



MJCF Gas Fryers

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

MJCF Gas Fryers

Models

MJCF

MJCFE



Shown with optional electronic timer 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)
- Millivolt controls
- 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
- Stainless steel frypot and door, enamel cabinet
- Two twin baskets
- 6" steel legs with 1" adjustment

Options & Accessories

- CM3.5, SMART4U®3000, Electronic Timer, Digital or Analog controllers
- Built-in filtration (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)
- Piezo ignitor
- On/off toggle switch
- Shortening melt cycle
- Frypot cover
- Spreader cabinet
- Quick disconnect with gas line and adapter
 - 1" x 48" (2.5 x 121.9 cm)
 - 1" x 36" (2.5 x 91.4 cm)
 - 3/4" x 48" (1.9 x 121.9 cm)
 - 3/4" x 36" (1.9 x 91.4 cm)
- Casters

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 MJCF has an 80-lb. (40 liter*) oil capacity. The frying area is 18"x 19" (45.7 x 48.3 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.

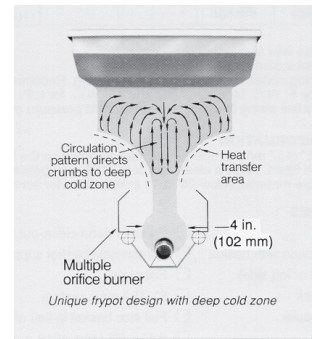
The open stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design can be cleaned and wiped down by hand.

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. 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 CM3.5 controller which uses a 120/24V (220-240/24V export) power system.

Up to four MJCFE or MJCFEC fryers or combination of fryer(s) and spreader cabinets can be battered to either side of a built-in filter, Model FM-B (filter housed within a spreader cabinet).

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

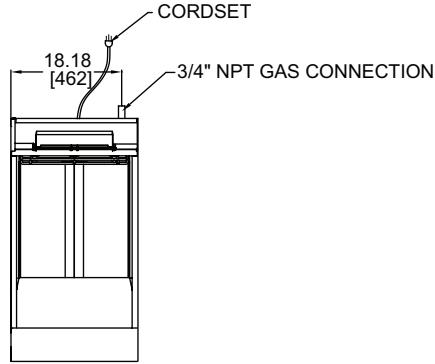


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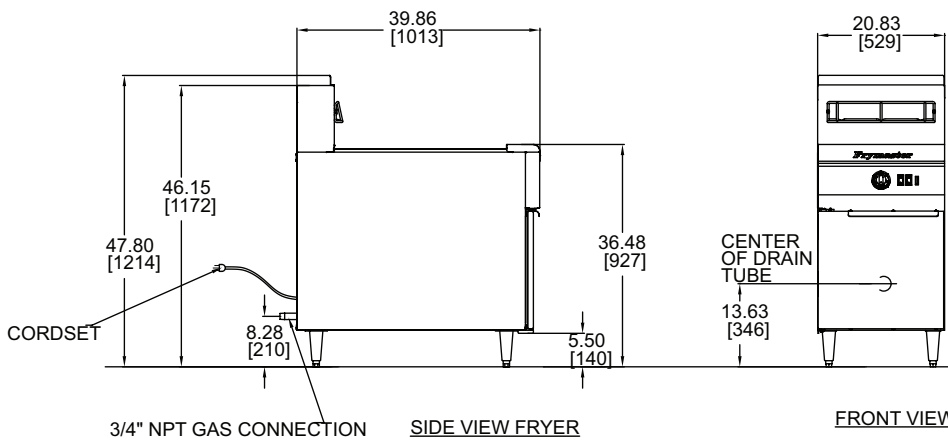
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Revised 6/20/13





TOP VIEW DIMENSIONS INCHES [MM]

MJCF Gas Connection Requirements Non-Filtration Models only	
No. of Fryers	Gas Connection Size
1	3/4"
2-3	One 1"
4-6	Two 1"



3/4" NPT GAS CONNECTION SIDE VIEW FRYER FRONT VIEW
Model MJCFE Shown

DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJCF	80 lbs. (40 liters)	20-7/8" (53.0 cm)	39-7/8" (101.3 cm)	46-1/8" (117.2 cm)	11-1/2" (29.2 cm)	250 lbs. (113 kg)	297 lbs. (135 kg)	85	31.96	W 25" (63.5 cm)	D 47" (119.4 cm)	H 47" (119.4 cm)

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS	
	CONTROLS/ FRYPOT	FILTER
MJCF	N/A (millivolt controller)	
MJCFE	120V 1 A 220V 1 A	120V 8 A 220V 5 A

HOW TO SPECIFY

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

- 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

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. 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.

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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