

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

MJ50 Gas Fryers

Previously MJ45

Models

 MJ150

 MJ250

 MJ350


MJ150

Standard Features

- Open-pot design is easy to clean
- 50-lb (*25-liter) oil capacity per full frypot
- 122,000 Btu/hr. input (30,730 kcal) (35.8 kw) per full frypot
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm) per full frypot
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- 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
- Two twin baskets
- MJ150 requires a 3/4" quick disconnect
- MJ250 & MJ350 require a 1" quick disconnect
- Over-the-flue basket hanger
- Legs & casters standard on MJ150
- Batteries have casters installed
- EZSpark™ push-button ignitor
- Frypot cover

Options & Accessories

- Spreader cabinet
- Triplet basket
- Full basket
- Sediment tray
- Splash shield

See Frymaster domestic price list for other available options and accessories.

Specifications

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.

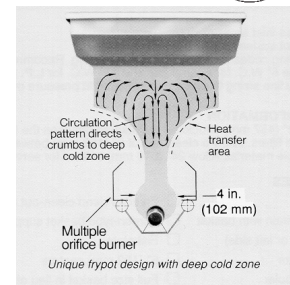
The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate

temperatures for efficient heat-up, cooking and recovery.

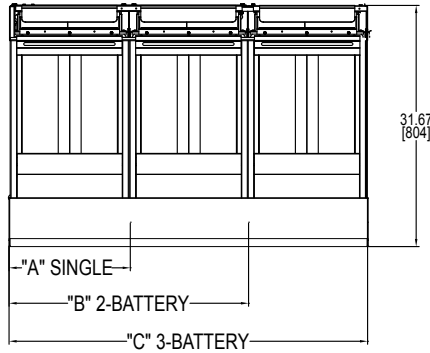
The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

The 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*

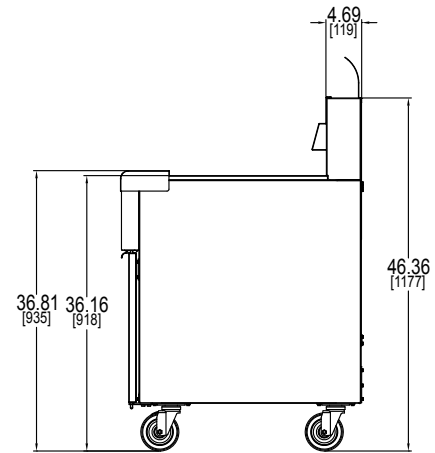
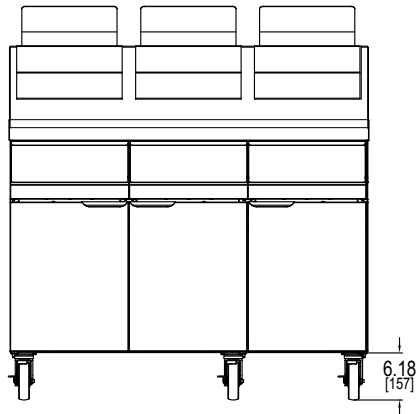


MJ50 Gas Fryers -- Domestic & Export



**INCHES
(MM)**

MODEL	UNIT WIDTH
"A"	15.92" [404]
"B"	31.45" [799]
"C"	47.08" [1196]



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	**APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJ150	50 lbs. (25liters) per frypot	16" (40.6)	31-5/8" (80.3)	46-3/8" (118)	10-5/8" (27)	202 lbs. (92 kg)	85	20	W 21" (53)	D 35" (89)	H 47" (119)
MJ250		31-1/2" (80)				404 lbs. (183 kg)	85	51	38" (97)	44" (112)	53" (135)
MJ350		47-1/8" (119.6)				606 lbs. (275 kg)	77.5	72	53" (135)	44" (112)	53" (135)

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS
	CONTROLS/FRYPOT
MJ150 MJ250 MJ350	N/A (millivolt controller)

HOW TO SPECIFY EXAMPLE

The following description will assist with ordering the features desired:

MJ150 One 50-lb. performance, open-pot gas fryer with millivolt controller; centerline, fast-action temperature probe.

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

NOTE

•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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.