

## Twin Pan Gas Fryer 450mm

FNLB8226G



### 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 (1¼") 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

- Direct action thermostat reacts to + or - 1.0°C
- Thermostat range 145 – 195°C
- Over-temperature safety cut-out
- 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 pan for easy clean
- Easy clean basket support bar
- 32mm (1¼") drain valve for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

- 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 zone
- 32mm (1¼") drain valve
- Stainless steel exterior
- Black vitreous enamel finish to front panels
- Easy service
- Fully modular

### Series Options

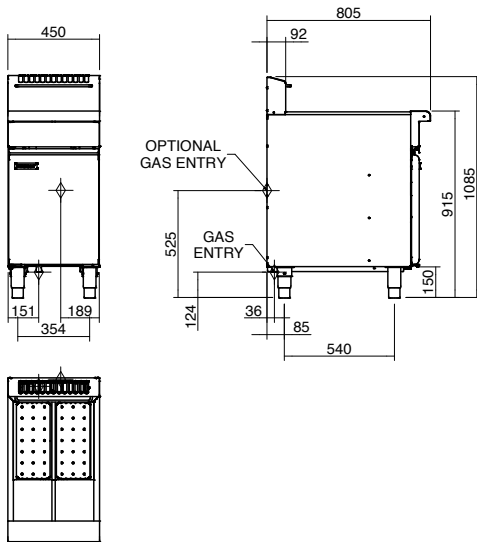
FNLB - Low back models

FNB - 215mm splashback option

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### 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 plate

#### Burners

1 x 45MJ/hr infra-red burner per pan

#### Gas power (gross)

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

#### Dimensions

Width 450mm

Depth 805mm

Height 915mm

Incl. low back 1085mm

Incl. splashback option 1130mm

#### Nett weight

88kg nett

#### Packing data

0.54m<sup>3</sup>, 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 Filta-max filtration system

Fish plates

Extra baskets

Side splash guards

Joining caps

Castors

Plinth mounting

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ISO9001  
Quality  
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ISO9001

All Waldorf Bold 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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