



WELLS MANUFACTURING

265 Hobson Street, Smithville, Tennessee 37166
telephone: 800-264-7827
www.wells-mfg.com

363



WFAE55F

OWNERS MANUAL

**ELECTRIC
OPEN FRYPOT
55# FRYER
with AUTO-LIFT**

**MODEL
WFAE55F
WVAE55F**

(FRYER SECTION ONLY)

**WFAE55FC
WVAE55FC
(FRYER SECTION ONLY)**

**WITH OR WITHOUT
OPTIONAL FILTER WAND**

**Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM**

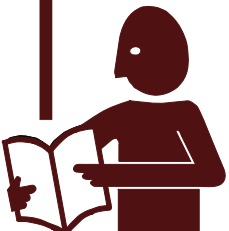
WARNING:

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 EQUIPMENT WARRANTY

Wells Manufacturing warrants to the original purchaser of new Wells products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Wells and upon proper installation and start-up in accordance with the instructions supplied with each Wells unit. Wells’ obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Wells’ discretion have the parts replaced or repaired by Wells or a Wells-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Wells authorized service agency. Wells will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Wells-authorized service agency must be used. Wells will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

CONTACT

Should you require any assistance regarding the operation or maintenance of any Wells Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.Wells-Mfg.com

PRODUCTS	PARTS	LABOR
Universal Ventless Hoods (WVU)	1 year	1 year
Canopy Ventless Hoods (WVC)	1 year	1 year
*Universal ventless hoods and/or canopy ventless hoods purchased with approved Star Holdings electric equipment. **Star Holdings approved electric equipment purchased and installed a under ventless hood. *** Universal ventless hood and Star Holdings electric equipment must be on the same po and listed on the ventless start-up document for the 2-year warranty to apply.	2 years	2 years
"Cook'n Hold equipment (HW-106D)	2 years	2 years
Cast iron gates, burners and burner shields	1 year	
Original Wells parts sold to repair Wells equipment	90 days	

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Wells’ sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner’s manual, including incorrect gas or electrical connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician’s ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Wells’ approval will void the warranty.
- Units exceeding one [1] year from original installation date.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

TABLE OF CONTENTS

WARRANTY	xi
SPECIFICATIONS	1
WFAE-55F FEATURES & OPERATING CONTROLS	2
WFAE-55FC FEATURES & OPERATING CONTROLS PRECAUTIONS & GENERAL INFORMATION	4
INSTALLATION	6
PREPARATION PRIOR TO OPERATION	7
OPERATION	9
WFAE-55F (MANUAL CONTROLS)	13
WFAE-55FC (SOLID STATE CONTROLS)	14
CLEANING	16
MAINTENANCE INSTRUCTIONS	
FILTER SYSTEM	19
DISCARDING USED OIL	22
CRADLE LIFT & ROLLERS	24
TROUBLESHOOTING SUGGESTIONS	25
EXPLODED VIEW & PARTS LIST	27
WIRING DIAGRAM	39
NOTES	41

INTRODUCTION

Thank You for purchasing this Wells Manufacturing 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.

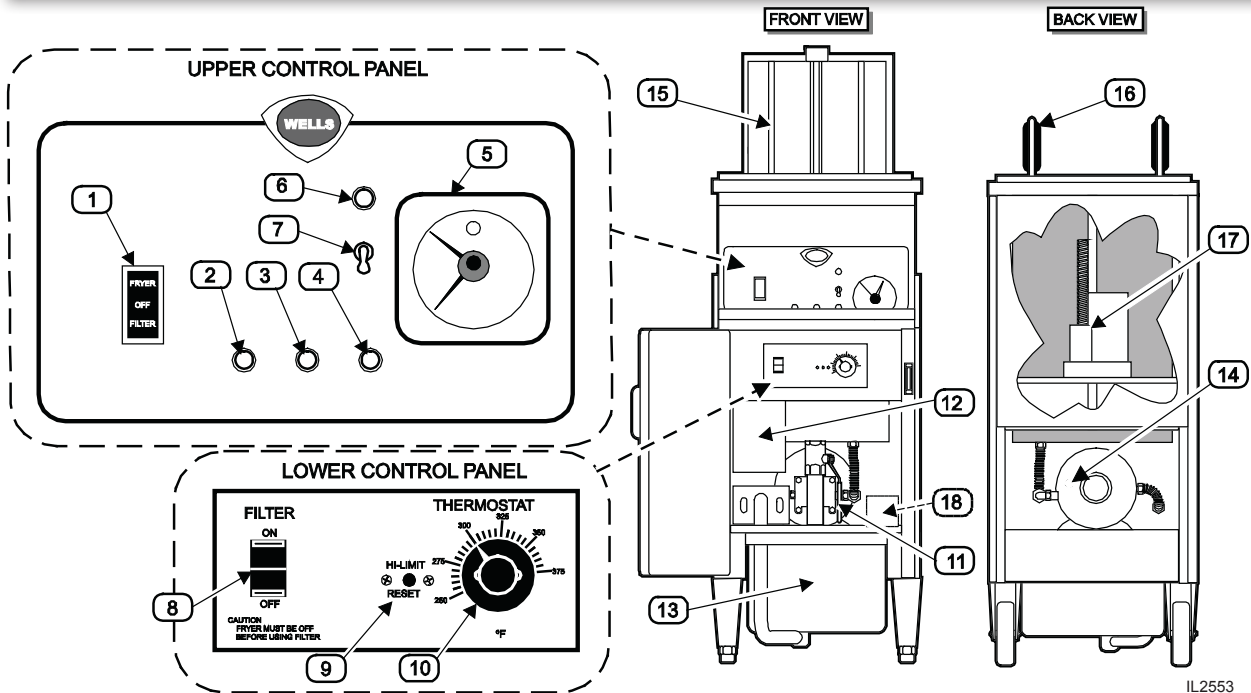
SPECIFICATIONS

DIMENSIONS	Wide	Deep	High
	15.70"	37.38"	48.94"

CAPACITIES	Cooking Oil (Liquid Shortening Only)	Lbs.	Kg.
		55	25
	Chicken (Fresh)	30	13
	Chicken (Frozen)	25	11

ELECTRICAL SPECIFICATIONS			
VOLTAGE REQUIREMENTS	DOMESTIC		EXPORT (EU)
	208 VAC	240VAC	380-415V 3NAC
NOTE: Shipped from factory 3 ϕ . THIS FRYER IS NOT APPROVED FOR CONVERSION TO 1ϕ			
POWER CONSUMPTION	9,000 watts	9,000 watts	9.300 watts
AMPERAGE	47.8 amps per leg (3 ϕ)	43.0 amps per leg (3 ϕ)	L1 = 27.0 amps L2 = 26.5 amps L3 = 26.5 amps N = 0.5 amps

FEATURES & OPERATING CONTROLS



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Fig. 1 WFAE-55F 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	POWER LIGHT (amber)	Glows to indicate fryer is energized.
3	HEAT LIGHT (amber)	Glows to indicate heating element energized; Off when oil temperature reaches setting on control thermostat (8).
4	COOK LIGHT (amber)	Glows to indicate COOK LEVER in cook position.
5	TIMER	Controls LIFT CRADLE and BUZZER. Start TIMER by pressing red button at center of knob. Lift CRADLE will lower. Pointer indicates time remaining. When time reaches "0" BUZZER sounds and LIFT CRADLE raises.
6	BUZZER LIGHT (amber)	When lit, indicates BUZZER SWITCH (item 7) is turned ON and BUZZER CIRCUIT is active
7	BUZZER SWITCH	Activates BUZZER CIRCUIT. When ON will sound BUZZER anytime TIMER is at "0". Turn switch OFF or activate timer to silence buzzer.
8	FILTER PUMP SWITCH (ON-OFF)	ON position energizes filter pump and causes oil in reservoir (10) to be pumped back into frypot.
		OFF position de-energizes filter pump.
		NOTE: power switch (1) must be in FILTER position for filter pump to operate.
9	HI-LIMIT THERMOSTAT	Provides over-temperature protection by de-energizing HEATING ELEMENTS should oil temperature exceed factory pre-set limits.
10	TEMPERATURE CONTROL THERMOSTAT	Controls oil temperature. Range: 250°F (121°C)
		375°F (191°C)

FEATURES & OPERATING CONTROLS (continued)

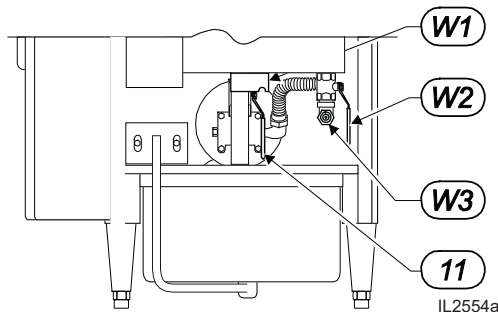


WARNING: FIRE HAZARD / HOT OIL

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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11	DRAIN VALVE LEVER	Opens and closes the drain valve: Turn counterclockwise (vertical) to <i>OPEN</i> Turn clockwise (horizontal) to <i>CLOSE</i>
12	POWER OUTLET BOX	Electrical service connection terminal block located here.
13	OIL FILTER RESERVOIR	Collects oil from frypot for filtering or disposal. Holds filter screen, filter paper & filter paper holder.
14	FILTER PUMP MOTOR	Filter pump motor is equipped with an overheating protection device.
	RESET BUTTON (located at rear of motor)	RESET must be performed manually. Allow motor to cool for approx. 30 min, then firmly press the red button.
15	LIFT CRADLE	Lowers fry basket into frypot during cook cycle. Automatically raises from frypot at end of cook cycle
16	FRY BASKET	Holds product to be cooked.
17	LIFT MOTOR	Raises/lowers LIFT CRADLE. Accessible for lubrication thru access plate in rear panel.
18	DRIP PAN	Collects liquids that accumulate on top of fryer section of Ventilator Hood models (WVAE-...).



For units equipped with **OPTIONAL FILTER WAND**

W1	HEATER INTERLOCK SWITCH	Disables heating element 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.

FEATURES & OPERATING CONTROLS

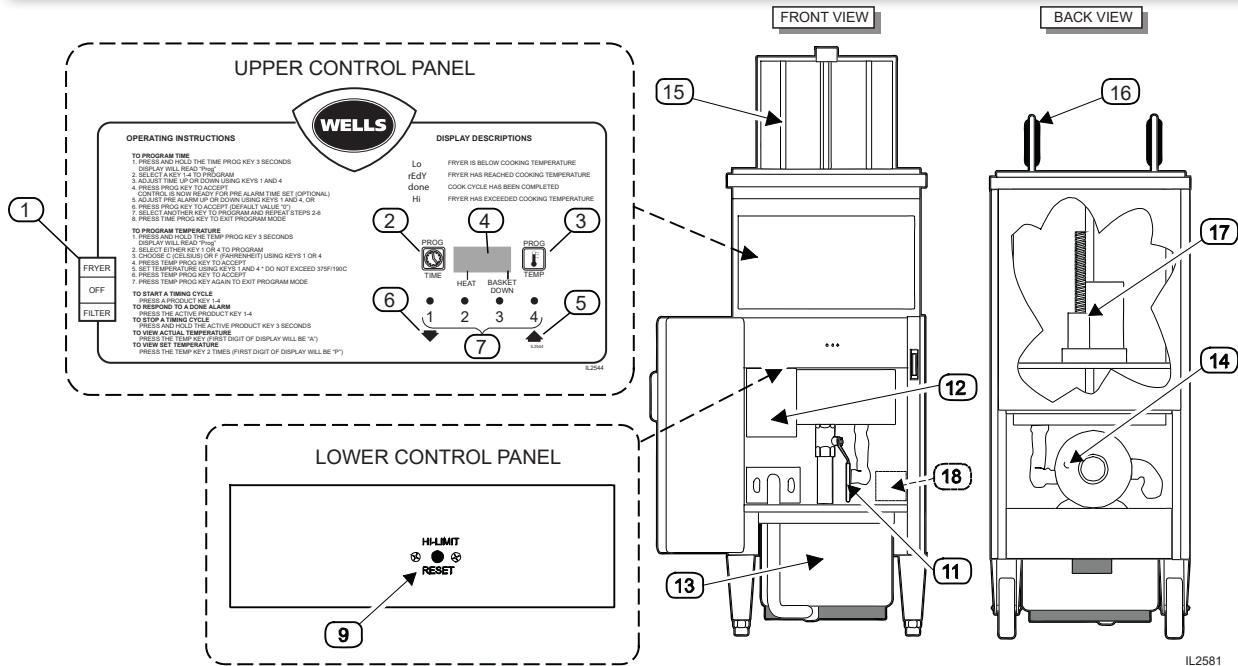


Fig. 1 WFAE-55FC Features & Operating Controls

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.
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
9	HI-LIMIT THERMOSTAT	Provides over-temperature protection by de-energizing HEATING ELEMENTS should oil temperature exceed factory pre-set limits.
11	DRAIN VALVE LEVER	Opens and closes the drain valve:
		Turn counterclockwise (vertical) to OPEN
		Turn clockwise (horizontal) to CLOSE
12	POWER OUTLET BOX	Electrical service connection terminal block located here.
13	OIL FILTER RESERVOIR	Collects oil from frypot for filtering or disposal. Holds filter screen, filter paper & filter paper holder.

FEATURES & OPERATING CONTROLS (continued)



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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14	FILTER PUMP MOTOR	Filter pump motor is equipped with an overheating protection device.
	RESET BUTTON (located at rear of motor)	RESET must be performed manually. Allow motor to cool for approx. 30 min, then firmly press the red button.
15	LIFT CRADLE	Lowers fry basket into frypot during cook cycle. Automatically raises from frypot at end of cook cycle
16	FRY BASKET	Holds product to be cooked.
17	LIFT MOTOR	Raises/lowers LIFT CRADLE. Accessible for lubrication thru access plate in rear panel.
18	DRIP PAN	Collects liquids that accumulate on top of fryer section of Ventilator Hood models (WVAE-...).

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.



WARNING: **BURN HAZARD**

DO NOT allow water or ice to contact hot oil. DO NOT attempt to cool the oil with water or ice. The water will boil violently, causing hot oil to foam and splatter. Contact with splattering or foaming hot oil will cause severe burns.



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.

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.

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.

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
1 ea.	FRYPOT COVER

ACCESSORIES

1 ea.	LITERATURE PACKAGE
1 pk.	FILTER POWDER
2 ea.	HIGH TEMPERATURE BRUSHES
1 ea.	CLEANOUT DOWEL (wood rod)
1 ea.	1-1/4 NPT STREET ELBOW
1 ea.	1-1/4 NPT x 12" DRAIN PIPE

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, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal or tile over combustible material may not meet code for non-combustible surfaces.

Verify that the unit sits firmly on **BOTH CASTERS AND BOTH LEGS**. With the adjustable legs, adjust as required to level the appliance. Both legs and both casters must be adjusted to firmly contact the floor in order to prevent tipping.

Refer to the Installation Instruction Sheet for required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces.

INSTALLATION (continued)

ELECTRICAL INSTALLATION

Refer to the nameplate on the front of the fryer and to the specifications listed on page 1 of this manual. Verify that electric service voltage, phase and amperage capacity meet or exceed these specifications.

Field wiring must be no less than 4 ga. solid copper wire, rated for at least 90°C.

Fryers are shipped from the factory wired for 3 ϕ . Fryer is not approved for conversion to single phase.

IMPORTANT:

Field wiring must be routed and secured away from the FRYPOT, TUBING and FILTER PUMP MOTOR. Field wiring must be configured to allow access to the rear of fryer for cleaning and access to the filter pump motor RESET BUTTON.

IMPORTANT:

Electric installation of this appliance must be performed by a licensed electrician. Installation must conform to the requirements of local codes and ordinances, and to the requirements of the National Electrical Code.

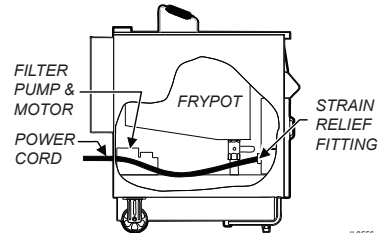


Fig. 2 Field Wiring

IMPORTANT:

This appliance is rated for 3 ϕ electric service only, and is not UL approved for single phase operation. DO NOT convert this appliance to single phase. Doing so will void the warranty and invalidate the UL listing.

PREPARATION PRIOR TO OPERATION

WVAE55F / FC PRE-CLEANING PROCEDURE



WARNING: BURN HAZARD

TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING
(FULLY CONTERCLOCKWISE)
USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANSER.
CAREFULLY FOLLOW CLEANSER INSTRUCTIONS AND WARNINGS.
DO NOT LEAVE FRYER UNATTENDED
WHILE BOILING OUT FRYPOT
WHEN WATER BEGINS FOAMING,
BE PREPARED TO TURN POWER SWITCH OFF.
Boiling water and splatter can result in moderate to serious injury.

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Prior to leaving the factory, each fryer is tested for proper operation. Oil residue must be cleaned from the frypot before filling it with fresh oil.

IMPORTANT:

Use a LOW-FOAMING COMMERCIAL fryer cleanser only.

Press **POWER SWITCH OFF**.

Close **DRAIN VALVE** (lever horizontal).

Fill **FRYPOT** with 4 gallons of cold water.

Press **POWER SWITCH** to **FRYER**.

When water comes to a full boil, press **POWER SWITCH OFF**. When boiling ceases, 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.

Press **POWER SWITCH** to *FRYER*. When the water begins to boil, press **POWER SWITCH OFF**. When the boiling subsides, again press **POWER SWITCH** to *FRYER*. Repeat this procedure continuously for five (5) minutes.

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.

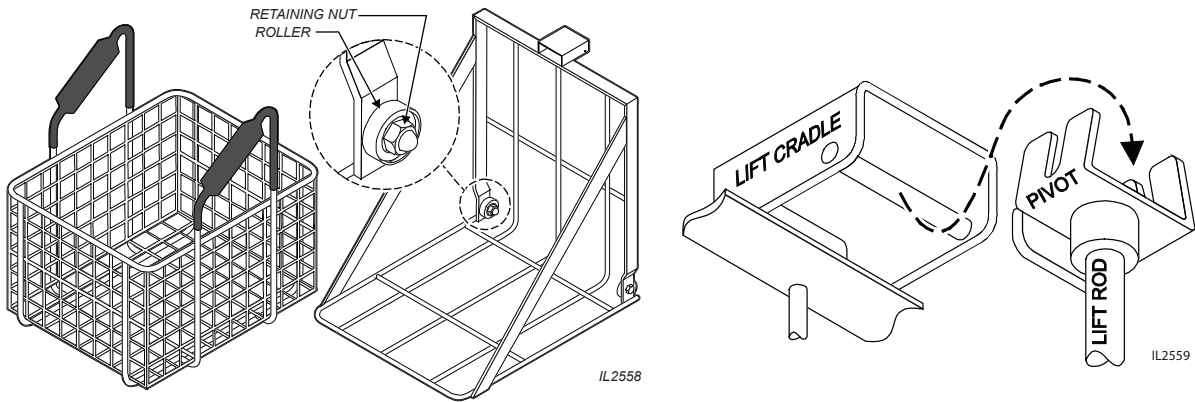
PREPARATION PRIOR TO OPERATION (continued)

IMPORTANT:

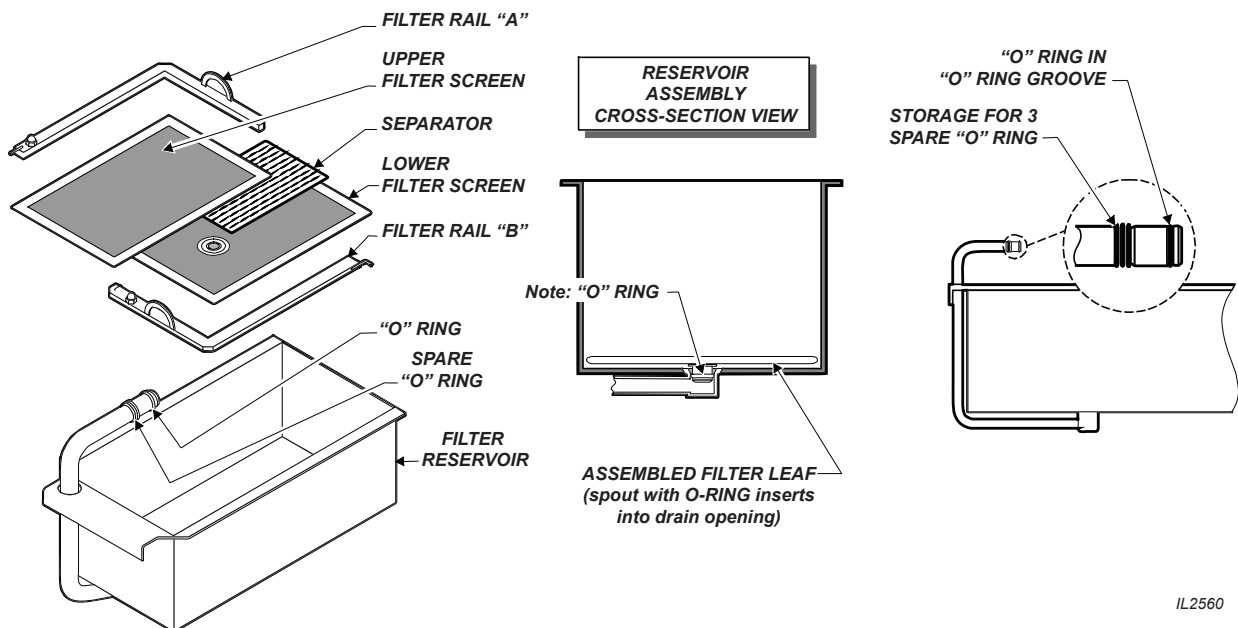
Serious damage to the frypot will result if the rollers are missing or do not rotate freely.

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.



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

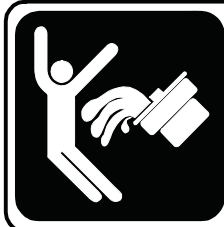


Install FILTER LEAF into FILTER RESERVOIR.

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

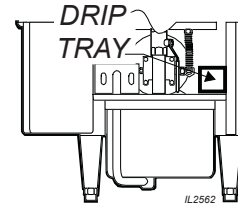
DO NOT OPERATE UNLESS DRIP PAN IS INSTALLED.

Oil will drip on the floor and slips/falls will result.
Death or serious injury may result from slipping and falling in spilled oil.

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FOR FRYERS WITH VENT HOOD (WVAE-55.....)

For Ventilator Hood models (i.e. WVAE-55 FC), install DRIP PAN into mounting bracket behind fryer door at lower right front of fryer.



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WARNING: SLIP/FALL HAZARD

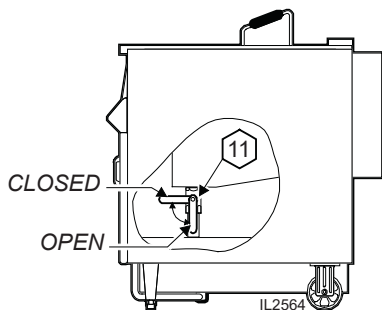
CLOSE DRAIN VALVE BEFORE FILLING WITH OIL

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.

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Close DRAIN VALVE LEVER (item 11) by turning the lever up to the horizontal (CLOSED) position.

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.



IL2564

FILL TO THIS LINE WITH
ROOM TEMPERATURE
LIQUID SHORTENING



COLD OIL LINE

IMPORTANT:

The unit is not equipped with a SOLID SHORTENING MELT OPTION, 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**.

PREPARATION PRIOR TO OPERATION (continued)

Check operation of FRYER and all CONTROLS.

WFAE-55F: See page 13

WFAE-55FC: See page 14



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.

IL2565

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*.

OPERATION - WFAE-55F (MANUAL CONTROLS)

PRE-HEATING FRYER

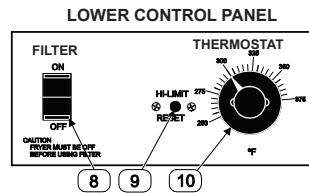
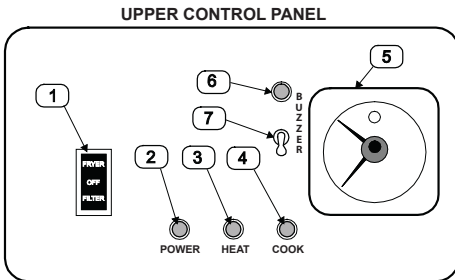
Make sure FRYPOT is filled with 55 LB. of cooking oil.

Open door and set THERMOSTAT (item 10) to desired cooking temperature. CLOSE THE DOOR.



CAUTION: BURN HAZARD

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



IL2566

Set POWER SWITCH (item 1) to FRYER. POWER LIGHT (item 2) and HEAT LIGHT (item 3) will glow. HEAT LIGHT will cycle on and off with the HEATING ELEMENTS. When HEAT LIGHT first goes off, fryer is ready to cook the product.

SET COOK TIMER AND LOAD PRODUCT

Set TIMER (item 5) to desired cooking time.

FROZEN PRODUCT:

Load frozen product into BASKET. Set BASKET on LIFT CRADLE.

Press red button on TIMER to lower BASKET into FRYPOT.

FRESH PRODUCT:

Set BASKET on LIFT CRADLE.

Press red button on TIMER to lower BASKET into FRYPOT.

Manually drop each piece of fresh product into hot oil, just above the oil level to minimize splattering.

ALWAYS USE PROTECTIVE EQUIPMENT, SUCH AS INSULATED GLOVES, TO PROTECT AGAINST HOT OIL BURNS

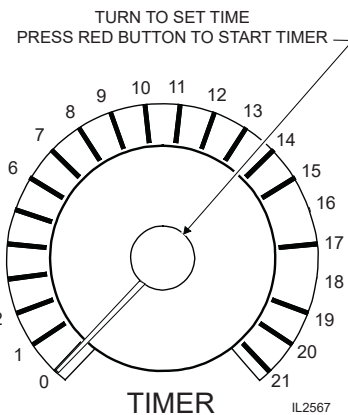
COOK CYCLE AND BUZZER

When an audible alarm is desired at end of cook cycle, turn BUZZER SWITCH (item 7) ON after TIMER has been started. BUZZER LIGHT (item 6) will glow.

Note: If BUZZER SWITCH is turned ON before BASKET is lowered, BUZZER will sound until BASKET has fully lowered.

At end of cook cycle, BASKET will raise. BUZZER will sound until BUZZER SWITCH is turned OFF, or until the next cook cycle is started.

Use plastic-coated handles on fry basket to remove basket of cooked product from LIFT CRADLE. Serve or dispense cooked product as required.



IL2567

OPERATION - WFAE & WVAE-55FC (SOLID STATE CONTROLS)



CAUTION: BURN HAZARD

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

PROGRAMMING KEY FUNCTIONS

OPERATING INSTRUCTIONS

TO PROGRAM TIME

1. PRESS AND HOLD THE TIME PROG KEY 3 SECONDS
DISPLAY WILL READ "Prog"
2. SELECT A KEY 1-4 TO PROGRAM
3. ADJUST TIME UP OR DOWN USING KEYS 1 AND 4
4. PRESS PROG KEY TO ACCEPT
CONTROL IS NOW READY FOR PRE ALARM TIME SET (OPTIONAL)
5. ADJUST PRE ALARM UP OR DOWN USING KEYS 1 AND 4, OR
6. PRESS PROG KEY TO ACCEPT (DEFAULT VALUE "0")
7. SELECT ANOTHER KEY TO PROGRAM AND REPEAT STEPS 2-6
8. PRESS TIME PROG KEY TO EXIT PROGRAM MODE

TO PROGRAM TEMPERATURE

1. PRESS AND HOLD THE TEMP PROG KEY 3 SECONDS
DISPLAY WILL READ "Prog"
2. SELECT EITHER KEY 1 OR 4 TO PROGRAM
3. CHOOSE C (CELSIUS) OR F (FAHRENHEIT) USING KEYS 1 OR 4
4. PRESS TEMP PROG KEY TO ACCEPT
5. SET TEMPERATURE USING KEYS 1 AND 4 * DO NOT EXCEED 375F/190C
6. PRESS TEMP PROG KEY TO ACCEPT
7. PRESS TEMP PROG KEY AGAIN TO EXIT PROGRAM MODE

TO START A TIMING CYCLE

PRESS A PRODUCT KEY 1-4

TO RESPOND TO A DONE ALARM

PRESS THE ACTIVE PRODUCT KEY 1-4

TO STOP A TIMING CYCLE

PRESS AND HOLD THE ACTIVE PRODUCT KEY 3 SECONDS

TO VIEW ACTUAL TEMPERATURE

PRESS THE TEMP KEY (FIRST DIGIT OF DISPLAY WILL BE "A")

TO VIEW SET TEMPERATURE

PRESS THE TEMP KEY 2 TIMES (FIRST DIGIT OF DISPLAY WILL BE "P")

DISPLAY DESCRIPTIONS

Lo FRYER IS BELOW COOKING TEMPERATURE
rEdY FRYER HAS REACHED COOKING TEMPERATURE
done COOK CYCLE HAS BEEN COMPLETED
Hi FRYER HAS EXCEEDED COOKING TEMPERATURE

1	FRYER - OFF - FILTER Switch
2	TIME Key
3	TEMP Key
4	DIGITAL Display
5	HEAT INDICATOR
6	PROGRAM INDICATOR
7	PROGRAM Key
8	ARROW Keys

NOTE:

Solid state controller is shipped from the factory with all PROGRAM keys programmed for ZERO time and 350°F (176°C).

IMPORTANT:

DO NOT USE SOLID SHORTENING THE FRYER IS NOT EQUIPPED WITH THE SOLID SHORTENING MELT OPTION.
DO NOT USE LARD.

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 controls time functions.

TEMP key controls temperature functions. Data can be read on the solid state READOUT.

HEAT indicator is lit whenever the burners are energized; **READY** indicator is lit when cooking key oil is at programmed temperature.

ARROW keys are used to scroll through program settings.

PROGRAM keys allow a choice of 4 pre-programmed time / temp settings.

- Press any *PROGRAM* key to start a timing cycle and the display will immediately start to count down.
- Any selected *PROGRAM* key can be cancelled by pressing and holding for 3 seconds.
- CANCEL the Alarm signal by pressing the same *PROGRAM* key.

PROGRAM INDICATOR illuminates to show which program is running.

OPERATION - WFAE-55FC (continued)

PROGRAM MENU TIMES AND TEMPERATURES

For all 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 13.)

Set the POWER SWITCH (item 1) to FRYER.

Program Time

1. Press and hold the time "PROG" key for 3 seconds, display will read "Prog"
2. Select a Program key 1-4 to program.
3. Adjust time up or down using keys 1 and 4.
4. Press "Prog" key to accept control is now ready for pre-alarm time set (optional)
5. Adjust pre-alarm up or down using keys 1 & 4, or
6. Press "Prog" key to accept (default value "0")
7. Select another key to program and repeat steps 2-6
8. Press time "PROG" key to exit program mode.

Program Temperature

1. Press and hold the temp "Prog" key 3 seconds, display will read "Prog".
2. Select either key 1 or 4 to program.
3. Choose C (Celsius) or F (Fahrenheit) using keys 1 or 4
4. Press temp "PROG" key to accept.
5. Set temperature using keys 1 and 4.
DO NOT EXCEED 375°F (190°C).
6. Press temp "PROG" key to accept.
7. Press temp "PROG" key again to exit program mode.

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 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.

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)

WFAE-55F (Manual Controls) HOT BOIL-OUT PROCEDURE



WARNING: BURN HAZARD

TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING
(FULLY CONTERCLOCKWISE)
USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANSER.
CAREFULLY FOLLOW CLEANSER INSTRUCTIONS AND WARNINGS.
DO NOT LEAVE FRYER UNATTENDED
WHILE BOILING OUT FRYPOT
WHEN WATER BEGINS FOAMING,
BE PREPARED TO TURN POWER SWITCH OFF.
Boiling water and splatter can result in moderate to serious injury.

PREPARATION	Drain oil from fryer before cleaning
FREQUENCY	Monthly, or as needed
TOOLS	Low-foaming commercial fryer cleanser Metal disposal container

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.

Press power switch OFF.

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

Press **POWER SWITCH** to **FRYER**.

When water comes to a full boil, press **POWER SWITCH OFF**. When boiling ceases, 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.

Press **POWER SWITCH** to **FRYER**. When the water begins to boil, press **POWER SWITCH OFF**. When the boiling subsides, again press **POWER SWITCH** to **FRYER**. Repeat this procedure continuously for five (5) minutes.

Press **POWER SWITCH OFF**. Allow the solution to set for thirty (30) minutes.

Allow solution to cool to 120°F (49°C) or less before draining.

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.

CLEANING INSTRUCTIONS (continued)

WFAE-55FC (Solid-State Controls) HOT BOIL-OUT PROCEDURE



WARNING: BURN HAZARD

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.

IL2570

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

Press POWER SWITCH OFF.

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

Press POWER SWITCH to FRYER.

When water comes to a full boil, press POWER SWITCH OFF. When boiling ceases, 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.

Press POWER SWITCH to FRYER. When the water begins to boil, press POWER SWITCH OFF. When the boiling subsides, again press POWER SWITCH to FRYER. Repeat this procedure continuously for five (5) minutes.

Press POWER SWITCH OFF. Allow the solution to set for thirty (30) minutes.

Allow solution to cool to 120°F (49°C) or less before draining.

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.

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 heat reservoir. Touching hot reservoir
with bare hands can cause serious injury

IL2571

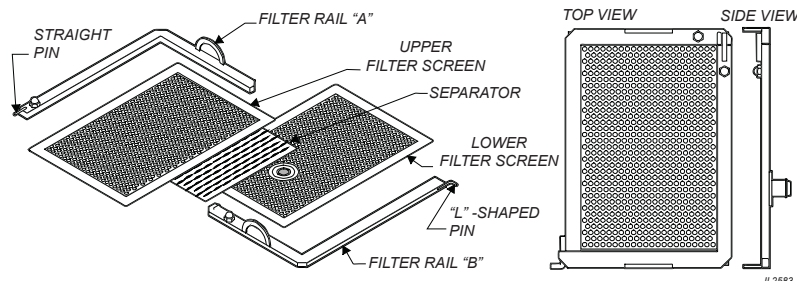
Clean FILTER LEAF after each day's filtration, or as needed to return oil promptly to the kettle.

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

IL2572



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.

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.

MAINTENANCE - FILTER SYSTEM (continued)



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.

IL2573

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



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 1/2 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 cause serious injury

IL2574

IMPORTANT NOTE:

These instructions for discarding used oil may be disregarded if you are using WELLS MOBILE OIL CADDY WAOC1.

The WAOC1 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:

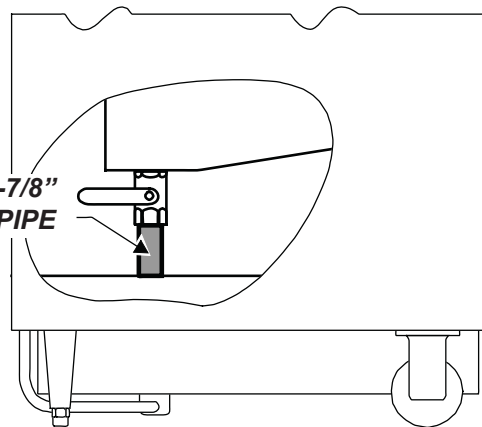
Always follow the directions provided with the caddy.

WAOC1 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!**

Press POWER SWITCH to OFF. Allow oil to cool to 120°F (49°C) or less before attempting to drain oil from fryer.

Using suitable gloves, remove 1-1/4 NPT x 5-7/8" drain pipe from drain valve. Store this item in a convenient place.

1-1/4 NPT x 5-7/8"
DRAIN PIPE



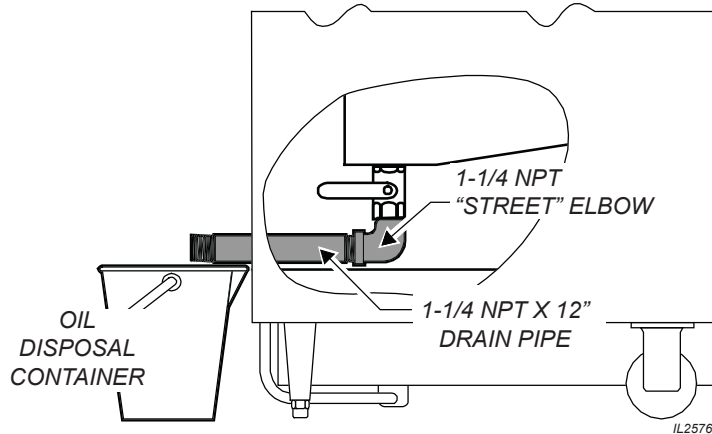
IL2575

MAINTENANCE - DISCARDING USED OIL (continued)

Screw provided 1-1/4 NPT STREET ELBOW into DRAIN VALVE.
Position female end to point forward.

Screw provided 1-1/4 NPT x 12" DRAIN PIPE into elbow. Hand tight is sufficient.

Place a suitable METAL OIL DISPOSAL CONTAINER under DRAIN PIPE.



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.

Slowly turn DRAIN VALVE LEVER down toward the OPEN (vertical) position. Fill the container no more than 1/2 full.

Close the DRAIN VALVE and allow oil to finish draining from pipe before removing container. Dump used oil into your WASTE OIL CONTAINER. Continue this process until frypot is empty.

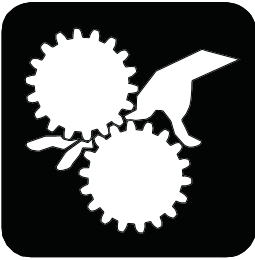
Close the DRAIN VALVE by rotating DRAIN VALVE LEVER up to the CLOSED (horizontal) position.

Using suitable gloves, unscrew 1-1/4 NPT x 12" DRAIN PIPE from ELBOW. Unscrew ELBOW from DRAIN VALVE. Store these items in a convenient place.

Reinstall the 1-1/4 NPT x 5-7/8" DRAIN PIPE into the DRAIN VALVE.

Clean up any spilled oil.

MAINTENANCE INSTRUCTIONS - CRADLE LIFT



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

IL2577

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.

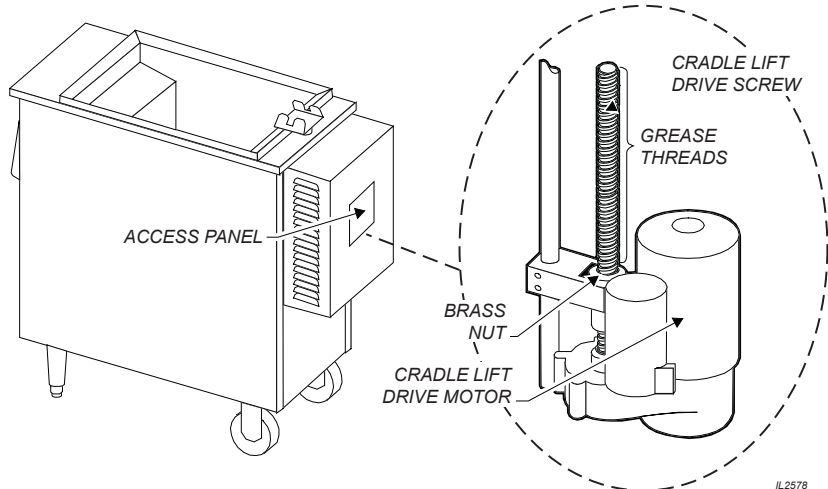
Wear to the FRYPOT caused by frozen rollers is not covered by warranty.

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

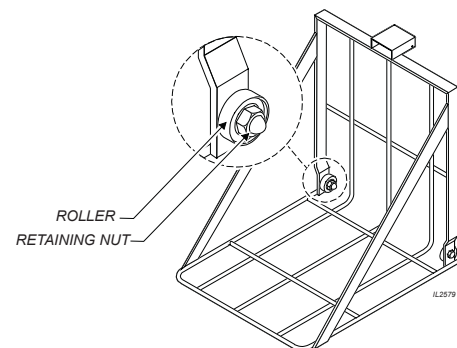
DAILY: Wash cradle in a dishwasher or in a sink with warm water and mild soap or detergent.

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!



TROUBLESHOOTING - WFAE-55F (Manual Controls)

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Fryer will not heat	Unit disconnected from electric power	Reconnect to power Check/reset circuit breaker
	Temp control thermostat (item 10) not set	Set thermostat to desired temperature
	Hi-Limit thermostat (item 9) tripped	Allow unit to cool, reset hi-limit See page 3
	Drain valve not closed (wand-equipped units only)	Be sure drain handle is fully horizontal
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Lift cradle will not lower	Timer not set or not activated	Set timer to other than "0", press red button to lower cradle.
	Internal damage or mis-adjustment	Contact your Authorized Wells Service Agency for repairs
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
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 9) 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 11) 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.

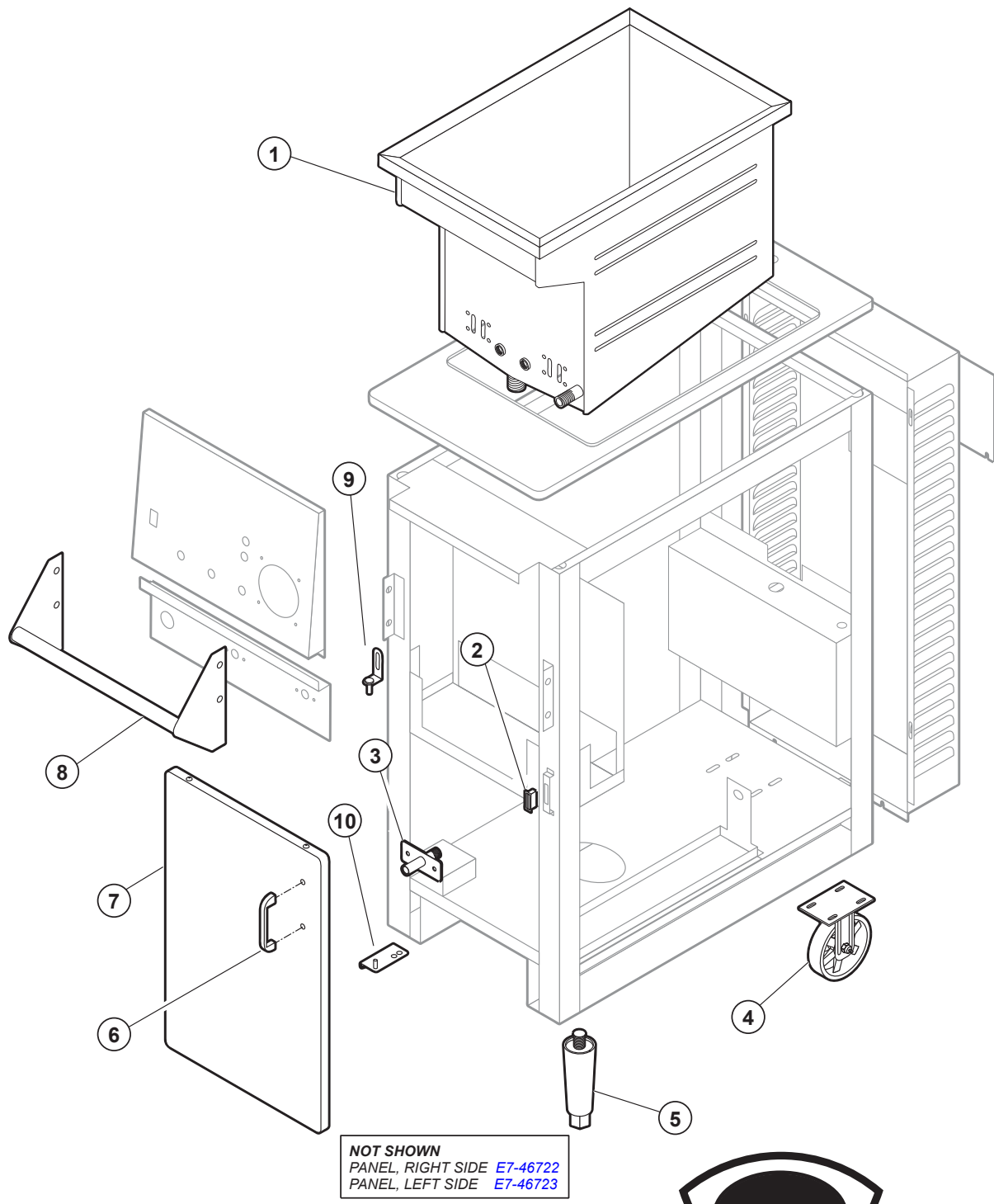
TROUBLESHOOTING - WFAE-55FS (Solid State Controls)

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	Program menu key for desired temperature
	Hi-Limit thermostat (item 9) tripped	Allow unit to cool, reset hi-limit See page 3
	Internal damage	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.
	Internal damage or mis-adjustment	Contact your Authorized Wells Service Agency for repairs
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
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 9) 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 11) 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.

EXPLODED VIEW: WFAE55F/FC

WFAE-55F (MANUAL CONTROLS) ELECTRICAL COMPONENTS



Model: WFAE55F/FC
Free Standing Electric Fryer
Cabinet Components
PL363



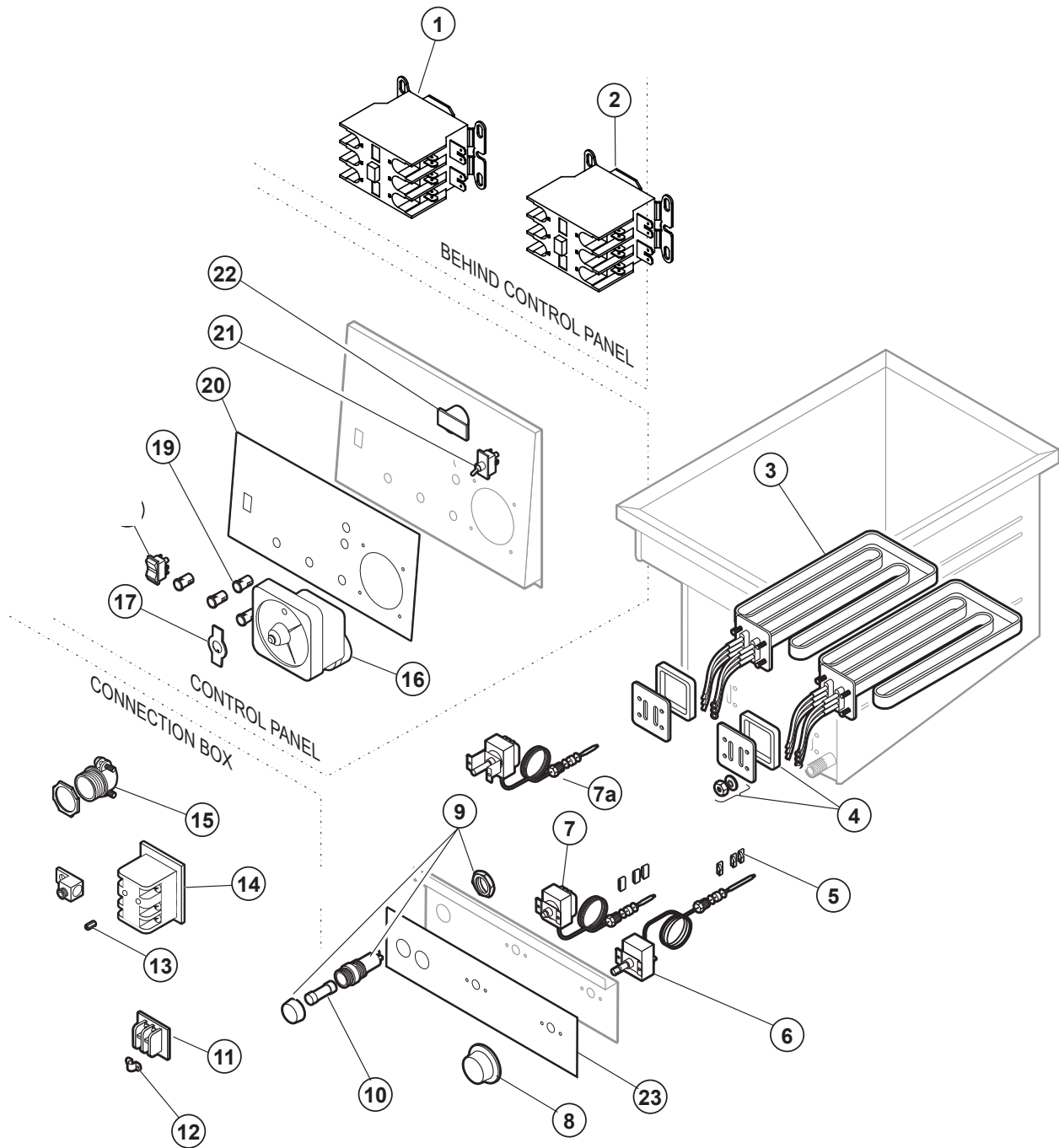
IL1764 Rev. C 1/02/15

PARTS LIST: WFAE55F/FC

WFAE-55F/FC ELECTRIC OPEN FRYPOT CABINET COMPONENTS			
Fig No	Part No	Qty	Description
1	E7-49729	1	KETTLE ASSY WFAE55
	M3-301462		KETTLE ASSY WVAE55
2	2R-46502	1	MAGNET DOOR
3	E7-46720	1	SUCTION LINE FITTING ASSY
4	2P-47011	2	CASTER RIGID 5"
5	2A-46480	2	LEG 6-7 1/4" ADJUSTABLE
6	2R-38668	1	HANDLE DOOR
7	E7-41713	1	DOOR ASSY WFE WFAE30/WFPE
8	E7-300527	1	GUARD ROD ASSY WFAE55/30
9	E7-46422	1	BRKT HINGE DOOR TOP
10	E7-46423	1	BRKT HINGE DOOR BOTTOM
NI	E7-46722	1	PANEL SIDE RT WFAE55/30
NI	E7-46723	1	PANEL SIDE LF WFAE55/30

EXPLODED VIEW: WFAE55F (Manual Controls)

WFAE-55F (MANUAL CONTROLS) ELECTRICAL COMPONENTS



Model: WFAE55F
Free Standing Electric Fryer
Electrical Components (Manual Controls)

PL363



IL1765 REV D (11-22)

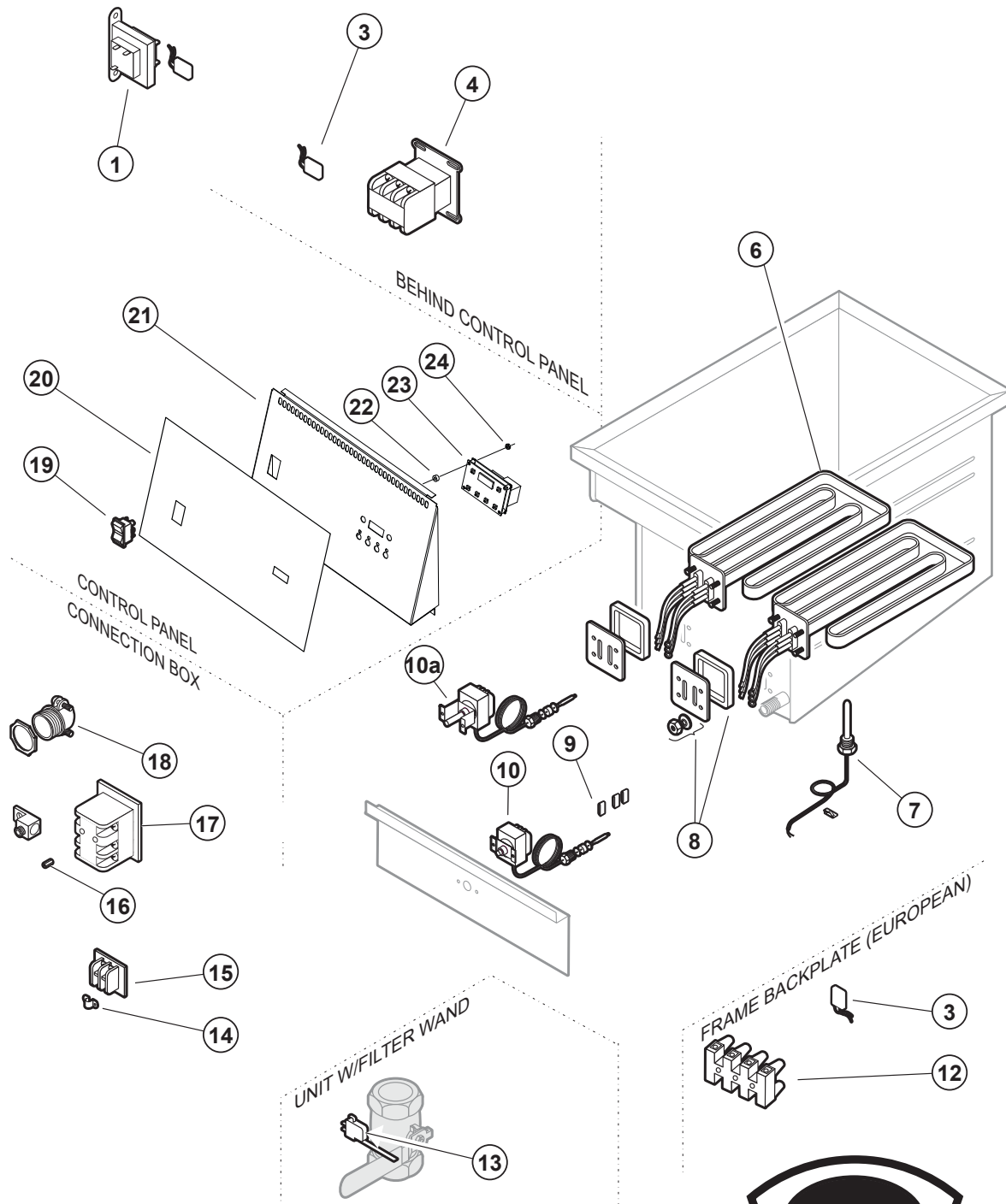
PARTS LIST: WFAE55F (Manual Controls)

WFAE55F ELECTRIC OPEN FRYPOT ELECTRICAL COMPONENTS (MANUAL CONTROL)				
Fig No	Part No	Qty	Description	Application
1*	2E-Z14960	1	CONTACTOR,40A 208/240COIL	Units built after 01 NOV. 2022
2*	2E-Z14960	1	CONTACTOR,40A 208/240COIL	
3	E7-300009	2	ELEM ASSY 208V 8.5KW	
	2N-300013		ELEM ASSY 240V 8.5KW	
4	WS-66863	1	GASKET KIT ELEM	
5	2C-49689	6	CLAMP BULB SS	
6	WS-66688	1	THERMO TEMP CTRL	
7	WS-66663	1	THERMO HIGH LIMIT	Prior to 2009
7a	2T-307574	1	THERMO SAF MAN RESET	
8	2R-45653	1	KNOB CONTROL 2.25 OD .25	
9	2E-34769	2	FULEHLDR HPG-EE 10A 240V	
10	2E-34768	2	FUSE SC-10 10A 300V	
11	2E-33068	1	TERM BLOCK 2POLE	
12	2E-34005	1	JUMPER FLAME SENSOR TERM	
13	2C-41974	2	NUT 8-32 HEX 7/8 LONG ALU	
14	WS-50131	1	TERM BLOCK KIT (RETRO)	
15	2K-300102	1	STRAIN RELIEF INPT .375-1	
16	2P-Z13854	1	TIMER 40MIN 240V SPDT	
17	2E-33192	1	PANEL, ON & OFF SWITCH	
18	2E-49550	1	SWITCH ROCKER POWER	
19	2J-30516	4	LIGHT SIGNAL AMBERR	
20	2M-302391	1	FACEPLATE CONTROL WELLS	
21	2E-44904	1	SWITCH TOGGLE W/SEAL	
22	2J-44834	1	BUZZER 220V ROHS	
23	2M-Z13237	1	GRAPHIC LOWER 55F	

*Units built prior to 01 Nov. 2022 will require service kit WL1069 for replacement

EXPLODED VIEW: WFAE55FC (Electronic Control)

WFAE-55FC (SOLID-STATE CONTROLLER) ELECTRICAL COMPONENTS



Model: WFAE55FC
 Free Standing Electric Fryer
 Electrical Components (Solid-State Controller)
 PL363



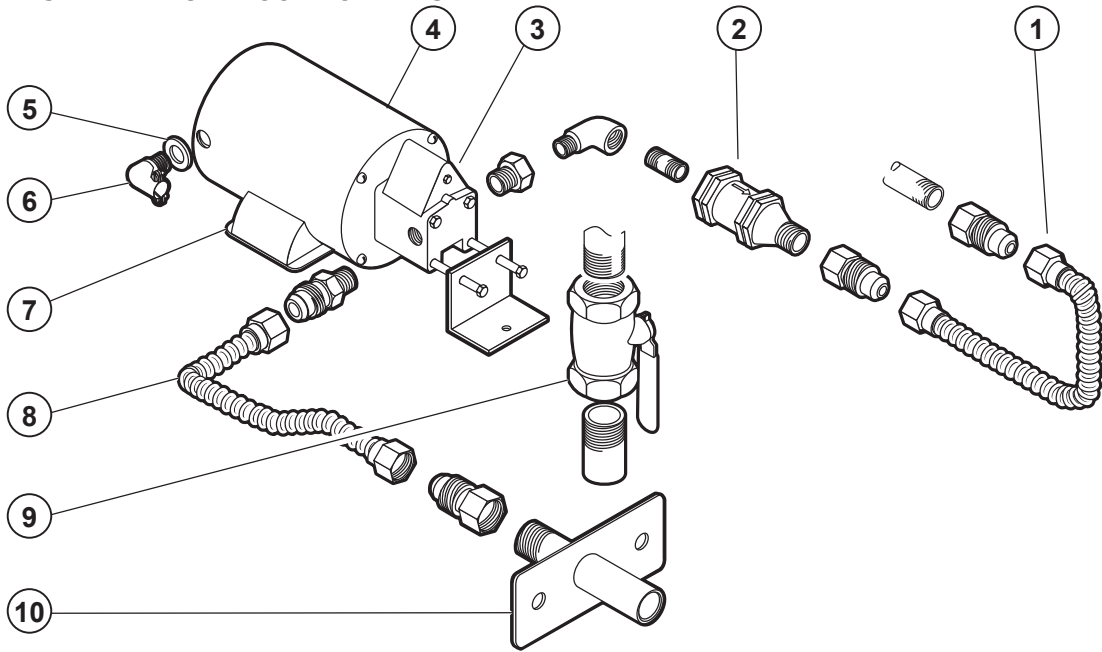
IL2584 Rev. A 11/15/12

PARTS LIST: WFAE55FC (Electronic Control)

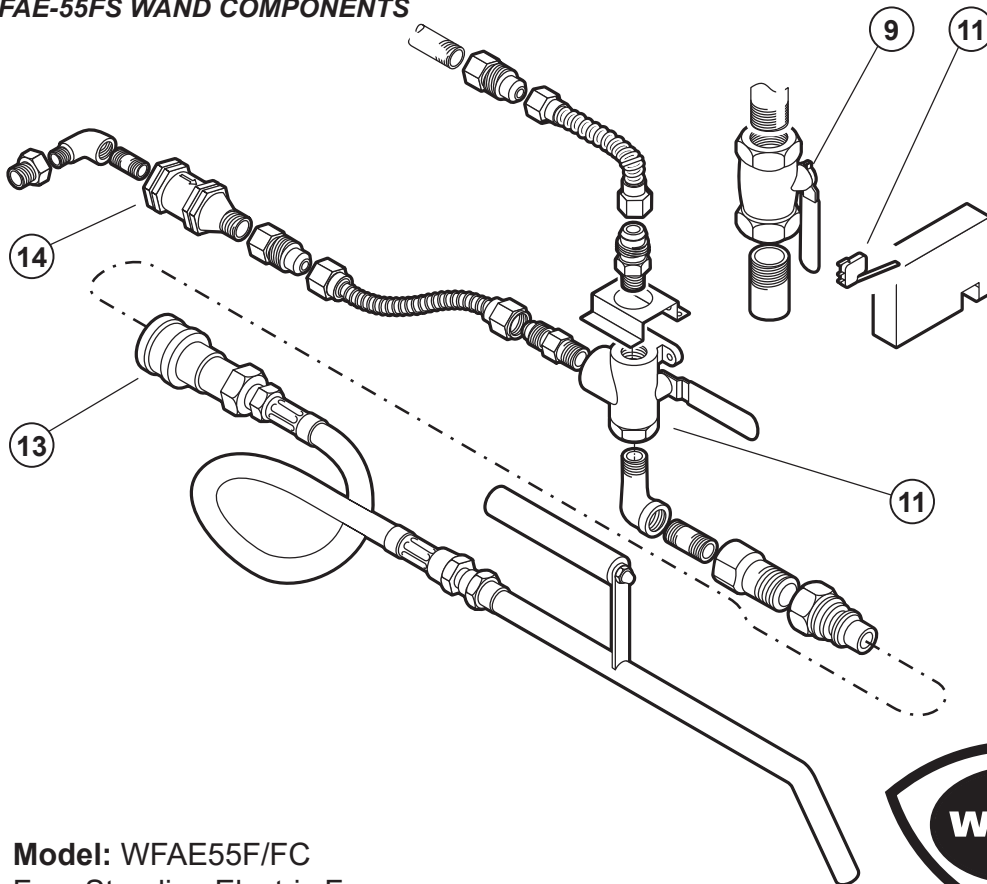
WFAE55FC ELECTRIC OPEN FRYPOT ELECTRICAL COMPONENTS (SOLID STATE CONTROL)				
Fig No	Part No	Qty	Description	
1	2E-301454	1	TRANSFORMER 208/240V 24V	
3	2E-300688	1/3	SPARK QUENCHER, 380-415V ONLY	
4	WS-57779	2	CONTACTOR 3POLE 208V 40A	
	WS-57780		CONTACTOR 3POLE 240V 40A	
6	2N-306258UL	2	ELEM 208V 5.67KW WFAE, 1 PH	
	E7-300009		ELEM ASSY 208V 8.5KW, 3 PH	
	2N-306259UL		ELEM 240V 5.67KW WFAE, 1 PH	
	2N-300013		ELEM ASSY 240V 8.5KW WFAE, 3PH	
7	2J-301465	1	THERMISTOR 91K W/LEADS	
8	WS-66863	2	GASKET KIT, ELEMENT	
9	2C-49689	6	CLAMP BULB SS F49RT F58RT	
10	WS-66663	1	THERMO HI-LIMIT	Prior to 2009
10a	2T-307574	1	THERMO SAF MAN RESET	
12	2E-40310	1	TERM BLOCK 4POLE 75AMP	
13	2E-44887	1	SWITCH MICRO 120V 15A	
14	2E-34005	1	JUMPER FLAME SENSOR TERM	
15	WS-53068	1	TERM BLOCK 2POLE	
16	2C-41974	2	NUT 8-32 HEX 7/8 LONG ALU	
17	WS-50131	1	TERM BLOCK KIT (RETRO)	
18	2K-300102	1	STRAIN RELIEF 1NPT .375-1	
19	2E-49550	1	SWITCH ROCKER POWER	
20	2M-Z16212	1	FACEPLATE CONTROLLER 55FC	
21	E7-Z16328	1	CONTROL PANEL	
22	2K-Z1530	4	SPACER	
23	2J-Z16356	1	CONTROL CTT	
24	2C-2553	4	NUT 6-32 HEX STL NO	

EXPLODED VIEW: WFAE55F/FC

WFAE-55F/FS FILTER PUMP COMPONENTS



WFAE-55FS WAND COMPONENTS



Model: WFAE55F/FC
Free Standing Electric Fryer
Wand & Filter Pump Components

PL363



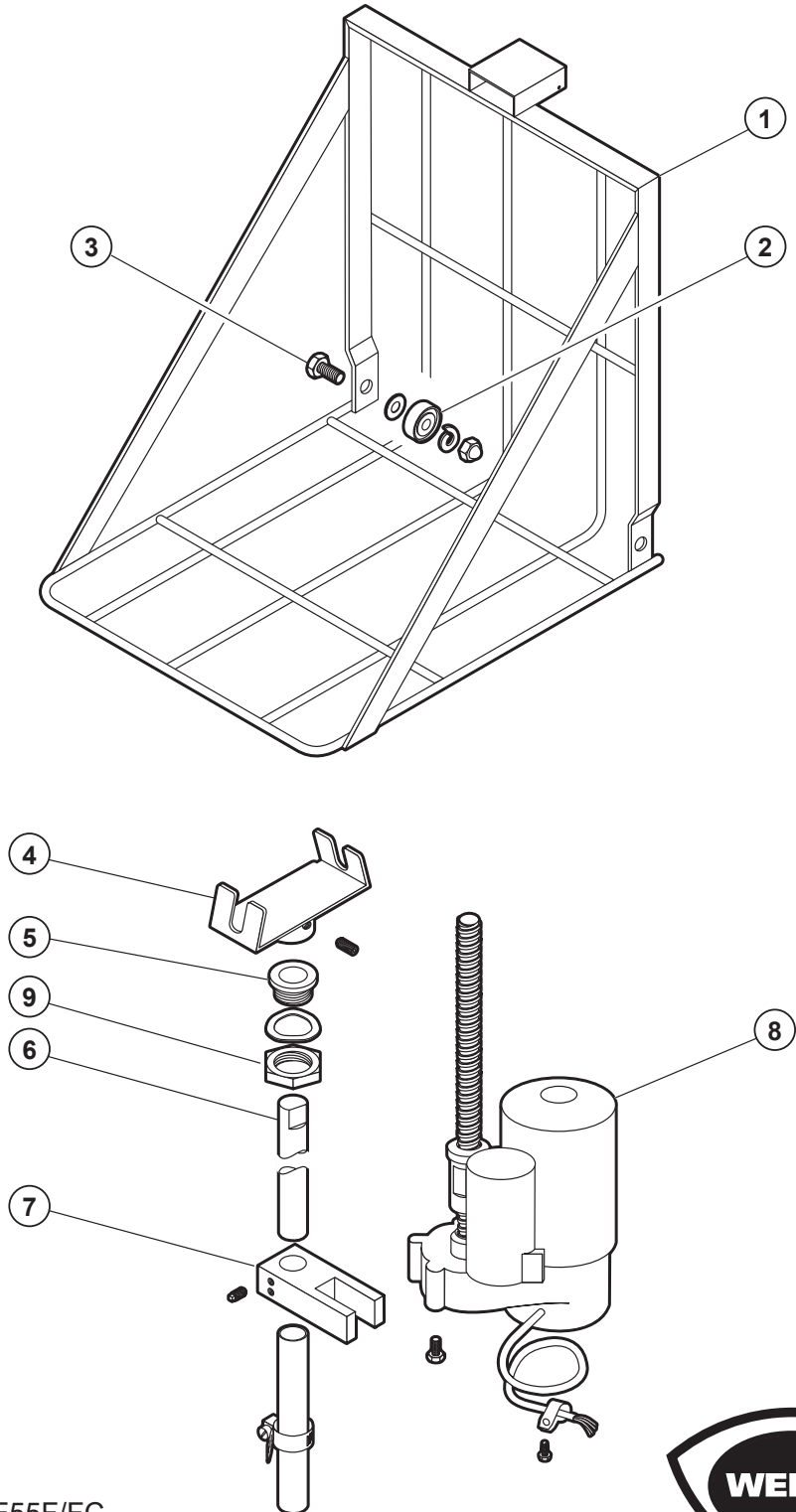
IL1767 Rev. C 10/19/12

PARTS LIST: WFAE55F/FC

WFAE-55F/FC ELECTRIC OPEN FRYPOT WAND & FILTER PUMP COMPONENTS			
Fig No	Part No	Qty	Description
1	2J-302283	1	HOSE ASSY SS .6 OD X 14
2	2V-46692	1	VALVE CHECK 3/8 NPT WF/WVA
3	WS-501231	1	PUMP ASSY
4	WS-501205	1	MOTOR FILTER 1P 115/230V
5	2I-Z12311	1	GASKET-FIBER WASHER
6	2K-3396X	1	FTG FLEX CONDUIT 90X3/8
7	WS-501205	1	MOTOR FILTER 1P 115/230V
8	2J-302287	1	HOSE ASSY SS 3/4 OD X 16
9	2V-49816	1	VALVE BALL 1-1/4 1500PSIG
10	E7-46720	1	SUCTION LINE FTING ASSY
11	2E-44887	1	SWITCH MICRO 120V 15A
12	DD-304309	1	VALVE 3 WAYS SS
13	DD-304734	1	OIL WAND & HOSE ASSY
14	2V-46692	1	VALVE CHECK 3/8NPT WF/WVA

EXPLODED VIEW: WFAE55F/FC

WFAE-55F/FC AUTO-LIFT COMPONENTS



Model: WFAE55F/FC
Free Standing Electric Fryer
AUTO-LIFT COMPONENTS
PL363



IL1769 Rev. C 10/19/12

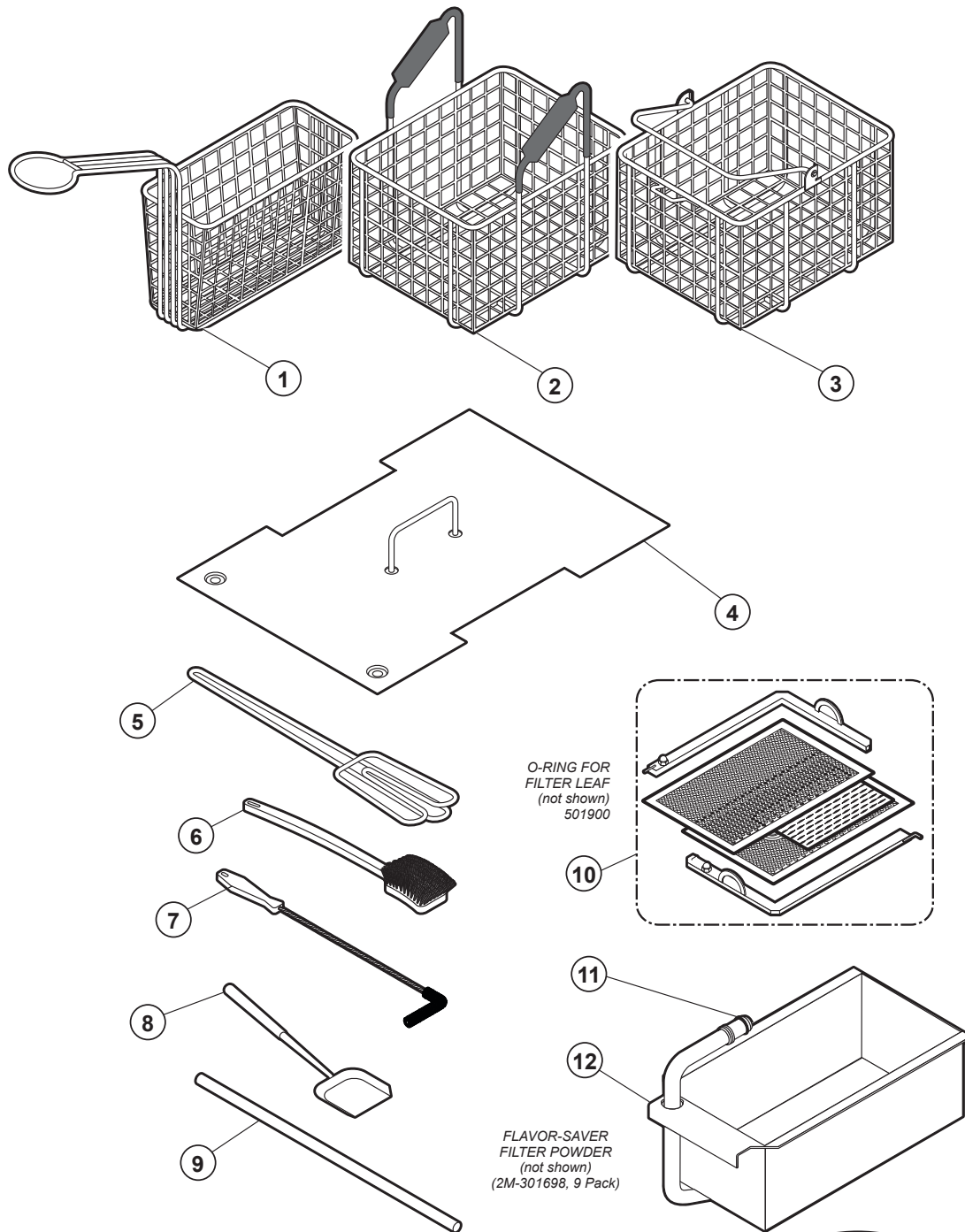
363 2M-Z16530 Owners Manual WFAE-55F/FC Free-Standing Electric Fryer

PARTS LIST: WFAE55F/FC

WFAE-55F/FC ELECTRIC OPEN FRYPOT AUTO-LIFT COMPONENTS			
Fig No	Part No	Qty	Description
1	E7-49961	1	CRADLE LIFT BASKET WFAE55
2	2P-300031	2	BEARING ROLLER .750D X .2
3	2C-41048	2	SCREW 1/4-20-3/4
4	DD-300037	1	PIVOT CRADLE WFAE55
5	2K-49972	1	BUSHING LIFT ROD WFAE55
6	2A-300542	1	ROD LIFT MOTOR WFAE55
7	2V-49812	1	YOKE ROD LIFT MOTOR WFAE55
8	2U-300513	1	MOTOR LIFT 1/10HP 230V 50
9	2C-49843	1	NUT 1-14 FINISH HEX JAM

EXPLODED VIEW: WFAE55F/FC

WFAE-55F/FS ACCESSORIES & REMOVABLE COMPONENTS



Model: WFAE55F/FC
Free Standing Electric Fryer
ACCESSORIES & REMOVABLE COMPONENTS
PL363



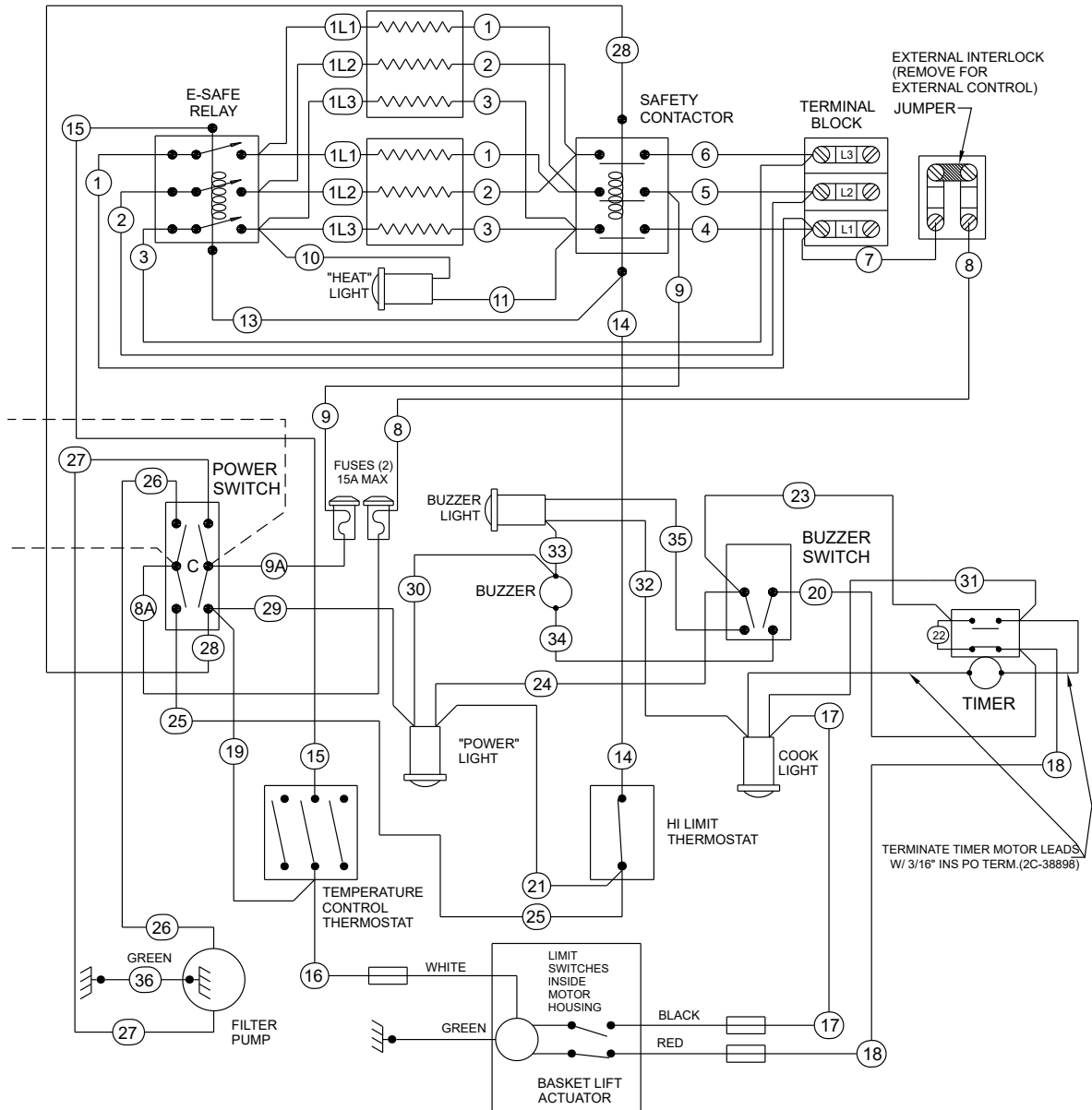
IL1768 Rev. B 10/19/12

PARTS LIST: WFAE55F/FC

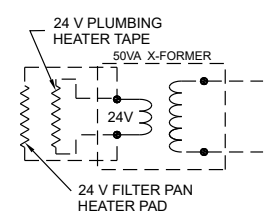
WFAE-55F/FC ELECTRIC OPEN FRYPOT ACCESSORIES & REMOVABLE COMPONENTS			
Fig No	Part No	Qty	Description
1	2B-305097	2	BASKET WIRE TWIN WFAE55
2	2B-301667	1	BASKET FRYER WFA55
3	2B-306245	1	BASKET FRYER WFAE WVAE
4	E7-300235	1	COVER KETTLE WFAE55
5	2B-302203	1	PADDLE STIRRING CHICKEN
6	2P-302204	1	BRUSH CLEANING FRYERS
7	2P-46479	1	BRUSH CLEANING ELEMENT
8	2R-301901	1	SHOVEL STAINLESS STEEL
9	2C-49752	1	DOWEL CLEANOUT DRAIN
10	2I-301847	1	FILTER LEAF
11	2I-46474	5	O-RING .5 ID X .63 OD VIT
12	E7-301845	1	RESERVOIR ASSY WFAE55
NI	WS-501900	1	O-RING FILTER LEAF
NI	2M-301698	1	POWDER FILTER 9 PACK WFAE

WIRING DIAGRAM

WFAE-55F & FAE-55F
3Ø, 208V OR 240V, 17KW



--- OPTIONAL SOLID SHORTENING MELT OPTION

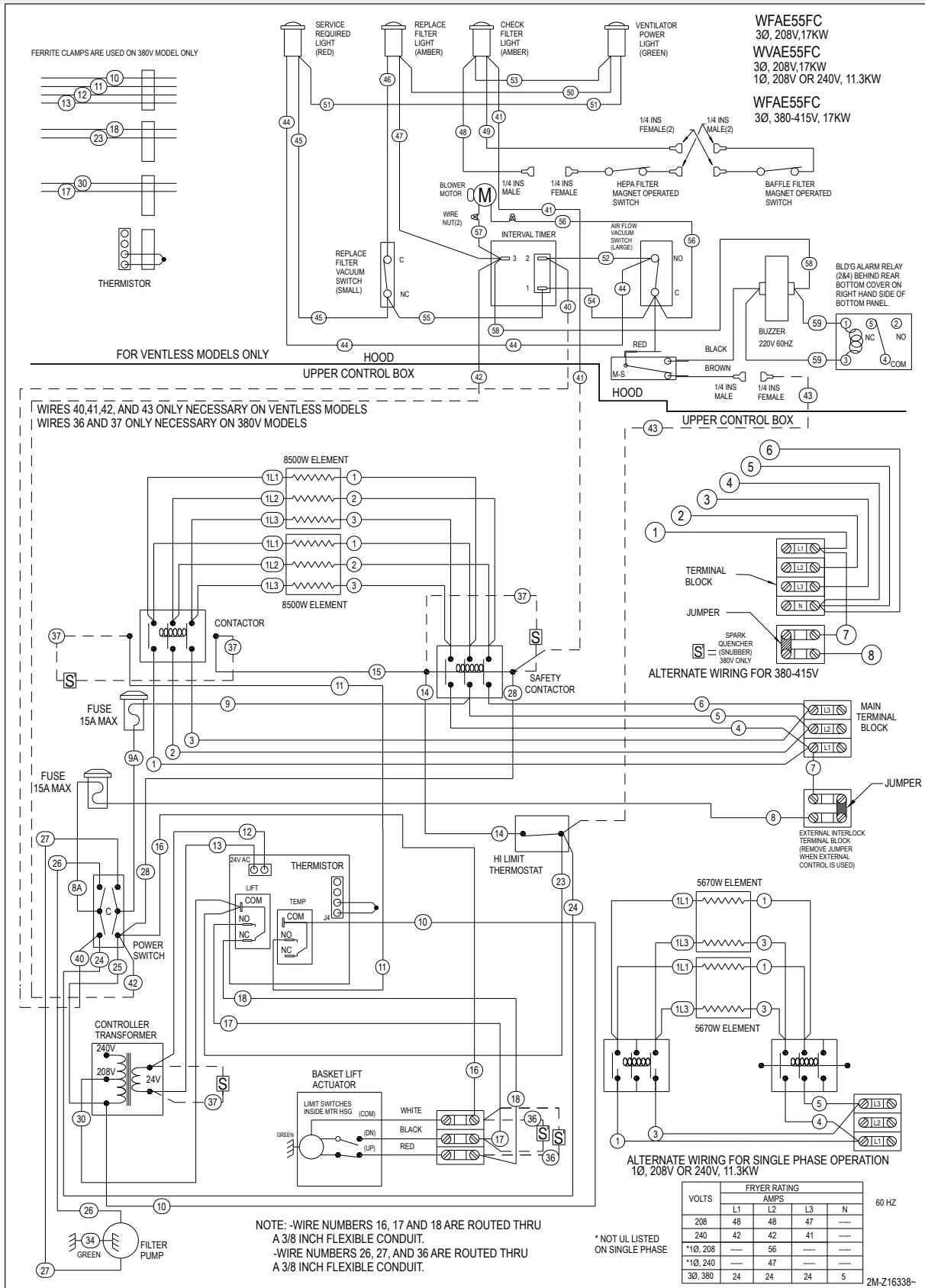


VOLTS	NOM AMPS PER LINE			60 HZ
	THREE PHASE			
	L1	L2	L3	
208	48	48	47	
240	42	42	41	

2M-Z13149-

363 2M-Z16530 Owners Manual WFAE-55F/FC Free-Standing Electric Fryer

WIRING DIAGRAM





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