

Technical data sheet for

**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 stainless steel
- Splashback 1.2mm stainless steel
- Side panels 1.2mm stainless steel
- Double skin door with 0.9mm stainless exterior
- Enamelled front panel
- 32mm (1 1/4") drain valve
- 63mm dia. heavy-duty 1.2mm 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

# Technical data sheet for VEE RAY SINGLE PAN GAS FRYER 600mm

**BLUE SEAL®**

## 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 12.5kW infra-red burners

### Gas power (gross)

25kW, 85,300 Btu/hr

### Gas connection

R 3/4 (BSP) male  
Optional underside connection  
(refer specification drawing)

### Dimensions

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

### Nett weight

95kg

### Packing data

0.70m<sup>3</sup>, 143kg  
Width 870mm  
Depth 645mm  
Height 1255mm

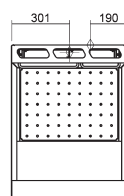
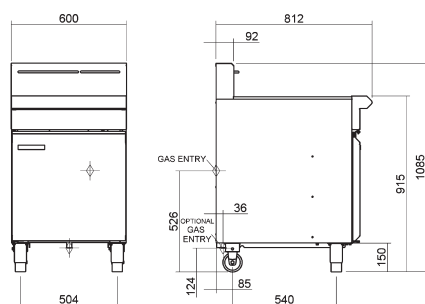
### Gas types

Available in Natural gas and LP gas, please specify when ordering  
Units supplied complete with gas type conversion kits

### Options

Adjustable feet at rear  
Filtamax Filtration System  
Fish plates  
Extra standard baskets  
Large baskets  
Side splash guards  
Joining caps  
Castors

GT60



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**MOFFAT®**

ISO9001

All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.



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

**BLUE SEAL EVOLUTION SERIES®**

**VEERAY®**

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