



# MJ50 Gas Fryers -- CE

## Previously MJ45

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

MJ50 Gas Fryers -- CE

### Models

MJ150



MJ150

### Standard Features

- Open-pot design is easy to clean
- 50-lb (25-liter\*) oil capacity per full frypot
- 97,271 Btu/hr. input (24,502 kcal) (28.5 kw) per full frypot
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm) per full frypot
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Digital Control
- Stainless steel frypot, door and cabinet
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Two twin baskets
- 3/4" gas connection
- Melt Cycle
- Over-the-flue basket hanger

### New Standard Features

- 6" (15.2 cm) legs with 1" (2.5 cm) adjustment and casters for in-store customization
- Frypot cover

### Options & Accessories

- Spreader cabinet
- CM3.5 controller
- Basket lifts (CM3.5 controller only)
- Triplet basket
- Full basket
- Sediment tray
- Fish plate
- Splash shield

See Frymaster price list for other available options and accessories.

### Specifications

**Unsurpassed in their versatility, proven worldwide performance and low maintenance needs**

The MJ50 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ50 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded products to specialty foods.

The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate

temperatures for efficient heat-up, cooking and recovery.

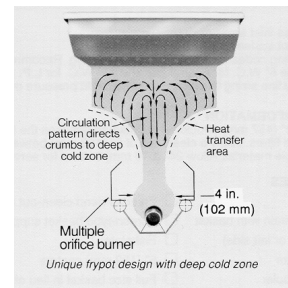
The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning. The standard front flush feature deflects oil out from the back of the frypot, moving sediment to the front drain valve for easy and thorough removal.

The optional spreader can include a heat lamp and holding station. The holding station can use either cafeteria-style or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station.

\*Liter conversions are for solid shortening @ 70°F



Meets CE food contact requirements.

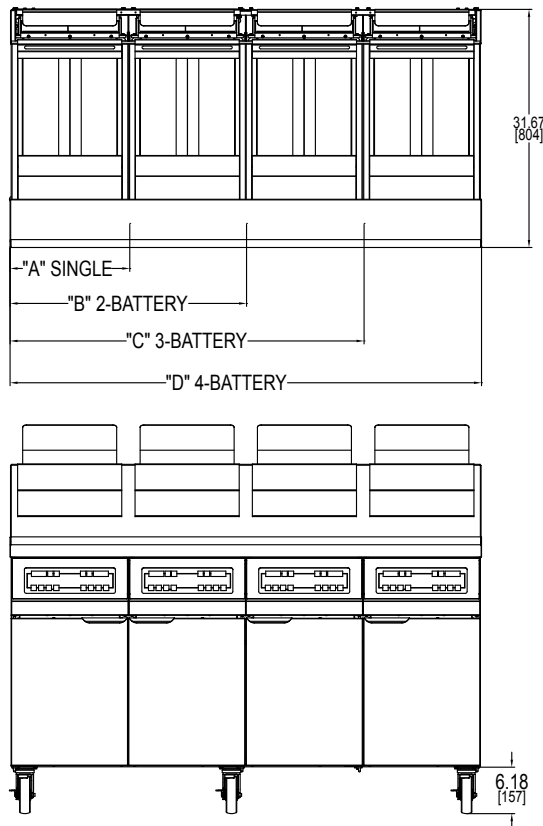


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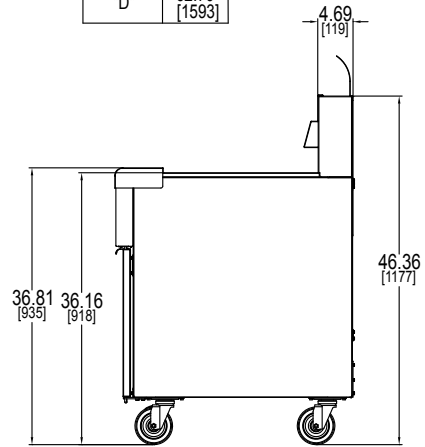
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**INCHES  
(MM)**

MODEL	UNIT WIDTH
"A"	15.92" [404]
"B"	31.45" [799]
"C"	47.08" [1196]
"D"	62.70" [1593]


**DIMENSIONS**

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	**APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJ150	50 lbs. (25liters) per frypot	16" (40.6)	*31-5/8" (80.3)	*46-3/8" (118)	10-5/8" (27)	202 lbs. (92kg)	85	22	<b>W</b> 21" (53)	<b>D</b> 35" (89)	<b>H</b> 52" (132)
MJ250		31-1/2" (80)				404 lbs. (183)	85	56	38" (97)	44" (112)	58" (147)
MJ350		47-1/8" (119.6)				606 lbs. (275)	77.5	78	53" (135)	44" (112)	58" (147)
MJ450		62-3/4" (159.3)				808 lbs. (367)	77.5	107	70" (178)	44" (112)	60" (152)

\*Without basket lifts.

\*\*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

**POWER REQUIREMENTS**

MODEL NO.	BASIC CE OPTIONS	
	CONTROLS/ FRYPOT	BASKET LIFTS*/ FRYPOT
MJ150 MJ250 MJ350 MJ450	230V 1 A	230V 2 A

**HOW TO SPECIFY EXAMPLE**

The following description will assist with ordering the features desired:  
 MJ150 50-lb. performance, open-pot gas fryer with digital controller;  
 centerline, fast-action temperature probe.

**NOTES**

- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Check plumbing codes for proper line sizing to support Btu/hr. rating. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for LP gas, not to exceed 14" W.C.

**•DO NOT CURB MOUNT**
**CLEARANCE INFORMATION**

- A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

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