



J1C Counter Top Gas Fryer

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

J1C Counter Top Gas Fryer

Models

J1C



Standard Features

- Easy to clean, fully accessible, open-pot design. No tubes.
- Centerline thermostat. Quick response to loads. Accurate to 1°
- Deep cold zone, 1 in. (25.4 mm) IPS ball-type drain valve
- Exclusive jet burners, no burner tube radiants to burn out, no cleaning or adjusting air shutters

Options & Accessories

- Frypot cover
- Flue deflector
- 1 full basket in lieu of 2 twin baskets
- 1/2" x 36" quick disconnect with gas line
- 1/2" x 48" quick disconnect with gas line
- Fryer's friend (clean-out rod)

Specifications

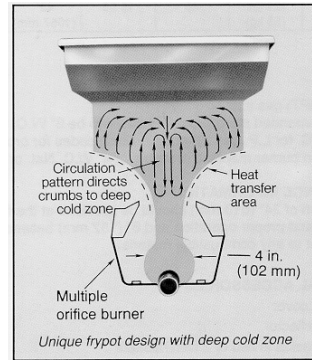
For all-purpose frying

The J1C has a minimum 15-lbs. (8 liters)* and maximum 20-lbs. (10 liters)* shortening capacity. The frying area is 11 x 12 in. (279 x 305 mm). This 45,000 BTU/hr. (11,335 kCal/hr.) (13.3 kW) model is perfect for operations with lower-volume requirements or small-space limitations. The exclusive 1° action thermostat extends shortening life and produces a 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 to access and clean by hand. This design provides a large heat transfer area resulting in fast recovery to frying temperature.

The deep 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°F.



ISO 9001:2000



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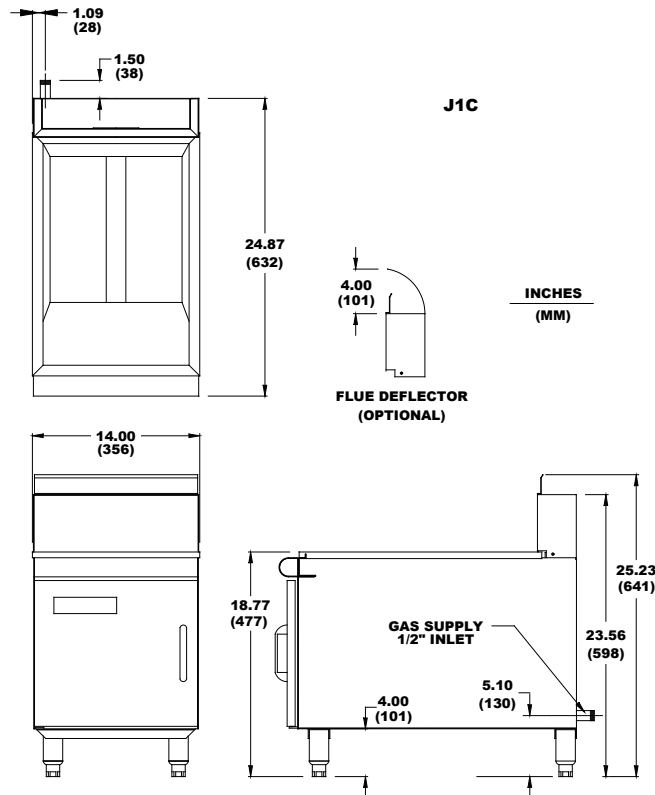
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Enodis®



J1C Counter Top Gas Fryer

Model # _____
CSI Section 11400



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (CM)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
J1C	15-20 lbs. (8-10 liters)	23.56" (598 mm)*	14" (356 mm)	24.87" (632 mm)	6" (152 mm)	90 lbs. (41 kg)	121 lbs. (55 kg)	85	19.25	H 42" (1067 mm)	W 22" (559 mm)	L 36" (914 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
45,000 BTU/hr. input (11,335 kCal/hr.) (26.4 kW)	45,000 BTU/hr. input (11,335 kCal/hr.) (26.4 kW))	millivolt system -- no external electric required

NOTES

- 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.

HOW TO SPECIFY

J1C	Counter model -- concealed thermostat knob
SX	Plain steel pot, stainless steel door, enamel cabinet
SD	Stainless steel pot and door, enamel cabinet

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

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