



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

WF SERIES

Free Standing Entry Level Gas Fryer



Model WF300

Model WF400



SPECIFIER STATEMENT

WF Series gas freestanding model fryers, Wolf Model No. WF300 and WF400, available in 35-40 lb. (WF300) and 45-50 lb. (WF400) oil capacities with 90,000 (WF300) and 120,000 (WF400) BTUs. Stainless steel front top and reinforced door. Stainless steel fry tank with three (WF300) or four (WF400) heat exchanger tubes for maximum heat transfer. Large "V" shaped cold zone and 1 1/4" port ball valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind-the-door snap action millivolt thermostat control adjust from 200° to 400°F. CSA design certified. NSF listed.

Overall Dimensions:

15 1/2"W x 29 3/4"D x 34 5/8" working height

SPECIFY TYPE OF GAS WHEN ORDERING

- Natural Gas
- Propane Gas

SPECIFY ALTITUDE WHEN ORDERING

- Natural Gas for above 2,000 ft.
- Propane Gas for above 3,500 ft.

MODELS

- WF300** 35-40 lb. capacity
- WF400** 45-50 lb. capacity

STANDARD FEATURES

- Stainless steel fry tank, 35-40 lb. (WF300) and 45-50 lb. (WF400) capacities
- Large cold zone area
- 1 1/4" full port ball type drain valve
- Stainless steel reinforced door with earth magnet to secure
- G90 high grade galvanized non corrosive finish sides and back
- Door liner for added stability
- Set of four nickel plated adjustable legs
- Twin fry baskets with plastic coated handles
- 90,000 (WF300) and 120,000 (WF400) BTU/hr. input
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot requires no electric hook-up
- High-limit shut-off protector shuts off gas combination valve and standing pilot
- Built-in flue deflector
- Nickel plated tube rack
- Easily removable stainless steel basket hanger for cleaning
- One year limited parts and labor warranty
- Stainless steel fry tank has a five (5) year limited tank warranty; if during the first year only, the tank is found to have a leak and is verified by an authorized service agency, the entire WF Series fryer will be replaced

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- CASTERS-PLATEMNT:** 6" adjustable casters (2 locking, 2 non-locking)
- COVER-TANK:** Stainless steel tank cover (doubles as a work surface top)
- CONNECT-KITVUL:** Connecting kit(s) connect two fryers together (banking strip, brackets, and hardware)
- VBASKET-SINGLE:** Single large basket
- BASKETS-TWINBLK:** Extra set of twin baskets
- VSPGARD-G/E:** 10" high stainless steel removable splash guard
- 3/4QD-HOSE-4:** Flexible gas hose with quick disconnect

WF SERIES – Free Standing Entry Level Gas Fryer

Approved by _____ Date _____ Approved by _____ Date _____

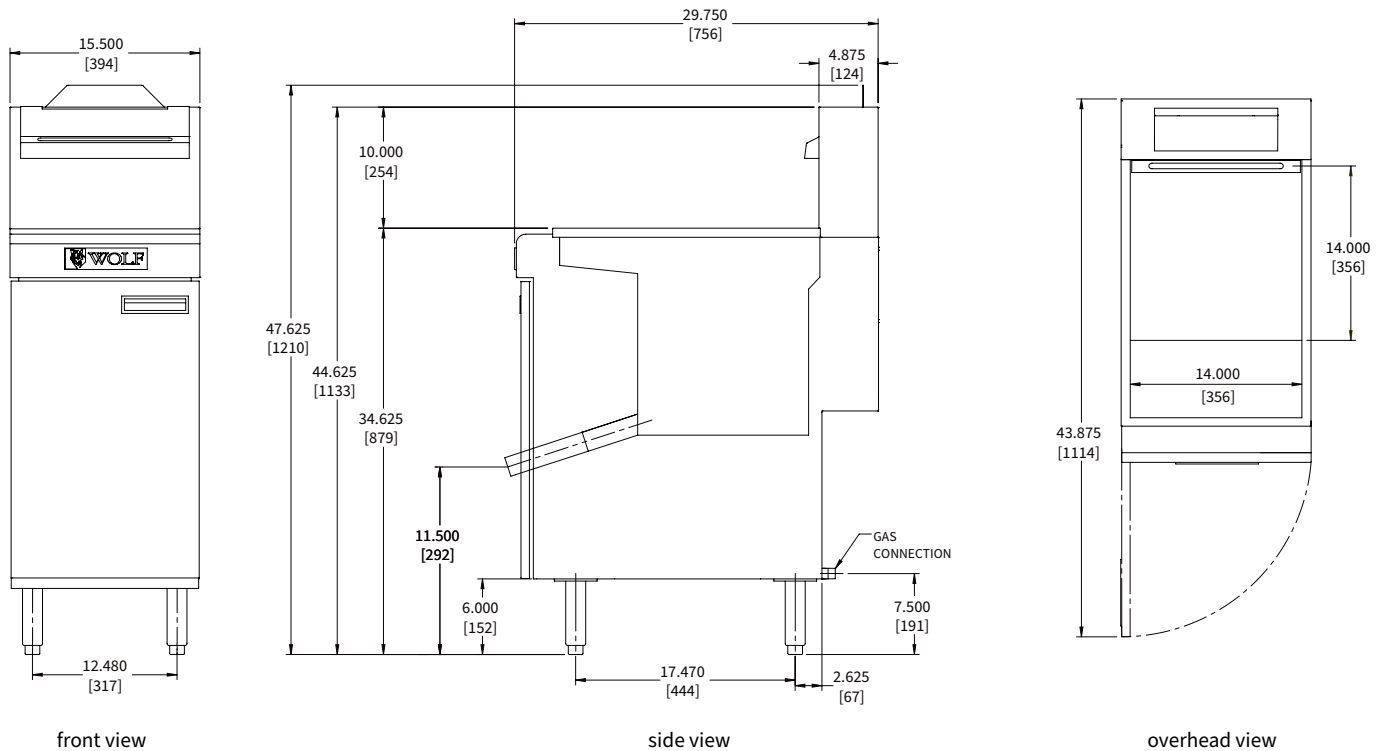
INSTALLATION INSTRUCTIONS

1. A combination valve with pressure regulator is provided with this unit.
 - Natural Gas
Operating pressure: 4.0" W.C.
Recommended supply pressure: 7-9" W.C.
Not to exceed 14" W.C. (½ PSI)
 - Propane Gas
Operating pressure: 10.0" W.C.
Recommended supply pressure: 11-12" W.C.
Not to exceed 14" W.C. (½ PSI)
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection website at <https://www.nfpa.org/>. Refer to NFPA No. 96.

3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407mm) minimum clearance to adjacent open-top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

- Ⓟ Both ½" NPT and ¾" NPT rear gas connections. You can remove the ¾" NPT fitting to access the ½" NPT connection.



Model	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight
WF300	15½"	29¾"	47⅝"	34⅝"	14" x 14"	90,000	35 - 40 lbs.	210 lbs. (95 kg)
WF400						120,000	45 - 50 lbs.	210 lbs. (95 kg)

As continued product improvement is a policy of Wolf, specifications are subject to change without notice.