

MJ35 Gas Fryers

Models

MJ35

MJ35G



Shown with optional casters

Standard Features

- Open-pot design is easy to clean
- 30-40 lb. (15-20 liter*) oil capacity
- 110,000 Btu/hr. (27,700 kCal) (32.2 kW)
- Millivolt controls
- Durable 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
- Master Jet burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters
- Rounded corners for easy-to-clean "Euro" look

Options & Accessories

- Computer, basket lift timer, digital or solid state controller
- Electronic ignition (must use one of the above controllers)

- FootPrint PRO® filtration system
- Frypot cover
- Sediment tray
- Full size basket in lieu of twin baskets
- Fryer's Friend clean-out rod
- Screen-type basket support
- Fishplate
- Piezo ignitor
- Stainless steel frypot
- Spreader cabinet
- Power Shower®
- Shortening melt cycle control
- 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
- Automatic basket lifts (2 independent lifts with 0-15 minute mechanical timers)
- Stainless steel apron drain with basket (interchangeable right or left side)

Specifications

Specifically designed for all-purpose frying

The MJ35 has a minimum 30-lb. (15 liter*) and maximum 40-lb. (20 liter*) oil capacity. The frying area is 12 x 15 in. (305 x 381 mm). This 110,000 Btu/hr. (27,700 kCal) (32.2 kW) model is specifically designed for all-purpose frying and produces 65 lbs. of french fries per hour -- frozen to done. 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 (7-10 seconds) of cold food placed in either basket. Unique Master Jet burners have no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required.

The open 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.

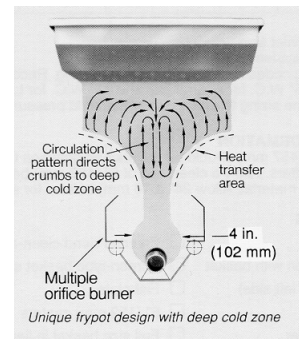
The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not

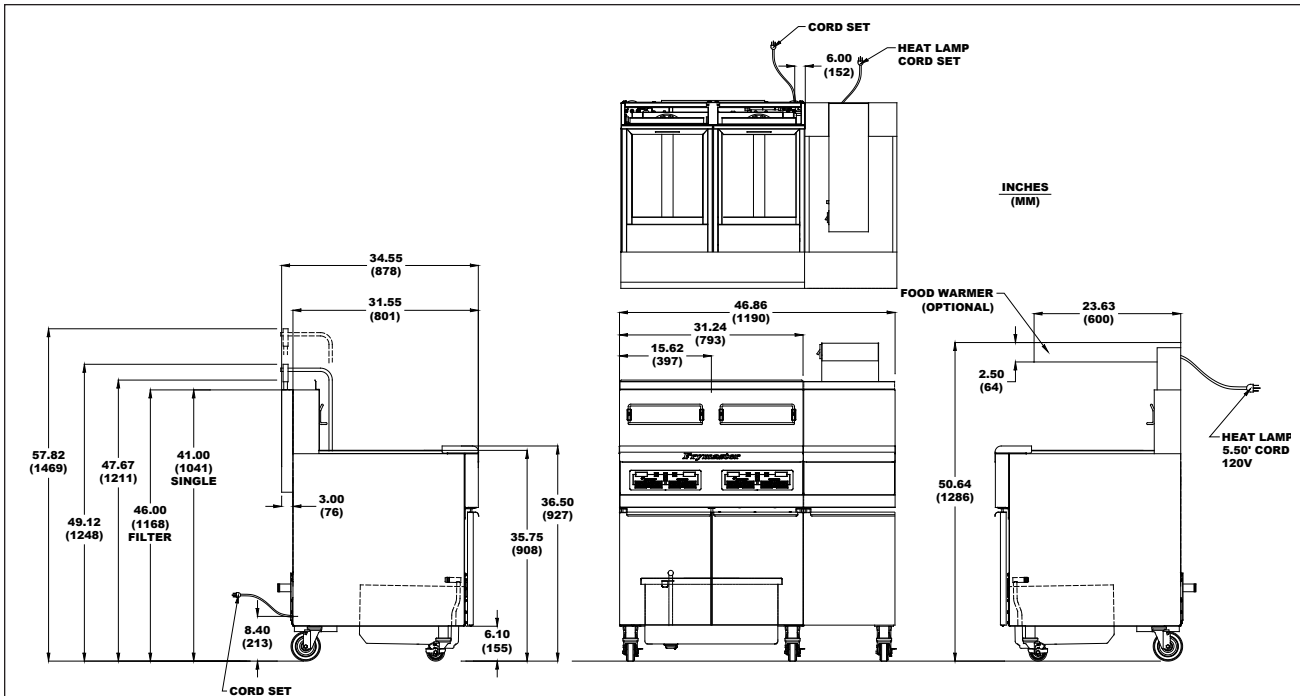
carbonize, contaminate oil or cling to fried products. The standard front flush feature deflects oil out around the pot, moving sediment to the front drain valve for easy and thorough removal. A Power Shower® feature can be substituted for the front flush feature at time of order.

The MJ35 and MJ35G models use a millivolt temperature control circuit. The MJ35GBL automatic basket lift motor uses 120V (230V or 240V for CE/Export). The MJ35E model uses a 120V (220V-240V for export) supply system to accommodate additional accessories. Multi-product computers, shortening melt cycle controls and automatic basket lifts are available.

FootPrint PRO filtration is available with up to six fryers battered together into a single system, or with a single MJ35 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. Solid-state controls, electronic ignition and melt cycle are available.

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





DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
Without Basket Lifts	min.-max. 30-40 lbs. (15-20 liters)	*46.00" (1168 mm)	15.62" (397 mm)	31.55" (801 mm)	10.6" (269 mm) w/extension	145 lbs. (66 kg)	177 lbs. (80 kg)	85	19.47	H 42.50" (1080 mm)	W 22" (559 mm)	L 36" (914 mm)
With Basket Lifts	min.-max. 30-40 lbs. (15-20 liters)	*47.67" (1211 mm)	15.62" (397 mm)	34.55" (878 mm)	10.6" (269 mm) w/extension	185 lbs. (84 kg)	233 lbs. (107 KG)	85	19.47	42.50" (1080 mm)	22" (559 mm)	36" (914 mm)

*Height for units with filters -- see drawing for height of single non-filter units.

POWER REQUIREMENTS

MODEL NO.	NATURAL GAS	LP GAS	ELECTRICAL	EXPORT
MJ35 MJ35G	110,000 Btu/hr. input (27,700 kCal) (32.2 kW)	110,000 Btu/hr. input (27,700 kCal) (32.2 kW)	none required for millivolt system	
All other models	110,000 BTU/hr. input (27,700 kCal) (32.2 kW)	110,000 Btu/hr. input (27,700 kCal) (32.2 kW)	For basket lift operator 120V/60Hz/7 Amps 120VAC 5' (1.5 m) Grounded Power cord provided	240V/50 Hz 3-1/2 Amps 230V/50 Hz 2 Amps (CE)

HOW TO SPECIFY

Description: Fryer shall be an open-pot floor model type, capable of cooking a minimum of 65 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 30-40 lbs. (15-20 liters) of oil with a 12 x 15 in. (305 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 in. IPS ball-type drain valve, located 10.6 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 110,000 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 life-time 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 MJ35.

NOTES

- 1/2 in. (NPT) gas inlet size (with a 3/4 in. bushing) for single fryers.
- 120VAC 5 ft. (1.5 m) grounded power cord provided for MJ35GBL and all MJ35E models.
- Gas supply line to fryers should be minimum 1/2" for single fryers, minimum 1 in. for 2 or more fryers in battery. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11 in. W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4 in. W.C. natural or 9 in. W.C. L.P.

CLEARANCE INFORMATION

A minimum of 24 in. (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6 in. (152 mm) between the sides and rear of the fryer to any combustible material. A minimum of 18 in. (457 mm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters.