

# Frymaster®

## MJ50

### HIGH PERFORMANCE GAS FRYERS



MJ150

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 _____                        |
| <b>MODELS</b>                                    |
| <input type="checkbox"/> MJ150                   |
| <input type="checkbox"/> MJ250                   |
| <input type="checkbox"/> MJ350                   |
| <b>OPTIONS / ADD-ONS</b>                         |
| <input type="checkbox"/> Spreader cabinet        |
| <input type="checkbox"/> Center Spreader cabinet |
| <b>CONTROLLERS</b>                               |
| <input type="checkbox"/> Millivolt (standard)    |

| SPECIFICATIONS              |  |
|-----------------------------|--|
| <b>OIL CAPACITY</b>         | 50-lbs. (25 liters) PER FRYPOT   |
| <b>FRYING AREA</b>          | 14" x 15" x 5" (35.6 x 38.1 x 12.7 CM) PER FRYPOT  |
| <b>POT TYPE</b>             | Open Pot   |
| <b>GAS TYPE</b>             | Natural Gas   Propane   Mix  |
| <b>POWER</b>                | 122,000 BTU/HR (CE - 28.5 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 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®

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| DIMENSIONS | MODEL             | OIL CAPACITY PER FRYPOT | OVERALL SIZE  |                  |                 | DRAIN HEIGHT   |
|------------|-------------------|-------------------------|---------------|------------------|-----------------|----------------|
|            |                   |                         | WIDTH         | DEPTH            | HEIGHT          |                |
|            | MJ150             | 50-lbs. (25 liters)     | 16" (40.6 cm) | 31.63" (80.3 cm) | 46.38" (118 cm) | 10.63" (27 cm) |
| MJ250      | 31.5" (80 cm)     |                         |               |                  |                 |                |
| MJ350      | 47.13" (119.6 cm) |                         |               |                  |                 |                |

| CRATED | MODEL             | WEIGHT            | WIDTH       | DEPTH        | HEIGHT       | CU. FT. | CLASS |
|--------|-------------------|-------------------|-------------|--------------|--------------|---------|-------|
|        | MJ150             | 202-lbs. (92 kg)  | 21" (53 cm) | 35" (89 cm)  | 47" (119 cm) | 50      | 85    |
|        | MJ250             | 404-lbs. (183 kg) | 38" (97 cm) | 44" (112 cm) | 53" (135 cm) | 51      |       |
| MJ350  | 606-lbs. (275 kg) | 53" (135 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.  | 122,000 BTU/HR (CE - 28.5 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**

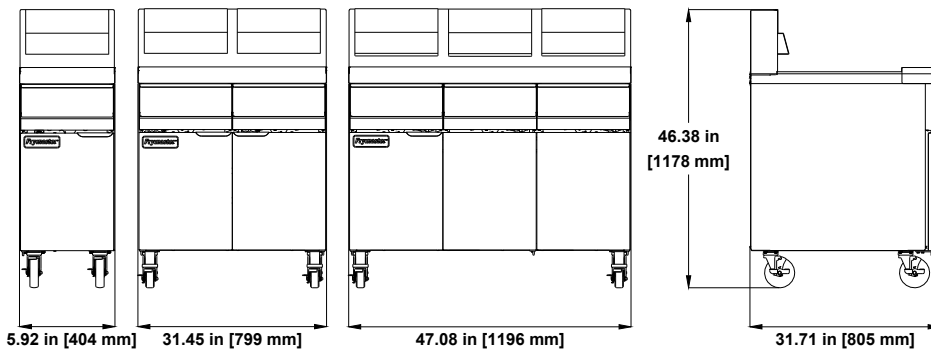
4th year - Lifetime: Parts Only

##### **Controller**

1 year: Parts + Labor

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

1 year: Parts + Labor



Frymaster reserves the right to make changes to the design or specifications without prior notice.

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