

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

MJCF Gas Fryers

MJCF Gas Fryers

Models

MJCF

MJCFE



Shown with optional electronic timer controller and casters

Standard Features

- Open-pot design, no tubes, easy to clean
- 80-lb (40 liter) capacity
- 150,000 Btu/hr input
- Millivolt controls
- Master Jet burner, requires no cleaning or adjusting air shutters
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Durable centerline thermostat, quick response to loads, 1° anticipating action, reduced temperature overshoot
- Twin-size baskets -- 6" x 8-3/4" x 16-3/4" (152 x 222 x 425 mm)
- Rounded corners for easy-to-clean "Euro" look

Options & Accessories

- Computer Magic®, electronic timer or solid state controller
- Filter Magic® System, Model FM-B (includes spreader cabinet) -- up to four fryers can be battered to either side of the Filter Magic unit (MJCFE and MJCFEC models only)
- Stainless steel frypot covers
- Flue deflector
- Dormont quick disconnect and gas line
- One full-size basket in lieu of two twin baskets
- Sediment tray
- Casters

Specifications

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

The MJCF has a minimum 60-lbs. (30 liters)* and maximum 80-lbs.. (40 liters*) shortening capacity. The frying area is 18 x 19 in. (457 x 483 mm). This 150,000 BTU/hr. (37,783 kcal/hr.) (44.0 kW) model is specifically designed for high production of chicken, fish and other breaded products.

The exclusive 1° action thermostat (two-year limited warranty) 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 of cold food placed in either basket.

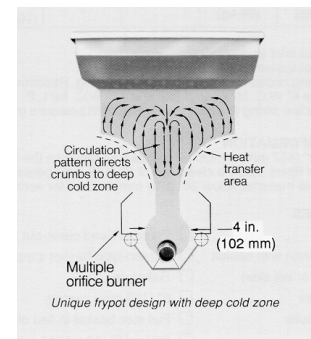
The open stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design can be cleaned and wiped down by hand.

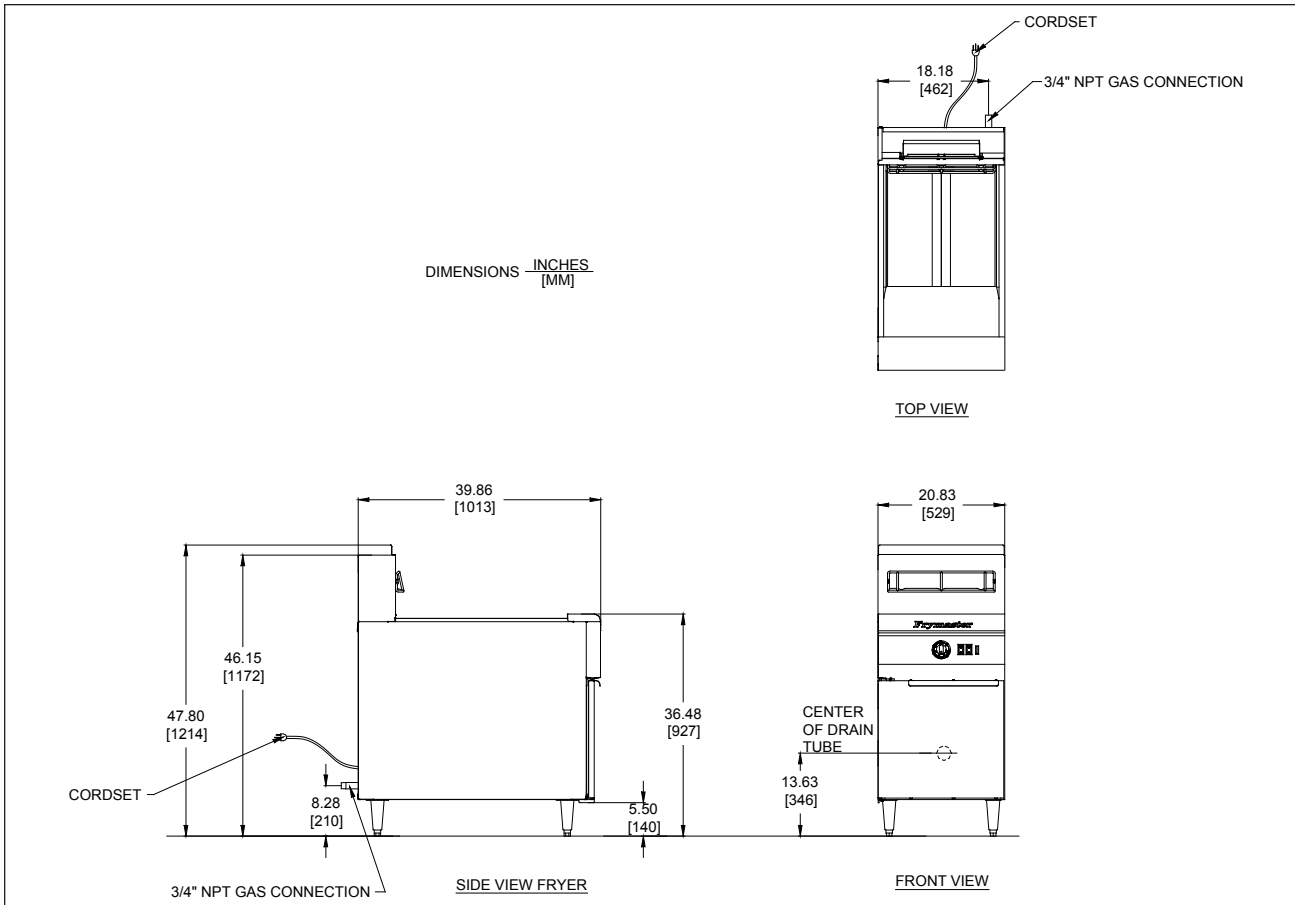
The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products. The MJCFE model uses a 120/24V (220-240/24V for export) control system to accommodate additional accessories. Shortening melt cycle controls are available.

The MJCFEC model is controlled by Frymaster's Computer Magic® Computer which uses a 120/24V (220-240/24V export) power system.

Up to four MJCFE or MJCFEC fryers and/or spreader cabinets can be battered to either side of a Filter Magic unit, Model FM-B (includes spreader cabinet).

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





Model MJCFE Shown

DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
MJCF	min.-max. 60-80 lbs. (30-40 liters)	46.15" (1172 mm)	20.83" (529 mm)	39.86" (1013 mm)	11.5" (291 mm)	250 lbs. (114 kg)	297 lbs. (135 kg)	85	31.96	H 47" (1194 mm)	W 25" (635 mm)	L 47" (1194 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
150,000 BTU/hr. input (37,783 kCal/hr.) (44.0 kW)	150,000 BTU/hr. input (37,783 kCal/hr.) (44.0 kW)	120VAC Supply/60 HZ/1 Amp 5' (1.5 m) grounded power cord provided with MJCFE and MJCFEC models only

NOTES

1-1/2" gas supply line required. Single units require 3/4" NPT connection. Battered (2 or more) require 1" connection. 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. 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.

HOW TO SPECIFY

- MJCF MJCF fryer with thermostat knob, millivolt controls
- MJCFE MJCFE fryer with control panel with exposed thermostat knob, signal lights, "ON/OFF" switch, 120/24V or 220-240/24V electric controls
- SD Stainless steel frypot and door -- enamel cabinet
- SC Stainless steel frypot, door and cabinet
- SE Stainless steel pot, door, and cabinet ends

CLEARANCE INFORMATION

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

