Frymaster

MJ150-2

PRACTICAL PRODUCTS PTY LTD ESTD 1988

MASTER JET GAS FRYER - SPLIT POT 25 LITRE (2 X 12.5 LITRE)

The split pot MJ150-2 has a maximum 25 litres shortening capacity (12.5 litres per side). The exclusive 1° action thermostat anticipates rapid rate of temperature rise, reducing temperature overshoot, extending shortening life and producing a more uniformly-cooked product. Centreline thermostats permit quick sensing of cold food. Master Jet burner has no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required.

The divided 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

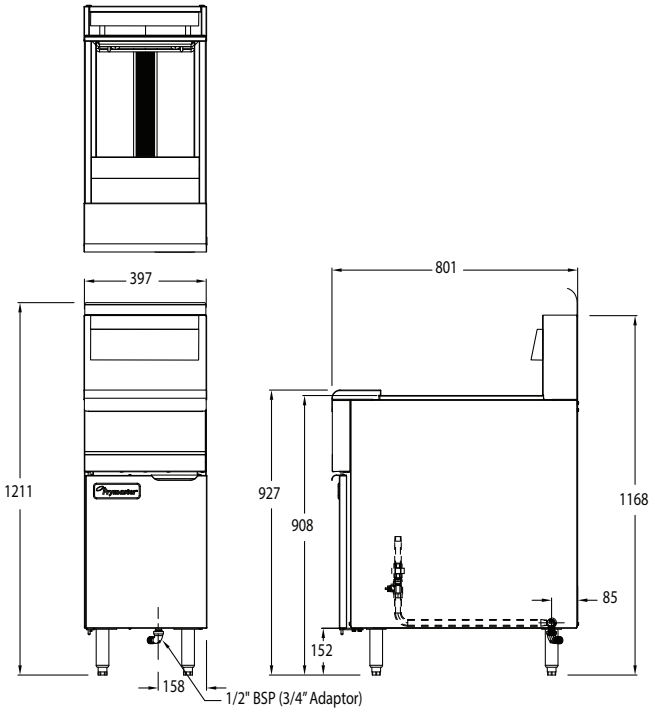
- Open-pot design
- Twin fry baskets
- Durable centerline thermostats
- 1° anticipating action, reduced temperature overshoot
- Deep cold zone, 32mm IPS ball-type drain valve
- Master Jet burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters
- Rounded corners for easy-to-clean “Euro” look
- Frypot covers
- Flue deflector
- EZ spark ignition (battery included)

OPTIONAL FEATURES

- Computer controller (230/240V, Cord & Plug provided)
- Fryer’s Friend clean-out rod
- 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 (55MJ per side)
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.



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