

The MJ240 has a maximum 20 litre oil capacity per pot (Total of 40 litre capacity). The frying area is 305mm x 381mm per pot. This 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 frypots 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 frypots and cold zone can be cleaned and wiped down by hand.

STANDARD FEATURES

- Open-pot design
- Twin fry baskets
- 20 litre oil capacity per pot
- Deep cold zone, 32 mm IPS ball-type drain valve
- Rounded corners for easy-to-clean "Euro" look
- Durable centerline thermostat, 1" anticipating action
- Frypot covers
- Flue deflectors
- Stainless steel frypot, cabinet, door
- EZ spark battery ignition (battery included)

OPTIONAL FEATURES

- Sediment tray
- Fryer's Friend clean-out rod
- Fishplate
- Spreader cabinet
- Gas hose with quick disconnect
- Castors



shown with optional castors

DIMENSIONS

External: 794W x 801D x 1168H mm

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

Net Weight: 132kg

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output: 214MJ

Gas Connection: 1"

Drain Height: 269mm

PRODUCTION CHIPS FROM FROZEN

60kg per hour

CONTROLLER AS STANDARD

Millivolt Controller

SHIPPING DATA

Shipping Weight: 184kg

Shipping Dimensions: 1120W x 914D x 1250H mm

AGA Approval

AGA 7945 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

