

WELLS Frequently Asked Questions - OVEN, FRYER and VENTLESS

Fryer	What oil is used in fryers?	Wells recommends only quality, commercial grade liquid shortening for use in fryers unless specifically equipped for use with solid shortening.
Fryer	Why filter fryer oil?	Moisture, salts and food waste break down the oil, leading to poor food quality. Filtering restores oil by removing contaminants, and prolongs the usable life of the oil.
Fryer STS	Explain the Safety Test System	STS provides a means of checking the operation of the hi-limit safety thermostat by inserting a special thermometer in the oil and forcing an over-temperature condition. The temperature at which the safety activates can then be determined.
Fryer STS	Difference between TCS and STS	TCS (Temperature Control System) controls the temperature of the oil. STS (Safety Test System) in addition to controlling temperature, provides a means of testing the hi-limit safety thermostat.
Fryer Water	Can you put water in a fryer instead of oil.	No. The fryer thermostat settings are too high to use for water. Only the rethermalizer has a thermostat in the necessary temperature range.
HEPA	What is HEPA? (pronounced HEP-ah)	High Efficiency Particulate Air: refers to air filters. Filters used to remove very small contaminants (0.5 micron) from air.
Legs	Are legs removable?	Nearly all non-built-in Wells equipment has removable legs. However, if the equipment shipped with legs, use of the legs is required, either for ventilation around the unit, or to meet NSF requirements for cleaning under the unit. Operation without the legs installed may void warranty.
Mount	What does ..6 at the end of a model number mean?	Built-In equipment model numbers end in "6".
Pasta Rethermalizer	Can a customer cook raw spaghetti in a pasta rethermalizer?	No. Rethermalizer is NOT designed to boil water, therefore cannot "cook" pasta. Only designed to rethermalize frozen product.

Ventless	Ventless system explanation	Ventless systems extract grease and moisture from the air above the cooking appliance without the necessity of a building hood system. Charcoal filters decrease (but do not eliminate) cooking odors.
Wellslok	Explain Wellslok	Wellsloks are part of the mounting flange of top-mount built-in equipment. Turn-out tabs lock the flange into the countertop.
Wellslok	What kind of counter are Wellsloks used for?	Wellsloks are designed for use on metal countertops.
Wellslok	When is a Wellslok extention kit needed?	Wellslok extersion kits allow flange-mount built-in equipment to be installed in plastic and wood countertops.
Wellslok	What thickness counter is Wellslok designed for?	16ga. stainless steel counter preffered, max. 14 ga. Extension kit available for up to 3/4" counter thickness.