

MASTER JET®

MJ35 Gas Fryers
Specifically designed
for all-purpose frying



- *Open-pot design, no tubes, easy to clean
- *Centerline thermostat, two-year limited warranty, quick response to loads, accurate to 1°
- *Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- *5-year warranty on stainless frypot
- *Multiple orifice burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters

The MJ35 has a minimum 30-lbs. (17 litres) and maximum 40-lbs. (22 litres) shortening capacity. The frying area is 12 x 15 in. (305 x 381 mm). This 110,000 BTU (116 megajoules) (32.2 kw) model is specifically designed for all-purpose frying. The exclusive 1° action thermostat (two-year limited warranty) extends shortening life and produces a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing of cold food placed in either basket. Unique Master Jet burners have no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required. The open, stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design has no hard-to-clean tubes. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

The MJ35 model uses a millivolt temperature control circuit. The MJ35GBL automatic basket lift motor uses 120V (240V for export). Up to three MJ35 fryers can be battered to produce a frying station.



ISO 9002

