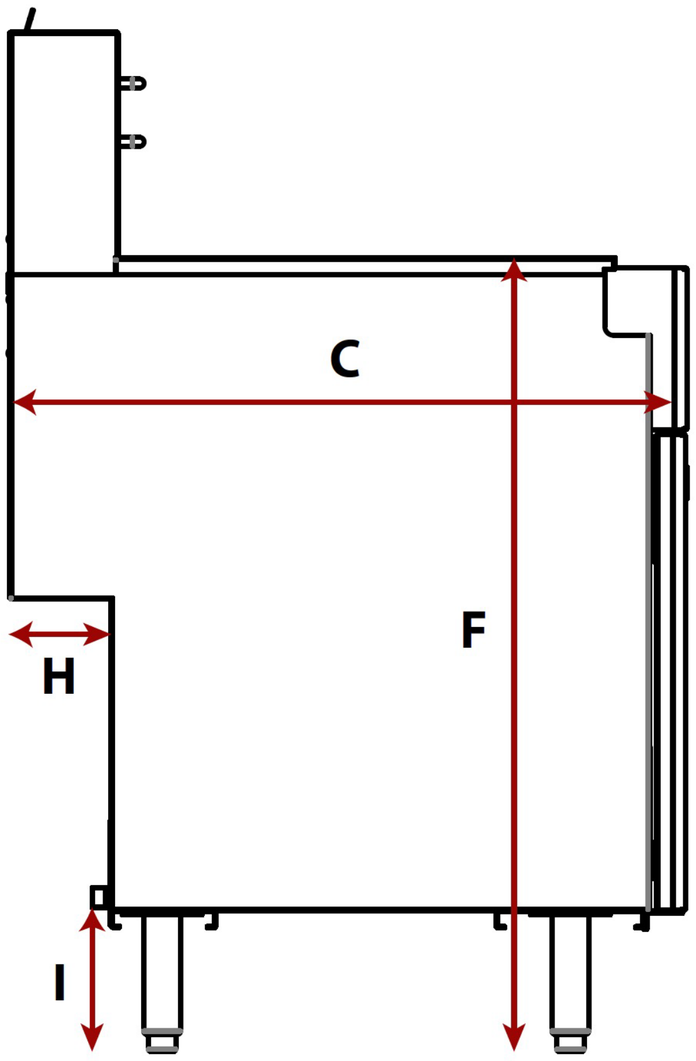
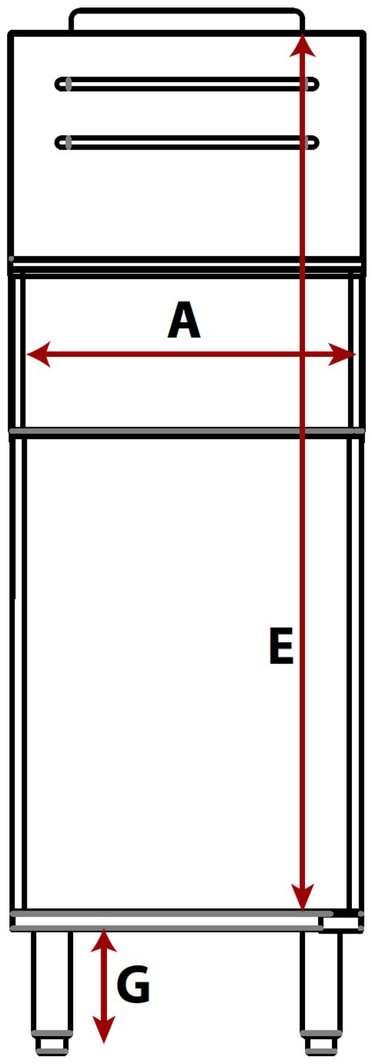
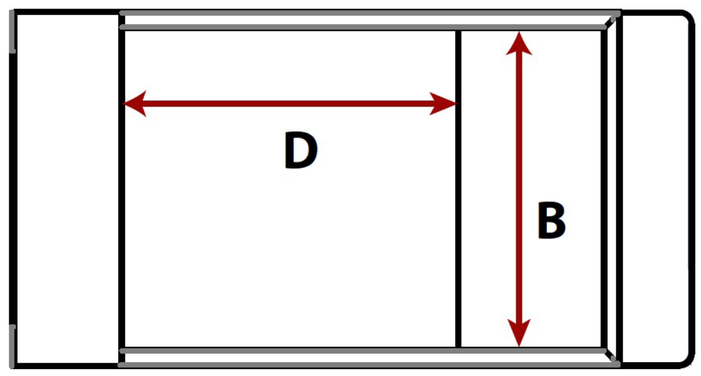
Plan View



Side View



Front View



Top View

Specifications

Not suitable for installation in non-commercial or residential applications.

Model	Width		Depth		Height			Gas Connection		Total BTU/hr.	Crated Weight (lbs)
	A	B	C	D	E	F	G	H	I		
MGF3	15.5”	14”	30.3”	14”	47.2”	34.7”	6”	4.2”	7”	90,000	169 lbs.
MGF4	15.5”	14”	30.3”	14”	47.2”	34.7”	6”	4.2”	7”	120,000	183 lbs.
MGF5	21”	18”	34.3”	18”	47.2”	34.7”	6”	4.2”	7”	150,000	209 lbs.

Gas Supply & Burner Information

Supply pressure should be a of minimum 4” W.C. for natural gas and 10” W.C. for propane. The fryer has one rear-located, ¾” NPT male connector.

Model	Burners	Gas Type	Manifold Pressure	Number of Heat Tubes	Rate Each BTUs/hr.	Total Rate BTUs/hr.	Orifice Size
MGF3	Main	Natural	4” W.C.	3	30,000	90,000	#39
		Propane	10” W.C.	3	30,000	90,000	#52
MGF4	Main	Natural	4” W.C.	4	30,000	120,000	#39
		Propane	10” W.C.	4	30,000	120,000	#52
MGF5	Main	Natural	4” W.C.	5	30,000	150,000	#39
		Propane	10” W.C.	5	30,000	150,000	#52

* Minimum supply pressure is 4” W.C. for natural gas and 10” W.C. for propane.

** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.

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