# 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)		<b>F</b>		

#### **F-68 ELECTRICAL SPECIFICATIONS:**

MODELS	VOLTS	MATTO	AMPS PE	<b>R</b> LINE	<b>3 PHASE</b>	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

 2 ERIK CIRCLE, PO BOX 280, VERDI, NV 89439 U.S.A.

 USA PHONE: (775) 689-5700 • FAX: (775) 689-5972

 FOR ORDERS ONLY: (888) 356-5362 • FAX: (800) 356-5142

 www.wells-mfg.com

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