



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

F-886 Built-In Fryer with Auto Lift



Model F-886

DESCRIPTION

Wells F-886 built-in fryer is one of the most dependable, durable and easy-to-use fryers in the industry and comes with two full-size fry baskets standard. Deep drawn fry pots are removable and made of stainless steel for strength, durability and long life. The fry pots are easily removable and holds 15 Lbs. of oil; 30 Lbs. total. Dual pots with separate controls offer flexibility to fry different menu items without flavor transfer while conserving energy by turning one kettle off during non-peak hours. The Auto-Lift feature has an adjustable one-to-15 minute timer that automatically lifts the fry baskets from the oil.

SPECIFICATIONS

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

ELEMENTS – F-886 fryers are equipped with swing-up, flat-blade, low-watt density elements for quick heating, fast recovery and long life. Elements are rated at 11,500 watts on 208V or 240V, single phase. Typical production is 600 each 2 ounce servings of French fries or 40 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 positive off, adjustable, snap-action thermostats that range 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. Dual pots with separate controls offer flexibility to fry different menu items without flavor transfer while conserving energy by turning one kettle off during non--peak hours.

STANDARD FEATURES

- Auto-Lift has a one-to-15 minute timer that automatically lifts the baskets
- Stainless steel top, flange, control housing and fry pot
- Dual, deep drawn, removable, stainless steel fry pots each hold 15 Lbs. of oil for a total of 30 Lbs., 15 Lb. oil each
- Two full-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 thermostats to prevent over heating with indicator light and manual re-set
- 2-year limited parts & 2-year limited labor warranty

OPTIONS & ACCESSORIES

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

CERTIFICATIONS



Sheet No. F886-5/16



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



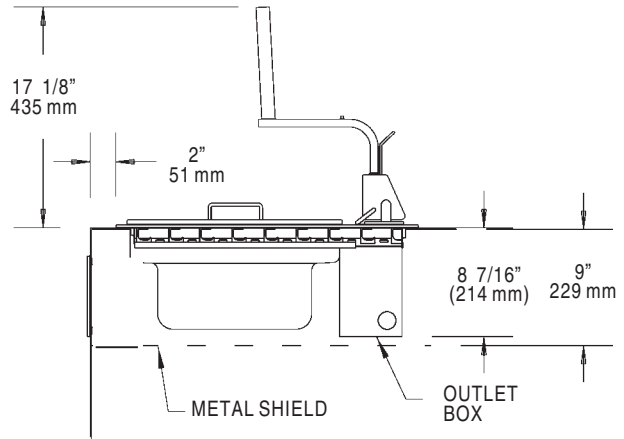
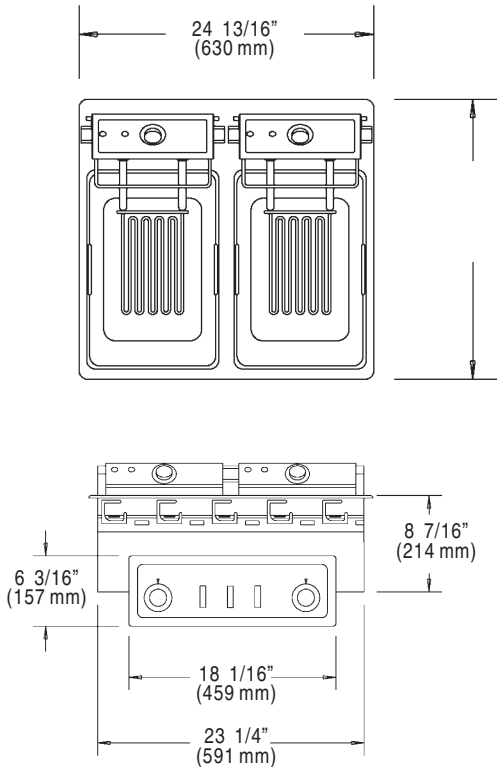
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MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
2 1/4 (57)	3 (76)	6 (152)	3 (76)

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Model Number	W x D	Voltage & Phase	Watts	Amps Three Phase			Amps Single Phase	Power Cord	Weight (Shipping)
				Line 1	Line 2	Line 3			
F-886	24 13/16" x 23 9/16"	208V	11,500	31.9	31.9	31.9	n/a	none	89 Lbs.
	630mm x 598mm	240V	11,500	27.6	27.6	27.6	47.9	none	40 Kilos

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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