



**Model LJ-FBG24-2/FBGD18/FBG24/FBG18-2
Flat Bottom Gas Fryers With Filtration
For Low Vent Hoods ***



APPLICATION

The LJ-FBG24-2/FBGD18/FBG24/FBG18-2 fryers offers a versatile wet batter style and basket cooking design with a space saving under the fryer filter system which is ideal for Batter Dipped Fish and Shrimp, Hush Puppies, Crunchy Shrimp, Chicken Planks, French Fries and other standard YUM freezer to fryer products.

*Units available for canopy vent hood types, consult factory



STANDARD FRYER FEATURES

- Fry pot constructed of mild steel
- Blower Free Burner Technology
- 1 ¼" (3.2 cm) Full port drain valve
- Cabinet-stainless steel sides, front, splash back
- Solid State Thermostat with melt cycle
- Matchless pilot ignition system with flame loss safety shut off, dedicated fryer gas shut-off valves
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 9" (22.9 cm) swivel adjustable rear and front casters
- Front top rail includes 1" lip for fish tubs
- Dump station-inline stainless steel w/drain

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Filter shovel scoop
- 1 - Paperless metal mesh filter leaf
- 5 - Drain plugs
- 5 - Fry pot covers
- 2 - Inline dump station crumb baskets
- 2 - Fry pot dividers
- 1 - Crumb catch basket
- 2 - Dishing station spacer brackets
- 6 - Low hood splash guards
- 1 - 48" x 1" (122 x 2.54 cm) NPT flexible gas hose with disconnect
- 1 - 48" x 1 1/4" (122 x 3.76 cm) NPT flexible gas hose with disconnect
- 2 - Flex gas hose piping kits (1 dual, 1 triple) to include:
 - 1 - 3/4" x 1" (1.9 x 2.54 cm) NPT bell nipple reducer
 - 5 - 3/4" (1.90 cm) NPT close nipple
 - 3 - 3/4" (1.90 cm) NPT cap
 - 2 - 1" (2.54 cm) close nipples
 - 1- 1 1/4" x 3/4" (3.18 x 1.9 cm) NPT HEX nipple reducer

SHORT FORM DESCRIPTION

- Fryer system,(gas type, voltage)LJ-FBG24-2/LJ-FBGD18/FBG24/FBG18-2 with Solstice filter system to include: 3-FBG24, 1-FBGD18 and 2-FBG18 flat bottom fryer. Line up (L/R) 24,filter,24,dump station,24,18, 18. Solid state thermostat with melt cycle-FBG, SS sides and front, Solstice filter drawer with filter heater-FBG, shortening polishing assembly-LJ, dump station-inline ss with drain-LJ, 9"casters. (No Boilout) Accessories includes: (1) clean out rod, (1) brush, (1) filter scoop, (1) paperless filter leaf-LJ, (5) drain plugs, (4) fry pot covers-FBG24,(1) fry pot cover-FBG18, (4) low hood splash guard-FBG24, (2) low hood splash quard-FBG18, (2) fry pot dividers-FBG, (1) crumb catch basket (2) Inline dump station crumb baskets, (2) dishing station spacer brackets, (1) 48" x 1" (122 x 2.54 cm) NPT flexible gas hose with disconnect, (1) 48" x 1 1/4" (122 x 3.76 cm) NPT flexible gas hose with disconnect (1) piping kit dual manifold-LJ, (1) piping kit triple manifold-LJ.

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pump and return line heaters
- Filter pan lid. Self storing, out of the way.



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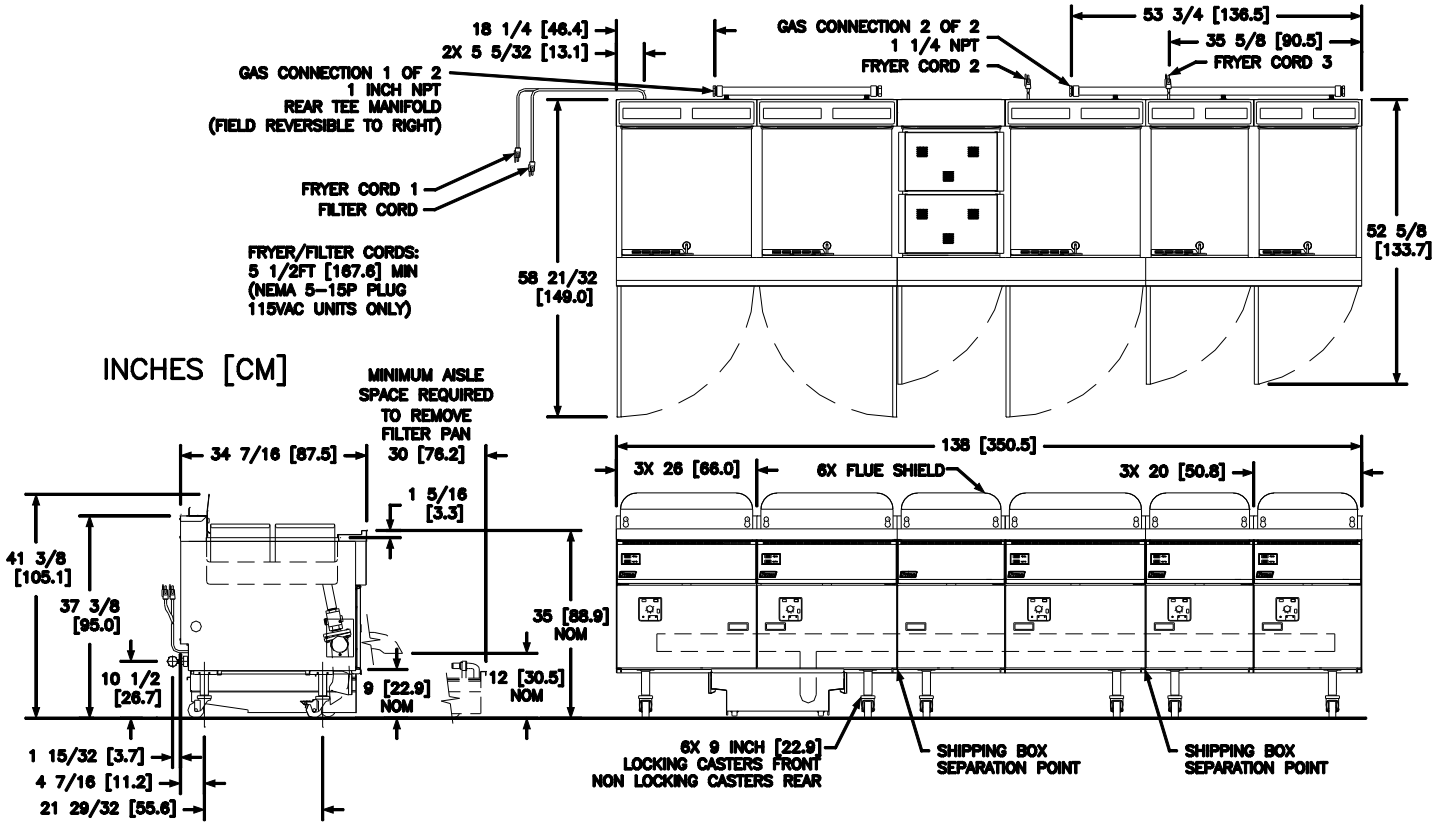
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INDIVIDUAL FRYER SPECIFICATIONS						
Models	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure	
FBG18	18 x 24 in (45.7 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	42 - 65 Lbs (19 - 29.5 kg)	100,000 BTUs (28.3kW) (105MJ)	Nat 4" W.C. (10 mbars) (1 kPa)	LP 10" W.C. (25 mbars) (2.4 kPa)
FBG24	24 x 24 in (61 x 61cm)	3-1/4 - 5 in (8.3 - 12.7cm)	57 - 87 Lbs (25.6 - 39.5 kg)	120,000 BTUs (35.1kW) (127MJ)		
FBGD18	N/A	N/A	N/A	N/A	N/A	

FILTER SPECIFICATIONS			
Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow ⁽¹⁾	Filter Media
100 Lbs (45.4 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz	Metal Mesh Filter Leaf

(1) Energy Management System stores will need to power the fryer system for 1 hour to allow heaters to melt solid shortening in return lines and pump prior to filtering.

FRYER SYSTEM SHIPPING INFORMATION				
Box	Units in Shipping Box	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
1	24/24	665 Lbs (301.6 kg)	55 x 43 x 68 in (139.7 x 109.2 x 172.7 cm)	93.1 ft ³ (2.6 m ³)
2	24/FBGD	465 Lbs (210 kg)	57 x 43x 55 in (144.7 x 104.1 x 132.0 cm)	78.0 ft ³ (2.2 m ³)
3	18/18	460 Lbs (208 kg)	57 x 41 x 52 in (104.1 x 114.3 x 129.5 cm)	54.5 ft ³ (1.5 m ³)
4	Filter/Accessories	205 Lbs (92.9 kg)	42 x 45 x 51 in (106.68 x 114.3 x 129.54 cm)	55.8 ft ³ (1.6 m ³)

GAS SYSTEM REQUIREMENTS				ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		Amps	115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer Cord 1	1.4		0.8
			Fryer Cord 2	1.4		0.8
			Fryer Cord 3	0.7		0.4
			Filter Cord	7.3		4.7
Total Gas Load / Hr	560,000 BTUs (164kW) (590MJ)					

*Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES						Fryer Flue Area
Front min.	Floor min.	Combustible material		Non-Combustible material		
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.



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