



ITEM NO.

J2X and J2XLR DROP-IN FRYERS

AAA File No. 35-C111

Specifically designed for all-purpose frying

- Open-pot design, no tubes, easy to clean
- Centerline thermostat, two-year limited warranty, quick response to loads, accurate to 1°
- Deep cold zone, 1.25 in. (32 mm) IPS ball-type drain valve
- Lifetime limited warranty on stainless steel frypot
- Multiple orifice burner, no burner tube radiants to burn out, no cleaning or adjusting air shutters

Frymaster offers the same exclusive performance features of a standard gas fryer in the J2X gas drop-in fryer. These high-performance fryer are ready to install into custom, built-in cabinet or counter tops, allowing for custom, uniform kitchen decor.

The J2X models have a minimum 30-lbs. (17 liters) and maximum 40 lbs. (22 liters) shortening capacity. The frying area is 12 x 15 in. (305 x 381 mm). This 110,000 BTU (116 MJ) 32.2 kW models are specifically designed for all-purpose frying. The exclusive 1° action thermostat (two-year limited warranty) extends shortening life and produces a more 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 stainless steel frypot has a large heat transfer area to fry more product per load. The open-pot design has no hard-to-clean tubes. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

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.



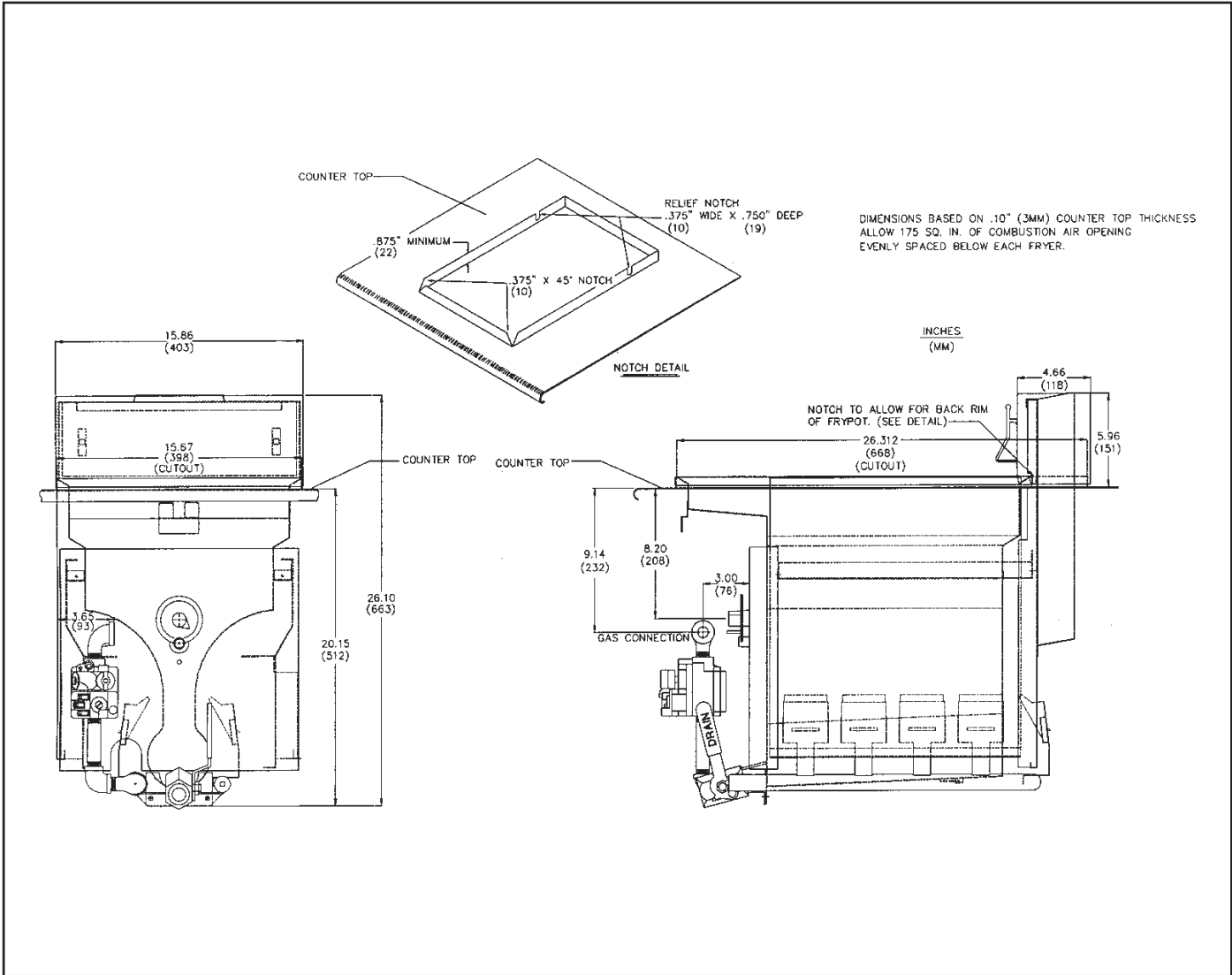
Frymaster, L. L. C.

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Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

J2X and J2XLR Drop-in Fryer



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	SIZE			NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	LENGTH
J2X	Min.-Max 30-40 lbs. (17-22 litres)	19.16" (486 mm)	15.86" (403 mm)	26.31" (668 mm)	90 lbs. (41 kg)	122 lbs. (55 kg)	85	18.38	42" (1067mm)	21" (533 mm)	36" (914 mm)
J2XLR		20.15" (512 mm)	15.86" (403 mm)	26.31" (668 mm)	80 lbs. (36 kg)	112 lbs. (51 kg)	85	18.38	42" (1067mm)	21" (533 mm)	36" (914 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
110,000 BTU (116 MJ) (32.2 kW)	110,000 BTU (116 MJ) (32.2 kW)	Millivolt system -- No External Electric Required

NOTES

- Dimensions based on .10" (2.54 mm) 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. (112,903 sq. mm) of combustion air opening evenly spaced below each fryer.

HOW TO SPECIFY

- J2X 45,000 BTU (47.4 MJ) (13.2 kW) drop-in fryer with flue assembly
- J2XLR 110,000 BTU (116 MJ) (32.2 kW) drop-in fryer with flue assembly
- SP Stainless pot
- ST Plain Steel Pot

STANDARD ACCESSORIES

- Twin Baskets
- Basket Hanger (J2X)
- Basket Support Rack

OPTIONAL ACCESSORIES

- Sediment Tray
- Fryer's Friend - Clean-out Rod
- Frypot Cover

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