

Technical data sheet for

GAS CHARGRILL 450mm, 600mm, 900mm, 1200mm

G593-B, G593-LS, G594-B, G594-LS

G596-B, G596-LS, G598-B, G598-LS

- Heavy-duty construction
- Reversible heavy-duty top grates
- Interchangeable drop on griddle plates
- 9.8kW stainless steel burners per 300mm section on 600mm, 900mm and 1200mm models
- 14.2kW stainless steel burner on 450mm model
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G594-LS

Overall Construction

Chargrill

- 2.5mm thick 304 stainless steel side splash guards
- Welded 1.5mm 304 stainless steel bull nose
- Side panels 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Vitreous enamelled control panel
- Front grease channel
- Welded 1.2mm 304 stainless steel grease trays
- 1.5mm aluminised steel burner box
- Insulated sides

Bench mount (supplied as -B model)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet
- Adjustable height 80mm-105mm

Leg stand (supplied as -LS model)

- Fully modular for matched suite finish
- Framed top for connection to Chargrill
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Quick assembly design

Grates and radiants and baffles

- 150mm wide x 550mm top grate sections
- Top grates reversible for level or inclined use
- Inclined position incorporates flare reducing grate fin design with grooves to run grease into front collection channel
- Heavy weight castings for high demand performance
- Heavy-duty high efficiency cast iron burner radiants improve heat retention and protect burners
- Baffles over grease trays to reduce grease collection flare ups

Griddle plates

- Optional extra 300mm wide and 450mm wide x 550mm deep drop on cast iron griddle sections
- Machined smooth surface finish
- Interchangeable in any position with 2 or 3 sections of top grate
- Multiple griddle sections can be mixed in any positions

Burners

- Full 304 stainless steel burners
- 1 x 9.8kW burner per 300mm section (600mm, 900mm, 1200mm models)
- 1 x 14.2kW burner on 450mm model
- Removable for cleaning
- Full pilot and flame failure protection per burner

Controls

- Individual Hi-Lo gas control to each burner with flame failure and pilot
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Piezo ignition to pilot burner

Cleaning and Servicing

- Easy clean stainless steel external finish
- Lift out radiants, burners and grease tray baffles
- All burner box interior parts lift out for full cleaning access
- Deep stainless steel grease collection drawers
- Access to all parts from front of unit

Distributor:
KiD Catering Equipment
Oaktree Court Business Centre
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Cheshire
CH64 8TP
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Specifications

Burner

9.8kW 304 stainless steel U-burner
per 300mm section
14.2kW 304 stainless steel 3 bar burner
on 450mm model

Gas power

G593 14.4kW, 48,500 Btu/hr
G594 19.8kW, 67,500 Btu/hr
G596 29.6kW, 101,000 Btu/hr
G598 39.5kW, 134,700 Btu/hr

Cooking surface area

G593 442mm x 500mm, 2210cm²
G594 592mm x 500mm, 2960cm²
G596 892mm x 500mm, 4460cm²
G598 1192mm x 500mm, 5960cm²

Gas connection

R³/₄ (BSP) male
All units supplied with Natural and
LP gas regulator

Dimensions

Width

450mm G593-B
600mm G594-B
900mm G596-B
1200mm G598-B

Depth 812mm

Height 415mm

Incl. splashback 585mm

Width

450mm G593-LS
600mm G594-LS
900mm G596-LS
1200mm G598-LS

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

450mm G593 99kg
600mm G594 128kg
900mm G596 178kg
1200mm G598 227kg

Packing data

450mm

0.29m³, 133kg
Width 870mm
Depth 495mm
Height 855mm

600mm

0.48m³, 171kg
Width 645mm
Depth 870mm
Height 855mm

900mm

0.70m³, 232kg
Width 945mm
Depth 870mm
Height 855mm

1200mm

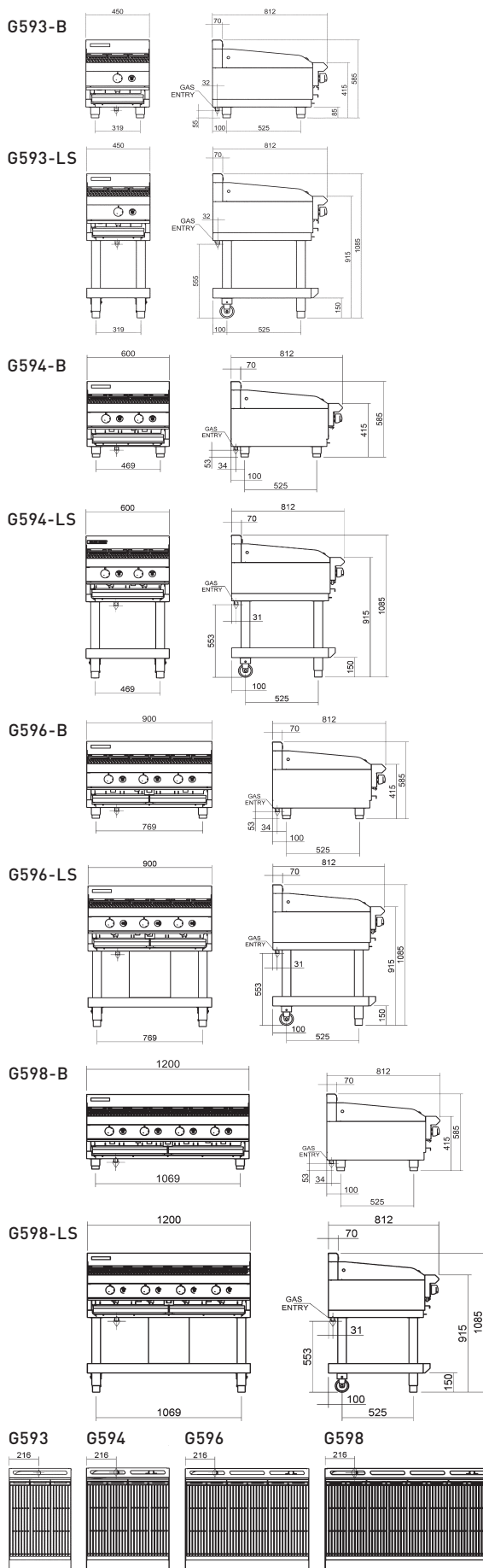
0.93m³, 295kg
Width 1245mm
Depth 870mm
Height 855mm

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

Options

Adjustable feet at rear
Griddle plates 300mm drop on
Griddle plates 450mm drop on
Joining caps
Castors



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