Unsurpassed in their versatility, proven worldwide performance and low maintenance needs

The MJ50 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ50 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. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe 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 from the back of the frypot, moving sediment to the front drain valve for easy and thorough removal.

The optional spreader can include a heat lamp and holding station. The holding station can use either cafeteria-style or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station.

*Liter conversions are for solid shortening @ 70°F

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**Specifications**

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**Options & Accessories**

- Spreader cabinet
- CM3.5 controller
- Basket lifts (CM3.5 controller only)
- Triplet basket
- Full basket
- Sediment tray
- Fish plate
- Splash shield

See Frymaster price list for other available options and accessories.
MJ50 Gas Fryers -- CE

POWER REQUIREMENTS

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>OIL CAPACITY</th>
<th>OVERALL SIZE (cm)</th>
<th>DRAIN HEIGHT</th>
<th><strong>APPROXIMATE SHIPPING INFORMATION</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>MJ150</td>
<td>50 lbs. (25 liters) per frypot</td>
<td>16” (40.6)</td>
<td>10-5/8” (27)</td>
<td>WEIGHT: 202 lbs. (92kg)</td>
</tr>
<tr>
<td>MJ250</td>
<td>50 lbs. (25 liters) per frypot</td>
<td>31-1/2” (80)</td>
<td>*31-5/8” (80.3)</td>
<td>WEIGHT: 404 lbs. (183)</td>
</tr>
<tr>
<td>MJ350</td>
<td>50 lbs. (25 liters) per frypot</td>
<td>47-1/8” (119.6)</td>
<td>*46-3/8” (118)</td>
<td>WEIGHT: 606 lbs. (275)</td>
</tr>
<tr>
<td>MJ450</td>
<td>50 lbs. (25 liters) per frypot</td>
<td>62-3/4” (159.3)</td>
<td>10-5/8” (27)</td>
<td>WEIGHT: 808 lbs. (367)</td>
</tr>
</tbody>
</table>

*Without basket lifts.

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

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 fryers. 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 cm) should be provided at the front of the unit for servicing and proper operation, and 6” (15.2 cm) between the sides and rear of the fryer to any combustible material.

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold. Check www.frymaster.com for updates.