

High Performance Gas Fryers



BLUE SEAL®

Vee-ray®

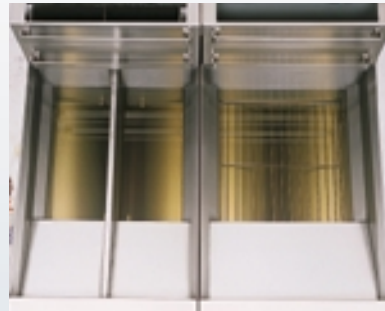
GT45 SINGLE PAN GAS FRYER GT46 TWIN PAN GAS FRYER



HIGH PERFORMANCE FAST RECOVERY FRYERS

Easy to clean

The open tank design of both the single tank and twin tank Vee-Ray fryers makes cleaning simple and easy. There are no inaccessible corners or tubes to make cleaning difficult. In addition all Blue Seal fryer tanks are constructed from stainless steel, giving them a longer operational life than mild steel.



Fully modular

Blue Seal Vee-Ray twin and single pan fryers are fully modular with the entire range of Blue Seal oven ranges, cooktops, target tops, BBQs and Salamanders.



Simple efficient controls

State of the art controls are a feature of the Vee-Ray fryers. A snap action thermostat sensitive to changes in oil temperature of + or - 0.5°C, improves both recovery and output. Piezo ignition with over-temperature safety cut out and full flame failure safety controls fitted as standard.



More gentle on the frying medium

The unique Blue Seal Vee-Ray burner burns with an intense even heat with no flame impinging directly on the tank side, resulting in a more even spread of heat through the tank surface. This evenness is more gentle on the frying medium and results in longer oil life when compared to fryers employing conventional gas burners.

Unique infra-red burners

Developed over a number of years by Moffat, the infra-red burner system incorporated into the Blue Seal Vee-Ray fryers offers optimum operating efficiency.

- Lower flue or exhaust air temperatures.
- More of the heat energy produced by the burners is used to cook food.
- Less gas is used to cook any given amount of fried food.
- Lower production costs per kilo of French fries.

Filtamax Filtration System now available

Designed to be fully compatible with the Vee-Ray GT45 and GT46 and housed underneath, Filtamax extends the life of costly oils and shortenings and ensures consistently high food quality. Frying without filtering or infrequent filtering is an expensive mistake. Ask for our fully detailed Filtamax leaflet.





BLUE SEAL VEE-RAY FRYERS FEATURES

Blue Seal GT45 Vee-Ray Single Pan Gas Fryer

- Rugged basket hanger
- Heavy duty large capacity wire basket
- Stay cool basket handle
- Stainless steel tank as standard
- Fryer tank insulated all round with 20 litre capacity
- Piezo ignition to pilots with full flame failure cut out devices
- Stainless steel cabinet sides and front
- Adjustable feet front, roller feet rear
- Rugged front rail to protect operator and controls
- Direct action thermostat control
- Over temperature safety control
- Lockable 32mm(1¹/₄") drain valve



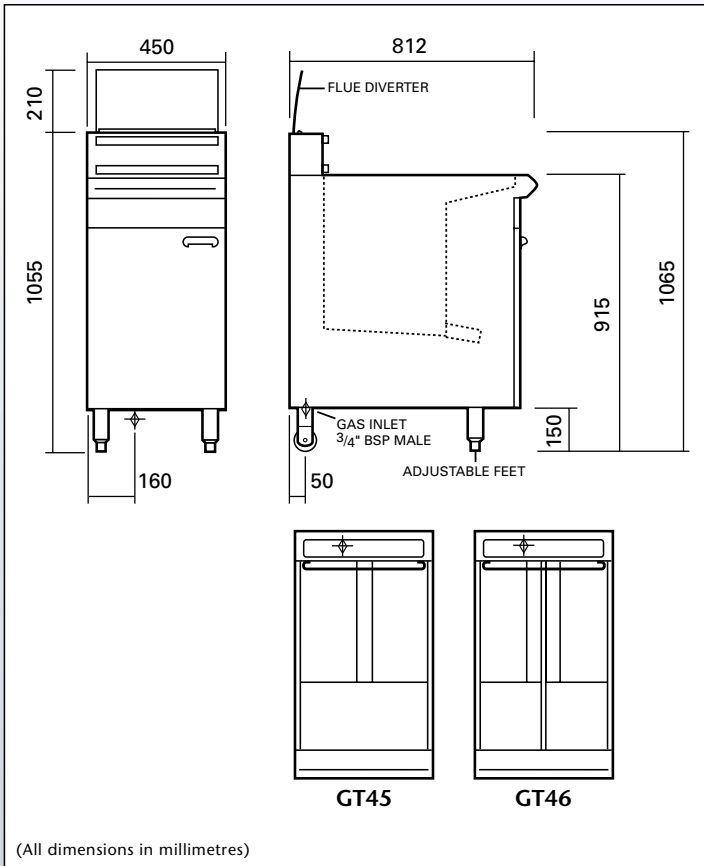
Blue Seal GT46 Vee-Ray Twin Pan Gas Fryer

- Twin tanks with 13 litre capacity each
- Rugged front rail to protect operator and controls
- Direct action thermostat control
- Over temperature safety control
- Lockable 32mm(1¹/₄") drain valve
- Rugged basket hanger
- Heavy duty large capacity wire basket
- Stay cool basket handle
- Stainless steel tank as standard
- Stainless steel cabinet sides and front
- Piezo ignition to pilots with full flame failure cut out devices
- Adjustable feet front, roller feet rear





HIGH PERFORMANCE GAS FRYERS



Specifications

	GT45	GT46
Rating	90 MJ/hr 85,320 Btu/hr 25 kW	90 MJ/hr 85,320 Btu/hr 25 kW (45 MJ/hr, 42,660 Btu/hr, 12.5 kW per tank)
Capacity		
Oil	20 ltr	13 ltr/tank – 26 ltr total
Solid fat	37 lbs	24 lbs/tank – 48 lbs total
Connection	R $\frac{3}{4}$ BSP	R $\frac{3}{4}$ BSP
Draining	32mm	2 x 32mm
Packing Data	0.49m ³ , 120kg	0.49m ³ , 128kg
Gas Type	Available in Natural Gas or LPG. Please specify when ordering.	
Options	<ul style="list-style-type: none"> Filtermax filtration system Side splash guard Extra baskets Lockable castors Joining strips for multiple installations 	

	GT45	GT46
Tank Size	410mm	195mm each
Length	400mm	400mm
Useable Depth	90mm	90mm
Cool Zone Depth	410mm	410mm



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.

Warranty

GT45 and GT46 tanks carry a 10 year Limited Warranty.



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