

**NEW  
MODELS!**



## MJ Fryers (MJ40, MJ50 and MJCF) World-Recognized Masters of Open-Pot Frying



**MJ140 and MJ150**



**MJCF**

with optional digital controller and casters

- 1. Offer an open-pot gas line-up unmatched in the industry.** Model offerings provide 40, 50, and 80-lb. oil capacity options with and without electrical hook-up. Respective fry areas are 12" x 15", 14" x 15", and 18" x 19". Respective Btu/hr inputs are 110,000, 122,000, and 150,000.
- 2. Have models that can handle the breadth of menu items** from French fries to breaded fish to bone-in chicken.
- 3. Are named for their signature Master Jet burner** technology that has earned a legendary reputation for durability and reliability. MJ burners require no burner cleaning or air shutter adjustment.
- 4. Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.
- 5. Are simple to operate.** Just set the desired frying temperature and start cooking. New EZSpark™ push-button ignitor puts lighting the fryer at your fingertips on MJ40 and MJ50 models.
- 6. Offer options to meet a variety of operation and food quality control needs:**
  - Built-in filtration\*, multiple frypot batteries. Controller options including CM3.5 compensating controller and basket lifts are also available on the MJ50.
- 7. Automatically shut off the fryer** if temperature exceeds the high-limit.
- 8. Collect and aid sediment removal** with a deep collection zone and large 1-1/4" IPS ball-type drain valve.

\*Built-in filtration not available on single MJ40 and MJ50 fryers.

**MJ Fryers are unsurpassed in their versatility, proven worldwide performance, and low maintenance needs.**

For more information, contact Customer Service at 1-800-221-4583 or visit [www.frymaster.com](http://www.frymaster.com)