



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal GT60 Gas Fryer – 600mm, 31L Oil, 31kg/hr | KW Commercial Kitchen

Model / SKU: GT60

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/GT60_AN.pdf

VEE RAY SINGLE PAN GAS FRYER 600mm

GT60

- High performance single pan fish fryer
- Patented infra-red burner system
- Easy clean stainless steel open pan with 10 year limited warranty
- 31L oil 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



GT60

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
- 3 standard 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 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

GT60

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)

Dimensions
Width 600mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

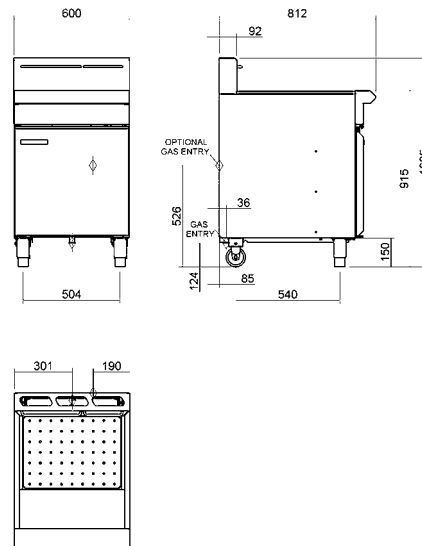
Nett weight
95kg

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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