

# F-1725 COUNTERTOP FRYER

F-1725 COUNTERTOP FRYER



Wells F-1725 Countertop Fryer is one of the most durable and versatile 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 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.
- **Removable fry pot** is made of nickel-plated steel and can hold up to forty 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-1725 is provided with a front-mounted **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.
- Two half-size, rear-hanging, interchangeable **fry baskets** are provided and allow for product versatility.
- The F-1725 Fryer is **Underwriters Laboratories, Inc. LISTED** and meets **NSF International** standards.
- **A one-year warranty** against defects covers parts and labor.

## Specifications

Overall Dimensions:	Inches	MM
Width	15	381
Depth	29 1/2	749
Height (incl. 4" legs)	18	457
Oil Capacity:	Lbs.	KG
F-1725	40	18
Temperature Range:	Fahrenheit	Celsius
F-1725	275° to 375°	135° to 191°
<b>Pre-Heat Time to 350° F:</b>	6 minutes	
<b>Watts Per Hour to Maintain 350° F:</b>	760	
Typical Production:	Per Hour	
French Fries (2 oz. servings)	900	
Chicken (pounds)	60	
Weights:	Lbs.	KG
Installed	82	37
Shipping	85	39

## Accessories / Options

**Basket**, half-size (2 per fry pot), 20820

**Fry Pot**, replacement, 20519

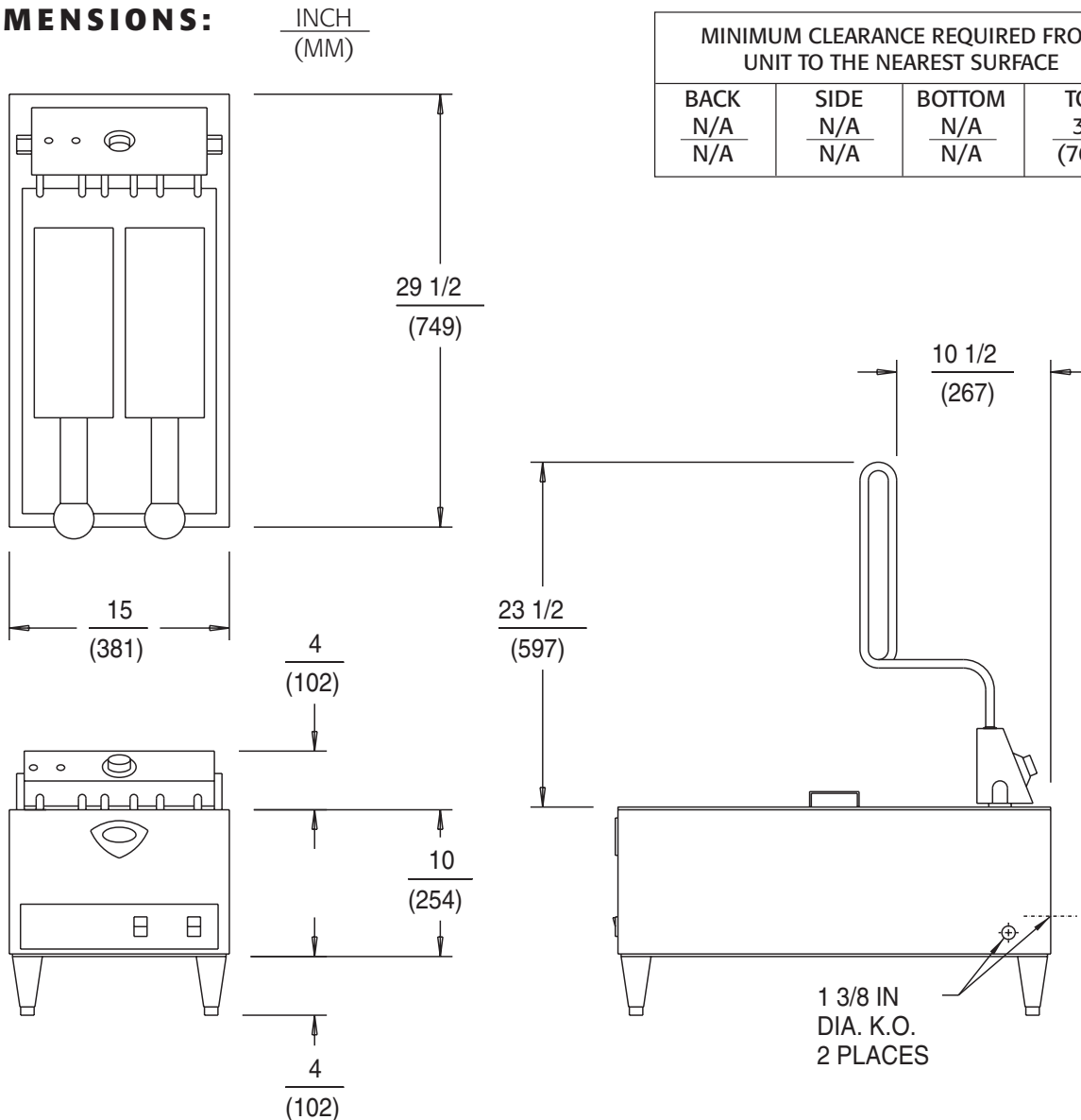
**Legs**, set of four, metal, 4" adjustable, 20563





## MODEL F-1725 COUNTERTOP FRYER

### DIMENSIONS:



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	TOP
N/A	N/A	N/A	30
N/A	N/A	N/A	(762)

### F-1725 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			POWER SUPPLY CORD
			L1	L2	L3	
F-1725	208	17250	47.8	47.8	47.8	NONE
F-1725	240	17250	41.5	41.5	41.5	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  
 © 2002 WELLS MANUFACTURING • PRINTED IN THE U.S.A.  
 02/02 • REV(H) • PART NO. 37074

