



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal GT46 Gas Fryer – 450mm Twin Pan, 13L + 13L | KW Commercial Kitchen

Model / SKU: GT46

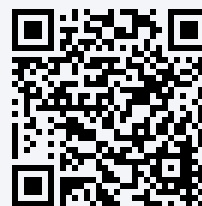
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/GT46_AN.pdf

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

VEERAY®

VEE RAY TWIN PAN GAS FRYER 450mm

GT46

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

R³/₄ (BSP) male

Optional rear connection
(refer specification drawing)

Dimensions

Width 450mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

88kg

Packing data

0.54m³, 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

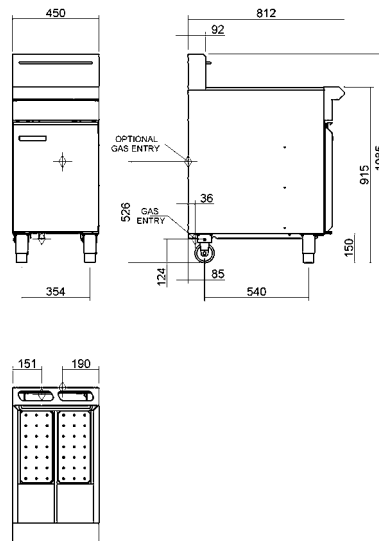
Fish plates

Extra baskets

Side splash guards

Joining caps

Castors



moffat.com.au

moffat.co.nz

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



Cert. No. 6882

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.BSE.01.19/1620

an Ali Group Company



The Spirit of Excellence