

# 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



ANSI/NFPA 7  
COMMERCIAL REFRIGERATOR  
AND/OR STORAGE FREEZER  
37FR

## 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



MGF3



MGF4



MGF5

- Two nickel chrome wire mesh fry baskets with red plastic coated handles
- Stainless steel rod basket hanger
- 200°F to 400°F 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.

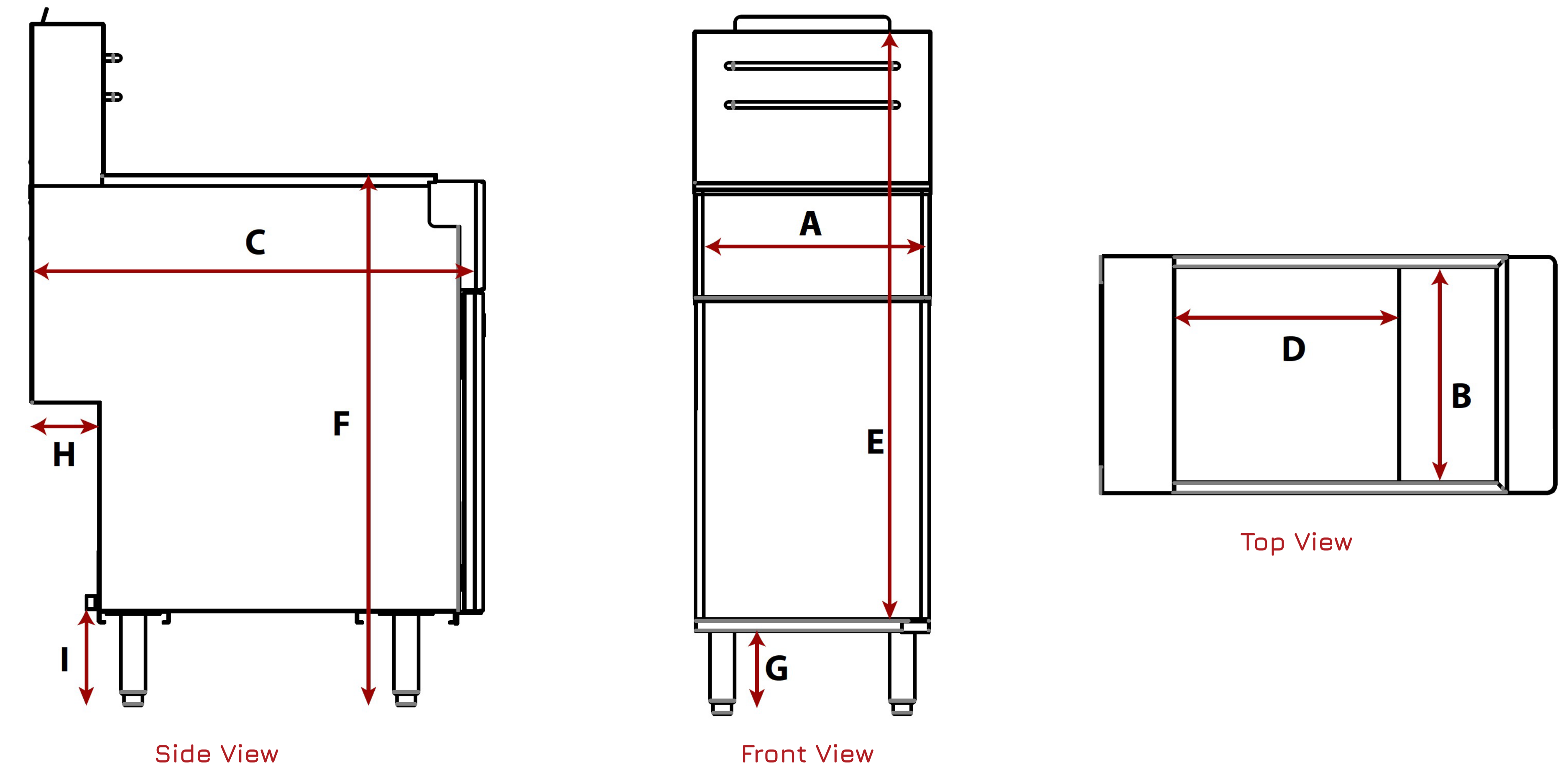
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MOTAK

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Gas Fryer – Floor Model

Plan 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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