



Gas Fryer 400mm FF18

- 400mm wide single pan fryer
- Stainless steel finish
- 25kW (gross) multi-jet target burner
- 25kg / hr production rate
- Stainless steel open pan (no tubes)
- 30mm drain valve
- 18 litre oil capacity
- Mechanical thermostat
- Manual pilot ignition
- Baskets and lid included
- Adjustable feet

Overall Construction

Stainless steel open tank with cool zone
Stainless steel exterior front and sides
Double skin door with stainless steel outer
50mm dia. stainless steel adjustable legs
Two nickel plated wire baskets
Stainless steel lid supplied standard

Controls

100-190°C mechanical thermostat
Over-temperature safety cut-out
Manual ignition pilot burner with flame failure

Cleaning and Servicing

Open stainless steel pan for easy clean
Easy clean stainless steel exterior
30mm drain valve for effective draining
Lift off basket hanger
Access to all parts from front of unit



Fastfri®

Gas Fryer 400mm FF18

Burners

Multi-jet target burner

Gas power (gross)

25kW, 85,300 Btu/hr

Pan size

Oil capacity 18L (32lbs shortening)

Width 305mm

Length 380mm

Oil frying depth 95mm

Gas connection

R³/₄ (BSP) male

40mm from RH side, 24mm from rear, and 221mm from floor

All units incorporate Natural and LP gas regulator

Dimensions

Width 400mm

Depth 735mm

Height 915mm

Incl. splashback 1085mm

Packing data

0.54m³

Width 870mm

Depth 495mm

Height 1255mm

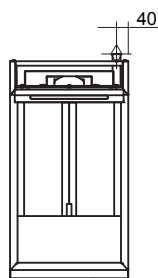
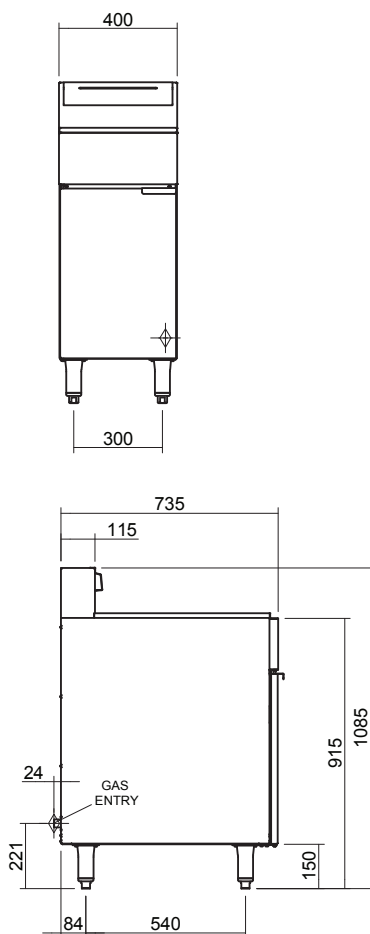
57kg nett weight

97kg packed weight

Gas types

Available in Natural gas and LP gas, please specify when ordering

Other gas types on request



BLUE SEAL®

KiD Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness, Cheshire
CH64 8TP
sales@kidcateringequipment.com
Tel: 0333 123 2450



ISO9001
Quality
Management
Standard

Designed and manufactured by

MOFFAT®

ISO9001

All Blue Seal 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.

CE

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
Moffat 10.13 / 1357

