WELLS	

DESCRIPTION

Wells electric fryers are built for maximum efficiency and quick product turn-around. These units come in a variety of sizes and are designed for countertop operation to fit a variety of operations and locations.

SPECIFICATIONS

Wells electric fryers will be constructed with a stainless steel body and will have a stainless steel kettle. These will use immersion heating elements, which swing up for easy cleaning. Fryers will have a removable stainless steel kettle for easy straining of oil/fat. The fryers will use snap-action thermostats that allow for a temperature range of 200°F (93°C) to 375°F (191°C). Two baskets will be supplied with each fryer. LLF14 and F15 models will come wired with an appropriate plug based on the model's power ratings and certification requirements. F30 models will be set up to hard wire and will not included a cord or plug. All units will have a built in high limit safety thermostat. F15 and F30 models will be UL and cUL certified. LLF14 models will be UL certified only.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

Job Item No.

Wells Countertop Electric Fryer

Single Pot/Twin Baskets □LLF14 □F15

Twin Pots/Single Basket □F30

FEATURES

- Snap-action thermostats provide responsive temperature control from 200°F (93°C) to 375°F (191°C)
- Immersion-type heating elements provide even heat distribution and swing up for simple maintenance
- Removable baskets allowing for easy rotation and cleaning
- · Kettles are easily removable for straining
- Compact design for maximum cooking while using minimal counter space
- Safety thermostat to avoid potentially dangerous temperatures

MODEL	514LL	F15	F30	
OIL	14 lb.	15 lb.	30 lb.	
CAPACITY	(6.4 kg)	(6.8 kg)	(13.6 kg)	

OPTIONS & ACCESSORIES

Extra fry baskets [left side ends in L, right side in R]
 21506—Same as those that come with LLF14 models
 515FBL/515FBR—Same as those that come with
 F15 model and as a pair can replace one 530FBL
 or one 530FBR on F30 models
 530FBL/530FBR—Same as those that come with
 F30 models and can replace a pair of baskets on
 F15 models to use a single basket

CERTIFICATIONS



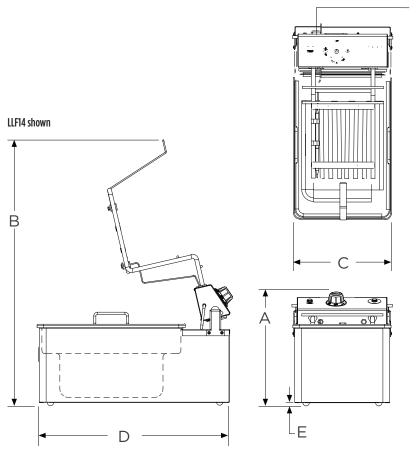
¹LLF14 is not cUL/CSA certified





Wells Countertop Electric Fryer

Single Pot/Twin Baskets **□LLF14 □F15**Twin Pots/Single Basket **□F30**



	DISTANCE TO ELECTRICAL CONNECTION					
MODEL	FROM LEFT	FROM BOTTOM [located on back]	FROM BACK [located on bottom]			
LLF14²	2.5 in. (64 mm)	11.4 in. (290 mm)				
F15	6 in. (152 mm)		1.25 in. (32 mm)			
F30	12 in. (305 mm)		1.3 in. (33 mm)			

MODEL	DISTANCE FROM LEGS TO EDGE OF BODY					
	FRONT	BACK	SIDE			
LLF14²	1.4 in. (36 mm)	1 in. (25 mm)	1.3 in. (33 mm)			
F15	1.9 in. 4 in. (48 mm) (102 mm)		0.3 in. (8 mm)			
F30 2.1 in. (53 mm)		30				

							(((
MODEL	OPERATING [A]/ CLEANING [B] HEIGHT in. (mm)	WIDTH [C] in. (mm)	DEPTH [D] in. (mm)	LEG HEIGHT [E] in. (mm)	Volts	kW	AMPS	NEMA PLUG	APPROX. SHIPPING WEIGHT	APPROX. DRY WEIGHT INSTALLED
LLF14²	13.3/30.4 (338/772)	11.4 (290)	21.8 (554)	0.375 (10)	120	1.8	15	5-15P	34 lb.	31 lb.
F15	16.6/37.8 (422/960)	12 (305)	24.8 (630)	4 (102)	208/240	4.3/5.8	20.8/24	6-30P	47 lb.	38 lb.
F30	16.6/37.8 (422/960)	24 (610)	24.8 (630)	4 (102)	208/240 230	8.6/11.5 8.5	41.5/47.9 37	not included	80 lb.	65 lb.

²not cUL/CSA approved

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