

Specifically designed for high production of chicken, fish and other breaded products The MJCF has a minimum 30 litres and maximum 40 litres shortening capacity. The frying area is 457mm x 483mm.

This 158.3mj model is specifically designed for high production of chicken, fish and other breaded products. 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.

STANDARD FEATURES

- Open-pot design, no tubes, easy to clean
- 40 litre capacity
- Millivolt controls
- Deep cold zone, 32 mm IPS ball-type drain valve
- Twin-size baskets 152mm x 222mm x 425mm
- Rounded corners for easy-to-clean "Euro" look
- Master Jet burner, requires no cleaning or adjusting air shutters
- Durable centerline thermostat, quick response to loads, 1° anticipating action, reduced temperature overshoot

OPTIONAL FEATURES

- Stainless steel frypot covers
- Flue deflector
- Quick disconnect gas hose with restrainer kit
- One full-size basket in lieu of two twin baskets
- Sediment tray
- Castors
- Computer Magic®, electronic timer or solid state controller
- Filter Magic® System, Model FM-B (includes spreader cabinet) -- up to four fryers can be battered to either side of the Filter Magic unit (MJCFE and MJCFEC models only)

DIMENSIONS

External: 529W x 1013D x 1172H mm

Clearance: Sides and rear 152mm, Front 610mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output: 158.3MJ

Gas Connection: 3/4"

Drain Height: 291mm

PRODUCTION FISH

45kg per hour

CONTROLLER AS STANDARD

Millivolt Controller (thermostat outside).

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

