# F-55 FRYER



specifications #			
Overall Dimensions:	Inches	MM	
Width Depth Height (incl. 4" legs)	14 3/4 23 1/2 16 3/8	375 597 416	
Oil Capacity:	Lbs.	KG	
F-55	15	7	
Temperature Range:	Fahrenheit	Celsius	
F-55	275° to 375°	135° to 191°	
Pre-Heat Time to 350° F:	5 minutes		
Watts Per Hour to Mainta	450		
Typical Production:	Per Hour		
French Fries (2 oz. servings) Chicken (pounds)	300 20		
Weights:	Lbs.	KG	
Installed Shipping	37 45	17 21	

## Accessories / Options

Basket, half-size (2 per fry pot), 20161

Basket, full-size (1 per fry pot), 20162

Crumb Cradle, 20690

Fry Pot, replacement, 20169

Fry Pot Cover, 21010

**Cordset**, 20142

**Legs,** set of four, metal, 4" adjustable, 20563

Wells F-55 Fryer is one of the most durable and easy-to-use fryers in the industry. A swing-up element allows the fry pot to be easily removed for cleaning, and the low watt density provides for extended oil life. Fry two separate loads at the same time using the individual fry baskets. The optional unique STS (Safety Test System) can be used to periodically check the temperature-limiting thermostat.

#### **Features**

- Swing-up element, located below the baskets, allows easy removal of the fry pot for cleaning. Element is heavy-duty stainless steel with low watt density for longer oil life.
- Element control housing has a spring-loaded support rod to secure element when in a raised position.
- A positive-off thermostat controls the element allowing for adjustable and more consistent temperatures. A signal light indicates that the heating element is energized.
- Deep-drawn, removable fry pot is made of nickel-plated steel and can hold up to fifteen pounds of oil.
- A manual reset safety thermostat will shut off the heating element power and illuminate the signal light if an over-temperature condition is reached.
- A terminal block is provided for field wiring connection to the main power supply.
- The F-55 is also available with a Safety Test System (STS) to enable periodic checks of the temperature-limiting thermostat.
- An auxiliary terminal block allows for connection to an external flame sensor fire suppression system (STS models).
- Two half-size, rear-hanging, interchangeable fry baskets are provided and allow for product versatility.
- The F-55 Fryer is Underwriters Laboratories, Inc. LISTED and meets NSF International standards.
- A one-year warranty against defects covers parts and labor.



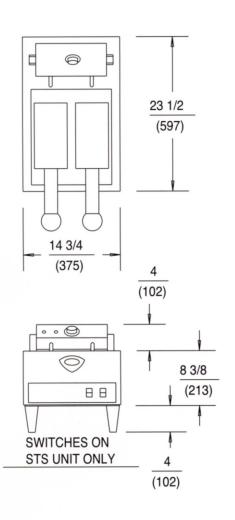
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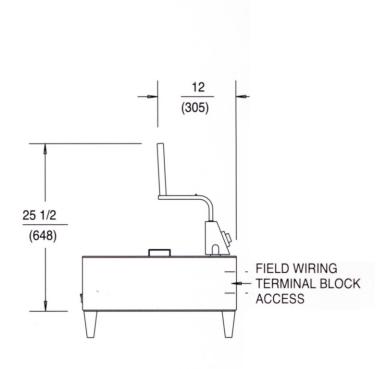


MODEL F-55 **FRYER** 

**DIMENSIONS:** 

INCH (MM)





#### F-55 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS WATTS	<b>AMPS PER LINE 3 PHASE</b>		AMPS	POWER		
MODELS	S VOLIS WAITS		L1	L2	L3	SINGLE PHASE	SUPPLY CORD
F-55	208	5750	-	-	-	27.6	NONE
F-55	240	5750	-	-	-	24.0	NONE
F-55 W/STS	208	5750	15.9	15.9	15.9	27.6	NONE
F-55 W/STS	240	5750	13.8	13.8	13.8	24.0	NONE

NOTE: Specifications are subject to change without notice.

WELLS MANUFACTURING COMPANY

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