F-88 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					
Shortening Capacity:	•						
per frypot	Lbs.	KG					
F-88	15	7					
Temperature Range:	Fahrenheit	Celsius					
F-88	275°	135°					
	to 375°	to 191°					
Pre-Heat Time to 350° F: 6 minutes							
Watts Per Hour to Maintain 350° F: 450							
Typical Production:	Per Hour						
French Fries 2-oz. servings	600						
Chicken pounds	40						
Weights:	Lbs.	KG					
Installed	80	36					
Shipping	91	41					

Accessories / Options

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

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

Crumb Cradle, 20690

Fry Pot Cover, 21010

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

Wells F-88 Autolift Fryer is one of the most durable and easy-to-use fryers in the industry. Swing-up elements allow the frypots to be removed for easy cleaning. The low watt density heating elements extend oil life. Fry two different products at the same time using the individual frypots. The unique STS (Safety Test System) can be used to periodically check the temperature-limiting thermostat control system.

Features

- The autolift fryer has an adjustable one to fifteen minute push-button timer that automatically lifts each fry basket from oil.
- A manual reset safety thermostat will shut off the heating element and illuminate the signal light if an over-temperature condition is reached.
- Units are furnished with a **Safety Test System** to enable periodic checks of the temperature limiting thermostat.
- Two full-size, rear-hanging, interchangeable fry baskets are included with every fryer and allow for product versatility.
- Swing-up elements, located below the fry baskets, allow for easy removal of the frypots for cleaning. Elements are heavy-duty stainless steel with a low watt density for longer oil life.
- Element control housing has a spring-loaded support rod to secure elements when in a raised position.
- Two deep-drawn, removable frypots are made of nickel-plated steel and can hold up to fifteen pounds of oil each, allowing frying versatility.
- The F-88 Fryer is Underwriters Laboratories, Inc. LISTED and meets NSF International standards.

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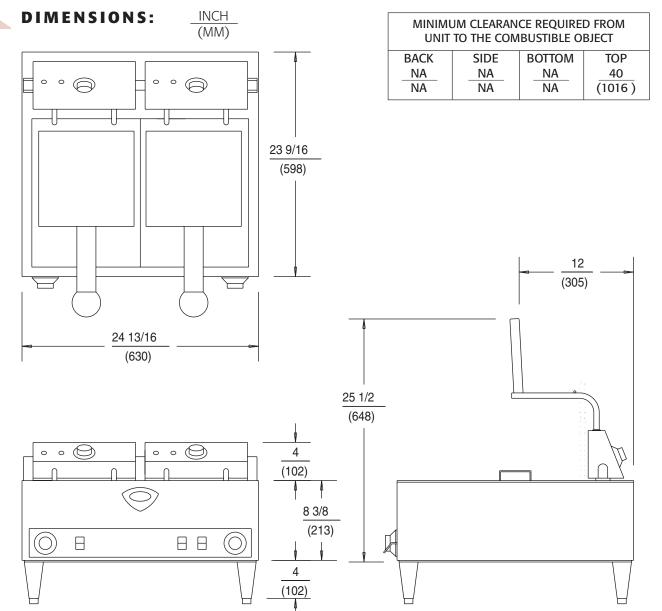
• A one-year warranty against defects covers parts and labor.

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WELLS MANUFACTURING







F-88 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS	PER LINE	PHASE 3	AMPS	POWER
			L1	L2	L3	SINGLE PHASE	SUPPLY CORD
F-88	208	11,500	31.9	31.9	31.9	_	NONE
F-88	240	11,500	27.6	27.6	27.6	47.9	NONE

NOTE: Specifications are subject to change without notice.



