



MJ35 Gas Fryers with Filtration -- Domestic & Export

FOR GENERAL REFERENCE ONLY
 Models shown may not match the model features or manuf year of the item offered by AERE.

Date _____

MJ35 Gas Fryers with Filtration -- Domestic & Export

Models

- FPP235 FPP335 FPP435



Model FPP235EC
 Shown with optional CM3.5 controller

Fryer Standard Features

- Open-pot design (split or full) is easy to clean
- 40-lb (25-liter) oil capacity
- 110,000 Btu/hr. input (27,700 kcal) (32.2 kw)
- Frying area 12" x 15" x 4-1/4" (30.5 x 38.1 x 10.8 cm)
- Master Jet burner system distributes heat evenly for efficient heat exchange and quick recovery
- Millivolt controller (inside the cabinet), no electric connection required
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Two twin baskets
- Casters
- Gas connection -- see chart

Filter Standard Features

- 50-lb (25 liter) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 4 fryers in one battery
- 1/3 H.P. filter motor
- 4 GPM (15 LPM) pump
- Stainless steel crumb catcher
- Filter starter kit
- Drain safety switch
- Front oil flush

Specifications

Designed for versatility, proven performance and trouble-free filtering of fryer batteries without wasting valuable space

The MJ35 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. The MJ35 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded products to specialty foods.

The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate temperatures for efficient heat-up, cooking and recovery.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.



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OPTIONS & ACCESSORIES

- External oil discharge -- available on built-in filter batteries with 2 or more frypots -- must specify front or rear connection
- CM3.5, Digital or Analog controllers
- Electronic ignition (must use one of the above controllers)
- Spreader cabinet(s) -- must fit within a 4-cabinet fryer battery
- Piezo ignitor
- On/Off toggle switch (millivolt controller only)
- Frypot cover(s)
- Melt cycle (above controllers only)
- Boil out (CM3.5 only)
- Full basket
- Sediment tray(s)
- Fish plate
- Splash shields

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS		
	CONTROLS/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
FPP235	120V 1 A	120V 8 A	120V 3 A
FPP335	220V 1 A	220V 5 A	220V 2 A
FPP435			
BASIC EXPORT OPTIONS			
FPP235	220V 1 A	220V 5 A	220V 2 A
FPP335	230V 1 A	230V 5 A	230V 2 A
FPP435	240V 1 A	240V 5 A	240V 2 A
	250V 1 A	250V 5 A	250V 2 A

CLEARANCE INFORMATION

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

NOTES:

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

• DO NOT CURB MOUNT

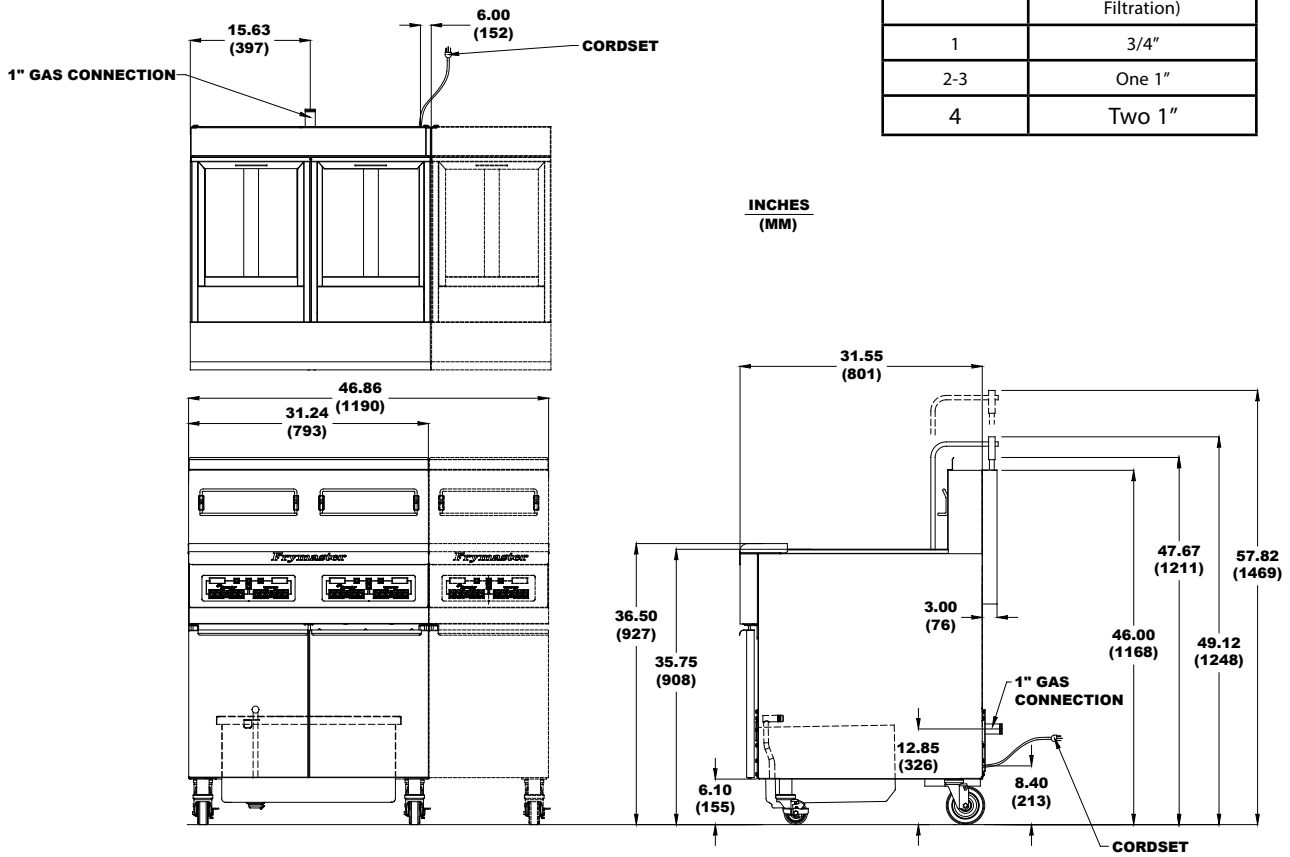
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Frymaster Gas Connection Requirements	
No. of Fryers	Gas Connection Size (With or Without Filtration)
1	3/4"
2-3	One 1"
4	Two 1"



DIMENSIONS (FP FILTER ONLY IS 25-1/2" W x 16" D x 12-1/2" H)

FP FILTER WITH FRYERS											
MODEL NO.	OIL CAPACITY/ FRYPOT	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	SHIPPING INFORMATION					
		FULL OR SPLIT FRYPOTS				WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
		WIDTH	DEPTH	HEIGHT					W	D	H
FPP235	40 lbs. (20 L)	31-3/8" (79.8)	31-1/2" (80.1)	41" (104.1)	10-5/8" (26.9)	525 lbs. (238 kg)	77.5	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FPP335		47" (119.4)	31-1/2" (80.1)	41" (104.1)	10-5/8" (26.9)	658 lbs. (298 kg)	77.5	74.39	53" (135.9)	44-1/2" (113.0)	54" (137.2)
FPP435		62-5/8" (159)	31-1/2" (80.1)	41" (104.1)	10-5/8" (26.9)	896 lbs. (406 kg)	77.5	100.12	72" (182.9)	44-1/2" (113.0)	54" (137.2)

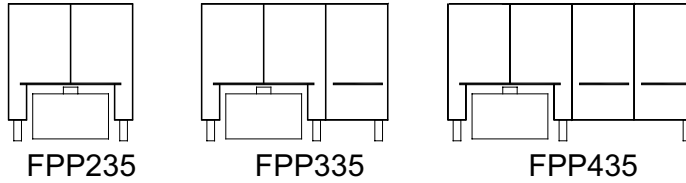
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CSI Section 11400

BUILT-IN FILTRATION COMBINATIONS



HOW TO SPECIFY -- EXAMPLE

The following description will assist with ordering the features desired for this equipment:

- FPP335 Three 40-lb. (20 L), open full frypot gas fryers with millivolt controllers inside the cabinet and built-in filtration.

- C CM3.5 controller

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