



# MJ50 Gas Fryers

Previously MJ45

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

MJ50 Gas Fryers -- Domestic & Export

## Models

MJ150

MJ250

MJ350

MJ450



MJ150

### Standard Features

- Open-pot design is easy to clean
- 50-lb (\*25-liter) oil capacity per full frypot
- 122,000 Btu/hr. input (30,730 kcal) (35.8 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
- 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
- 3/4" gas connection
- 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
- EZSpark™ push-button ignitor
- Frypot cover

### Options & Accessories

- Spreader cabinet
- CM3.5 or Digital controllers
- Basket lifts (CM3.5 controller only)
- Triplet basket
- Full basket
- Sediment tray
- Melt cycle (above controllers only)
- Boil out (CM3.5 controller only)
- Fish plate
- Splash shield

See Frymaster domestic 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.

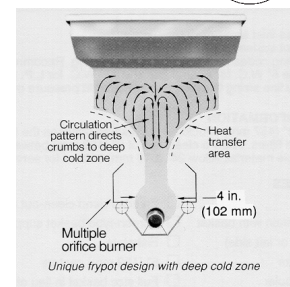
The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable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

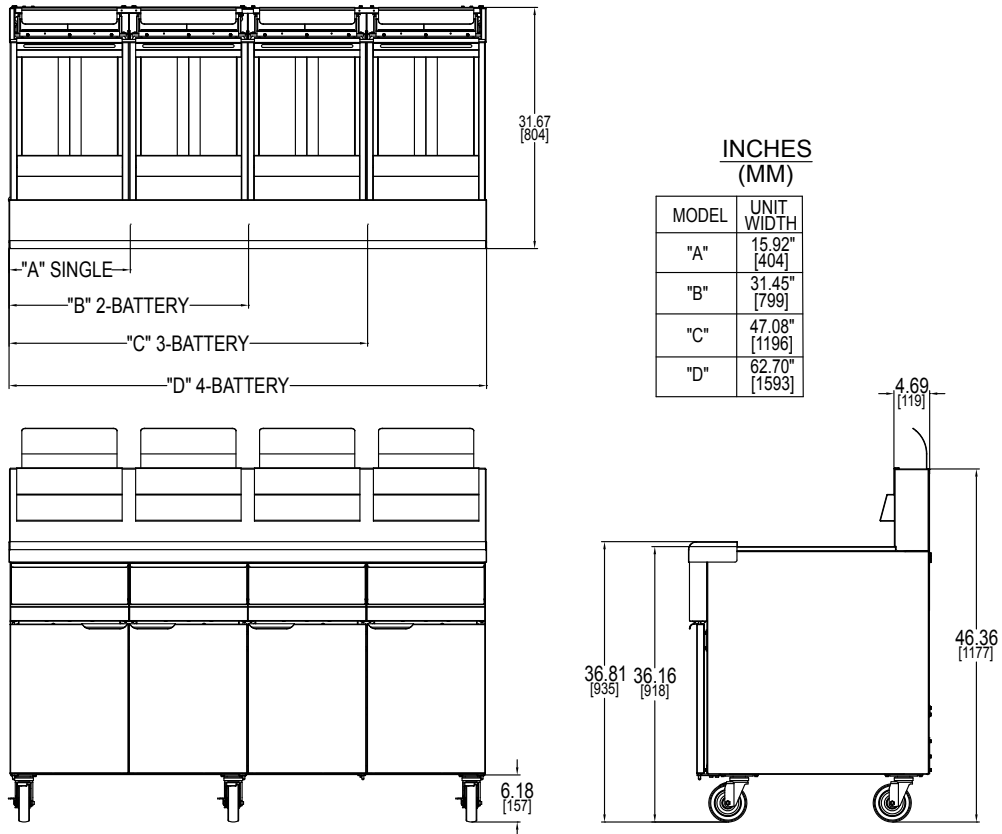


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**DIMENSIONS**

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. (92 kg)	85	20	<b>W</b> 21" (53)	<b>D</b> 35" (89)	<b>H</b> 47" (119)
MJ250		404 lbs. (183 kg)				85	51	38" (97)	44" (112)	53" (135)	
MJ350		606 lbs. (275 kg)				77.5	72	53" (135)	44" (112)	53" (135)	
MJ450		808 lbs. (367 kg)				77.5	98	70" (178)	44" (112)	55" (140)	

\*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 DOMESTIC OPTIONS	
	CONTROLS/ FRYPOT	BASKET LIFTS/ FRYPOT
MJ150, MJ250 MJ350 MJ450	N/A (millivolt controller)	
Non-millivolt controllers	120V 1 A 220V 1 A	120V 3 A 220V 2 A

**HOW TO SPECIFY EXAMPLE**

The following description will assist with ordering the features desired:

MJ150 One 50-lb. performance, open-pot gas fryer with millivolt controller; centerline, fast-action temperature probe.

**NOTE**

- Supply voltage 120V 60 Hz -- Control Voltage 24V 60 Hz. 120 VAC 5 ft. (1.5 m) grounded cord set.
- 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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