

Technical data sheet for

GAS RANGE CONVECTION OVEN 900mm

G56D, G56C, G56B, G56A

- Heavy-duty construction
- 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)
 - 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.

Oven

- 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



G56D

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
- 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

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 RANGE CONVECTION OVEN 900mm

BLUE SEAL®

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

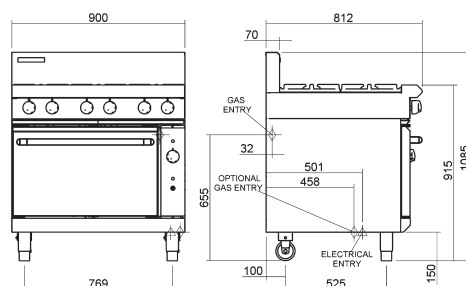
Gas types

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

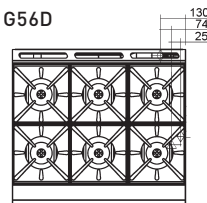
Options

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

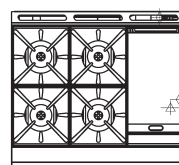
G56



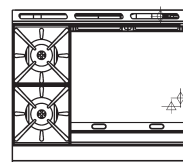
G56D



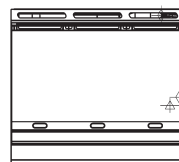
G56C



G56B



G56A



Distributor:
Kid Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness,
Cheshire
CH64 8TP
Tel: 0333 123 2450
sales@kidcateringequipment.com



ISO9001
Quality
Management
Standard

Designed and manufactured by

MOFFAT®

ISO9001

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.



In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.