

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  $\frac{1}{2}$  (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

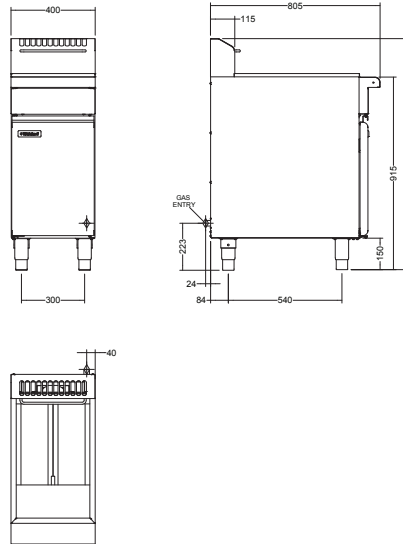
Side splash guards

Joining caps

Castors

Plinth mounting

Gas conversion kits




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[moffat.co.nz](http://moffat.co.nz)

### Australia

#### Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Telephone +613-9518 3888

Facsimile +613-9518 3833

[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

New South Wales

Telephone +612-8833 4111

[nswsales@moffat.com.au](mailto:nswsales@moffat.com.au)

South Australia

Telephone +613-9518 3888

[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Queensland

Telephone +617-3630 8600

[qldsales@moffat.com.au](mailto:qldsales@moffat.com.au)

Western Australia

Telephone +618-9413 2400

[wasales@moffat.com.au](mailto:wasales@moffat.com.au)

### New Zealand

#### Moffat Limited

Rolleston

45 Illinois Drive

Izone Business Hub

Rolleston 7675

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

Auckland

Telephone +64 9-574 3150

[sales@moffat.co.nz](mailto:sales@moffat.co.nz)



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design, manufacture and final

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