

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



G516D-LS

**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

**Distributor:**

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP  
Tel: 0333 123 2450

sales@kidcateringequipment.com

# Technical data sheet for GAS COOKTOP 900mm

**BLUE SEAL®**

## Specifications

### Burners

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

### Gas power (gross)

G516D 42kW, 144,500 Btu/hr  
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, 1387cm<sup>2</sup>  
600mm Griddle cooking surface  
592mm x 475mm, 2812cm<sup>2</sup>  
900mm Griddle cooking surface  
892mm x 475mm, 4237cm<sup>2</sup>

### Gas connection

R 3/4 (BSP) male  
All units supplied with Natural and LP gas regulator

### Refrigerated base

#### Type

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

0.55m<sup>3</sup>  
Width 945mm  
Depth 870mm  
Height 665mm

#### Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>  
Width 945mm  
Depth 870mm  
Height 1255mm

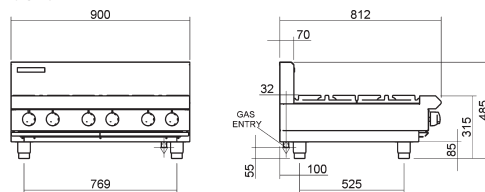
### Gas types

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

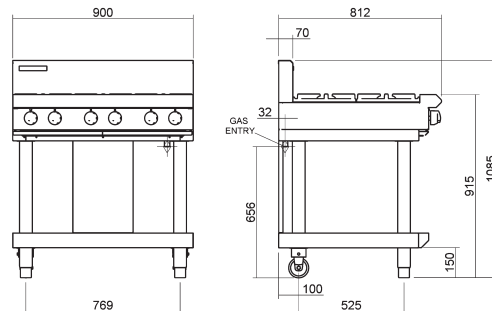
### Options

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

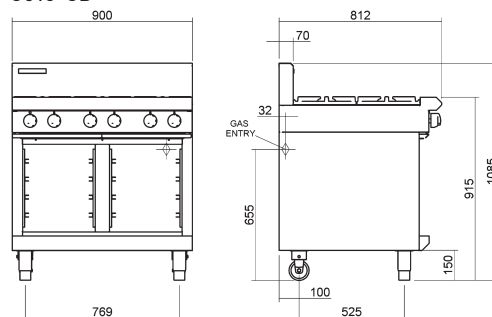
G516-B



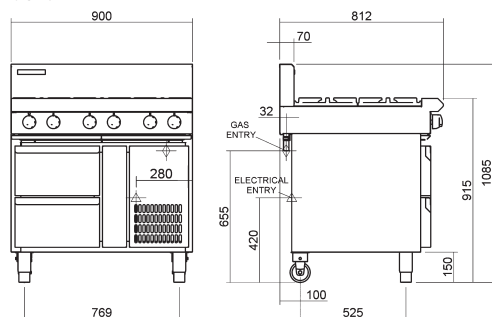
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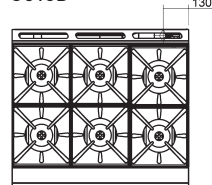
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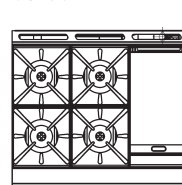
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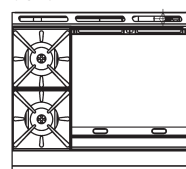
G516D



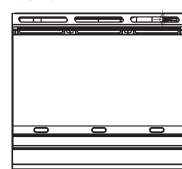
G516C



G516B



G516A



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