



# J1C Countertop Gas Fryer

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

J1C Countertop Gas Fryer

## Models

J1C



## Standard Features

- Open-pot design is easy to clean
- 20-lb. (10-liter) oil capacity
- 45,000 Btu/hr. input (11,335 kcal) (26.4 kw)
- Frying area 11" x 12" x 3-1/4" (27.9 x 30.5 x 8.3 cm)
- Millivolt temperature controls, no electric connection required
- Reliable, centerline, fast-action temperature probe
- Master Jet burners ensure even heat distribution
- Deep cold zone, 1" (2.5 cm) IPS ball-type drain valve

- Stainless steel frypot and door, enamel cabinet
- Two twin baskets
- Steel legs with 1" adjustment
- 3/4" (1.9 cm) NPT gas connection

## Options & Accessories

- Frypot cover
- 1/2" x 36" quick disconnect with gas line
- 1/2" x 48" quick disconnect with gas line
- Full basket
- Crisper tray
- Sediment tray

## Specifications

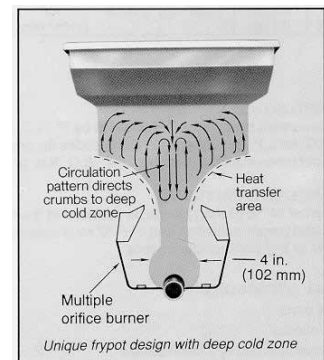
**Designed for operations with lower-volume requirements or space limitations**

The J1C's Master Jet burner system distributes heat evenly around the frypot, generating a large heat transfer area for efficient exchange and quick recovery.

The reliable, centerline fast-action temperature probe assures accurate temperatures for efficient heat-up, cooking and recovery.

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

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

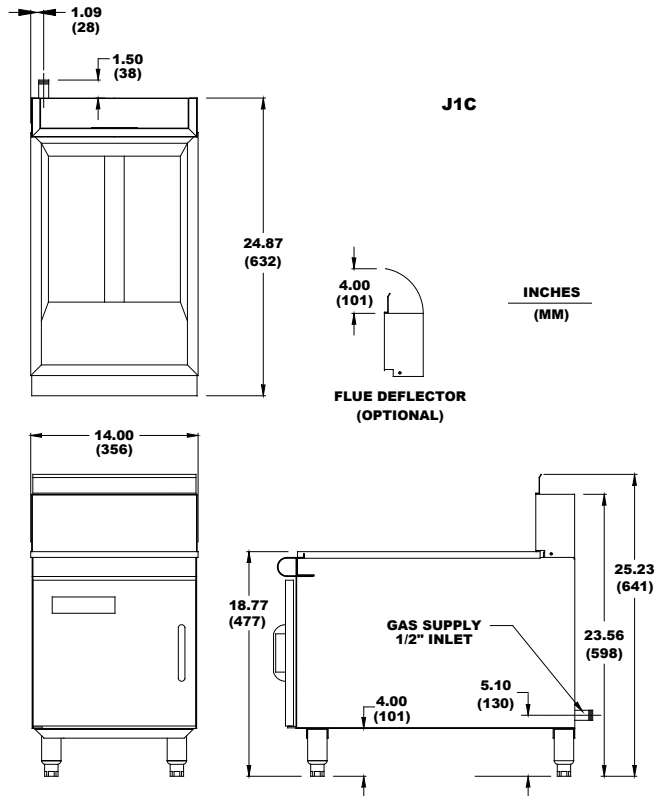


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### DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (CM)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
J1C	20 lbs. (10 liters)	14" (35.6 cm)	24-7/8" (63.2 cm)	23-1/2" (59.8 cm)	6" (15.2 cm)	90 lbs. (41 kg)	121 lbs. (55 kg)	85	19	W 22" (55.9 cm)	D 36" (91.4 cm)	H 42" (106.7 cm)

### POWER REQUIREMENTS

NATURAL/LP GAS	ELECTRICAL
45,000 Btu/hr. input (11,335 kcal) (26.4 kw)	millivolt system -- no external electric required

### NOTES

- Recommended store supply pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4" W.C. natural or 9" W.C. L.P.

### CLEARANCE INFORMATION

A minimum of 24" (61.0 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.

### HOW TO SPECIFY

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

- J1C Counter model -- concealed thermostat knob
- SD Stainless steel frypot and door, enamel cabinet
- SC Stainless steel frypot, door and cabinet