

F-85 FRYER



Wells F-85 Fryer is one of the most durable and easy-to-use fryers in the industry. Fry two different products at the same time using the two separate frypots. The unique STS (Safety Test System) can be used to periodically check the temperature-limiting thermostat control system.

Features

- **Two full-size, rear-hanging, interchangeable fry baskets** are included with every fryer and allow for product versatility.
- **Swing-up elements**, located below the baskets, allow for easy removal of the frypots for cleaning. Elements are heavy-duty stainless steel with a low watt density for longer oil life.
- **Element control housing** has a spring-loaded support rod to secure elements when in a raised position.
- **Positive-off thermostats** control the elements allowing for adjustable and more consistent temperatures. A signal light indicates that the heating element is energized.
- **Two deep-drawn, removable frypots** are made of nickel-plated steel and can hold up to fifteen pounds of oil each, allowing frying flexibility.
- **A manual reset safety thermostat** will shut off the heating element power and illuminate the signal light if an over-temperature condition is reached.
- Unit is furnished with a **Safety Test System (STS)** to enable periodic checks of the temperature-limiting thermostat.
- **A terminal block** is provided for connection to the main power supply and an auxiliary terminal block allows for connection to an external flame sensor fire suppression system.
- **The F-85 Fryer** is Underwriters Laboratories, Inc. LISTED and meets NSF International and Canadian standards.
- **A one-year warranty** against defects covers parts and labor.

Specifications

| Overall Dimensions: | Inches | MM |
|------------------------|----------|-----|
| Width | 24 13/16 | 630 |
| Depth | 23 9/16 | 598 |
| Height (incl. 4" legs) | 16 3/8 | 416 |

| Shortening Capacity: per frypot | Lbs. | KG |
|------------------------------------|------|----|
| F-85 | 15 | 7 |

| Temperature Range: | Fahrenheit | Celsius |
|--------------------|--------------|--------------|
| F-85 | 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 <i>2-oz. servings</i> | 600 |
| Chicken <i>pounds</i> | 40 |

| Weights: | Lbs. | KG |
|-----------|------|----|
| Installed | 66 | 30 |
| Shipping | 77 | 35 |

Accessories / Options

- Basket, half-size (2 per fry pot), 20161
- Basket, full size (1 per fry pot), 20162
- Crumb Cradle, 20690
- Fry Pot Cover, 21010
- Legs, set of four, metal, 4" adjustable, 20563

Export

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

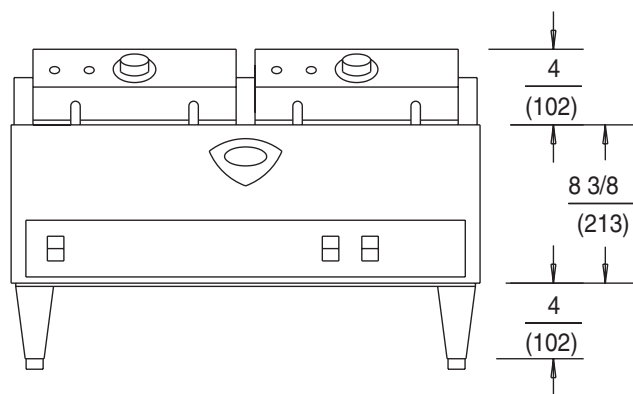
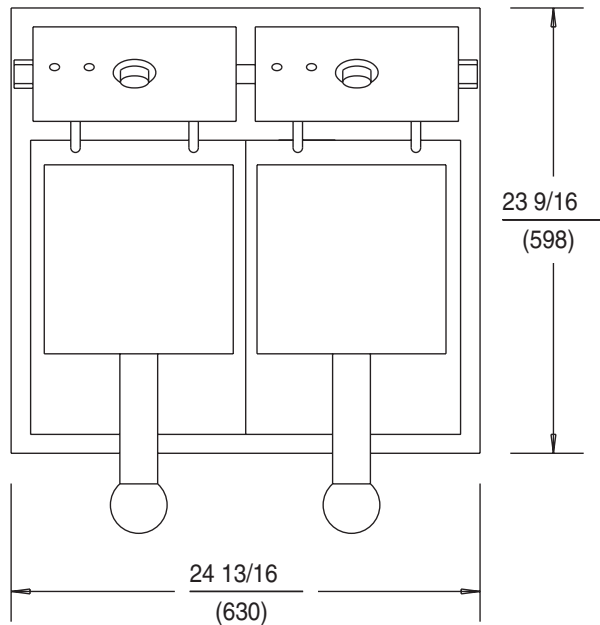
- F-85EU, 380-415V, 3Ø, 5800 watts



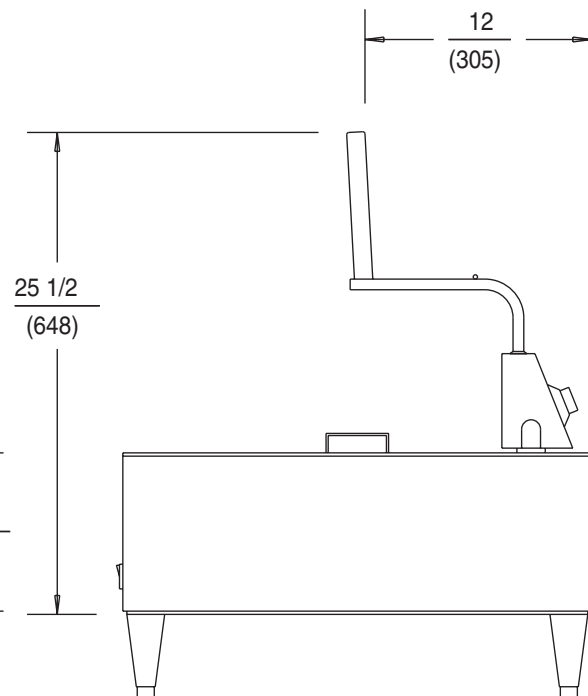


MODEL F-85 FRYER

DIMENSIONS:



| MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST COMBUSTIBLE OBJECT | | | |
|--|------|--------|--------|
| BACK | SIDE | BOTTOM | TOP |
| NA | NA | NA | 40 |
| NA | NA | NA | (1016) |



F-85 ELECTRICAL SPECIFICATIONS:

| MODELS | VOLTS | WATTS | AMPS PER LINE PHASE 3 | | | AMPS SINGLE PHASE | POWER SUPPLY CORD |
|--------|---------|-------|-----------------------|------|------|-------------------|-------------------|
| | | | L1 | L2 | L3 | | |
| F-85 | 208 | 11500 | 31.9 | 31.9 | 31.9 | — | NONE |
| F-85 | 240 | 11500 | 27.6 | 27.6 | 27.6 | 47.9 | NONE |
| F-85 | 480 | 11500 | 13.8 | 13.8 | 13.8 | 24.0 | NONE |
| F-85EU | 380-415 | 11100 | 16.0 | 16.0 | 16.0 | — | NONE |

Denotes export (EU) products.

NOTE: Specifications are subject to change without notice.

