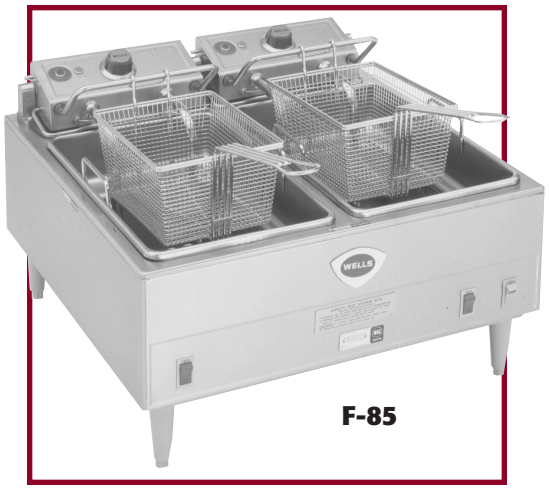
ITEM NO. _____

F-85 FRYER



F-85

Wells F-85 Fryer is one of the most durable and easy-to-use fryers in the industry. Fry two different products at the same time using the two separate frypots. The unique STS (Safety Test System) can be used to periodically check the temperature-limiting thermostat control system.

Specifications

Overall Dimensions:	Inches	MM
Width	24 13/16	630
Depth	23 9/16	598
Height (incl. 4" legs)	16 3/8	416
Shortening Capacity: per frypot	**Lbs.**	**KG**
F-85	15	7
Temperature Range:	**Fahrenheit**	**Celsius**
F-85	275° to 375°	135° to 191°
Pre-Heat Time to 350°F:	5 minutes	
Watts Per Hour to Maintain 350° F:		450
Typical Production:	**Per Hour**	
French Fries *2-oz. servings*	600	
Chicken *pounds*	40	
Weights:	**Lbs.**	**KG**
Installed	66	30
Shipping	77	35

Accessories / Options

Basket, half-size (2 per fry pot), 20161

Basket, full size (1 per fry pot), 20162

Crumb Cradle, 20690

Fry Pot Cover, 21010

Legs, set of four, metal, 4" adjustable, 20563

Export

The following model is available for export and meets the standards for **CE**:

- **F-85EU**, 380-415V, 3Ø, 5800 watts

Features

- **Two full-size, rear-hanging, interchangeable fry baskets** are included with every fryer and allow for product versatility.
- **Swing-up elements,** located below the baskets, allow for easy removal of the frypots for cleaning. Elements are heavy-duty stainless steel with a 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. A signal light indicates that the heating element is energized.
- **Two deep-drawn, removable frypots** are made of nickel-plated steel and can hold up to fifteen pounds of oil each, allowing frying flexibility.
- **A manual reset safety thermostat** will shut off the heating element power and illuminate the signal light if an over-temperature condition is reached.
- Unit is furnished with a **Safety Test System (STS)** to enable periodic checks of the temperature-limiting thermostat.
- **A terminal block** is provided for connection to the main power supply and an auxiliary terminal block allows for connection to an external flame sensor fire suppression system.
- **The F-85 Fryer** is Underwriters Laboratories, Inc. LISTED and meets NSF International and Canadian standards.
- **A one-year warranty** against defects covers parts and labor.

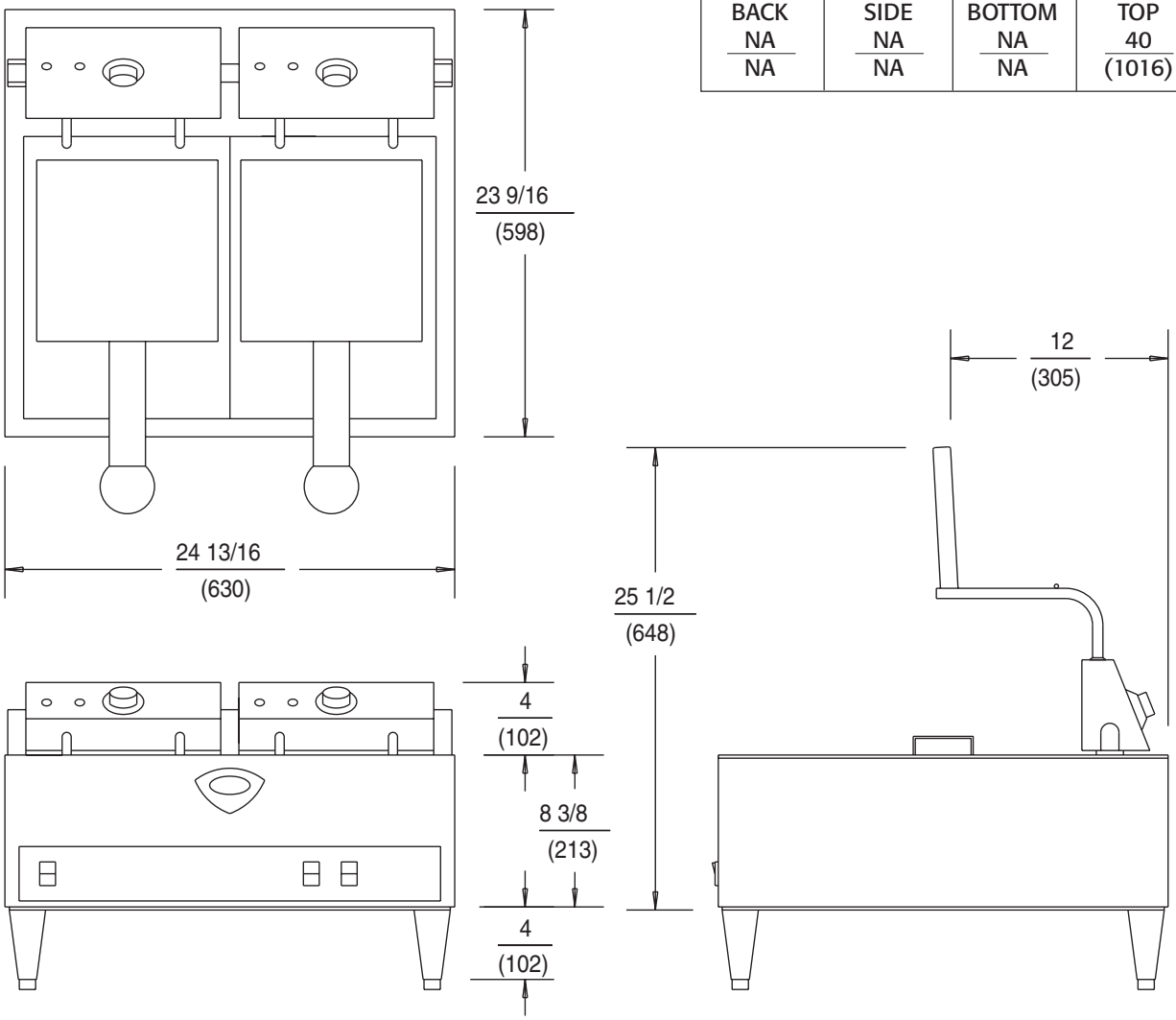
LISTED E6070 | STD.4 | LR 10836 | EXPORT MODELS ONLY

MODEL F-85 FRYER

DIMENSIONS:

INCH / (MM)

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST COMBUSTIBLE OBJECT			
BACK	SIDE	BOTTOM	TOP
NA / NA	NA / NA	NA / NA	40 / (1016)



F-85 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
F-85	208	11500	31.9	31.9	31.9	–	NONE
F-85	240	11500	27.6	27.6	27.6	47.9	NONE
F-85	480	11500	13.8	13.8	13.8	24.0	NONE
F-85EU	380-415	11100	16.0	16.0	16.0	–	NONE

Denotes export (EU) products.

NOTE: Specifications are subject to change without notice.

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