WELLS MANUFACTURING
10 Sunnen Dr., St. Louis, MO 63143
telephone: 314-678-6314
fax: 314-781-2714
www.wellsbloomfield.com

OPERATION MANUAL

STANDARD FRYERS

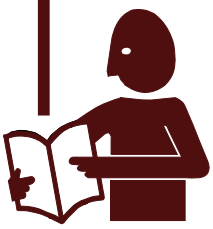
BUILT-IN MODELS

F556
F676
F856

Includes INSTALLATION USE & CARE

Model F556

Model F856



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 Manufacturing 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 Manufacturing 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 Manufacturing 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 Manufacturing 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:

Wells Manufacturing
10 Sunnen Dr., St. Louis MO 63143 USA
phone (314) 678-6314 or fax (314) 781-2714

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 Manufacturing 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.

TABLE OF CONTENTS

WARRANTY	xi
SPECIFICATIONS	1
FEATURES & OPERATING CONTROLS	2
PRECAUTIONS & GENERAL INFORMATION	3
AGENCY LISTING INFORMATION	4
INSTALLATION	4
OPERATION	6
CLEANING INSTRUCTIONS	7
TROUBLESHOOTING SUGGESTIONS	9
MAINTENANCE	10
PARTS & SERVICE	11
CUSTOMER SERVICE DATA	11

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

MODEL	VOLTS	AMPS	WATTS	POWER SUPPLY CORD
F556	208VAC 1ø	27.7A	5.75KW	NOT SUPPLIED
	240VAC 1ø	24.0A	5.75KW	
F676	208VAC 3ø	L1=38.3A L2=22.1A L3=22.1A	9.2KW	NOT SUPPLIED
	208/240VAC 3ø	L1=28.8/33.2A L2=16.6/19.2A L3=16.6/19.2A	6.9/9.2KW	
F856	208VAC 3ø	L1=31.9A L2=31.9A L3=31.9A	11.5KW	NOT SUPPLIED
	240VAC 3ø	L1=27.6A L2=27.6A L3=27.6A	11.5KW	
	480VAC 3ø	L1=16.0A L2=16.0A L3=16.0A	11.5KW	

FEATURES & OPERATING CONTROLS

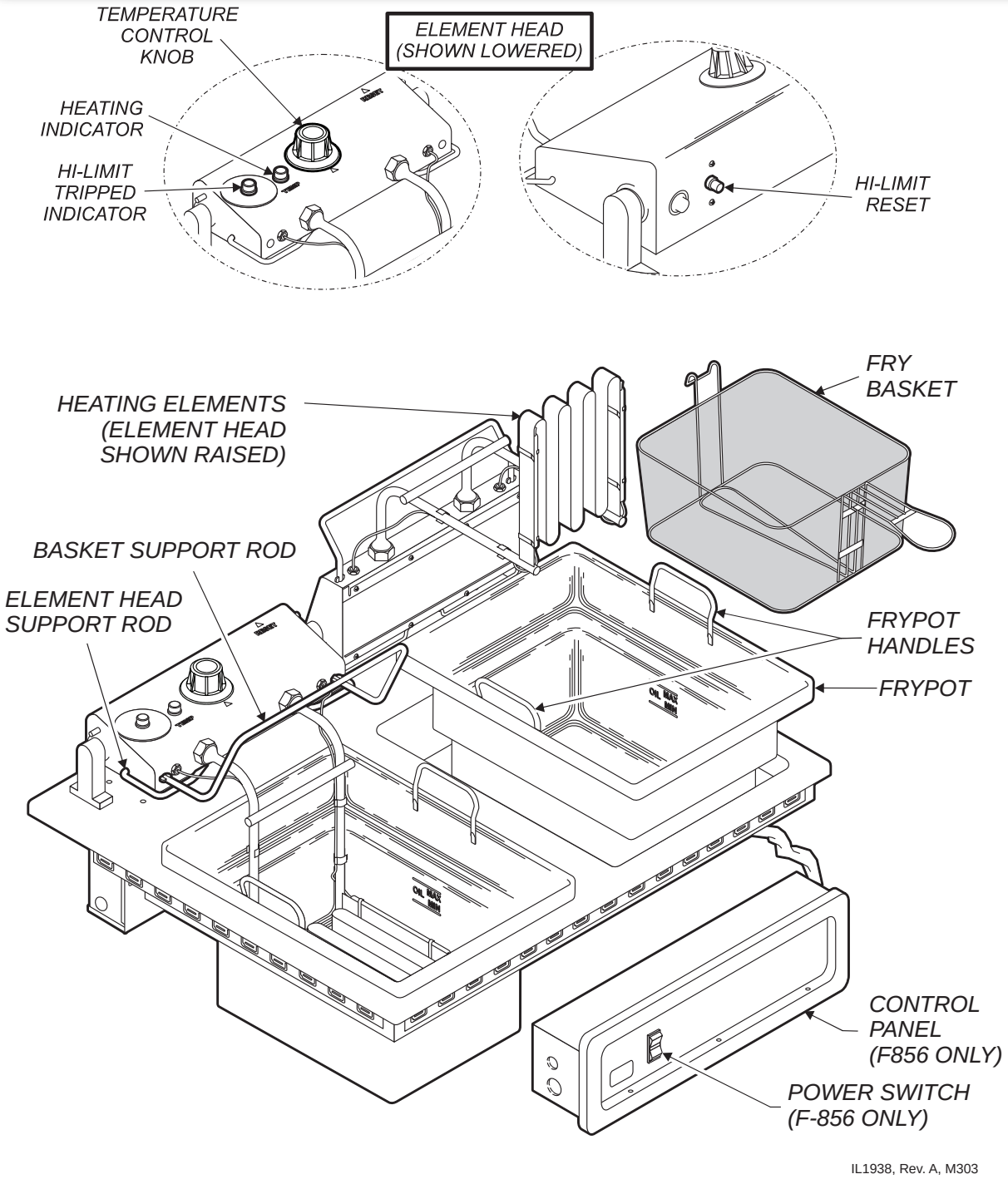


Fig. 1 Built-In Fryer Features & Operating Controls
F-856 Shown - Others are Similar Except as Noted

DANGER: BURN HAZARD

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

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.

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.

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.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring.

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

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

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.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION: HOT SURFACE

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

AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions.*

This appliance is Underwriters Laboratory recognized (). Since this appliance is only a single component of a complete installation, the finished installation of this unit requires additional evaluations to Underwriters Laboratory standards.

Refer to *Installation Instructions* included with the appliance for Underwriters Laboratories conditions of acceptability, electrical requirements and other installation concerns.

NSF STD 4

INSTALLATION

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting electrical power or otherwise 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 attached labels and diagrams.

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

CUT-OUT AND INSTALLATION

Cutouts

a. Fryers may be installed in METAL COUNTERS ONLY.
b. Cutout dimensions for fryers and control panels are listed on the *Installation Instructions* provided with the fryer.
c. Refer to the *Installation Instructions* for Underwriters Laboratories *Conditions of Acceptability.*

Mounting the fryer:

a. Verify that provided sealants are applied to the under side of the fryer top flange prior to setting the unit into the cutout.
b. After installation, verify that the tabs on the Wellsloks are turned out to lock the appliance into the counter (see Fig. 2).
c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.

Refer to the *Installation Instructions* for required clearances. Maintain required clearances between the appliance and adjacent combustible and non-combustible surfaces.

Sufficient overhead clearance must be provided to allow the element assembly to be raised. Refer to the *Installation Instruction Sheet* for required clearances.

Avoid storing flammable or combustible materials near the appliance. This includes gasoline and other fuels, mops, rags and wrapping paper.

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.

IMPORTANT: This is a GENERAL GUIDE. For specific equipment and cutout dimensions, and other installation details, refer to the *Installation Instructions* supplied with the appliance.

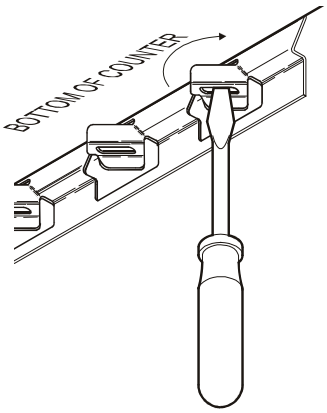


Fig. 2 Set the Wellslloks

IMPORTANT: Water damage caused by failure to set Wellsloks, failure to install gasket, or failure to seal flange to counter is **NOT** covered by warranty.

WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

FRYER ELECTRICAL INSTALLATION

Fryers must be connected directly to an appropriately sized electric circuit. Conduit and strain relief must be provided by the electrician. Refer to equipment nameplate for voltage and amperage requirements.

If an equipment shutdown interface is required by local fire code, the flame sensor terminal block may be accessed by removing the back panel. Replace the jumper of the terminal block with wiring to a normally closed contact of the building fire management system. DO NOT connect power to the flame sensor terminal block. Wiring and contacts must be capable of handling 30 amps.

F676 and F856 fryers are shipped from the factory wired for three phase. Conversion to single phase must be performed in the field by the electrician.

CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION: ELECTRIC SHOCK HAZARD

The ground lug of built-in fryers must be connected to a suitable building electric ground.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

OPERATION

DANGER: BURN HAZARD

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

CAUTION: HOT SURFACE

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

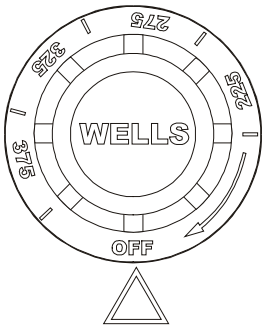


Fig. 3 Temperature Control Knob

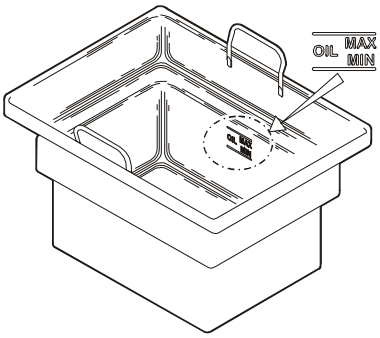


Fig. 4 Oil Level Marking

NOTE: If the oil temperature exceeds 440ºF, the hi-limit safety will shut down the unit, and light the red T*ROUBLE* light. To reset:
Allow the oil to cool, then press the red button on the back of the element head until it "clicks" and stays in.
If tripping persists, see Troubleshooting Suggestions, page 9.

Normal Operation

1. a. Be sure the TEMPERATURE CONTROL KNOB is turned to *OFF*.
   b. Lower the ELEMENT HEAD into the frypot by pushing back on the BASKET SUPPORT ROD, raising the ELEMENT HEAD SUPPORT ROD, then carefully lowering the elements.

2. Fill the FRYPOT with commercial-grade liquid shortening to the MIN OIL line.
   Capacity: 15 pounds (F556), or 30 pounds (F676 and F856).

   IMPORTANT: DO NOT overfill the frypot. Cold oil will expand as it heats. Adding too much oil will allow the frypot to overflow during operation.

   For best results, always use top grade commercial shortening made specially for frying. Maintain proper oil level in frypot during operation.

3. Turn the TEMPERATURE CONTROL KNOB to the desired temperature. Press POWER SWITCH (F856 only) to ON. The HEAT INDICATOR will glow. When the oil reaches the desired temperature, the heat indicator will go out. The heat indicator will go off and on during operation as the thermostat cycles to maintain temperature.

   For best results: DO NOT set temperature control to a temperature setting higher than is required for the food product.

4. Load either or both baskets no more than 1/2 full with food product.
   a. DO NOT overload fry baskets. For best results, load baskets uniformly to half full.
   b. Using the basket handle, lower the baskets into the hot oil.
   c. When food is cooked, lift the basket out of the oil by the handle. Hang the baskets on the BASKET SUPPORT ROD to drain.

5. When the heat indicator light cycles off, the fryer is ready to cook the next load.

6. Reduce temperature control to 225ºF during idle periods to save power and extend the life of the oil. The fryer will return to operating temperature in just a few minutes when needed.

7. Keep the fryer clean at all times. Rinse baskets frequently, and dry thoroughly, in order to prevent oil contamination.

8. Drain the frypot completely after use. Filter the oil daily, or more often during heavy use.

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.

PREPARATION
Turn temperature control 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
Container for disposal of used oil.

CLEANING

1. Press power switch OFF (F856). Turn temperature control to OFF. Disconnect the fryer from electric power.

2. Remove fry baskets, then swing the element head up and out of the frypot.
   NOTE: The element support rod is spring-loaded. When the element head is raised, the support rod will automatically swing into position to keep the element head raised.

3. Allow the oil to cool to a safe temperature (120ºF or less). Carefully remove the frypot: wearing heat-resistant gloves, lift the frypot by the handles. Drain the oil into a suitable container.

4. Frypot and baskets may be washed in a dishwasher, or with warm water and mild detergent. Rinse thoroughly and dry completely.

5. Wipe/brush all crumbs, breading and cooking debris from elements. Pay particular attention to the area between the element and the thermobulbs. Be careful that the capillary tubes of the thermobulbs are not moved or damaged during cleaning.

6. Keep all exterior surfaces free from splashed grease by wiping with a clean cloth dampened with warm water and mild detergent. A non-abrasive detergent and plastic scouring pad may be used for stubborn deposits.

   IMPORTANT: DO NOT use steel wool or abrasive cleansers as these will damage the surface finish.

   IMPORTANT: DO NOT submerge fryer in water. DO NOT spill or pour water into controls, control panel or wiring. Damage to internal components will occur.

7. Be certain frypot is completely dry, then reinstall in fryer.
   a. Be sure the TEMPERATURE CONTROL KNOB is turned to *OFF,* then reconnect to electric power.
   b. Lower the ELEMENT HEAD into the frypot by pushing back on the ELEMENT LIFTING HANDLE, raising the SUPPORT ROD, then carefully lowering the elements.
   c. Add new or filtered oil to the MIN OIL line in frypot

Procedure is complete.

CAUTION: ELECTRIC SHOCK HAZARD

Disconnect fryer from electric power before cleaning.

CAUTION: BURN HAZARD

Allow fryer to cool completely before cleaning.

CAUTION: ELECTRIC SHOCK HAZARD

Do not submerge fryer in water.

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

DO NOT submerge fryer in water. Damage to internal components will occur. Damage to internal components from water damage is **not** covered by warranty.

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

To remove carbonization from frypot and element, see *PERIODIC CLEANING* on page 10.

IMPORTANT: Nickel plated frypot must be dried completely in order to prevent rusting, and to eliminate water contamination of the cooking oil.

DISPOSAL OF USED OIL

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 handling hot oil.

PREPARATION	Turn temperature control to *OFF* Allow fryer to cool completely before draining
FREQUENCY	Daily, or as needed
TOOLS	Container for disposal of used oil.

OIL DISPOSAL

1. Press power switch OFF (F-856). Turn temperature control to OFF.
2. Allow the oil to cool to a safe temperature (120ºF or 50ºC).
3. Raise the element head and lift the frypot out of the fryer by the frypot handles.
4. Dispose of the used oil in an approved oil disposal receptacle, or filter the oil for reuse.
5. Wipe the frypot and reinstall in the fryer.

Procedure is complete.

CAUTION: BURN HAZARD

Allow fryer to cool completely before draining.

CAUTION: SLIP AND FALL HAZARD

Clean up oil spills immediately. Slipping in oil can cause injury.

CAUTION: HEALTH HAZARD

Clean up oil spills immediately. Oil provides an environment for the growth of bacteria, which presents a health hazard.

TROUBLESHOOTING SUGGESTIONS

DESCRIPTION	POSSIBLE PROBLEM	SUGGESTED REMEDY
Fryer will not heat	Circuit breaker off or tripped	Reset circuit breaker
	Power switch not ON (F-856) and/or temperature control knob not set to desired temperature	Press power switch ON. Set to desired temperature
	Hi-limit safety tripped	Clean element[1], reset hi-limit
	Damaged internal component	Contact Wells Authorized Service Agency for repairs
Fryer will not maintain temperature	Temperature control thermostat thermobulb contaminated with cooking debris	Clean element[2]
	Damaged internal component	Contact Wells Authorized Service Agency for repairs
Fryer leaks oil	Damaged frypot	Contact Wells Authorized Service Agency for repairs
Element head will not raise, will not stay in the up position, or will not lower	Frypot out of position, or has excess cooking debris in bottom	Check frypot for position Clean frypot
	Damaged hinge bracket or support rod	Contact Wells Authorized Service Agency for repairs

[1] The hi-limit safety is designed to shut down the fryer if the oil temperature exceeds 440ºF. A build-up of cooking debris between the heating element and the thermobulb of the hi-limit safety will cause the hi-limit to trip prematurely. Clean the element so that oil may circulate freely between the element and the thermobulb. Reset the safety by pressing the red button on the bask of the element head.

[2] A build-up of cooking debris between the heating element and the thermobulb temperature control thermostat will cause inconsistent temperatures. Clean the element so that oil may circulate freely between the element and the thermobulb.

MAINTENANCE

Periodic cleaning is necessary to remove carbonization from the elements and frypot.

Frypot may be cleaned by the method described at right, or with a commercial frypot cleaner. Be sure to follow the manufacturer's directions.

Before cleaning, ALWAYS:

- Disconnect the fryer from electrical power and allow to cool.
- Drain the oil and wipe out the frypot.

PERIODIC CLEANING

Add 1/2 cup of granulated dishwasher detergent to frypot. Fill with water to the MAX OIL line.

Lower the element into the frypot and set the control knob to 225ºF

Boil the mixture for five minutes. Turn the control knob to OFF. Allow the mixture to set in the frypot overnight.

After the soak period, raise the elements and remove any remaining carbonization with a stiff bristle brush. Be careful that the capillary tubes of the thermobulbs are not moved or damaged during cleaning.

Drain the frypot and wash with warm water and mild detergent.

Reinstall the frypot in the fryer. Add 1 quart of vinegar, then fill to the MAX OIL line with cold water.

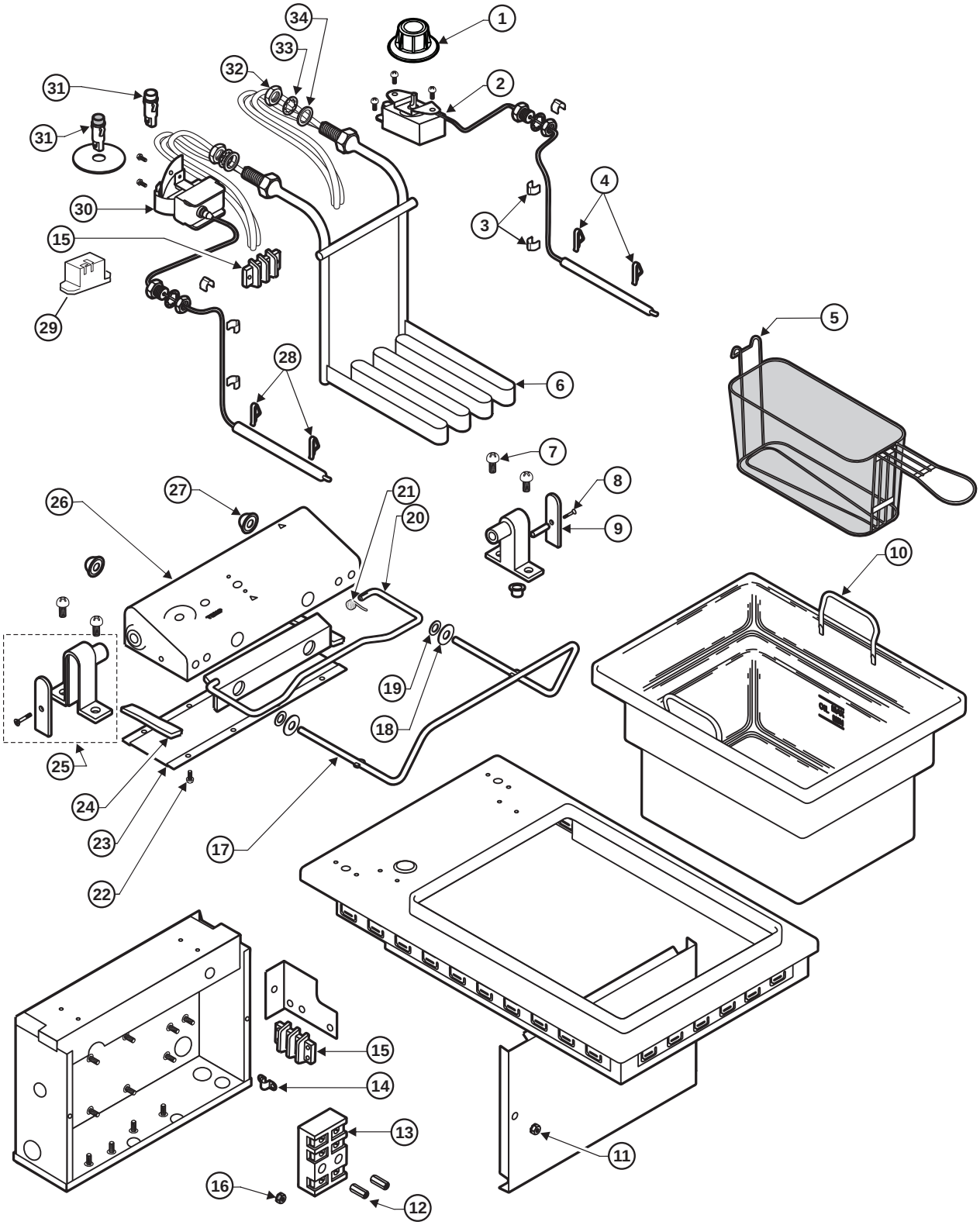
Lower the elements into the vinegar solution. Allow to set for 15 minutes.

Drain the frypot and rinse with clean water. Dry the frypot and elements thoroughly before returning the fryer to operation.

IMPORTANT: Nickel plated frypot must be dried completely in order to prevent rusting, and to eliminate water contamination of the cooking oil.

NOTES

EXPLODED VIEW: F556



Model: F-556 Single Head Built-In Standard Fryer

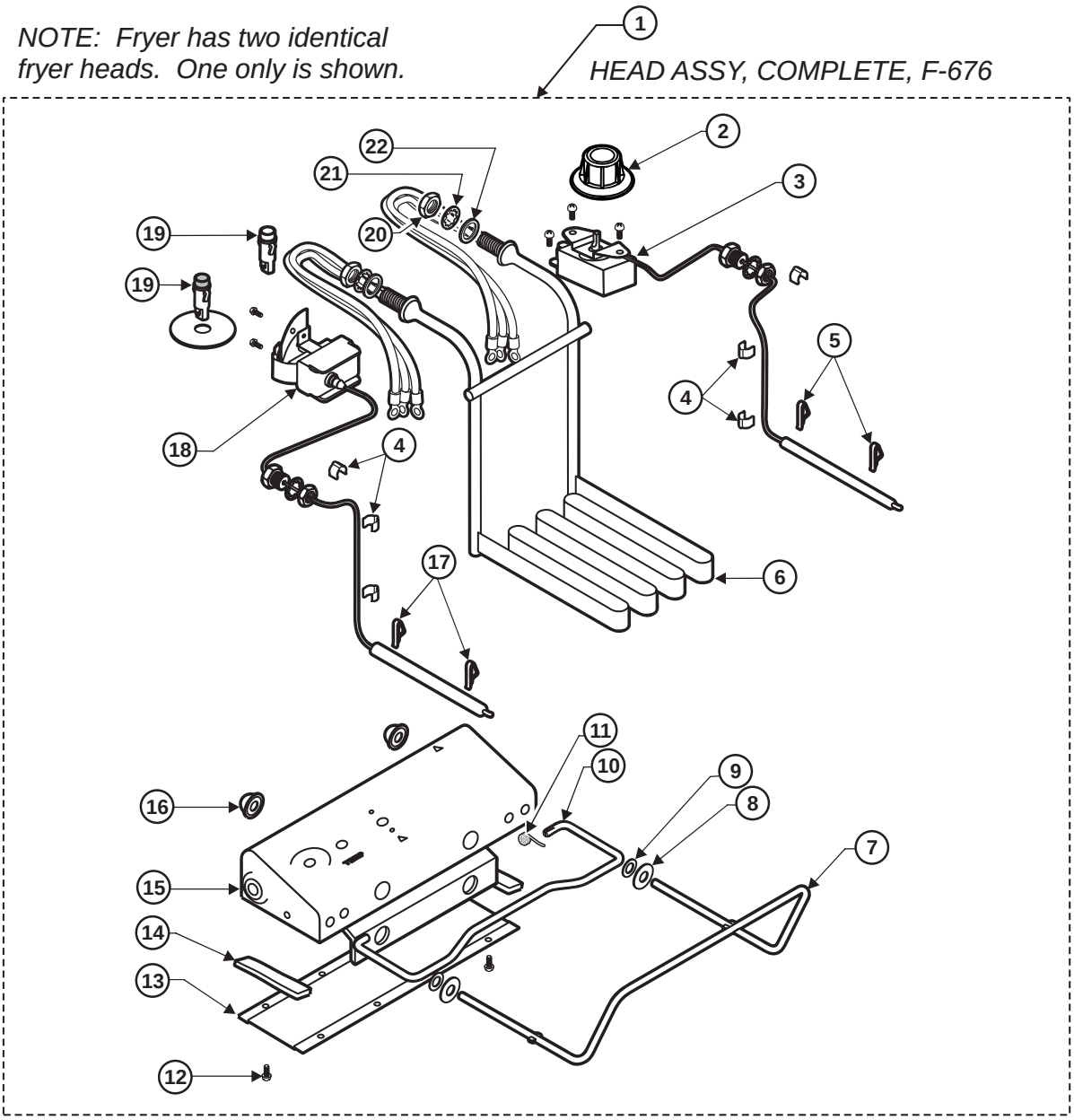
IL1939, Rev. A, PL303

F556 SINGLE-HEAD BUILT-IN STANDARD FRYER		
Item No	**Part No**	**Description**
1	2R-35511	KNOB CONTROLS ASSY
2	2T-30133	THERMO CTROL W/SCREWS
3	2C-30157	CLIP CAPILLARY
4	2C-49689	CLAMP BULBSS F49RT F58RT
5	2B-43688	BASKET WIRE TWIN, 4" Wide
	2B-43689	BASKET WIRE SINGLE, Full, 7.75" Wide
6	2N-42842UL	ELEM 208V 5750W FRYER
	2N-42866UL	ELEM 240V 5750W
7	2C-33890	SCREW 12-24X3/4PH PAN ROL
8	2C-31717	SCREW 8-32X7/8 PH FL ROLO
9	2A-32806	COVER PILOT BRKT TUMBLED
10	2D-301344	POT ASSY - F SERIES FRYER
11	2C-31053	NUT 8-32 KEPS MS NICKEL
12	2C-41974	NUT 8-32 HEX 7/8 LONG ALU
13	WS-50131	TERM BLK KIT 3-POLE 85AMP
14	2E-34005	JUMPER FLAME SENSOR TERM
15	2E-33068	TERM BLOCK FLAME SENSOR
16	2C-35736	NUT 8-32 HEX KEPS MS GRN
17	WS-51206	BASKET ROD
18	2C-31207	WASHER FLAT SS BASKET ROD
19	2C-31208	WASHER NEOPRENE BASKET ROD
20	WS-52427	ROD SUPPORT SHORT HEAD
21	2P-32428	SPRING SUPPORT ROD
22	2C-35566	SCREW 6-32X1/4 PH TR HD M
23	E7-35028	COVER CONTROL BOX WO/SAF
24	2I-35747	GASKET DRWR RWS CLOSED CE
25	WS-50183	HINGE BRACKET END
26	E7-30464	BOX CONTROL ASSY
27	2P-34452	CAP PUSH ON TYPE BASKET
28	2C-49689	CLAMP BULB SS
29	WS-Z21128	RELAY SERVICE KIT
30	WS-58656	HI-LIMIT MAN RESET 440°F
31	2J-31157	LIGHT SIGNAL RED
	2J-30516	LIGHT SIGNAL AMBER
32	2C-30172	NUT 7/8-14 HEX
33	2C-30176	WASHER LOCK FTG TUBE FRAM
34	2I-Z12311	GASKET -FIBER WASHER
NI	2E-307310	WIRE SET F556 HD ASSY 208/240
NI	WS-62903	HEAD ASSY F55 208V
	WS-62904	HEAD ASSY F55 240V

EXPLODED VIEW: F676 FRY HEAD COMPONENTS

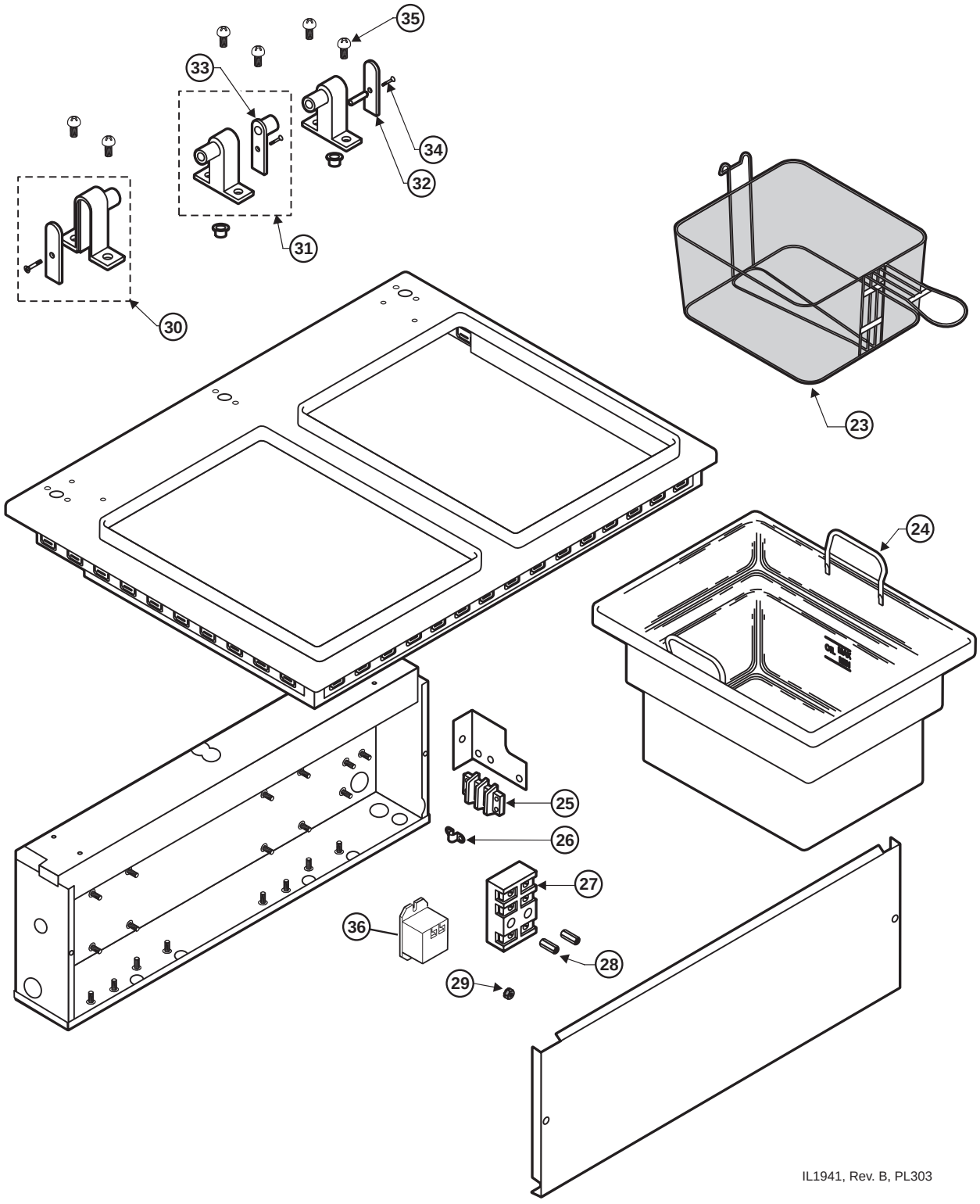
NOTE: Fryer has two identical fryer heads. One only is shown.

HEAD ASSY, COMPLETE, F-676



IL1940, Rev. B, PL303

EXPLODED VIEW: F676 CABINET COMPONENTS



Model: F-676 Dual-Head Built-In Standard Fryer - Cabinet Components

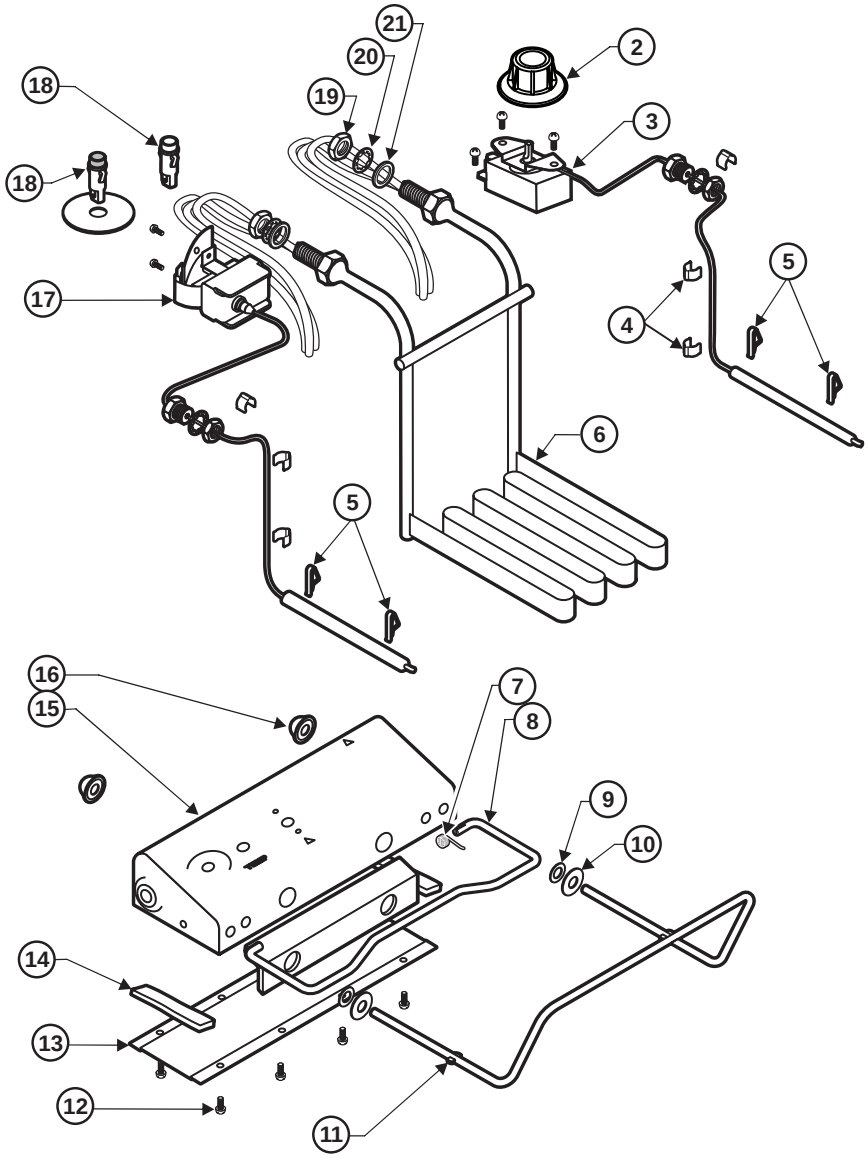
PARTS LIST: F676

F676 DUAL-HEAD BUILT-IN STANDARD FRYER			
Item No	**Part No**	**Description**	
1	WS-62899	HEAD ASSY 208V	
	WS-62900	HEAD ASSY 240V	
2	WS-54066	THERMO KNOB OFF POS BOTTOM	
3	2T-30133	THERMO CTROL W/SCREWS	
4	2C-30157	CLIP CAPILLARY	
5	2C-43665	CLAMP THERMO BULB	
6	2N-42891UL	ELEM 208V 4600W	208V
	2N-42892UL	ELEM 240V 4600W	240V
7	WS-51206	BASKET ROD	
8	2C-31207	WASHER FLAT SS BASKET	
9	2C-31208	WASHER NEOPRENE BASKET	
10	WS-52427	ROD SUPPORT SHORT HEAD	
11	2P-32428	SPRING SUPPORT ROD	
12	2C-35566	SCREW 6-32X1/4 PH TR HD	
13	E7-35028	COVER CONTROL BOX WO/SAF	
14	2I-35747	GASKET DRWR RWS CLOSED CE	
15	E7-30464	BOX CONTROL ASSY	
16	2P-34452	CAP PUSH ON TYPE BASKET	
17	2C-49689	CLAMP BULB SS	
18	WS-58656	HI-LIMIT MAN RESET 440°F	
19	2J-31157	LIGHT SIGNAL RED	
	2J-30516	LIGHT SIGNAL AMBER	
20	2C-30172	NUT 7/8-14 HEX	
21	2C-30176	WASHER LOCK FTG TUBE FRAM	
22	2I-Z12311	GASKET-FIBER WASHER	
23	2B-43688	BASKET WIRE TWIN	4” Wide
	2B-43689	BASKET WIRE SINGLE (FULL)	7.75” Wide
24	2D-301344	POT ASSY - F SERIES FRYER	
25	2E-33068	TERM BLOCK FLAME SENSOR	
26	2E-34005	JUMPER FLAME SENSOR TERM	
27	WS-50131	TERM BLOCK KIT 3-POLE 85AMP	
28	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	
29	2C-35736	NUT 8-32 HEX KEPS MS GRN	
30	WS-50183	HINGE BRACKET END	
31	WS-53895	CTR PVT BRKT	
32	H6-33245	COVER PIVOT DBL TUMBLE	
33	2A-32806	COVER PIVOT BRKT TUMBLED	
34	2C-31717	SCREW 8-32X7/8 PH FL ROLO	
35	2C-33890	SCREW 12-24X3/4PH PAN ROL	
36	WS-Z21128	RELAY SERVICE KIT	

EXPLODED VIEW: F856 FRY HEAD COMPONENTS

NOTE: Fryer has two identical fryer heads. One only is shown.

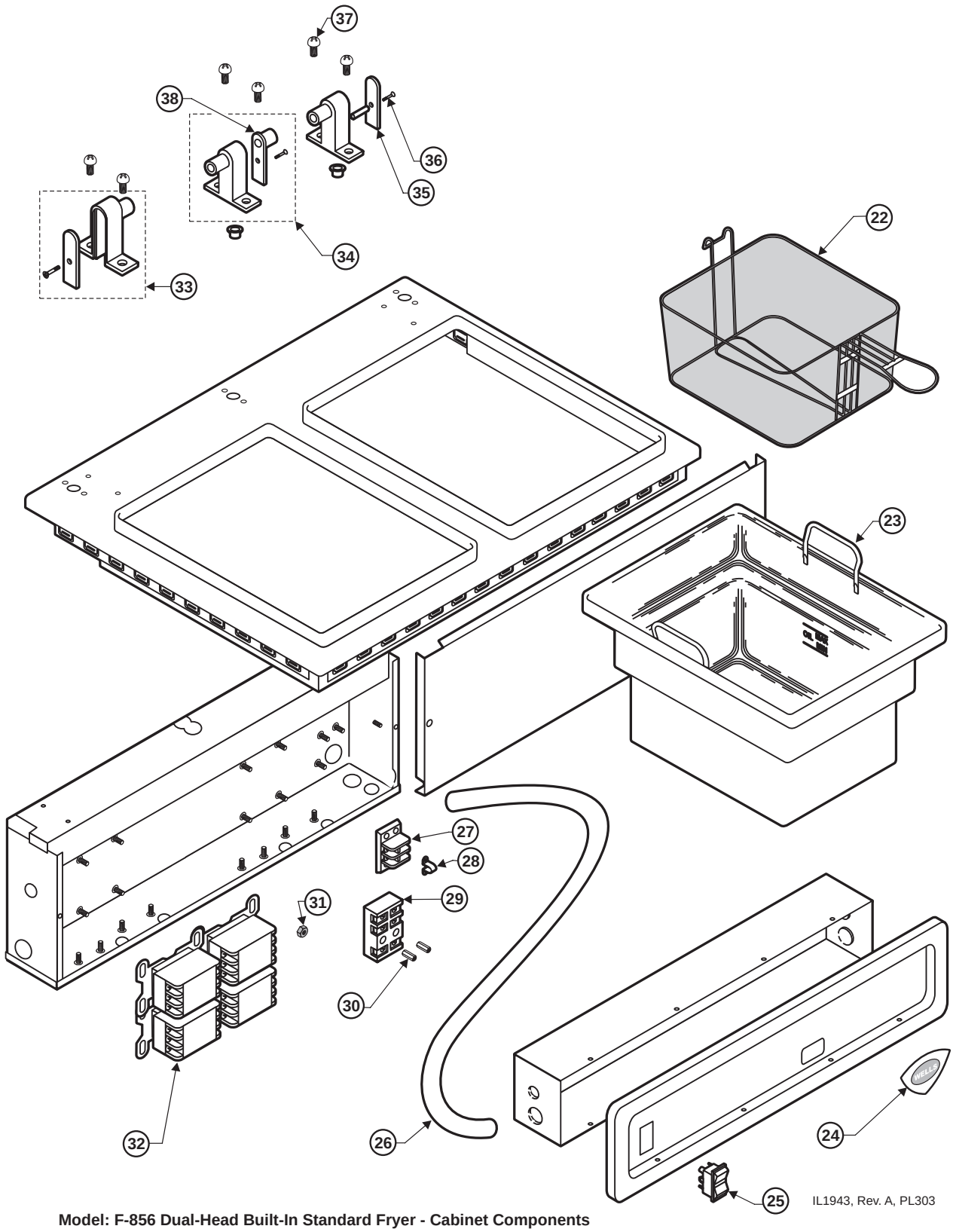
HEAD ASSY, COMPLETE, F-856



IL1942, Rev. A, PL303

Model: F-856 Dual-Head Built-In Standard Fryer - Fry Head Components

EXPLODED VIEW: F856 CABINET COMPONENTS



IL1943, Rev. A, PL303

Model: F-856 Dual-Head Built-In Standard Fryer - Cabinet Components

F856 DUAL-HEAD BUILT-IN STANDARD FRYER			
Item No	Part No	Description	
1	WS-62903	HEAD ASSY	208V
	WS-62904		240V
2	2R-35511	KNOB CONTROL ASSY	208V, 240V, 480V
	2R-42858		F856-380CE
3	WS-55510	THERMO CTRL FRYER	
4	2C-30157	CLIP CAPILLARY	
5	2C-49689	CLAMP BULB SS	
6	2N-42842UL	ELEM 208V 5750W	208V
	2N-42866UL	ELEM 240V 5750W	240V, 380CE
	2N-42317UL	ELEM 480V 5.75KW F-55 TYP	480V
7	2P-32428	SPRING SUPPORT ROD	208V, 240V, 480V
	2P-306715	SPRING SUPPORT ROD ROHS	F856-380CE
8	WS-52427	ROD SUPPORT SHORT HEAD	
9	2C-31208	WASHER NEOPRENE BASKET ROD	
10	2C-31207	WASHER SS BASKET ROD	
11	WS-51206	BASKET ROD	
12	2C-35566	SCREW 6-32X1/4 PH TR HD	
13	E7-35028	COVER CONTROL BOX WO/SAF	
14	2I-35747	GASKET FRYER HEAD 3/8X3	
15	E7-30464	BOX CONTROL ASSY	
16	2P-34452	CAP PUSH ON TYPE BASKET	
17	WS-58656	HI-LIMIT MAN RESET 440°F	
18	2J-31157	LIGHT SIGNAL RED	
	2J-30516	LIGHT SIGNAL AMBER	208V, 240V, 380CE
	M3-WL0113	ASSY,PILOT LIGHT, AMBER 480V	480V
19	2C-30172	NUT 7/8-14 HEX	
20	2C-30176	WASHER LOCK FTG TUBE	
21	2I-Z12311	GASKET-FIBER WASHER	
22	2B-43688	BASKET WIRE TWIN	4" Wide
	2B-43689	BASKET WIRE SINGLE (Full)	7.75" Wide
23	2D-301344	POT ASSY - F SERIES FRYER	
24	2M-300534	TRADEMARK DOMED LABEL	
25	2E-35127	SWITCH RKR PLSTC AMBER LT	
26	1O-31881	SLEEVING WARGLAS, C-2 5/8, SOLD BY THE FOOT	
27	2E-33068	TERM BLOCK FLAME SENSOR	
28	2E-34005	JUMPER FLAME SENSOR TERM	
29	WS-50131	TERM BLK KIT -3 POLE, 85 AMP	
30	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	
31	2C-31053	NUT 8-32 KEPS MS NICKEL	
32	2E-Z14960	CONTACTOR 40A, REPLACES 2E-37779 & 2E-377780	
33	WS-50183	HINGE BRACKET END	
34	WS-53895	CTR PVT BRKT	
35	2A-32806	COVER PIVOT BRKT TUMBLED	
36	2C-31717	SCREW 8-32X7/8 PH FL ROLO	
37	2C-33890	SCREW 12-24X3/4 PH PAN ROL	
38	H6-33245	COVER PIVOT DBL TUMBLE DE	
NI	2E-30252	TERM BLOCK	480V
NI	2E-38782	FUSE KTK TYPE	480V
NI	2E-40873	TRANSFORMER 480V TO 240V	480V

NOTES

DESCRIPTION	PART NO.
FRY BASKET, HALF-SIZE	2B-43688
FRY BASKET, FULL SIZE	2B-43689
FRYPOT	2D-301344
CRUMB CRADLE	WS-20690
COVER, FRYPOT	E7-34421

IMPORTANT: Use only factory authorized service parts.

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

Wells Manufacturing
10 Sunnen Drive
St. Louis, MO 63301

Service Parts Dept.
phone: (314) 678-6314
fax: (314) 781-2714

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. _____
VOLTAGE: ❑ 208 ❑ 240 ❑ 1Ø ❑ 3Ø

CFESA
Commercial Food Equipment Service Association

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

CUSTOMER SATISFACTION

WELLS MANUFACTURING
10 Sunnen Dr., St. Louis, MO 63143
telephone: 314-678-6314
fax: 314-781-2714
www.wellsbloomfield.com