



MJ45 and MJ45-2 Gas Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

MJ45 and MJ45-2 Gas Fryers

Models

- MJ45
- MJ45-2

- MJ45G
- MJ45G-2

- MJ45E
- MJ45E-2

- MJ45EM
- MJ45EM-2



Shown with optional CM3.5 controller and casters

Standard Features

- 50-lb (25 Liter) frypot with open-pot design is easy to clean
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller, no electric connection required
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Stainless steel frypot and door, enamel cabinet
- Two twin baskets
- 6" steel legs with 1" adjustment

MJ45 Full Frypot

- 50-lb (25 liter*) oil capacity
- 122,000 Btu/hr. input (30,730 kcal) (35.8 kw)
- Frying area 14" x 15" (35.6 x 38.1 cm)

MJ45-2 Split Frypot

- 25-lb (12 liter*) oil capacity
- 63,500 Btu/hr. input (15,995 kcal) (18.6 kw)
- Frying area 6-1/2" x 15" (16.5 x 38.1 cm)

MJ45E Has Standard Features of the MJ45 With These Exceptions:

- Thermostat controller
- Signal lights, on-off switch

MJ45EM Has Standard Features of the MJ45E Plus:

- Melt cycle

Options & Accessories

- CM3.5 controller, electronic timer/controller, digital or analog controller
- Electronic ignition (must use one of the above controllers)
- Built-in filtration
- Stainless-steel cabinet
- Fishplate
- Piezo ignitor
- On/Off toggle switch
- Basket lifts
- Spreader cabinet
- External Oil Discharge -- 2 frypot or frypot/spreader battery available rear only; 3 or more frypot or frypot/spreader batteries available front or rear
- Frypot cover
- Casters

Specifications

Unsurpassed in their versatility proven worldwide performance and low maintenance needs

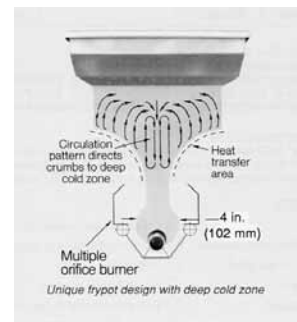
The MJ45 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. Whether it is a single fryer or a fryer with a built-in filtration system, the MJ45 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded 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.

Built-in filtration is available with up to six fryers battered together into a single system, or with a single MJ45 fryer and a spreader cabinet. The spreader can include an optional 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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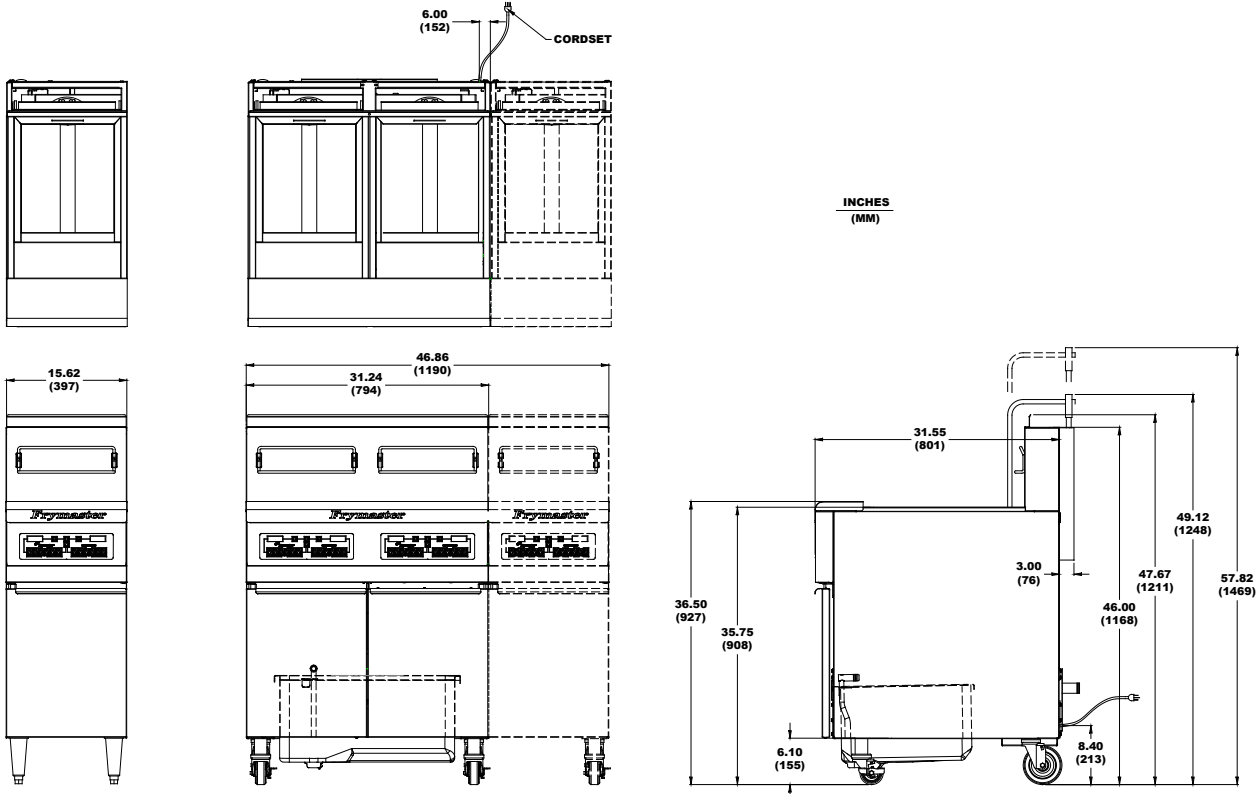
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Model # _____
CSI Section 11400



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
Without Basket Lifts	50 lbs. (25 liters)	46" (116.8 cm)	15-5/8" (40.0 cm)	31-1/2" (80.1 cm)	10-5/8" (27.0 cm)	145 lbs. (66 kg)	202 lbs. (91.6 kg)	85	19.47	H 46-1/2" (108 cm)	W 22" (56.0 cm)	L 36" (91.4 cm)
With Basket Lifts*	50 lbs. (25 liters)	46" (116.8 cm)	15-5/8" (40.0 cm)	34-1/2" (87.6 cm)	10-5/8" (27.0 cm)	185 lbs. (84 kg)	281 lbs. (127.5 kg)	85	19.47	46-1/2" (108 cm)	22" (56.0 cm)	36" (91.4 cm)

*Any unit purchased with basket lifts requires casters to be purchased also.

POWER REQUIREMENTS, PER FRYPOT

MODEL NO.	BASIC DOMESTIC OPTIONS		
	CONTROLLER	FILTER	BASKET LIFTS
MJ45/MJ45-2 MJ45G/MJ45G-2	N/A (millivolt controller)		
MJ45E/MJ45E-2 MJ45EM/MJ45EM-2	120V 1 A 220V 1 A	120V 8 A 220V 5 A	120V 3 A 220V 2 A
BASIC EXPORT/CE OPTIONS			
MJ45/MJ45-2 MJ45G/MJ45G-2	N/A (millivolt controller)		
MJ45E/MJ45E-2 MJ45EM/MJ45EM-2	220V/250V 1 A	220V/250V 5 A	220V/250V 2 A

HOW TO SPECIFY

The following description will assist with ordering the features desired:

MJ45	Full frypot, standard millivolt control
MJ45G	Full frypot, thermostat on control panel
MJ45E	Full frypot, signal lights, on-off switch
MJ45EM	Full frypot, signal lights, on-off switch, melt cycle
-2	Split frypot
SD	Stainless-steel frypot and door, enamel cabinet
SC	Stainless-steel frypot, door and cabinet

NOTES

- 1/2" (1.3 cm) (NPT) gas inlet size (with a 3/4" bushing) for single fryers; for 2 or more fryers, a 1" supply line should be provided.
- Supply voltage 120V 60 Hz -- Control Voltage 24V 60 Hz. 120 VAC 5 ft. (1.5 m) grounded cord set.
- Check plumbing codes for proper supply line sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.5" W.C. natural or 8.25" W.C. L.P.

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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