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

The MJ40 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ40 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded products to specialty foods.


New Standard Features

- 6” (15.2 cm) legs with 1” (2.5 cm) adjustment and casters for in-store customization
- EZSpark™ push-button ignitor
- Frypot cover

Specifications

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

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
**MJ140 Gas Fryers -- Domestic & Export**

**8700 Line Avenue**  
**Shreveport, LA  71106-6814**  
**USA**  
**Tel:  318-865-1711**  
**Tel:  1-800-221-4583**  
**Fax:  318-868-5987**  
**E-mail: info@frymaster.com**  
**www.frymaster.com**  

**Bulletin No. 818-0008B**  
**Revised 9/15/17**  

**Litho in U.S.A. ©Frymaster**

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**MODEL**  
**NO.**  
**OIL CAPACITY**  
**OVERALL SIZE (cm)**  
**DRAIN HEIGHT (cm)**  
**WEIGHT**  
**WEIGHT**  
**CLASS**  
**CU. FT.**  
**DIMENSIONS (cm)**

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>OIL CAPACITY</th>
<th>WIDTH</th>
<th>DEPTH</th>
<th>HEIGHT</th>
<th>WEIGHT</th>
<th>CLASS</th>
<th>CU. FT.</th>
<th>DIMENSIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>MJ140</td>
<td>40 lbs. (20 liters) per frypot</td>
<td>16&quot; (40.6)</td>
<td>31-1/2&quot; (80)</td>
<td>31-5/8&quot; (80.3)</td>
<td>10-5/8&quot; (27)</td>
<td>185 lbs. (84 kg)</td>
<td>85</td>
<td>20</td>
</tr>
<tr>
<td>MJ240</td>
<td>31-1/2&quot; (80)</td>
<td>31-5/8&quot; (80.3)</td>
<td>41-3/8&quot; (105)</td>
<td>185 lbs. (84 kg)</td>
<td>85</td>
<td>20</td>
<td>W 21&quot; (53)</td>
<td>D 35&quot; (89)</td>
</tr>
<tr>
<td>MJ340</td>
<td>47-1/8&quot; (119.6)</td>
<td>41-3/8&quot; (105)</td>
<td>185 lbs. (84 kg)</td>
<td>85</td>
<td>20</td>
<td>W 21&quot; (53)</td>
<td>D 35&quot; (89)</td>
<td>H 47&quot; (1,198)</td>
</tr>
<tr>
<td>MJ440</td>
<td>62-3/4&quot; (159.3)</td>
<td>41-3/8&quot; (105)</td>
<td>185 lbs. (84 kg)</td>
<td>85</td>
<td>20</td>
<td>W 21&quot; (53)</td>
<td>D 35&quot; (89)</td>
<td>H 47&quot; (1,198)</td>
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**POWER REQUIREMENTS**

<table>
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<th>MODEL NO.</th>
<th>CONTROLLER</th>
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<tr>
<td>MJ140</td>
<td>Millivolt Controller(s)</td>
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<tr>
<td>MJ240</td>
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<td>MJ340</td>
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<tr>
<td>MJ440</td>
<td>Millivolt Controller(s)</td>
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</tbody>
</table>

**HOW TO SPECIFY EXAMPLE**

The following description will assist with ordering the features desired:

**MJ140**  
One 40-lb. performance, open-pot gas fryer with millivolt controller; centerline, fast-action temperature probe.

**NOTES**

- Supply voltage 120V 60 Hz -- Control Voltage 24V 60 Hz. 120 VAC 5 ft. (1.5 m) grounded cord set.
- 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.