

Technical data sheet for

GAS COOKTOP 1200mm

G518D-B, G518D-CB, G518D-LS, G518D-RB,
G518C-B, G518C-CB, G518C-LS, G518C-RB,
G518B-B, G518B-CB, G518B-LS, G518B-RB,
G518A-B, G518A-CB, G518A-LS, G518A-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 refrigeration base with drawer/door options
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G518D-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 and centres 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 (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 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
- Shelf to top stainless steel backstop panel for convenience and rigidity
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design

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 and one door standard
- 100mm deep pan drawer 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

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BLUE SEAL®

Specifications

Burners

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

Gas power (gross)

G518D 56kW, 192,500 Btu/hr
G518C 48kW, 165,000 Btu/hr
G518B 40kW, 137,000 Btu/hr
G518A 24kW, 81,500 Btu/hr

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

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 1200mm
Depth 812mm
Height 315mm
Incl. splashback 485mm

All models (excluding Bench model)

Width 1200mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Packing data

Bench and Leg Stand models

0.72m³
Width 1245mm
Depth 870mm
Height 665mm

Cabinet Base and Refrigerated Base models

1.36m³
Width 1245mm
Depth 870mm
Height 1255mm

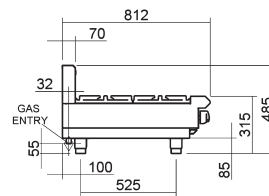
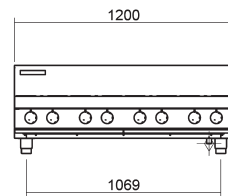
Gas types

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

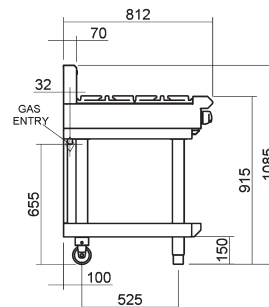
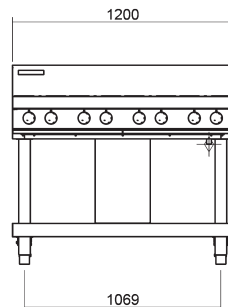
Options

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

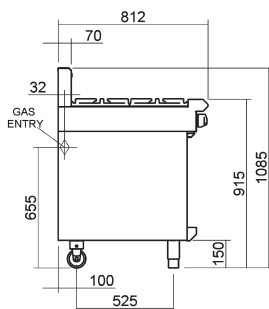
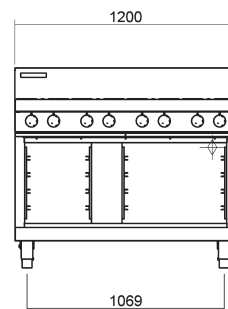
G518-B



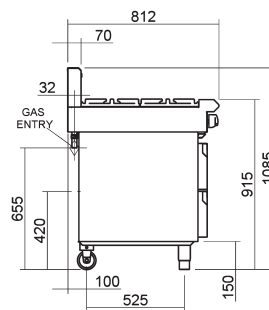
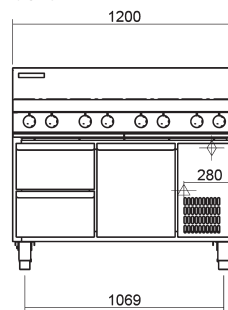
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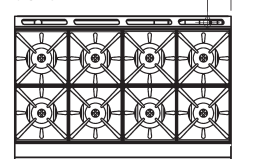
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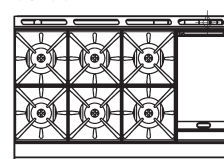
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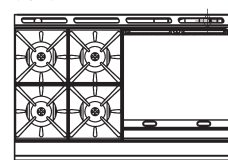
G518D



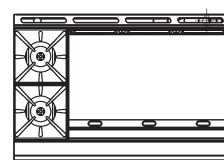
G518C



G518B



G518A



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