

F-586 BUILT-IN FRYER

F-586 BUILT-IN FRYER



Wells F-586 Built-in Fryer is one of the most durable and easy to use in the industry. The auto basket lift removes product when the set time has been reached, providing cooking consistency. A swing-up element allows the fry pot to be easily removed for cleaning, while the element's low-watt density provides extended oil life.

Features

- **The auto-lift fryer** has an adjustable one to fifteen minute push-button timer that automatically lifts the fry basket from oil.
- **Swing-up element**, located below the basket, allows easy removal of the fry pot for cleaning. Element is heavy-duty stainless steel with low watt density for longer oil life.
- **Timer control** is recessed in a one-piece, drawn, remote stainless steel panel.
- **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.
- **An auxiliary terminal block** allows connection to an external flame sensor fire suppression system.
- **One full size, rear-hanging fry basket** is provided.
- **Wellslok** allows for quick and easy installation in stainless steel countertops.
- The F-586 Fryer is **Underwriters Laboratories, Inc. recognized** and meets **NSF** International standards.
- **A one-year warranty** against defects covers parts and labor.

Specifications

Overall Dimensions:	Inches	MM
Width	14 3/4	375
Depth	23 1/2	597
Oil Capacity:	Lbs.	KG
F-586	15	7
Temperature Range:	Fahrenheit	Celsius
F-586	275° to 375°	135° to 191°
Pre-Heat Time to 350° F: 4 1/2 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	39	18
Shipping	45	20

Accessories / Options

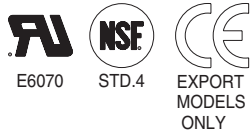
- Basket, half-size (2 per fry pot), 20161
- Basket, full size, 20162
- Crumb Cradle, 20690
- Fry Pot, replacement, 20169
- Fry Pot Cover, 21010

Export

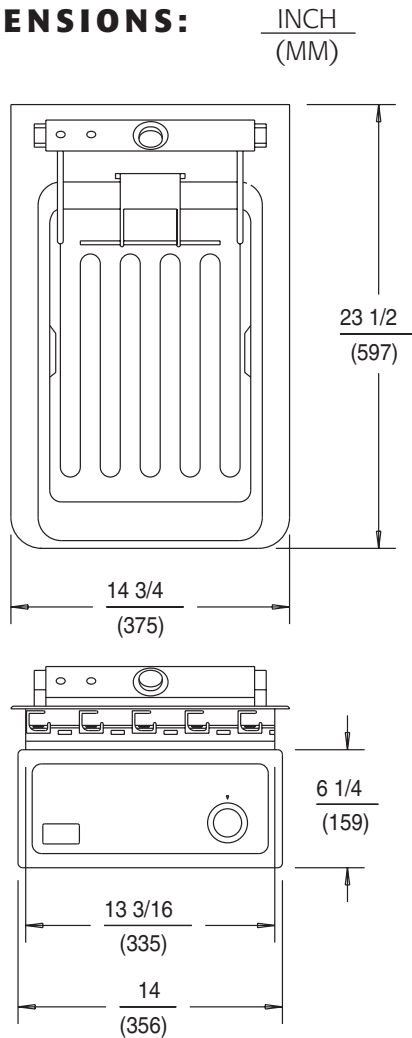
The following model is available for export and meets the standards for **CE**:

- **F-586EU**, 380-415V, 3NAC, 5.75 KW

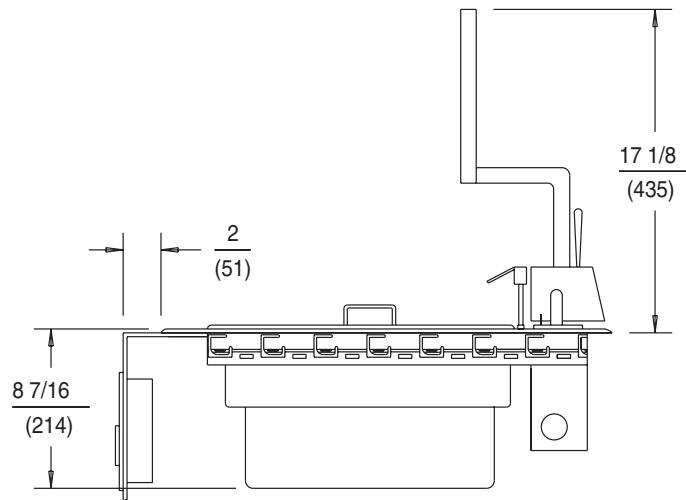




DIMENSIONS:



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



F-586 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
F-586	208	5750	NA	NA	NA	NA	27.7	NONE
F-586	240	5750	NA	NA	NA	NA	24.0	NONE
F-586EU	380-415	5750	9.0	8.0	8.0	1.0	NA	NONE

Denotes export (EU) products.

NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes. The installation of recognized component units requires additional evaluations to Underwriters Laboratories Inc. standards.

THIS UNIT IS DESIGNED TO BE INSTALLED IN METAL COUNTERS ONLY

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(G) • PART NO. 37103

