

Frymaster®

MJCF

HIGH PERFORMANCE GAS FRYER



MJCF

MJ fryers feature an open pot gas design that's unmatched in the industry, offering flexibility to handle a wide range of menu items. Powered by signature MasterJet burner technology, these fryers are simple to operate, easy to clean, and built for dependable performance.

Legendary Heat Performance, No Hassle Management: Named for its signature Master Jet burner technology, MJ fryers deliver even heat distribution across the frypot for fast recovery and efficient cooking. The burners require no cleaning or air shutter adjustments, offering unmatched durability, reliability, and ease of use.

Built-in Safety: The fryer automatically shuts off if the oil temperature exceeds the high-limit threshold, helping prevent overheating and protecting both the equipment and kitchen staff.

Simple Operation: Operating the fryer is easy—just set your desired temperature and start cooking. For added convenience, the optional EZ Spark ignitor provides push-button ignition, eliminating the need for manual lighting and streamlining startup.

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

MJCF

OPTIONS / ADD-ONS

Spreader cabinet

Center Spreader cabinet

CONTROLLERS

Millivolt (standard)

SPECIFICATIONS	
OIL CAPACITY	80-lbs. (40 liters) PER FRYPOT
FRYING AREA	18" x 19" x 3-3/4" (45.7 x 48.3 x 9.5 CM) PER FRYPOT
POT TYPE	Open Pot
GAS TYPE	Natural Gas Propane Mix
POWER	150,000 BTU/HR (CE - 38 KW NET) PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Master Jet burner system ▪ Deep cold zone ▪ Centerline temperature probe ▪ No electric connection required ▪ 1-1/4" in (3.2 cm) IPS ball-type drain valve ▪ Combination gas valve with regulator ▪ Stainless steel frypot, door, and sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ (2) Twin baskets PER FRYPOT ▪ Wire basket hanger ▪ Basket support rack ▪ Frypot cover ▪ 6"-7" (15-17 cm) adjustable steel legs

Liter conversions are for liquid shortening @ 70° F



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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	MJCF	80-lbs. (40 liters)	21.0" (53.3 cm)	41.9" (106.3 cm)	47.8" (121.3 cm)	11.5" (29.2 cm)

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	MJCF	297-lbs. (135 kg)	25" (63.5 cm)	47" (119.4 cm)	47" (119.4 cm)	32	85

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	150,000 BTU/HR (CE - 38 KW NET) PER FRYPOT
	LIQUID PROPANE	9" W.C.—14" W.C.	

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

- DO NOT CURB MOUNT

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

WARRANTY

Frypot & Assembly

4th year - Lifetime: Parts Only

Controller

1 year: Parts + Labor

All Other Parts

1 year: Parts + Labor

