

F-55 FRYER

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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.

Specifications

Overall Dimensions:		Inches	MM
Width		14 3/4	375
Depth		23 1/2	597
Height (incl. 4" legs)		16 3/8	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 Maintain 350° F:		450	
Typical Production:		Per Hour	
French Fries (2 oz. servings)		300	
Chicken (pounds)		20	
Weights:		Lbs.	KG
Installed		37	17
Shipping		45	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

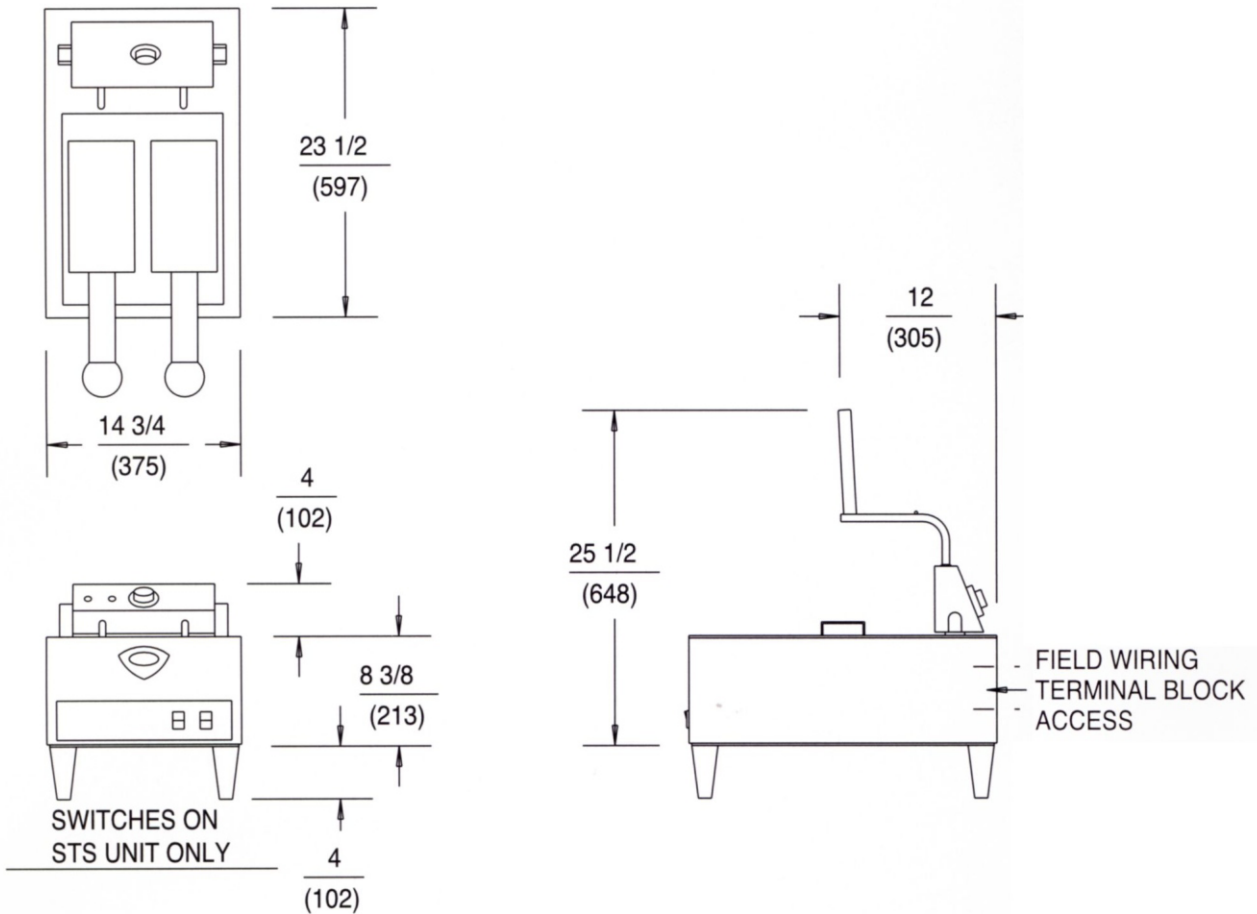
Features

- **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.





DIMENSIONS: $\frac{\text{INCH}}{\text{(MM)}}$



F-55 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
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.

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