



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

LLF-14 Counter Top Fryer



Model LLF-14

DESCRIPTION

Wells LLF-14 counter top fryer is one of the most dependable, durable and easy-to-use fryers in the industry and comes with two rear hanging, 1/2-size fry baskets standard. Deep drawn fry pot is removable and made of stainless steel for strength, durability and long life. The fry pot is easily removable and holds 14 Lbs. of oil.

SPECIFICATIONS

CONSTRUCTION – features stainless steel top, front, sides, fry pot and elements. Adjustable 1/2” legs and power cord with plug are included.

ELEMENTS – LLF-14 fryers are equipped with swing-up, immersion-type, heavy duty, stainless steel elements. Elements are rated at 1,800 watts at 120V or 3,400 / 4,500 at 208 / 240V. Elements are located below the basket for even heat distribution. Elements control housing has a spring-loaded, self-locking rod support to safely secure elements when is in the raised position.

CONTROLS – Oil temperature is operated by a positive off, adjustable, snap-action thermostat that ranges from 275° F to 375° F. A manual reset safety thermostat shuts the heating element power should an over temperature occur. A red signal light indicates an over temperature condition.

STANDARD FEATURES

- Stainless steel front, top & sides.
- Deep drawn, removable, stainless steel, 14 Lb. oil capacity fry pot
- Two 1/2-size fry baskets
- 1/2-inch adjustable legs
- One piece, swing-up, tubular elements
- Positive-off operator-adjustable, thermostat
- Safety high-limit thermostat to prevent over heating with indicator light and manual re-set
- 4 foot power cord with NEMA 5-15P plug on 120V or a NEMA 6-30P plug on 208/240V
- 2-year limited parts & 2-year limited labor warranty

OPTIONS & ACCESSORIES

- 1/2-size fry basket
- Full size fry basket
- Fry pot replacement
- 1-inch metal leg set of four

CERTIFICATIONS



Sheet No. LFF-14-1/16



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



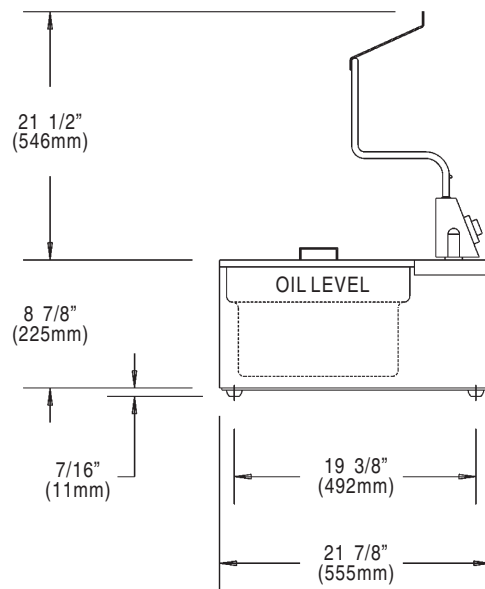
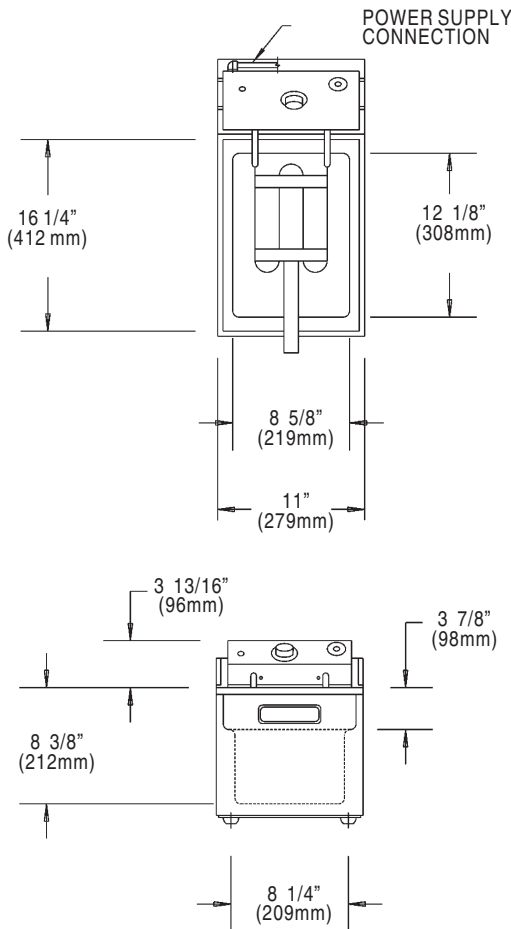
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LFF-14 Counter Top Fryer

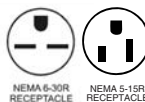
MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
NA	NA	NA	40
NA	NA	NA	[1016]

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Model Number	W x D x H (w/legs)	Voltage & Phase	Watts	Amps Single Phase	NEMA (3 phase only)	Weight (Shipping)
LLF-14	11" x 21 7/8" x 12 5/8" 279mm x 556mm x 321mm	120V 208V/240 1Ø	1800 3380/4500	15 16.3 / 18.8	NEMA 5-15P NEMA 6-30P	34 Lbs. 15 Kilos



Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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