PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf 800 Series FNL8226G - 450mm Twin Pan Gas Fryer Low Back Version

Model / SKU: FNL8226G

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DOCUMENT NOTICE

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/FN8226G_AN.pdf

Technical data sheet for

FAST FRI TWIN PAN GAS FRYER 450mm

FN8226G

FN8226G

- Twin pan fryer flexibility – full single pan performance
- Patented infra-red burner system
- High performance fast recovery
- Easy clean stainless steel open pan with 10 year limited warranty
- 13L oil capacity per pan
- Large capacity cool zones
- 32mm (1 1/4") drain valves
- Stainless steel exterior
- Easy service
- Fully modular
- Low back model (FNL) available

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
- 32mm (1 1/4") drain valve per pan
- 150mm legs in 63mm dia. heavy-duty 1.2mm 304 stainless steel with adjustable feet
- 2 baskets and stainless steel lid supplied standard

Controls

- Direct action thermostats react to + or – 1.0°C
- Thermostat range 145 – 195°C
- Over-temperature safety cut-outs
- Millivolt gas valve system (no electrical supply)
- Flame failure protection on each pilot
- Piezo ignition to standing pilot burners

Cleaning and Servicing

- Open stainless steel pans for easy clean
- Easy clean basket support bar
- 32mm (1 1/4") drain valves for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

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FAST FRI TWIN PAN GAS FRYER 450mm

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Specifications

Production rate

31kg/hr

Pan Size

Oil capacity 13L (24lbs shortening) per pan

Width 175mm

Length 380mm

Oil frying depth 95mm

Baskets

2 chrome plated wire baskets
140mm W x 335mm D x 145mm H

Stainless steel perforated basket support plates

Burners

1 x 45MJ/hr infra-red burner per pan

Gas Power

90MJ/hr, 25kW total

Gas connection

R 3/4 (BSP) male

300mm from RH side, 35mm from rear, and 125mm from floor

Optional rear connection (refer specification drawing)

All units incorporate Natural and LP gas regulator

Dimensions

Width 450mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 1085mm

Nett weight

88kg

Packing data

0.54m3, 129kg

Width 870mm

Depth 495mm

Height 1255mm

Gas types

Available in Natural gas and LP gas

Please specify when ordering

Units supplied complete with gas type conversion kits

Other gas types on request

Options at extra cost

Waldorf Filtamax filtration system

Fish plates

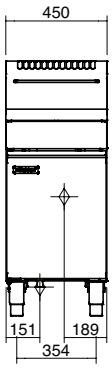
Extra baskets

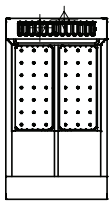
Side splash guards

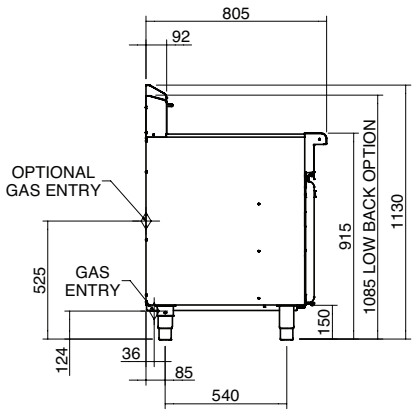
Joining caps

Castors

Plinth mounting







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24:7 Service Support

ISO9001 Quality Management Standard

Designed and manufactured by

ISO9001
All Waldorf800 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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AN.W8.09/19

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