



MJ50 Gas Fryers -- CE

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
- 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
- 6" (15.2 cm) legs with 1" (2.5 cm) adjustment and casters
- 3/4" gas connection
- EZSpark™ push-button ignitor
- Over-the-flue basket hanger

Options & Accessories

- ☐ Spreader cabinet
- ☐ CM3.5 or Digital controllers
- ☐ Basket lifts (CM3.5 only)
- ☐ Frypot cover
- ☐ Triplet basket
- ☐ Full basket
- ☐ Sediment tray
- ☐ Melt cycle (above controllers only)
- ☐ Boil out (CM3.5 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.

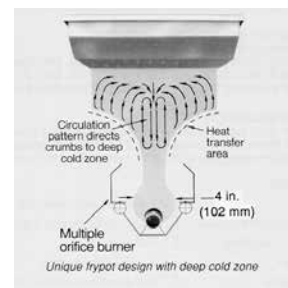
The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning. The standard front flush feature deflects oil out from the back of the frypot, moving sediment to the front drain valve for easy and thorough removal.

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



**Meets CE
food contact
requirements.**

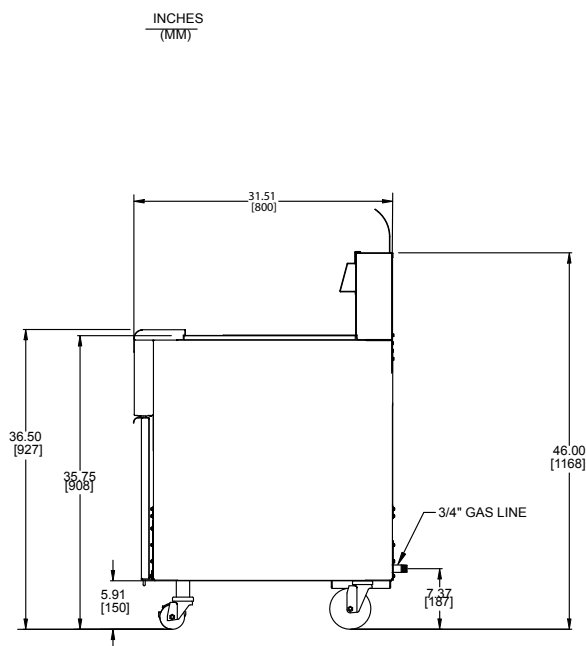
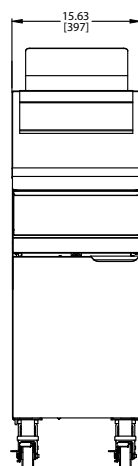
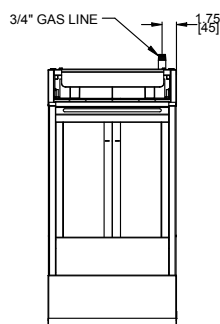


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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJ150	50 lbs. (25 liters)	15-5/8" (40.0)	31-1/2" (80.1)	46"* (116.8)	10-5/8" (27.0 cm)	145 lbs. (66 kg)	202 lbs. (91.6 kg)	85	21	W 22" (56.0)	D 36" (91.4)	H 46-1/2 (108)

*Without basket lifts.

POWER REQUIREMENTS

MODEL NO.	BASIC CE OPTIONS	
	CONTROLS/ FRYPOT	BASKET LIFTS*/ FRYPOT
MJ150	N/A (millivolt controller)	
Non-millivolt controllers	230V 1 A	230V 2 A

HOW TO SPECIFY

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

NOTES

- 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. 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.

•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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