



# 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**

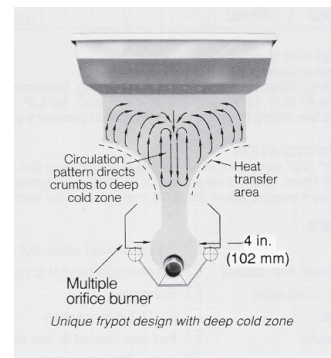
This all-purpose fryer features outstanding Frymaster reliability and durability.

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.



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 Bulletin No. 818-0283  
 Revised 6/26/13



