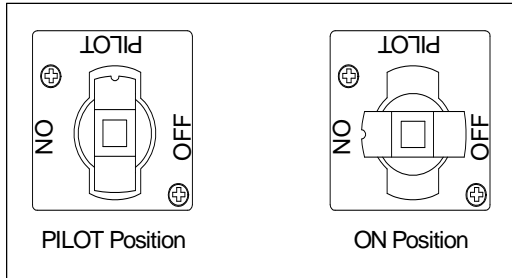


MJ 35/45/CF Series

	Model 35		Model 45		Model CF	
Gas Type	Nat	LP	Nat	LP	Nat	LP
Min Pressure W.C/kpa/mbar	6/1.49/14.93	11/2.74/27.37	6/1.49/14.93	11/2.74/27.37	6/1.49/14.93	11/2.74/27.37
Max Pressure W.C/kpa/mbar	14/3.48/34.84	14/3.48/34.84	14/3.48/34.84	14/3.48/34.84	14/3.48/34.84	14/3.48/34.84
Orifice Size (mm)	1.7	1.05	1.45	.86	1.45	.86
Number of Orifices	9	9	18	18	18	18
Manifold Pressure (WC)	4	8.25	3.5	8.25	3.5	8.25

Initial Startup

Turn On Gas Valve



1. Rotate the knob counter-clockwise to the ON or PILOT positions.
2. Depress and rotate the knob clockwise to turn the valve OFF.
3. Turn off the manual shut-off valve on the incoming gas supply line.
4. Turn the operating thermostat to the OFF position.
5. Depress and turn the gas valve knob to the OFF position.
6. Wait at least 5 minutes for any accumulated gas to disperse.
7. Fill the frypot with oil, shortening or water to the bottom OIL LEVEL line scribed on the frypot back.
8. **NOTE:** If solid shortening is used, pack the shortening into the frypot, leaving no voids.

9. Open the manual shut-off valve on the incoming gas supply line and rotate the gas valve knob to the PILOT position.
10. Push and hold the knob in and apply a lighted match or taper to the pilot burner head. (If the fryer is equipped with a piezo ignitor, repeatedly press the piezo ignitor button while depressing the gas valve knob until the pilot lights.)
11. Continue to hold the knob in for about 60 seconds after the flame appears on the pilot. Release the knob. The pilot should remain lit.

Daily Operation

1. Ensure the frypot is filled with oil or shortening to the lower of the two oil level lines embossed on the back wall of the frypot. **NOTE:** If solid shortening is used, pack the shortening into the frypot to the lower line.
2. With the pilot lit, push down and slowly turn the gas valve knob to the ON position.
3. Rotate the operating thermostat knob to the desired frying temperature. The burner should light and burn with a strong blue flame.

Fryer Shutdown

- Turn the operating thermostat to the lowest temperature and turn the gas valve knob to the OFF position.

Preventive Maintenance

1. Do not allow grease to accumulate or harden on the frame, body, or flue of the fryer. Clean the fryer inside and out with a solution of detergent and hot water daily.
2. Filter the cooking oil by draining the frypot through a filter cone at least daily. After the oil has been drained from the frypot, remove any residue from the pot, using a scraper if necessary.
3. Clean the frypot at least once each week by filling it to just below the upper oil level mark with water. Add one cup of detergent and bring the solution to a boil. Allow the solution to simmer for 10-15 minutes, then drain and rinse the frypot with clean water twice. Add ¼ cup of white vinegar to the last rinse to neutralize any alkalinity remaining from the detergent. Wipe the frypot surfaces with a dry towel before refilling with cooking oil. If the fryer is not to be used immediately after cleaning, it is suggested that the inside of the frypot be wiped down with a light coat of cooking oil to prevent rust and the pilot extinguished.