



# 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***

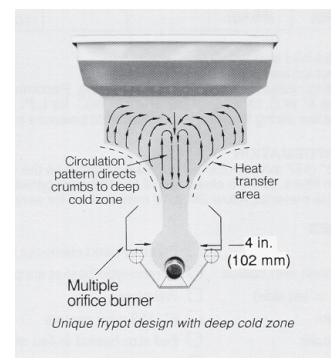
This all-purpose fryer features outstanding Frymaster reliability and durability.

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.

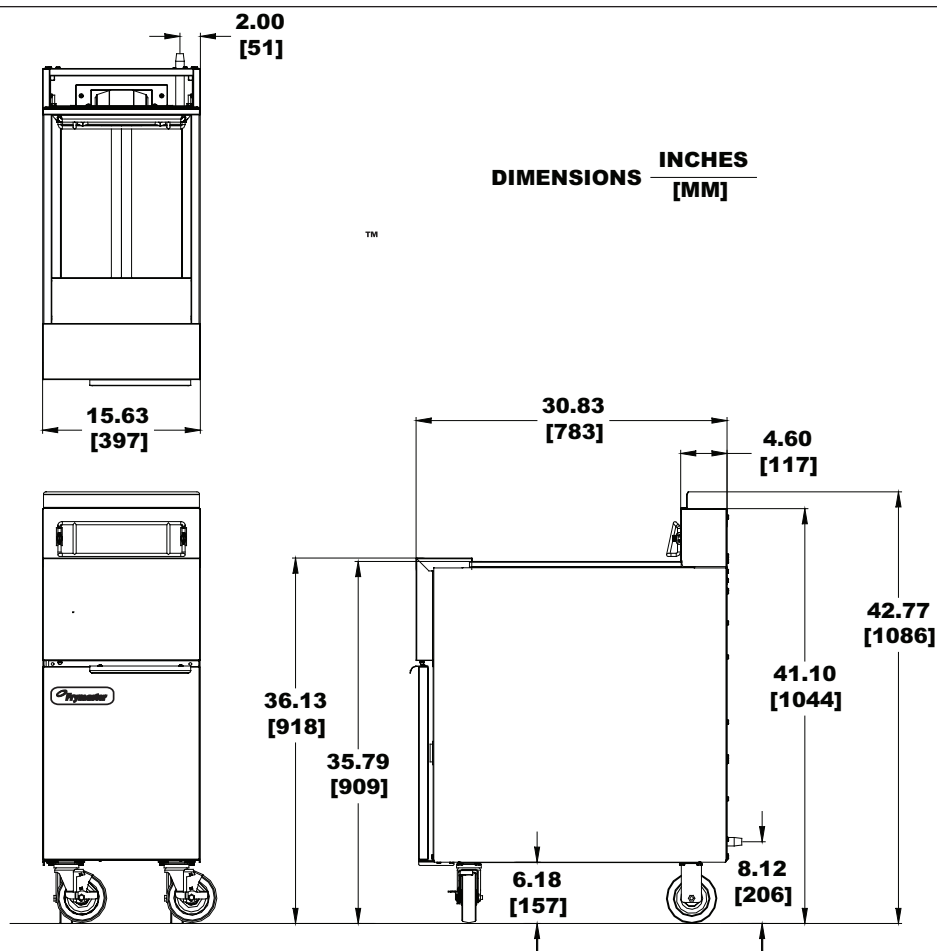


8700 Line Avenue 71106-6814  
Shreveport, LA  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: [info@frymaster.com](mailto:info@frymaster.com)

[www.frymaster.com](http://www.frymaster.com)  
Bulletin No. 818-0283  
Revised 6/26/13





## 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.<br>(20 liters) | 15-7/8"<br>(40.3) | 28-1/8"<br>(71.4) | 40-1/2"<br>(102.9) | 12-7/8"<br>(32.8 cm)<br>w/extension | 115 lbs.<br>(52 kg) | 152 lbs.<br>(69 kg)  | 85    | 19.25   | <b>W</b><br>22"<br>(55.9) | <b>D</b><br>36"<br>(91.4) | <b>H</b><br>42"<br>(106.7) |

## POWER REQUIREMENTS

| NATURAL/LP GAS                                       | ELECTRICAL                            |
|------------------------------------------------------|---------------------------------------|
| 82,000 Btu/hr. input<br>(20,650 kcal/hr.)<br>(24 kw) | none required for<br>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).

## 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.

## 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