KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf 800 Series FNL8226GE - 450mm Twin Pan Gas Fryer Low Back Version

Model / SKU: FNL8226GE

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/FN8226GE_AN.pdf

Technical data sheet for

FAST FRI TWIN PAN ELECTRIC FRYER 450mm

FN8226GE



- Twin pan fryer flexibility – full single pan performance
- Patented infra-red burner system
- High performance fast recovery
- 2 digital displays temperature control with 4 basket timers
- 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

- Digital display electronic thermostats
- Thermostat range 88-195°C
- 2 programmable basket timers with countdown display and alarms per pan
- Heating and basket drop displays
- Programmable melt cycles
- Over-temperature safety cut-outs
- 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 ELECTRIC FRYER 450mm

Waldorf 800 SERIES

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 ¾ (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
Electrical Connection
230-240 Vac, 1P+N+E, 50Hz, 0.5A
3 pin 10A cordset fitted

Dimensions
Width 450mm
Depth 805mm
Height 915mm
Incl. splashback 1130mm
Incl. low back 1085mm

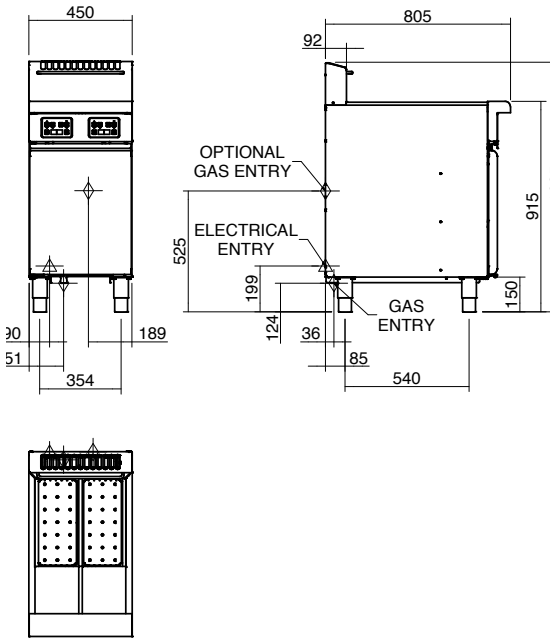
Nett weight
88kg

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

FN8226GE



MOFFAT

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24:7 Service Support

ISO9001 Quality Management Standard

Cert. No. 6882

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