



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

MJ45

- 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
- Thermostat knob behind front panel
- 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" (15.2 cm) legs with 1" (2.5 cm) 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)

MJ45G

- Thermostat knob on front panel

MJ45E

- Thermostat controller
- Signal lights, on-off switch

Options & Accessories

- Built-in filtration available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter. Must upgrade to G and E models.
- CM3.5 controller, electronic timer controller, digital or analog controller (MJ45E only)
- Electronic ignition (must use one of the above controllers) (MJ45E only)
- Automatic basket lifts (MJ45G and E models only*)
- Piezo ignitor
- On/Off toggle switch (MJ45 only)
- Shortening melt cycle control (MJ45E)
- Spreader cabinet
- External Oil Discharge -- call Customer Service for availability
- Frypot cover
- Casters
- Fish plate
- Stainless steel cabinet

See Frymaster domestic price list for other available options and accessories.

*With count-down timer (MJ45G); with electronic timer controller (MJ45E)

Specifications

Unsurpassed in their versatility, proven worldwide performance and low maintenance needs

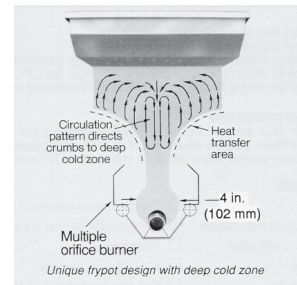
The MJ45 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. Whether it is a single fryer or a fryer with a built-in filtration system, the MJ45 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded 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 single MJ45G and E model fryers 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

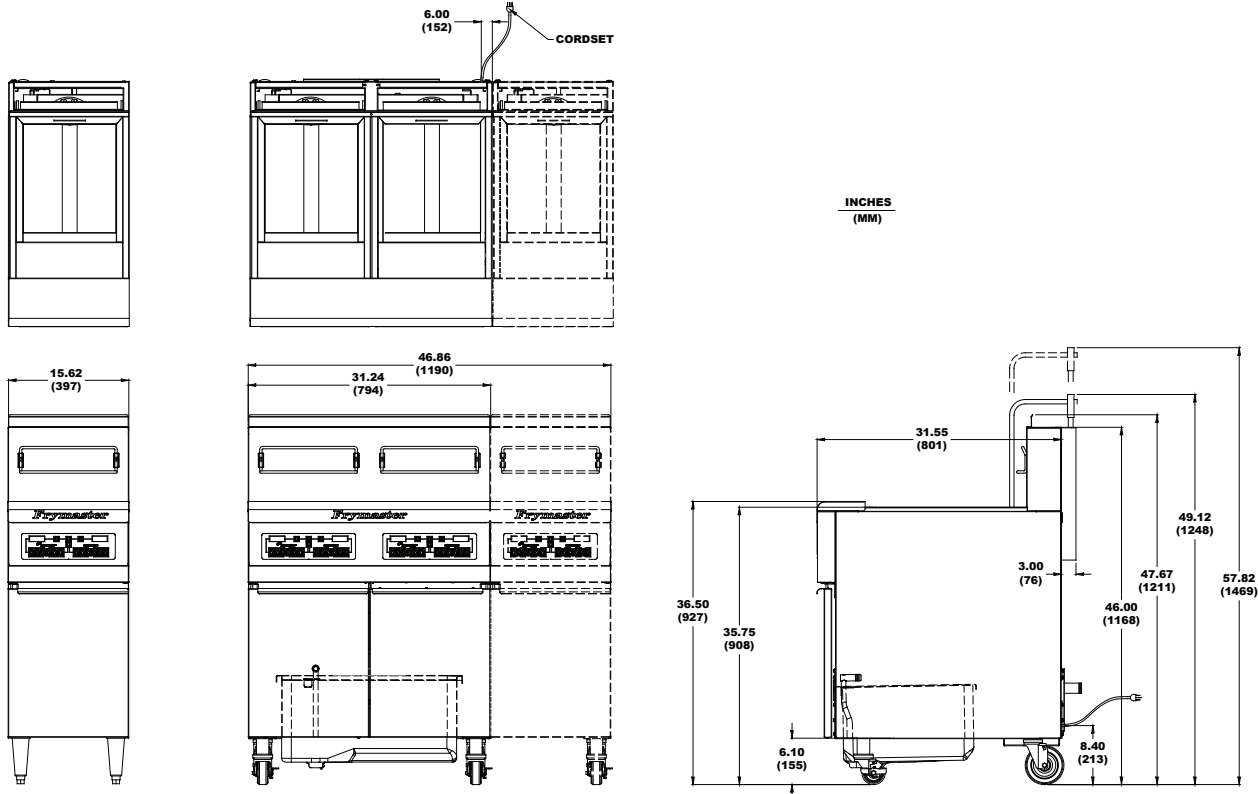


8700 Line Avenue
Shreveport, LA 71106-6800
USA

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

www.frymaster.com
Bulletin No. 818-0057
Revised 7/17/12





DIMENSIONS

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

*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 (without filter)	N/A (millivolt controller)		
MJ45G/MJ45G-2/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 (without filter)	N/A (millivolt controller)		
MJ45G/MJ45G-2/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 50-lb. performance, open-pot gas fryer with millivolt controls; centerline, fast-action temperature probe; thermostat knob behind front panel. Option for front panel knob placement.
- MJ45G 50-lb. performance, open-pot gas fryer with millivolt controls; centerline, fast-action temperature probe; thermostat knob on front panel.
- MJ45E 50-lb. performance, open-pot gas fryer with thermostat controller; centerline, fast-action temperature probe.
- 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.

Model # _____
CSI Section 11400

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

www.frymaster.com
Bulletin No. 818-0057
Revised 7/17/12
Litho in U.S.A. ©Frymaster

