

# Frymaster®

## MJ40

### HIGH PERFORMANCE GAS FRYERS



MJ140

MJ fryers feature an open pot gas design that's unmatched in the industry, offering flexibility to handle a wide range of menu items. Powered by signature MasterJet burner technology, these fryers are simple to operate, easy to clean, and built for dependable performance.

**Legendary Heat Performance, No Hassle Management:** Named for its signature Master Jet burner technology, MJ fryers deliver even heat distribution across the frypot for fast recovery and efficient cooking. The burners require no cleaning or air shutter adjustments, offering unmatched durability, reliability, and ease of use.

**Built-in Safety:** The fryer automatically shuts off if the oil temperature exceeds the high-limit threshold, helping prevent overheating and protecting both the equipment and kitchen staff.

**Simple Operation:** Operating the fryer is easy—just set your desired temperature and start cooking. For added convenience, the optional EZ Spark ignitor provides push-button ignition, eliminating the need for manual lighting and streamlining startup.

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_ CSI Section 11400 \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

**MODELS**

MJ140

MJ240

MJ340

**OPTIONS / ADD-ONS**

Spreader cabinet

Center Spreader cabinet

**CONTROLLERS**

Millivolt (standard)

SPECIFICATIONS	
<b>OIL CAPACITY</b>	43-lbs. (20 liters) PER FRYPOT
<b>FRYING AREA</b>	12" x 15" x 4.25" (30.5 x 38.1 x 10.8 CM) PER FRYPOT
<b>POT TYPE</b>	Open Pot
<b>GAS TYPE</b>	Natural Gas   Propane   Mix
<b>POWER</b>	110,000 BTU/HR (CE - 27 KW NET) PER FRYPOT
<b>STANDARD FEATURES</b>	<ul style="list-style-type: none"> <li>▪ Master Jet burner system</li> <li>▪ Deep cold zone</li> <li>▪ Centerline temperature probe</li> <li>▪ No electric connection required</li> <li>▪ 1-1/4" in (3.2 cm) IPS ball-type drain valve</li> <li>▪ Combination gas valve with regulator</li> <li>▪ EZ Spark push-button ignitor</li> <li>▪ Stainless steel frypot, door, and cabinet sides</li> </ul>
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>▪ (2) Twin baskets PER FRYPOT</li> <li>▪ Basket hanger(s)</li> <li>▪ Basket support rack(s)</li> <li>▪ Frypot cover(s)</li> <li>▪ Casters</li> </ul>

Liter conversions are for liquid shortening @ 70° F



REVISED SPRING 2026

# Frymaster®

318-865-1711  
1-800-221-4583  
info@frymaster.com

8700 Line Avenue  
Shreveport, LA 71106-6800, USA  
FRYMASTER.COM



DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	MJ140	43-lbs. (20 liters)	16" (40.6 cm)	31.63" (80.3 cm)	41.38" (105 cm)	10.63" (27 cm)
MJ240	31.5" (80 cm)					
MJ340	47.13" (119.6 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	MJ140	185-lbs. (84 kg)	21" (53 cm)	35" (89 cm)	47" (119 cm)	20	85
	MJ240	370-lbs. (168 kg)	38" (97 cm)	44" (112 cm)	53" (135 cm)	51	
MJ340	555-lbs. (252 kg)	47.13" (119.6 cm)	72			77.5	

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	110,000 BTU/HR (CE - 27 KW NET) PER FRYPOT
	LIQUID PROPANE	9" W.C.—14" W.C.	

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"

#### CLEARANCE INFORMATION

**Front:** 36" (91.4 cm) for servicing and proper operation.

**Sides & Rear:** 6" (15.2 cm) from any combustible material.

#### VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

#### NOTES

- **DO NOT CURB MOUNT**

#### HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- **Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

#### WARRANTY

##### **Frypot & Assembly**

4th year - Lifetime: Parts Only

##### **Controller**

1 year: Parts + Labor

##### **All Other Parts**

1 year: Parts + Labor

