BLUE SEAL EVOLUTION SERIES®

Technical data sheet for GAS COOKTOP 900mm

G516D-B, G516D-CB, G516D-LS, G516D-RB, G516C-B, G516C-CB, G516C-LS, G516C-RB, G516B-B, G516B-CB, G516B-LS, G516B-RB, G516A-B, G516A-CB, G516A-LS, G516A-RB

- Heavy-duty construction
- 7kW open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- 3 models of base unit
- 1 model of ventilated 2 drawer refrigeration base
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Overall Construction

Cooktop

- Welded hob with 1.5mm stainless steel bull nose
- Side panels 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- Enamelled control panel
- Aluminised steel internal construction
- Cast iron 7kW open burners with forged brass cap
- Enamelled cast iron potstands
- Enamelled open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plate
- 2.5mm stainless steel griddle splash guards
- Stainless steel spill trays

Griddle sections are standard on RH side. Available on LH side and centre to order or by conversion.

- Bench mount (supplied as B model)
- Four 63mm dia. heavy-duty 1.2mm stainless steel bench legs with adjustable feet
- Adjustable height 80mm 105mm

Cabinet base (supplied as -CB model)

- Fully modular for match suite finish
- Double skin 0.9mm stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit
- 63mm dia. heavy-duty 1.2mm stainless steel legs with two adjustable feet at front and two rollers at rear

Leg stand (supplied as -LS model)

- Fully modular for matched suite finish
- Framed top for connection to Cooktop
- 63mm dia. heavy-duty 1.2mm stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm stainless steel finish
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design



Refrigerated base (supplied as -RB model)

- Self contained suite matched modular base
- Ventilated system with R134a refrigerant
- -2° to + 8°C temperature (Tropical Climate rated)
- Two GN 1/1 drawers
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- Stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

Controls

Cooktop

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- Variable high to low controls to griddles
- Griddles standard with pilot, flame failure and piezo ignition
- Large easy use control knob heat resistant reinforced
- Easy view control settings on knob

Refrigerated base

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2° to +8°C temperature range

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Lift off burner heads and enamelled burner spill covers
- Stainless steel spill trays under open burner and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

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Specifications

Burners Open Burners 7kW dual flame ring with simmer rate Griddle Burners 6kW per 300mm section

Gas power (gross)

42kW, 144,500 Btu/hr G516D G516C 34kW, 116,800 Btu/hr G516B 26kW, 89,000 Btu/hr G516A 18kW. 61.200 Btu/hr

Griddle Plate

300mm Griddle cooking surface 292mm x 475mm, 1387cm2 600mm Griddle cooking surface 592mm x 475mm, 2812cm2 900mm Griddle cooking surface 892mm x 475mm, 4237cm2

Gas connection

R³/₄ (BSP) male All units supplied with Natural and LP gas regulator

Refrigerated base

Туре Ventilated system

Refrigerant R134a (160grams)

Climate classification T – tropical

Electrical connection 220-240Vac, 50Hz, 1.8A, 1P+N+E 3 pin 13A plug cordset fitted

Dimensions

Bench models Width 900mm Depth 812mm Height 315mm Incl. splashback 485mm

All models (excluding Bench model)

Width 900mm Depth 812mm Height 915mm Incl. splashback 1085mm

Packing data

Bench and Leg Stand models 0.55m3 Width 945mm Depth 870mm Height 665mm

Cabinet Base and Refrigerated Base models 1 03m3 Width 945mm Depth 870mm Height 1255mm

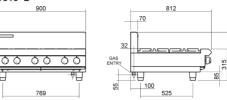
Gas types

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

Options

Adjustable feet at rear Simmer plates (replaces Potstand) Ribbed griddle plates Joining caps Castors

G516-B



G516-LS 900

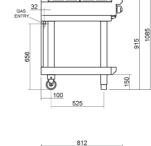


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G516-CB

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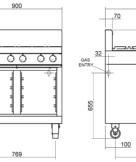
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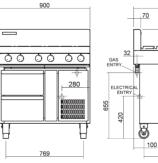
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G516D

G516B



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G516C



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IS09001 Quality Management Standard

Designed and manufactured by

MOFFAT IS09001

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.

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develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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