



ITEM NO.

MJ45E Gas Fryers

AAA File No. 36-C111

Specifically designed for high-volume frying



Shown with optional casters

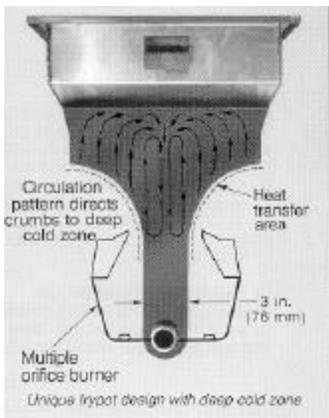
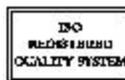
- Open-pot design, no tubes, easy to clean
- Centerline thermostat
- 7-to-10 second response to loads, 1° anticipating action, reduced temperature overshoot
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Multiple orifice burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters

The MJ45E has a minimum 40-lbs. (20 liters)* and maximum 50-lbs. (25 liters)* shortening capacity. The frying area is 14 x 15 in. (356 x 381 mm) at shortening level. This 122,000 BTU/hr. (128.7 megajoules/hr.) (35.8 kW) model is specifically designed for high-volume frying. The exclusive 1° action thermostat 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 (7 to 10 seconds) 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 MJ45E model uses a 120V (220V-240V for export) supply system to accommodate additional accessories. Shortening melt cycle controls, automatic basket lifts, and the Filter Magic® System are available. Up to six MJ45E fryers can be battered to either side of the Filter Magic unit.

Liter conversions are for solid shortening @ 70°F.



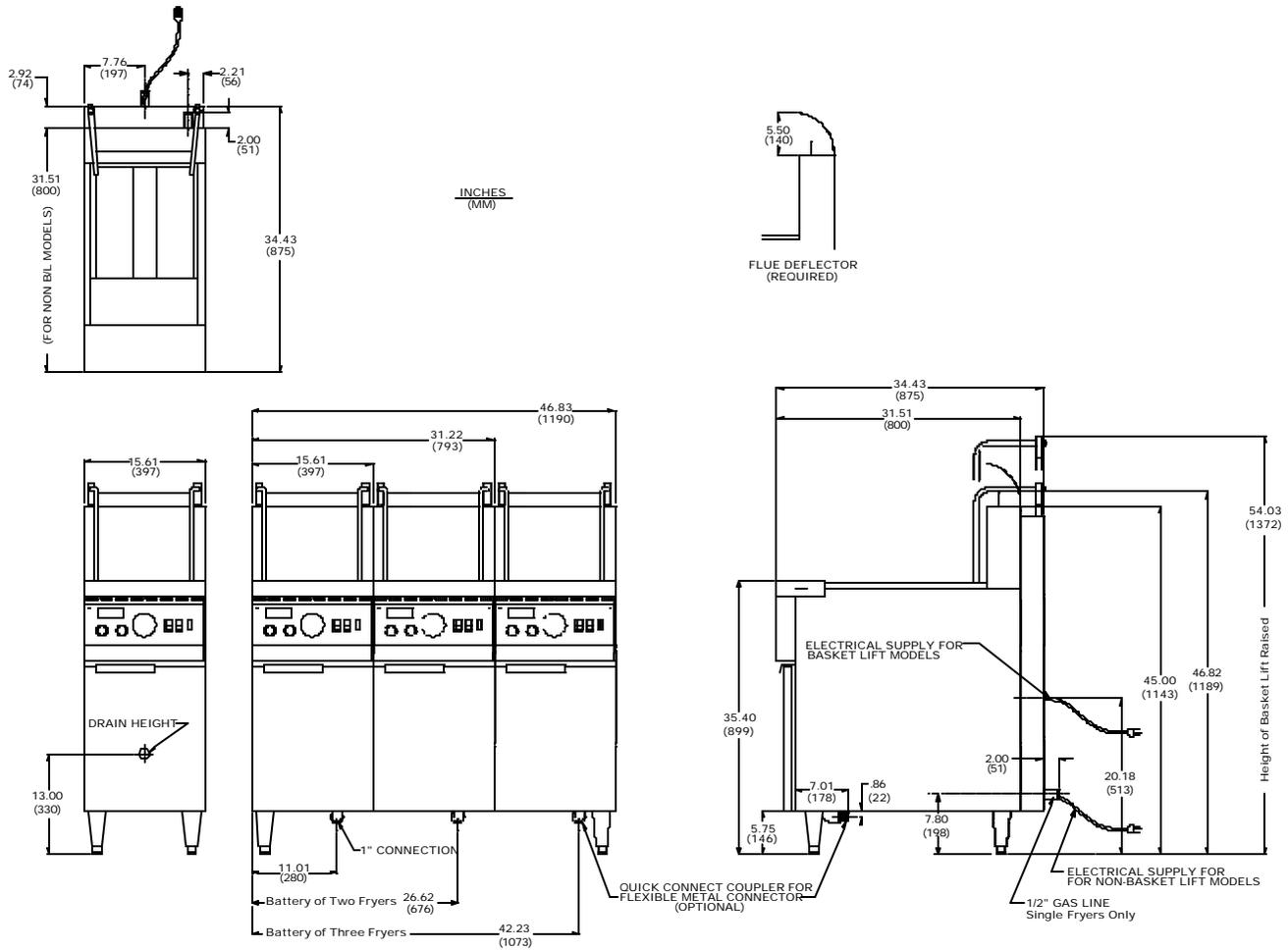
Frymaster, L. L. C.

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

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MJ45E Gas Fryers



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
										H	W	L
MJ45E	40-50 lbs. (20-25 liters)	45.00" (1143 mm)**	15.61" (396 mm)**	31.51 (800 mm)**	13" (330 mm)	200 lbs. (91 kg)	207 lbs. (94 kg)	85	21.31	46.50" (1181 mm)	22" (559 mm)	36" (914 mm)

**without basket lifts.

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL	EXPORT
122,000 BTU/hr. input (128.7 megajoules/hr.) (35.8 kW)	122,000 BTU/hr input (128.7 megajoules/hr) (35.8 kW)	Non-Basket Lift 120V (1.0 AMP) 220V (0.5 AMP) Basket Lift 120V (7.0 AMP) 220V(3.5 AMP)	Supply Voltage 220V 50 Hz. Control Voltage 24V 50Hz.

GAS FRYER SPECIFICATION

Description: Fryer shall be an open-pot floor model type, capable of cooking a minimum of 80 lbs. of frozen french fries per hour. The frypot is to be constructed of cold rolled or stainless steel (each optional), and have a capacity of 40-50 lbs. (20-25 liters) of shortening, with a 14 x 15 inch (356 x 381 mm) frying area. The frypot shall have a large cold zone without tubes for easy cleaning. The unit is to be provided with a 1-1/4" IPS ball-type drain valve, located 13 inches from the floor. The unit is to be provided with two heavy gauge fry baskets with insulated handles.

The burner system is to incorporate an atmospheric burner with multiple orifices rated at 122,000 BTU/hr. The burner system is to be controlled by a centerline mounted thermostat with a 1° temperature sensing accuracy. Unit to be equipped with a high-limit safety thermostat.

The unit shall be built and listed to NSF, AGA, CGA and CE standards.

The fryer is to carry a one-year limited warranty on parts and labor with a lifetime limited warranty on the stainless frypot. The operating thermostat is to be Fenwal type and carry a two-year limited warranty.

Model supplied to this specification shall be a Frymaster type MJ45E.

NOTES

- 1/2" (NPT) gas inlet size for single fryers; for 2 or more fryers, a 1-1/2" 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" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

OPTIONAL ACCESSORIES

- Frypot cover
- Sediment tray
- Shortening melt cycle control
- Dump station and food warmer
- Screen-type basket support
- Automatic Basket Lifts (timer operated)
- Piezo ignitor
- Stainless steel apron drain with basket (interchangeable right or left side)
- Flexible metal connector with quick-connect coupler
- 3/4" x 48" (19 x 1219 mm) quick disconnect with gas line and adapter
- 3/4" x 36" (19 x 914 mm) quick disconnect with gas line and adapter
- Computer Magic®III Frying Computer (Multiproduct)
- Filter Magic® System -- Up to six fryers can be battered to either side of the Filter Magic unit.

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