

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.

