



# Filter Magic System for MJCFE Gas Fryers

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

Filter Magic System for MJCFE Gas Fryers

## Models

- FM-B  FMU-B Undercounter



## Standard Features

- Power Shower®
- 1/3 H.P. motor with 4 GPM pump
- Stainless steel filter pans
- Filter heater
- Filter screen
- Crumb screen
- Stainless steel door

## Options & Accessories

- Rod-style heat lamp
- Bulb-style heat lamp
- Cafeteria-style dump pan
- Perforated scoop-type dump pan
- Filter envelopes
- Casters
- Stainless steel cabinet

## Specifications

### Cut your oil costs in half!

The Frymaster Filter Magic® System is specifically designed to extend shortening life. Extending shortening life reduces oil costs by up to fifty percent. Filtered oil also helps produce better tasting fried foods, consistently, which is critical for repeat business. Filter Magic® does it fast, safely and simply; reducing operating costs and yielding a higher-quality product.

Sixty to eighty pounds (30-40 liters) of oil can be automatically filtered completely in about four minutes, while other fryers in the system are still in use. Any fryer in the battery can be filtered without moving the filter from fryer to fryer.

The process is as easy as:

- 1) Switch off the fryer.
- 2) Open drain valve.
- 3) Start filter pump.

No special training required, nothing hot or messy to handle. Filter Magic® automatically filters oil as Frymaster's exclusive Power Shower® directs jets of hot oil down every inch of the frypot, flushing crumbs and sediment into the filtering system. After filtering, fresh oil is automatically pumped back into the frypot.

Filter Magic® is available in full-sized and undercounter cabinets that can be battered to either side of the MJCFE Frymaster gas fryer. The full-sized cabinet can be purchased with cut-out for optional cafeteria-style or scoop-type pan and a rod-style or bulb-type heat lamp can be mounted to the cabinet, making a complete warming station.

Up to four MJCFE fryers can be battered to each side of a Filter Magic System®.

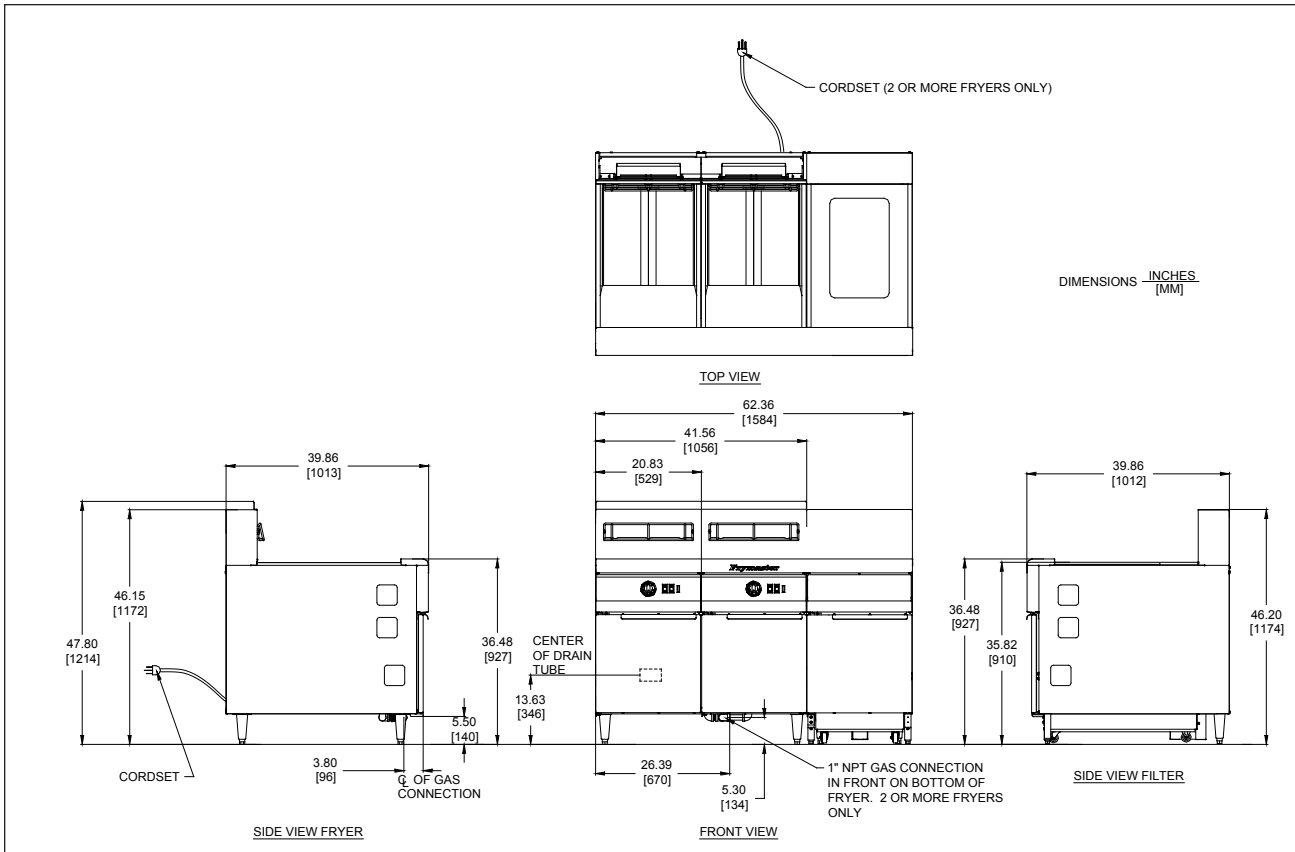


8700 Line Avenue 71106  
 P. O. Box 51000 71135-1000  
 Shreveport, LA USA

Tel: 318-865-1711  
 Tel: 1-800-221-4583  
 Fax: 318-868-5987  
 E-mail: info@frymaster.com

www.frymaster.com  
 Bulletin No. 818-0475 5/07

Enodis®



### DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE -- INCHES (mm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
FM-B	60-80 lbs. (30-40 liters)	46.20" (1174)	20.83" (529)	39.86" (1013)	115 lbs. (52 kg)	150 lbs. (68kg)	85	31.96	<b>H</b> 47" (1194 mm)	<b>W</b> 25" (635 mm)	<b>L</b> 47" (1194 mm)
FMU-B Undercounter	60-80 lbs. (30-40 liters)	36.50" (927)	20.85" (530)	39.80" (1011)	90 lbs. (41 kg)	125 lbs. (57 kgk)	85	31.96	47" (1194 mm)	25" (635 mm)	47" (1194 mm)

### STANDARD ACCESSORIES

- Filter paper (25 count)
- 1 box of 25 prepackaged applications of Filter Magic® powder
- Filter brush
- Fryer's friend (clean-out rod)
- Filter Cover

### NOTES

- Supply voltage for filter is obtained from the line voltage of fryer
- Control Voltage: 24V, 60Hz
- Export Supply Voltage: 220V, 50Hz (4.5 Amp)
- Filter Magic systems are also available on fryers equipped with computers.

### HOW TO SPECIFY

- FM-B Full sized Filter Magic® system to battery with MJCFE  
 FMU-B Undercounter Filter Magic® system to battery with MJCFE