

MASTER JET GAS FRYER - 20 LITRE

The MJ140 has a maximum 20 litre oil capacity. The frying area is 305mm x 381mm. This 107mj model is specifically designed for all purpose frying. 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. Unique Master Jet burners have 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.

STANDARD FEATURES

- Open-pot design
- Twin fry baskets
- 20 litre oil capacity
- Deep cold zone, 32mm IPS ball-type drain valve
- Durable centerline thermostat, 1° anticipating action
- Stainless steel frypot, cabinet & door
- Frypot cover
- Flue deflector
- EZ spark battery ignition (battery included)

OPTIONAL FEATURES

- Sediment tray
- Fryer's Friend clean-out rod
- Fishplate
- Gas hose
- Spreader cabinet
- Capping strip



DIMENSIONS

External: 397W x 801D x 1041H mm

Clearance: Sides and rear 152mm, Front 610mm (from combustible walls)

Net Weight: 66kg

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output: 107MJ

Gas Connection: 1/2" inlet with 3/4" bushing

Drain Height: 269mm

PRODUCTION CHIPS FROM FROZEN

30kg per hour

CONTROLLER AS STANDARD

Millivolt Controller (thermostat inside)

SHIPPING DATA

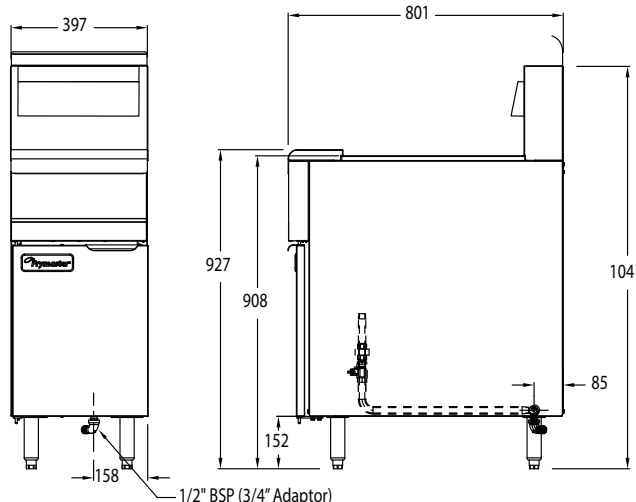
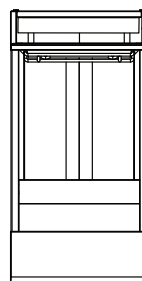
Shipping Weight: 92kg

Shipping Dimensions: 560W x 914D x 1080H mm

AGA Approval

AGA 7945 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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