



# MJ35 Gas Fryers

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

MJ35 Gas Fryers -- Domestic & Export

## Models

PMJ135



PMJ135

## Standard Features

- Open-pot design is easy to clean
- 40-lb (20-liter\*) oil capacity
- 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)
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller (inside the cabinet), no electric connection required
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Two twin baskets
- 6" (15.2 cm) legs with 1" (2.5 cm) adjustment
- 3/4" gas connection

## Options & Accessories

- Stand-alone spreader cabinet
- Digital or Analog controllers
- Electronic ignition (full vats and above controllers)
- Frypot cover
- Casters
- Full basket
- Sediment tray
- Melt cycle (above controllers only)
- Piezo ignitor
- On/Off toggle switch (millivolt controller only)
- 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**

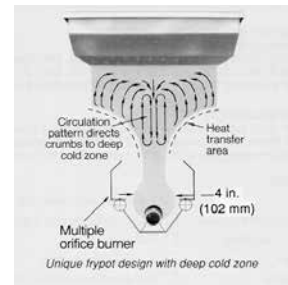
The MJ35 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ35 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded products to specialty foods.

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 standard front flush feature deflects oil out from the back of the frypot, moving sediment to the front drain valve for easy and thorough removal.

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



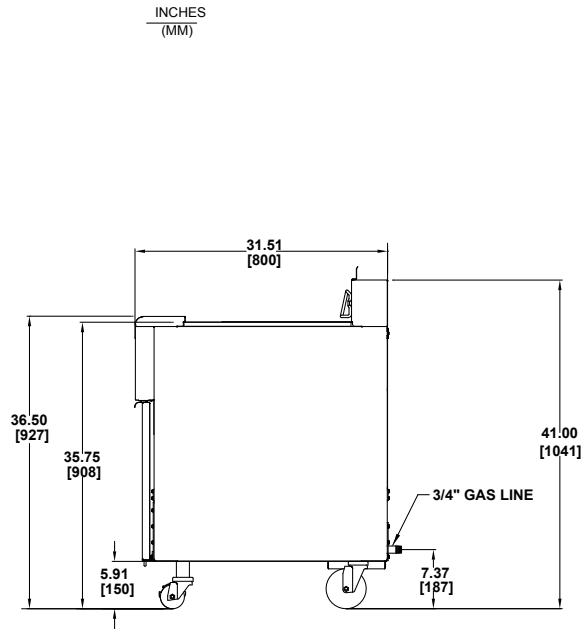
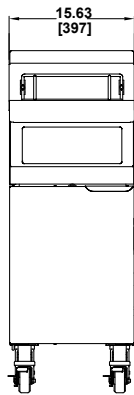
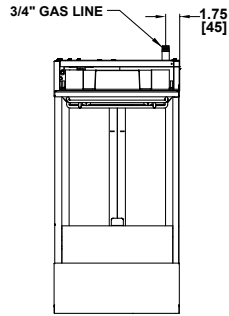
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INCHES  
(MM)

## DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
PMJ135	40 lbs. (20 liters)	15-5/8" (40.0)	31-1/2" (80.1)	41" (104.1)	10-5/8" (27.0 cm)	145 lbs. (66 kg)	202 lbs. (91.6 kg)	85	21	<b>W</b> 22" (56.0)	<b>D</b> 36" (91.4)	<b>H</b> 46-1/2" (108)

## POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS
	CONTROLS/FRYPOT
PMJ135	N/A (millivolt controller)
Non-millivolt controllers	120V 1 A 220V 1 A

## HOW TO SPECIFY

The following description will assist with ordering the features desired:  
 PMJ135 40-lb. performance, open-pot gas fryer with millivolt controller inside the cabinet; centerline, fast-action temperature probe. Option for front panel controller placement.

## NOTES

- Supply voltage 120V 60 Hz -- Control Voltage 24V 60 Hz. 120 VAC 5 ft. (1.5 m) grounded cord set.
- 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. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.5" W.C. natural or 8.25" W.C. L.P.

## •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.

Model # \_\_\_\_\_  
CSI Section 11400

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