



# J2X and J2XLR Drop-in Fryers

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400 \_\_\_\_\_  
Approval \_\_\_\_\_  
Date \_\_\_\_\_

## Models

☐ J2X

☐ J2XLR



J2X



J2XLR

## Standard Features

- Open-pot design is easy to clean
- 40-lb (20 liter\*) oil capacity
- 110,000 Btu/hr (27,700 kcal) (32.2 kw) input
- Millivolt controls
- Reliable, centerline, fast-action temperature probe
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Master Jet burner ensures even heat distribution
- Stainless steel frypot

## Options & Accessories

- ☐ Frypot cover
- ☐ Clean-out rod
- ☐ Sediment tray
- ☐ Piezo ignitor 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.

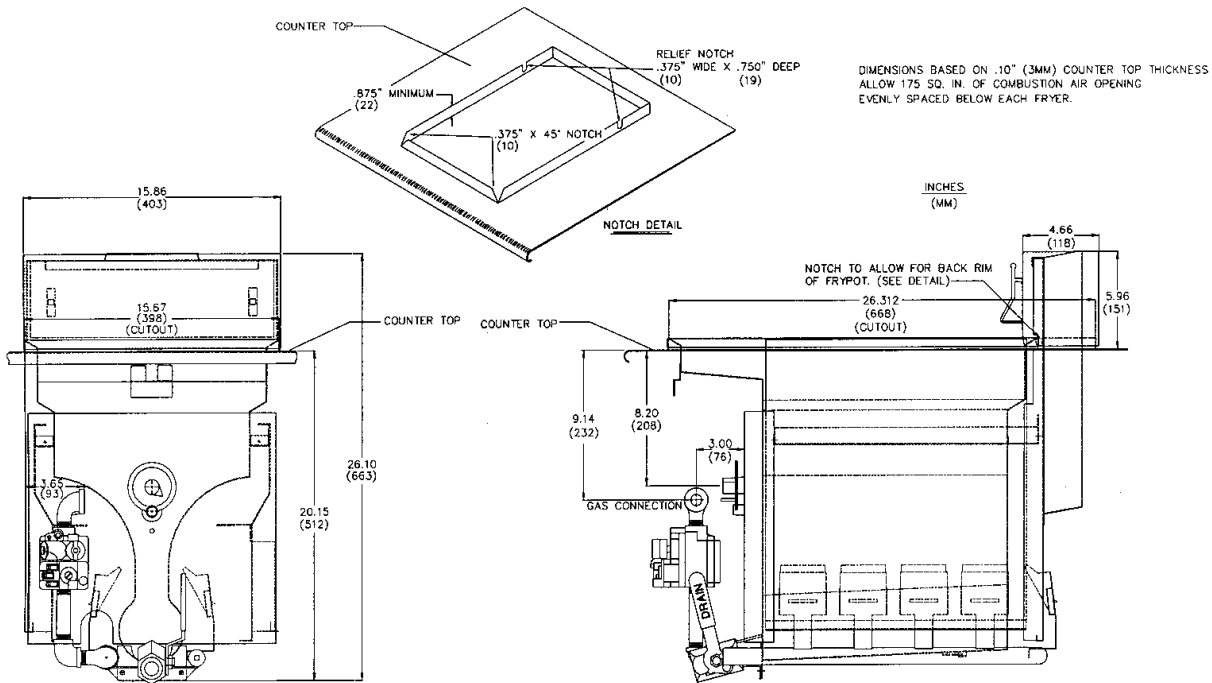
The J2X models have a 40-lb. (20 liters\*) oil capacity. The frying area is 12" x 15" (30.5 x 38.1 cm). These 110,000 Btu/hr. (27,708 kcal/hr.) (32.2 kw) models are specifically designed for all-purpose frying. The reliable, centerline, fast-

action temperature probe assures accurate temperatures for efficient heat-ups, cooks and recovery. Centerline thermostat mounting permits quick sensing of cold food placed in either basket. Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange 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.

\*Liter conversions are for solid shortening @70°





## DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
J2X	40 lbs. (20 liters)	19-1/4" (48.6 cm)	20-7/8" (52.9 cm)	26-3/8" (66.8 cm)	90 lbs. (41 kg)	122 lbs. (55 kg)	85	18.38	H 42" (106.7 cm)	W 21" (53.3 cm)	L 36" (91.4 cm)
J2XLR	40 lbs. (20 liters)	20-1/4" (51.2 cm)	15-7/8" (40.3 cm)	26-3/8" (66.8 cm)	80 lbs. (36 kg)	112 lbs. (51 kg)	85	18.38	42" (106.7 cm)	21" (53.3 cm)	36" (91.4 cm)

## 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

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

J2X	110,000 Btu/hr. input (27,708 kcal/hr.) (32.2 kw/ hr.) drop-in fryer with flue assembly
J2XLR	110,000 Btu/hr. input (27,708 kcal/hr.) (32.2 kw/ hr.) drop-in fryer without flue assembly

## NOTES

- Dimensions based on .10" (.254 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
- 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. (1128 sq. cm) of combustion air opening evenly spaced below each fryer.