



MarineSeries

Item No. \_\_\_\_\_  
Project \_\_\_\_\_  
Quantity \_\_\_\_\_

## US Navy, High Capacity Floor Model Fryer

## Model: 150F-MN



Model 150F-MN shown with optional legs

### PERFORMANCE GUIDE

Power Input	22-kW
Shortening Capacity	50 lbs.
Preheat Time [to 350°F]	7 minutes
Frozen Fries Production	125 lbs./hr

### MARINE SHORT/BID SPECIFICATION

Fryer shall be a **LANG Manufacturing Model 150F-MN**, a 15" wide floor model electric heated unit with 22-kW power input; 50-lb. shortening capacity and 125 lbs./hr frozen fries production capacity; two half size baskets with manual basket lifts; all stainless steel cabinet base and 14" extra-deep fry tank with smother cover; negative bias overtemp thermostat, Navy-approved test switch. Meets SOLAS requirements.\*

### MARINE PRODUCT WARRANTY

One year, parts & labor. (Labor in U.S. only)

### MARINE CONSTRUCTION FEATURES

Fryer manufactured to MilSpec S-F-695G, including:

- One piece heavy duty 430 Series stainless steel exterior, with No. 4 finish
- Enclosed cabinet base with door
- 14" deep stainless steel fry kettle
- Smother cover standard
- 22-kW [total] rod type low watt density heating elements
- Two frying baskets with manual basket lift system
- Front mounted oil drain ball valve
- Quick disconnect oil drain extension standard
- Optional 6" legs with height-adjustable deck mounting flanges

### PERFORMANCE FEATURES

- 125 lbs./hr frozen fries production in space saving 15" wide unit
- 14" deep kettle provides 2" of freeboard at 15° ship's roll
- Low watt density heating elements provide even heating and extend shortening life
- Heating elements hinge up and out of kettle for easy cleaning
- Enclosed cabinet base provides additional storage
- Unit is fully serviceable from front

### CONTROL PACKAGE

- Power ON-OFF switch
- Negative bias overtemp thermostat
- Navy-approved test switch
- POWER, HEAT & OVER-TEMP indicator lights

The only fryer to meet BOTH milspec S-F-695G and SOLAS requirements\*

\*SOLAS (Safety of Lives At Sea): A redundant control and extra safety measures to prevent oil temperatures from exceeding safe limits.



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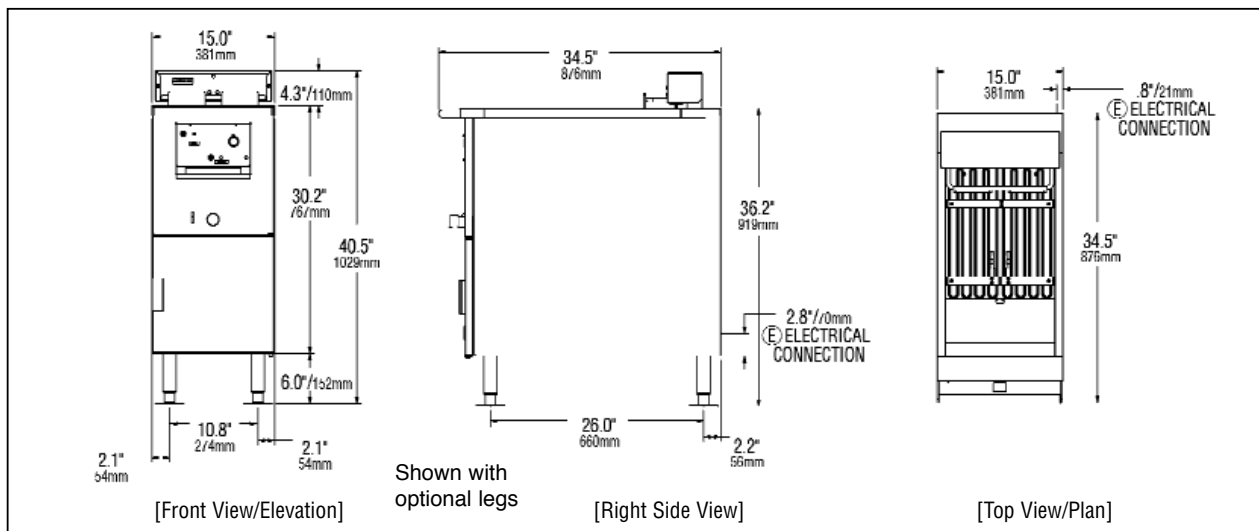


# US Navy, High Capacity Floor Model Fryer

# Model: 150F-MN

## MARINE INSTALLATION REQUIREMENTS

- Approved for military shipboard installations only
- Ⓜ Single 440V, 3-Phase electrical connection
- Installation under approved vent hood required.
- Optional 6" legs with height-adjustable deck mounting flanges [Power connection from rear. See below]



Model	Height x Width x Depth (Including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
150F-MN	40.5" x 15.0" x 34.5" 1029mm x 381mm x 876mm	Sides: 0" Back: 0"	130 lbs. 59 kg	180 lbs. 82 kg	85

Model	Volts AC - Hz	Total kW	Amps - Three Phase	Amps - Single Phase
150F-MN	440 - 50/60	22.0	43.3	N/A

Due to continuous improvements, specifications subject to change without notice.



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**LANG MANUFACTURING • 10 SUNNEN DR. ST. LOUIS, MO 63143**  
**PHONE: 314-678-6315 • FAX: 314-781-3636 • www.langworld.com**