



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" (27.9 x 30.5 cm)
- Millivolt temperature controls, no electric connection required
- Robust, center-mounted 1° action thermostat
- Master Jet burner heat transfer system
- Deep cold zone, 1" (2.5 cm) IPS ball-type drain valve
- Stainless-steel frypot and door,

- enamel cabinet
- Two twin baskets
- 1" adjustable legs

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

Designed for operations with lower-volume requirements or space limitations

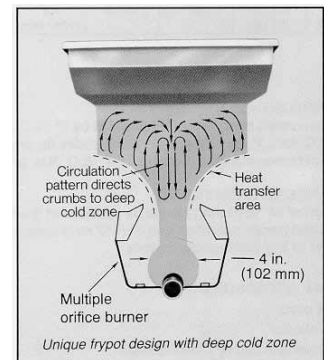
The J1C's Master Jet burner system distributes heat evenly around the frypot, generating a large heat transfer area for efficient exchange and quick recovery.

The centerline 1°F fast-action thermostat 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.

The fryer carries a one-year warranty -- parts and labor with a one-year limited warranty on the stainless-steel frypot.

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



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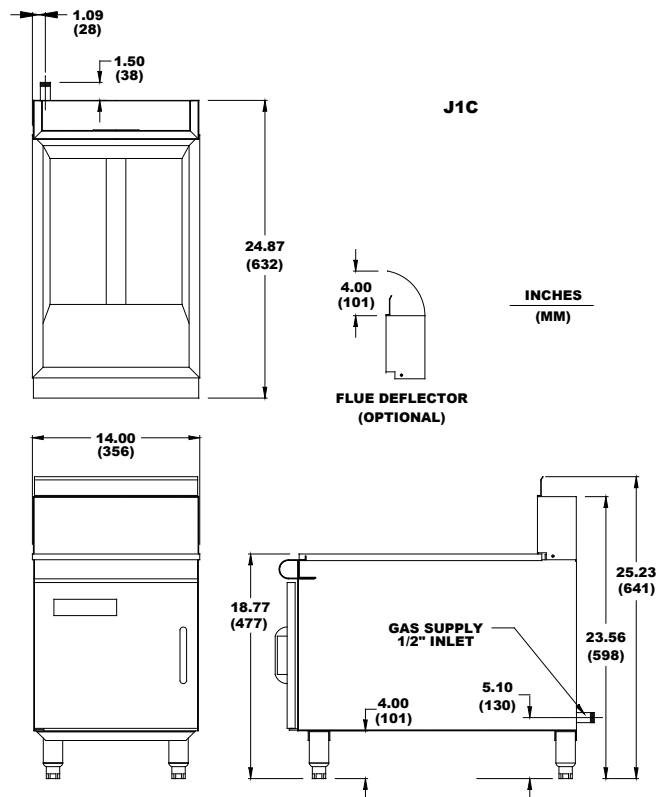
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Model # _____
CSI Section 11400



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (CM)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
J1C	20 lbs. (10 liters)	23-1/2" (59.7 cm)	14" (35.6 cm)	24-7/8" (63.2 cm)	6" (15.2 cm)	90 lbs. (41 kg)	121 lbs. (55 kg)	85	19.25	H 42" (106.7 cm)	W 22" (55.9 cm)	L 36" (91.4 cm)

POWER REQUIREMENTS

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

NOTES

- 1/2" (1.3 cm) (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

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

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

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.

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