



J1X Drop-in Fryer

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

J1X Drop-in Fryer

Models

☐ J1X



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" (27.9 cm x 39.5 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

Options & Accessories

- ☐ Frypot cover
- ☐ Fryer's friend - clean-out rod
- ☐ Sediment tray
- ☐ Piezo ignitor 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 20 lb. (10 liters) oil capacity. The frying area is 11" x 12" in. (27.9 x 30.5 cm). This 45,000 Btu/hr. (11,335 kcal) (13.3 kW) model is specifically designed for all-purpose frying. The centerline 1° fast-action thermostat assures accurate temperatures for efficient heat-ups, cooks and recovery.

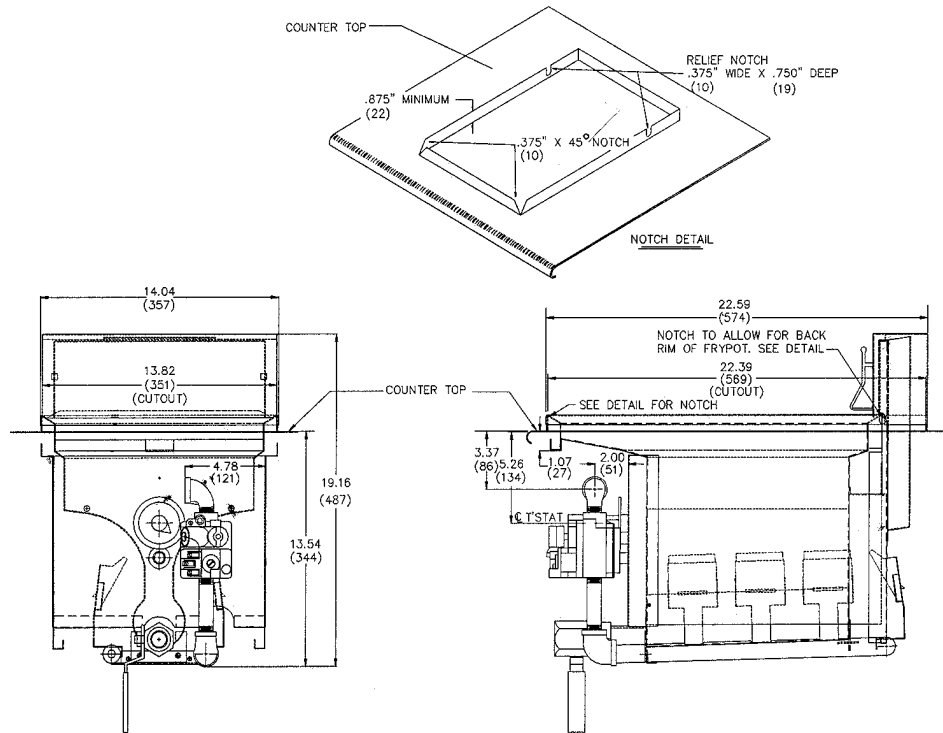
The open frypot design provides a large heat transfer area resulting in fast recovery to frying temperature.

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°.



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 (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
J1X	20 lbs. (10 liters)	19-1/4" (48.7 cm)	14" (35.7 cm)	22-1/2" (57.4 cm)	85 lbs. (39 kg)	118 lbs. (54 kg)	85	18.38	H 42" (106.7 cm)	W 21" (53.3 cm)	L 36" (91.4 cm)

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

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

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

NOTES

- Dimensions based on .060" (.152 cm) 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. (780 sq. cm) of combustion air opening evenly spaced below each fryer.