

WVF-886 VENTLESS FRYER

VENTLESS COOKING SYSTEMS (VCS2000)



WVF-886

Features

- **Ventless Hood System** exceeds EPA Standard 202 for the release of particulate matter.
- **Interlock System** will not allow fryer heating elements to be energized if the baffle, pre-filter or high efficiency filter is not in place.
- **Airflow Sensing System** continually monitors air flow through the filtration system, optimizing performance and grease removal. Built-in filter monitoring system indicates when filter replacement will soon be necessary.
- **Ansul® R-102 Fire Suppression System** is built into the ventless hood to provide ultimate protection.
- **Twin 15 lb. deep-drawn frypots** offer the flexibility of frying different products simultaneously.
- **Two full-size, rear hanging, interchangeable fry baskets** are provided.
- Features include **two automatic basket-lifting mechanisms** each controlled by a push-button, automatic reset timer.
- **Efficient heating elements** are flat, heavy-duty stainless steel.
- **The positive-off thermostats** control the element allowing for adjustable and more consistent temperatures.
- **Each frypot has a manual reset safety thermostat** that will shut off the heating element if an over-temperature condition is reached.
- **Unit is furnished with a Safety Test System** to enable periodic checks of the temperature-limiting thermostat.
- Model WVF-886RW includes a **Wells RW-26 built-in standard double drawer warmer** that replaces lower storage cabinet.
- **The WVF-886 Ventless Fryer** is Underwriters Laboratories, Inc. LISTED and meets the National Sanitation Foundation and Canadian standards.
- **A one-year warranty** against defects covers parts and labor.

Specifications

Overall Dimensions:	Inches	MM
Width	42 3/8	1076
Depth	35 3/8	898
Height (incl. 6" legs)	77 3/16	1961
Shortening Capacity Per Fry Pot:	Lbs.	KG
F-886	15	7
Temperature Range:	Fahrenheit	Celsius
F-886	275° to 375°	135° to 191°
Pre-Heat Time to 350° F:	6 minutes	
Watts Per Hour to Maintain 350° F:	450	
Typical Production:	Per Hour	
French Fries (2-oz. servings)	600	
Chicken (pounds)	40	
Weights:	Lbs.	KG
Installed	700	318
Shipping	780	354

Export

The following models are available for export and meet the standards for CE:

- WVF-886EU, 380-415 3NAC, 3Ø, 12.0 KW
- WVF-886RWEU, 380-415 3NAC, 3Ø, 12.9 KW

Accessories / Options

- Front-locking caster kit (field installed),** 22650
- Rear leg kit,** 2 rear legs to be used when a remote fire pull station is field installed on WVF-886, 22616
- Basket,** half-size (2 per fry pot), 20161
- Basket,** full size (1 per fry pot), 20162
- Crumb Cradle,** 20690
- Fry Pot Cover,** 21010

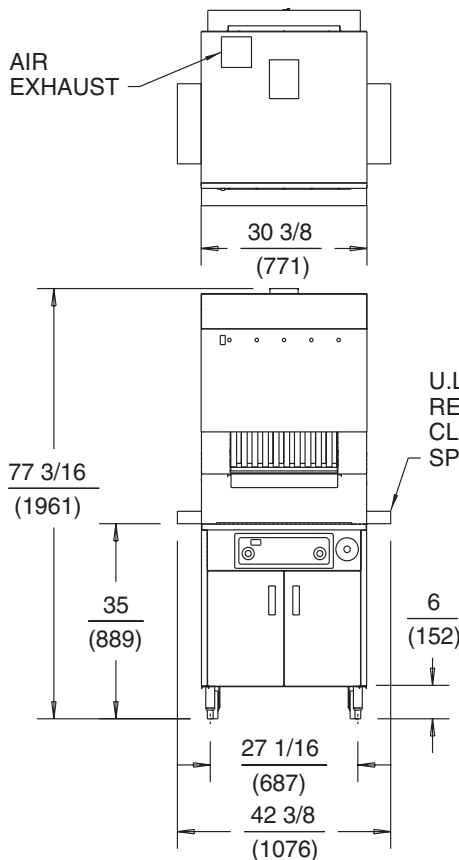




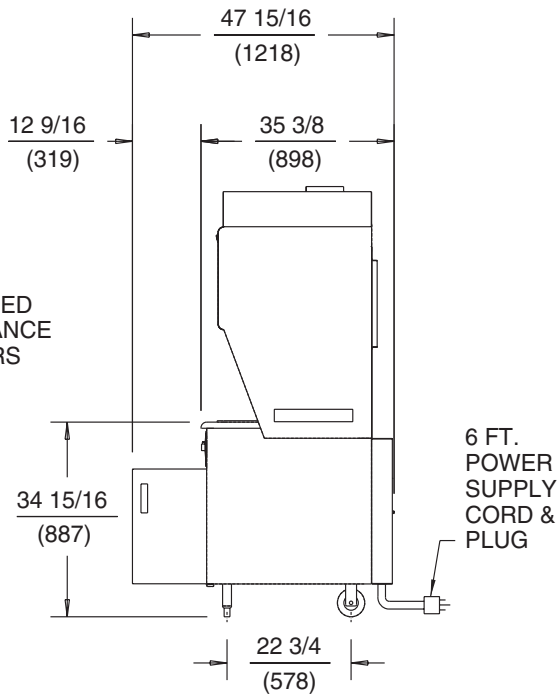
MODELS WVF-886, WVF-886RW WVF-886EU, WVF-886RWEU VENTLESS COOKING SYSTEM

DIMENSIONS:

INCH
(MM)



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE.			
BACK	SIDE	BOTTOM	TOP
NA	SEE REQUIRED SPACERS	6	8
NA		(152)	(203)



WVF-886 AND WVF-886RW ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS 3 PHASE				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
WVF-886	208	12000	33	33	33	-	NA	NEMA 15-60P
WVF-886	240	12000	29	28	29	-	NA	NEMA 15-60P
WVF-886EU	380-415	12000	17	16	16	2	NA	NONE
WVF-886RW	208	12720	37	28	37	-	NA	NEMA 15-60P
WVF-886RW	240	12900	33	28	33	-	NA	NEMA 15-60P
WVF-886RWEU	380-415	12900	21	16	16	6	NA	NONE

NOTE: Specifications are subject to change without notice.

Denotes export (EU) products.

SPECIAL ENVIRONMENTAL NOTICE: The hood system is designed to reduce odor emissions but will not eliminate odors. Air exchange at the installation site must comply with requirements of the local jurisdictional authority. To ensure dilution of odor build-up, minimum recommendation is 400 cubic feet of fresh air per minute both in and out of the area.

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