



Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## Electric, Floor Model, Cabinet-Base or Range-Match Fryer **Model: 130F-BASE or 130F-EXT36**



Model 130F-EXT36 shown

### PERFORMANCE GUIDE\*

Power Input	12-kW
Fat Capacity	30 lbs.
Preheat Time [350°F]	7 minutes
Frozen Fries Production	68 lbs./hr

\* Models 130F-BASE & 130F-EXT36 have same performance characteristics

### 130F-BASE - SHORT/BID SPECIFICATION

Fryer shall be a **LANG Manufacturing Model 130F**, a 15" wide floor model electric heated unit with 12-kW power input; 30 pound shortening capacity and 68 lbs/hr frozen fries production capacity; twin half size baskets with manual basket lifts; all stainless steel cabinet base and fry tank; 6" adjustable legs; plus the features listed and options/accessories checked:

### 130F-EXT[36,60] - SHORT/BID SPECIFICATION

Fryer shall be a **LANG Manufacturing Model 130F**, a 15" wide floor model electric heated unit designed to match Lang 36" Ranges; with 12-kW power input; 30 pound shortening capacity and 68 lbs/hr frozen fries production capacity; twin half size baskets with manual basket lifts; all stainless steel cabinet base and fry tank; 6" adjustable legs; plus the features listed and options/accessories checked:

### STANDARD PRODUCT WARRANTY [Both Models]

- One year, parts & labor
- Fry pot is guaranteed to never leak.

### CONSTRUCTION FEATURES [Both Models]

- One piece heavy duty 430 Series stainless steel exterior, with attractive No. 4 finish
- Enclosed cabinet base with door
- Stainless steel fry kettle
- 12-kW [total] rod type low watt density heating elements
- Twin frying baskets with manual basket lift system
- Front mounted oil drain ball valve

### PERFORMANCE FEATURES [Both Models unless indicated]

- 130F-EXT36 Model provides an attractive, integrated battery look with Lang 36" Ranges
- High production in space saving 15" wide unit
- Kettle and element design provide a large cool zone where food particles can collect
- 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 some additional storage
- All service is done from front, without moving the unit

### CONTROL PACKAGE [Both Models]

- Power ON-OFF switch
- Thermostat
- POWER, HEAT & OVER TEMP indicator lights



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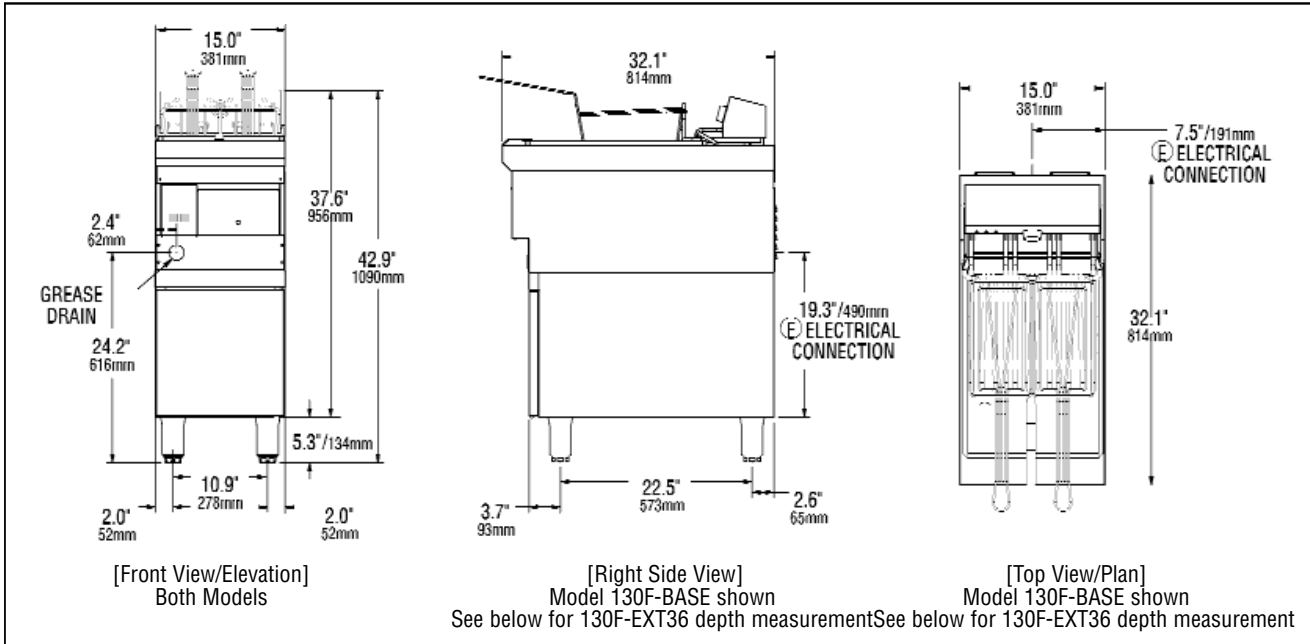
# Electric, Floor Model, Cabinet-Base or Range-Match Fryer Model: 130F-BASE or 130F-EXT36

## INSTALLATION REQUIREMENTS

- ⓔ Single 208V or 240V, 3-phase or optional 480V, 3-Phase electrical connection [130F-BASE: Power connection from rear or bottom. See below] [130F-EXT36: Power connection through bottom. [See below]
- Installation under approved vent hood required. Consult local codes.

## OPTIONS & ACCESSORIES

- Full-size basket
- Half-size basket [two provided]
- Quick disconnect grease drain pipe
- 480 Volt, 3-phase model
- 5" casters, two-locking, two-swivel [In place of legs]



Model	Height x Width x Depth (Including standard legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
130F-BASE	42.9" x 15.0" x 32.1" 1090mm x 381mm x 814mm	Sides: 0" Back: 0"	145 lbs. 66 kg	165 lbs. 75 kg	85
130F-EXT36	42.9" x 15.0" x 38.1" 1090mm x 381mm x 967mm		158 lbs. 72 kg	206 lbs. 94 kg	85

Model	ⓔ Electrical Requirements			
	Voltage	Total kW	Phase	Amps/Line
130F-BASE	208V/60Hz	12.0	3	33.3
130F-EXT36	240V/60Hz	12.0	3	28.9
	480V/60Hz	12.0	3	14.4

## CAD SYMBOLS & PRICING



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



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**LANG MANUFACTURING - A DIVISION OF STAR MANUFACTURING INT'L, INC. • 10 SUNNEN DR. ST. LOUIS, MO 63143**  
**TOLL FREE: 800.264-7827 • FAX: 314-781-3636 • www.langworld.com**