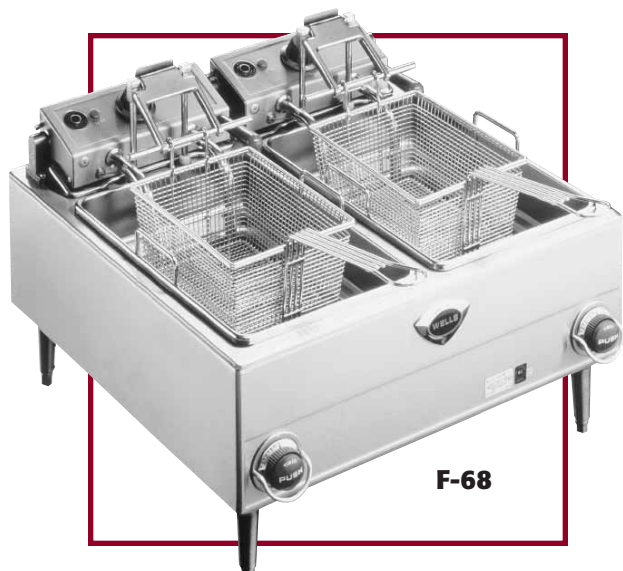


F-68 DUAL AUTOLIFT FRYER

F-68 DUAL AUTOLIFT FRYER



F-68

Wells F-68 Dual Autolift Fryer is one of the most durable and easy-to-use in the industry. Two independent auto-lifts automatically lift product from oil when frying time is finished, freeing operator from the monitoring of product. Swing up elements allow the fry pots to be easily removed for cleaning. The low watt density heating elements provide extended oil life. Fry two separate loads at the same time using the individual fry pots.

Specifications

Overall Dimensions:		Inches	MM
Width	24 13/16	630	
Depth	23 9/16	598	
Height (incl. 4" legs)	16 3/8	416	
Oil Capacity:		Lbs.	KG
F-68	30	14	
Temperature Range:		Fahrenheit	Celsius
F-68	275° to 375°	135° to 191°	
Pre-Heat Time to 350° F:		8 minutes	
Watts Per Hour to Maintain 350° F:		445	
Typical Production:		Per Hour	
French Fries (2 oz. servings)	480		
Chicken (pounds)	32		
Weights:		Lbs.	KG
Installed	72	33	
Shipping	83	38	

Accessories / Options

- Basket**, half-size (2 per fry pot), 20161
- Basket**, full-size (1 per fry pot), 20162
- Crumb Cradle**, 20690
- Fry Pot**, replacement, 20169
- Fry Pot Cover**, 21010
- Legs**, set of four, metal, 4" adjustable, 20563

Features

- **The autolift fryer** has two adjustable one to fifteen minute push-button timers that automatically lift each fry basket from oil.
- **Swing-up elements**, located below the baskets, allow easy removal of the fry pots for cleaning. Elements are heavy-duty stainless steel with 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. Signal lights indicate that the heating elements are energized.
- **Deep-drawn, removable fry pots** are made of nickel-plated steel and can hold up to fifteen pounds of oil each.
- **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.
- Two full-size, rear-hanging, interchangeable **fry baskets** are provided.
- The F-68 Fryer is **Underwriters Laboratories, Inc. LISTED** and meets **NSF International** standards.
- **A one-year warranty** against defects covers parts and labor.

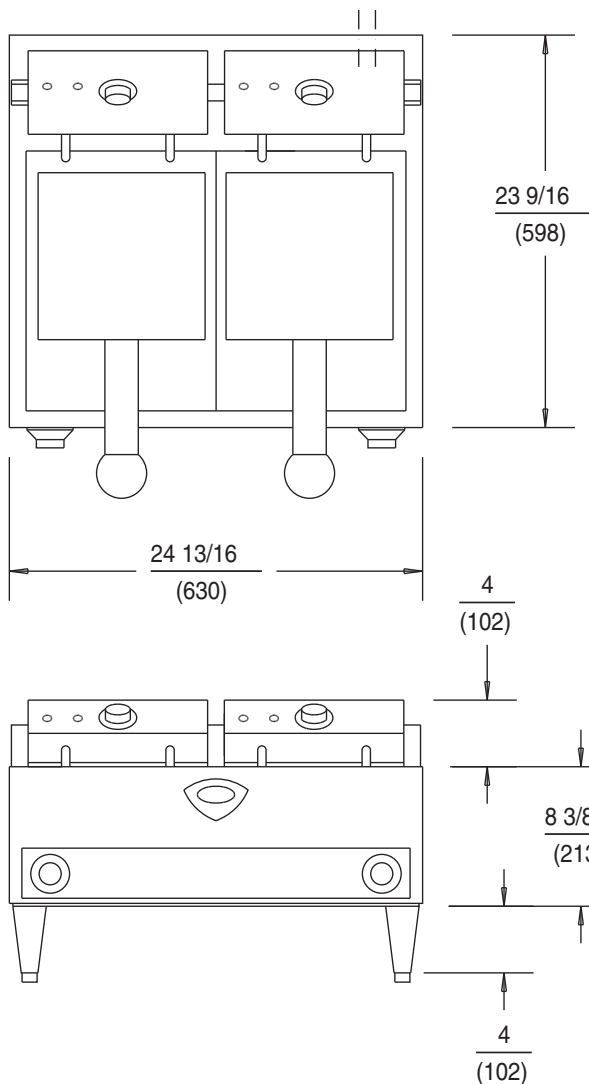




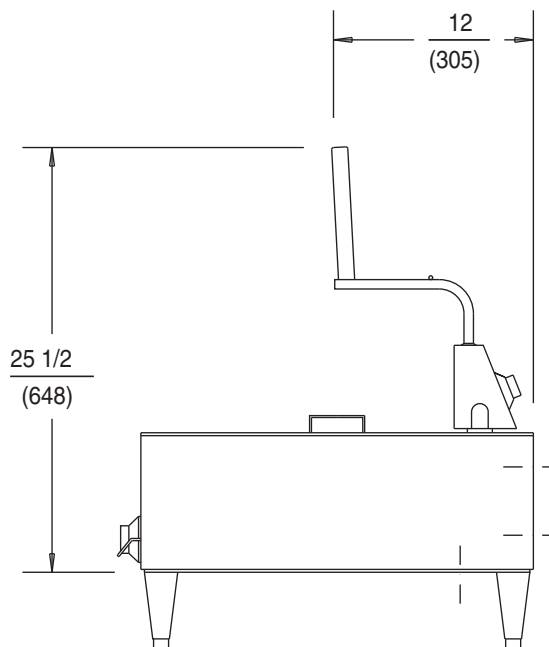
MODEL F-68 AUTOLIFT FRYER

DIMENSIONS:

INCH
(MM)



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	TOP
N/A	N/A	N/A	40
N/A	N/A	N/A	(1016)



F-68 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
F-68	208	9200	38.3	22.1	22.1	44.2	NONE
F-68	240	9200	33.2	19.2	19.2	38.3	NONE

NOTE: Specifications are subject to change without notice.

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