



HEAVY-DUTY 10 & 15 LB. DEEP FRYERS WDF1300/WDF1700

KEY FEATURES

Oil Tank Construction & Disposal

- Fully welded oil tank with front-mounted stainless steel drain spigot

Heater Control Box Construction

- Heavy-duty stainless steel construction for improved durability

Output

- WDF1300 – 10 lb. per hour
- WDF1700 – 15 lb. per hour

Increased timer from 30 to 60 minutes

BUILT TO LAST. ENGINEERED TO OUTPERFORM.



HASSLE-FREE AND SAFE CLEANING

EASY TILT-BACK CONTROL BOX
For easy oil draining

STAINLESS STEEL SPIGOT
Hassle-free and safer oil removal

ERGONOMIC COOL TOUCH HANDLES
Removable for easy cleaning and storage



waring.com



@waringproducts



WDF1300
10 lb.



WDF1700
15 lb.

WDF1300 / WDF1700

- Capable of cooking up to 10 and 15 lb. of fries per hour
- Variable temperature controls from 170°F to 390°F and a 60-minute countdown timer
- Includes (2) stainless steel wire fry baskets with removable and ergonomic cool-touch handles
- Heavy-duty stainless-steel construction with adjustable nonskid rubber feet for added safety and stability
- Tilt-back and removable heating element and control box for easy draining and cleaning
- Front-mounted stainless steel drain spigot for hassle-free and safer oil removal as well as easier cleaning
- Oil drain strainer to collect food particles during oil draining

- POWER and READY indicator lights
- Automatic thermal overload shutoff enhances operator safety
- Cold zones prolong oil life and enhance food quality
- Night cover included
- Limited one-year warranty

INCLUDED IN THE BOX



2 SMALL BASKETS



DRAIN STRAINER



NIGHT COVER

ACCESSORIES



TFB13
SINGLE SMALL BASKET
FOR WDF1300



TFB17
SINGLE SMALL BASKET
FOR WDF1700



LFB13
SINGLE LARGE BASKET
FOR WDF1300



LFB17
SINGLE LARGE BASKET
FOR WDF1700



NC200
NIGHT COVER FOR
WDF1300 & WDF1700



waring.com



@waringproducts