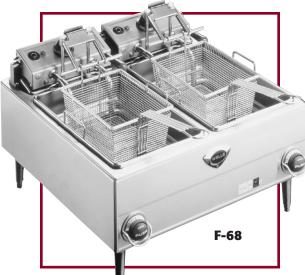
F-68 DUAL AUTOLIFT FRYER



Specifications

| Overall Dimensions: | Inches | MM | | | | |
|--|--------------|--------------|--|--|--|--|
| Width | 24 13/16 | 630 | | | | |
| Depth | 23 9/16 | 598 | | | | |
| Height (incl. 4" legs) | 16 3/8 | 416 | | | | |
| O il Capacity: | Lbs. | KG | | | | |
| F-68 | 30 | 14 | | | | |
| Temperature Range: | Fahrenheit | Celsius | | | | |
| F-68 | 275° to 375° | 135° to 191° | | | | |
| Pre-Heat Time to 350° F: 8 minutes | | | | | | |
| Watts Per Hour to Maintain 350° F: 445 | | | | | | |
| Typical Production: | Per Hour | | | | | |
| French Fries (2 oz. servings) | 480 | | | | | |
| Chicken (pounds) | 32 | | | | | |
| Weights: | Lbs. | KG | | | | |
| Installed | 72 | 33 | | | | |
| Shipping | 83 | 38 | | | | |
| | | | | | | |

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

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

Wells F-68 Dual Autolift Fryer is one of the

most durable and easy-to-use in the industry. Two independent auto-lifts automatically lift product from oil when frying time is finished, freeing operator from the monitoring of product. Swing up elements allow the fry pots to be easily removed for cleaning. The low watt density heating elements provide extended oil life. Fry two separate loads at the same time using the individual fry pots.

Features

- The autolift fryer has two adjustable one to fifteen minute push-button timers that automatically lift each fry basket from oil.
- Swing-up elements, located below the baskets, allow easy removal of the fry pots for cleaning. Elements are heavy-duty stainless steel with low watt density for longer oil life.
- Element control housing has a spring-loaded support rod to secure elements when in a raised position.
- **Positive-off thermostats** control the elements, allowing for adjustable and more consistent temperatures. Signal lights indicate that the heating elements are energized.
- **Deep-drawn, removable fry pots** are made of nickel-plated steel and can hold up to fifteen pounds of oil each.
- 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.
- Two full-size, rear-hanging, interchangeable **fry baskets** are provided.

WELLS

- The F-68 Fryer is **Underwriters Laboratories, Inc. LISTED** and meets **NSF** International standards.
- A one-year warranty against defects covers parts and labor.





| DIMENSIONS: <u>INCH</u> (MM) | | | MININ FROM U | IUM CLEAF | RANCE REQUI | red Jrface |
|------------------------------|-------------------------|-----------------|-----------------|------------|-------------------|---------------------|
| | | | BACK | SIDE | BOTTOM | TOP |
| 11 | | | N/A N/A | N/A N/A | <u>N/A</u> N/A | <u>40</u> (1016) |
| | <u>23 9/16</u> (598) | | | | | 2 |
| | - | 25 1/2 (648) | | F | | |

F-68 ELECTRICAL SPECIFICATIONS:

| MODELS | VOLTS | MATTO | AMPS PE | R LINE | 3 PHASE | AMPS | POWER | |
|--------|-------|-------|---------|---------------|----------------|--------------|-------------|--|
| MODELS | VULIS | WAIIS | L1 | L2 | L3 | SINGLE PHASE | SUPPLY CORD | |
| F-68 | 208 | 9200 | 38.3 | 22.1 | 22.1 | 44.2 | NONE | |
| F-68 | 240 | 9200 | 33.2 | 19.2 | 19.2 | 38.3 | NONE | |

NOTE: Specifications are subject to change without notice.

 WELLS MANUFACTURING COMPANY

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