

Specifically designed for high production of chicken, fish and other breaded products, the MJCF has a 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
- 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, 1° anticipating action
- Covers

OPTIONAL FEATURES

- Flexible gas hose with quick disconnect and restraining kit
- Sediment tray
- Castors
- Computer Magic®, electronic timer or solid state controller (230/240V, Cord & Plug provided)
- Filter Magic® System (includes spreader cabinet) -- up to four fryers can be battered to either side of the Filter Magic unit (230/240V, Cord & Plug provided)



DIMENSIONS

External: 529W x 1013D x 1214H mm

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

Net Weight: 113kg

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output: 158MJ

Gas Connection: 3/4"

Drain Height: 291mm

PRODUCTION FISH

45kg per hour

CONTROLLER AS STANDARD

Millivolt Controller

SHIPPING DATA

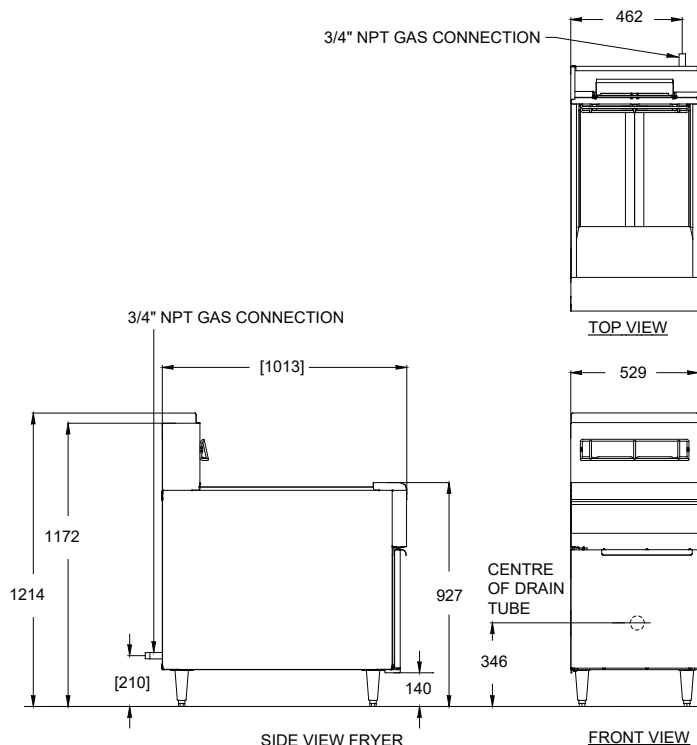
Shipping Weight: 135kg

Shipping Dimensions: 635W x 1194D x 1194H mm

AGA Approval

AGA 7944 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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