



Over 90 Years Of Quality Foodservice  
Products And Service

Job \_\_\_\_\_ Item No. \_\_\_\_\_

## F-1725 Counter Top Fryer



Model F-1725

### DESCRIPTION

Wells F-1725 counter top fryer is one of the most dependable, durable and easy-to-use fryers in the industry and comes with two rear hanging, half-size fry baskets standard. 40 Lb. capacity, 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 40 Lbs. of oil.

### SPECIFICATIONS

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

**ELEMENTS** – F-1725 fryers are equipped with swing-up, immersion-type, heavy duty, stainless steel elements. Elements are rated at 17,250 watts in 208V and 17,250 watts in 240V and will produce up to 900 each 2-oz. servings of French fries per hour or 60 Lbs. of chicken 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 in the raised position.

**CONTROLS** – The Wells F-1725 features a single control. 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 front, top & sides
- Deep drawn, removable, stainless steel fry pot contains 40 Lbs. of oil
- Two, half-size rear hanging 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
- One [1] year parts and labor warranty

### OPTIONS & ACCESSORIES

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

### CERTIFICATIONS



F1725-04/2018



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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.

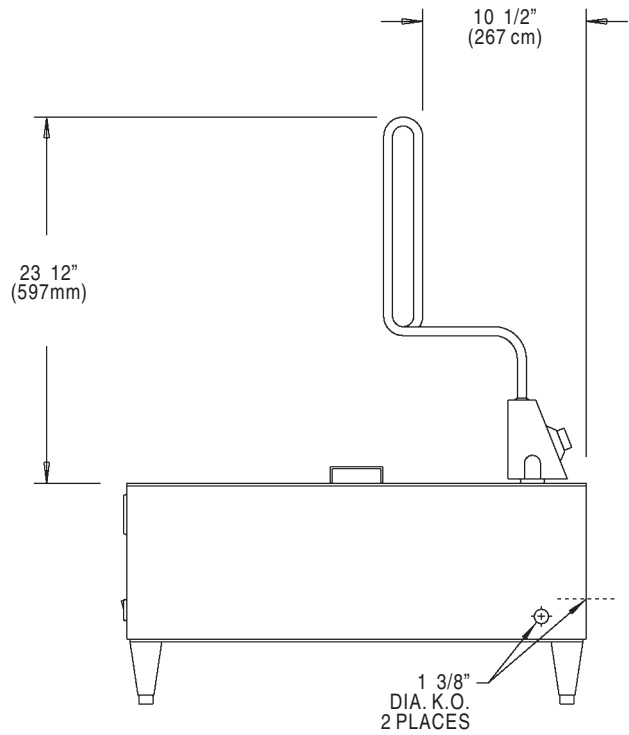
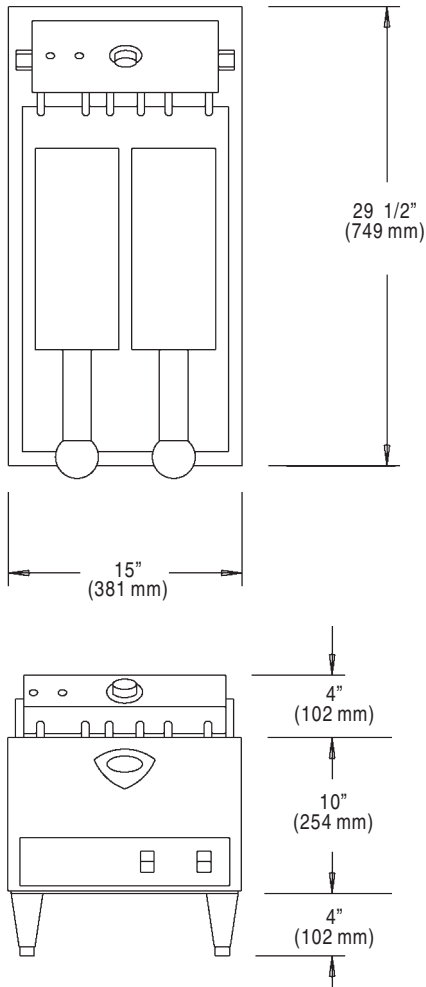


# F-1725 Counter Top Fryer

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
NA	NA	NA	30
NA	NA	NA	[762]

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Model Number	W x D x H (w/legs) 381mm x 749mm x 458mm	Voltage & 3 Phase		Watts	Amps per Line 3 Phase			Weight (Shipping)
		208V	240V		47.8	47.8	47.8	
F-1725		47.8	41.5	17,250	47.8	47.8	47.8	85 Lbs. 39 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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