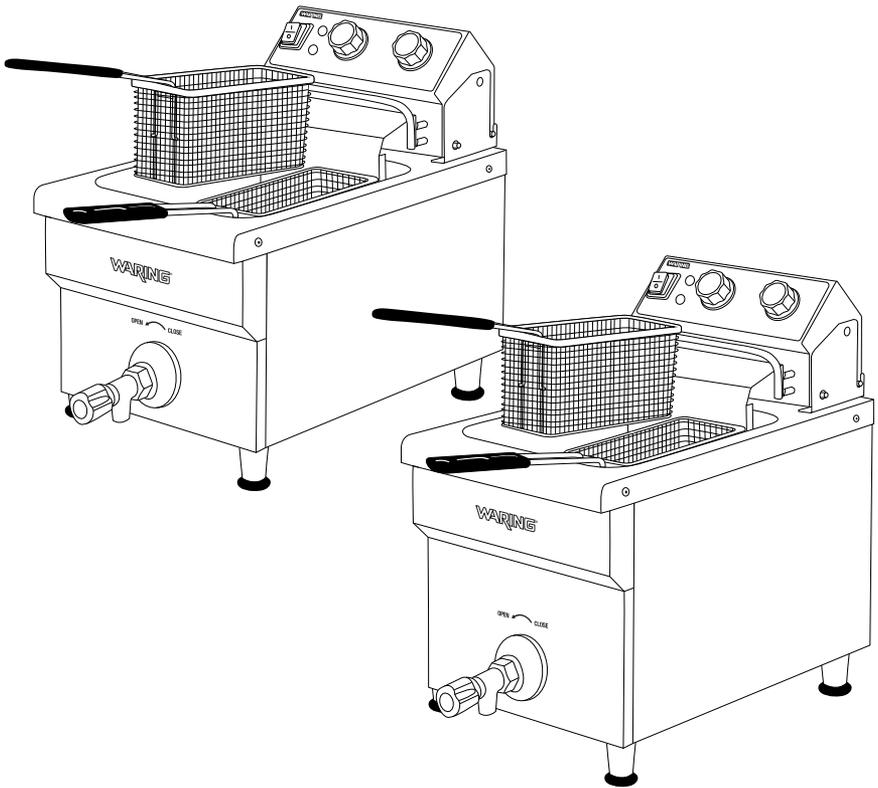




HEAVY-DUTY DEEP FRYERS



WDF1300/WDF1700

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against electric shock, do not immerse heating element, cord, plug, or deep fryer in water or other liquid.
4. This appliance should not be used by, on, or near children or individuals with certain disabilities.
5. Never leave appliance unattended when connected to the power outlet.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, or adjustment.
8. The use of attachments not recommended or sold by the manufacturer may result in fire, electric shock, or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Do not operate under cabinets.
13. Extreme caution must be used when moving the deep fryer if it contains hot oil or other liquids.
14. The appliance will automatically shut off if operation exceeds 12 minutes without oil. If this occurs, the appliance must be reset.
15. If appliance still does not function after following reset instructions, please contact a Waring® Certified Customer Service Center for assistance.
16. Do not use this appliance for other than intended use.
17. Do not attempt to operate unit while night cover is on. Only use night cover when the deep fryer is off and the oil is cool.

18. The WDF1300 and WDF1700 are supplied with two individual power cords. Each power cord must be plugged into its own separate branch circuit for the rated voltage and amps stated on the rating label.
19. Before moving the WDF1300 or WDF1700, both power cords must be unplugged from power source.
20. **THIS APPLIANCE IS NOT INTENDED FOR HOUSEHOLD USE.**

SAVE THESE INSTRUCTIONS FOR COMMERCIAL USE ONLY

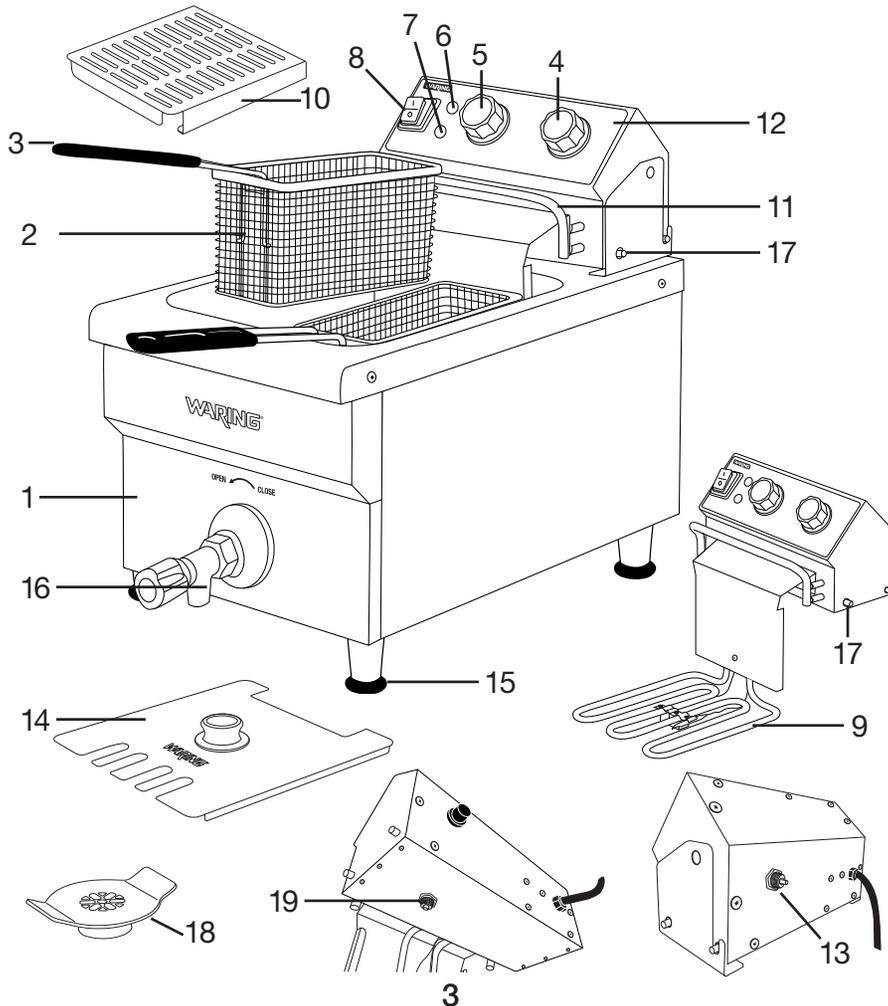
IMPORTANT SAFETY TIPS

1. Use basket handle to raise and lower basket. Always raise basket out of hot oil and rest on basket hook then allow food to drain for 10 to 20 seconds.
2. Wet food should be dried first with paper towels. Remove loose ice from frozen foods. Beware of splattering oil when food is put into the oil.
3. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
4. Be sure oil container is filled to at least the minimum oil level. Do not fill above the maximum. Do not operate appliance without oil or with an insufficient amount of oil. Fill container only when it is cool. Never pour oil into heated oil container.
5. Do not operate this appliance if the oil container is not completely dry.
6. Keep this fryer out of reach of children while in use and away from edges of countertops where it could be pulled off or pushed over by children.

CAUTION: To prevent damage to countertop or tabletop finish, use a nonflammable, heat-resistant coaster or placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.

PARTS

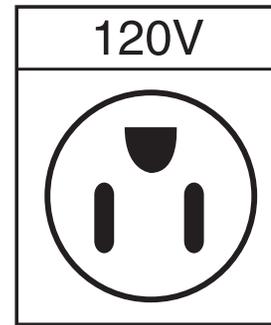
- | | |
|------------------------------|---------------------------------------|
| 1. Stainless steel body | 11. Basket hang rod |
| 2. Baskets | 12. Control panel |
| 3. Basket handles | 13. Reset button
(on back of unit) |
| 4. Mechanical timer | 14. Night cover |
| 5. Temperature control | 15. Adjustable feet |
| 6. Power On indicator light | 16. Oil drain spigot |
| 7. Oil ready indicator light | 17. Heating element
release button |
| 8. On/Off rocker switch | 18. Oil drain strainer |
| 9. Heating element | 19. Interlock switch |
| 10. Heating element cover | |



GROUNDING INSTRUCTIONS

For your protection, Waring deep fryers are supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet. Use of any other voltage or altering of the plug or cord may damage the unit, will void the warranty, and may cause injury.

3 ft. Cord with Plug Configuration



NEMA 5-15P

Models: WDF1300,
WDF1700

MODEL	WDF1300	WDF1700
SIZE (LB)	13.2	17.6
VOLTS/HERTZ	120V, 60Hz	120V, 60Hz
WATTS	1800	1800
PLUG	5-15	5-15
OIL CAPACITY (GALLONS)	1.5	1.9
DIMENSIONS (INCHES)	11.5"W x 18.5"D x 17.5"H	11.5"W x 18.5"D x 19.5"H

SHORT CORD INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

EXTENSION CORD USE

An extension cord or longer detachable cord is not recommended for use with deep-fat fryers.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate. It should be operated on an electrical circuit that is free from other appliances. If you are not sure of the reason for overloading or cannot find a separate circuit, contact a qualified electrician.

ASSEMBLY OF BASKETS

The handle of each basket easily mounts to the steel basket.

1. Position the handle with the two legs near the slots.
2. Squeeze the two legs of the handle inward and release them inside the grooves on the basket.
3. Rotate the handle back while pushing down to get it to snap over the top metal feature.

To remove for washing, pull up on the handle to disengage it from the top metal feature. Then squeeze legs to remove.

ADJUSTABLE FEET INSTALLATION

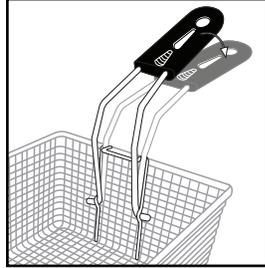
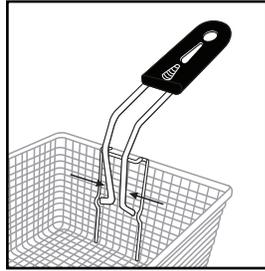
Ensure that all feet are attached correctly before operation of this deep fryer.

Your deep fryer includes four adjustable feet, which are packaged unattached. Each foot has a screw protruding from the top for assembly. Locate the four screw holes at each corner of the bottom housing of the fryer. Insert the screw and turn foot clockwise until snug.

Repeat for all four feet. The height of the feet can be adjusted by rotating the bottom of the foot. Ensure that all four feet are adjusted to the same height to make a level cooking surface.

HOW TO USE YOUR WARING® DEEP FRYER

1. **This appliance is designed for commercial use only.**
2. Before the Waring® deep fryer is used for the first time, remove all packaging materials and follow cleaning instructions in this book.
3. Remove baskets from oil tank.
4. Pour good-quality vegetable, corn, canola, soybean, or peanut oil into the oil tank until it reaches between the MIN and MAX marks noted in the tank (about 1.5 gallons for the WDF1300 and about 1.9 gallons for the WDF1700). **NOTE:** The oil level will rise when basket of food is submerged and oil is heated.



DO NOT OVER- OR UNDER-FILL.

VERY IMPORTANT: If solid shortening is used, be certain the shortening is already melted.

5. Plug cord into outlet.
6. Turn on the Waring® deep fryer. The Power ON indicator light will turn red to show the unit is on.
7. Set the temperature control knob to the desired temperature. The oil ready indicator light will turn green once the oil reaches the desired set temperature. **NOTE:** The oil ready indicator light will cycle ON and OFF as the thermostat maintains the selected temperature of the oil.
8. Ensure baskets are not wet or covered in condensation, and then place basket(s) onto hook in oil tank. Use paper towels to pat food dry, if necessary, and then put food into basket(s). (Overly wet food and even small amounts of water in hot oil can cause surge boiling and lead to the risk of burns.) Do not exceed MAX fill line on basket(s). **WARNING: RISK OF SEVERE BURNS. OPERATE WITH CAUTION**
9. Set timer (up to 60 minutes) to cooking time specified, depending on what you are cooking.
10. Timer will ring when set time has elapsed. Raise the basket(s) and check food for doneness. If the food is done, carefully lift and hang basket(s) on hang rod inside the oil container. Allow oil to drain 10 to 20 seconds. Remove basket(s), and place cooked food onto absorbent paper towels. **NOTE:** To preserve oil quality, do not add salt or spices to the food until after it has been removed from the fryer.
11. **WARNING: The timer does not switch appliance off.**
12. When cooking is finished, shut down fryer by switching the Power ON/OFF switch to OFF and turning the temperature dial back to lowest temperature setting. Unplug the cord from the wall outlet.
13. The night cover may be used to keep dust and foreign

objects out of the oil when the unit is not in use.

IMPORTANT: Do not attempt to operate unit with the cover on.

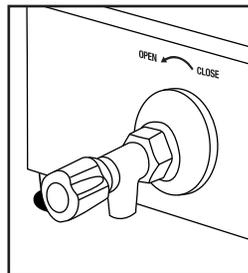
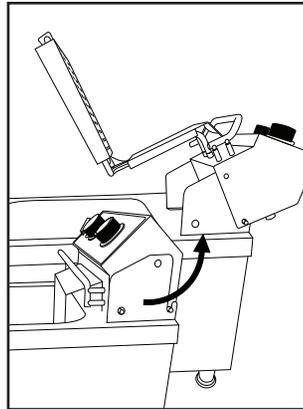
CLEANING INSTRUCTIONS

1. Always unplug appliance, and let the oil cool down to room temperature before cleaning.
2. Lift out basket(s).
3. Tilt heating element up by pushing heater release button on side while tilting back control box. Allow oil to drip off the heating element and into the tank, and then carefully remove from the fryer by gently lifting up the control box. Transfer to a cutting board covered with paper towels. Once drained, remove from fryer by gently pulling up to remove the control box. Use caution as oil may splash out of the oil tank.
4. Remove heating element cover by sliding it up over the heating element.
 - Heating element cover is dishwasher safe
5. The control box should never be immersed in water or other liquids. Clean the outer surface of the heating element with a damp cloth containing mild soap solution or plain water and dry completely.
6. **DRAINING, FILTERING, AND RECYCLING OIL**

NOTE: Although oil does not have to be changed after every use, frying oil should be filtered and recycled regularly.

WARNING: Wait for oil to cool COMPLETELY before draining and recycling. Draining hot oil can cause severe burns.

NOTE: Oil can stay hot for 6-7 hours after unit is turned off.



1. Make sure unit is unplugged before draining.
 - **WARNING:** Do not open the oil drain spigot until the pressure has been reduced to approximately atmospheric pressure.
2. Turn the spigot knob to the left until the red line on the spigot is visible, indicating the drain is open.
 - NOTE:** It is best to work over a sink, garbage can, or bucket in case of any spillage. Always ensure, bucket or container is under drain spigot when disposing of oil.
3. Using a large funnel, filter the cooled oil through a fine sieve into a wide-neck, airtight, covered container.
 - NOTE:** Alternatively, place a piece of clean cotton material into the frying basket to filter used oil.
4. Oil is usually safe to reuse three or four times before it should be recycled or discarded. If oil is used mainly to fry potatoes and is filtered after every use, it may be used up to eight times before being discarded.
 - TIP:** Oil will absorb food flavors and odors. It's a good idea to label containers with the type of food that was cooked in the oil. For example: sweet desserts, vegetables, chicken, fish, etc.
 - NOTE:** DO NOT pour used oil down any drain. Discard used oil into a lidded container and discard or recycle properly.
7. The frying baskets should be hand washed before first use and should be seasoned in oil before going into the dishwasher for the first time. Dry parts thoroughly after cleaning.
 - Seasoning the Frying Basket:**
 1. Place the clean, dry, empty frying basket in the oil.
 2. Set temperature to 390°F.
 3. When the temperature is reached, remove the frying basket.
 4. Allow it to cool and then repeat the process.

After seasoning, the frying basket can be placed in the dishwasher for a thorough cleaning.

8. Ensure that the oil tank is completely dry after washing and before use.

Cleaning the Oil Tank:

1. Remove oil drain strainer from oil tank and clean with hot soapy water.
2. Add hot soapy water to the oil tank and allow it to soak.

NOTE: Do not use harsh or abrasive cleaning products that may damage the surface of the oil tank.

9. After cleaning, reassemble heating element and baskets onto deep fryer. The heating element must be seated properly or appliance will not operate properly.

Wash deep fryer body in hot soapy water by hand.

Dry all parts thoroughly. **IMPORTANT:** Make sure the heating element cover and oil tank are completely dry after washing and before use.

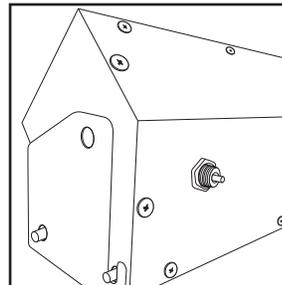
WARNING: When cleaning, use care – under-edge of deep fryer is sharp.

TIP: For ease in cleaning, wipe control panel with damp microfiber cloth. Microfiber cloths are available in most kitchenware stores.

SAFETY FEATURES

The Waring® Commercial Deep Fryer is equipped with the following features to ensure safety:

- Thermostat Overload Protection – Your Waring® Commercial Deep Fryer is equipped with thermostat overload protection. If the unit heats up beyond the recommended temperature level (465°F/240°C), the deep fryer will automatically turn off.



1. To reset, unplug the unit from the wall outlet and allow it to cool down to 300°F/148°C.

CAUTION: Heating element is extremely hot. Allow it

to cool thoroughly before removing it.

2. You will find a reset button on the rear of the control panel. Unscrew the knob by unscrewing the knob counterclockwise to reveal the reset button.
3. Using a toothpick or another long, thin object, push the reset button.
4. Secure the black knob by screwing it on clockwise.
5. Plug the unit back in, turn on, and continue use. If the unit still does not operate, repeat the steps above or call a Waring® Certified Customer Service Center for assistance.

FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the baskets with frozen foods.
- Follow the instructions on the frozen food package for cooking time and temperature.
- Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying. Lower the baskets very slowly into the oil in order to ensure that oil does not boil over.

CHANGING THE OIL

- Make sure the Waring® Commercial Deep Fryer is unplugged and the oil has cooled before cleaning or storing.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat, or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used 8 to 10 times. However, do not use the oil for longer than 6 months.

TIPS AND TRICKS

- When cooking foods dipped in fresh batter, first lower

baskets. Using tongs, add food directly to oil. Use baskets to lift out food when finished cooking.

- Do not exceed the MAX fill line in the baskets. This helps maintain temperature of oil for better cooking results.
- Sort or cut food into uniform pieces. All the food will then be cooked in the same amount of time. To reduce splattering, remove excess moisture or ice from food.
- Leave oil in oil tank for a limited time. When oil has cooled to room temperature, open drain spigot and drain oil into a suitable container with lid and refrigerate.
- For best results, change oil in deep fryer after a maximum of 10 uses.
- It is important to follow the temperature recommendation for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked.
- For best results, drop freshly sliced food into baskets one piece at a time.

TROUBLESHOOTING

PROBLEM	CAUSE(S)	SOLUTION(S)
Power indicator is not turning on.	<ol style="list-style-type: none"> 1. Plug is not in socket properly. 2. Fuse has blown. 	<ol style="list-style-type: none"> 1. Remove plug and insert correctly. 2. Replace suitable fuse.
Thermostat indicator is not working and fryer is not heating up.	<ol style="list-style-type: none"> 1. Safety overheat stat may be activated. 2. Connection to heating element is faulty. 3. Heating element is faulty. 	<ol style="list-style-type: none"> 1. Refer to temperature safety switch reset procedure. 2. Contact a qualified technician or an authorized dealer for heating element fault.
Power indicator is on but fryer is not heating up.	Temperature control is faulty.	Contact a qualified technician or an authorized dealer.
Temperature control is working but power indicator is not on.	Power indicator is faulty.	Contact a qualified technician or an authorized dealer.
After heating up, heating element no longer seems to be maintaining temperature.	Overheat reset sensor cut power to unit.	Push the reset button at the back of the fryer.
No power or power is cut during use.	There might be an issue with the interlock switch under panel that allows for power to the heaters when control panel is in place.	Contact a qualified technician or an authorized dealer.

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