

# MJ Fryers (MJ40, MJ50 and MJCF)

World-Recognized Master of Open-Pot Frying



*MJ40 fryer shown with optional digital controller and casters*



*\*MJ50 battery shown with optional CM 3.5 controller, built-in filtration, and casters*



*MJCF fryer with optional electronic timer controller and casters*

- 1. Offer an open-pot gas line-up unmatched in the industry.** Model offerings provide 40, 50, and 80-lb. oil capacity options with and without electrical hook-up. Respective fry areas are 12" x 15", 14" x 15", and 18" x 19". Respective Btu/hr inputs are 104,000, 122,000, and 150,000.
- 2. Have models that can handle the breadth of menu items** from French fries to breaded fish to bone-in chicken.
- 3. Are named for their signature Master Jet burner** technology that has earned a legendary reputation for durability and reliability. MJ burners require no burner cleaning or air shutter adjustment.
- 4. Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.
- 5. Are simple to operate.** Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.
- 6. Offer options to meet a variety of operation and food quality control needs:\***
  - Built-in filtration, electronic ignition, multiple frypot batteries and controller options including CM3.5 compensating controller. Basket lifts are also available on the MJ50.
- 7. Automatically shut off the fryer** if temperature exceeds the high-limit.
- 8. Collect and aid sediment removal** with a deep collection zone and large 1-1/4" IPS ball-type drain valve

*MJ Fryers are unsurpassed in their versatility, proven worldwide performance, and low maintenance needs.*