

MJCF Gas Fryers -- Domestic & Export

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

Models

☐ MJ1CF (single fryer only)



Shown with optional digital controller and casters

Standard Features

- Open-pot design is easy to clean
- 80-lb (40 liter) oil capacity
- 150,000 Btu/hr input (37,783 kcal) (44 kw)
- Frying area 18" x 19" x 4-1/2" (45.7 x 48.3 x 11.4 cm)
- 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
- Master Jet burners ensure even heat distribution
- Two twin baskets
- 6" steel legs with 1" adjustment
- 3/4" gas connection

Options & Accessories

- ☐ Digital controller
- ☐ Piezo ignitor
- ☐ Frypot cover
- ☐ Stand-alone spreader cabinet
- ☐ Casters
- ☐ Melt cycle (digital controller only)
- ☐ Full basket
- ☐ Triplet basket
- ☐ Chicken/Fish tray
- ☐ Sediment tray
- ☐ Splash shield

See Frymaster domestic price list for other available options and accessories

Specifications

Specifically designed for high production of chicken, fish and other breaded products

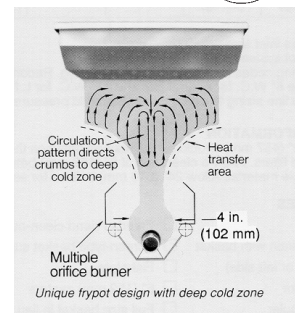
The MJ1CF has an 80-lb. (*40 liter) oil capacity. The frying area is 18"x 19" x 4-1/2" (45.7 x 48.3 x 11.4 cm). This 150,000 Btu/hr. (37,783 kcal/hr.) (44 kw) model is specifically designed for high production of chicken, fish and other breaded products.

The exclusive 1° action thermostat anticipates rapid rate of temperature rise, reducing temperature overshoot, extending oil life and producing a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing of cold food placed in either basket.

The open stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design can be cleaned and wiped down by hand.

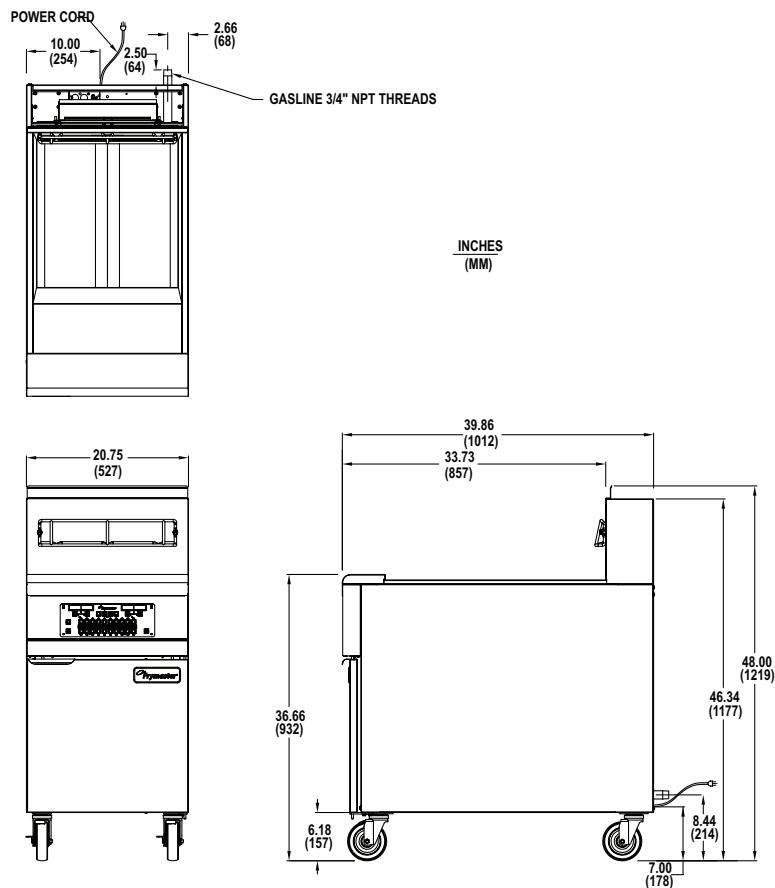
The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

*Liter conversions are for solid shortening @ 70 °F.



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FRYMASTER



MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	*APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJ1CF	80 lbs. (40 liters)	20-3/4" (53)	39-7/8" (101.2)	46-3/8" (117.7)	11-1/2" (29.2 cm)	250 lbs. (113 kg)	297 lbs. (135 kg)	85	32	W 25" (63.5)	D 47" (119.4)	H 47" (119.4)

*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC/EXPORTOPTIONS	
	CONTROLS/FRYPOT	FILTER
MJ1CF	N/A (millivolt controller)	
Digital controller	120V 1 A 220V 1 A	120V 8 A 220V 5 A

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

MJ1CF MJCF fryer with thermostat knob, millivolt controls

NOTES

•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 fryer(s). See service manual and/or plumbing codes for proper pipe sizing. Check plumbing codes for proper line sizing to support Btu/hr. rating. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for LP gas, not to exceed 14" W.C.

• DO NOT CURB MOUNT

CLEARANCE INFORMATION

•A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material, and a minimum of 18" (45.7 cm) between the flue outlet and the lower edge of the exhaust hood filter.

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