

The PMJ135GSD has a minimum 15 litre and maximum 20 litre oil capacity. The frying area is 305mm x 381mm. This 107.6mj model is specifically designed for all-purpose frying. The exclusive 1° action thermostat anticipates rapid rate of temperature rise, reducing temperature overshoot, extending shortening life and producing a more uniformly cooked product. Centerline thermostat mounting permits quick sensing (7–10 seconds) of cold food placed in either basket. Unique Master Jet burners have no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required.

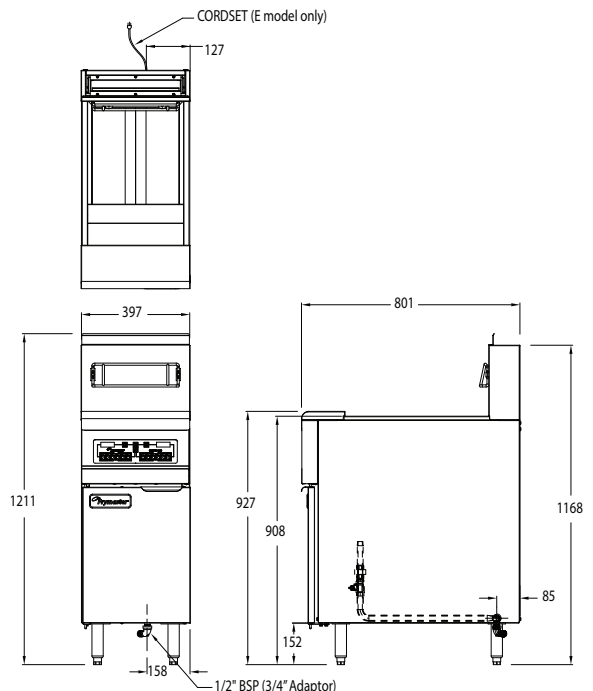
The open stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design has no hard-to-clean tubes.

STANDARD FEATURES

- Open-pot design is easy to clean
- 15–20 litre oil capacity
- Millivolt controls
- Deep cold zone, 32mm IPS ball-type drain valve
- Rounded corners for easy-to-clean “Euro” look
- Master Jet burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters
- Durable centerline thermostat, 7–10 second response to loads, 1° anticipating action, reduced temperature overshoot
- Stainless steel frypot
- Frypot cover
- Flue deflector

OPTIONAL FEATURES

- Computer, basket lift timer, digital or solid state controller
- Shortening melt cycle control
- Electronic ignition (must use one of the above controllers)
- Power Shower®
- FootPrint PRO® filtration system
- Sediment tray
- Full size basket in lieu of twin baskets
- Fryer’s Friend clean-out rod
- Fishplate
- Piezo ignitor
- Gas hose
- Spreader cabinet
- Automatic basket lifts (2 independent lifts with 0–15 minute mechanical timers)
- Stainless steel apron drain with basket (interchangeable right or left side)



DIMENSIONS

External: 397W x 801D x 1168H mm (without basket lifts)
397W x 878D x 1211H mm (with basket lifts)

Clearance: Sides and rear 152mm, Front 610mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output: 107.6MJ

Gas Connection: 1/2" inlet with 3/4" bushing

Drain Height: 269mm

PRODUCTION CHIPS FROM FROZEN

30kg per hour

CONTROLLER AS STANDARD

Millivolt Controller (thermostat outside)

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.