



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal GT45 Gas Fryer – 450mm, 20L Oil, 31kg/hr | KW Commercial Kitchen

Model / SKU: GT45

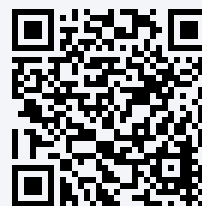
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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/GT45_AN.pdf

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
- Vitreous 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

VEERAY®

VEE RAY SINGLE PAN GAS FRYER 450mm

GT45

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 45MJ/hr infra-red burners

Gas power

90MJ/hr, 25kW

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

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

Other gas types on request

Options

Adjustable feet at rear

Filtamax Filtration System

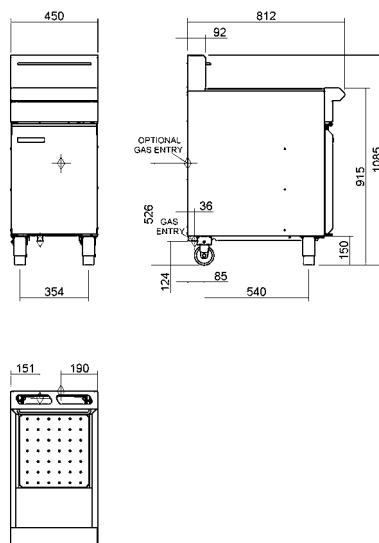
Fish plates

Extra baskets

Side splash guards

Joining caps

Castors



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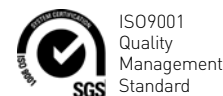
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