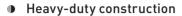
## **BLUE SEAL EVOLUTION SERIES®**

### Technical data sheet for

# **GAS RANGE CONVECTION OVEN 900mm**

G56D, G56C, G56B, G56A



- 7kW 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
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

### **Overall Construction**

- Galvanized steel chassis
- Welded hob with 1.5mm stainless steel bull nose
- Hob sides 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- Front panels and oven sides 0.9mm stainless steel
- Enamelled control panel
- 63mm dia. heavy-duty 1.2mm stainless steel adjustable legs at front and two rollers at rear

### Cooktop

- Cast iron 7kW open burners with forged brass cap
- Enamelled cast iron potstands
- Enamelled open burner spill covers
- Cast iron simmer plates (optional extra)
- $\bullet$  12mm thick mild steel griddle plates
- 2.5mm 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.

### 0ven

- Fully welded and enamelled oven liner
- GN 2/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 9kW oven burner
- Pilot and flame failure with piezo ignition
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Drop down door
- 0.9mm stainless steel door outer
- 1.0mm 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

- All models with easy clean stainless steel external finish
- $\bullet$  Lift off burner heads and 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
- $\bullet$  Easy clean enamelled oven and door inner
- Access to all parts from front of unit

### Technical data sheet for

# **GAS RANGE CONVECTION OVEN 900mm**

### **Specifications**

### Burners

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

Oven 9kW tubular under cast iron sole plate

### Gas power (gross)

G56D 51kW, 174,300 Btu/hr G56C 43kW, 146,500 Btu/hr G56B 35kW. 119.000 Btu/hr G56A 27kW, 91,000 Btu/hr

### Oven Fan Motor

100W

### Electrical requirements

230-240Vac, 50/60hz, 1P+N+E, 0.13kW, 0.6A 3 pin 13A 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 900mm Depth 812mm Height 915mm Incl. splashback 1085mm

### Nett weight

220kg

### Packing data

1.03m3, 285kg Width 945mm Depth 870mm Height 1255mm

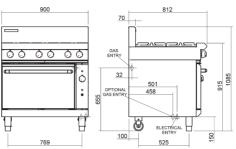
### Gas types

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

### Options

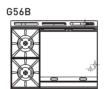
Adjustable feet at rear Simmer plates (replaces Potstand) Ribbed griddle plates Joining caps Castors

# G56



G56C

# G56D





### OBLUE SEAL

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IS09001 Quality Management Standard

Designed and manufactured by

**MOFFAT** 

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.

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