



WELLS BLOOMFIELD, LLC
2 ERIK CIRCLE, P. O. Box 280 Verdi, NV 89439
telephone: 775-689-5707
fax: 775-689-5976
www.wellsbloomfield.com

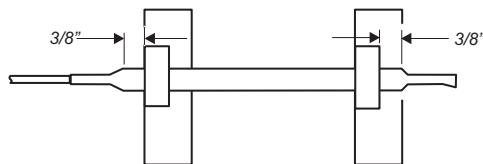
360

USER GUIDE

ROUTINE MAINTENANCE FOR ELECTRIC FRYERS

A. KEEP THERMOSTAT SENSING BULBS CLEAN

1. Regular cleaning of the thermostat and hi-limit safety thermostat sensing bulbs is essential to the proper operation of fryers. Allowing the build-up of breading around the thermobulbs will cause fluctuating temperatures and, eventually, activation of the hi-limit safety thermostat, shutting down of the fryer.
 2. The thermobulb is located adjacent to the heating element, and is held in position by two clips. Actual oil temperature is sensed by the thermostat only when the gap between element and bulb is maintained, allowing oil to circulate around the thermobulb. A build-up of breading in the gap stops oil from circulating. Result: inaccurate temperature readings.
 3. Maintain oil circulation by brushing breading and other cooking waste from the gap between element and bulb. The best time to perform this operation is when the oil is being filtered.
- Clean this gap every time you filter the oil.
4. Check the safety clamps. Each thermobulb must be held by two clamps, spaced 1/4" - 3/8" from the ends of the bulb.
 - a. Verify that the safety clamps are in the proper place.
 - b. Verify that the clamps are pushed down fully on the element.
 - c. Never use more than two clamps on any one bulb.



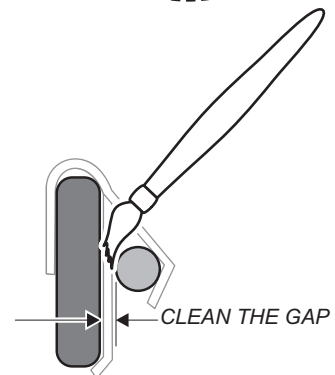
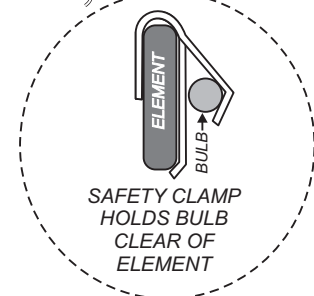
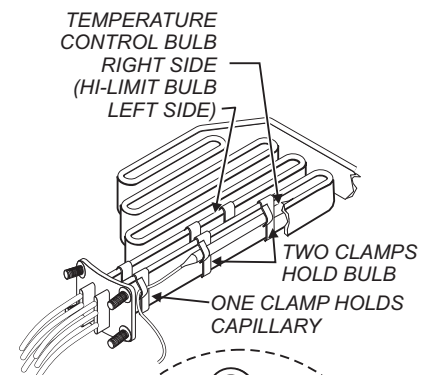
PLACE CLAMPS 3/8" FROM THE
ENDS (WIDE PORTION) OF BULB
AS SHOWN ABOVE

Check the safety clamps every time you filter the oil.



WARNING BURN HAZARD

The following procedures involve exposure to hot oil.
Wear appropriate protective face shield, apron and gloves.
Hot oil will cause serious burns on contact.





WARNING BURN HAZARD

The following procedures may involve exposure to hot oil. Wear appropriate protective face shield, apron and gloves. Hot oil will cause serious burns on contact.

IMPORTANT:

Filtering, boil-out and oil polishing procedures are described in the Operation Manual for your fryer. Be sure to follow all recommended safety procedures.

IMPORTANT:

A build-up of cooking debris will degrade the taste of the food product and decrease the life of the oil.

B. FILTER COOKING OIL

1. Regular oil filtering maintains the quality of the food product and significantly increases the life of the oil.
2. All breading and crumbs must be brushed from the frypot and elements each time the oil is filtered. Failure to remove cooking wastes will prevent the thermostats from sensing the correct temperature, resulting in fluctuating oil temperature and possible safety shutdown.
3. Using an oil polishing media, such as Wells Flavor-Saver, is recommended each time the oil is filtered. This will remove acids and other contaminants filtering alone will not remove. Your fryer will produce better tasting product and the life of your cooking oil will be noticeably extended.

C. BOIL-OUT FOR CONSISTENT PERFORMANCE

1. The frypot must be thoroughly cleaned by performing a boil-out procedure at least weekly, and more often depending upon the amount of use and type of product. Failure to boil-out the frypot will result in inaccurate temperatures and premature tripping of the hi-limit safety.
2. The best time to perform a frypot boil-out is during a change of cooking oil.

D. RUN YOUR FRYER AT THE PROPER VOLTAGE

1. Any piece of electric equipment must be powered by the voltage for which it was designed. This is particularly true for electric fryers.
2. Using a 208 volt fryer at 240 volts will cause heating elements to run exceptionally hot. This will result in inaccurate temperatures, frequent tripping of the hi-limit safety, and premature failure of the heating element.
3. Using a 240 volt fryer at 208 volts will result in a serious loss of performance.