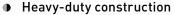
BLUE SEAL EVOLUTION SERIES®

Technical data sheet for

GAS RANGE CONVECTION OVEN 1200mm

G58D, G58C, G58B, G58A



- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- GN 2/1 gas convection oven
- Drop down door
- Storage cabinet on RH side
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Overall Construction

- Galvanized steel chassis
- Welded hob with 1.5mm 304 stainless steel bull nose
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Vitreous enamelled hob control panel
- \bullet Full 0.9mm stainless steel storage cabinet on RH side
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear

Cooktop

- Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- \bullet Vitreous enamelled open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Stainless steel spill trays
- Aluminised steel internal construction

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

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- Fully welded and vitreous enamelled oven liner
- ullet GN 2/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 30MJ oven burner
- \bullet Pilot and flame failure with piezo ignition
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm vitreous enamelled door inner
- High density fibreglass insulated
- Supplied with two chrome wire oven racks



Controls

- Large easy use control knob heat resistant reinforced
- Easy view control settings on knob

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

Oven

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Piezo ignition to pilot burner
- Flame failure
- Fan and burner automatic off when doors open

Cleaning and Servicing

- \bullet All models with easy clean stainless steel external finish
- Lift off burner heads and vitreous enamelled burner spill covers
- Stainless steel spill trays under open burner and griddle sections
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Access to all parts from front of unit

Technical data sheet for

GAS RANGE CONVECTION OVEN 1200mm

Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate

Griddle Burners 20MJ/hr per 300mm section Oven 30MJ/hr tubular under cast iron sole plate

Gas power

G58D 254 MJ/hr, 70.5kW G58C 218 MJ/hr, 60.5kW G58B 182 MJ/hr, 50.5kW G58A 146 MJ/hr, 40.5kW

Oven Fan Motor

100W

Electrical requirements

230-240Vac, 50/60hz, 1P+N+E, 0.13kW, 0.6A 3 pin 10A plug cordset fitted

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

Oven Dimensions

Width 665mm Depth 590mm Height 385mm Rack size 660mm x 540mm Rack positions 4

Gas connection

R ³/4 (BSP) male Optional underside connection, please specify when ordering All units supplied with Natural and LP gas regulator

Dimensions

Width 1200mm Depth 812mm Height 915mm Incl. splashback 1085mm

Nett weight

265kg

Packing data

1.36m3, 345kg Width 1245mm Depth 870mm Height 1255mm

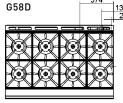
Gas types

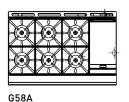
Available in Natural gas and LP gas, please specify when ordering Units supplied complete with gas type conversion kits Other gas types on request

Ontions

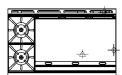
Adjustable feet at rear Simmer plates (replaces Potstand) Ribbed griddle plates Joining caps Castors

G58C





G58B



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ISO9001 Quality Management Standard

Designed and manufactured by

MOFFET®

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.



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

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