

Technical data sheet for **GAS COOKTOP 600mm**

G514D-B, G514D-CB, G514D-LS,
G514C-B, G514C-CB, G514C-LS,
G514B-B, G514B-CB, G514B-LS

- Heavy-duty construction
- 7kW open burners
- Flame failure standard
- Pilot burners optional
- 300mm griddle plate options
- Optional simmer plates
- 3 models of base unit
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G514D-LS

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 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

Controls

- 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

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

Distributor:
KiD Catering Equipment
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BLUE SEAL

Specifications

Burners

Open Burners 7kW dual flame ring with simmer rate
Griddle Burners 6kW

Gas power (gross)

G514D 28kW, 96,400 Btu/hr
G514C 20kW, 68,600 Btu/hr
G514B 12kW, 40,800 Btu/hr

Griddle Plate

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

Gas connection

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

Dimensions

Bench models

Width 600mm
Depth 812mm
Height 315mm
Incl. splashback 485mm

All models (excluding Bench model)

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

Packing data

Bench and Leg Stand models

0.37m³
Width 645mm
Depth 870mm
Height 665mm

Cabinet Base models

0.70m³
Width 645mm
Depth 870mm
Height 1255mm

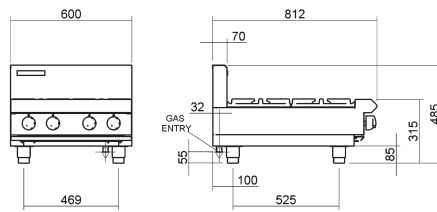
Gas types

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

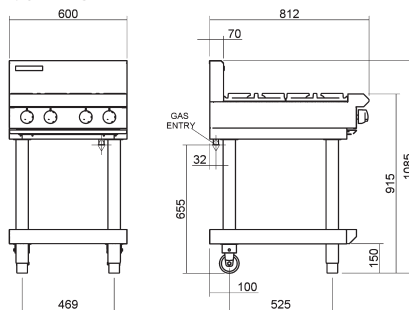
Options

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

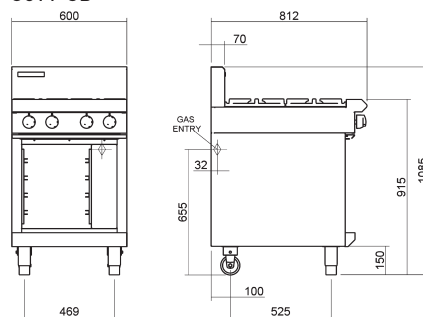
G514-B



G514-LS

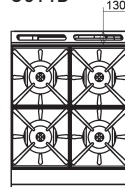


G514-CB

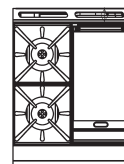


PLAN

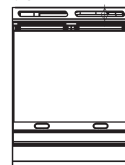
G514D



G514C



G514B



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