



# MJ35 Gas Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

MJ35 Gas Fryers

## Models

MJ35

MJ35G

MJ35E



### Standard Features

- Open-pot design is easy to clean
- 40 lb. (20 liter\*) oil capacity
- 110,000 Btu/hr. (27,700 kcal) (32.2 kw)
- Millivolt controls
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Master Jet burner ensures even heat distribution
- Stainless steel frypot and door, enamel cabinet
- Two twin baskets
- 6" legs with 1" adjustment

### MJ35E

- Thermostat controller
- Signal lights, on-off switch

### Options & Accessories

- Built-in filtration available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- CM3.5 controller, electronic/timer controller, digital or analog controller (MJ35E model only)
- Electronic ignition (must use one of the above controllers)
- Automatic basket lifts (MJ35E model only)
- Piezo ignitor
- On/Off toggle switch
- Shortening melt cycle control
- Spreader cabinet
- External oil discharge
- Frypot cover
- Casters

See Frymaster domestic price list for other available options and accessories.

## Specifications

### Specifically designed for high-volume and controller performance

The MJ35 has a 40-lb. (20 liter\*) oil capacity. The frying area is 12" x 15" (30.5 x 38.1 cm). This 110,000 Btu/hr. (27,700 kcal) (32.2 kw) model is specifically designed for all-purpose frying and produces 57 lbs. of French fries per hour -- frozen to done. 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 (7-10 seconds) of cold food placed in either basket.

The open frypot has a large heat transfer area to fry more product per load. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The standard front flush feature deflects oil out around the pot, moving sediment to the front drain valve for easy and thorough removal.

Built-in filtration is available with up to six fryers battered together into a single system, or with a single MJ35 fryer and a spreader cabinet. The spreader can include an optional 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.

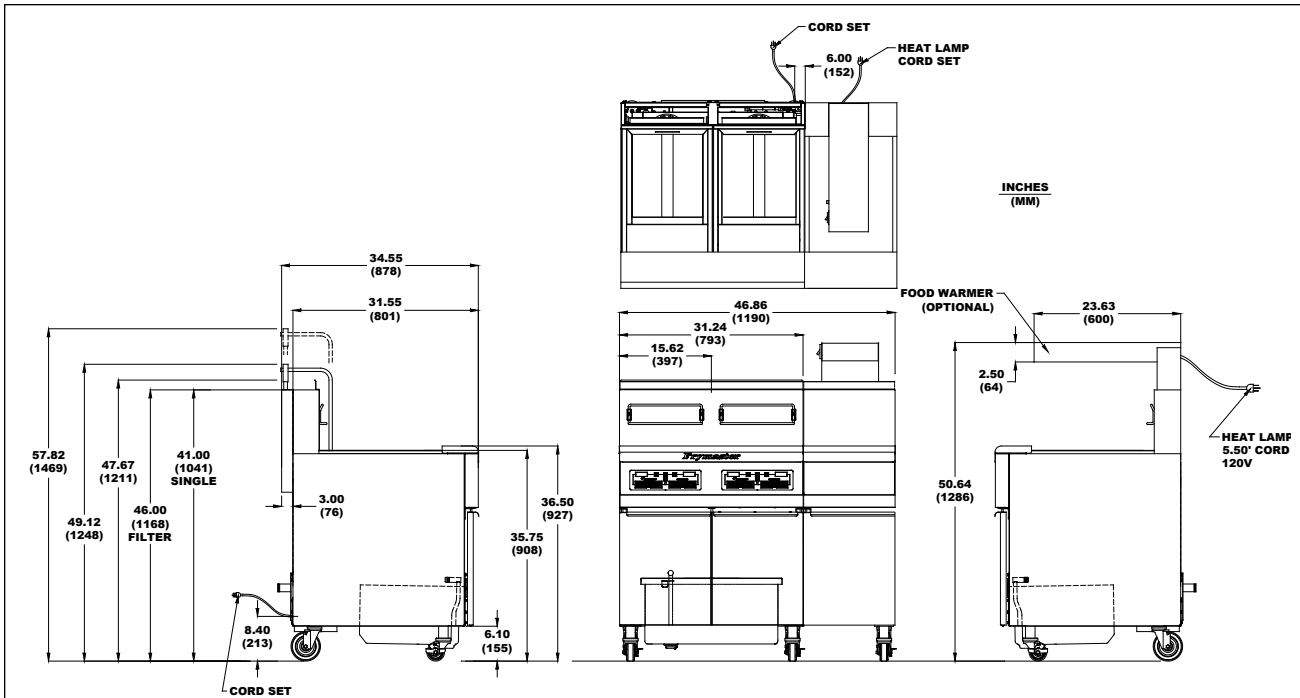


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### DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
MJ35, MJ35G, MJ35E Without Basket Lifts	40 lbs. (20 liters)	46"* (116.8 cm)	15-5/8" (40.0 cm)	31-1/2" (80.1 cm)	10-5/8" (27.0 cm) with extension	145 lbs. (66 kg)	177 lbs. (80 kg)	85	19.47	H 42-1/2" (108 cm)	W 22" (56.0 cm)	L 36" (91.4 cm)
MJ35, MJ35G, MJ35E With Basket Lifts	40 lbs. (20 liters)	47-5/8"* (121.0 cm)	15-5/8" (40.0 cm)	34-1/2" (87.6 cm)	10-5/8" (27.0 cm) with extension	185 lbs. (84 kg)	233 lbs. (106 kg)	85	19.47	42-1/2" (108 cm)	22" (56.0 cm)	36" (91.4 cm)

\*Height for units with filters -- see drawing for height of single non-filter units.

### POWER REQUIREMENTS, PER FRYPOT

MODEL NO.	NATURAL OR LP GAS	DOMESTIC CONTROLLER	EXPORT/CE CONTROLLER
MJ35 MJ35G	110,000 Btu/hr. input (27,700 kcal) (32.2 kw)	none required for millivolt system	
MJ35E		<b>Non-basket lift</b> 120V 1 A 220V 0.5 A <b>Basket lift</b> 120V 3.0 A 220V 1.5 A	<b>Non-basket lift</b> 230V - 240 V 0.5 A  <b>Basket lift</b> 230V - 240V 1.5 A

### NOTES

- 1/2 in. (1.3 cm) (NPT) gas inlet size (with a 3/4 in. bushing) for single fryers.
- 120VAC 5 ft. (1.5 m) grounded power cord provided for MJ35GBL and all MJ35E models.
- Gas supply line to fryers should be minimum 1/2" for single fryers, minimum 1 in. for 2 or more fryers in battery. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11 in. W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4 in. W.C. natural or 9 in. W.C. L.P.

### CLEARANCE INFORMATION

A minimum of 24 in. (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6 in. (15.2 cm) between the sides and rear of the fryer to any combustible material. A minimum of 18 in. (45.7 cm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters.

### HOW TO SPECIFY

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

- MJ35 40-lb. performance, open-pot gas fryer with millivolt controls; reliable, centerline, fast-action temperature probe; thermostat knob behind front panel.
- MJ35G 40-lb. performance, open-pot gas fryer with millivolt controls; reliable, centerline, fast-action temperature probe; thermostat knob on front panel.
- MJ35E 40-lb. performance, open-pot gas fryer with thermostat controller, signal lights and on-off switch; reliable, centerline, fast-action temperature probe.
- SD Stainless steel frypot and door -- enamel cabinet
- SC Stainless steel frypot, door and cabinet

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