

Gas Fryers

Models

- MVF30
- MVF45

- MVF60
- MVFT60



MVF30



MVF45



MVF60

Standard Features

- MVF30 – 1 frying baskets, single tank
- MVF45 – 2 frying baskets, single tank
- MVF60 – 2 frying baskets, single tank
- MVFT60 – 2 frying baskets, twin tank
- Piezo ignition
- Thermostatically controlled
- High limit thermostats
- Large bore drain tap
- Stainless Steel 'V' shaped Pan
- Flame failure device on all burners

Options & Accessories

- 150mm High Castors
- Flexible gas hose
- Also available in Natural Gas or Propane

Specifications

Moorwood Vulcan offers the ultimate in design and service excellence with this stylish, functional selection of medium duty prime cooking equipment, manufactured to the highest standards.

The Moorwood Vulcan range of fryers provides a number of options suitable for a variety of applications optimising oil capacity against output performance ensuring the caterer has best performance, best efficiency and lowest operating costs.

All Moorwood Vulcan fryers are constructed with a deep 'V' Pan to give an effective cool zone prolonging oil life. A large bore drain valve situated at the front of the fryers facilitating easy cleaning. The Moorwood Vulcan fryers range offers three single tank versions, available as 300mm, 450mm and 600mm modules and also a 600mm twin tank version.

The product is ideal for a hard working kitchen and is designed to provide many years of value-for money service.

Suites with other Moorwood Vulcan products to make a modular cooking centre



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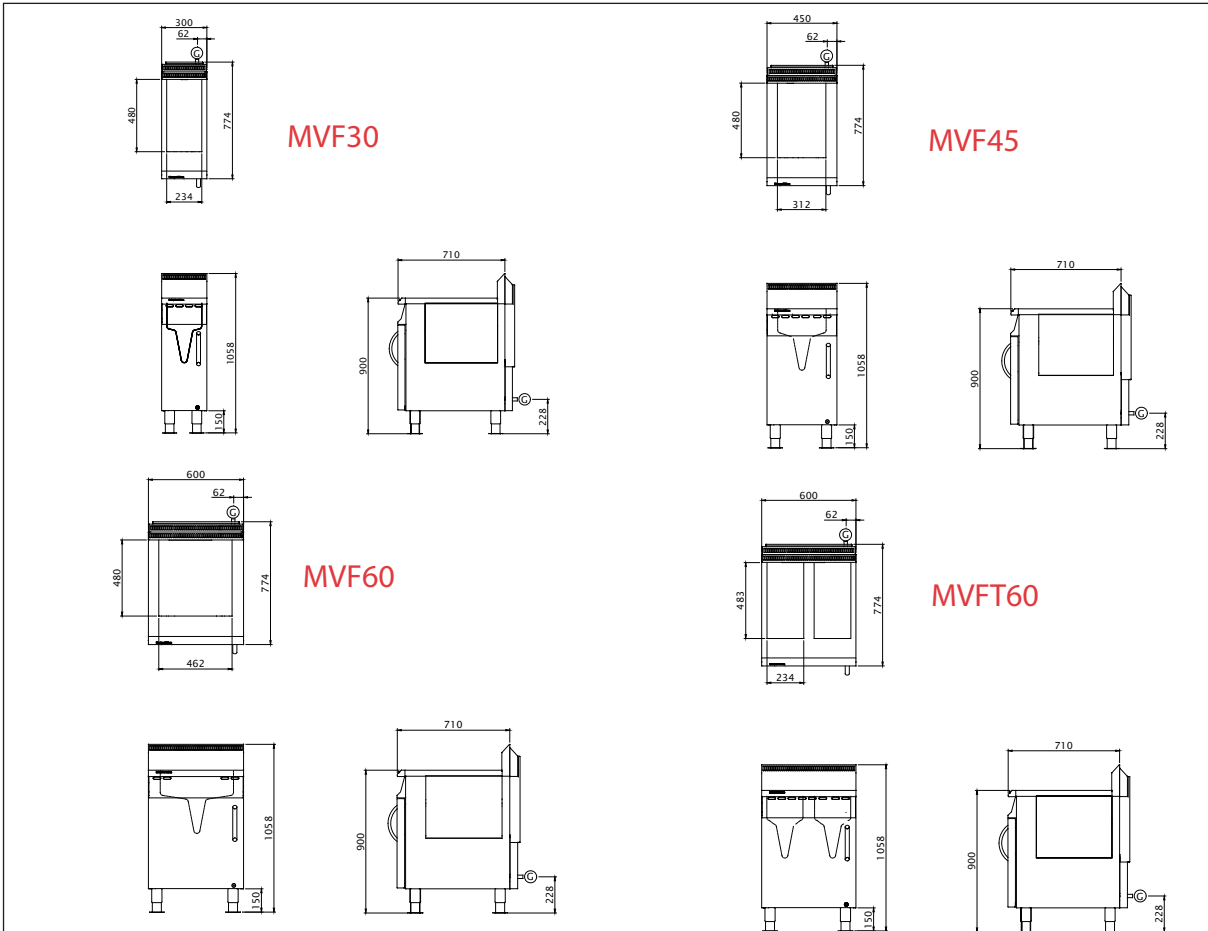
5E Langley Business Park, Station Road, Langley, Berkshire SL3 8DS
Fax: 01753 485901 Email: info@enodis.com

Group Tel: 0845 370 4888

www.enodisuk.com

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DIMENSIONS

MODEL NO.	OVERALL SIZE			PAN SIZE		BASKET SIZE			NET WEIGHT	SHIPPING WEIGHT (APPROX)
	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH		
MVF30	1058mm	300mm	710mm *	234mm	483mm	112mm	205mm	400mm	55kg	62kg
MVF45	1058mm	450mm	710mm *	312mm	483mm	112mm	135mm	400mm	70kg	79kg
MVF60	1058mm	600mm	710mm *	462mm	483mm	112mm	205mm	400mm	85kg	94kg
MVFT60	1058mm	600mm	710mm *	234mm	483mm	112mm	205mm	400mm	85kg	94kg

* 774mm including Heat Protection Plate

POWER REQUIREMENTS

Model NO.	Oil Capacity	Gas Consumption per hr. Natural Gas	Gas Consumption per hr. Propane Gas	Gas Connection	Total Output (kW) NG / LP
MVF30	17 litres	1.39m ³ /hr	1.12kg/hr	R 1/2"	15.2 / 15.1
MVF45	20 litres	2.87m ³ /hr	1.84kg/hr	R 1/2"	31.0 / 26.1
MVF60	23 litres	3.48m ³ /hr	2.52kg/hr	R 1/2"	37.7 / 35.8
MVFT60	34 litres (2x17 litres)	3.55m ³ /hr	2.57kg/hr	R 1/2"	38.4 / 36.6

If using a flexible snap on connection hose, a 3/4" diameter is required. Please consult the Technical Manual or CORGI regulations for further details. Please allow adequate clearance for Connection elbow & governor arrangement behind equipment

For further information on MV products and services or advice on which unit suits you best please contact the sales department.

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Model Specification