

Technical data sheet for

## 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



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### 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 per pan
- 63mm dia. heavy-duty 1.2mm 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

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## 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 12.5kW infra-red burner per pan

### Gas power (gross)

25kW, 85,300 Btu/hr

### Gas connection

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

### Dimensions

Width 450mm  
Depth 812mm  
Height 915mm  
Incl. splashback 1085mm

### Nett weight

88kg

### Packing data

0.54m<sup>3</sup>, 129kg  
Width 870mm  
Depth 495mm  
Height 1255mm

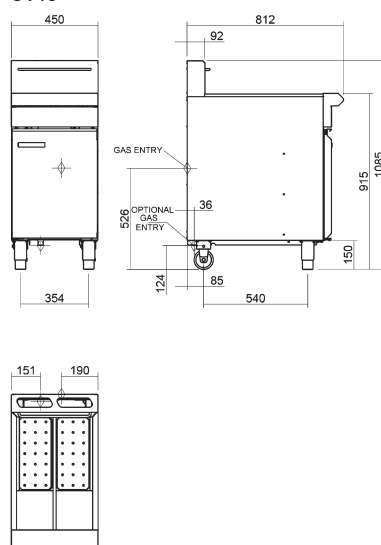
### Gas types

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

### Options

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

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Printed in China  
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Moffat/5992/BH/2.5M/09.07

