

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
- 20 litre oil capacity
- Deep cold zone, 32mm IPS ball-type drain valve
- Durable centerline thermostat, 1° anticipating action
- Stainless steel frypot, cabinet & door
- Frypot cover
- Flue deflector
- EZ spark battery ignition (battery included)

OPTIONAL FEATURES

- Sediment tray
- Fryer's Friend clean-out rod
- Fishplate
- Gas hose
- Spreader cabinet
- 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.

