



# MJCF Gas Fryers with Filtration -- Domestic & Export

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

MJCF Gas Fryers with Filtration -- Domestic & Export

## Models

- SFM1CFE       SFM2CFE       SFM3CFE



Model SCFM1CFE  
shown with optional heat lamp and cafeteria pan.

## Fryer Standard Features

- Open-pot design is easy to clean
- 80-lb (40 liter) oil capacity
- 150,000 Btu/hr input (37,783 kcal) (44 kw)
- Frying area 18" x 19" x 4-1/2" (45.7 x 48.3 x 11.4 cm)
- Digital controller
- Stainless steel frypot, door and cabinet
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4 in. (3.2 cm) IPS ball-type drain valve
- Master Jet burners ensure even heat distribution
- Two twin baskets
- Melt cycle
- Drain safety switch
- Casters

**Options and Accessories listed on back.**

## Filter Standard Features

- 80-lb. (40 liter) oil capacity
- Space-saving filter has its own cabinet. Up to three MJCFE fryers can be battered to left and/or right of filter cabinet (no center placement)
- Large capacity filter pan is lightweight and easy to remove for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- 1-1/4" (3.2 cm) IPS ball-type drain valve
- Drain safety switch on all Frymaster filter system fryers
- Power Shower® oil return allows filtered oil to wash down crumbs from the frypot walls
- Filter cycle is complete from start to finish in under 5 minutes, while other frypots in the system are in use
- 1/3 H.P. filter motor
- 4 GPM pump
- Stainless steel crumb catcher
- Filter starter kit
- Casters

## Specifications

### Specifically designed for high production of chicken, fish and other breaded products

SFMCFE models have an 80-lb. (40 liter\*) oil capacity. The frying area is 18"x 19" x 4-1/2" (45.7 x 48.3 x 11.4 cm). This 119,500 Btu/hr. (30,101 kcal/hr.) (35 kw) model is specifically designed for high production of chicken, fish and other breaded products.

The exclusive 1° action thermostat anticipates rapid rate of temperature rise, reducing temperature overshoot, extending oil life and producing a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing of cold food placed in either basket.

The open stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design can be cleaned and wiped down by hand.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life. It is also independent of other frypots operation, so one frypot may be filtered while the others are cooking. It is engineered with features that allow added convenience, easier serviceability, and the pan accommodates three different filter mediums (paper, pad and screen).

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 a spreader, is capable of filtering up to three fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One 80-lb. fryer can be filtered in 4-5 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.

\*Liter conversions are for solid shortening @ 70° F.



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Bulletin No. 818-0475  
Revised 11/2/15

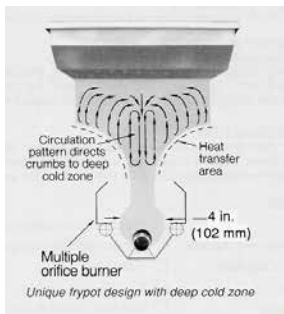


**OPTIONS & ACCESSORIES**

- CM3.5 or SMART4U® 3000 controllers
- Piezo ignitor
- Frypot cover(s)
- Spreader cabinet(s) -- must fit within a 4-cabinet fryer battery
- External oil discharge -- available on built-in filter batteries with 2 or more frypots -- must specify front or rear connection
- Boil out (CM3.5 and SMART4U 3000 controllers only)
- Full basket
- Triplet basket
- Chicken/Fish tray
- Sediment tray(s)
- Splash shields

**POWER REQUIREMENTS**

MODEL NO.	BASIC DOMESTIC/ EXPORT OPTIONS	
	CONTROLS/ FRYPOT	FILTER
SFM1CFE	120V 1 A	120V 8 A
SFM2CFE	220V 1 A	220V 5 A
SFM3CFE		



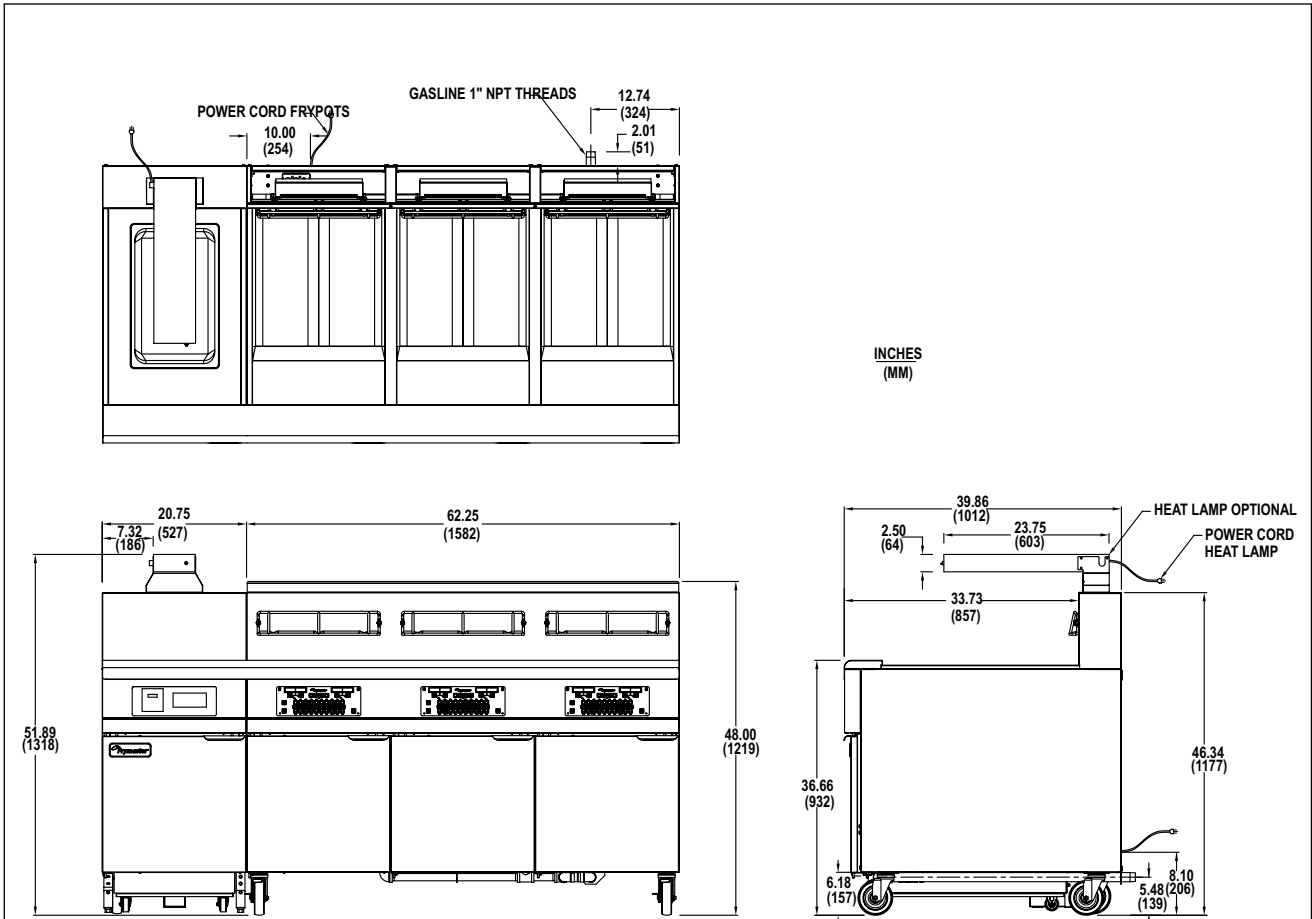
MJCF Frypot

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**DIMENSIONS**

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CUBE.	DIMENSIONS (cm)		
SFM1CFE	80 lbs. (40 liters) per frypot	41-1/2" (105.4)	39-7/8" (101.2)	46-3/8" (117.7)	13-5/8" (34.6 cm)	440 lbs. (200 kg)	77.5	71.5	W 53" (134.6 cm)	D 44" (111.8 cm)	H 53" (134.6 cm)
SFM2CFE		65-1/4" (165.7)			13-5/8" (34.6 cm)	641 lbs. (291 kg)	77.5	98.0	70" (177.8 cm)	44" (111.8 cm)	55" (139.7 cm)
SFM3CFE		83" (211)			13-5/8" (34.6 cm)	842 lbs. (382 kg)	77.5	120.4	86" (218.4 cm)	44" (111.8 cm)	55" (139.7 cm)

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**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, and a minimum of 18" (45.7 cm) between the flue outlet and the lower edge of the exhaust hood filter.

**NOTES:**

- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryer(s). 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 3.5" W.C. natural or 8.25" W.C. L.P.

- **DO NOT CURB MOUNT**

**HOW TO SPECIFY -- EXAMPLE**

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

SFM2CFE      Two 80-lb. (40 L), open full frypot gas fryers with digital controllers and built-in filtration.