

MGF3-N-C

MOTAK MGF3-N-C 40 lb Vat Natural Gas Floor Fryer Instruction Manual

Model: MGF3-N-C

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new MOTAK MGF3-N-C 40 lb Vat Natural Gas Floor Fryer. This commercial-grade fryer is designed for high-volume frying operations in professional kitchen environments. Please read this manual thoroughly before installation and use, and retain it for future reference.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

This appliance is intended for commercial use only. It is not suitable for residential or other non-commercial applications.

GAS SAFETY: Ensure all gas connections are properly sealed and checked for leaks before operation. Installation must be performed by a qualified technician in accordance with all local codes and national standards.

HOT OIL HAZARD: Hot oil can cause severe burns. Exercise extreme caution when operating, cleaning, or moving the fryer. Always allow oil to cool completely before draining or cleaning.

CALIFORNIA PROPOSITION 65 WARNING: This product can expose you to chemicals including lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.



Image: Close-up of the Proposition 65 warning label affixed to the fryer's side panel.

3. PRODUCT OVERVIEW

The MOTAK MGF3-N-C is a robust natural gas floor fryer designed for durability and efficiency. Key features include:

- **Powerful Performance:** Single 40 lb vat capacity for high-volume frying.
- **Durable Construction:** Sturdy stainless steel body built for commercial kitchen environments.
- **Efficient Heating:** Natural gas fired with 3 heating tubes for consistent and efficient temperature maintenance.
- **Easy Cleaning:** Removable fry baskets and a drain valve for convenient oil management and cleaning.
- **Mobile Design:** Equipped with casters for easy positioning and mobility within your kitchen.
- **High BTU Output:** 90,000 BTU for rapid heating and recovery.

Components



Image: Front view of the MOTAK MGF3-N-C gas fryer, showing the stainless steel exterior, control panel area, and fry baskets.



Image: Side view of the MOTAK MGF3-N-C gas fryer, highlighting the drain valve located at the bottom rear for oil removal.

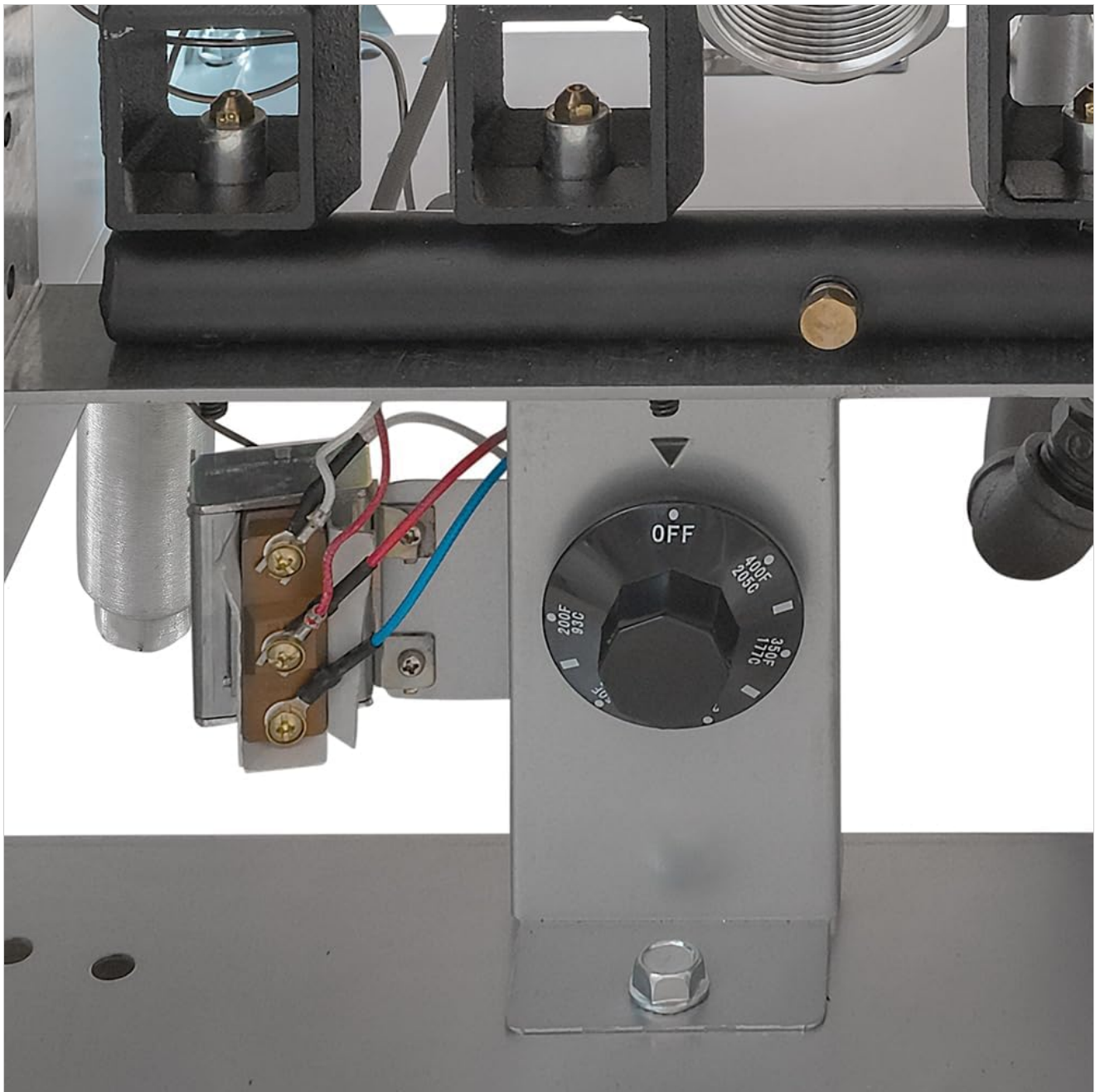


Image: Close-up of the temperature control dial, indicating settings from OFF to various Fahrenheit and Celsius temperatures.



Image: Interior view of the fryer vat, showing the three heating tubes at the bottom and the wire rack for basket support.



Image: A wire mesh fry basket with red handles positioned within the fryer vat, above the heating tubes.

4. SETUP AND INSTALLATION

Unpacking: Carefully remove the fryer from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and your supplier.

Location: Place the fryer on a level, non-combustible surface. Ensure adequate clearance from combustible walls and materials as per local fire codes. The casters allow for easy movement, but the fryer should be locked in place during operation.

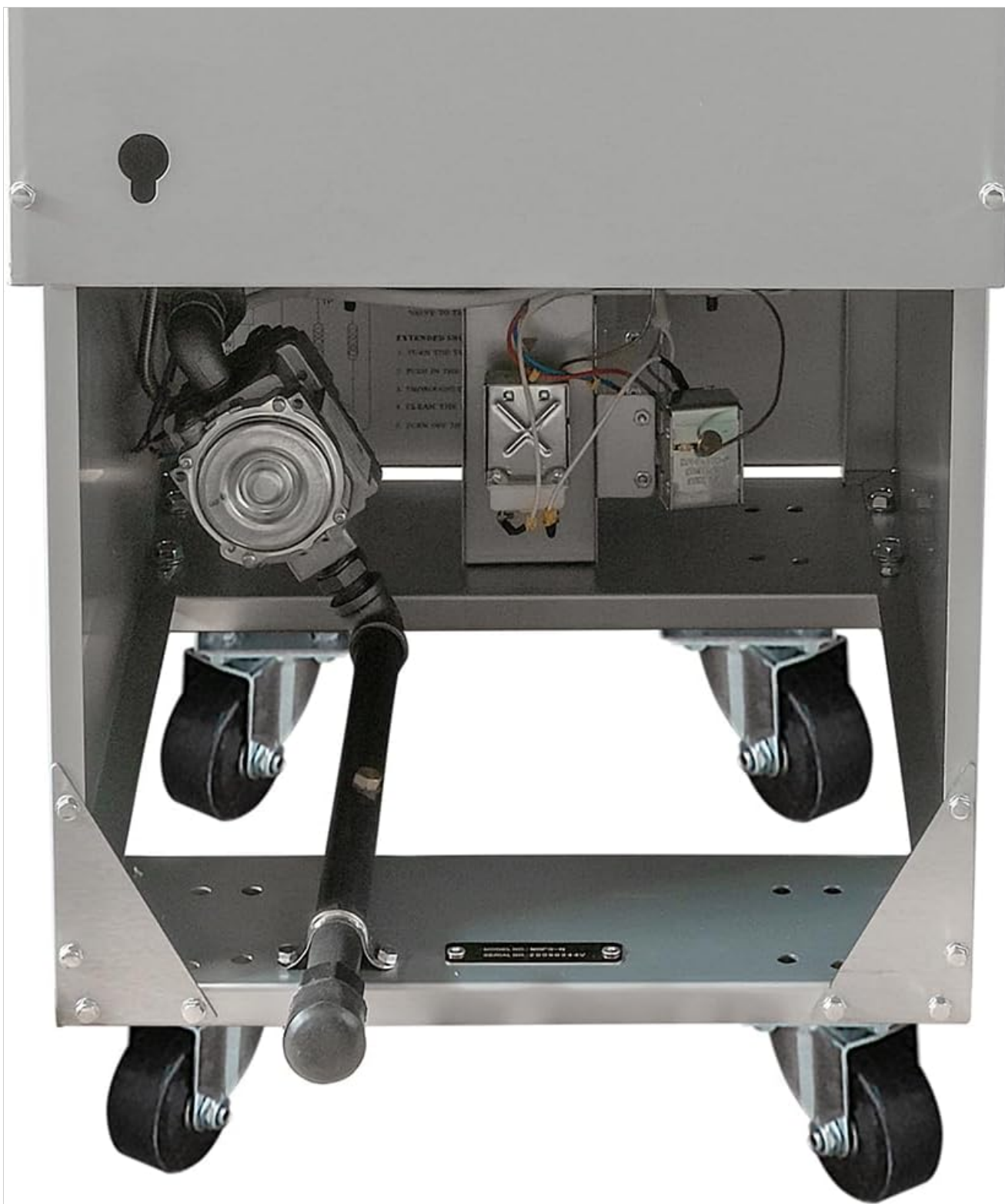


Image: Underside view of the fryer, showing the sturdy frame and four swivel casters for mobility.

Gas Connection: This fryer is designed for Natural Gas. Connect the fryer to the gas supply using a qualified gas technician. Ensure the gas pressure is within the specified range for optimal performance. A manual shut-off valve must be installed upstream of the appliance.

Leveling: Use a spirit level to ensure the fryer is perfectly level. Adjust the casters or use shims if necessary. Proper leveling is crucial for even cooking and safe oil drainage.

5. OPERATING INSTRUCTIONS

Initial Startup

1. Ensure the drain valve is closed.
2. Fill the vat with cooking oil to the indicated MAX fill line. The fryer has a 40 lb vat capacity, with a maximum oil capacity of approximately 50 pounds. Do not overfill or underfill.
3. Turn the gas supply on.
4. Turn the temperature control knob to the desired frying temperature (e.g., 350°F / 177°C). The igniter will automatically light the burners.
5. Allow the oil to heat to the set temperature. This may take several minutes.

Frying Procedure

1. Once the oil reaches the desired temperature, carefully place food into the fry baskets. Do not overload baskets, as this can lower oil temperature and result in soggy food.
2. Lower the baskets into the hot oil.
3. Fry food until it reaches the desired doneness and color.
4. Lift baskets and hook them onto the basket hanger to allow excess oil to drain back into the vat.
5. Carefully remove food from baskets.

Shutting Down

1. Turn the temperature control knob to the "OFF" position.
2. Turn off the main gas supply valve to the fryer.
3. Allow the oil to cool completely before proceeding with cleaning or maintenance.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and safe operation of your fryer.

Daily Cleaning

1. Ensure the fryer is completely cool and the gas supply is off.
2. Open the drain valve and drain the used oil into a suitable heat-resistant container.
3. Remove the fry baskets and any internal racks. Clean them with hot, soapy water and a non-abrasive brush. Rinse thoroughly and air dry.
4. Scrape any food debris from the vat interior.
5. Clean the vat interior with a fryer cleaning solution, following the manufacturer's instructions. Rinse thoroughly with clean water until all residue is removed.
6. Wipe down the exterior stainless steel surfaces with a damp cloth and mild detergent. Dry thoroughly to prevent water spots.

Periodic Maintenance

- **Gas Connections:** Periodically check all gas connections for leaks using a soap solution.
- **Burners:** Ensure burners are free from grease and debris. Clean as needed.
- **Thermostat Calibration:** Have a qualified technician check and calibrate the thermostat annually to ensure accurate temperature control.
- **Casters:** Inspect casters for proper function and lubricate if necessary.

7. TROUBLESHOOTING

Before calling for service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Fryer does not heat up.	Gas supply off; Thermostat set to OFF; Pilot light out; Faulty igniter.	Check gas supply valve; Turn thermostat to desired temperature; Relight pilot (refer to specific relighting instructions on unit); Contact qualified technician.
Oil not reaching set temperature.	Low gas pressure; Overloaded baskets; Thermostat out of calibration.	Verify gas pressure; Reduce food load; Contact qualified technician for calibration.
Oil overheating.	Faulty thermostat; Incorrect temperature setting.	Check temperature setting; Contact qualified technician for thermostat replacement.
Excessive smoke from oil.	Oil is old/degraded; Oil temperature too high.	Replace oil; Check thermostat setting and calibration.

8. SPECIFICATIONS

Attribute	Value
Model Name	MGF3-N-C (Also referred to as Mgf4-p-c in some documentation)
Brand	MOTAK
Material	Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	31" x 15.5" x 54"
Item Weight	169 Pounds
Vat Capacity	40 lb (Oil capacity up to 50 Pounds)
Fuel Type	Natural Gas
BTU Output	90,000 BTU
Heating Tubes	3

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact your authorized dealer. Keep your purchase receipt and model number readily available when seeking support.