

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

# MJ50 Gas Fryers with Filtration -- Domestic & Export

## Models

- 
- FMJ250
- 
- FMJ350
- 
- FMJ450



Model FMJ250  
Shown with  
optional CM3.5 controller

### Standard Features

- Open-pot design is easy to clean
- 50-lb (25-liter\*) oil capacity per full frypot
- 122,000 Btu/hr. input (30,730 kcal) (35.8 kw) per full frypot
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm) per full frypot
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller, no electric connection required
- Stainless steel frypot, door and cabinet
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS balltype drain valve
- Two twin baskets
- Casters
- Gas connection -- see chart
- EZSpark™ push-button ignitor
- Over-the-flue basket hangers
- Frypot covers

### Filter Standard Features

- 50-lb (25 liter\*) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 4 fryers in one battery
- 1/3 H.P. filter motor
- 4 GPM (15 LPM) pump
- Stainless steel crumb catcher
- Filter starter kit
- Drain safety switch
- Front oil flush

### Options & Accessories

- Basket lifts (only available with CM3.5)
- CM3.5 or Digital controllers
- Spreader cabinet
- Melt cycle (above controllers only)
- Boil out (CM3.5 controller only)
- Triplet basket
- Full basket
- Chicken/Fish tray
- Sediment tray(s)
- Fish plate
- Splash shields
- Center spreader

## Specifications

**Designed for versatility, proven performance and trouble-free filtering of fryer batteries without wasting valuable space**

The MJ50 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs.

The MJ50 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded products to specialty foods.

=The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate temperatures for efficient heat-up, cooking and recovery.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially

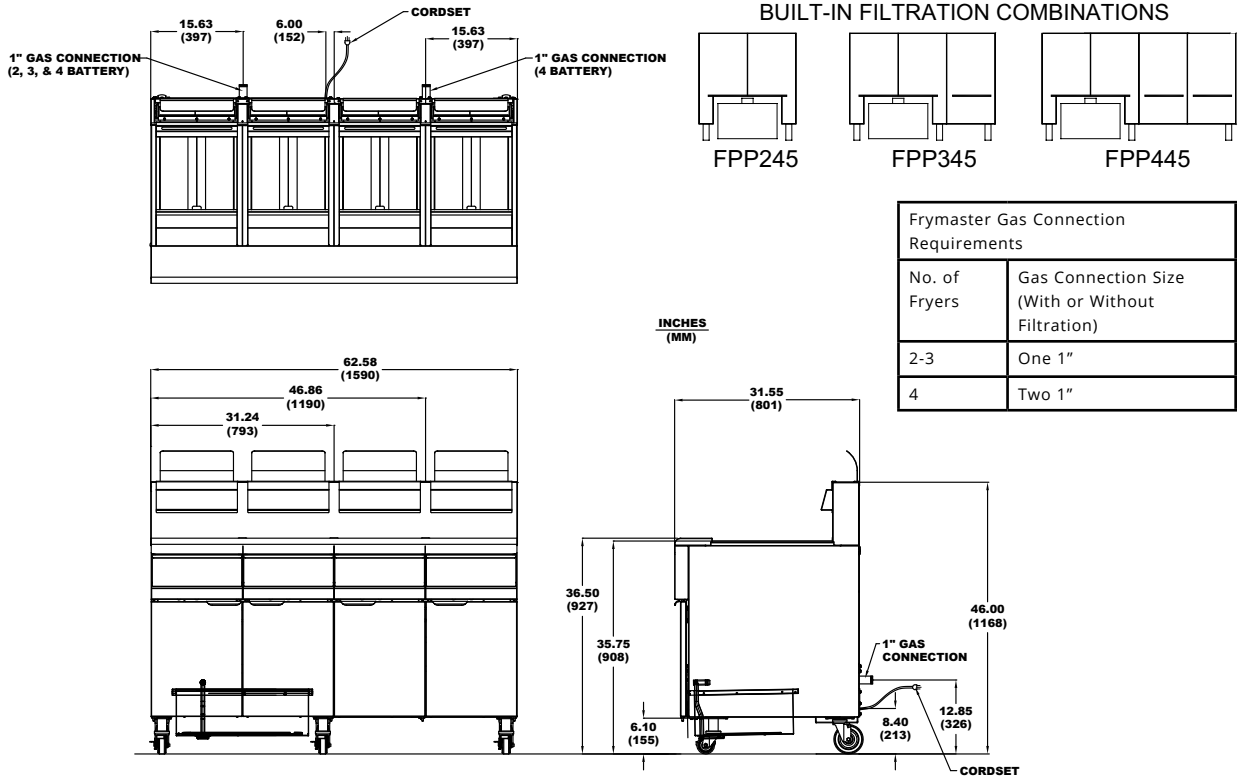
with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.

\*Liter conversions are for solid shortening @ 70° F.





Frymaster Gas Connection Requirements	
No. of Fryers	Gas Connection Size (With or Without Filtration)
2-3	One 1"
4	Two 1"

Model No.	Oil Capacity/ Frypot	Overall Size (cm) Full Or Split Frypots			Drain Height (cm)	Shipping Information					
		Width	Depth	Height		Weight	Class	Cu. Ft.	Dimensions (cm)		
FMJ250	50 lbs. (25 L) full pot	31-1/4" (79.3)	31-1/2" (80.1)	46"* (116.8)	10-5/8" (26.9)	525 lbs. (238 kg)	77.5	52.84	W 38" (96.5)	D 44-1/2" (113.0)	H 54" (137.2)
FMJ350	25 lbs. (12 L) split pot	46-7/8" (119)	31-1/2" (80.1)	46"* (116.8)	10-5/8" (26.9)	658 lbs. (298 kg)	77.5	74.39	53" (135.9)	44-1/2" (113.0)	54" (137.2)
FMJ450		62-1/2" (159)	31-1/2" (80.1)	46"* (116.8)	10-5/8" (26.9)	896 lbs. (406 kg)	77.5	100.12	72" (182.9)	44-1/2" (113.0)	54" (137.2)

\*Without basket lifts.

**CLEARANCE INFORMATION**

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

**NOTES:**

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

• **DO NOT CURB MOUNT**

Model No.	Basic Domestic Options		
	Controls/Frypot	Filter	Basket Lifts*/Frypot
FMJ250	120V 1 A	120V 8 A	120V 3 A
FMJ350	220V 1 A	220V 5 A	220V 2 A
FMJ450			
basic EXPORT options			
FMJ250	220v 1 A	220V 5 A	220V 2 A
FMJ350	230V 1 A	230V 5 A	230V 2 A
FMJ350	240V 1 A	240V 5 A	240V 2 A
FMJ450	250V 1 A	250V 5 A	250V 2 A

**How To Specify -- Example**

The following description will assist with ordering the features desired for this equipment:

- FMJ350 Three 50-lb. (25 L), open full frypot gas fryer with controllers and built-in filtration.
- C CM3.5 controller
- BL Basket Lifts

Welbilt reserves the right to make changes to the design or specifications without prior notice.