

Technical data sheet for

## SINGLE PAN GAS FRYER 400mm

GT18

- 400mm wide single pan fryer
- 90MJ multi-jet target burner
- Easy clean stainless steel open pan
- 18L oil capacity
- V-tank with cool zone
- 30mm drain valve
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



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### Overall Construction

- Stainless steel pan
- Bull nose welded 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Side panels 0.9mm 430 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Vitreous enamelled front panel
- 30mm 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

- 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

# Technical data sheet for SINGLE PAN GAS FRYER 400mm

## 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 burner

**Gas power**  
90MJ/hr, 25kW

**Gas connection**  
R<sup>3</sup>/<sub>4</sub> (BSP) male  
40mm from RH side, 24mm from rear  
222m from floor  
All units incorporate Natural and  
LP gas regulator

**Dimensions**  
Width 400mm  
Depth 812mm  
Height 915mm  
Incl. splashback 1085mm

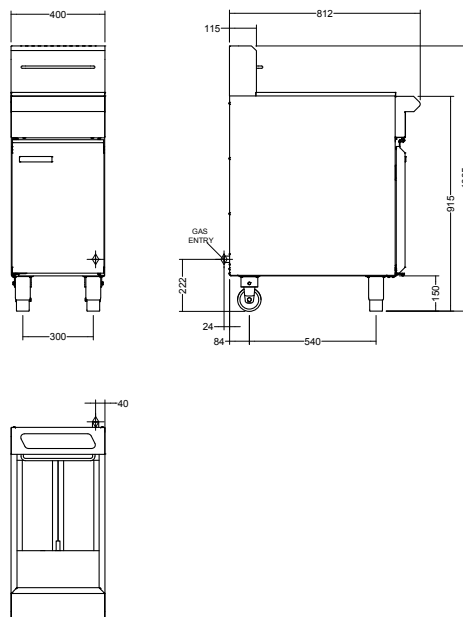
**Nett weight**  
57kg

**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**  
Adjustable feet at rear  
Extra baskets  
Side splash guards  
Joining caps  
Castors  
Gas conversion kits

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Australia  
[www.moffat.com.au](http://www.moffat.com.au)  
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[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 6820  
[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)



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