



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution GT60E Gas Fryer 600mm Commercial Fryer | Digital Controls

Model / SKU: GT60E

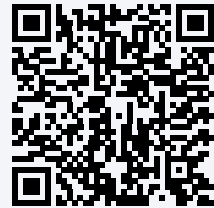
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/GT60E_AN.pdf

VEE RAY SINGLE PAN GAS FRYER 600mm

GT60E

- High performance single pan fish fryer
- Patented infra-red burner system
- Digital display temperature control with 3 product timers
- Easy clean stainless steel open pan with 10 year limited warranty
- 31L oil tank capacity
- 2 large or 3 standard basket capacity
- Large capacity cool zone
- 32mm (1 1/4") drain valve
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



GT60E

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
- 32mm (1 1/4") drain valve
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear
- 3 standard baskets and stainless steel lid supplied standard

Controls

- Digital display electronic thermostat
- Thermostat range 88-193°C
- 3 programmable product timers with countdown display and alarms
- Straight or temperature compensating cook time control
- Heating and basket drop displays
- Programmable melt cycles
- Over-temperature safety cut-out
- 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 valve for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

VEERAY®

VEE RAY SINGLE PAN GAS FRYER 600mm

GT60E

Specifications

Production rate

31kg/hr

Pan Size

Width 515mm

Length 380mm

Oil frying depth 95mm

Oil capacity 31L (46.5lbs shortening)

Baskets

3 chrome plated wire baskets

140mm W x 335mm D x 145mm H

Optional 2 chrome plated large wire baskets

210mm W x 335mm D x 145mm H

Stainless steel perforated basket support plate

Burners

2 x 45MJ/hr infra-red burners

Gas Power

90MJ/hr, 25kW

Gas connection

R 3/4 (BSP) male

Optional rear connection
(refer specification drawing)

Electrical Connection

230-240 Vac, 1P+N+E, 50/60Hz, 0.5A

3 pin 10A plug cordset fitted

Dimensions

Width 600mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

95kg

Packing data

0.70m3, 143kg

Width 870mm

Depth 645mm

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

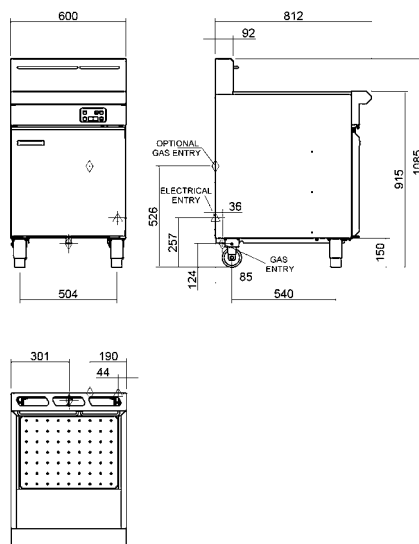
Extra standard baskets

Large baskets

Side splash guards

Joining caps

Castors



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Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +613-9518 3888
Facsimile +613-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +612-8833 4111
nswsales@moffat.com.au

South Australia
Telephone +613-9518 3888
vsales@moffat.com.au

Queensland
Telephone +617-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +618-9413 2400
wasales@moffat.com.au

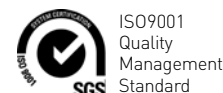
New Zealand

moffat.co.nz

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

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz



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