

Technical data sheet for

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 (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

Technical data sheet for

FAST FRI TWIN PAN GAS FRYER 450mm



Australia
www.moffat.com.au
New Zealand
www.moffat.co.nz

Australia
Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au

New South Wales
Telephone 02-8833 4111
nswsales@moffat.com.au

South Australia
Telephone 03-9518 3888
vsales@moffat.com.au

Queensland
Telephone 07-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone 08-9202 6820
bgarcia@moffat.com.au

New Zealand
Moffat Limited

Christchurch
Telephone 03-389 1007
sales@moffat.co.nz

Auckland
Telephone 09-574 3150
sales@moffat.co.nz



Designed and manufactured by



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.

Printed in New Zealand
© Copyright Moffat Limited
Moffat/BH/6864



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 Filmax filtration system

Fish plates

Extra baskets

Side splash guards

Joining caps

Castors

Plinth mounting

FN8226G

