



MJ45 and MJ45-2 Gas Fryers

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

Models

PMJ145

PMJ145-2



PMJ145
Shown with optional casters.

Standard Features

- Open-pot design is easy to clean
- 50-lb (25-liter*) oil capacity per full frypot; 25 (12 L) per split frypot
- 122,000 Btu/hr. input (30,730 kcal) (35.8 kw) per full frypot; 63,500 Btu/hr. input (15,995 kcal) (18.6 kw) per split frypot
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm) per full frypot; 7" x 15" x 4-3/4" (17.8 x 38.1 x 12.1 cm) per split frypot
- 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
- CM3.5, Digital or Analog controllers
- Electronic ignition (full vats and above controllers only)
- Basket lifts* (only available with CM3.5 controller) -- units with basket lifts require casters to be purchased also
- Frypot cover
- Casters
- Triplet basket
- Full basket
- Sediment tray
- Piezo ignitor
- On/Off toggle switch (millivolt controller only)
- Melt cycle (above controllers only)
- Boil out (CM3.5 controller only)
- Fish plate
- Splash shield

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

*Not available for split frypots.

Specifications

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

The MJ45 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ45 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



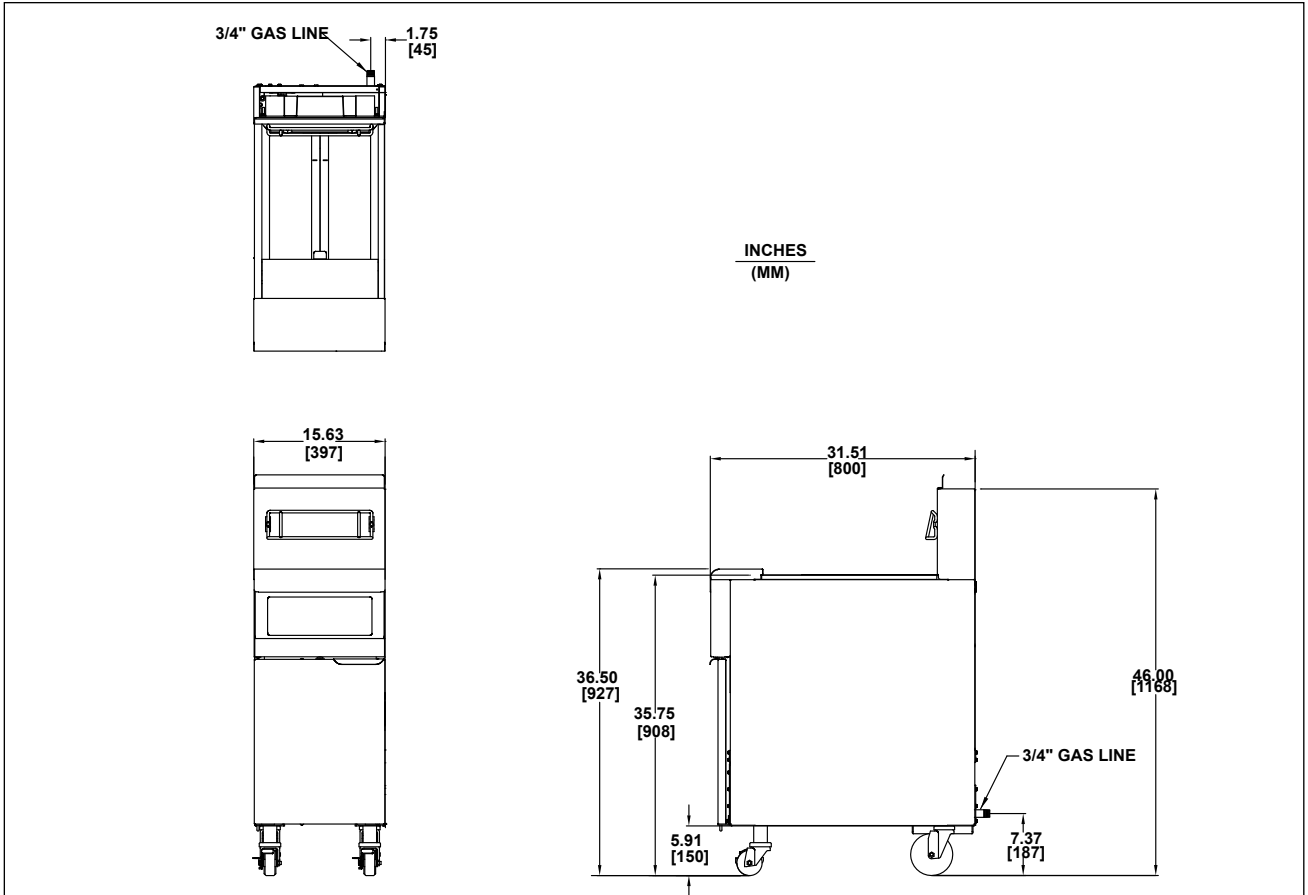
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MJ45 and MJ45-2 Gas Fryers -- Domestic & Export



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
PMJ145 PMJ145-2	50 lbs. (25 liters) 25 lbs. (12 L) each side	15-5/8" (40.0)	31-1/2" (80.1)	46" (116.8)	10-5/8" (27.0 cm)	145 lbs. (66 kg)	202 lbs. (91.6 kg)	85	21	W 22" (56.0)	D 36" (91.4)	H 46-1/2" (108)

*Without basket lifts.

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS	
	CONTROLS/ FRYPOT	BASKET LIFTS*/ FRYPOT
PMJ145/PMJ145-2	N/A (millivolt controller)	
Non-millivolt controllers	120V 1 A 220V 1 A	120V 3 A 220V 2 A

*Not available for split frypots.

HOW TO SPECIFY

The following description will assist with ordering the features desired:

PMJ45 50-lb. performance, open-pot gas fryer with millivolt controller inside the cabinet; centerline, fast-action temperature probe. Option for front panel controller placement.

-2 Split frypot

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.

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CSI Section 11400

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