Specifically designed for high production of chicken, fish and other breaded products

The MJ1CF has an 80-lb. (*40 liter) oil capacity. The frying area is 18” x 19” x 4-1/2” (45.7 x 48.3 x 11.4 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.

*Liter conversions are for solid shortening @ 70˚F.
**DIMENSIONS**

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>OIL CAPACITY</th>
<th>OVERALL SIZE (cm)</th>
<th>DRAIN HEIGHT</th>
<th>NET WEIGHT</th>
<th>*APPROXIMATE SHIPPING INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>MJ1CF</td>
<td>80 lbs. (40 liters)</td>
<td>20-3/4&quot; (53)</td>
<td>39-7/8&quot; (101.2)</td>
<td>11-1/2&quot; (29.2 cm)</td>
<td>250 lbs. (113 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>46-3/8&quot; (117.7)</td>
<td>38.66 (1010)</td>
<td>40.00 (1018)</td>
<td>49.80 (1219)</td>
</tr>
</tbody>
</table>

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

**POWER REQUIREMENTS**

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>BASIC DOMESTIC/EXPORT OPTIONS</th>
<th>CONTROLS/FRYPOT</th>
</tr>
</thead>
<tbody>
<tr>
<td>MJ1CF</td>
<td></td>
<td>N/A (millivolt controller)</td>
</tr>
</tbody>
</table>

**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. 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.

**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.

**HOW TO SPECIFY**

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

- MJ1CF MJCF fryer with thermostat knob, millivolt controls

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