



MJ45 and MJ45-2 Gas Fryers

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

MJ45 and MJ45-2 Gas Fryers

Models

- MJ45 MJ45-2



Shown with optional computer and casters

Standard Features

- Open-pot design is easy to clean
- Millivolt temperature controls, no electric connection required
- Durable centerline thermostat with 1° anticipating action quickly responds to temperature changes
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Stainless-steel frypot and door, enamel cabinet

Full Frypot

- 50-lb (25 liter*) oil capacity
- 122,000 Btu/hr. input (30,730 kcal) (35.8 kw)
- Frying area 14" x 15" (356 x 381 mm)

Split Frypot

- 25-lb (12 liter*) oil capacity
- 63,500 Btu/hr. input (15,995 kcal) (18.6 kw)
- Frying area 7" x 15" (165 x 381 mm)

Options & Accessories

- Computer, electronic timer/controller, digital or solid-state controller
- Electronic ignition (must use one of the above controllers)
- FootPrint PRO® filtration
- Stainless-steel cabinet
- Sediment tray
- Full-size basket in lieu of twin baskets
- Screen-type basket support
- Fishplate
- Piezo ignitor
- Shortening melt-cycle control
- Quick disconnect with gas line and adapter -- 3/4" x 48" (19 x 1219 mm) or 3/4" x 36" (19 x 914 mm)
- Automatic basket lifts
- Stainless steel apron drain with basket (interchangeable right or left side)

Specifications

Designed for high-volume frying and controlled performance

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 achieve a long and dependable life through simplicity of design. These 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. The durable centerline thermostat assures accurate temperatures for efficient heat-up, cooking and recovery.

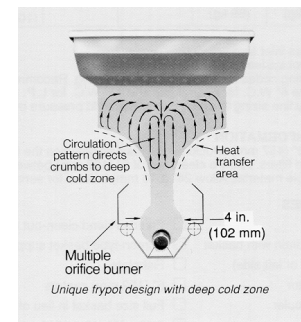
The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning. The standard front flush feature deflects oil out around the frypot,

moving sediment to the front drain valve for easy and thorough removal. A Power Shower® feature can be substituted for the front flush feature at time of order.

FootPrint PRO® 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 dump station. The heat lamp can be a choice of rod style or bulb type. The dump stations can use either cafeteria-style or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station.

These fryers carry a one-year warranty -- parts and labor with a lifetime limited warranty on the stainless-steel frypot.

*Liter conversions are for solid shortening @ 70°F

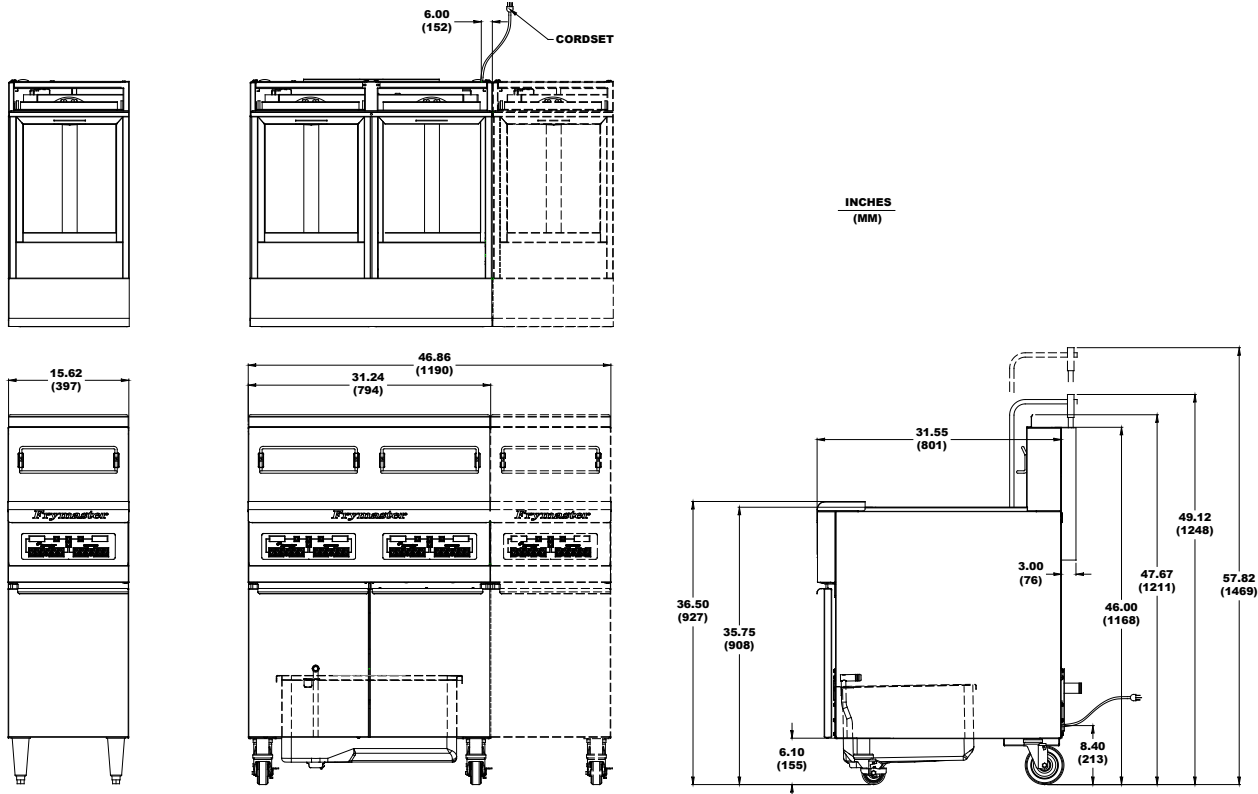


8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

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 2/09





DIMENSIONS

MODEL NO.	SHORTENING CAPACITY min.-max	OVERALL SIZE (mm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
Without Basket Lifts	50 lbs. (25 liters)	46" (1168)	15-5/8" (397)	31-1/2" (801)	10-5/8" (269)	145 lbs. (66 kg)	177 lbs. (80 kg)	85	19.47	H 46-1/2" (1080)	W 22" (559)	L 36" (914)
With Basket Lifts	50 lbs. (25 liters)	46" (1168)	15-5/8" (397)	34-1/2" (878)	10-5/8" (269)	185 lbs. (84 kg)	233 lbs. (107 kg)	85	19.47	46-1/2" (1080)	22" (559)	36" (914)

POWER REQUIREMENTS

MODEL	NATURAL AND LP GAS	ELECTRICAL	EXPORT
MJ45 (-2) MJ45G (-2)	122,000 Btu/hr. input (30,730 kcal/hr.) (35.8 kW)	none required for millivolt system	
All Other Models	122,000 Btu/hr. input (30,730 kcal/hr.) (35.8 kW)	120V/60 Hz	240V/50 Hz 3.5 Amps 230V/50 Hz 2 Amps (CE)

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
MJ45GBL*	Full frypot, basket lifts
MJ45E	Full frypot, signal lights, on-off switch
MJ45EM	Full frypot, signal lights, on-off switch, melt cycle
MJ45EBL*	Full frypot, basket lifts
MJ45EBLM*	Full frypot, basketlifts, melt cycle
MJ45C	Full frypot, Computer Magic™ (includes melt cycle)
MJ45EBLC*	Full frypot, basket lifts and Computer Magic (includes melt cycle)
-2	Split frypot
SD	Stainless-steel frypot and door, enamel cabinet
SC	Stainless-steel frypot, door and cabinet
Nat	Natural gas
LP	Liquid propane gas

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

NOTES

- 1/2" (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" (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.

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 2/09
Litho in U.S.A. ©Frymaster

