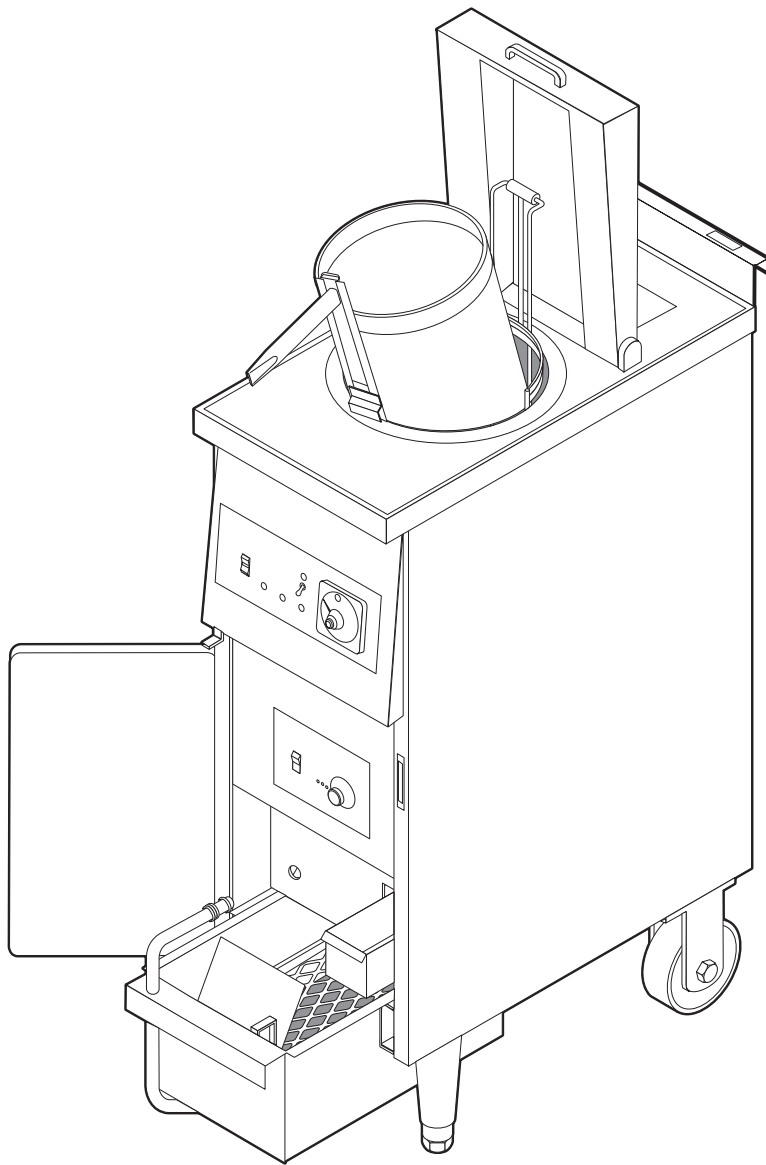




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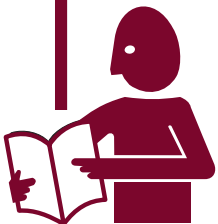
361



SUPPLEMENTAL SERVICE INSTRUCTIONS for

ELECTRIC PRESSURE FRYER WFAE-30F

**With or Without
Optional Filter Wand**



IMPORTANT: WELLS MANUFACTURING PROPRIETARY INFORMATION.
DISSEMINATION OF THIS INFORMATION TO ANYONE OTHER THAN
WELLS AUTHORIZED SERVICE AGENTS IS STRICTLY PROHIBITED.
TECHNICAL CONTENT OF THIS MANUAL IS DESIGNED FOR
USE BY QUALIFIED PROFESSIONAL TECHNICIANS ONLY.

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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: 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.

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INTRODUCTION

This manual contains information needed to properly service and repair WFPE-30F Pressure Fryer, and the cooking appliance section of WVPE-30F Ventless Pressure Fryer.

For installation, operation and maintenance instructions, refer to Operation Manual p/n 306785.

For information about the ventilator hood section of the WVPE-30F Ventless Pressure Fryer, refer to Supplemental Operation Manual p/n 301603, or to Supplemental Service Manual p/n 502944.

SPECIFICATIONS

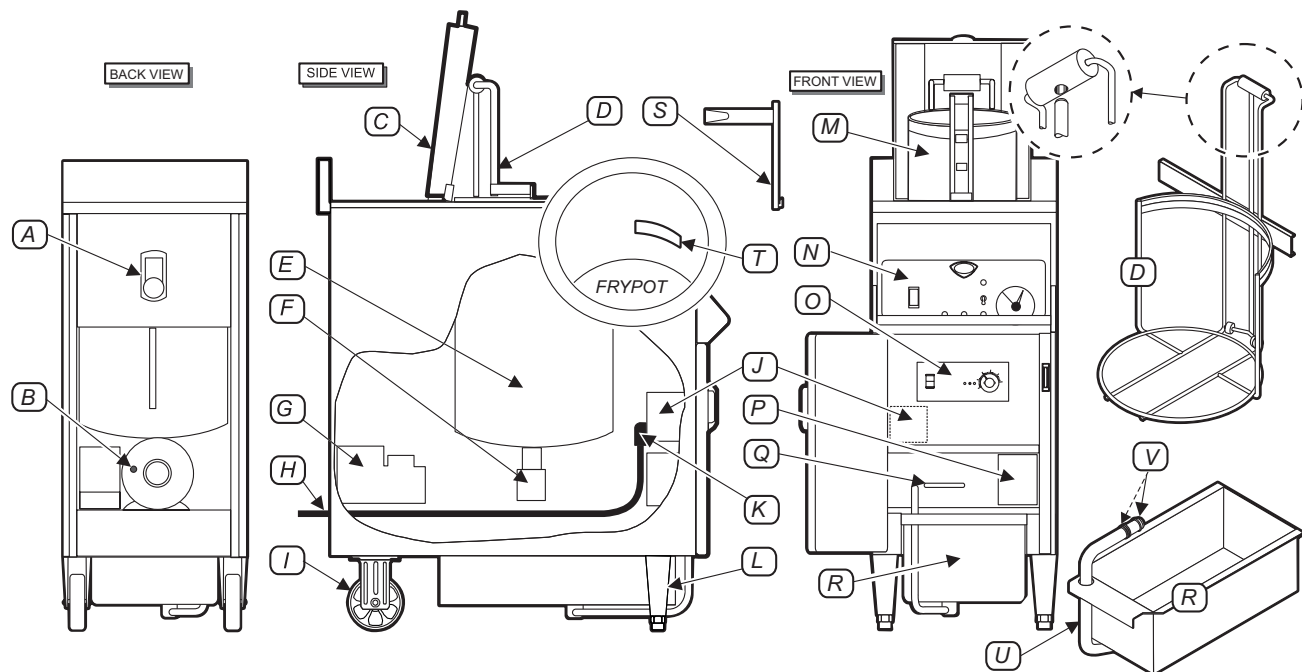
DIMENSIONS	Wide	Deep	High
	15.70"	33.25"	40.0"

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	9,000 watts
AMPERAGE	43.3 amps (1 Ø) 25.0 amps (3Ø)	43.3 amps (1 Ø) 25.0 amps (3Ø)	L1 = 14.3 L2 = 13.0 L3 = 13.0 N = 2.7

COMPONENTS & CONTROLS

WFAE-30F

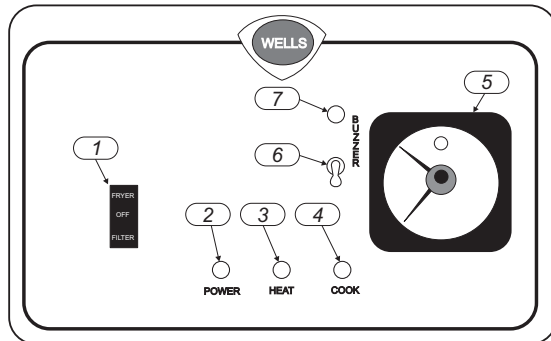


ITEM	DESCRIPTION	NOTES
A	LIFT CRADLE MOTOR	Operates LIFT ROD / Raises LIFT CRADLE
B	PUMP MOTOR RESET	Protects against filter pump motor overload NOTE: must be reset by manually pushing red button
C	FRYPOT COVER	Protects against hot oil splatter
D	LIFT CRADLE	Holds FRY BASKET - lifts/lowers fry basket into/out of frypot
E	FRYPOT ASSEMBLY	Contains and heats cooking oil
F	DRAIN VALVE	Allows draining FRYPOT
G	FILTER PUMP and MOTOR	Pumps oil during filtration cycle
H	POWER CORD	Electrical power hook-up
I	REAR (FIXED) CASTER	Allow easy positioning of unit
J	LOWER CONTROL BOX and TERMINAL BOX COVER	Contains power cord connections, power contactor, temperature control thermostat, hi-limit safety thermostat and heating element connections
K	POWER CONNECTION	90° conduit fitting required, angled as shown
L	FRONT (FIXED) LEG	Adjustable for leveling unit
M	FRY BASKEY	Holds product to be cooked
N	UPPER CONTROL PANEL	Contains main controls. See page 3
O	LOWER CONTROL PANEL	Contains heating controls and pump switch. See page 3
P	DRIP PAN	Collects liquids that drain from the top of the unit
Q	DRAIN VALVE LEVER	Operates the drain valve (item F)
R	FILTER RESERVOIR	Holds filtering media for oil filtration cycle
S	BASKET HANDLE	Used to move fry basket
T	OIL LEVEL INDICATOR	Measure amount of cooking oil
U	FILTER SUCTION TUBE	Plugs into suction line receptacle Allows oil to be drawn through filter media
V	SUCTION TUBE O-RING SPARE O-RINGS	Seals suction tube to receptacle Up to 3 spares may be stored here

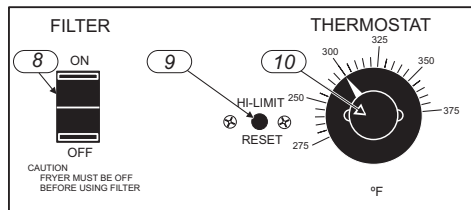
COMPONENTS & CONTROLS (continued)

WFAE-30F

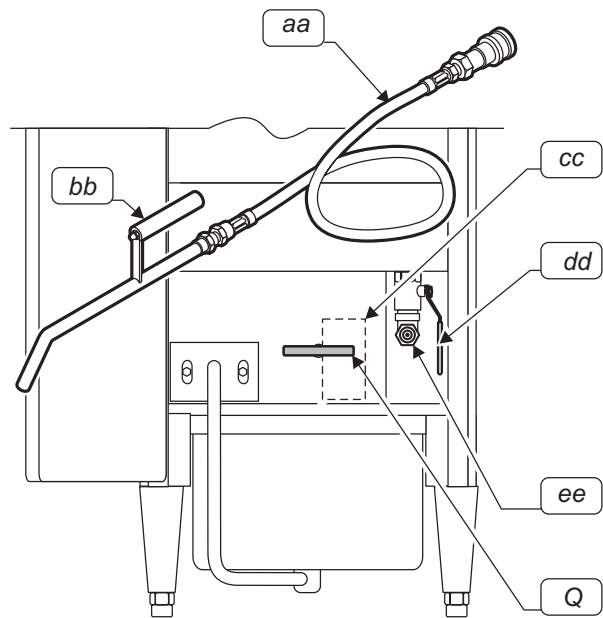
UPPER CONTROL PANEL



LOWER CONTROL PANEL



OPTIONAL FILTER WAND



ITEM	DESCRIPTION	NOTES
1	POWER SWITCH	<i>FRYER</i> position energizes temperature control thermostat and timer <i>FILTER</i> position energizes filter switch <i>OFF</i> position de-energizes temperature control thermostat, timer and filter switch
2	POWER LIGHT	Glow when power switch is in <i>FRYER</i> position
3	HEAT LIGHT	Glow when heating element is energized
4	COOK LIGHT	Glow when cook lever is in <i>COOK</i> position
5	TIMER	Indicated set time or counts down time remaining Active when cook lever is in <i>COOK</i> position
6	BUZZER SWITCH	<i>ON</i> position allows buzzer to sound whenever cradle is down <i>OFF</i> position silences buzzer
7	BUZZER LIGHT	Glow when BUZZER SWITCH is <i>ON</i>
8	FILTER SWITCH	<i>ON</i> position energizes filter pump (power switch must be in <i>FILTER</i> position)
9	HI-LIMIT SAFETY THERMOSTAT	Turns fryer <i>OFF</i> if cooking oil temperature exceeds 425°F Turns fryer <i>OFF</i> if heating element is energized without being covered by cooking oil RESET by pressing red button after cooking oil has cooled.
10	TEMPERATURE CONTROL THERMOSTAT	Controls cooking oil temperature by energizing/de-energizing heating element SET by turning pointer to desired cooking temperature marked on panel Causes heat light to glow when energized
aa	FILTER WAND ASSY	Optional wand powered by filter pump, used to wash-down frypot sides, or to transfer oil to disposal container
bb	INSULATED HANDLE	Handle for maneuvering wand. Insulated from heat of hot oil.
cc	ELEMENT INTERLOCK SWITCH	Disables heating element anytime drain valve lever is not fully closed
dd	3-WAY VALVE	Directs output of filter pump either to frypot, or to wand
ee	QUICK DISCONNECT FITTING	Male fitting. Female fitting of wand connects here

OPERATION



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 lowering lift cradle.

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 16) set BASKET on LIFT CRADLE.

IMPORTANT: REMOVE HANDLE.

Press RED BUTTON on TIMER to lower BASKET into FRYPOT.

FRESH PRODUCT:

Using BASKET HANDLE, set BASKET on LIFT CRADLE.

IMPORTANT: REMOVE THE HANDLE.

Press the 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

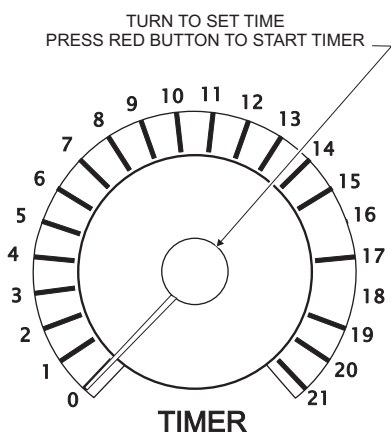
COOK CYCLE AND BUZZER

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 and BUZZER will sound until BUZZER SWITCH is turned *OFF*, or until the next cook cycle is started.

Use BASKET HANDLE (item 16) to remove basket of cooked product from LIFT CRADLE. Serve or dispense cooked product as required.



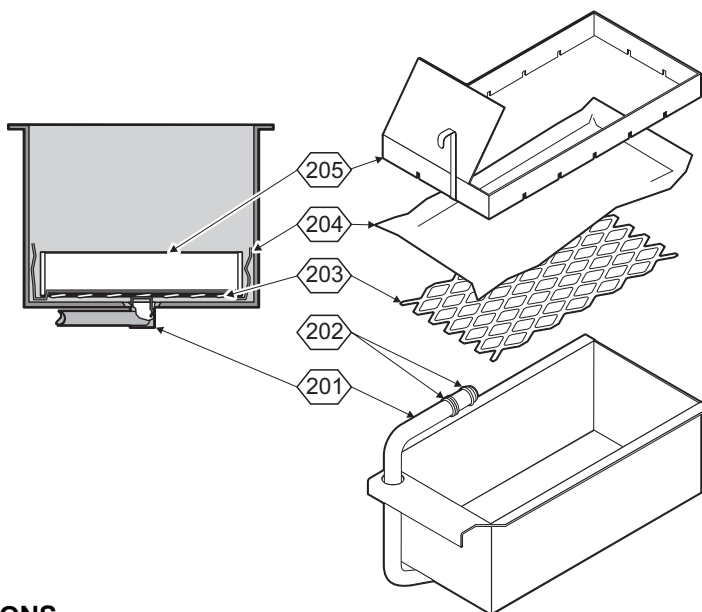
OPERATION TROUBLESHOOTING GUIDE

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
POWER LIGHT not lit Fryer not operating	POWER SWITCH not in <i>FRYER</i> position	Press POWER SWITCH to <i>FRYER</i>
	Disconnected from electric power or Circuit breaker off or tripped	Reconnect to electric power Reset circuit breaker
POWER LIGHT not lit Fryer operating normally	POWER LIGHT damaged	Repair or replace power light
HEAT LIGHT not lit Power light lit - cooking oil cold	TEMPERATURE CONTROL THERMOSTAT not set or set too low	Set thermostat to desired temperature
	TEMPERATURE CONTROL THERMOSTAT damaged	Replace thermostat
	DRAIN VALVE not fully closed (optional filter wand only)	Be sure drain handle lever is horizontal
HEAT LIGHT not lit	HI-LIMIT SAFETY THERMOSTAT tripped	Allow oil to cool, press red button to reset hi-limit
Power light NOT lit - cooking oil cold HEAT LIGHT not lit Power light lit - cooking oil hot	Cooking oil at set temperature	No action required Set thermostat if oil not hot enough
	HEAT LIGHT damaged	Repair or replace heat light
COOK LIGHT not lit (CRADLE raised)	TIMER not set or not started	Turn dial to desired time, press red start button
COOK LIGHT not lit (CRADLE lowered)	COOK LIGHT damaged	Repair or replace cook light
TIMER does not operate	POWER SWITCH not in <i>FRYER</i> position	Press POWER SWITCH to <i>FRYER</i>
	TIMER not set or not started	Turn dial to desired time, press red button to start
	TIMER CAM MICROSWITCH damaged or out of adjustment	Adjust or replace microswitch
	TIMER damaged	Replace TIMER
BUZZER LIGHT not lit	BUZZER SWITCH in <i>OFF</i> position	Turn SWITCH <i>ON</i>
	BUZZER LIGHT damaged	Replace LIGHT
BUZZER does not sound (CRADLE raised)	BUZZER SWITCH in <i>OFF</i> position	Turn SWITCH <i>ON</i>
	BUZZER damaged	Replace BUZZER
	BUZZER SWITCH damaged	Replace BUZZER SWITCH
CRADLE LIFT will not lower	TIMER not set or not started	Turn dial to desired time, press red start button
	TIMER damaged	Replace TIMER
	LIFT MOTOR damaged	Replace LIFT MOTOR
	LIFT MOTOR MICROSWITCH damaged or out of adjustment	Adjust or replace microswitch
CRADLE LIFT will not raise	TIMER has time remaining	Allow TIMER to complete cycle to "0"
	LIFT CRADLE not properly assembled to LIFT ROD	Install white plastic pivot over end of LIFT ROD (see page 3)
	TIMER damaged	Replace TIMER
	LIFT MOTOR damaged	Replace LIFT MOTOR
	LIFT MOTOR MICROSWITCH damaged or out of adjustment	Adjust or replace microswitch
	ACTUATOR or LIFT CRADLE damaged	Repair/replace damaged components
FRYPOT COVER does not lower with LIFT CRADLE	COVER leaned back too far	Rest COVER on LIFT CRADLE
	HINGE(S) dirty, damaged or misaligned	Clean, repair or align HINGES

FILTER SYSTEM RESERVOIR

FILTER RESERVOIR EXPLODED VIEW & PARTS LIST

ITEM	DESCRIPTION	SERVICE P/N
201	RESERVOIR ASSEMBLY	66717
202	O-RING, SUCTION TUBE	66474 (pk 5)
203	FILTER SCREEN	66446
204	FILTER PAPER	21711 (pk 100)
205	HOLDER, FILTER PAPER	66744
not shown	FLAVOR-SAVER FILTER POWDER	22442 (pk 9)
not shown	CLEANOUT DOWEL	49752
not shown	HI-TEMP BRUSH	22516
not shown	PADDLE, STIRRING CHICKEN	22515



FILTER RESERVOIR ASSEMBLY INSTRUCTIONS



WARNING: **SCALD HAZARD**

Always drain all water from the filter pan suction tubing.
Hot oil contacting residual water will cause a violent steam eruption.

IMPORTANT:

Use caution when cleaning around heating elements not to damage the two small CAPILLARY TUBES at the front of the HEATING ELEMENT. Contact with steam can cause severe burns.

IMPORTANT:

DO NOT use soap in FRYPOT or FILTER RESERVOIR. Soap residue will cause the cooking oil to breakdown rapidly.
If commercial clean-out products are used, read and follow the directions on the cleaner label.

Insure that FILTER SCREEN, FILTER PAPER, and FILTER PAPER HOLDER are properly installed in FILTER RESERVOIR. FILTER SCREEN must be installed under FILTER PAPER with bottom screen clip inserted into reservoir suction hole.

OPERATIONAL NOTES

Refer to the *Installation, Operation and Maintenance Manual* (p/n 306785) for complete operating instructions for the filter system.

The cooking oil must be hot (minimum of 300° F.) in order to filter properly. Cold oil will not flow through the filter paper. Press the POWER SWITCH to the *FILTER* position. Press the FILTER SWITCH ON.

Slowly open DRAIN VALVE. While draining oil, stir FILTER POWDER into oil at the point where it is being drawn down the drain hole.

After all the oil has drained from FRYPOT, use HI-TEMP BRUSH to push breading crumbs and other debris down the drain as oil is being circulated.

Close the DRAIN VALVE and allow the FRYPOT to fill with the freshly filtered clean oil. When all oil has returned to frypot, bubbles will appear in the oil stream. Press FILTER SWITCH OFF.

Press POWER SWITCH to OFF position until starting to use fryer again.

Allow the FILTER RESERVOIR to cool before servicing.

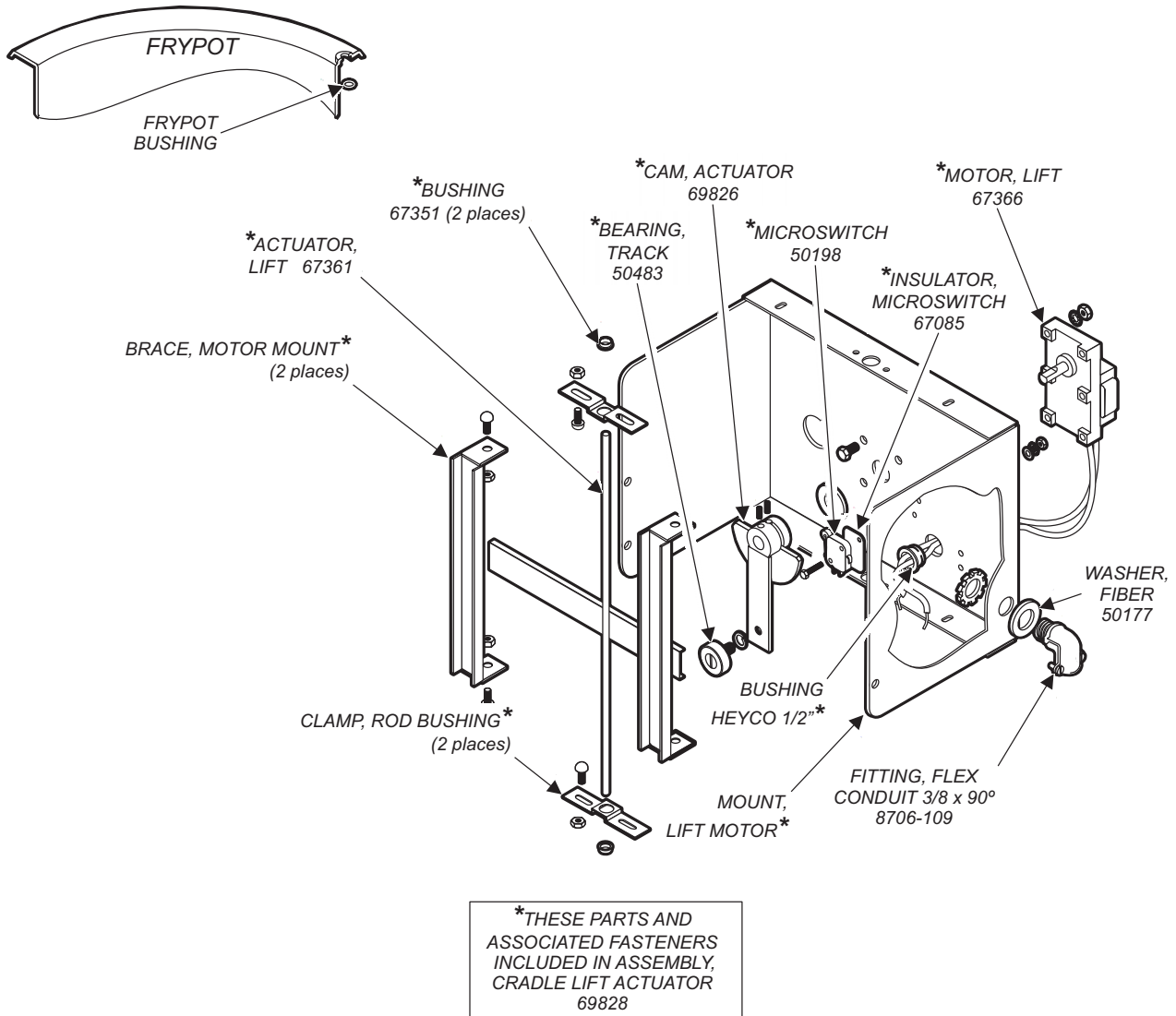
FILTER SYSTEM TROUBLESHOOTING

FILTER SYSTEM

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
FILTER PUMP does not run	POWER SWITCH not in FILTER	Press power switch to filter
	FILTER PUMP MOTOR OVERLOAD tripped	Allow motor to cool. Press red button on back of pump motor
	FILTER SWITCH damaged	Replace filter switch
	POWER SWITCH damaged	Replace power switch
FILTER PUMP runs but will not pump cooking oil	SUCTION TUBE not seated in suction receptacle	Properly install filter reservoir
	SUCTION TUBE O-RING missing or damaged	Replace suction tube o-ring
	Damaged SUCTION TUBE	Replace filter reservoir assembly
	Damaged SUCTION RECEPTACLE	Replace suction receptacle
	Pump CHECK VALVE plugged	Clean check valve
	Pump CHECK VALVE reversed (improperly installed during repair)	Note TOP marked on valve Install check valve correctly
	FILTER PAPER clogged	Clear face of paper filter or replace filter IMPORTANT: Allow oil to cool before moving reservoir
	FILTER SCREEN not installed, or FILTER SCREEN improperly installed	Properly install screen
Bubbles in circulating oil at all times during filtration cycle	SUCTION TUBE not seated in suction receptacle	Properly install filter reservoir
	SUCTION TUBE O-RING missing or damaged	Replace suction tube o-ring
	Insufficient oil entering FILTER RESERVOIR	Incrementally open DRAIN VALVE Clear crumbs/debris from DRAIN VALVE
PUMP MOTOR tripped Will not reset	Pump jammed with debris	Clear debris from pump
	PUMP HEAD damaged	Replace pump head
	PUMP MOTOR damaged	Replace pump motor
Oil not being filtered	FILTER PAPER missing, damaged or not properly installed	Properly install a fresh sheet of filter paper

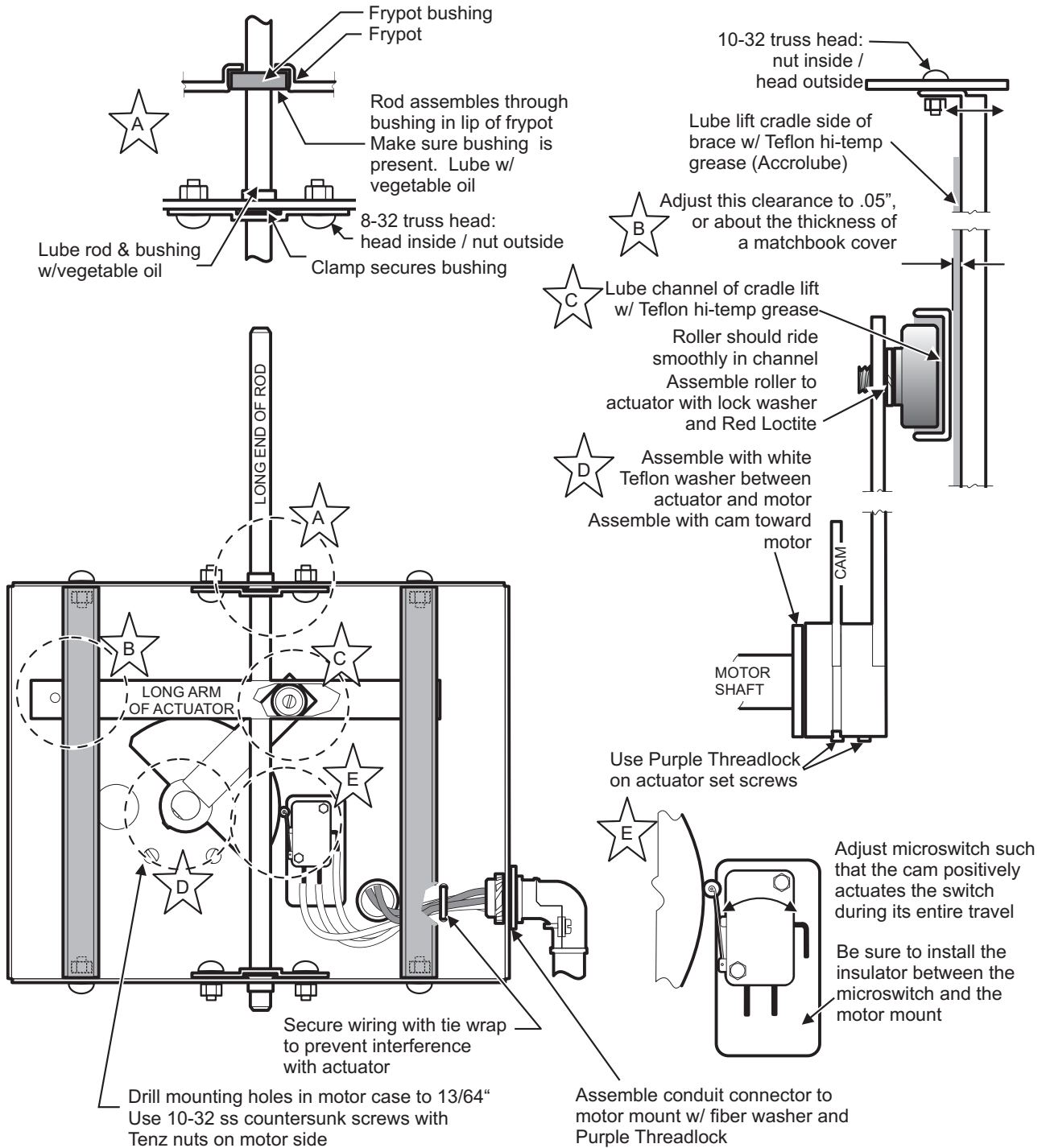
SERVICING INSTRUCTIONS

LIFT ACTUATOR & MOTOR ASSEMBLY



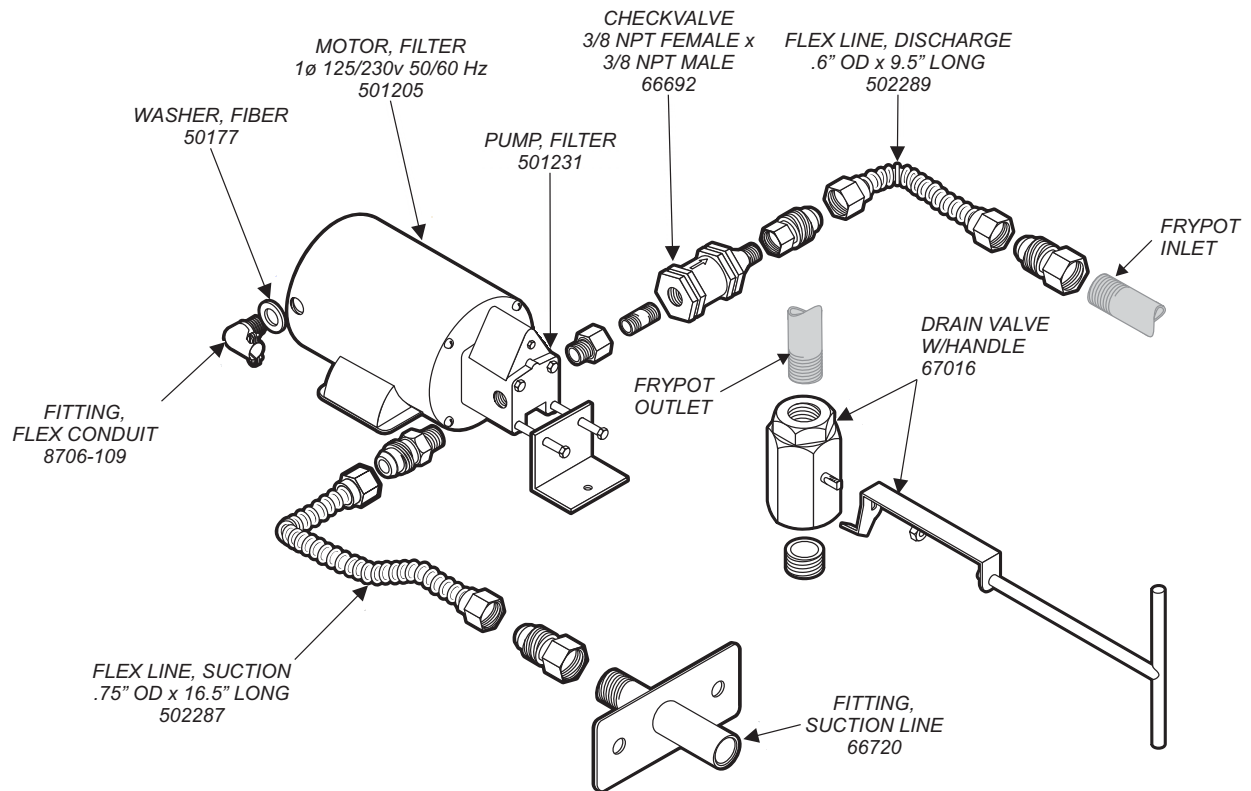
SERVICING INSTRUCTIONS (continued)

LIFT ACTUATOR & MOTOR ASSEMBLY



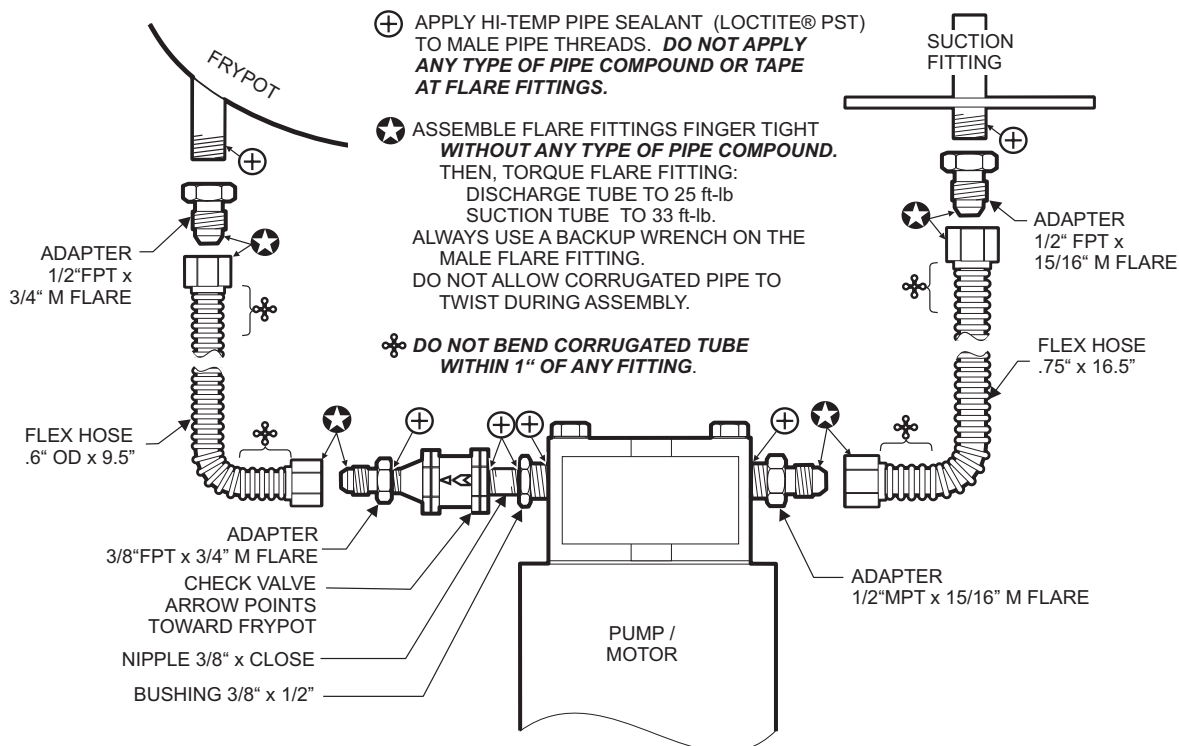
SERVICING INSTRUCTIONS (continued)

FILTER SYSTEM - PUMP ASSEMBLY



SERVICING INSTRUCTIONS (continued)

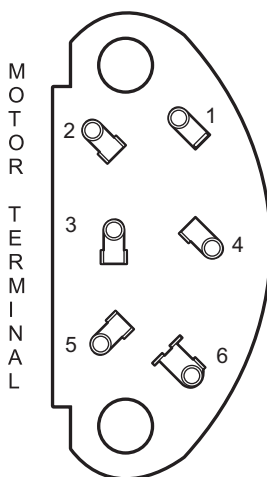
FILTER SYSTEM - PUMP ASSEMBLY



IMPORTANT:

- Motor is a dual voltage rated unit, and must be field wired to match the electrical service supply voltage.
- Motor is shipped from the factory wired for 230V and may be wired for either 230V or 125V. • Verify supply voltage. If necessary, rewire motor, at terminal block in the end of the motor, per the table shown below.

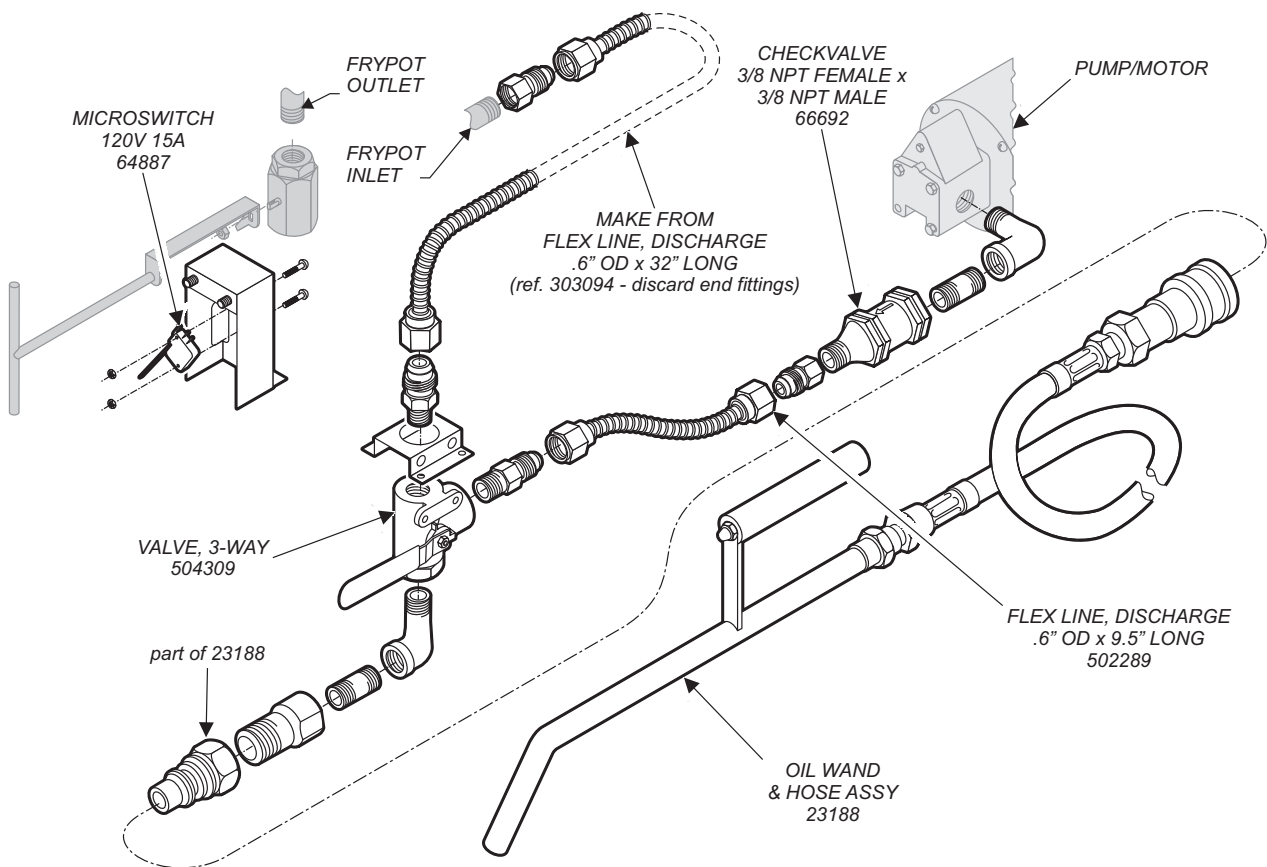
IMPORTANT: Failure to correctly wire the motor will result in failure to start, motor tripping or permanent damage to the pump motor.



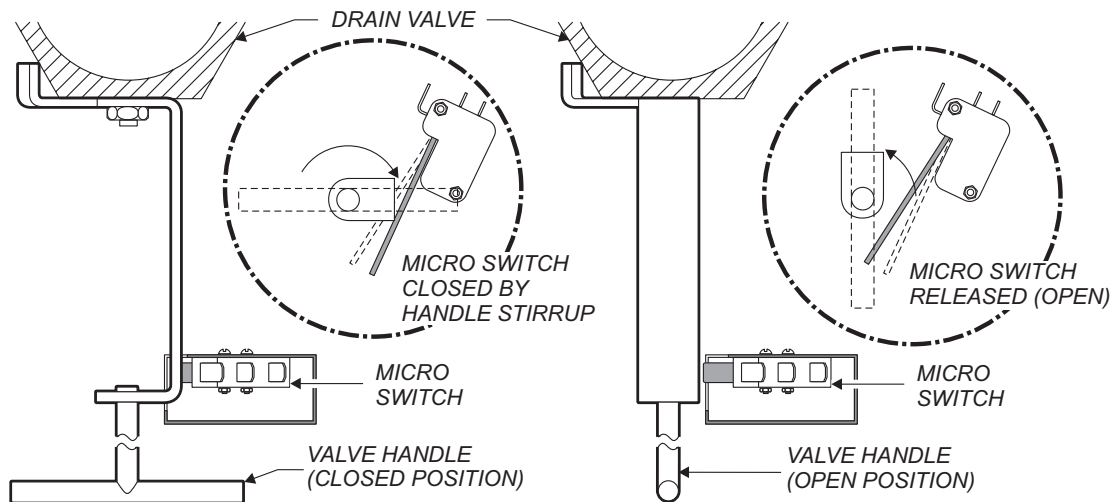
125V (requires field conversion)		230V (factory configuration)	
1 (LINE)	YELLOW / BLACK	1 (LINE)	YELLOW/BLACK
2	BLUE BLUE	2	BLUE BLUE
3	(unused)	3	BROWN
4	BLACK	4	BLACK
5	BROWN ORANGE	5	WHITE ORANGE
6 (LINE)	WHITE YELLOW	6 (LINE)	YELLOW

SERVICING INSTRUCTIONS (continued)

OPTIONAL FILTER WAND - ASSEMBLY



OPTIONAL FILTER WAND - DRAIN SAFETY SWITCH



The MICRO SWITCH is in the control circuit for the heating element contactor. The switch must be closed before the heating elements can be energized.

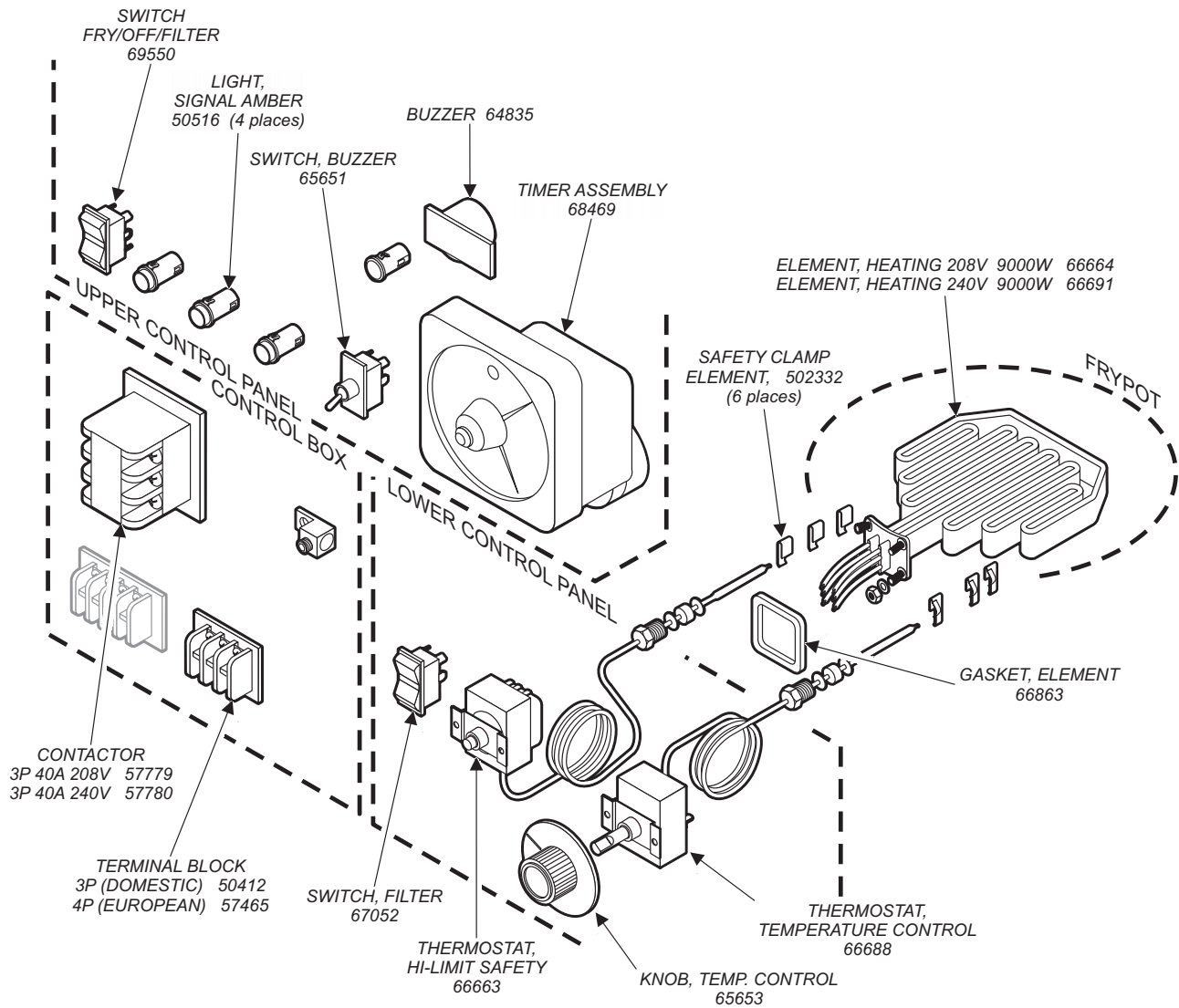
When rotated to the CLOSED position, the stirrup-shaped portion of the valve handle will contact the micro switch actuator, closing the switch.

Assemble VALVE HANDLE to VALVE such that the stirrup-shaped portion of the valve handle is *UP* when the valve is *OPEN*.

The drain safety switch is an interlock to prevent energizing the heating elements unless the drain valve handle is in the closed position.

SERVICING INSTRUCTIONS (continued)

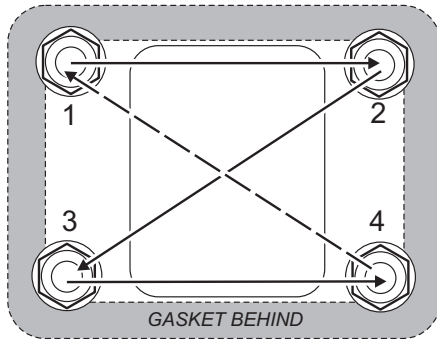
HEATING ELEMENTS & ELECTRICAL CONTROL COMPONENTS



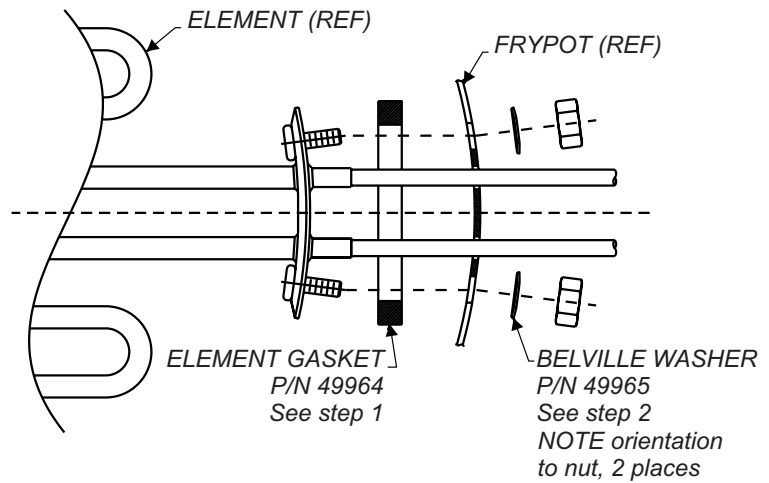
HEATING ELEMENTS ASSEMBLY INSTRUCTIONS

FRYPOT ELEMENT NUT TIGHTENING SEQUENCE

VIEW FROM FRONT OF UNIT



TIGHTEN NUTS TO 70 INCH-POUNDS
REPEAT TORQUE SEQUENCE 3 TIMES



1. Install the 1/4" Gortex gasket (p/n 66864) over the element studs.
DO NOT USE RTV OR OTHER SEALANT!
Insert element through frypot, WITH element and gasket on inside of frypot and studs through the appropriate holes.
2. Install four 1/4" Belleville washers with their high center away from frypot, as shown in the drawing (4 places).
3. Install four nuts finger tight.
4. Using a torque wrench, tighten all four nuts 1/2 turn at a time.
Working in a cross pattern, tightening each nut in sequence until a uniform reading of 70 inch-pounds is achieved on all four nuts.
5. Wait 2 minutes and re-torque all four nuts to 70 inch-pounds.
6. Wait an additional two minutes and re-torque all four nuts to a uniform 70 inch-pounds.

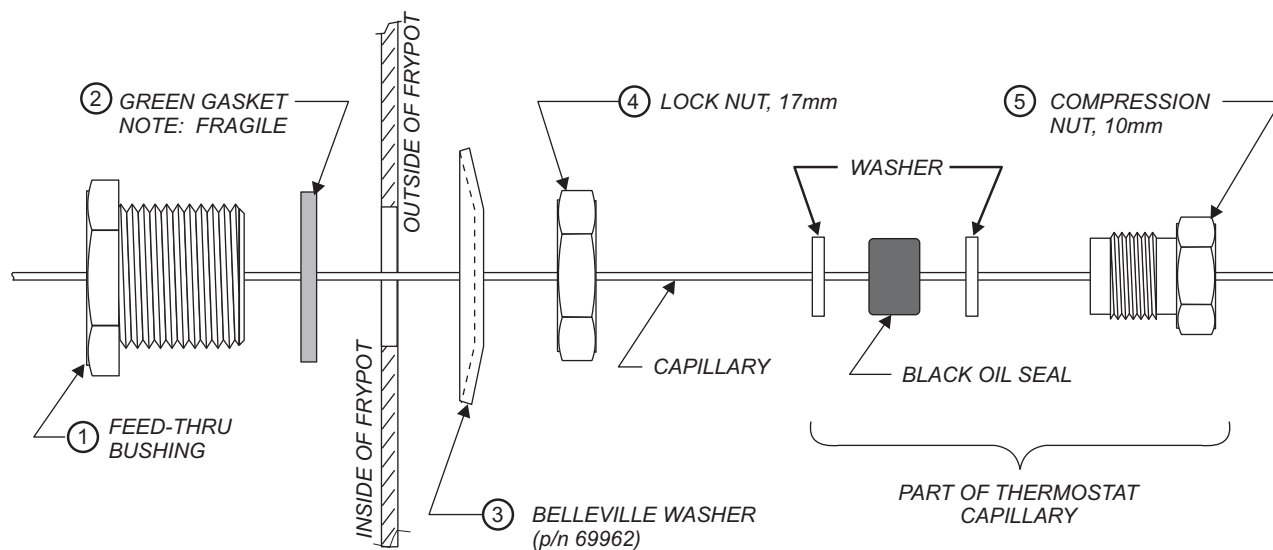


CAUTION: SHOCK HAZARD

Exposed electrical circuits.
Disconnect electrical power
before attempting to replace
heating elements.

SERVICING INSTRUCTIONS (continued)

THERMOSTAT ASSEMBLY INSTRUCTIONS



CAUTION: SHOCK HAZARD

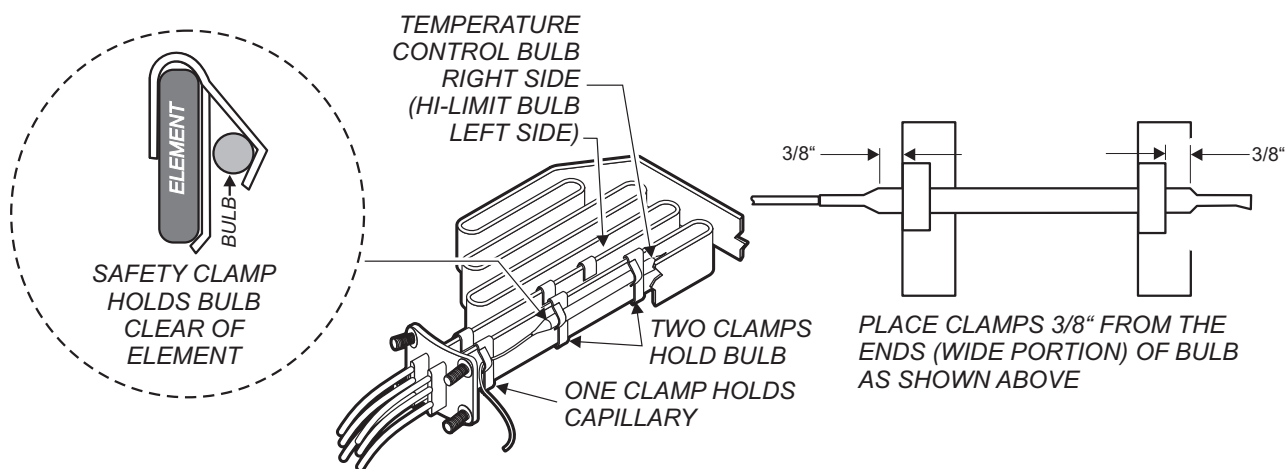
Exposed electrical circuits.
Disconnect electrical power
before attempting to replace
either thermostat.

1. Insert feed-thru bushing through green gasket, and insert both through the frypot wall.
2. Slide Belleville washer over the protruding threads of bushing, with high center of washer away from the frypot. Thread locknut onto bushing and tighten.

Torque lock nut to 30 inch pounds.

Please Note: 17mm hex head feed thru bushing pictured at left of drawing must not be allowed to rotate during assembly procedure. Always hold bushing stationary with a box wrench while tightening assembly to prevent shredding green gasket.

THERMOSTAT ASSEMBLY INSTRUCTIONS



3. Slip bulb of capillary tube through bushing. Mount bulb to the center portion of element with safety clamps:
 - position clamps 3/8" from ends of the widest part of bulb.
 - Route capillary tube alongside element, but out of the way of cleaning brushes, etc.
 - Secure capillary tube near the frypot end of the element with safety clamp.

4. Seat washers and oil seal into bushing. Insert compression nut into bushing.

Torque to 30 - 40 inch pounds, using care not to twist or kink capillary.



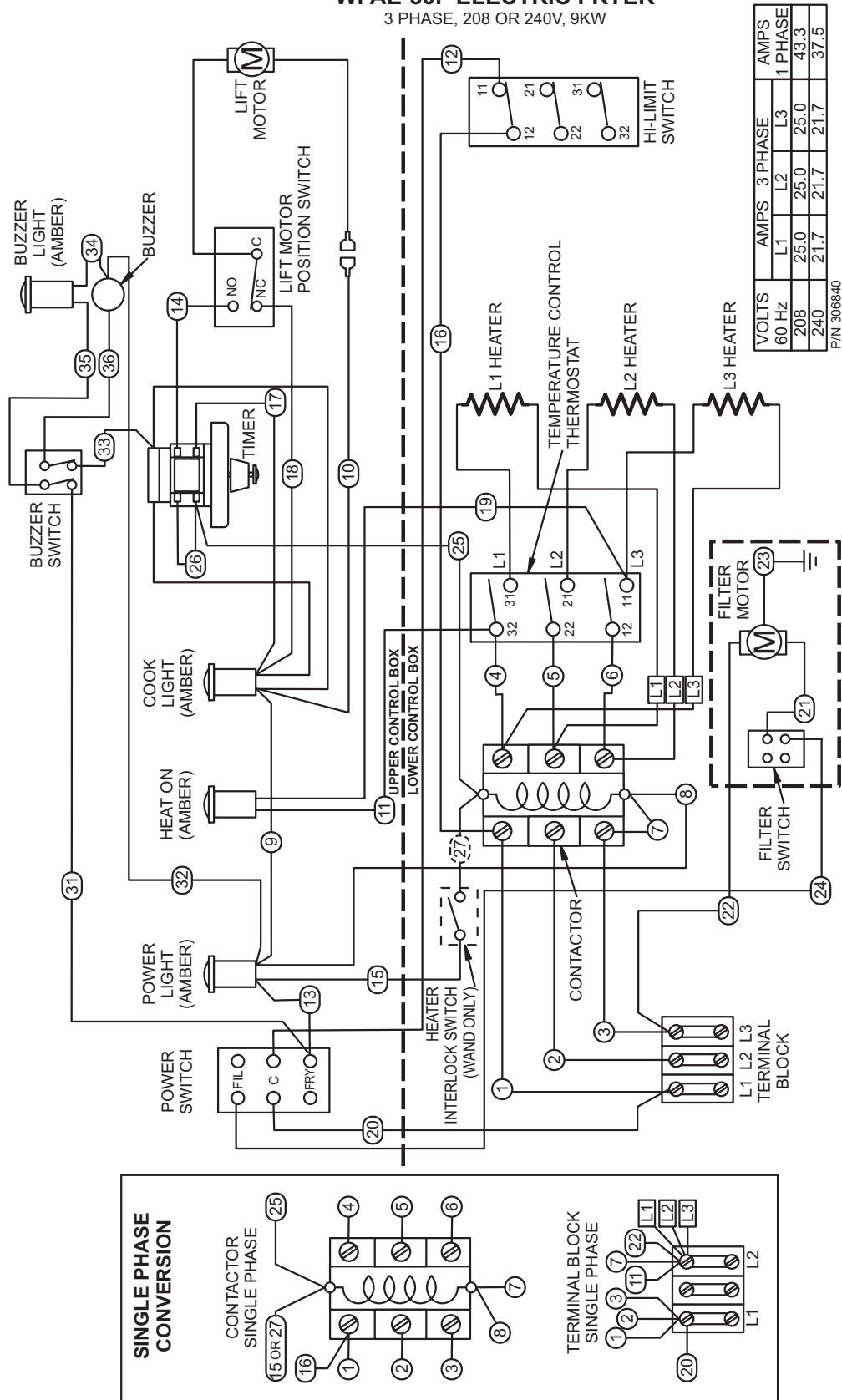
CAUTION: SHOCK HAZARD

Exposed electrical circuits.
Disconnect electrical power
before attempting to replace
either thermostat.

WIRING DIAGRAM

WFAE-30F ELECTRIC FRYER

3 PHASE, 208 OR 240V, 9KW



WFAE-30F ELECTRIC FRYER

3 PHASE, 380 - 415V 3NAC, 10KW

