

MJ40 Gas Fryers

Previously MJ35

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

Models

 MJ140

 MJ240

 MJ340


MJ140

Standard Features

- Open-pot design is easy to clean
- 40-lb (*20-liter) oil capacity per frypot
- 110,000 Btu/hr. input (27,700 kcal) (32.2 kw)
- Frying area 12" x 15" x 4-1/4" (30.5 x 38.1 x 10.8 cm) per frypot
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller, no electric connection required
- Stainless steel frypot, door and cabinet
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Two twin baskets
- MJ140 requires a 3/4" quick disconnect
- MJ240 & MJ340 require a 1" quick disconnect
- Over-the-flue basket hangers
- Legs & casters standard on MJ140
- Batteries have casters installed
- EZSpark™ push-button ignitor
- Frypot cover

Options & Accessories

- Spreader cabinet
- Full basket
- Sediment tray
- Splash shield

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

Specifications

Unsurpassed in their versatility, proven worldwide performance and low maintenance needs

The MJ40 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ40 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded products to specialty foods.

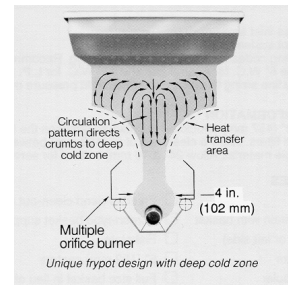
The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate

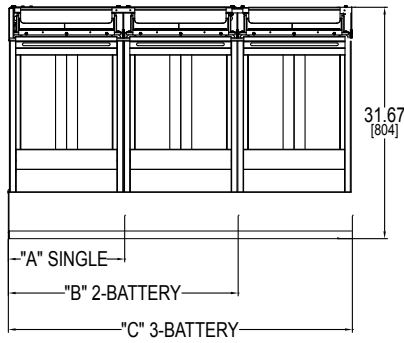
temperatures for efficient heat-up, cooking and recovery.

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.

The optional spreader can include a 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.

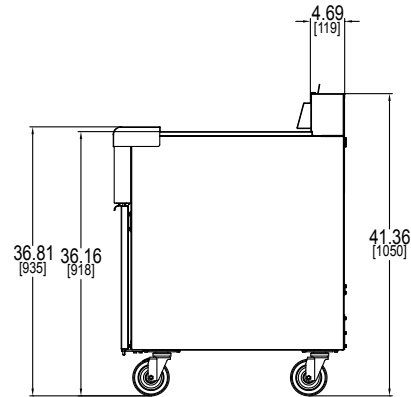
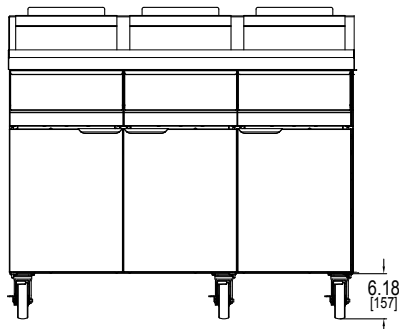
**Liter conversions are for solid shortening @ 70°F*





**INCHES
(MM)**

MODEL	UNIT WIDTH
"A"	15.92" [404]
"B"	31.45" [799]
"C"	47.08" [1196]



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	*APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJ140	40 lbs. (20 liters) per frypot	16" (40.6)	31-5/8" (80.3)	41-3/8" (105)	10-5/8" (27)	185 lbs. (84 kg)	85	20	W 21" (53)	D 35" (89)	H 47" (119)
MJ240		31-1/2" (80)				370 (168 kg)	85	51	38" (97)	44" (112)	53" (135)
MJ340		47-1/8" (119.6)				555 (252 kg)	77.5	72	53" (135)	44" (112)	53" (135)

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

POWER REQUIREMENTS

MODEL NO.	CONTROLLER
MJ140 MJ240 MJ340	Millivolt Controller(s)

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 fryers. 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.

DO NOT CURB MOUNT

CLEARANCE INFORMATION

•A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY EXAMPLE

The following description will assist with ordering the features desired:

MJ140 One 40-lb. performance, open-pot gas fryer with millivolt controller; centerline, fast-action temperature probe.

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