

Built-in Filtration System for MJCFE Gas Fryer Batteries

Project	
Item	_
Quantity	-
CSI Section 11400	
Approval	
Date —	

Model	S
☐ FM1CF	E
☐ FM2CF	E

☐ FM3CFE

☐ FM4CFE ☐ FM5CFE

☐ FM6CFE

☐ FM7CFE* ☐ FM8CFE*

*Up to four fryers maximum each side of Filter Magic System.



FM2CFESC Shown with optional holding station, heat lamp, and cafeteria pan

Standard Features

- · 80-lb. (40 liter) oil capacity
- Space-saving filter has its own cabinet. Up to four MJCFE fryers can be batteried to left and/or right of filter cabinet
- · Large capacity filter pan is lightweight and easy to remove for cleaning
- · Sloped drain pan leaves minimal oil in the pan after filtering
- · Large 3" (8.0 cm) round drain line allows oil to drain freely
- 1-1/4" (3.2 cm) IPS ball-type drain valve
- · Drain safety switch on all Frymaster filter system fryers
- · Power Shower® oil return allows filtered oil to wash down crumbs from the frypot walls
- · Filter cycle is complete from start to finish in under 5 minutes, while other frypots in the system are in use
- 1/3 H.P. filter motor

- 4 GPM pump
- · Stainless steel crumb catcher
- Filter starter kit
- Casters

Options & Accessories

- External oil discharge -- specify rear or front disposal. Must be ordered when equipment order is placed.
- ☐ SDU for oil disposal

See MJCF fryer specification sheet for fryer options.

See Frymaster price list for other available options and accessories.

Specifications

Designed for trouble-free filtering of fryer batteries without wasting valuable space

Frymaster's renowned, built-in filtration system puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience and ease of use.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed in a spreader cabinet and combined with up to eight fryers, is capable of filtering

each fryer, individually, without having to be moved from fryer to fryer, saving valuable labor. One eighty-pound fryer can be filtered in less than five minutes, while other fryers in the battery keep on cooking.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan is equipped with casters and an automatic connection for ease of access. Ramp supports engage and lift filter pan off floor to effortlessly clear floormats.

Filtration process is two-steps:: Step one: open drain valve, open return

valve to activate filter pump.

Step two: close drain valve; close return valve to turn off pump.









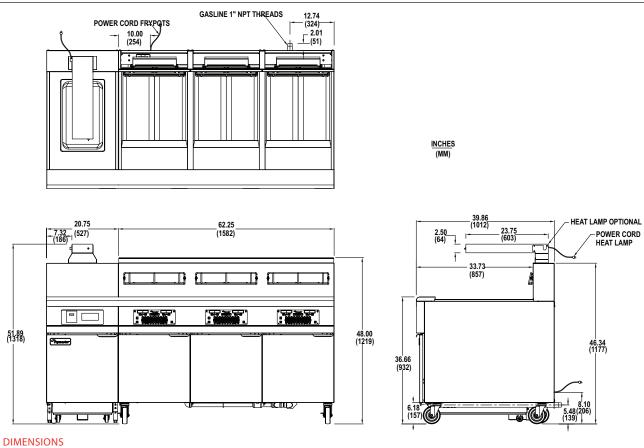


www.frymaster.com

Bulletin No. 818-0475 Revised 5/20/14







MODEL NO.	DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION						
			WEIGHT	CLASS	CUBE.	DIMENSIONS (cm)			
FM1CFE	13-5/8" (34.6 cm)	501 lbs. (1,272.5 cm)	545 lbs. (247 kg)	77.5	71.5	W 53" (134.6 cm)	D 44" (111.8 cm)	H 53" (134.6 cm)	
FM2CFE	13-5/8" (34.6 cm)	731 lbs. (1,856.8 cm)	779 lbs. (353 kg)	77.5	98.0	70" (177.8 cm)	44" (111.8 cm)	55" (139.7 cm)	
FM3CFE	13-5/8" (34.6 cm)	1,039 lbs. (2,639.1 cm)	1,087 lbs. (493 kg)	77.5	120.4	86" (218.4 cm)	44" (111.8 cm)	55" (139.7 cm)	
FM4CFE	13-5/8" (34.6 cm)	Units are shipped in various, multiple cartons. Contact Customer Service at 1-800-221-4583 inside USA; +1-318=865-1711 outside USA.							
FM5CFE	13-5/8" (34.6 cm)								
FM6CFE	13-5/8" (34.6 cm)								
FM7CFE	13-5/8" (34.6 cm)								
FM8CFE	13-5/8" (34.6 cm)								

POWER REQUIREMENTS FOR FILTER ONLY

Domestic: 120V 8 A; **Export/CE:** 220V - 250V 5 A

Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA for other voltages. FOR FRYER SPECIFICATIONS, FEATURES AND OPTIONS, SEE INDIVIDUAL SHEETS.

8700 Line Avenue Shreveport, LA 71106 Tel: 318-865-1711 Tel: 1-800-221-4583 Fax: 318-868-5987 E-mail: info@frymaster.com

www.frymaster.com

Bulletin No. 818-0475 Revised 5/20/14 Litho in U.S.A. ©Frymaster

