

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 _____

MODELS

- ☐ MJ150
☐ MJ250
☐ MJ350

OPTIONS / ADD-ONS

- ☐ Spreader cabinet
☐ Center Spreader cabinet

CONTROLLERS

- ☐ Millivolt (standard)

SPECIFICATIONS

OIL CAPACITY	50-lbs. (25 liters) PER FRYPOT
FRYING AREA	14" x 15" x 5" (35.6 x 38.1 x 12.7 CM) PER FRYPOT
POT TYPE	Open Pot
GAS TYPE	Natural Gas Propane Mix
POWER	122,000 BTU/HR (CE - 28.5 KW NET) PER FRYPOT
STANDARD FEATURES	- Master Jet burner system - Deep cold zone - Centerline temperature probe - No electric connection required 1-1/4" in (3.2 cm) IPS ball-type drain valve - Combination gas valve with regulator - EZ Spark push-button ignitor - Stainless steel frypot, door, and sides
STANDARD ACCESSORIES	(2) Twin baskets PER FRYPOT - Basket hanger(s) - Basket support rack(s) - Frypot cover(s) - Casters

Liter conversions are for liquid shortening @ 70° F



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 **WELBILT**
 an All Group Company

REVISED SPRING 2026

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	MJ150	50-lbs. (25 liters)	15.9" (40.4 cm)	31.7" (80.5 cm)	46.4" (117.8 cm)	10.63" (27 cm)
	MJ250		31.5" (79.9 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

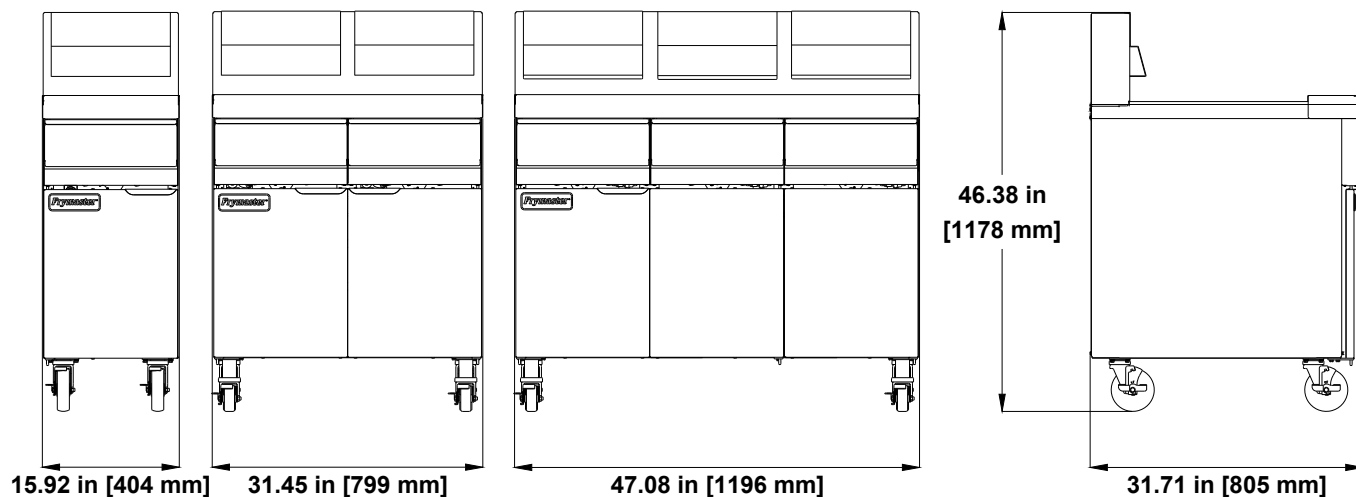
4th year - Lifetime: Parts Only

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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