1. **Offer an open-pot gas line-up unmatched in the industry.** Model offerings provide 40, 50, and 80-lb. oil capacity options with and without electrical hook-up. Respective fry areas are 12” x 15”, 14” x 15”, and 18” x 19”. Respective Btu/hr inputs are 110,000, 122,000, and 150,000.

2. **Have models that can handle the breadth of menu items** from French fries to breaded fish to bone-in chicken.

3. **Are named for their signature Master Jet burner technology** that has earned a legendary reputation for durability and reliability. MJ burners require no burner cleaning or air shutter adjustment.

4. **Are easy to clean.** Open-pot design allows safe access to every inch of the frypot.

5. **Are simple to operate.** Just set the desired frying temperature and start cooking. A Piezo ignitor option allows simple push button ignition.

6. **Offer options to meet a variety of operation and food quality control needs:**
   - Built-in filtration, electronic ignition, multiple frypot batteries and controller options including CM3.5 compensating controller. Basket lifts are also available on the MJ45.

7. **Automatically shut off the fryer** if temperature exceeds the high-limit.

8. **Collect and aid sediment removal** with a deep collection zone and large 1-1-4” IPS ball-type drain valve.

**MJ Fryers**

(MJ35, MJ45 and MJCF)

**World-Recognized Master of Open-Pot Frying**

**MJ Fryers are unsurpassed in their versatility, proven worldwide performance, and low maintenance needs.**