



# MJ40 Gas Fryers with Filtration -- Domestic & Export

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

MJ40 Gas Fryers with Filtration -- Domestic & Export

## Models

- FMJ240       FMJ340       FMJ440



Model FMJ240

## Fryer Standard Features

- Open-pot design is easy to clean
- 40-lb (25-liter) oil capacity
- 110,000 Btu/hr. input (27,700 kcal) (32.2 kw)
- Frying area 12" x 15" x 4-1/4" (30.5 x 38.1 x 10.8 cm)
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller, no electric connection required
- 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
- Casters
- Gas connection -- see chart
- EZSpark™ push-button ignitor
- Over-the-flue basket hangers

## Filter Standard Features

- 50-lb (25 liter) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full frypots in two left most cabinets of the battery
- Large capacity filter pan removes easily for cleaning
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 4 fryers in one battery
- 1/3 H.P. filter motor
- 4 GPM (15 LPM) pump
- Stainless steel crumb catcher
- Filter starter kit
- Drain safety switch
- Front oil flush

## Specifications

### **Designed for versatility, proven performance and trouble-free filtering of fryer batteries without wasting valuable space**

The MJ40 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ40 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 filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.



8700 Line Avenue  
 Shreveport, LA 71106-6814  
 USA

Tel: 318-865-1711  
 Tel: 1-800-221-4583  
 Fax: 318-868-5987  
 E-mail: [info@frymaster.com](mailto:info@frymaster.com)

[www.frymaster.com](http://www.frymaster.com)  
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**OPTIONS & ACCESSORIES**

- External oil discharge -- available on built-in filter batteries with 2 or more frypots -- must specify front or rear connection. Front connection not available on 2-battery models.
- Spreader cabinet(s) -- must fit within a 4-cabinet fryer battery
- Center spreader
- Frypot cover(s)
- Full basket
- Sediment tray(s)
- Fish plate
- Splash shields

**POWER REQUIREMENTS**

MODEL NO.	BASIC DOMESTIC OPTIONS	
	CONTROLS/FRYPOT	FILTER
FMJ240	120V 1 A	120V 8 A
FMJ340	220V 1 A	220V 5 A
FMJ440		
BASIC EXPORT OPTIONS		
FMJ240	220V 1 A	220V 5 A
FMJ340	230V 1 A	230V 5 A
FMJ440	240V 1 A	240V 5 A
	250V 1 A	250V 5 A

**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.

**NOTES:**

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

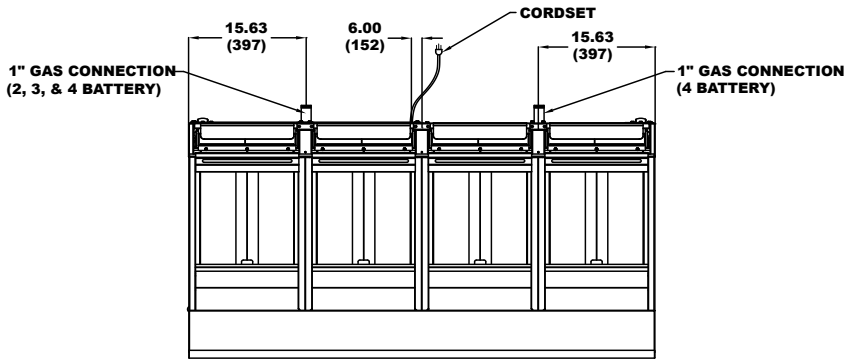
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8700 Line Avenue  
Shreveport, LA 71106-6800  
USA

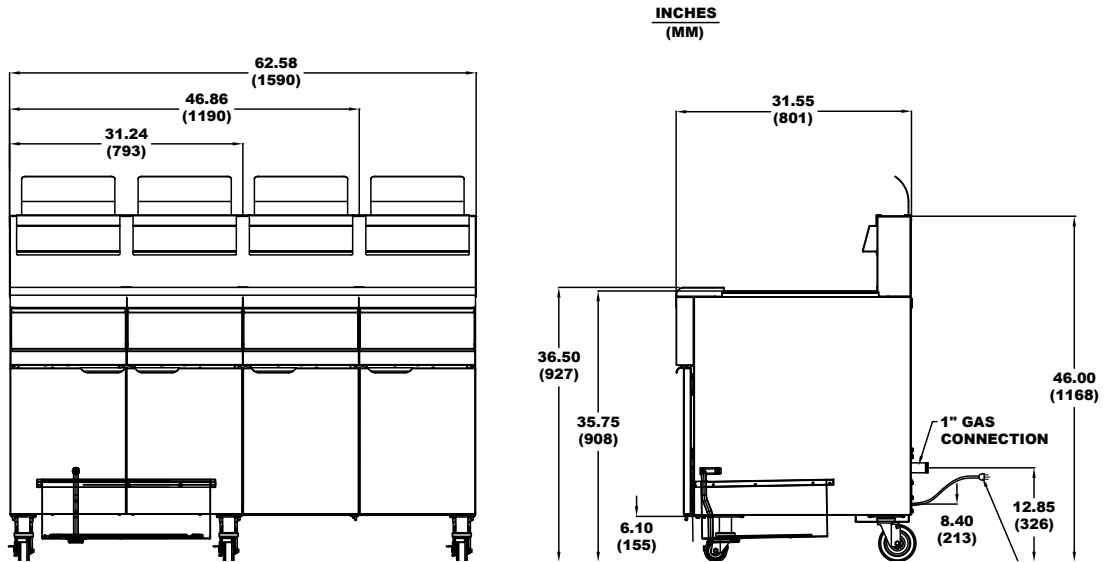
Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: [info@frymaster.com](mailto:info@frymaster.com)

[www.frymaster.com](http://www.frymaster.com)  
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Frymaster Gas Connection Requirements	
No. of Fryers	Gas Connection Size (With or Without Filtration)
2-3	One 1"
4	Two 1"



**DIMENSIONS** (FP FILTER ONLY IS 25-1/2" W x 16" D x 12-1/2" H)

FP FILTER WITH FRYERS											
MODEL NO.	OIL CAPACITY/ FRYPOT	OVERALL SIZE (cm) FULL OR SPLIT FRYPOTS			DRAIN HEIGHT (cm)	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
									W	D	H
FMJ240	40 lbs. (20 L)	31-1/4" (79.3)	31-1/2" (80.1)	46" (116.8)	10-5/8" (26.9)	525 lbs. (238 kg)	77.5	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FMJ340		46-7/8" (119)	31-1/2" (80.1)	46" (116.8)	10-5/8" (26.9)	658 lbs. (298 kg)	77.5	74.39	53" (135.9)	44-1/2" (113.0)	54" (137.2)
FMJ440		62-1/2" (159)	31-1/2" (80.1)	46" (116.8)	10-5/8" (26.9)	896 lbs. (406 kg)	77.5	100.12	72" (182.9)	44-1/2" (113.0)	54" (137.2)

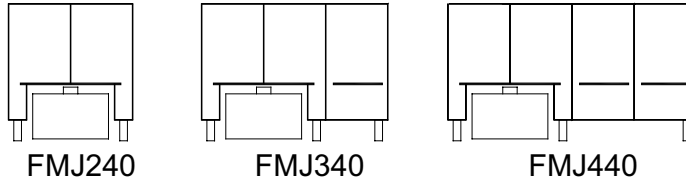
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**BUILT-IN FILTRATION COMBINATIONS**



**HOW TO SPECIFY -- EXAMPLE**

The following description will assist with ordering the features desired for this equipment:

FMJ340      Three 40-lb. (20 L), open full frypot gas fryers with millivolt controllers and built-in filtration.

Model # \_\_\_\_\_  
CSI Section 11400

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