



WFPE30F

OWNERS MANUAL

**ELECTRIC
30# PRESSURE
FRYER**

**MODEL
WFPE30F**
with or without
Optional Filter Wand
WVPE30F
(FRYER SECTION ONLY)
with or without
Optional Filter Wand

Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM

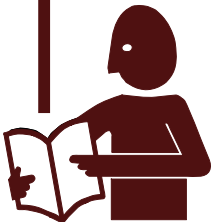
WARNING:

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 WARRANTY STATEMENT

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

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Bloomfield for its products are

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

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

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

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

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

SPECIFICATIONS

DIMENSIONS	Wide	Deep	High
	15.62"	33.25"	40.0"
CAPACITIES	Cooking Oil (Liquid Shortening Only)	Lbs.	Kg.
		30	14
	Chicken (Fresh)	14	6
	Chicken (Frozen)	12	5
ELECTRICAL SPECIFICATIONS			
VOLTAGE REQUIREMENTS	DOMESTIC		EXPORT (EU)
	208 VAC	240VAC	380-415V 3NAC
	NOTE: Shipped from factory 3Ø, field convertible to 1Ø		
POWER CONSUMPTION	9,000 watts	9,000 watts	9.300 watts
AMPERAGE	43.3 amps (1 Ø) 25.0 amps per leg (3Ø)	37.5 amps (1 Ø) 21.7 amps per leg (3Ø)	L1 = 14,3 amps L2 = 13,0 amps L3 = 13,0 amps N = 2,7 amps

FEATURES & OPERATING CONTROLS

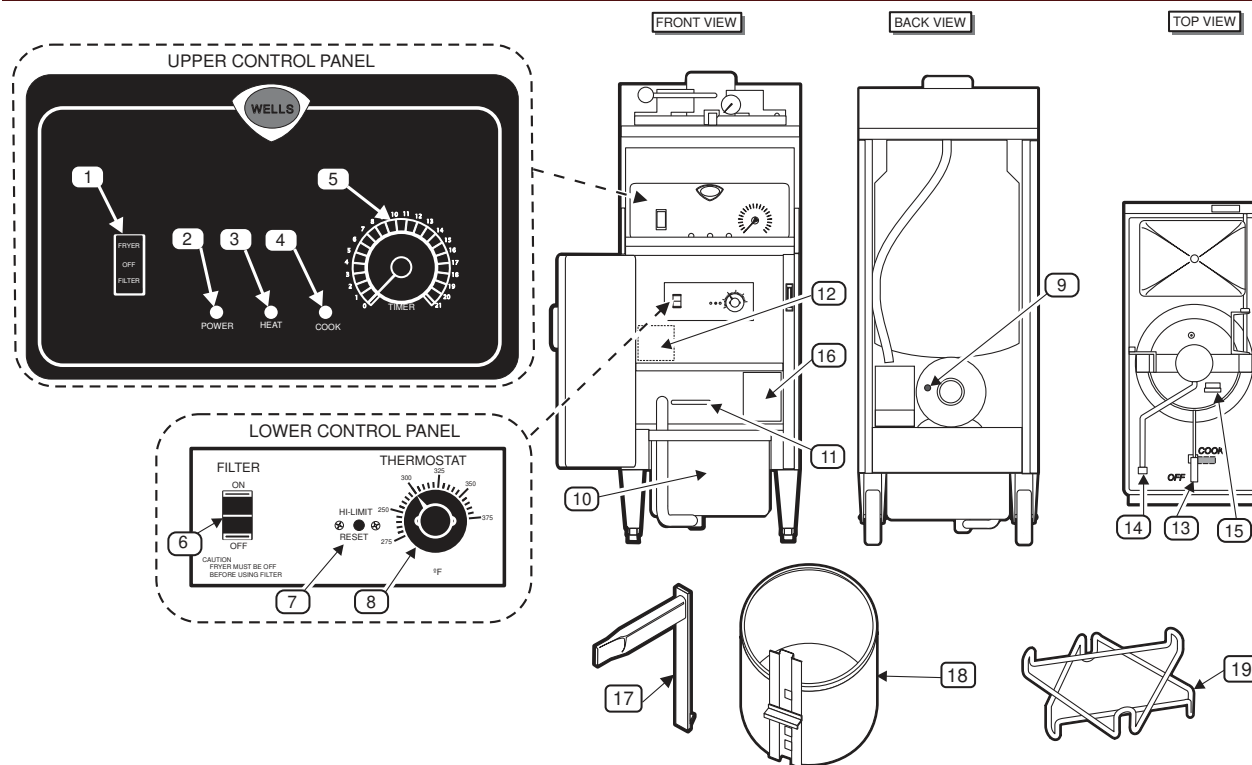


Fig. 1 WFPE-30F Features & Operating Controls

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 <i>cook</i> 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	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 <i>FILTER</i> position for FILTER PUMP to operate.

FEATURES & OPERATING CONTROLS (continued)



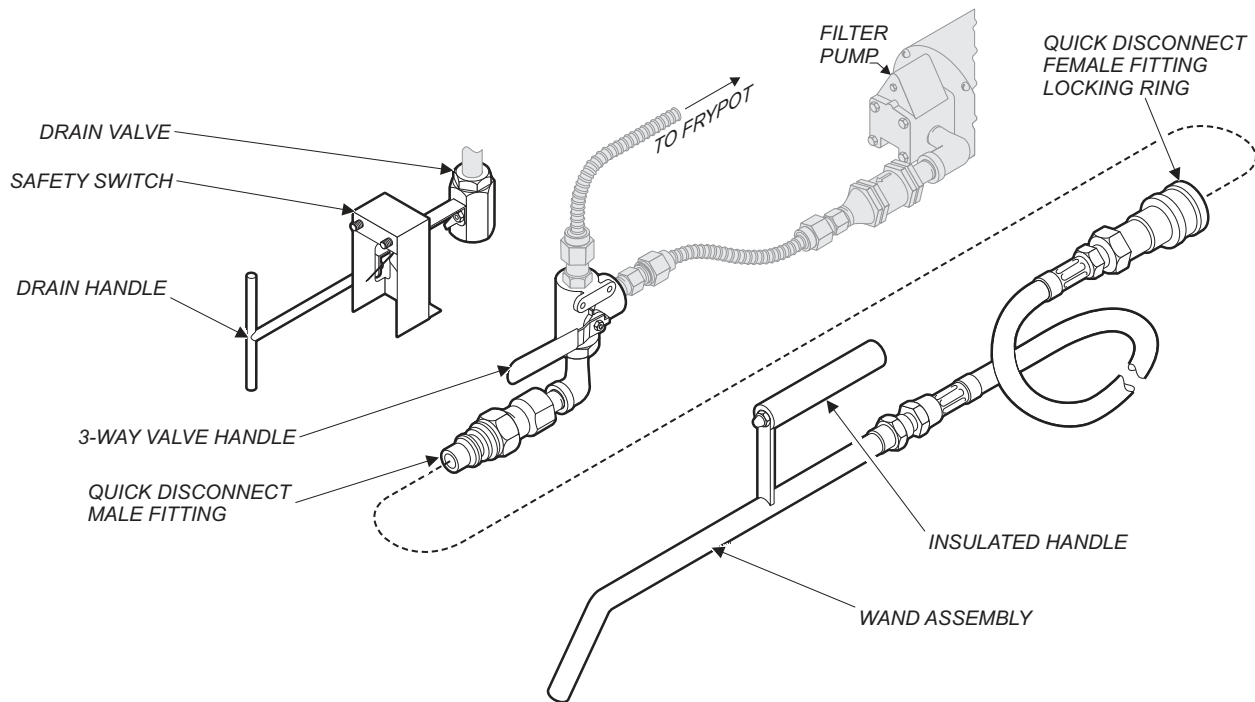
WARNING: FIRE HAZARD / HOT OIL

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.**

7	HI-LIMIT THERMOSTAT	Provides over-temperature protection by de-energizing HEATING ELEMENTS should oil temperature exceed factory pre-set limits.
8	TEMPERATURE CONTROL THERMOSTAT	Controls oil temperature. Range: 250°F (121°C) 375°F (191°C)
9	FILTER PUMP MOTOR RESET BUTTON (located at rear of motor)	FILTER PUMP MOTOR is equipped with an overheating protection device. RESET must be performed manually. Allow motor to cool for approx. 30 min, then firmly press the red button.
10	OIL FILTER RESERVOIR	Collects oil from FRYPOT for filtering or disposal. Holds filter screen, filter paper & filter paper holder.
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	COOK LEVER	COOK position allows pressure to build by closing exhaust valve; also, energizes timer OFF position relieves frypot pressure by opening exhaust valve
14	CONTROL HANDLE	Lifts or lowers LID into/out of frypot Rotate fully CCW to lock lid under pressure
15	PRESSURE GAUGE	Shows steam pressure inside frypot Normal operating pressure is 8—12 psi
16	DRIP PAN	Collects liquids that accumulate on top of fryer.
17	BASKET HANDLE	Used to manually raise and lower FRY BASKET into and out of FRYPOT. REMOVE FROM BASKET BEFORE SLIDING LID FORWARD!
18	FRY BASKET	Holds product to be cooked.
19	BASKET RACK	Prevents FRY BASKET from contacting heating elements

FEATURES & OPERATING CONTROLS (continued)

OPTIONAL FILTER WAND



NOTE: Wand option must be ordered at time of initial build.

AGENCY LISTING INFORMATION

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

Domestic fryers are  and  listed under UL File E6070 for 208V and 240V.

Export (European) fryers comply with  standards for 380-415V 3NAC.



PRECAUTIONS AND GENERAL INFORMATION

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 operates under pressure. Be sure CONTROL HANDLE is turned fully counterclockwise before initiating a cook cycle. Do not attempt to open FRYPOT LID until all pressure has bled off and pressure gauge reads "0".

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.



DANGER: BURN HAZARD

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



WARNING: 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.

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 SCREEN
- 1 ea. FILTER PAPER HOLDER
- 4 ea. OIL FILTER SUCTION TUBE O-RINGS (small, black)
- 1 ea. O-RING FOR LID (large, red)
- 1 ea. FRY BASKET
- 1 ea. BASKET LIFTING HANDLE
- 1 ea. BASKET RACK

ACCESSORIES

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

SETUP

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

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

Setup the fryer only on a firm, level, 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.

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 12 ga. Solid copper wire, rated for at least 75°C.

Fryers are shipped from the factory wired for 3Ø. Verify that field wiring conforms to the *Three-Phase Wiring Diagram* included with the fryer.

NOTE: Fryers are FIELD-CONVERTIBLE TO 1Ø. For single-phase operation refer to the *3-phase to 1-phase Instructions* included with the fryer. Verify that both internal wiring and field wiring conforms to the *Single-Phase Wiring Diagram* included with the fryer.

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, as well as to the requirements of the National Electrical Code.

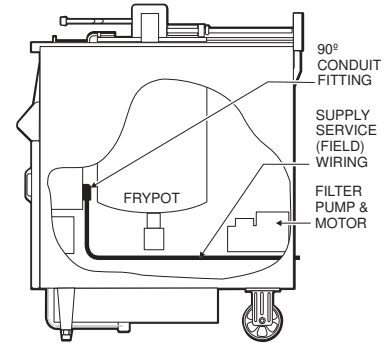


Fig. 2 Field Wiring

PREPARATION PRIOR TO OPERATION



WARNING: BURN HAZARD

TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING
(FULLY COUNTERCLOCKWISE)

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.

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.

PRE-CLEANING PROCEDURE

Slide the LID AND YOLK back. 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.

IMPORTANT:

Stretch the o-ring only enough to install it in the o-ring groove.

IMPORTANT:

Verify that the o-ring is fully seated in the o-ring groove for its entire circumference.

PREPARE FRYPOT LID

Tilt LID AND YOKE to the right.

Coat the large red O-RING, and the O-RING GROOVE in the LID with clean cooking oil.

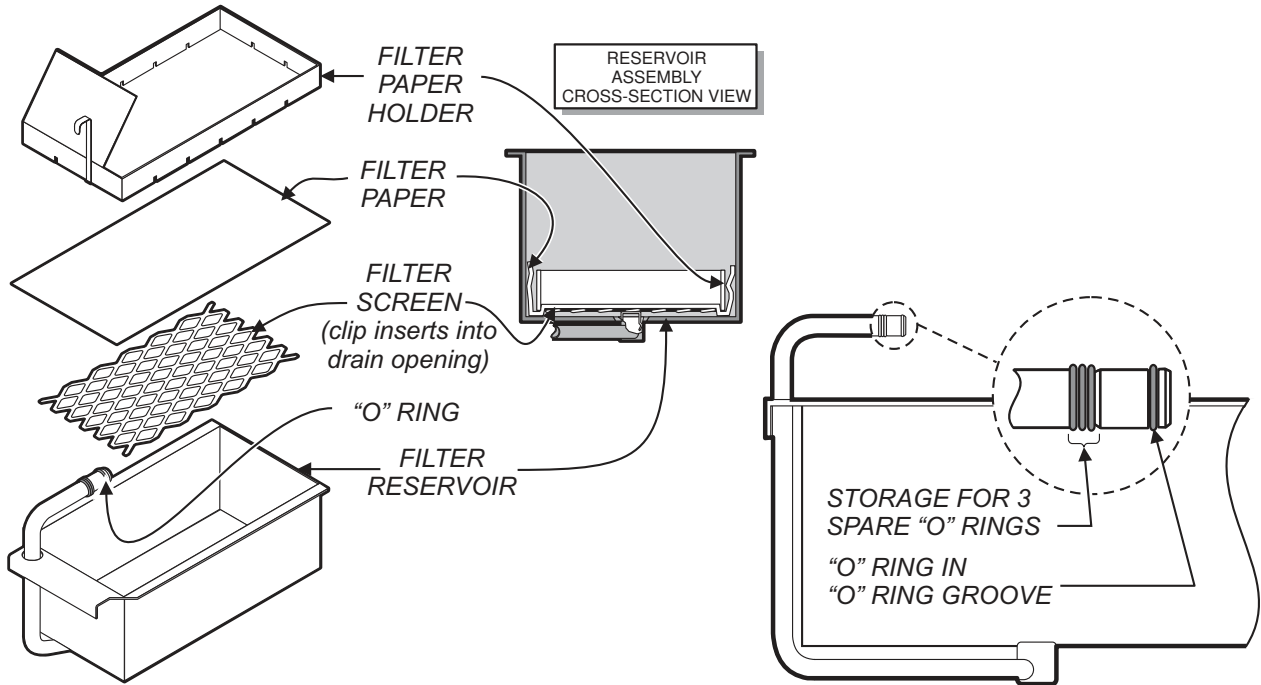
Carefully work the O-RING into the O-RING GROOVE.

PREPARATION PRIOR TO OPERATION (continued)

PREPARE FILTER RESERVOIR

Install SUCTION TUBE O-RINGS, FILTER PAPER and FILTER PAPER HOLDER into RESERVOIR.

Install assembled FILTER RESERVOIR in place at bottom of FRYER.



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.

Install DRIP PAN (item 17) into mounting bracket behind fryer door.



WARNING: SLIP/FALL HAZARD

CLOSE DRAIN VALVE BEFORE FILLING WITH OIL.

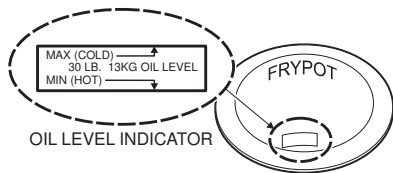
Unless drain valve is closed, oil poured into kettle will drain into reservoir or onto the floor. Oil spill may occur.
Death or serious injury may result from slipping and falling in spilled oil.

Close DRAIN VALVE (item 11) by turning lever to horizontal position.

PREPARATION PRIOR TO OPERATION (continued)

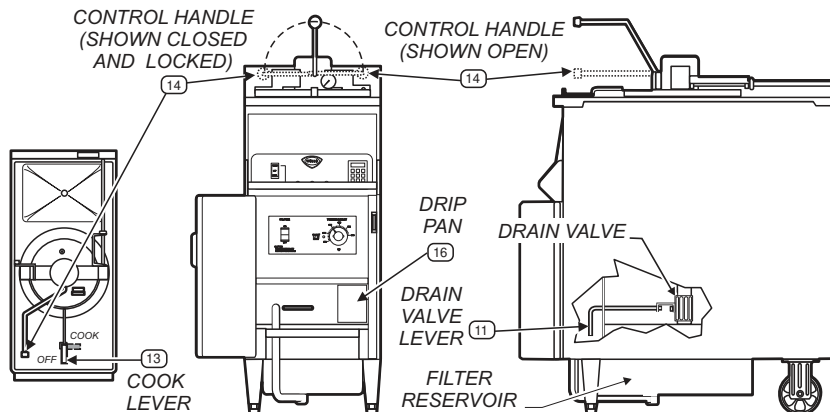
NOTE:

Fill frypot with 30 lbs of LIQUID SHORTENING ONLY.



Fill the FRYPOT to the *COLD (MAX)* line on OIL LEVEL INDICATOR with room temperature commercial-quality LIQUID SHORTENING. This requires 30lbs. of oil.

Check operation of FRYER and all CONTROLS.



DO NOT USE

- SOLID SHORTENING
- LARD

Solid shortening will solidify in the filter reservoir and filter pump rendering the filtration system inoperable.

Damage caused the use of anything other than liquid shortening is **NOT COVERED BY WARRANTY**.



WARNING: OIL SPLATTER HAZARD

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

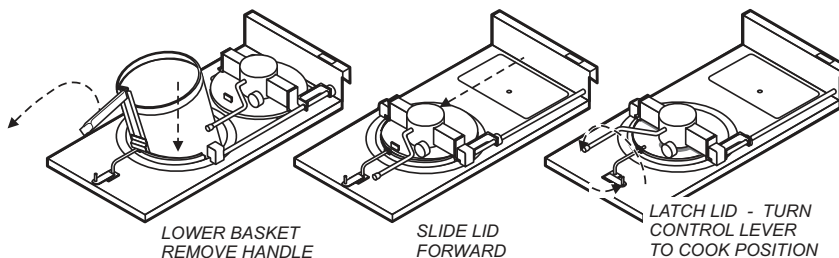
FAILURE TO DETERMINE THE SAFE WEIGHT OF PRODUCT WILL RESULT IN HOT OIL RELEASE FROM THE FRYER
HOT OIL WILL CAUSE SEVERE BURNS ON CONTACT

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

IMPORTANT:

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

- Start with small loads
- Gradually increase load size
- Determine the largest load that still allows the operator time to close and lock the lid handle (item 14) without oil foaming out of the frypot.
- Post the maximum load in a conspicuous spot near the fryer.



Load product, and determine maximum load.

PRE-HEATING FRYER

Make sure FRYPOT is filled with *30 LB. of* cooking oil.

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

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. Using the BASKET HANDLE (item 17) set BASKET on BASKET RACK.

IMPORTANT: *REMOVE HANDLE.*

FRESH PRODUCT:

Using BASKET HANDLE, set BASKET on BASKET RACK.

IMPORTANT: *REMOVE THE HANDLE.*

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.

Slide FRYPOT LID forward until feet of yoke assembly are engaged in slots in frypot blocks.

Rotate CONTROL HANDLE fully counter-clockwise to lower lid into frypot and to engage lock pawl.

Rotate COOK LEVER to *COOK* position.

Set desired time on TIMER. Press RED BUTTON on TIMER to begin cook cycle.

COOK CYCLE

Pressure will build in frypot as moisture in the product is converted to steam. Pressure may be monitored on PRESSURE GAUGE.

At end of cook cycle rotate COOK LEVER to OFF position to relieve steam pressure. Wait until all pressure has bled from frypot and PRESSURE GAUGE reads "0".

Turn CONTROL HANDLE fully counterclockwise to disengage locking pawl, then fully clockwise to raise lid from frypot. Slide frypot lid fully to the rear.

Use BASKET HANDLE to remove basket of cooked product from frypot. Serve or dispense cooked product as required.

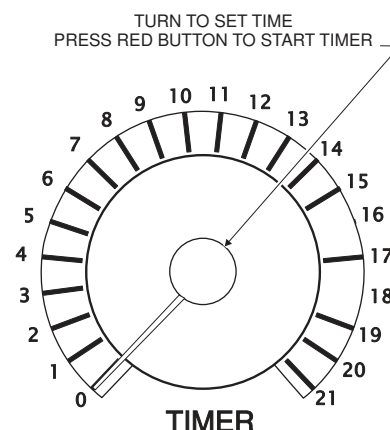


CAUTION: BURN HAZARD

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

IMPORTANT:

Always remove basket handle from basket before sliding frypot lid forward.



MAINTENANCE - FILTER OPERATION



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 PROTECTIVE GLOVES OR
ALLOW RESERVOIR TO COOL BEFORE REMOVING
Oil will rapidly heat the reservoir. Serious burns can result
from touching the filter reservoir with bare hands.

IMPORTANT:

Replace filter paper after each day's filtration, or as needed to return oil promptly to kettle.

IMPORTANT:

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

FILTER PAPER INSTALLATION

1. Open FRYER DOOR and remove FILTER RESERVOIR.
2. Remove FILTER PAPER HOLDER, used FILTER PAPER and FILTER SCREEN. Discard used filter paper and make sure filter reservoir, filter screen and filter paper holder are clean and dry.
3. Install FILTER SCREEN in reservoir with spring clip on screen pressed firmly into drain hole, and aligned parallel to sides of reservoir. See diagram, page 9.
4. Place a NEW SHEET of filter paper on reservoir, with edges of the paper evenly overhanging reservoir flanges.
5. Center FILTER PAPER HOLDER over filter paper, then press firmly into reservoir. Make sure filter paper holder rests firmly on reservoir bottom, with paper protruding evenly up all sides.
6. Inspect O-RING on FILTER SUCTION TUBE for damage. Replace o-ring if it is scuffed, cut or cracked. Spare o-rings are stored midway on the top portion of the suction tube.
7. Install filter reservoir assembly into fryer. Make sure o-ring closest to end of suction tube is firmly seated in SUCTION LINE RECEPTACLE.

MAINTENANCE - FILTER OPERATION (continued)

FILTERING OIL

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

1. Press POWER SWITCH (item 1) to *FILTER*. Pump controls will be energized and heating elements are de-energized.
2. Remove and examine filter reservoir:
 - Verify that a serviceable sheet of filter paper is properly installed.
 - Verify that an o-ring is in place and in good condition.Reinstall reservoir, making sure the SUCTION TUBE is firmly seated in the SUCTION RECEPTACLE.
3. Press FILTER PUMP SWITCH (item 8) to *ON* to start filter pump.
4. Slowly rotate DRAIN VALVE LEVER (item 11) to the vertical position. Oil will drain from the frypot and into the reservoir. The filter pump will draw oil through the filter paper and return it to the frypot.

IMPORTANT:

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

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



CAUTION BURN HAZARD

Protective clothing and gloves must be worn during the filtering process



CAUTION BURN HAZARD

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

IMPORTANT:

Filtering cooking oil helps to ensure the quality of the food product. Careful observation of the finished food product will help you determine the optimal filtering frequency. (Example: Filter the oil after each six loads of fresh breaded chicken)

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

(CONTINUED ON PAGE 14)

MAINTENANCE - FILTER OPERATION (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

NOTE:

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

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 paper from sealing to bottom of reservoir completely. This will cause incomplete filtration.

IMPORTANT:

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

(CONTINUED FROM PAGE 13)

6. Brush down sides and bottom of frypot using provided hi-temperature brush. Loosen crumbs and other debris to flush them into filter reservoir.
7. Rotate DRAIN VALVE LEVER (item 11) to the horizontal position when filtering is complete,
8. Observe the oil returning to frypot. When bubbles appear, wait approximately 15 seconds, then press FILTER PUMP SWITCH to *OFF*.
9. Press POWER SWITCH to either:
 - a. *FRYER* position to resume cooking; or,
 - b. *OFF* position to service filter or shut-down fryer.

FILTER SERVICE - REPLACE FILTER PAPER

IMPORTANT:

Service filter and replace filter paper after each day's filtration, or as needed to promptly return oil to frypot.

1. Allow FILTER RESERVOIR to cool. Remove reservoir from fryer and disassemble.
2. Dispose of used filter paper as required by local ordinances.
3. Clean FILTER RESERVOIR, FILTER SCREEN and FILTER PAPER HOLDER in the dishwasher, or use warm water with a mild detergent. Be sure all components are thoroughly dry, then reassemble reservoir using a fresh sheet of filter paper.

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 ½ FULL
Do not leave fryer unattended when draining oil
Oil spills may occur

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



WARNING: BURN HAZARD

DO NOT REMOVE FILTER RESERVOIR IF IT IS HOT
WEAR PROTECTIVE GLOVES OR
ALLOW RESERVOIR TO COOL BEFORE REMOVING
Oil will rapidly heat the reservoir. Serious burns can result
from touching the filter reservoir with bare hands.

1. Press POWER SWITCH to OFF. Allow oil to cool to 120°F (49°C) or less before attempting to drain oil from fryer.
2. With a suitable METAL container under DRAIN VALVE, slowly rotate DRAIN VALVE LEVER to the vertical position. Fill the container no more than 4" (100mm) deep.
3. Move the DRAIN VALVE LEVER to the horizontal position.
4. Carefully remove container from under fryer. Dump used oil into your WASTE OIL CONTAINER. Repeat steps 2 & 3 until frypot is empty.
5. Be sure DRAIN VALVE LEVER is in the CLOSED (horizontal) position when finished.

IMPORTANT NOTE:

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

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

REMEMBER:

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

MAINTENANCE - OPTIONAL FILTER WAND OPERATION



DANGER: **BURN HAZARD**

Contact with hot oil will cause severe burns.

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

IMPORTANT:

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



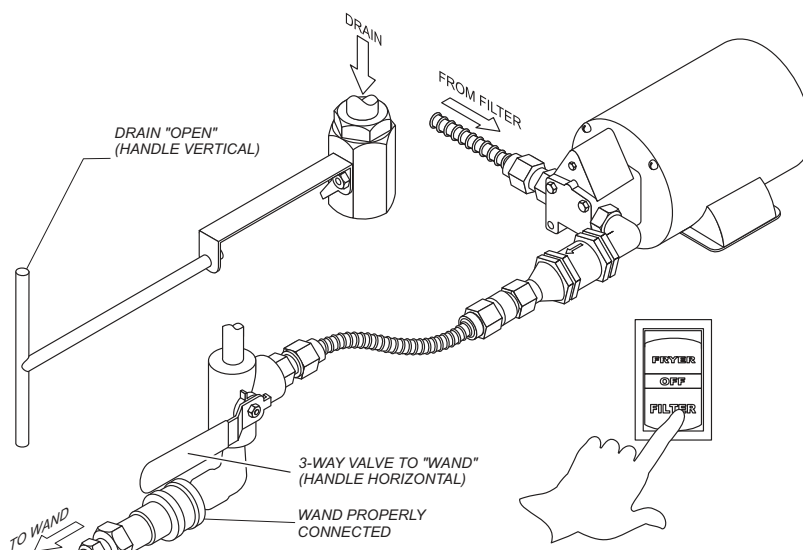
CAUTION: **BURN HAZARD**

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

NOTE:

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

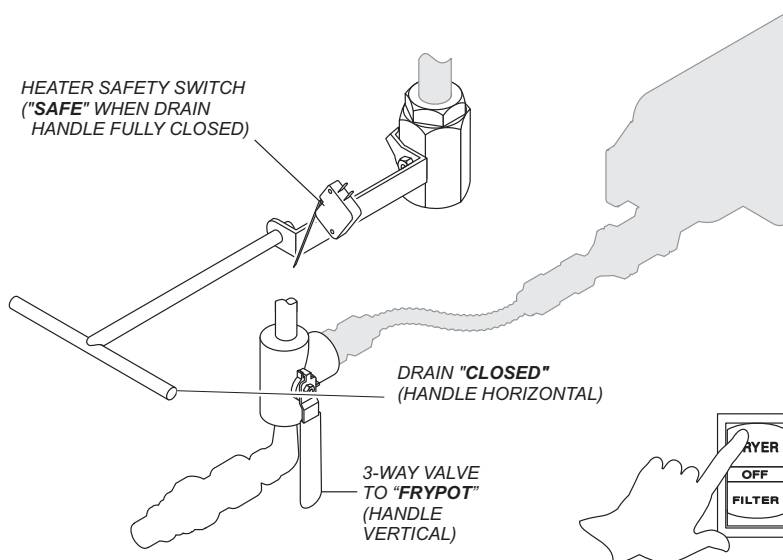
- a. Close the frypot drain valve by turning the drain valve handle to the *horizontal* position. When all oil is returned to the frypot, press the FRYER-OFF-FILTER to *OFF*.
- b. Allow the filter reservoir to cool. Refer to the Operation Manual for instructions on cleaning the filter and filter reservoir.



OPTIONAL OIL WAND **WASH OUT FRYPOT or DISCARD OIL**

1. If discarding oil, be sure a suitable hot oil disposal container is available. Otherwise, prepare filter reservoir pan for filtering (see page 12).
2. Turn DRAIN VALVE HANDLE *vertical* to open the drain and fill filter reservoir.
3. Connect wand (female) fitting to the fryer (male) fitting:
 - a. Slide locking ring of wand female fitting fully toward the hose.
 - b. Seat wand fitting fully onto fryer fitting.
 - c. Allow locking ring to return to its original position.
 - d. Check to verify that wand fitting is held securely by pulling on the hose. It must NOT "pop" off of fitting.
4. Turn 3-WAY VALVE HANDLE to *horizontal* position to direct the pump output to wand.
5. Direct discharge nozzle of wand into the frypot, or into a suitable hot oil disposal container. DO NOT fill beyond the MAX OIL line.
6. Press FRYER-OFF-FILTER switch to *FILTER* position.
7. Wand may be used to wash down sides of the frypot during filtering, or to pump oil into a container for disposal.

MAINTENANCE - OPTIONAL FILTER WAND OPERATION (continued)



OPTIONAL OIL WAND RETURN FRYER TO NORMAL OPERATION

1. After washing down frypot, turn DRAIN VALVE HANDLE *horizontal* to close the frypot drain.
IMPORTANT: Drain handle must be fully closed in order to activate HEATER SAFETY SWITCH. Drain handle must be horizontal before fryer heating element can be energized.
2. At conclusion of use, press FRYER-OFF-FILTER switch to *OFF* position, disconnect wand from fryer fitting and return handle of the 3-WAY VALVE to the vertical position.
3. Drain any remaining oil in wand by pointing discharge nozzle of wand down into frypot or disposal container.
4. Be sure 3-WAY VALVE HANDLE is *vertical*. Press FRYER-OFF-FILTER switch to *FILTER* position. When all oil has been returned to frypot, press FRYER-OFF-FILTER switch to *FRYER* position to resume operation, or to *OFF* position to shut down.



DANGER: BURN HAZARD

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



CAUTION: BURN HAZARD

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

IMPORTANT:

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

MAINTENANCE - 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
Clean Vegetable Oil

DAILY CLEANING

1. Press POWER SWITCH to OFF.
2. Remove FRY BASKET 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 baskets may be washed in a dishwasher, or with warm water and mild detergent. Rinse thoroughly and dry completely.
5. Clean FILTER RESERVOIR, FILTER SCREEN and FILTER PAPER HOLDER in the dishwasher, or use warm water with a mild detergent. Be sure all components are thoroughly dry, then reassemble reservoir using a fresh sheet of filter paper.
IMPORTANT: Be sure inside of RESERVOIR SUCTION TUBE is completely dry.
6. Keep all exterior surfaces free from splashed grease by wiping with a clean cloth dampened with warm water and mild detergent.
 - Slide LID AND YOKE fully forward. Clean accessible top surfaces of cabinet. Slide LID AND YOKE fully to the rear. Again, clean accessible top areas of cabinet, including surfaces of LID AND YOKE.
 - 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. Examine LID O-RING. Replace if cracked or scuffed. Wipe lightly with clean vegetable oil.

Procedure is complete.

MAINTENANCE - CLEANING INSTRUCTIONS (continued)



WARNING: BURN HAZARD

TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING
(FULLY COUNTERCLOCKWISE)

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 FILTER PUMP
SWITCH to ON 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.

FRYPOT CLEANING - HOT BOILOUT PROCEDURE

Slide the LID AND YOLK back. 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.

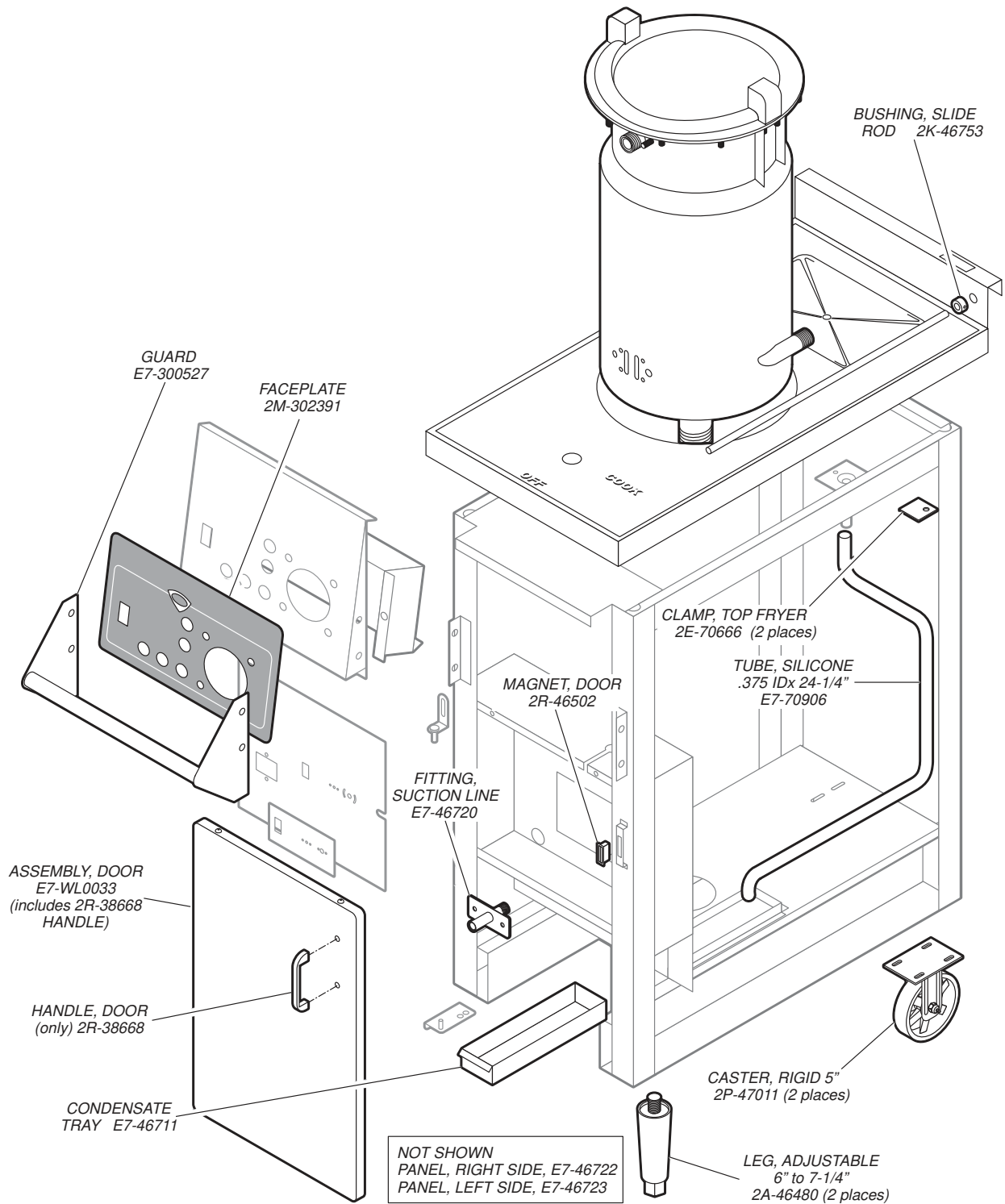
TROUBLESHOOTING

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 6) not set	Set thermostat to desired temperature
	Hi-Limit thermostat (item 7) tripped	Allow unit to cool, reset hi-limit See page 3
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Fryer heats but will not build pressure	Pressure builds as water content of product turns to steam.	Be sure product has sufficient water content to build pressure.
	Cook lever (item 13) or control handle (item 14) not properly set	Turn cook lever and control handle fully counter-clockwise to initiate cook cycle. Be sure lid lowers smoothly into frypot.
	O-ring on lid damaged	Replace damaged o-ring
	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 paper 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 6" and clear surface of filter paper with hi-temp brush or wooden dowel. Reinstall reservoir and resume filtering.
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 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 & PARTS LIST

WFPE-30F CABINET COMPONENTS

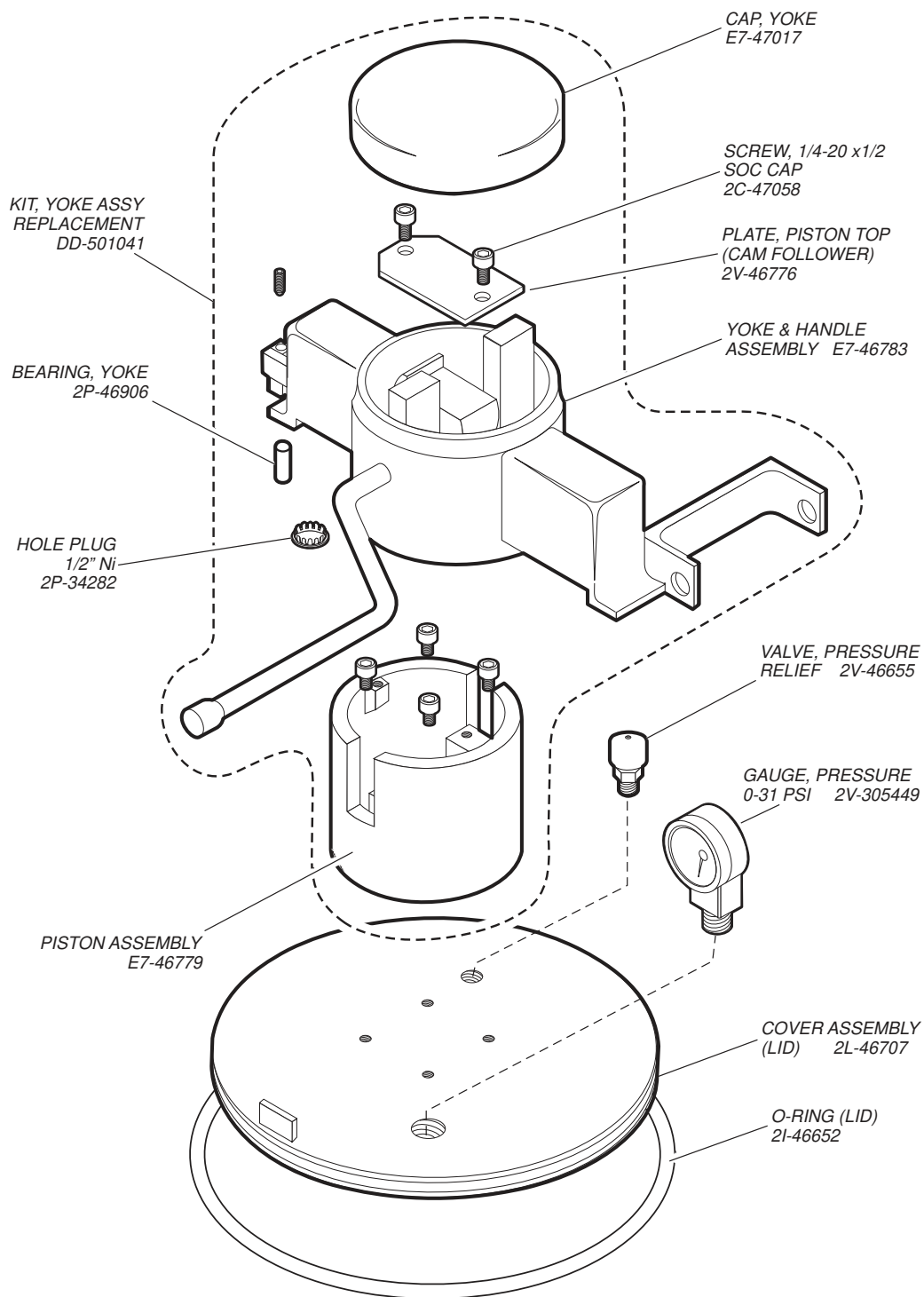


Model: WFPE30F Cabinet Components

IL2162, Rev. -, 1/11/11

EXPLODED VIEW & PARTS LIST

WFPE-30F YOKE & LID COMPONENTS

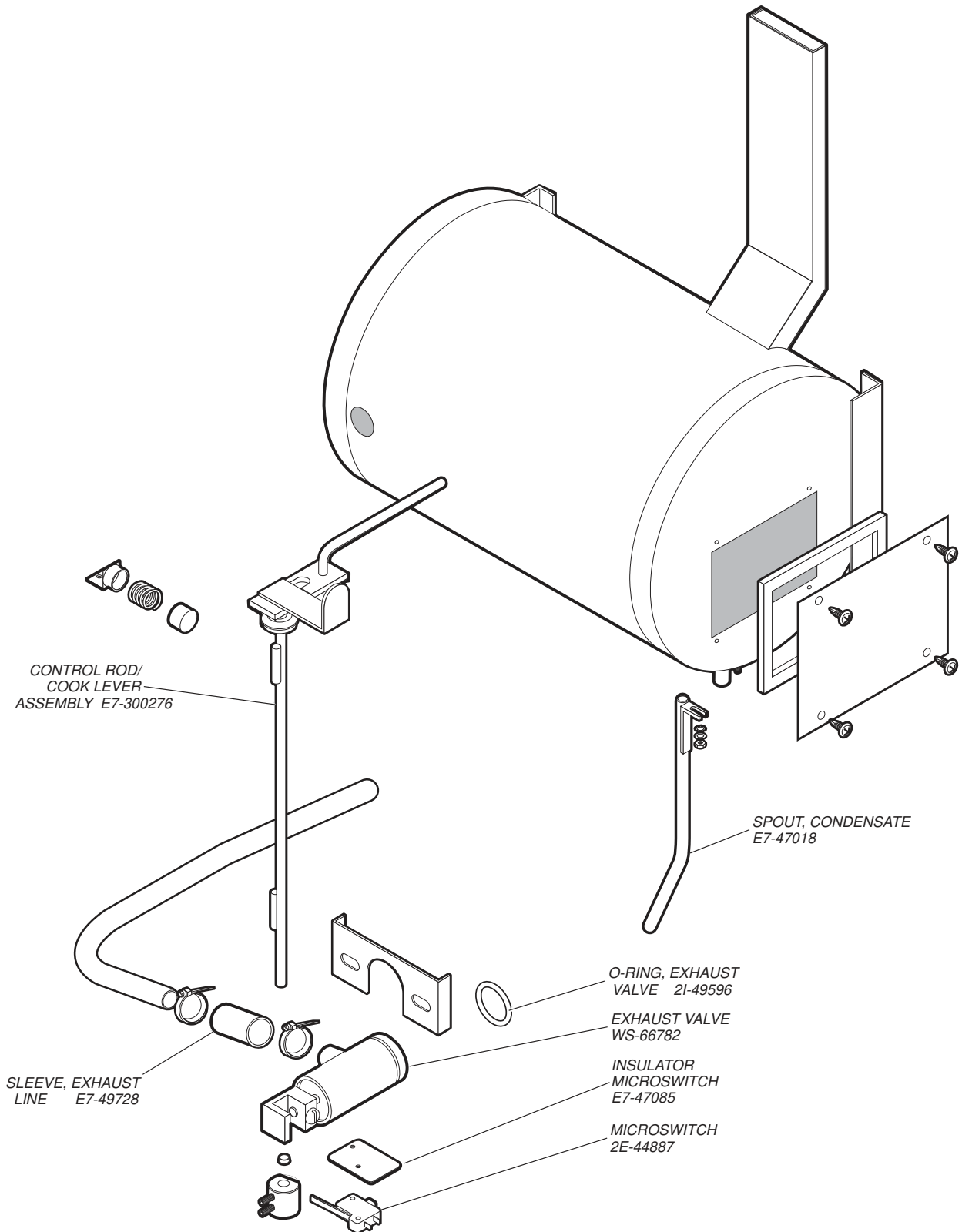


Model: WFPE30F Yoke & Lid Components

IL2164, Rev. -, 1/11/11

362 2M-301626 Owners Manual WFPE-30F Free-Standing Electric Pressure Fryer

WFPE-30F PRESSURE SYSTEM EXHAUST COMPONENTS

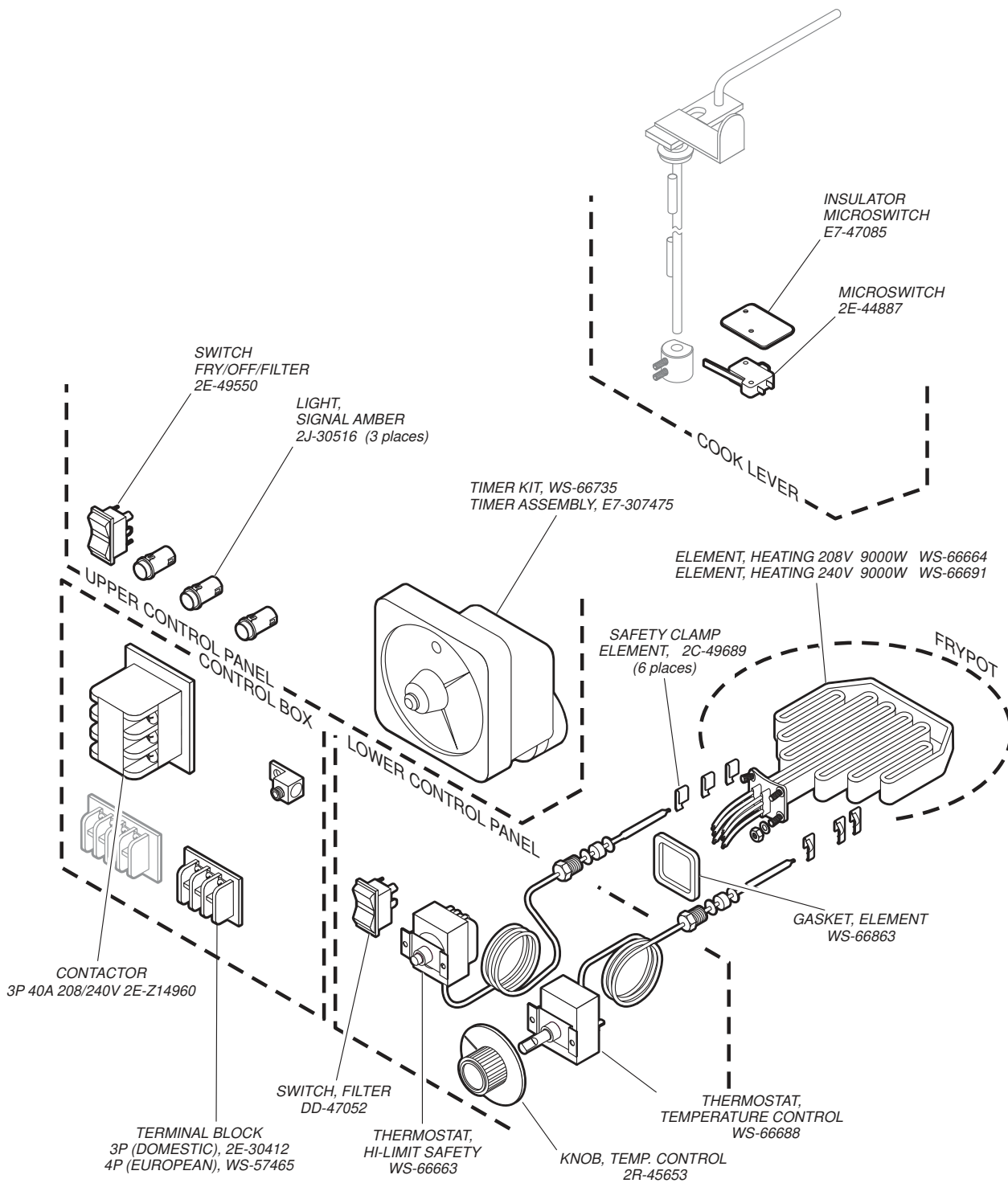


Model: WFPE30F Exhaust Components

IL2163, Rev. -, 1/11/11

EXPLODED VIEW & PARTS LIST

WFPE-30F ELECTRICAL COMPONENTS



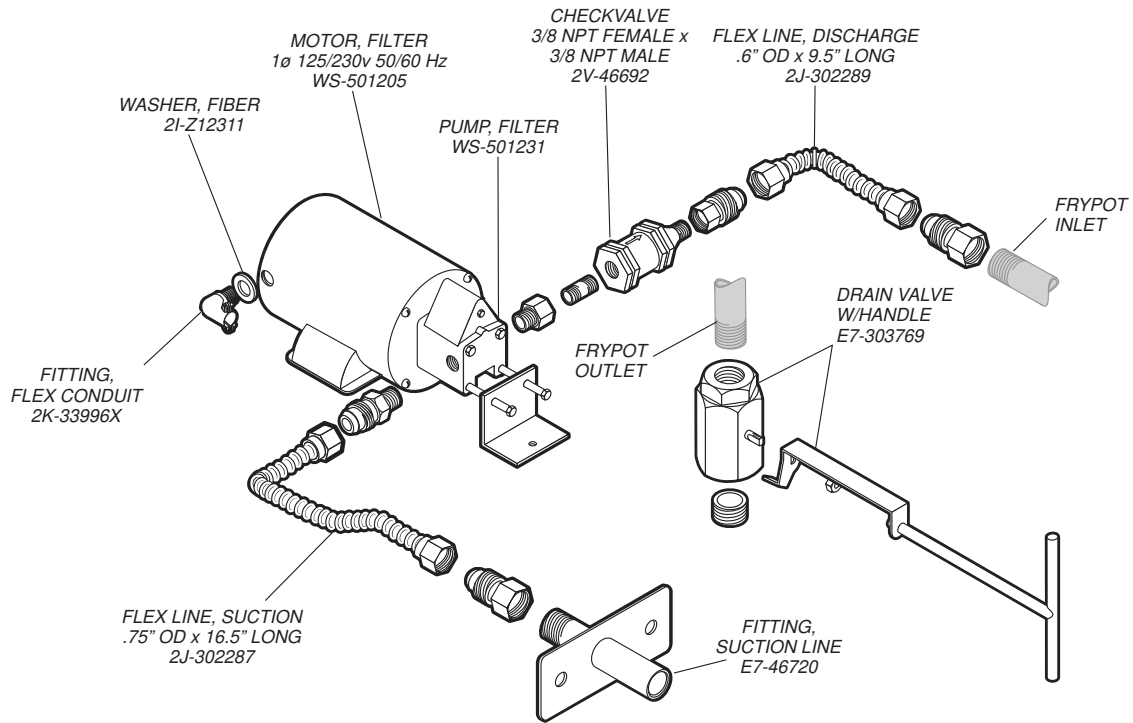
Model: WFPE30F Electrical Components

IL2166, Rev. B, 2/27/12

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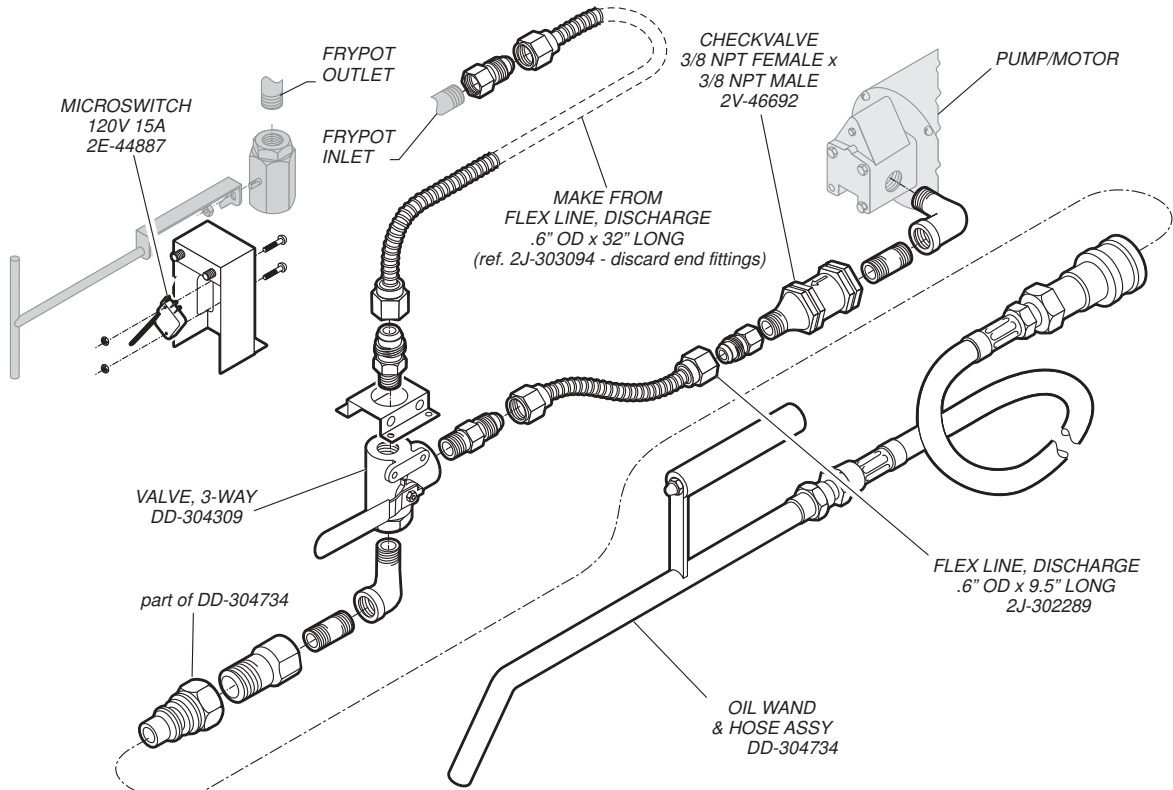
EXPLODED VIEW & PARTS LIST

WFPE-30F PUMP AND WAND COMPONENTS



STANDARD FRYER

FRYER W/ OPTIONAL OIL WAND & DRAIN SAFETY SWITCH

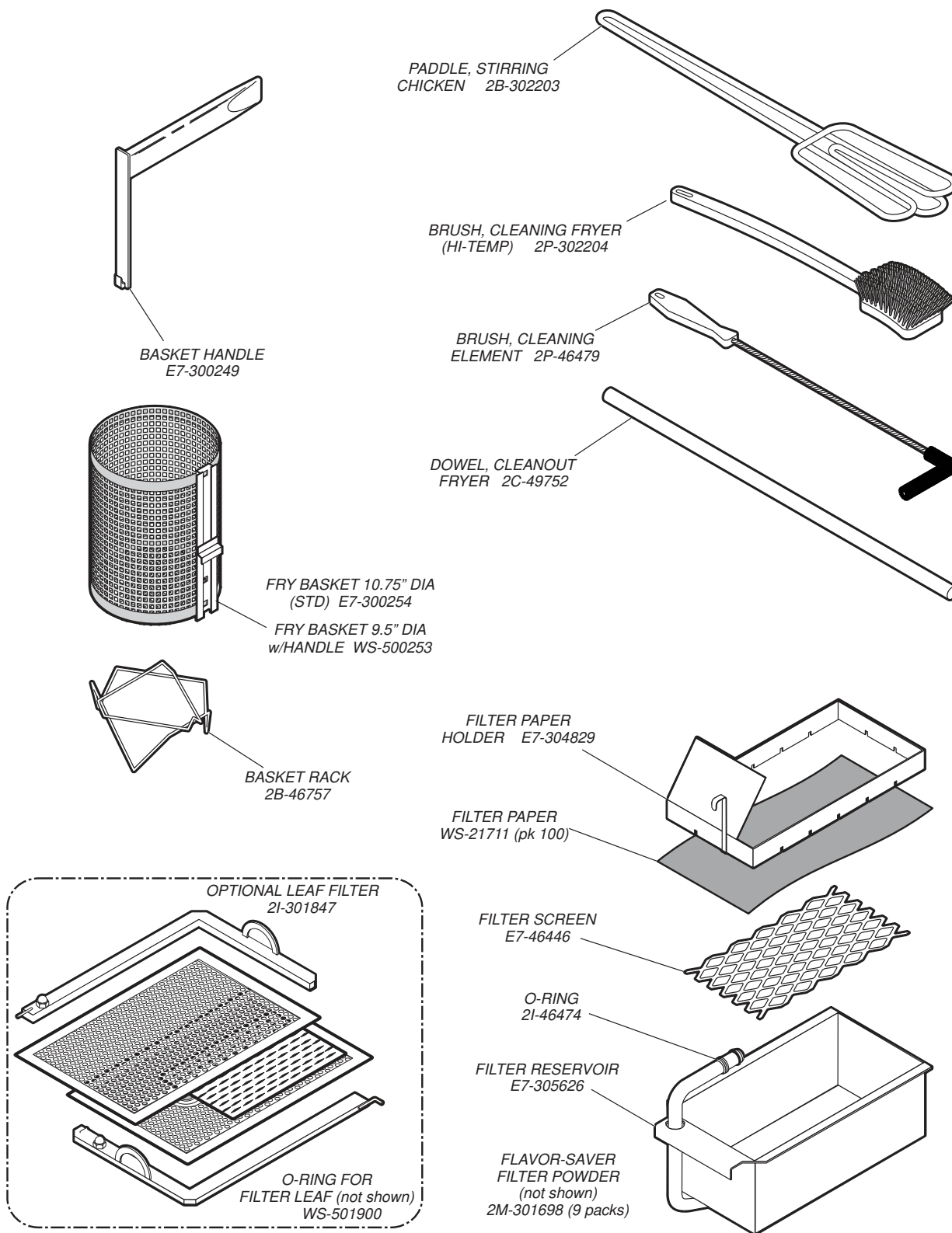


Model: WFPE30F Pump Components

IL2165, Rev. -, 1/11/11

EXPLODED VIEW & PARTS LIST

WFPE-30F ACCESSORIES & REMOVEABLE COMPONENTS



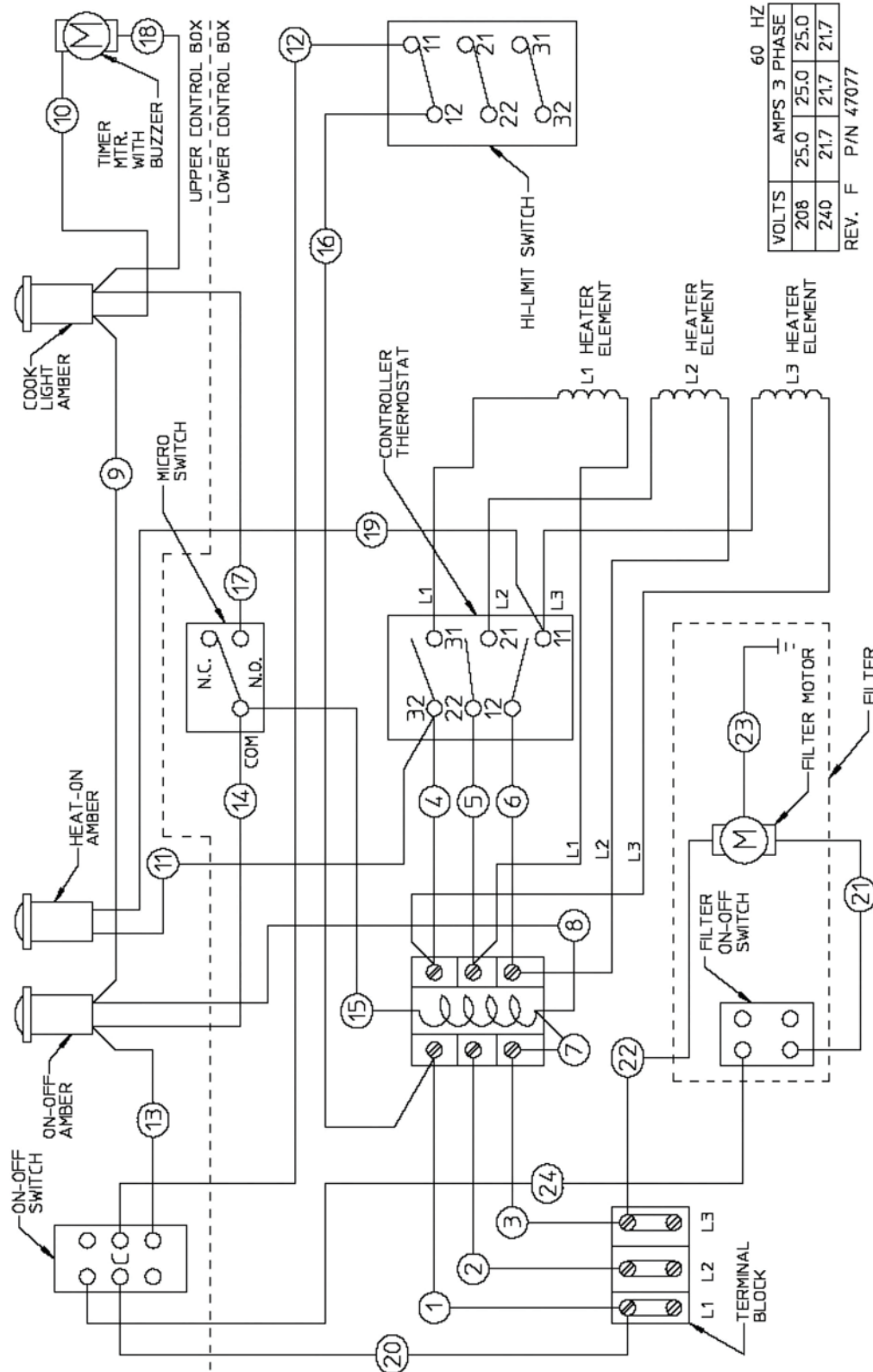
Model: WFPE30F Basket Components

IL2167, Rev. A, 1/27/12

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WFAE-30F PRESSURE FRYER

208/240V 3-PHASE 9KW



NOTES

PARTS & SERVICE

DESCRIPTION

PART NO.

BRUSH, CLEANING HEATING ELEMENT	2P-46479
FILTER PAPER, 30-SERIES FRYER (pk100)	WS-21711
FLAVOR-SAVER OIL FILTER POWDER (pk45)	WS-22410
PADDLE, STIRRING CHICKEN	2B-302203
BRUSH, CLEANING FRYPOT	2P-302204
*FILTER WAND ASSY	DD-304734

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

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

Wells Bloomfield, LLC
10 Sunnen Dr., P.O.Box 430129
St. Louis MO 63143 USA

Service 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.

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

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____	LOCATION _____
INSTALLATION DATE _____	TECHNICIAN _____
SERVICE COMPANY _____	
ADDRESS _____	STATE _____ ZIP _____
TELEPHONE NUMBER (____) _____ - _____	
EQUIPMENT MODEL NO. _____	
EQUIPMENT SERIAL NO. _____	
FUEL (check one) ☐ 208VAC ☐ 240VAC ☐ 380-415 3NAC	



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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