



ITEM NO.

# J1C Counter Top Gas Fryer

AAA File No. 35-C111

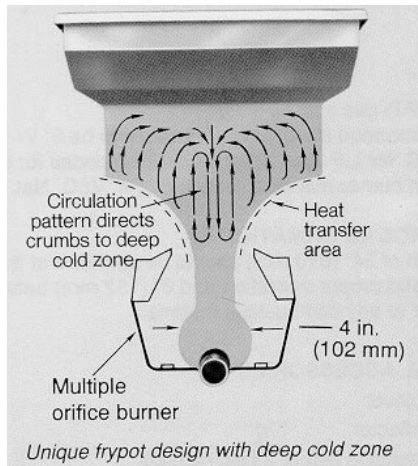
## For all-purpose frying

- Open-pot design, no tubes, 2 in. (51 mm) hand clearance, easy to clean
- 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



The J1C has a minimum 15-lbs. (7 litres)\* and maximum 20-lbs. (10 litres)\* shortening capacity. The frying area is 11 x 12 in. (279 x 305 mm). This 45,000 BTU/hr. (47.5 megajoules/hr.) (13.3 kW) model is specifically designed for all-purpose frying. 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 cleaned and wiped down by hand. This design provides a large heat transfer area resulting in fast recovery to frying temperature.

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.



\*Litre conversions are for solid shortening @70°F.

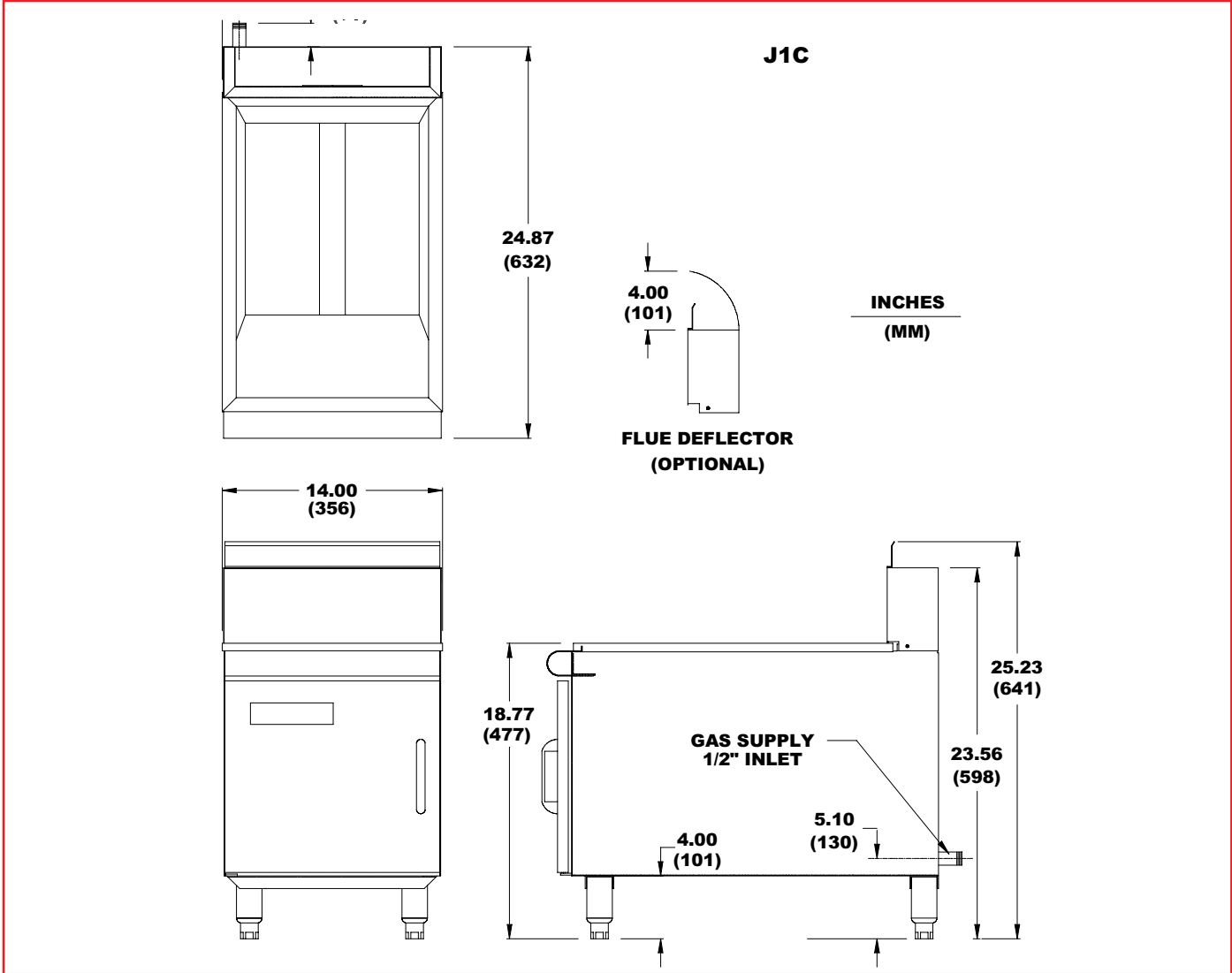
### Frymaster, L. L. C.

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# J1C Gas Fryers



**DIMENSIONS**

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
J1C	15-20 lbs. (17-10 litres)	25.56" (6499 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)

NATURAL GAS	LP GAS	ELECTRICAL
45,000 BTU/hr input (47.5 megajoules/hr.) (26.4 kW)	45,000 BTU/hr. input (47.5 megajoules/hr.) (13.2 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.

**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.

**HOW TO SPECIFY**

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

**OPTIONAL 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)

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