

Technical data sheet for

## VEE RAY TWIN PAN GAS FRYER 450mm

GT46

- 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 zones
- 32mm (1 1/4") drain valves
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



GT46

### 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
- Vitreous enamelled front panel
- 32mm (1 1/4") drain valve per pan
- 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 thermostats react to + or - 1.0°C
- Thermostat range 145 - 195°C
- Over-temperature safety cut-outs
- 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 pans for easy clean
- Easy clean basket support bar
- 32mm (1 1/4") drain valves 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 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 plates

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

**Gas Power**  
90MJ/hr, 25kW total

**Gas connection**  
R 3/4 (BSP) male  
Optional rear connection  
(refer specification drawing)

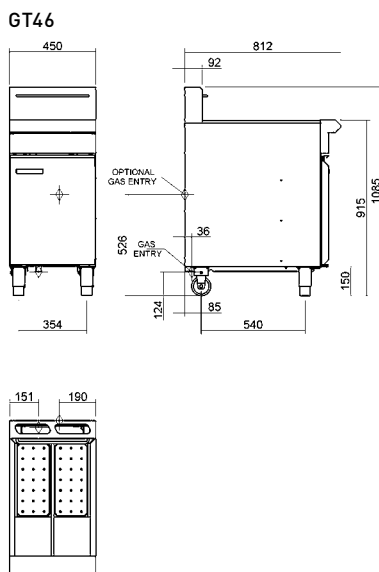
**Dimensions**  
Width 450mm  
Depth 812mm  
Height 915mm  
Incl. splashback 1085mm

**Nett weight**  
88kg

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



Australia  
[www.moffat.com.au](http://www.moffat.com.au)  
New Zealand  
[www.moffat.co.nz](http://www.moffat.co.nz)

[www.bluesealevolution.com](http://www.bluesealevolution.com)

Australia  
Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone 03-9518 3888  
Facsimile 03-9518 3833  
[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

New South Wales  
Telephone 02-8833 4111  
[nswsales@moffat.com.au](mailto:nswsales@moffat.com.au)

South Australia  
Telephone 03-9518 3888  
[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Queensland  
Telephone 07-3630 8600  
[qldsales@moffat.com.au](mailto:qldsales@moffat.com.au)

Western Australia  
Telephone 08-9202 6802  
[bgarcia@moffat.com.au](mailto:bgarcia@moffat.com.au)

New Zealand  
Moffat Limited

Christchurch  
16 Osborne Street  
Christchurch 8011  
Telephone 03-389 1007  
Facsimile 03-389 1276  
[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

Auckland  
Telephone 09-574 3150  
[sales@moffat.co.nz](mailto:sales@moffat.co.nz)



Designed and manufactured by



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.



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