



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

F-30 Counter Top Fryer



Model F-30

DESCRIPTION

Wells F-30 counter top fryer is one of the most dependable, durable and easy-to-use fryers in the industry and comes with two side hanging, full-size fry baskets standard. Dual, deep drawn fry pots are removable and made of stainless steel for strength, durability and long life. The fry pots are easily removable and each holds 15 Lbs. of oil. 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.

SPECIFICATIONS

CONSTRUCTION – features stainless steel top, front, sides, fry pot and elements. Adjustable 4" legs are included.

ELEMENTS – F-30 fryers are equipped with swing-up, immersion-type, heavy duty, stainless steel elements. Elements are rated at 8,638 / 11,500 watts at 208 / 240V and can produce 64 Lbs. of French fries per hour. 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. Fryers ship 1Ø and are field convertible to 3Ø.

CONTROLS – The Wells F-30 features dual controls; one per fry pot. Oil temperature is operated by a positive off, adjustable, snap-action thermostat that ranges from 200° 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 front, top & sides
- ☐ Dual deep drawn, removable, stainless steel fry pots each contain 15 Lbs. of oil for a total of 30 Lbs. of oil capacity
- ☐ Two, full-size fry baskets
- ☐ 4-inch adjustable legs
- ☐ One piece, swing-up, tubular elements
- ☐ Dual, positive-off operator-adjustable thermostats
- ☐ Safety high-limit thermostats to prevent over heating with indicator light and manual re-set
- ☐ Elements are rated at 8,638/11,500 Watts @ 208/240V and ship 1Ø, field convertible to 3Ø
- ☐ 2-year limited parts & 2-year limited labor warranty

OPTIONS & ACCESSORIES

- ☐ 1/2-size fry basket
- ☐ Full size fry basket
- ☐ Fry pot replacement
- ☐ 4-inch metal leg set of four

CERTIFICATIONS



Sheet No. F30-5/16



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.
Phone : (314) 678-6314 • Fax (314) 781-5445
www.wellsbloomfield.com • Printed in the U.S.A.

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



Over 90 Years Of Quality Foodservice
Products And Service

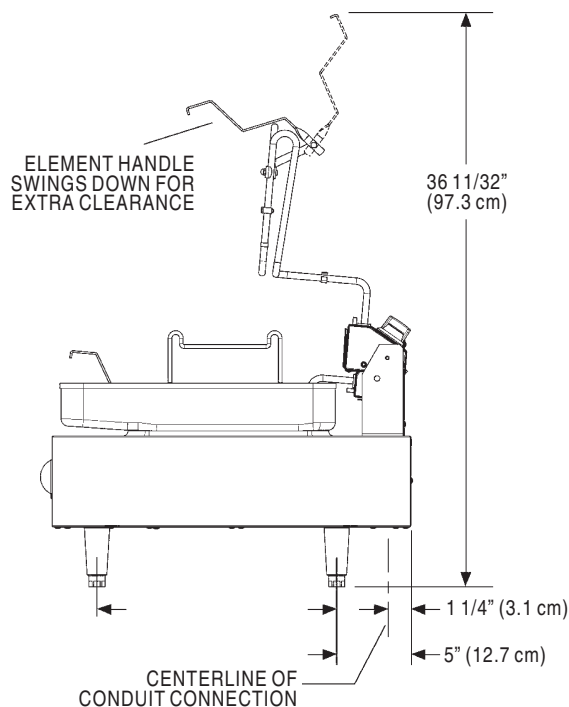
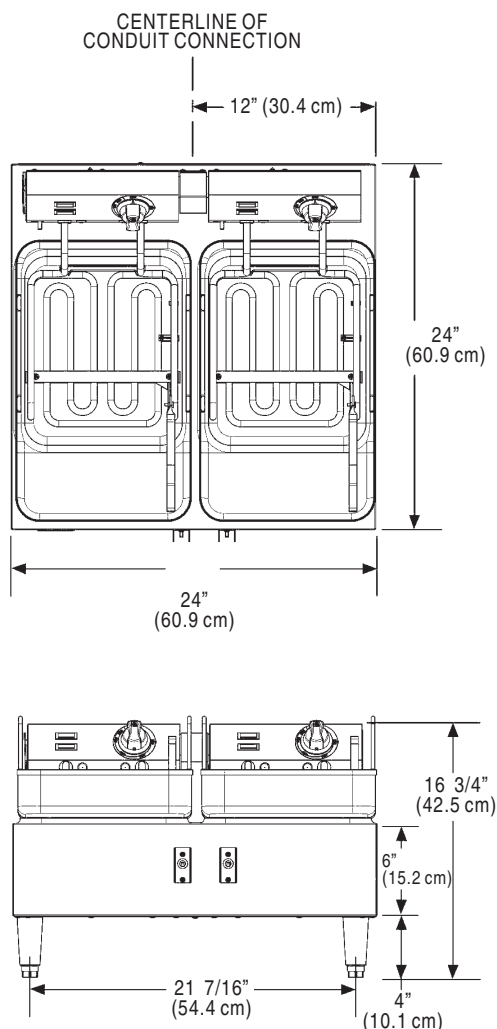
F-30 Counter Top Fryer

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE

BACK	SIDE	BOTTOM	FRONT
NA	NA	NA	40
NA	NA	NA	[1016]

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 x H (w/legs)	Voltage & Phase	Watts	Amps Single Phase	NEMA 3 phase	Cord & Plug	Weight (Shipping)
F-30	24" x 24" x 16-3/4" 610mm x 610mm x 425mm	208V/240 1Ø	8,638/11,500	41.5/47.9	208V	36.7 21.0 21.2	81 Lbs.
					240V	42.1 24.2 24.3	36.7 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.



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.
Phone : (314) 678-6314 • Fax (314) 781-5445
www.wellsbloomfield.com • Printed in the U.S.A.

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