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Model WFGA-60FS

OPERATION MANUAL

**OPEN FRYPOT GAS
FRYER with AUTO-LIFT**

**MODEL
WFGA-60FS**

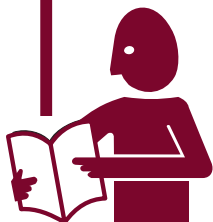
**WITH OR WITHOUT
OPTIONAL FILTER WAND**

Includes
**INSTALLATION
USE & CARE**

FOR YOUR SAFETY
**Do not store gasoline or other flammable liquids
in the vicinity of this or any other appliance.**

WARNING:
**Improper installation, adjustment, alteration, service or maintenance can
cause property damage, injury or death. Read the installation and operating
instructions thoroughly before installing, using or servicing this equipment.**

IMPORTANT: DO NOT DISCARD THIS MANUAL
This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.



**THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR
INSTALLING THIS APPLIANCE.** Contact your WELLS DEALER if you have any
questions concerning installation, operation or maintenance of this equipment.

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS.

This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Bloomfield for its products are

based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Bloomfield factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

**Service Department, Wells Bloomfield, LLC
P.O. Box 280, Verdi, Nevada 89439
phone (775) 689-5707 or fax (775) 689-5976**

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty**.
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

DIMENSIONS	Wide	Deep	High
	18.19"	38.25"	47.44"

CAPACITIES	Cooking Oil (Liquid Shortening Only)	Lbs.	Kg.
		60	27
	Chicken (Fresh)	30	13
	Chicken (Frozen)	25	11

POWER REQUIREMENTS

VOLTAGE	120VAC Single Phase Only	5 amps
FUEL	Natural Gas (3.5" W.C.) field convertible to LP/Propane (10" W.C.) to be performed by a qualified technician only.	

FEATURES & OPERATING CONTROLS

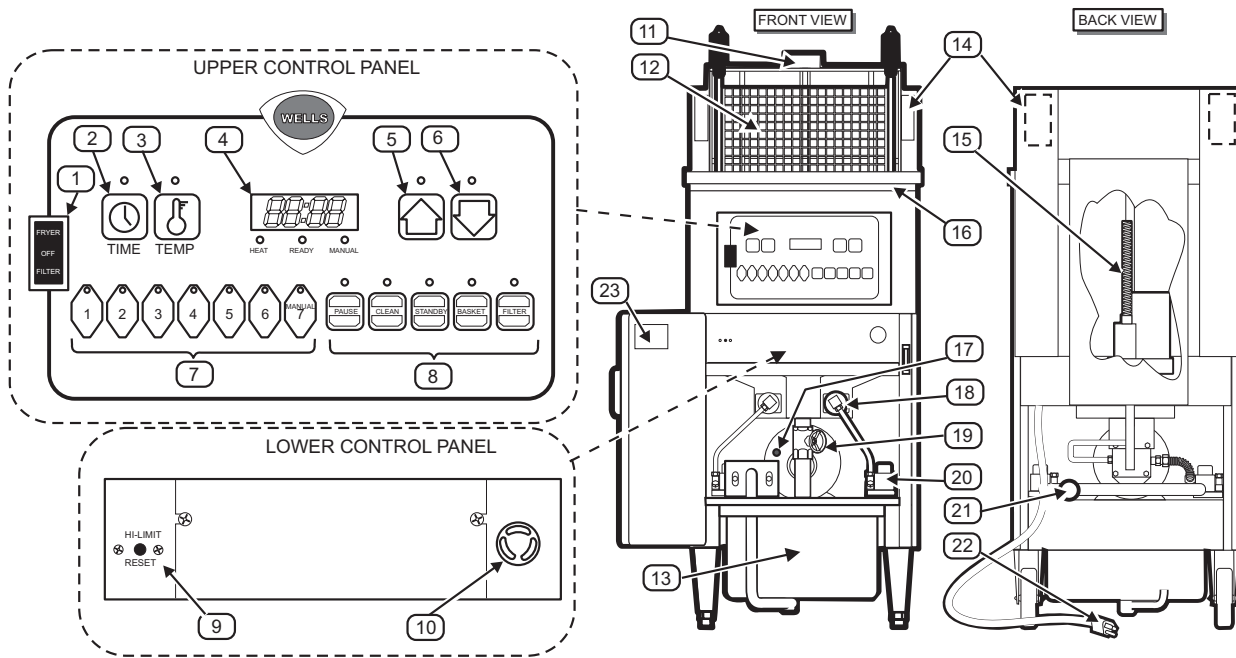


Fig. 1 WFGA-60FS Features & Operating Controls

1	POWER SWITCH (FRYER-OFF-FILTER)	FRYER position energizes the FRYER and POWER LIGHT; de-energizes FILTER PUMP. HEATING ELEMENTS energized and regulate to setting on CONTROL THERMOSTAT (8).
		OFF position de-energized FRYER and FILTER PUMP.
		FILTER position de-energizes FRYER; energizes FILTER PUMP SWITCH (6).
2	TIME KEY	Used to check and set menu times
3	TEMP KEY	Used to check and set cooking temperature
4	DIGITAL READOUT	LED display of various data and functions
5	UP ARROW KEY	Used to raise FRY BASKET and to increase program settings
6	DOWN ARROW KEY	Used to lower FRY BASKET and to decrease program settings
7	MENU KEYS	Used to start a menu time/temp cook cycle Keys 1 thru 6 are programmable for time and temperature Key 7 is available for individually set time/temp cook cycles
8	FUNCTION KEYS	Used to perform the functions of: PAUSE CLEAN STANDBY BASKET (raise/lower when used with up arrow & down arrow) FILTER (acknowledgement warning signal)



WARNING: FIRE HAZARD / HOT OIL

The HI-LIMIT THERMOSTAT is a FIRE PROTECTION DEVICE. If tripping persists, clean debris from the space between the hi-limit bulb and the element to enhance oil flow and facilitate reset. Otherwise, contact your authorized Wells Service Agent for repairs. DO NOT ATTEMPT TO BYPASS OR HOLD IN THE BUTTON OF THE HI-LIMIT THERMOSTAT. A SERIOUS FIRE MAY RESULT.

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FEATURES & OPERATING CONTROLS (continued)

9	HI-LIMIT THERMOSTAT	Provides over-temperature protection by de-energizing HEATING ELEMENTS should oil temperature exceed factory pre-set limits.
10	SONALERT	Audible alarm to signal end of cook cycle and other programmed functions
11	LIFT CRADLE	Raises and lowers FRY BASKET.
12	FRY BASKET	Sits on the LIFT CRADLE and holds product to be cooked. Raised and lowered by the LIFT CRADLE.
13	OIL FILTER RESERVOIR	Holds the filter element. Holds oil during filtering cycle.
14	EXHAUST FLUE	Twin flues. Hot flue gases exit here.
15	LIFT MOTOR	Raises / lowers LIFT CRADLE. Accessible for lubrication through the access plate in back panel.
16	VENTILATION SLOT	Provides air inlet for COOLING FAN inside CONTROL PANEL. NEVER ALLOW WATER TO GET INTO THIS SLOT.
17	FILTER PUMP MOTOR RESET BUTTON	The FILTER PUMP MOTOR is equipped with an over-heating protection device. RESET must be performed manually. Allow the motor to cool for approx. 15 min., then firmly press the red button on the back of the motor until it "clicks".
18	BURNER ASSEMBLY	Two assemblies; comprised of orifice, shutter, burner and ignitor.
19	DRAIN VALVE OVALHANDLE	Opens and closes the DRAIN VALVE. To OPEN, turn the handle counterclockwise (to vertical). To CLOSE, turn the handle clockwise (to horizontal).
20	GAS SHUT-OFF VALVES	Two valves, one located behind each gas control valve. Allow isolation of either burner circuit.
21	GAS CONNECTION	Gas supply connects here.
22	POWER CORD	115V 15Amp, NEMA 5-15P
23	DATA PLATE	Identifies the appliance manufacturer, model and serial number; also gives electrical ratings, gas ratings.

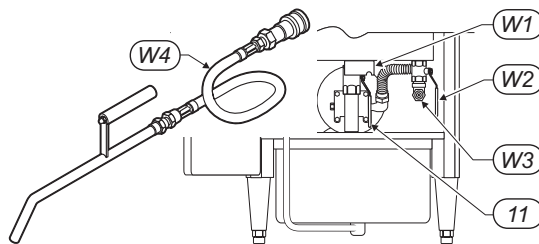


Fig. 2 Optional Wand

For units equipped with OPTIONAL FILTER WAND

W1	BURNER INTERLOCK SWITCH	Disables burners any time drain valve is not closed.
W2	3-WAY VALVE HANDLE	HORIZONTAL directs output of filter pump to filter wand. VERTICAL directs output of filter pump to frypot.
W3	QUICK DISCONNECT MALE FITTING	Filter wand connects to this fitting.
W4	FILTER WAND	Used to wash down sides of frypot, or to direct oil to disposal container.

PRECAUTIONS AND GENERAL INFORMATION



DANGER: BURN HAZARD

Cooking oil in this appliance operates at very high temperatures. Contact with hot oil can cause severe injury or death. Wear appropriate heat-protective clothing when operating or servicing this appliance. Never attempt to open the frypot if the pressure gauge reads anything other than "zero" (0) psi.



WARNING: SLIP AND FALL HAZARD

Spilled cooking oil is very slippery and can cause falls. Clean up oil spills promptly.



CAUTION: BURN HAZARD

Exposed surfaces can be hot to the touch and may cause burns.



CAUTION: HEALTH HAZARD

Old cooking oil can be a breeding ground for bacteria. Clean and sanitize exterior surfaces of fryer regularly.

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

DO NOT open any panel that requires the use of tools for access. Live electric circuits may be exposed by opening such panels. Opening access panels must be performed by an Authorized Service Agent only.

DO NOT operate this fryer unless the associated ventilation and exhaust extraction systems are operating properly.

DO NOT obstruct combustion air for this fryer. DO NOT obstruct the exhaust flues at the rear of the fryer. Do not store anything closer than 6" from the sides or front of this fryer.

This appliance is equipped with an oil filtration system designed to filter hot liquid shortening only. Water, cleaning agents and/or other liquids will contaminate the oil and may damage the filter pump.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

DO NOT submerge any part of this appliance in water unless specifically instructed to do so. This appliance is not jet stream approved. DO NOT direct water jet or steam jet at this appliance, nor at any control. DO NOT splash or pour water on, in or over any controls. DO NOT wash area around this appliance with water jet. Any part which has become wet must be thoroughly dried before use.

DO NOT store flammable or combustible materials on, in or near this fryer.

Cooking oil will be very hot when in use. Contact will cause severe injury, and can cause blindness or death. Wear appropriate heat-protective clothing when operating or servicing this appliance.

This appliance must be operated with the supplied legs and casters properly installed

The technical content of this manual, including any parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel only.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.



STD 4

This appliance meets ANSI Z.83.11 specifications for gas-fired food service equipment.



This appliance is Canadian Standards Association design certified for gas operation

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.



WARNING: FIRE HAZARD

Do not store gasoline or any other flammable or combustible material near this appliance. The area where the fryer is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electric cords.

Installation and startup must be performed by a Wells Manufacturing Authorized Service Agency.

IMPORTANT:

Certain jurisdictions require fryers to be restrained with a TETHER or other approved restraint device. It is the responsibility of the installer to check with the AUTHORITY HAVING JURISDICTION in order to ascertain the applicability of this requirement to THIS SPECIFIC INSTALLATION.

Installer must complete the WARRANTY REGISTRATION and FRYER CHECKOUT form, and record the details of the particular installation on the CUSTOMER SERVICE DATA form in this manual.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS

- 1 ea. FILTER RESERVOIR
- 1 ea. FILTER LEAF
- 4 ea. OIL FILTER SUCTION TUBE O-RINGS
- 1 ea. LIFT CRADLE
- 1 ea. FRY BASKET

ACCESSORIES

- 1 ea. LITERATURE PACKAGE
- 1 pk. FILTER POWDER
- 2 ea. HIGH TEMPERATURE BRUSHES
- 1 ea. CLEANOUT DOWEL (wood rod)

SETUP

It is the responsibility of the installer to verify that this fryer installation is in compliance with local code authorities and with the specifications listed in this manual.

Certain local or state codes require fryers to be restrained with a tether or other approved restraint device. It is the responsibility of the installer to check with the authority having jurisdiction, in order to ascertain the applicability of this requirement to this specific fryer installation.

Setup the FRYER only on a firm, level surface. Clearances from all combustible and non-combustible construction is 1" minimum. The area around the fryer must be kept clear of combustibles.

LEVELING: Verify that the fryer sits firmly ON BOTH CASTERS AND ON BOTH LEGS. With a spirit level, check that the fryer is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the fryer.

DO NOT obstruct the flow of the two exhaust flues (item 14) at the top rear of the fryer. It is especially critical that gas supply piping and electrical supply cord and/or receptacle be routed away from the path of the hot combustion fumes.

This fryer must be installed and operated under a ventilation hood conforming to all applicable local codes. Combustion fumes must be vented in accordance with local codes.

Cooking and cleaning functions require unobstructed access. The frypot, control panel and front access panel must be maintained free from obstructions. The rear access panel must be accessible for maintenance.

VENTILLATION REQUIREMENTS

A single WFGA-60FS gas-fired fryer requires a minimum of 700 cubic feet per hour (12 CFM) make-up air. The ventilation for the kitchen must have sufficient capacity to prevent a negative-pressure condition. **DO NOT** obstruct or restrict ventilation and make-up air required to support combustion.

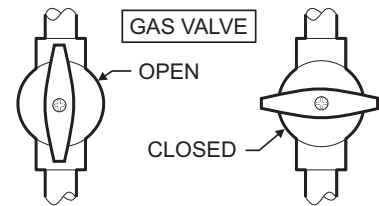
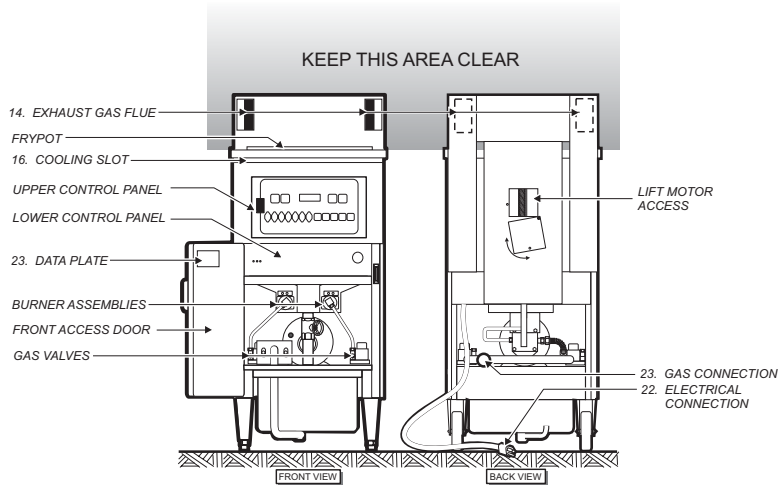


Fig. 3 Gas Shut-Off Valves

PLUMBING INSTALLATION

FIRE AND EXPLOSION HAZARD

GAS CONNECTIONS AND GAS ADJUSTMENTS MUST BE MADE BY A LICENSED PLUMBER, CERTIFIED IN GAS INSTALLATION.

A gas explosion will cause death or serious injury

NATURAL GAS		
3.5 INCHES (89MM) WATER PRESSURE		
ORIFICE KIT #	MTD STAMP	ELEVATION - FEET
502140	38	BELOW 3000 - FEET BELOW 914 - METERS
502141	38	3000-5999 - FEET 915-1828 - METERS
502142	40	6000-8999 - FEET 1829-2743 - METERS
502143	42	ABOVE 9000- FEET ABOVE 2743- METERS

PROPANE (L.P) GAS		
10 INCHES (254MM) WATER PRESSURE		
ORIFICE KIT #	MTD STAMP	ELEVATION - FEET
502144	51	0-1999 - FEET BELOW 609 - METERS
502145	52	2000-6999 - FEET 610-2133 - METERS
502146	53	ABOVE 7000 FEET ABOVE 2134 METERS

ALWAYS ORDER NEW ORIFICE. DO NOT REUSE OLD ORIFICES!

Fig. 4 Fuel and Altitude Conversion Tag

NOTE: Failure to install proper orifices can burn cooking oil and cause potential burner and flue system failure. Damaged caused by improper orifice installation is NOT covered by warranty.

IMPORTANT: Conversion for fuel and/or altitude must be performed by a licensed plumber certified in gas installation only.

The installation of this fryer must conform to local codes. In the absence of local codes, the installation of this fryer must conform with the National Fuel Gas Code (ANSI Z223.1). In Canada, the National Gas Installation Code (CAN/CGAB149.2) is applicable.

In any instance where gas supply pressure is in excess of 15" water pressure (1/2 psi or 3.45kP), the fryer must be isolated from the supply piping by *closing* its **two** individual manual shut-off valves (see fig. 3). **IMPORTANT:** Failure to isolate the fryer from excessive pressure will damage the gas valves and allow raw gas to leak into the room.

This fryer is orificed at the factory for natural gas at a pressure of 3.5" of water column. The installed orifice is suitable for use at -280 to 2999 feet (-85 to 914 meters) elevation. It is the responsibility of the installer to install the factory recommended orifice and pressure regulator kit suitable for the fuel type and elevation at the final installation site.

The red tag (p/n 301217) attached to the gas connection provides pressure settings and part numbers for conversion kits applicable to various fuels and altitudes. (See fig.4 below)

INSTALLATION (continued)



CAUTION: ELECTRIC SHOCK HAZARD

The grounding prong of the electrical power cord is part of a system designed to protect you from injury in the event of an electrical short.

DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

Ungrounded electrical equipment cause personal injury and property damage.

ELECTRICAL INSTALLATION

1. Fryer electrical diagram and troubleshooting schematic are located on the inside of the fryer door.
2. The fryer is equipped with a three-prong grounding plug (NEMA 15-5P) for your protection against shock hazard. The fryer must be plugged directly into a properly grounded three-prong receptacle (NEMA 15-5R).
3. The installation of this fryer must conform to local codes. In the absence of local codes, the installation of this fryer must conform with the National Electrical Code (ANSI Z223.1). In Canada, CSA C22.2 is applicable.
4. Because the fryer draws less than 8 amps, two fryers may be plugged into the same 15 amp circuit if required.

PREPARATION PRIOR TO OPERATION

PRE-CLEANING PROCEDURE



WARNING: BURN HAZARD

USE THE **CLEAN** BUTTON ONLY

USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANSER.
CAREFULLY FOLLOW CLEANSER
CLEANING INSTRUCTIONS AND WARNINGS

DO NOT LEAVE FRYER UNATTENDED WHILE BOILING OUT FRYPOT.

BE PREPARED TO TURN POWER SWITCH OFF SHOULD WATER BEGIN FOAMING
Boiling water can splatter and may cause serious injury

Press POWER SWITCH OFF.

Close DRAIN VALVE (lever horizontal).
Fill FRYPOT with 4 gallons of cold water.

Press POWER SWITCH to *FRYER*.

Wait 10 seconds, then press and hold *CLEAN* button for six seconds.
A beep will sound and readout will display "BOIL".

Slowly add and stir in the *LOW FOAMING COMMERCIAL FRYER CLEANSER*. Using the HIGH TEMPERATURE BRUSH supplied with the fryer, stir until the cleanser is completely dissolved.

Time displayed is elapsed time. When display reads "1:30", press POWER SWITCH OFF. Allow the solution to cool to 120°F or less.

Place a suitable METAL container under the DRAIN VALVE. Open DRAIN VALVE (lever vertical) to drain the cleaning solution.

NOTE: Drain no more than 4" at a time into the container to prevent splashing and spilling. Dispose of used solution as required by local ordinances.

Rinse frypot with clean water. Dry with a soft clean cloth.

IMPORTANT:

Use a LOW-FOAMING
COMMERCIAL fryer cleanser
only.



PREPARATION PRIOR TO OPERATION (continued)

IMPORTANT:

Serious damage to the frypot will result if the rollers are missing or do not rotate freely.

Examine the CRADLE ROLLERS. Adjust or tighten as required. Lubricate the rollers with vegetable oil.

DO NOT operate the fryer unless CRADLE ROLLERS are in place and rotating freely.

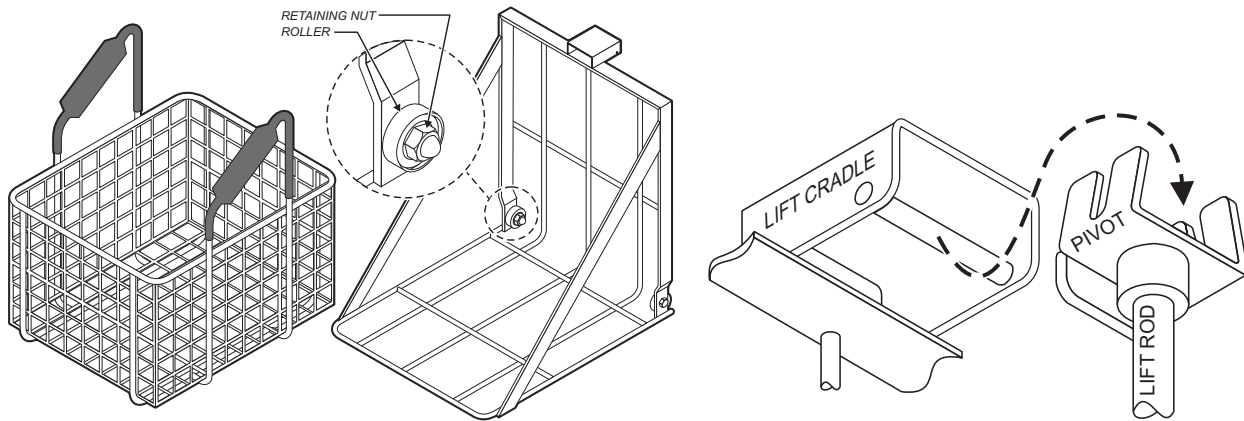


Fig. 5 Lift Cradle Assembly

Install LIFT CRADLE onto CRADLE PIVOT. Set FRY BASKET on LIFT CRADLE.

Install FILTER LEAF into FILTER RESERVOIR.

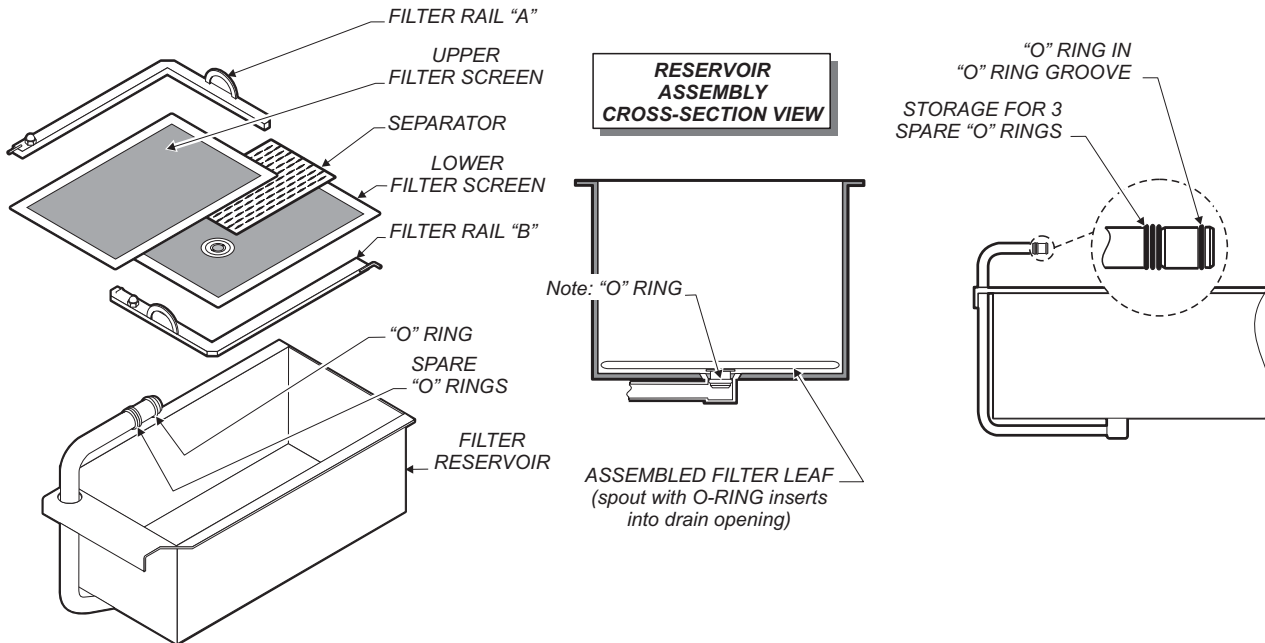


Fig. 6 Filter Reservoir Assembly

SUCTION TUBE O-RINGS are shipped from the factory installed on SUCTION TUBE; Examine to verify one O-RING is in the groove closest to the end of the tube.

Install assembled FILTER RESERVOIR into fryer. O-RING for the filter reservoir suction tube, and up to three spare O-RINGS, are stored as shown above.

PREPARATION PRIOR TO OPERATION (continued)



WARNING: SLIP/FALL HAZARD

CLOSE DRAIN VALVE BEFORE FILLING WITH OIL.
Unless drain valve is closed, oil poured into kettle will drain into reservoir or onto the floor. Oil spill may occur.
Death or serious injury may result from slipping and falling in spilled oil.

Close DRAIN VALVE (item 19) by turning the handle to the horizontal (CLOSED) position.

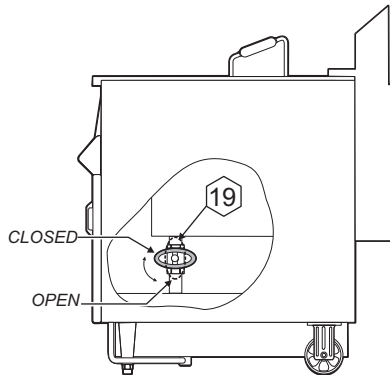


Fig. 7 Drain Valve Operation

IMPORTANT: Remember to fill the fryer to the COLD OIL LINE with fresh shortening prior to turning the POWER SWITCH to the FRYER position. Energizing the fryer without oil covering the elements will cause serious damage. Damage caused by operating the fryer without oil covering the elements is **not covered by warranty**. Fill FRYPOT to the COLD OIL LINE in the FRYPOT with room temperature commercial-quality LIQUID SHORTENING. This requires 55lbs. of liquid shortening for non-solid shortening melt optioned fryers, and either 55 lb. of liquid or solid shortening for fryers with SOLID SHORTENING MELT OPTION. Solid shortening should be packed around elements.

IMPORTANT:

This fryer is designed for LIQUID SHORTENING ONLY. DO NOT USE SOLID SHORTENING. DO NOT USE LARD. Solid shortening will solidify in the FILTER RESERVOIR and FILTER PUMP. This condition will render the filter system inoperable. Do not attempt to pump shortening unless it is liquid shortening or shortening melted to the liquid state. Damage caused to attempts to pump anything other than shortening in the liquid state is **not covered under warranty**.

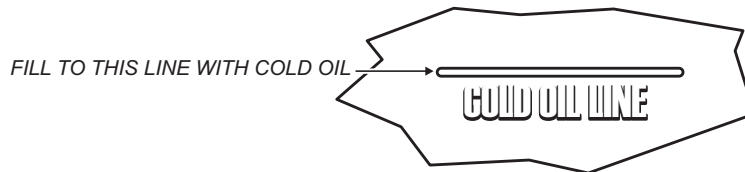


Fig. 8 Oil Level Indicator

PREPARATION PRIOR TO OPERATION (continued)

CHECK CONTROLS FOR PROPER OPERATION

Refer to Operating Instructions, page 13.

NOTE: This fryer is equipped with two separate auto-ignition burner control systems.

On startup, each ignition system will try three times to prove its associated burner flame. Failure to prove flame will result in shut-down of that burner circuit. Pressing the POWER SWITCH to *OFF*, then back to *FRYER* will reset the fryer (and make three more tries).

The fryer may be operated safely (at reduced capacity) with only one burner operational.



WARNING: OIL SPLATTER HAZARD

The weight of product that can safely be cooked in this pressure fryer will vary with oil level, product moisture content and oil temperature.

**FAILURE TO DETERMINE THE SAFE WEIGHT OF PRODUCT
WILL RESULT IN HOT OIL RELEASE FROM THE FRYER
HOT OIL WILL CAUSE SEVERE BURNS ON CONTACT**

Death or serious injury may result from slipping and falling in spilled oil.

IMPORTANT:

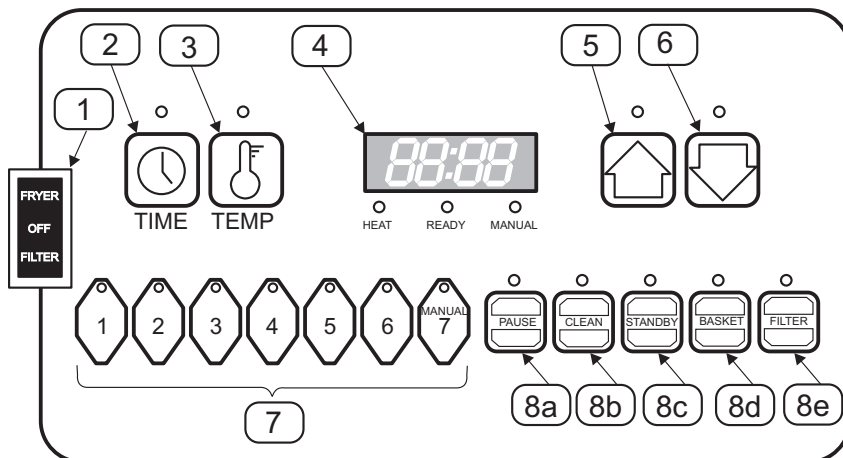
For operational safety it is important to determine the maximum load weight for the specific operation:

- Start with small loads
- Gradually increase load size
- Determine the largest load that will allow a full cook cycle without oil foaming out of the frypot.
- Post the maximum load in a conspicuous spot near the fryer.

DETERMINE MAXIMUM LOAD WEIGHT:

For operational safety, it is very important to determine the maximum load weight for the specific operation. This can be accomplished by starting out with small loads and gradually increasing to the largest load size that will allow a cook cycle to be completed without oil foaming out of the FRYPOT.

PROGRAMMING KEY FUNCTIONS



**CAUTION:
BURN HAZARD**

Hot oil can cause serious burns on contact. Wear appropriate protective clothing when using this fryer.

Controller operation for solid shortening melt optioned fryers is essentially identical to the operation of the standard solid state controller. Important differences are noted in the text.

As each control panel key is pressed, a “beep” will sound. Illuminated indicator light for each key will light whenever that key is pressed, and any time the function associated with that key is active.

FRYER - OFF - FILTER switch (item 1) allows the fryer to be placed in a normal cook mode (*FRYER*), an oil-filtering mode (*FILTER*) or turned *OFF*.

TIME key (item 2) controls time functions.

TEMP key (item 3) controls temperature functions. Data can be read on the solid state READOUT (item 4).

HEAT indicator is lit whenever the burners are energized; READY indicator is lit when cooking oil is at programmed temperature. MANUAL indicator is lit whenever MENU key 7 is selected.

Arrow keys (item 5 & 6) control the basket lift (after pressing BASKET key), and are used to scroll through program settings.

MENU keys (item 7) allow a choice of six (or seven) pre-programmed time / temp settings.

Suggestion: MENU keys 1 and 2 incorporate a feature that will inform the operator when to “drop” wings and drumsticks during cook cycle. “Drop” feature will allow you to cook breasts and thighs longer than wings and drumsticks by sounding a beep, and displaying “*DrOP*” on readout (item 4). **Your fryer installer can program this feature into your controller upon request.**

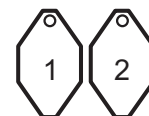
Any selected MENU key can be cancelled by pressing and holding for 3 seconds.

MENU key 7 is unprogrammed so that special or one-of-a-kind product may be programmed any time:

With fryer is *ON*, press and hold TIME key and MENU 7 key at the same time.

Press the UP or DOWN arrow key until the desired time is displayed.

If this *MANUAL* feature is not desired, MENU key 7 may be programmed in the identical fashion to MENU keys 1 thru 6.



OPERATION (continued)

IMPORTANT:

To program the controller for cooking your product you must first determine the cooking time and temperature required to cook the product.

Each MENU key may be programmed for a different time and temperature, depending upon the requirements of each menu item.


It is the sole responsibility of the end user to determine the time and temperature requirements of each menu item, and to program each MENU key to the determined time and temperature in order to insure completely and safely cooked product.

IMPORTANT:



Be sure to record which MENU key corresponds to which menu item or product to be cooked.





PROGRAM MENU TIMES AND TEMPERATURES





For **solid shortening melt optioned fryers**, make sure elements are packed with 55 pounds of solid shortening. For **all other fryers**, make sure FRYPOT is filled with room temperature liquid shortening to the *COLD OIL LEVEL* line inscribed on inside of FRYPOT. Do not over-fill or under-fill frypot. (See page 11.)

Set the POWER SWITCH (item 1) to *FRYER*. After 10 seconds, readout will display "*MLt*" (during melt cycle of solid shortening melt optioned fryers only) then "*Pre*" "*HEAt*", followed by the number of the menu currently selected (indicator of selected menu key will be lit). Press  to verify the programmed temperature setting of that menu.


Press any MENU key to change to that menu.


Enter PROGRAMMING mode by pressing and holding  +  for three seconds, until a beep sounds and readout displays "*Prog*".



Program MENU key 1 for the pre-determined *cook time* by pressing and holding  +  at the same time. Scroll to the desired time by pressing  or  until desired time is displayed on readout.

Program MENU key 1 for the pre-determined *cook temperature* by pressing and holding  +  at the same time. Scroll to desired temp by pressing  or  until desired temperature is displayed on readout. Range is 200°F - 375°F (93°C - 191°C).

Program MENU keys 2 thru 6 in the same manner.

 can be programmed, or left as a MANUAL menu key.

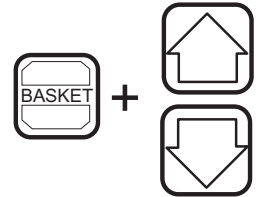
NOTE: Only  can be programmed while another MENU is cooking.

Exit PROGRAMMING MODE by pressing and holding  +  for one second. Readout will display "*00:00*" or "*PrE*" "*HEAt*".

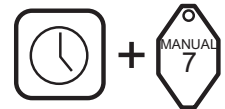
USING FUNCTION KEYS

PAUSE Halts time countdown while any menu is running and readout displays time remaining.

- **Purpose:** Allows the user to raise fry basket to inspect product in the middle of a cook cycle. Time remaining is frozen until PAUSE key is pressed again.
- **To use:** While a menu is running, press and hold PAUSE key for five seconds, until a beep sounds and red indicator near key lights. Raise the basket to inspect product by pressing the BASKET key and UP arrow key. Resume cooking product by pressing BASKET key and DOWN arrow key. Resume time countdown by pressing PAUSE key again.



- **To change the time remaining while in pause:**
 - (a) This option uses the near-instant programming feature of MENU 7 (MANUAL) key. Press and hold TIME key plus the MENU 7 key at the same time.
 - (b) Scroll in a new time remaining with the UP or DOWN arrow keys. Release all keys. Press and hold the lit MENU key for three seconds. Remaining time will cancel and display will read "00:00". Lower fry basket by pressing BASKET key followed by DOWN arrow key. Press the MANUAL (MENU 7) key. Time will now countdown from new time programmed into key 7. Basket will rise at end of new time, display reads "00:00".



If the original menu time or temperature must be adjusted, see programming procedure, page 17.

CLEAN puts the fryer into the cleaning mode by setting the temperature to approximately 200°F (94°C) (i.e. just below the boiling point of water).

To Use: See *CLEANING INSTRUCTIONS*, page 22.



STANDBY puts fryer into "sleep" mode for off-peak periods.

- **Purpose:** This economy function allows the oil temperature to cool to 275°F (135°C) when the fryer is not in use, but it is not desirable to turn the fryer off.
- **To use:** While no menu is running and the display reads "00:00", press and hold STANDBY key until a "beep" sounds and the red indicator lights. To resume cooking after being in standby mode: Press and hold STANDBY until a "beep" sounds. Heating elements will be energized. Fryer is ready for use when READY light is lit.



BASKET allows UP and DOWN arrow keys to raise or lower fry basket.

- **To Use:** Press and release BASKET key. Red indicators over the basket key and UP arrow and DOWN arrow keys will light. Press and release either arrow key. Selected arrow key indicator will light. All keys will be inactive for ten seconds during the raise/lower cycle. Active only in pre-heat and pause modes, or when display reads "00:00".



FILTER acknowledges filter alarm. The filter alarm is programmed to sound after a pre-set number of cook cycles. **This is factory pre-set to zero cycles. Your fryer installer can alter the number of cycles upon request.**

- **To Use:** When the cycle count reaches the pre-set number, a "beep" will sound. Press and release FILTER key to cancel alarm and reset filter load counter to "zero". See *FILTERING OIL*, page 26.



OPERATION (continued)




CAUTION: BURN HAZARD

Hot oil can cause serious burns on contact. Wear appropriate protective clothing when using this fryer.

IMPORTANT:

Use the plastic-coated HANDLES of the fry basket to remove basket of cooked product from LIFT CRADLE.



PRE-HEAT THE FRYER



Press any MENU key. If oil temperature has not reached programmed temperature, readout will display “Pre” “HEAT#”, followed by the menu key #, and HEAT indicator will light. When oil has reached programmed temperature, READY indicator will light, a “beep” will sound five times and readout will display “00:00”. Readout will normally display *time remaining*. To display *oil temperature* of lit menu item, press .

TO COOK PRODUCT

Press a MENU key  for desired menu item.

When oil reaches programmed temperature for that MENU key, READY light will glow, HEAT light will go dark and five “beeps” will sound.

FROZEN PRODUCT: Set FRY BASKET on LIFT CRADLE in the raised position. Load frozen product into BASKET. Lower BASKET by pressing , then . When basket is fully down, start timed cycle by pressing appropriate MENU key. At the end of the timed cycle, basket will raise automatically (and 10 second buzzer will sound).

FRESH PRODUCT: Set empty BASKET on LIFT CRADLE in the raised position. Lower BASKET by pressing , then . Manually drop each piece of fresh product into the hot oil just above oil level to minimize splattering. *ALWAYS USE PROTECTIVE EQUIPMENT, SUCH AS INSULATED GLOVES, TO PROTECT AGAINST BURNS FROM CONTACT WITH HOT OIL.* For chicken, drop thighs and breasts first, followed by drumsticks, then wings. Start a timed cycle by pressing appropriate MENU key.

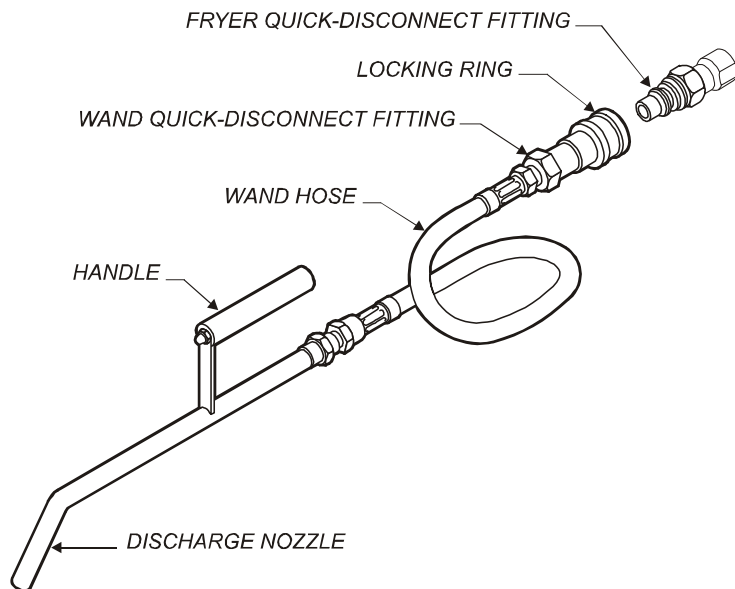
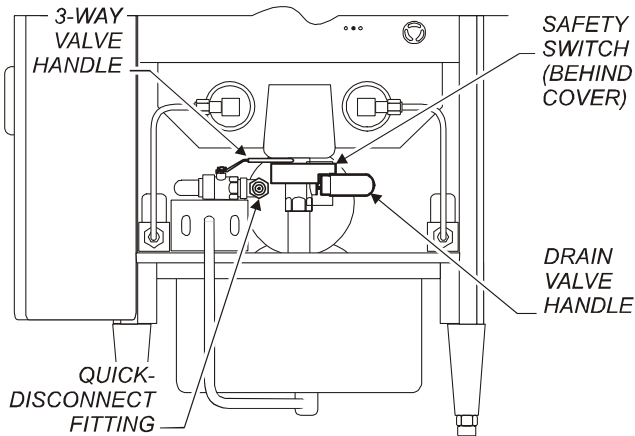
SUGGESTION: MENU keys 1 and 2 incorporate a feature that will inform the operator when to “drop” the wings and drumsticks during the cooking cycle. DROP feature will allow you to cook breasts and thighs longer than wings and drumsticks by audibly beeping, and displaying “DrOP” on the readout. **Your fryer installer can program this feature into your controller upon request.**

OPERATION - OPTIONAL FILTER WAND

FRYER OIL WAND

Wells p/n 23068 Fryer Oil Wand is used as a convenient method of cleaning the sides of the frypot during filtering, and for draining oil from the fryer for disposal.

The wand connects to the fryer with a positive shut-off quick-disconnect fitting. The wand is powered by the fryer's filter pump, and draws oil from the filter reservoir.



DANGER: **BURN HAZARD**

Contact with hot oil will cause severe burns.

Always wear protective clothing and heat resistant gloves when operating the fryer, filtering the oil or using the oil wand.

IMPORTANT:

Press the FRYER-OFF-FILTER switch to the *OFF* position before inserting or removing the wand.

OPERATION - OPTIONAL FILTER WAND (continued)



DANGER: BURN HAZARD

Contact with hot oil will cause severe burns. Always wear protective clothing and heat resistant gloves when filtering the oil.

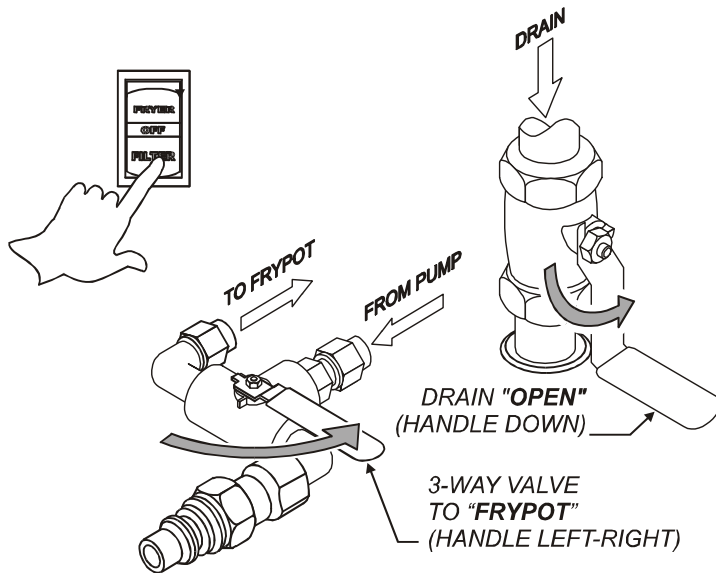


WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. DO NOT open any access panel that requires the use of tools. Failure to heed this warning may result in severe electric shock.

IMPORTANT:

Be sure the 3-way valve in the *left-right* position before pressing the FRYER-OFF-FILTER switch to the FILTER position.



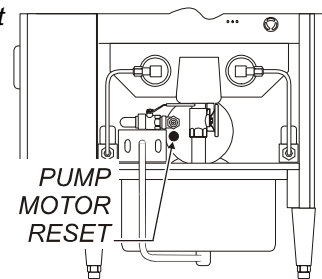
FILTERING OIL - NORMAL OPERATION

1. Prepare the filter reservoir pan for filtering.
2. Turn the DRAIN VALVE HANDLE *down* to open the drain and fill the filter reservoir.
3. Be sure the 3-WAY VALVE HANDLE is in the *left-right* position to direct the pump output to the frypot.
4. Press the FRYER-OFF-FILTER switch to the *FILTER* position.
5. Filter as per instructions described in Fryer Operation Manual.

NOTE:

If the FRYER-OFF-FILTER switch is pressed to the *FILTER* position with the 3-way valve handle in the *front-to-back* position (wand not installed), the filter pump will stall and then trip on the internal safety. To reset:

1. Turn the 3-way valve to the *left-right* position.
2. Press the FRYER-OFF-FILTER switch to the *OFF* position.
3. Wait approximately 3 minutes for the motor to cool.
4. Press the red reset button on the front end of the filter motor until it "clicks" and locks in.
5. Resume operation.



OPERATION - OPTIONAL FILTER WAND (continued)



DANGER: BURN HAZARD

Contact with hot oil will cause severe burns. Always wear protective clothing and heat resistant gloves when operating the fryer, filtering the oil or using the oil wand.



WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. DO NOT open any access panel that requires the use of tools. Failure to heed this warning may result in severe electric shock.



CAUTION: BURN HAZARD

Contact with hot oil may cause burns. DO NOT fill fryer beyond MAX OIL line on frypot. For disposal of oil use only a container specifically designed for the disposal of hot oil. DO NOT fill hot oil disposal container beyond MAX OIL line.

PRECAUTIONS AND GENERAL INFORMATION

The fryer oil wand accessory attachment is intended for use only with Wells Mfg. Co. floor-standing fryers equipped with wand attachment provisions.

The fryer oil wand accessory attachment is intended for use only in commercial establishments where all operators are familiar with its use, limitations and associated hazards.

Operator Instructions, including all warnings and precautions, must be read and understood by all operators and users of this fryer oil wand accessory attachment prior to use.

The fryer oil wand accessory attachment is designed and intended for use to wash down the sides of the frypot of the fryer to which the wand is attached, or to pump oil from that fryer into a suitable hot oil disposal container. No other use of this fryer oil wand accessory attachment is intended or authorized by Wells Manufacturing Co. or its agents.

NOTE: This Operator Instruction is considered to be a part of the fryer appliance, and must remain with the appliance if it is sold or moved to a different location.

OPERATION - OPTIONAL FILTER WAND (continued)



DANGER: BURN HAZARD

Contact with hot oil will cause severe burns.

Always wear protective clothing and heat resistant gloves when using the oil wand.

IMPORTANT:

Be sure the wand is properly installed, and that the discharge nozzle of the oil wand is directed either into the frypot, or into a suitable hot oil disposal container, before pressing the FRYER-OFF-FILTER switch to the FILTER position.



CAUTION: BURN HAZARD

Contact with hot oil may cause burns. DO NOT fill fryer beyond MAX OIL line on frypot.

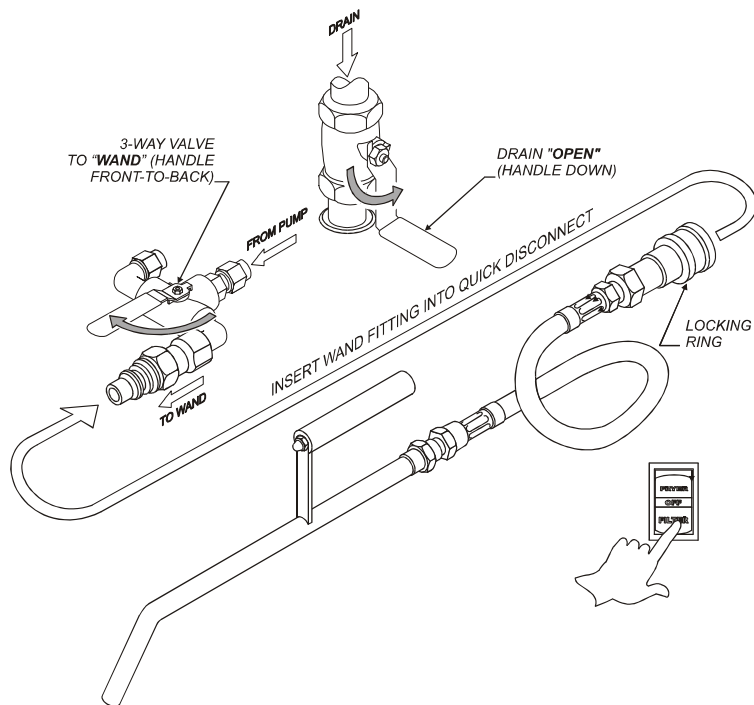
For disposal of oil, use only a container specifically designed for the disposal of hot oil.

DO NOT fill hot oil disposal container beyond MAX OIL line.

NOTE:

If the discharge from the nozzle is not a steady stream, the filter is clogged with breading and/or filter powder:

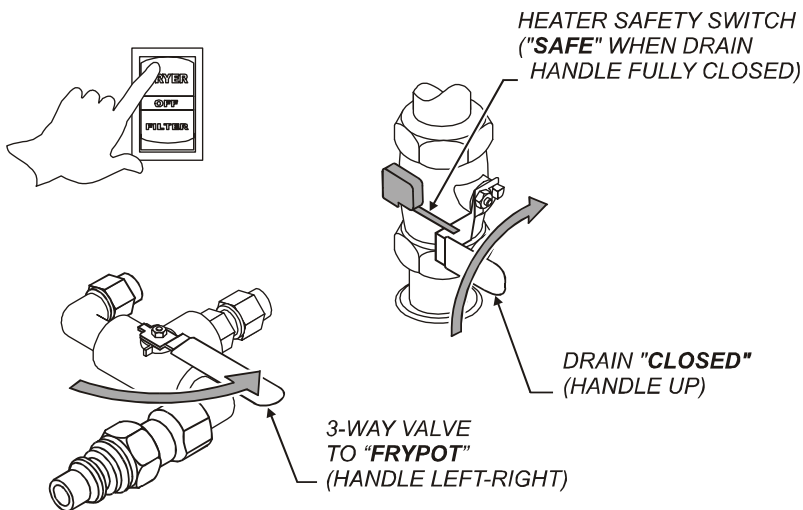
- Close the frypot drain valve by turning the drain valve handle to the *up* position. When all oil is returned to the frypot press the FRYER-OFF-FILTER switch to *OFF*.
- Allow the filter reservoir to cool. Refer to the Operation Manual for instructions on cleaning the filter and filter reservoir.



USING THE OIL WAND - WASH OUT FRYPOT or DISCARD OIL

- If discarding oil, be sure a suitable hot oil disposal container is available. Otherwise, prepare the filter reservoir pan for filtering.
- Turn the DRAIN VALVE HANDLE *down* to open the drain and fill the filter reservoir.
- Insert the wand fitting into the fryer fitting:
 - Slide the locking ring of the wand fitting fully toward the hose.
 - Insert the wand fitting fully into the fryer fitting.
 - Allow the locking ring to spring forward.
 - Check to verify that the wand fitting is held securely by pulling on the hose.
- Turn the 3-WAY VALVE HANDLE clockwise to the *front-to-rear* position to direct the pump output to the oil wand.
- Direct the discharge nozzle of the oil wand into the frypot, or into a suitable hot oil disposal container. DO NOT fill beyond the MAX OIL line.
- Press the FRYER-OFF-FILTER switch to the *FILTER* position.
- Wand may be used to wash down the sides of the frypot during filtering, or to pump oil into a container for disposal.
- At conclusion of use, press the FRYER-OFF-FILTER switch to the *OFF* position, disconnect wand from fryer fitting and return the handle of the 3-way valve to the *left-right* position.
- Drain any remaining oil in the wand by pointing the discharge nozzle of the wand down into the frypot or disposal container.

OPERATION - OPTIONAL FILTER WAND (continued)



RETURN FRYER TO NORMAL OPERATION AFTER USING THE OIL WAND

1. After washing down the frypot, turn the DRAIN VALVE HANDLE *up* to close the frypot drain.

IMPORTANT: Drain handle must be fully closed in order to activate the heater safety switch. The drain handle must be in the fully "up" position before fryer heating element can be energized.

2. Be sure the 3-WAY VALVE HANDLE is returned to the *left-right* position. Press the FRYER-OFF-FILTER switch to the *FILTER* position. When all oil has been returned to the frypot, press the FRYER-OFF-FILTER switch to the *FRYER* position to resume operation, or to the *OFF* position to shut down.



DANGER: BURN HAZARD

Contact with hot oil will cause severe burns. Always wear protective clothing and heat resistant gloves when operating the fryer.



CAUTION: BURN HAZARD

Overflow of hot oil may cause burns. DO NOT fill fryer beyond MAX OIL line on frypot.

IMPORTANT:

When refilling the frypot, be sure the 3-way valve handle is *left-right*, and the drain valve handle is *up* before pressing the FRYER-OFF-FILTER switch to the *FILTER* position.

CLEANING INSTRUCTIONS



DANGER: BURN HAZARD

Contact with hot oil will cause severe burns. Allow the fryer to cool before cleaning. Always wear protective clothing and heat resistant gloves when cleaning the fryer.



CAUTION: ELECTRIC SHOCK HAZARD

Disconnect fryer from electric power before cleaning.



CAUTION: BURN HAZARD

Allow fryer to cool completely before cleaning.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

IMPORTANT: DO NOT use steel wool or abrasive cleansers for cleaning the fryer cabinet or frypot.

PREPARATION

Press POWER SWITCH to *OFF*
Allow fryer to cool completely before cleaning
Disconnect fryer from electric power before cleaning

FREQUENCY

Daily, or as needed

TOOLS

Mild Detergent, Non-abrasive cleanser
Soft Cloth or Sponge, Plastic Scouring Pad

DAILY CLEANING

1. Press POWER SWITCH to *OFF*.
2. Remove FRY BASKET, LIFT CRADLE and FILTER RESERVOIR ASSEMBLY.
IMPORTANT: Clean reservoir only when empty.
3. Allow the oil to cool to a safe temperature (120°F or less).
4. Fry basket and lift cradle may be washed in a dishwasher, or with warm water and mild detergent. Rinse thoroughly and dry completely.
5. Clean FILTER RESERVOIR, FILTER LEAF in the dishwasher, or use warm water with a mild detergent. Be sure all components are thoroughly dry, then reassemble
IMPORTANT: Be sure FILTER LEAF and inside of RESERVOIR SUCTION TUBE are completely dry.
6. Keep all exterior surfaces free from splashed grease by wiping with a clean cloth dampened with warm water and mild detergent.
 - Clean both sides of FRYPOT COVER.
 - Clean side, front and accessible interior areas of cabinet.
 - A non-abrasive detergent and plastic scouring pad may be used for stubborn deposits.
 - Dry with a soft clean cloth.**IMPORTANT:** DO NOT use steel wool or abrasive cleansers as these will damage the surface finish.
IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring. Damage to internal components will occur.
7. Reinstall LIFT CRADLE, FRY BASKET and FILTER RESERVOIR ASSEMBLY.

Procedure is complete.

CLEANING INSTRUCTIONS (continued)



WARNING: BURN HAZARD

USE THE **CLEAN** BUTTON ONLY

USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANSER.
CAREFULLY FOLLOW CLEANSER
CLEANING INSTRUCTIONS AND WARNINGS

DO NOT LEAVE FRYER UNATTENDED WHILE BOILING OUT FRYPOT.

BE PREPARED TO TURN POWER SWITCH OFF SHOULD WATER BEGIN FOAMING
Boiling water can splatter and may cause serious injury

IMPORTANT:

Use a LOW-FOAMING COMMERCIAL fryer cleanser only.

IMPORTANT:

DO NOT press FRYER-OFF-FILTER SWITCH to *FILTER* with anything other than shortening in the filter reservoir. Water and/or cleaning chemicals can:

- cause severe oil splatter
- damage the filter pump
- contaminate cooking oil and food product.



PREPARATION

Drain oil from fryer before cleaning

FREQUENCY

Monthly, or as needed

TOOLS

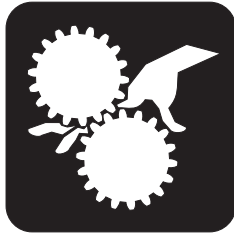
Low-foaming commercial fryer cleanser
Metal disposal container

MONTHLY BOIL-OUT

1. Press POWER SWITCH *OFF*.
2. Close DRAIN VALVE (lever horizontal). Fill FRYPOT with 4 gallons of cold water.
3. Press POWER SWITCH to *FRYER*. Wait 10 seconds, then press and hold *CLEAN* button for six seconds. A beep will sound and readout will display "BOIL".
4. Slowly add and stir in the *LOW FOAMING COMMERCIAL FRYER CLEANSER*. Using the *HIGH TEMPERATURE BRUSH* supplied with the fryer, stir until the cleanser is completely dissolved.
5. Time displayed is elapsed time. When display reads "1:30", press POWER SWITCH *OFF*. Allow the solution to cool to 120°F or less.
6. Place a suitable METAL container under the DRAIN VALVE. Open DRAIN VALVE (lever vertical) to drain the cleaning solution. **NOTE:** Drain no more than 4" at a time into the container to prevent splashing and spilling. Dispose of used solution as required by local ordinances.
7. Rinse frypot with clean water. Dry with a soft clean cloth.

Procedure is complete

MAINTENANCE INSTRUCTIONS - CRADLE LIFT AND ROLLERS



WARNING: PINCH HAZARD

DISCONNECT FRYER FROM ELECTRIC POWER BEFORE LUBRICATING CRADLE LIFT DRIVE SCREW

If power is not disconnected, lift motor may start unexpectedly, causing serious injury

NOTE:

Failure to keep the cradle lift screw properly lubricated will result in premature wear of the brass lift nut. Wear caused by lack of proper lubrication is NOT covered by warranty.

Recommended frequency is "as required", and, at a minimum, every six months. Lubricate cradle lift screw immediately if a grinding or rubbing noise is heard when basket is raising.

NOTE:

Smooth operation of the rollers is essential to the life of the frypot. If rollers do not turn freely during operation, they will soon wear grooves through the frypot wall.

IMPORTANT:

IF ROLLERS ARE FROZEN OR OTHERWISE FOUND TO NOT SPIN FREELY AFTER BEING THOROUGHLY CLEANED, REPLACE THEM IMMEDIATELY.

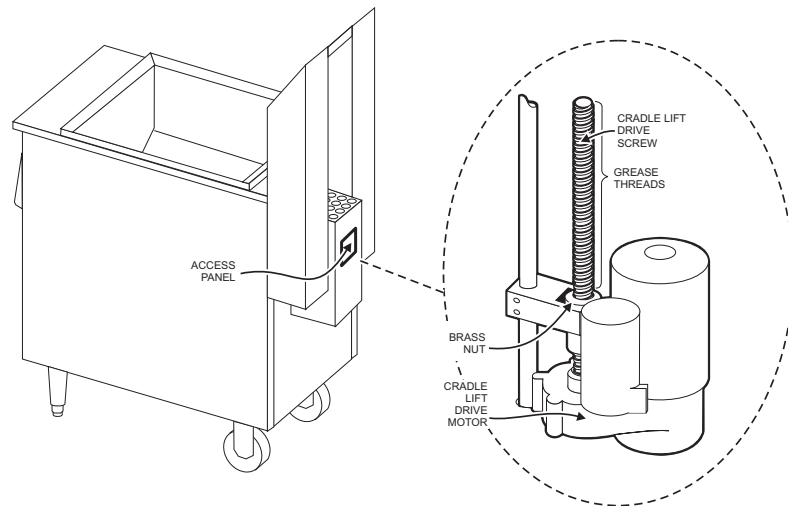
Wear to the FRYPOT caused by frozen rollers is not covered by warranty.

CRADLE LIFT LUBRICATION

Disconnect the fryer from electrical power.

Open rear access panel. Coat exposed threads of cradle lift screw with moly (molybdenum disulfide) grease.

Close access panel and restore electrical power.



CRADLE ROLLER ASSEMBLIES

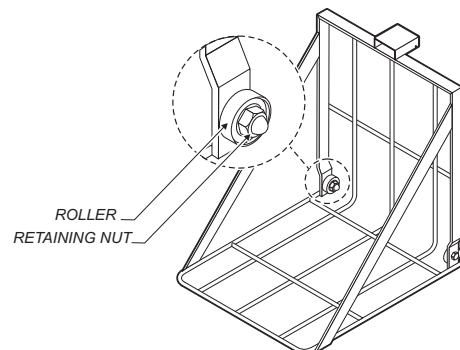
DAILY: Wash cradle in a dishwasher or in a sink with warm water and mild soap or detergent.

Thoroughly flush roller bearings with hot water (under a faucet or with a spray nozzle).

Rinse cradle thoroughly and dry completely.

Check rollers to be sure they roll freely.

Check the bearing nuts. **KEEP THEM TIGHT!**



MAINTENANCE INSTRUCTIONS - FILTER SYSTEM

FILTER LEAF ASSEMBLY



WARNING: BURN HAZARD

HOT OIL SPILL OR SPLATTER

DO NOT REMOVE FILTER RESERVOIR WHEN IT CONTAINS HOT OIL
HOT OIL WILL CAUSE SEVERE BURNS ON CONTACT
PROTECTIVE CLOTHING AND GLOVES MUST BE WORN
DURING THE FILTERING PROCESS

Death or serious injury may result from contact with, or slipping and falling in, spilled oil.



WARNING: BURN HAZARD

DO NOT REMOVE FILTER RESERVOIR IF IT IS HOT.
WEAR INSULATED GLOVES OR ALLOW IT TO COOL.

Hot oil quickly heats reservoir. Touching hot reservoir with bare hands can causing serious injury

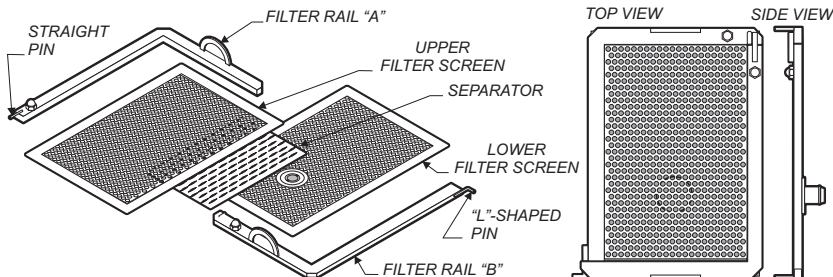
Clean FILTER LEAF after each day's filtration, or as needed to return oil promptly to the kettle.

Open FRYER DOOR and slide the FILTER RESERVOIR forward to remove it. Remove FILTER LEAF from reservoir.

Disassemble FILTER LEAF by separating the two side rails at the joint with the straight pin. Clean all components in a sink with warm water and mild detergent, or in a dishwasher.

Assemble SCREEN with the SEPARATOR installed between the two screens. Verify that O-RING is in place on the suction tube on BOTTOM SCREEN.

Slide screens into SIDE RAIL "B" (L-shaped pin). Hook SIDE RAIL "A" over the pin on SIDERAIL "B" and work the screens into SIDE RAIL "A" until straight pin on "A" is held by the "bump" on "B".



Install FILTER LEAF in RESERVOIR with suction tube firmly into filter drain hole.

Install filter reservoir into the fryer. Make sure the "O" ring closest to end of SUCTION TUBE is firmly seated in SUCTION LINE RECEPTACLE.

IMPORTANT: Make sure all oil is pumped into FRYPOT before removing reservoir.

NOTE:

When properly assembled, handle will point away from suction tube on BOTTOM SCREEN.

NOTE:

Inspect the "O" RING on FILTER SUCTION TUBE for damage. Replace "O" ring if it is cut, cracked or scuffed using one of the spare o-rings in the suction tube groove.

IMPORTANT:

Avoid contaminating the oil or food product by verifying that all components of filter reservoir assembly are completely dry before reassembling.

MAINTENANCE - FILTER SYSTEM (continued)

FILTERING OIL



WARNING: BURN HAZARD

BE ABSOLUTELY CERTAIN THAT NO WATER REMAINS
IN RESERVOIR OR SUCTION TUBE

WATER WILL BOIL VIOLENTLY IN CONTACT WITH HOT OIL
Boiling water can splatter hot oil and may cause serious injury

NOTE:

Oil should be at least 300°F (149°C) DO NOT attempt to filter cold oil. DO NOT attempt to pump oil when less than 300°F. Cold oil will not pass through the filter paper. Filtering cold oil will result in the premature failure of the filter pump. Damage as a result of pumping cold oil IS NOT COVERED BY WARRANTY.

NOTE:

DO NOT store oil in the reservoir for any extended period, including overnight.

IMPORTANT:

The filtration system in your Wells Fryer is designed to filter hot liquid shortening ONLY. Water, cleaning agents or other liquids will damage the filter pump and may contaminate the food product

Press POWER SWITCH (item 1) to *FILTER*. Pump motor will be energized and heating elements are de-energized.

Remove and examine filter reservoir:

- Verify that filter leaf is clean and properly installed.
- Verify that suction tube o-ring is in place and in good condition.
- Make absolutely certain that no water remains in bottom of reservoir or in suction tube.

Reinstall reservoir, making sure the SUCTION TUBE is firmly seated in the SUCTION RECEPTACLE.

Press FILTER PUMP SWITCH (item 8) to *ON* to start filter pump.

Slowly rotate DRAIN VALVE LEVER (item 11) to the vertical position. Oil will drain from the frypot and into the reservoir. Filter pump will draw oil through the filter leaf and return it to the frypot.



CAUTION BURN HAZARD

Protective clothing and gloves must be worn during the filtering process



CAUTION BURN HAZARD

Filter reservoir may be hot. Wear insulated gloves, or allow reservoir to cool, before touching it.

IMPORTANT:

Filtering cooking oil helps to ensure the quality of the food product. Careful observation of the finished food product will help you determine the optimal filtering frequency.

(Example: Filter the oil after each six loads of fresh breaded chicken)

FILTER POWDER absorbs acids and many other contaminants in the cooking oil, allowing the oil to be used longer before it must be replaced. Wells Flavor Saver Oil Filter Powder is available from your Wells Equipment Dealer or Authorized Service Agent in a case of 45 packages (p/n 22410).



WARNING: BURN HAZARD

WEAR PROTECTIVE CLOTHING AND INSULATED GLOVES WHEN CLEANING FRYPOT WITH HI-TEMP BRUSH AND WHEN CLEARING DRAIN WITH WOOD CLEANOUT DOWEL.

Frypot and oil will be hot. Hot oil may splatter. Contact with hot oil can cause serious injury

Carefully and slowly add the contents of one package of FILTER POWDER to the oil in the frypot. Sprinkle filter powder onto surface of the oil at point where it is being drawn down the drain.

Brush down sides and bottom of frypot using provided hi-temperature brush. Loosen crumbs and other debris to flush them into reservoir.

Use the provided WOOD DOWEL to clear clogs in the frypot drain. Push dowel down through drain hole in the front center of the frypot..

Rotate DRAIN VALVE LEVER (item 11) to the horizontal position when filtering is complete,

Observe the oil returning to frypot. When bubbles appear, wait approximately 15 seconds, then press FILTER PUMP SWITCH *OFF*.

Verify that all oil has been returned to frypot at end of filtering cycle. Then, press POWER SWITCH to either:

- a. *FRYER* position to resume cooking; or,
- b. *OFF* position to service filter or shut-down fryer.

IMPORTANT:

DO NOT leave the fryer unattended during the filtering process. Continuously monitor oil level in the reservoir to avoid overflowing reservoir and spilling oil on the floor. Be prepared to turn the drain valve lever clockwise to stop or regulate the flow of oil.

IMPORTANT:

Verify that all oil has been returned to frypot at end of filtering cycle.

IMPORTANT:

Crumbs and other debris left in the filter reservoir can prevent filter leaf from sealing completely. This will cause incomplete filtration.

MAINTENANCE - DISCARDING USED OIL

IMPORTANT NOTE:

These instructions for discarding used oil may be disregarded if you are using WELLS MOBILE OIL CADDY WOC-1 (p/n 22470).

The WAOC-1 is a manual oil pump/removal system that allows you to pump used oil directly into the caddy, and then to pump the used oil into your oil disposal container simply by reversing pump direction.

REMEMBER:

Always follow the directions provided with the caddy. WAOC-1 is designed to handle COLD oil. Always, and without fail, allow the oil to cool to 120°F or less prior to pumping. **HOT OIL WILL BURN YOU!**

IMPORTANT:

Remember to fill frypot to the COLD OIL LINE with fresh liquid shortening prior to turning POWER SWITCH to *FRYER*. Energizing the fryer without oil covering the elements will cause serious damage. Damage due to operating fryer without oil covering elements is NOT covered by warranty.



WARNING: BURN HAZARD

OIL MUST COOL TO BELOW 120°F (49°C) BEFORE DRAINING OIL FROM FRYER FOR DISPOSAL
Normal operating temperature of the fryer is 375°F (191°C)
Contact with hot oil can cause serious injury



WARNING: SLIP AND FALL HAZARD

DO NOT USE FILTER RESERVOIR TO DISCARD OIL
USE A METAL CONTAINER TO COLLECT OIL FOR DISPOSAL
DO NOT FILL DISPOSAL CONTAINER MORE THAN ½ FULL
Do not leave fryer unattended when draining oil
Oil spills may occur

Death or serious injury may result from contact with, or slipping and falling in, spilled oil.



WARNING: BURN HAZARD

DO NOT REMOVE FILTER RESERVOIR IF IT IS HOT.
WEAR INSULATED GLOVES OR ALLOW IT TO COOL.

Hot oil quickly heats reservoir. Touching hot reservoir with bare hands can causing serious injury

1. Press the POWER SWITCH to the *OFF* position and allow the oil to cool to 120°F (49°C), or less, before attempting to drain the oil from the fryer. All oil should be in the kettle. Make sure all oil has been returned to kettle, and there is no oil remaining in the filter reservoir.
2. Using suitable gloves, remove the FILTER RESERVOIR.
Suggestion: This is an ideal time to run the FILTER RESERVOIR and the disassembled FILTERLEAF through the dishwasher.
3. Place a suitable METAL OIL DISPOSAL CONTAINER under the DRAIN VALVE.
4. Slowly turn the OVAL DRAIN VALVE HANDLE to the *OPEN* position. Fill the container no more than 1/2 full. Close the DRAIN VALVE and allow the oil to finish draining from the DRAIN PIPE before removing the container. Dump the used oil into your WASTE OIL CONTAINER. Continue this process until the kettle is empty.
5. Close the OVAL DRAIN VALVE HANDLE.
6. Check the FILTER RESERVOIR to make sure the FILTER LEAF is properly installed.

MAKE ABSOLUTELY CERTAIN THE RESERVOIR PAN AND TUBE ARE COMPLETELY DRY.

7. Reinstall the FILTER RESERVOIR into the FRYER.
8. Clean up any spilled oil.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Fryer will not heat	Unit disconnected from electric power	Reconnect to power Check/reset circuit breaker
	Menu temp not programmed or set too low	Press TEMP key to check current temperature. Program menu key for desired temperature as required
	Hi-Limit thermostat (item 9) tripped	Allow unit to cool, reset hi-limit See page 3
	Fryer in CLEAN mode (Display reads BOIL)	Press power switch OFF, wait 10 seconds, press power switch to FRYER
	Fryer in STANDBY mode	Press STANDBY key for three seconds (beep will sound). Press and release MENU key to resume cooking.
	Drain not fully closed (filter wand option)	Be sure drain handle is fully closed (drain safety switch made).
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Burners won't light, or "pop" when igniting	GAS SHUT-OFF VALVE(S) not fully ON	Verify that gas shut-off valves are in full open position
	Gas pressure not correct	Verify that gas pressure regulators are adjusted to the recommended pressure. MUST BE PERFORMED BY A QUALIFIED TECHNICIAN.
	Internal damage or internal component mis-adjusted	Contact your Authorized Wells Service Agency for repairs
Lift cradle will not lower	Menu key not programmed for time, or programmed to 00:00	Program menu key for desired time. Be sure to press BASKET + DOWN to lower basket.
	Internal damage or mis-adjustment	Contact your Authorized Wells Service Agency for repairs
	PAUSE pressed	Be sure to press BASKET + DOWN to lower basket. Press PAUSE when basket is down to resume
Lift cradle will not raise	Lift cradle not properly assembled to lift rod	Properly assemble cradle pivot to lift rod
	Internal damage or mis-adjustment	Contact your Authorized Wells Service Agency for repairs

CONTINUED ON PAGE 30

NOTE: There are no user serviceable components in the fryer. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

TROUBLESHOOTING (continued)

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Filter pump will not run	Switches not set for filtering	Press power switch (item 1) to <i>FILTER</i> Press pump filter switch (item 6) to <i>ON</i>
	Pump overload (item 17) tripped	Reset overload. Press red button until it "clicks" and stays locked in
	Internal damage (pump overload trips frequently)	Contact your Authorized Wells Service Agency for repairs
Filter reservoir overflows during filter cycle	Drain valve (item 19) not properly set	Oil level in reservoir must be monitored at all times while filtering. Adjust flow by opening or closing drain valve
	Filter leaf surface clogged with crumbs or other cooking debris	Turn drain valve <i>OFF</i> . When bubbles begin appearing in frypot turn filter pump switch <i>OFF</i> . Carefully slide reservoir out 12" and clear surface of filter leaf with hi-temp brush or wooden dowel. Reinstall reservoir and resume filtering.
Does not filter completely	Filter leaf not properly assembled or not properly installed	Reassemble filter leaf. Be sure o-ring is in place, o-ring receptacle is clean and filter leaf is properly installed in reservoir.
	Filter leaf screen damaged	Replace filter leaf
	Filter leaf o-ring damaged	Replace filter leaf o-ring
Filter pump won't pump, or pumps air when filtering	Suction tube not seated, allowing air to enter system	When inserting filter reservoir be sure suction tube is fully seated in suction line receptacle.
	Suction tube o-ring damaged	Replace suction tube o-ring
	Internal damage	Contact your Authorized Wells Service Agency for repairs

NOTE: There are no user serviceable components in the fryer. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

DESCRIPTION

PART NO.

BASKET, FULL SIZE	22441
BASKET, 1/2 SIZE	22448
FLAVOR-SAVER OIL FILTER POWDER (pk45)	22410
WAOC-1 MOBILE OIL DISPOSAL CADDY	22470
PADDLE, STIRRING CHICKEN	22515
BRUSH, CLEANING FRYPOT	22516
*FILTER WAND ASSY	23188

IMPORTANT: Use only factory authorized service parts and replacement filters.

For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

MOLYDISULFIDE LUBE

(LOCAL PURCHASE)

Wells Bloomfield, LLC

2 Erik Circle
P. O. Box 280
Verdi, NV 89439

***NOTE:** The filter wand assembly involves a different plumbing arrangement than standard fryer. This option must be ordered at time of initial build and cannot be economically retrofitted to existing fryers.

Service Parts Dept.
phone: (775) 689-5707
fax: (775) 689-5976

Service Parts Department can supply you with the name and telephone number of the **WELLS AUTHORIZED SERVICE AGENCY** nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
 INSTALLATION DATE _____ TECHNICIAN _____
 SERVICE COMPANY _____
 ADDRESS _____ STATE _____ ZIP _____
 TELEPHONE NUMBER (____) _____ - _____

EQUIPMENT MODEL NO. _____
 EQUIPMENT SERIAL NO. _____

FUEL (check one): NATURAL GAS PROPANE



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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