



# **FAST FRI TWIN PAN GAS FRYER 450mm**

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 (11/4") drain valve per pan
- 150mm legs in 63mm dia. heavy-duty 1.2mm 304 stainless steel with adjustable feet
- $\bullet \ 2 \ baskets \ and \ stainless \ steel \ lid \ supplied \ standard$

### Controls

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

# Cleaning and Servicing

- $\bullet \ \ \text{Open stainless steel pans for easy clean}$
- Easy clean basket support bar
- 32mm (11/4") drain valves for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

# Technical data sheet for

# **FAST FRI TWIN PAN GAS FRYER 450mm**



# **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

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

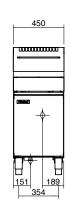
Extra baskets

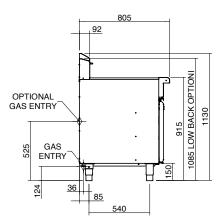
Side splash guards

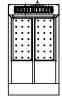
Joining caps Castors

Plinth mounting

#### FN8226G







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Designed and manufactured by

# MOFFET.

ISO99001 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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