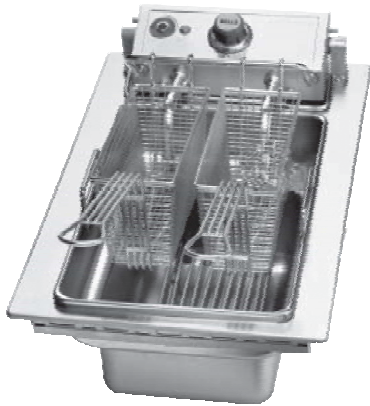




F-556 Built-In Fryer



Model F-556

DESCRIPTION

Wells F-556 built-in fryer is one of the most dependable, durable and easy-to-use fryers in the industry and comes with two rear hanging, 1/2-size fry baskets standard. Deep drawn fry pot is removable and made of stainless steel for strength, durability and long life. The fry pot is easily removable and holds 15 Lbs. of oil.

SPECIFICATIONS

CONSTRUCTION – features stainless steel top, flange, control housing and fry pot. WellsLok™ is standard for ease of installation.

ELEMENTS – F-556 fryers are equipped with swing-up, flat-blade, low-watt density elements for quick heating, fast recovery and long life. Elements are rated at 5,750 watts on 208V or 240V, single phase. Typical production is 300 each 2 ounce servings of French fries or 20 Lbs. of chicken per hour. Pre-heat time to 350°F is 4 1/2 minutes and 450 watts per hour to maintain 350°F. Elements are located below the basket for even heat distribution. Elements control housing has a spring-loaded, self-locking rod support to safely secure elements when is in the raised position.

CONTROLS – Oil temperature is operated by a positive off, adjustable, snap-action thermostat that ranges from 275° F to 375° F. A manual reset safety thermostat shuts the heating element power should an over temperature occur. A red signal light indicates an over temperature condition.

STANDARD FEATURES

- Stainless steel top, flange, control housing and fry pot
- Deep drawn, removable, stainless steel, 15 Lb. oil capacity fry pot
- Two 1/2-size fry baskets
- WellsLok™ is standard for ease of installation
- One piece, swing-up, flat-blade, low watt density elements
- Positive-off operator-adjustable, thermostat
- Safety high-limit thermostat to prevent over heating with indicator light and manual re-set.
- One [1] year parts and labor warranty

OPTIONS & ACCESSORIES

- 1/2-size fry basket
- Full size fry basket
- Fry pot replacement

CERTIFICATIONS



F556-04/18



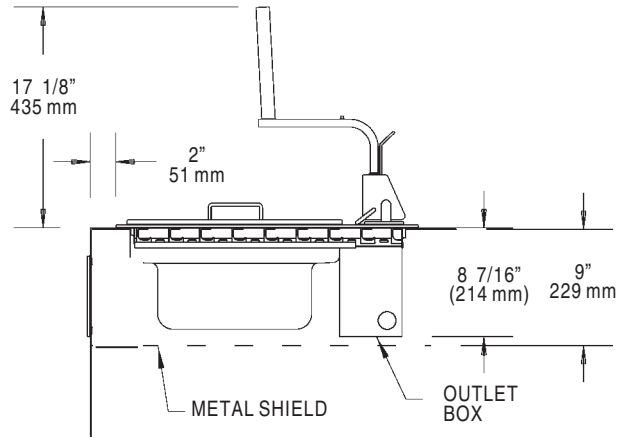
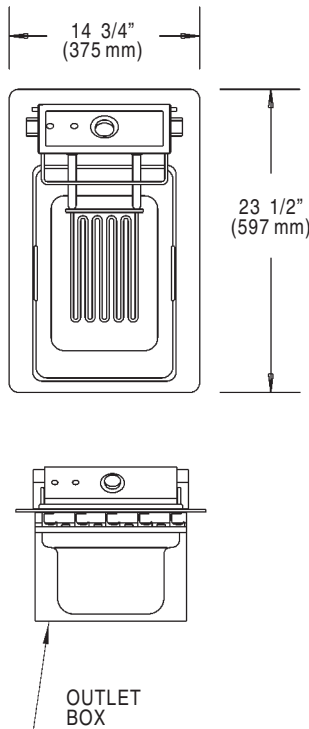


F-556 Built-In Fryer

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
2 1/4 (57)	3 (76)	6 (152)	3 (76)

NOTE: Specifications are subject to change without notice

NOTE: Specifications are subject to change without notice and are not intended for installation purposes.



Model Number	W x D	Voltage & Phase	Watts	Amps Single Phase	NEMA (3 phase only)	Weight (Shipping)
F-556	14 3/4" x 23 1/2"	208V	5,750	27.7	none	39 Lb.
	375mm x 587mm	240V	5,750	24	none	18 kg

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.