

Designed for high-volume frying. The MJ150 has a maximum 25 litres shortening capacity. The frying area is 356mm x 381mm at shortening level. This 110mj model is specifically designed for high-volume frying and produces 36kg of French fries per hour frozen to done. The exclusive 1° action thermostat anticipates rapid rate of temperature rise, reducing temperature overshoot, extending shortening life and producing a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing of cold food placed in either basket. Master Jet burner has 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.

STANDARD FEATURES

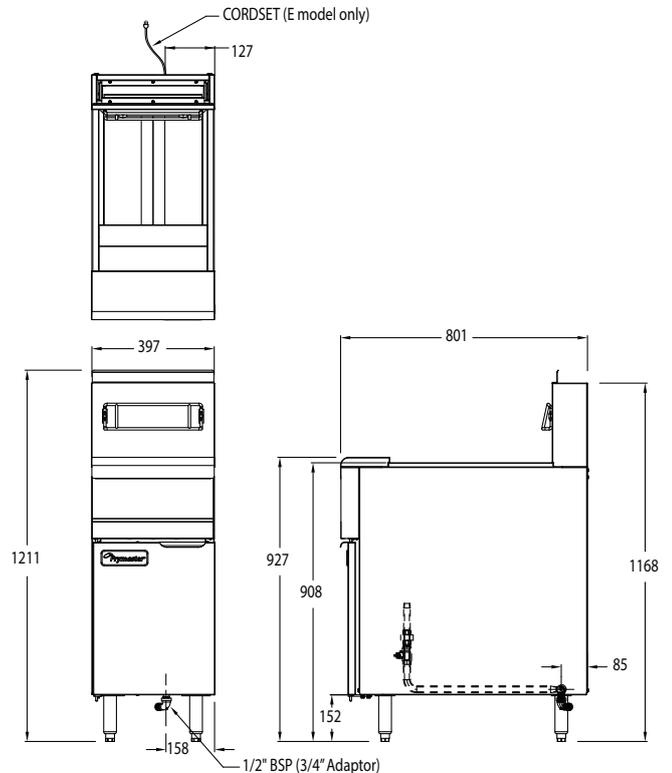
- Open-pot design
- Twin Fry baskets
- Durable centerline thermostat
- 1° anticipating action
- Deep cold zone, 32mm IPS ball-type drain valve
- Rounded corners for easy-to-clean "Euro" look
- Frypot cover
- Flue deflector
- EZ spark ignition (battery included)

OPTIONAL FEATURES

- Computer Controller (230/240V, Cord & Plug provided)
- Fishplate
- Sediment tray
- Fryer's Friend clean-out rod
- Automatic basket lifts (requires Computer Controller)
- Castors
- Gas hose with quick disconnect
- Capping strip



DIMENSIONS	
External: 397W x 800D x 1211H mm	
Clearance: Sides and rear 152mm, Front 610mm (from combustible walls)	
Net Weight: 68kg	
TECHNICAL DATA	
Gas Type: Natural or Propane	
Total Output: 110MJ	
Gas Connection: 1/2" inlet with 3/4" bushing	
Drain Height: 269mm	
PRODUCTION CHIPS FROM FROZEN	
36kg per hour	
CONTROLLER AS STANDARD	
Millivolt Controller	
SHIPPING DATA	
Shipping Weight: 94kg	
Shipping Dimensions: 560W x 914D x 1280H mm	
AGA Approval	
AGA 7943 G	
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.	



National Head Office
 156 Swann Drive
 Derrimut VIC 3030
 Tel: +61 3 8369 4600
 Fax: +61 3 8369 4699
www.comcater.com.au

Melbourne
 96-100 Tope Street
 South Melbourne VIC 3205
 Tel: +61 3 8369 4600
 Fax: +61 3 8699 1299

Sydney
 20/4 Avenue of the Americas
 Newington, NSW 2127
 Tel: +61 2 9748 3000
 Fax: +61 2 9648 4762

Brisbane
 1/62 Borthwick Avenue
 Murarrie QLD 4172
 Tel: +61 7 3399 3122
 Fax: +61 7 3399 5311

Perth
 Unit 16, 7 Abrams Street
 Balcatta, WA 6021
 Tel: +61 8 6217 0700
 Fax: +61 8 6217 0799