

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

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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 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

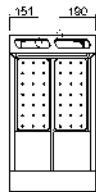
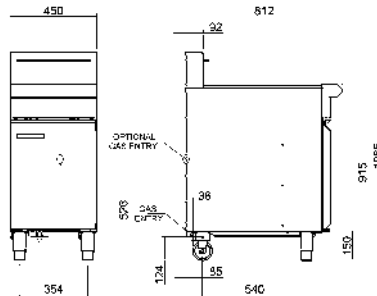
Fish plates

Extra baskets

Side splash guards

Joining caps

Castors



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