

Technical data sheet for

VEE RAY SINGLE PAN GAS FRYER 450mm

GT45

- High performance single pan fryer
- Patented infra-red burner system
- Easy clean stainless steel open pan with 10 year limited warranty
- 20L oil capacity
- Large capacity cool zone
- 32mm (1 1/4") drain valve
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



GT45

Overall Construction

- Stainless steel pan with 10 year limited warranty
- Bull nose welded 1.5mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Enamelled front panel
- 32mm (1 1/4") drain valve
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear
- 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 (1 1/4") drain valve for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

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Specifications

Production rate
31kg/hr

Pan size

Oil capacity 20L (37lbs shortening)
Width 365mm
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

2 x 12.5kW infra-red burners

Gas power (gross)
25kW, 85,300 Btu/hr

Gas connection

R ³/₄ (BSP) male
Optional underside connection
(refer specification drawing)

Dimensions

Width 450mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

81kg

Packing data

0.54m³, 122kg
Width 870mm
Depth 495mm
Height 1255mm

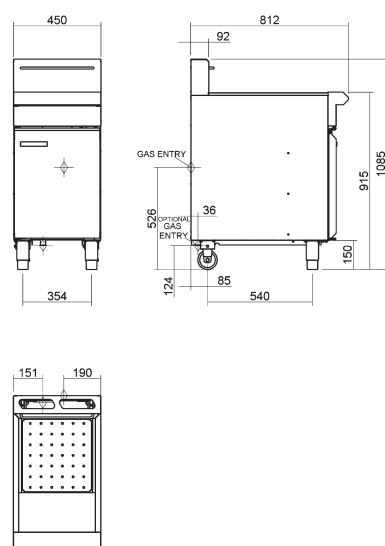
Gas types

Available in Natural gas and LP gas, please specify when ordering
Units supplied complete with gas type conversion kits

Options

Adjustable feet at rear
Filtamax Filtration System
Fish plates
Extra baskets
Side splash guards
Joining caps
Castors

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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.



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 China
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