

Technical data sheet for

# SINGLE PAN GAS FRYER 400mm

FN8118

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FN8118G

- 400mm wide single pan fryer
- 22.5kW multi-jet target burner
- 25kg / hr production rate
- Easy clean stainless steel open pan
- 18L oil capacity
- V-tank with cool zone
- 30mm drain valve
- Stainless steel exterior
- Easy service
- Fully modular
- Low back models (BPL) available

## Overall Construction

- Stainless steel pan
- Bull nose welded 1.5mm 304 stainless steel
- Splashback 1.5mm 304 stainless steel
- Side panels 0.9mm 430 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- 30mm drain valve
- 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 thermostat
- Thermostat range 100-190°C
- Over-temperature safety cut-out
- Millivolt gas valve system (no electrical supply)
- Flame failure protection

## Cleaning and Servicing

- Open stainless steel pan for easy clean
  - Easy clean basket support bar
  - 30mm drain valve for effective draining
  - Easy clean stainless steel exterior
  - Access to all parts from front of unit
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# Technical data sheet for SINGLE PAN GAS FRYER 400mm

FN8118

## Specifications

### Production rate

25kg/hr

### Pan Size

Oil capacity 18L (32lbs shortening)

Width 305mm

Length 380mm

Oil frying depth 95mm

### Baskets

2 nickel plated wire baskets

140mm W x 335mm D x 145mm H

Nickel plated wire basket grid

### Burners

Multi-jet target U-burners

### Gas power

22.5kW, 85,300 Btu/hr

### Gas connection

R 1/2" (BSP) male

40mm from RH side, 24mm from rear,  
and 223mm from floor

All units supplied with Natural and  
LP gas regulator

### Dimensions

Width 400mm

Depth 805mm

Height 915mm

Incl. low back 1085mm

Incl. splashback option 1130mm

### Nett weight

57kg nett

### Packing data

0.54m<sup>3</sup>, 97kg

Width 870mm

Depth 495mm

Height 1255mm

### Gas types

Available in Natural gas and LP gas

Please specify when ordering

Other gas types on request

### OPTIONS AT EXTRA COST

Extra baskets

Fish plates

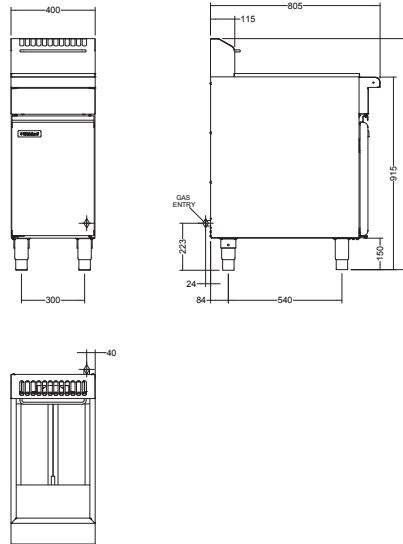
Side splash guards

Joining caps

Castors

Plinth mounting

Gas conversion kits




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Service Support



ISO9001

Quality

Management

Standard

Designed and manufactured by



ISO9001

All Waldorf800 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

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