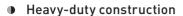
BLUE SEAL EVOLUTION SERIES®

Technical data sheet for

GAS RANGE STATIC OVEN 600mm

G504D, G504C, G504B



- 7kW open burners
- Flame failure standard
- Pilot burners optional
- 300mm and 600mm griddle plate options
- Optional simmer plates
- GN 1/1 gas static 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
- Enamelled control panel
- Splashback and oven sides 1.2mm stainless steel
- 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)
- 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 to order or by conversion.

Oven

- Fully welded and enamelled oven liner
- GN 1/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 6.6kW oven burner
- Pilot and flame failure
- Drop down door
- 0.9mm stainless steel door outer
- 1.0mm enamelled door inner
- High density fibreglass insulated
- Stay cool stainless steel door handle with cast metal handle mounts
- 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

- 100-270°C thermostatic control
- Flame failure

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
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean enamelled oven and door inner
- Access to all parts from front of unit

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GAS RANGE STATIC OVEN 600mm

Specifications

Burners

Open Burners 7kW dual flame ring with simmer rate Griddle Burners 6kW per 300mm section Oven 6.6kW tubular under cast iron sole plate

Gas power (gross)

G504D 34.6kW, 118,500 Btu/hr G504C 26.6kW, 90,800 Btu/hr G504B 18.6kW. 63.000 Btu/hr

Griddle Plate

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

Oven Dimensions

Width 500mm Depth 590mm Height 385mm Rack size 495mm x 540mm Rack positions 4

Gas connection

R 3/4 (BSP) male

All units supplied with Natural and LP gas regulator

Dimensions

Width 600mm Depth 812mm Height 915mm Incl. splashback 1085mm

Nett weight

157kg

Packing data

0.70m3, 210kg Width 645mm Depth 870mm Height 1255mm

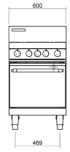
Gas types

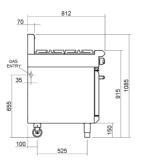
Available in Natural gas and LP gas, please specify when ordering Units supplied complete with gas type conversion kits

Options

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

G504





G504D





G504C

G504B



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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.

