



ITEM NO.

MJCF Gas Fryers

Specifically designed for frying chicken, fish and breaded products

AAA File No. 35-C111



Shown with optional electronic timer controller and casters.

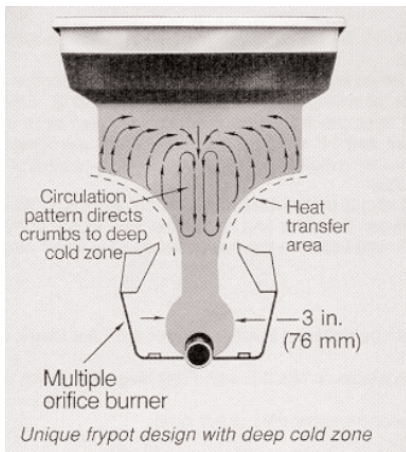
- Open-pot design, no tubes, easy to clean
- Durable centerline thermostat quick response to loads, 1° anticipating action, reduced temperature overshoot
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Master Jet burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters
- Rounded corners for easy-to-clean “Euro” look

The MJCF has a minimum 60-lbs. (30 liters)* and maximum 80-lbs. (40 liters)* shortening capacity. The frying area is 18 x 19 in. (457 x 483 mm). This 150,000 BTU/hr. (37,783 kcal/hr.) (44.0 kW) model is specifically designed for high production of chicken, fish and other breaded products. The exclusive 1° action thermostat (two-year limited warranty) anticipates rapid rate of temperature rise, reducing temperature overshoot, extending shortening life and producing a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing of cold food placed in either basket. Multiple orifice burner has no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required. The open stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design has no hard-to-clean tubes. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products. The MJCFE model uses a 120/24V (220-240/24V for export) control system to accommodate additional accessories. Shortening melt cycle controls are available.

The MJCFEC model uses a 120/24V (220-240/24V export) power system which is controlled by Frymaster's Computer Magic® Computer.

Up to four MJCFE or MJCFEC fryers can be battered to either side of a Filter Magic unit, Model FM-B (includes spreader cabinet).



Liter conversions are for solid shortening @ 70°F.

ISO 9001:2000



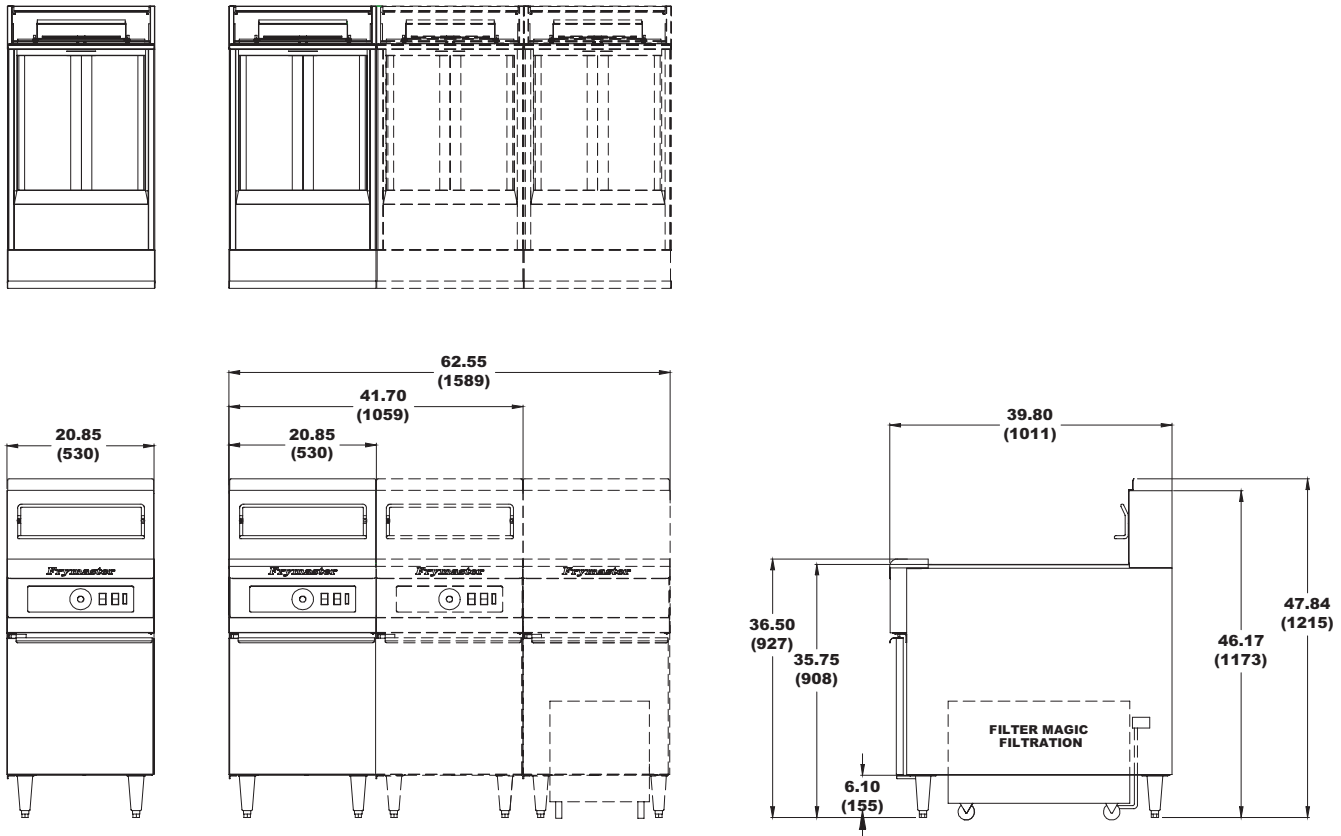
Frymaster, L. L. C.

8700 Line Avenue, P. O. Box 51000, Shreveport, Louisiana 71135-1000, USA, Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

MJCF Gas Fryers



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
MJCF	min.-max. 60-80 (30-40 liters)	46.17" (1173 mm)	20.85" (530 mm)	39.80" (1011 mm)	11.5" (291 mm)	250 lbs. (114 kg)	297 lbs. (135 kg)	85	31.96	H 47" (1194 mm)	W 25" (635 mm)	L 47" (1194 mm)

**without basket lifts.

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
150,000 BTU/hr. input (37,783 kcal/hr.) (44.0 kW)	150,000 BTU/hr input (37,783 kcal/hr.) (44.0 kW)	120VAC SUPPLY/60 Hz./1 Amp 5' (1.5 m) grounded power cord provided with MJCFE and MJCFEC models only

NOTES

1-1/2" gas supply line required. Single units require 3/4" NPT connection. Battered (2 or more) require 1" connection. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryer(s). See service manual and/or plumbing codes for proper pipe 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" (610 mm) should be provided at the front of the unit for servicing and proper operation. 6" (152 mm) between the sides and rear of the fryer to any combustible material, and a minimum of 18" (457 mm) between the flue outlet and the lower edge of the exhaust hood filter.

HOW TO SPECIFY

MJCF	MJCF fryer with thermostat knob, millivolt controls
MJCFE	MJCFE fryer with control panel with exposed thermostat knob, signal lights, "ON/OFF" switch, 120/24V or 220-240/24V electric controls
SD	Stainless steel frypot and door -- enamel cabinet
SC	Stainless steel frypot, door and cabinet
SE	Stainless steel pot, door, and cabinet end

OPTIONAL ACCESSORIES

- Computer Magic
- Filter Magic® System, Model FM-B (includes spreader cabinet) -- up to four fryers can be battered to either side of the Filter Magic unit (MJCFE and MJCFEC models only)
- Stainless steel frypot covers
- Flue deflector
- Flexible metal connector with quick-connect coupler
- One full size basket in lieu of two twin baskets
- Sediment tray

Enodis
One Company. Countless Solutions

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