

WF SERIES | Dependable and Functional.



WF300

STANDARD FEATURES:

- Long-lasting, easy-to-clean stainless steel fry tank and front
- Large cold zone area extends oil life
- Designed to be versatile and used in nearly any location — no electrical hook-up required
- High-limit shut-off protector shuts off gas combination valve and standing pilot if oil temperature gets too high
- Drain extension and holder
- Adjustable legs
- 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range
- Millivolt thermostat located behind door
- Electric cord and plug not required (freestanding models)



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Model	Dimensions (W x D x H)	Working Height	Number of Tanks	Tank Size	Total Oil Capacity	Total BTU/hr	Built in KleenScreen PLUS® Filtration
<i>40-lb Fryer - Millivolt (M) Control</i>							
WF300	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	40 lbs	90,000	N/A
<i>50-lb Fryer - Millivolt (M) Control</i>							
WF400	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	50 lbs	120,000	N/A

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).