



MJ35V Gas Fryers

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

MJ35V Gas Fryers

Models

☐ MJ35V



MJ35V

Shown with optional casters

Standard Features

- Open-pot design is easy to clean
- 40-lb. (20 liter) oil capacity
- 82,000 Btu/hr. input (20,650 kcal/hr) (24 kw/hr)
- Frying area 12" x 15" x 4" (30.5 x 38.1 x 10.2 cm)
- Millivolt temperature controls, no electrical connection required
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Master Jet burner heat-transfer system
- Stainless steel frypot and door, enamel cabinet
- Two twin baskets or 1 full basket
- 6" steel legs with 1" adjustment
- 3/4" (1.9 cm) NPT gas connection
- Piezo ignitor kit

Options & Accessories

- ☐ Frypot cover
- ☐ Sediment tray
- ☐ Fryer's friend clean-out rod
- ☐ Screen-type basket support
- ☐ Fishplate
- ☐ 6" (152 mm) casters

Specifications

Designed for outstanding open-pot frying performance

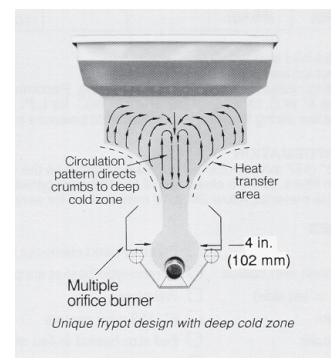
This all-purpose fryer features outstanding Frymaster reliability and durability.

The Master Jet burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution. Durable temperature probe senses temperature changes and activates burner response.

The open frypot has a large heat transfer area and every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The deep cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning. These particles are trapped in the cold zone where they do not carbonize, contaminate oil or cling to fried products.

*Liter conversions are for solid shortening @70°F.

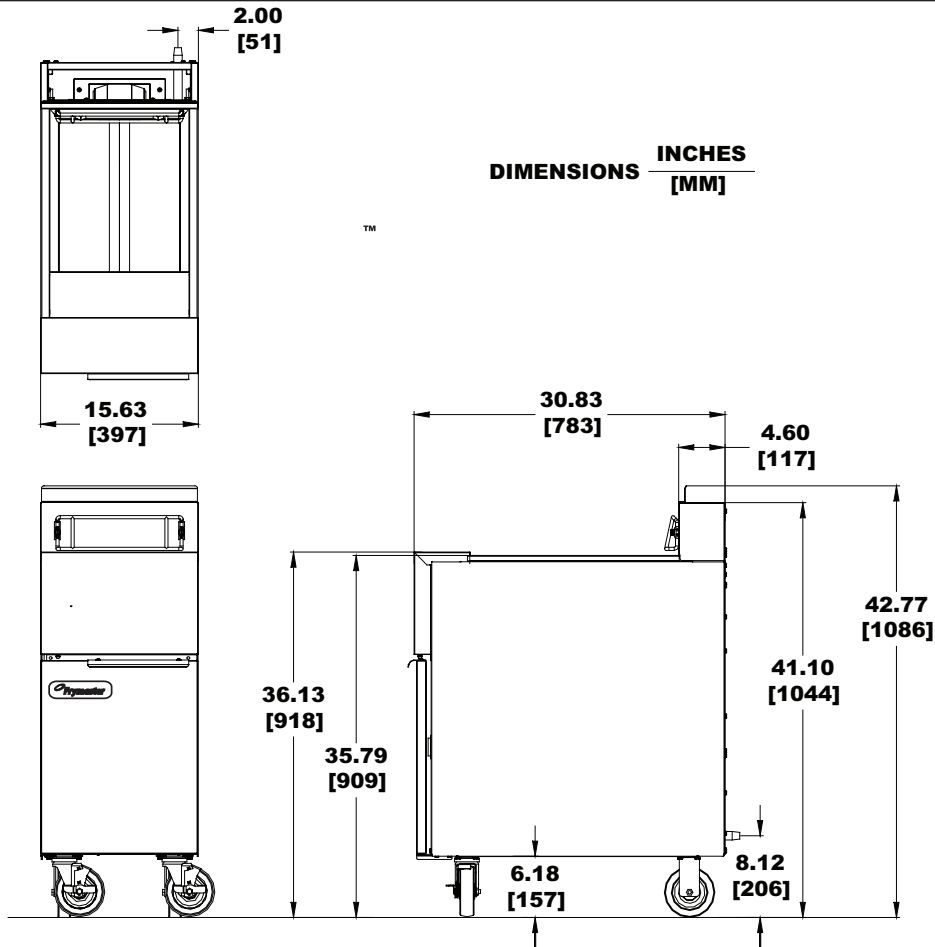


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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJ35V	40 lbs. (20 liters)	15-7/8" (40.3)	28-1/8" (71.4)	40-1/2" (102.9)	12-7/8" (32.8 cm) w/extension	115 lbs. (52 kg)	152 lbs. (69 kg)	85	19.25	W 22" (55.9)	D 36" (91.4)	H 42" (106.7)

POWER REQUIREMENTS

NATURAL/LP GAS	ELECTRICAL
82,000 Btu/hr. input (20,650 kcal/hr.) (24 kw)	none required for millivolt system

NOTES

3/4" (BSPT) gas inlet size.
 Millivolt control system.
 Check plumbing codes for proper supply line sizing.
 Recommended minimum store supply pressure to be 6" W.C. (15 mb) for natural (G20) gas and 11" W.C. (27 mb) for L.P. (G31) gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4.5" W.C. (11mb) natural (G20) or 9" W.C. (22.5 mb) L.P. (G31).

HOW TO SPECIFY

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

MJ35V 40-lb standard, open-pot gas fryer with millivolt controls and durable temperature probe

CLEARANCE INFORMATION

A minimum of 18" (45.7 cm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters. Allow a clearance of 6" (15.2 cm) between the sides and rear of the fryer to any combustible material. Allow 24" in front for servicing and operation.