



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf Bold FNB8224E - 450mm Electric Fryer

Model / SKU: FNB8224E

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/FNB8224E_AN.pdf

Twin Pan Electric Fryer 450mm

FNLB8224E



OVERALL CONSTRUCTION

- Stainless steel pan with 10 year limited warranty
- Bull nose welded 1.5mm 304 stainless steel
- Splashback 1.5mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Hinge out counterbalanced heating elements
- 25mm (1") drain valves
- 150mm legs in 63mm dia. heavy-duty 1.2mm 304 stainless steel with adjustable feet
- 2 baskets and stainless steel lid supplied standard

CONTROLS

- Mechanical thermostat
- Thermostat range 90-200°C
- Large easy use control with easy view scale
- Fail-safe over-temperature safety cut-out
- Element tilt switch for heating cut-out on element lift
- Indicator lights for power and heating

CLEANING AND SERVICING

- Open stainless steel pan for easy clean
- Easy clean basket support bar
- 25mm (1") drain valve for effective draining
- Easy clean stainless steel exterior
- Access to all controls from front of unit

- 14kW high performance twin pan fryer
- Easy clean stainless steel open pan with 10 year limited warranty
- 12L per pan oil capacity
- 25mm (1") drain valves
- Stainless steel exterior
- Black vitreous enamel finish to front panels
- Easy service
- Fully modular

Series Options

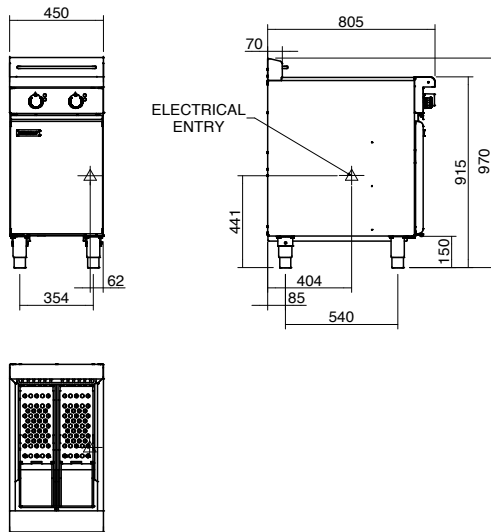
FNLB - Low back models

FNB - 215mm splashback option

Waldorf Bold

Twin Pan Electric Fryer 450mm

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SPECIFICATIONS

Production rate

31kg/hr

Pan Size (per pan)

Oil capacity 12L (24lbs shortening)

Width 175mm

Length 380mm

Oil frying depth 95mm

Baskets

2 chrome plated wire baskets

140mm W x 335mm D x 145mm H

Elements (per pan)

3 x 2.83kW stainless steel heating element

Electrical requirements

17kW, 400-415Vac, 50/60hz, 3P+N+E

L1 23.6A

L2 23.6A

L3 23.6A

Electrical Connection

62mm from RH side, 365mm from rear
and 440mm from floor

Dimensions

Width 450mm

Depth 805mm

Height 915mm

Incl. low back 970mm

Incl. splashback option 1130mm

Nett weight

74kg nett

Packing data

0.54m³, 116kg

Width 870mm

Depth 495mm

Height 1255mm

OPTIONS AT EXTRA COST

Waldorf Filtamax filtration system

Extra baskets

Side splash guards

Joining caps

Castors

Plinth mounting



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ISO9001

Quality

Management

Standard

Designed and manufactured by



ISO9001

All Waldorf Bold products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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