



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf 800 Series FNL8130GE - 600mm Single Pan Gas Fryer Low Back Version

Model / SKU: FNL8130GE

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

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/FN8130GE_AN.pdf

Technical data sheet for

FAST FRI SINGLE PAN GAS FRYER 600mm

FN8130GE



- High performance single pan fish fryer
- Patented infra-red burner system
- Digital display temperature control with 2 basket timers
- Easy clean stainless steel open pan with 10 year limited warranty
- 31L oil tank capacity
- 2 large or 3 standard basket capacity
- Large capacity cool zone
- 32mm (1 1/4") drain valve
- 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
- 150mm legs in 63mm dia. heavy-duty 1.2mm 304 stainless steel with adjustable feet
- 3 standard baskets and stainless steel lid supplied standard

Controls

- Digital display electronic thermostat
- Thermostat range 88-195°C
- 2 programmable basket timers with countdown display and alarms
- Heating and basket drop displays
- Programmable melt cycles
- Over-temperature safety cut-out
- Full electronic ignition system
- Independent LH and RH burner systems
- Lock-out alarm indicators on front

Cleaning and Servicing

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

Technical data sheet for

FAST FRI SINGLE PAN GAS FRYER 600mm



Specifications

Production rate

31kg/hr

Pan Size

Width 515mm

Length 380mm

Oil frying depth 95mm

Oil capacity 31L (46.5lbs shortening)

Baskets

3 chrome plated wire baskets

140mm W x 335mm D x 145mm H

Optional 2 chrome plated large wire baskets

210mm W x 335mm D x 145mm H

Stainless steel perforated basket support plate

Burners

2 x 45MJ/hr infra-red burners

Gas Power

90MJ/hr, 25kW

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

Electrical Connection

230-240 Vac, 1P+N+E, 50Hz, 0.5A

3 pin 10A cordset fitted

DIMENSIONS

Width 600mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 1085mm

NETT WEIGHT

95kg

PACKING DATA

0.70m3, 143kg

Width 870mm

Depth 645mm

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 standard baskets

Large baskets

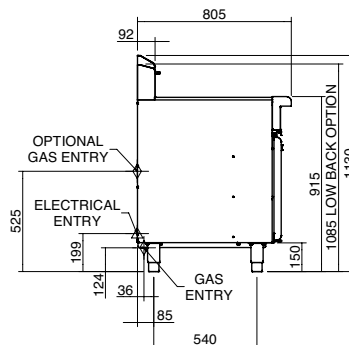
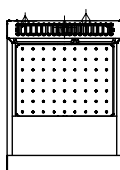
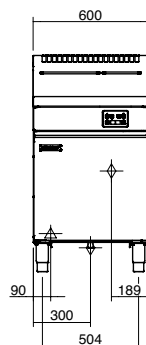
Side splash guards

Joining caps

Castors

Plinth mounting

FN8130GE



moffat.com.au

moffat.co.nz

Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Telephone +613-9518 3888

Facsimile +613-9518 3833

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au

vsales@moffat.com.au