



J2X and J2XLR Drop-in Fryers

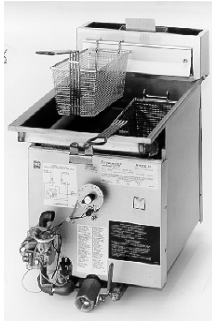
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 CSI Section 11400 _____
 Approval _____
 Date _____

J2X and J2XLR Drop-in Fryers

Models

J2X

J2XLR



J2X



J2XLR

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

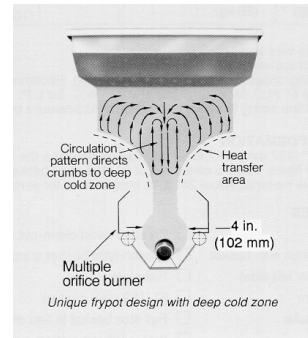
Frymaster offers the same exclusive performance features of a standard gas fryer in the J2X gas drop-in fryer. These high-performance fryers are ready to install into custom, built-in cabinet or counter tops, allowing for custom, uniform kitchen decor.

The J2X models have a minimum 30-lbs. (15 liters*) and maximum 40 lbs. (20 liters*) oil capacity. The frying area is 12 x 15 in. (305 x 381 mm). This 110,000 BTU (27,708 kCal/hr.) (32.2 kW) models are 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 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. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

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°

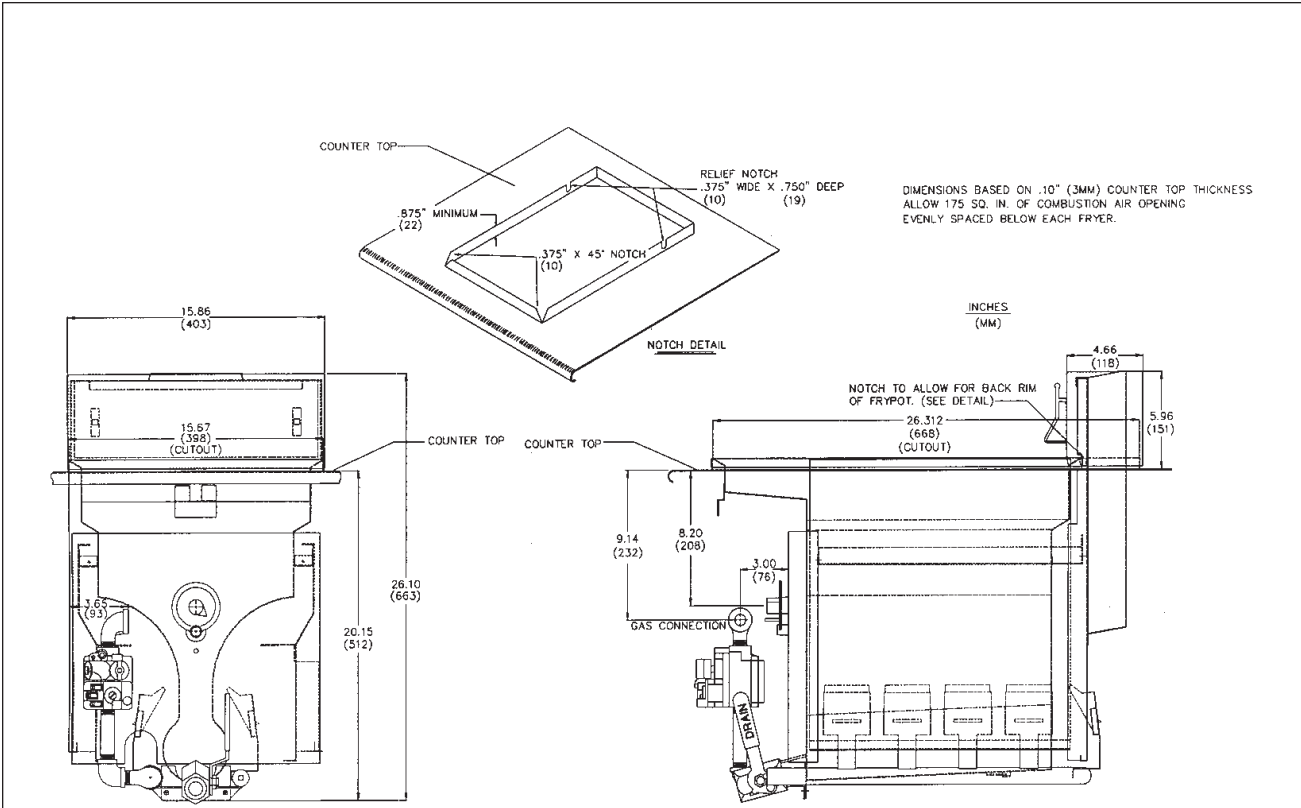


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DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (mm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
J2X	min.-max. 30-40 lbs. (15-20 liters)	19-1/4" (486 mm)	20-7/8" (529 mm)	26-3/8" (668 mm)	90 lbs. (41 kg)	122 lbs. (55 kg)	85	18.38	H 42" (1067 mm)	W 21" (533 mm)	L 36" (914 mm)
J2XLR	min.-max. 30-40 lbs. (15-20 liters)	20-1/4" (512 mm)	15-7/8" (403 mm)	26-3/8" (668 mm)	80 lbs. (36 kg)	112 lbs. (51 kg)	85	18.38	42" (1067 mm)	21" (533 mm)	36" (914 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
110,000 Btu/hr. input (27,708 kcal/hr.) (32.2 kW)	110,000 Btu/hr. input (27,708 kcal/hr.) (32.2 kW)	Millivolt system -- No external electric required.

HOW TO SPECIFY

- J2X 110,000 Btu/hr. input (27,708 kcal/hr.) drop-in fryer with flue assembly
- J2XLR 110,000 Btu/hr. input (27,708 kcal/hr.) drop-in fryer without flue assembly
- SP Stainless steel frypot
- ST Plain steel frypot

STANDARD ACCESSORIES

- Twin baskets
- Basket hanger (J2X)
- Basket support rack

NOTES

- Dimensions based on .10" (2.54 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
- Unit meets requirements of ANSI Z83.13 when installed in compliance with AGA Engineering Report #ER-86-Z83.13.
- 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. Nat. or 9" W.C. LP.

CLEARANCE INFORMATION

Allow 175 sq. in. (112,903 sq. mm) of combustion air opening evenly spaced below each fryer.

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