PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf 800 Series FNL8224E - 450mm Twin Pan Electric Fryer Low Back Version

Model / SKU: FNL8224E

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DOCUMENT NOTICE

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/FN8224E_AN.pdf

Waldorf 800 SERIES

Technical data sheet for

FAST FRI TWIN PAN ELECTRIC FRYER 450mm

FN8224E

- 17kW 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
- 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
- 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 thermostats
- Thermostat range 90-200˚C
- Large easy use controls with easy view scale
- Fail-safe over-temperature safety cut-outs
- Element tilt switch for heating cut-out on element lift
- Indicator lights for power and heating (per pan)

Cleaning and Servicing

- Open stainless steel pans for easy clean
- Easy clean basket support bar
- 25mm (1") 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 (per pan)
Oil capacity 12L (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

Elements (per pan)
3 x 2.83kW stainless steel heating elements

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

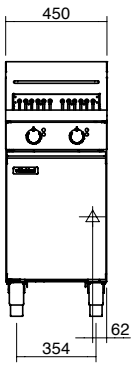
Dimensions
Width 450mm
Depth 805mm
Height 915mm
Incl. splashback 1130mm
Incl. low back 1085mm

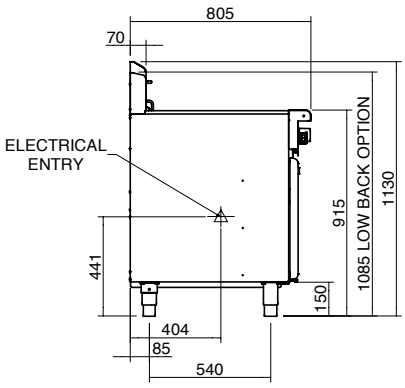
Nett weight
74kg

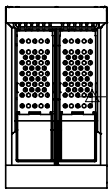
Packing data
0.54m3, 116kg
Width 870mm
Depth 495mm
Height 1255mm

Options at extra cost
Waldorf Filtamax filtration system
Extra baskets
Side splash guards
Joining caps
Castors
Plinth mounting

FN8224E







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24:7 Service Support

ISO9001 Quality Management Standard

Designed and manufactured by MOFFAT

ISO9001
All Waldorf 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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