



J1X Drop-in Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

J1X Drop-in Fryer

Models

J1X



Standard Features

- Open-pot design, no tubes, easy to clean
- Centerline thermostat, quick response to loads, accurate to 1°
- Deep cold zone, 1.25 in. (32 mm) IPS ball-type drain valve
- Lifetime limited warranty on stainless steel frypot
- Master Jet burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters

Options & Accessories

- Frypot cover
- Fryer's friend - clean-out rod
- Sediment tray
- Piezo igniter kit
- See Frymaster price list for additional accessories

Specifications

Specifically designed for all-purpose frying

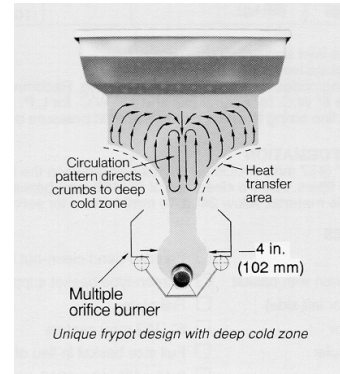
Frymaster's J1X drop-in fryer is ready to install into counter tops, or custom built-in cabinets, combining uniform kitchen decor with high-quality, dependable frying equipment.

The J1X has a minimum 15 lbs. (8 liters) and maximum 20 lbs. (10 liters) oil capacity. The frying area is 11" x 12" in. (279 x 305 mm). This 45,000 BTU/hr. (11,335 kCal) (13.3 kW) model is specifically designed for all-purpose frying. The exclusive 1° action thermostat (two-year limited warranty) extends oil life and produces a more uniformly-cooked product. Centerline thermostat mounting permits quick sensing of cold food placed in either basket.

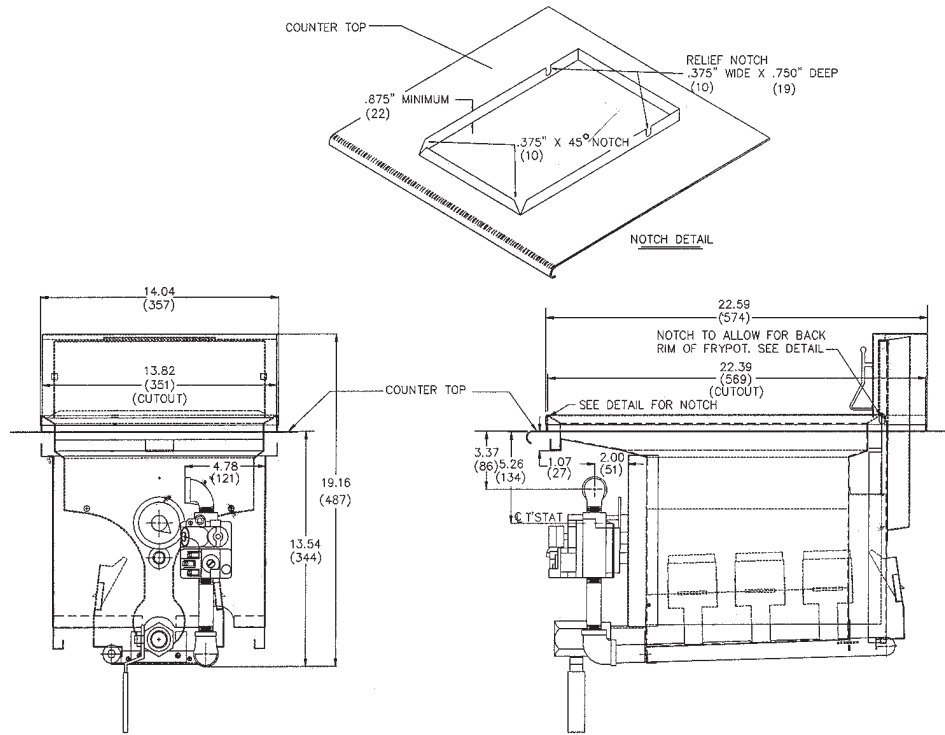
Unique burner design has no burner tube radiants to burn out. No burner cleaning or air shutter adjustment is required. The open frypot design contains no tubes, making every inch of the frypot easily cleaned and wiped down by hand. This design provides a large heat transfer area resulting in fast recovery to frying temperature.

The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

*Liter conversions are for solid shortening @70°.



DIMENSIONS BASED ON .060" (2MM) COUNTER TOP THICKNESS
ALLOW 120 SQ. IN. OF COMBUSTION AIR OPENING
EVENLY SPACED BELOW EACH FRYER.



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (mm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
J1X	20 lbs. (10 liters)	19-1/4" (487 mm)	14" (357 mm)	22-1/2" (574 mm)	85 lbs. (39 kg)	118 lbs. (54 kg)	85	18.38	H 42" (1067 mm)	W 21" (533 mm)	L 36" (914 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
45,000 Btu/hr. input (11,335 kcal/hr.) (13.3 kw)	45,000 Btu/hr. input (11,335 kcal/hr.) (13.3 kw)	Millivolt system -- No External Electric Required

HOW TO SPECIFY

J1X 45,000 Btu/hr. (11,335 kcal/hr.) (13.3 kW) drop-in fryer with flue assembly
SP Stainless frypot.

STANDARD ACCESSORIES

- Twin baskets
- Basket hanger
- Basket support rack

NOTES

- Dimensions based on .060" (1.52 mm) counter top thickness.
- Components are AGA & CGA approved.
- Pertinent ANSI standards must be observed during installation.
- AGA/CGA approvals must be obtained at the time of installation
- 1/2" (NPT) gas inlet size
- 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

Allow 120 sq. in. (77,419 sq. mm) of combustion air opening evenly spaced below each fryer.