

Technical data sheet for

## **GAS RANGE STATIC OVEN 600mm**

G504D, G504C, G504B

- Heavy-duty construction
- 7kW open burners
- Flame failure standard
- Pilot burners optional
- 300mm and 600mm griddle plate options
- Optional simmer plates
- GN 1/1 gas static 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
- Enamelled control panel
- Splashback and oven sides 1.2mm stainless steel
- 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 to order or by conversion.

### **Oven**

- Fully welded and enamelled oven liner
- GN 1/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 6.6kW oven burner
- Pilot and flame failure
- Drop down door
- 0.9mm stainless steel door outer
- 1.0mm enamelled door inner
- High density fibreglass insulated
- Stay cool stainless steel door handle with cast metal handle mounts
- Supplied with two chrome wire oven racks



G504D

### **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**

- 100-270°C thermostatic control
- Flame failure

### **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  
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# Technical data sheet for GAS RANGE STATIC OVEN 600mm

**BLUE SEAL®**

## Specifications

### Burners

Open Burners 7kW dual flame ring with simmer rate  
Griddle Burners 6kW per 300mm section  
Oven 6.6kW tubular under cast iron sole plate

### Gas power (gross)

G504D 34.6kW, 118,500 Btu/hr  
G504C 26.6kW, 90,800 Btu/hr  
G504B 18.6kW, 63,000 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>

### Oven Dimensions

Width 500mm  
Depth 590mm  
Height 385mm  
Rack size 495mm x 540mm  
Rack positions 4

### Gas connection

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

### Dimensions

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

### Nett weight

157kg

### Packing data

0.70m<sup>3</sup>, 210kg  
Width 645mm  
Depth 870mm  
Height 1255mm

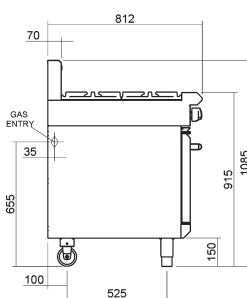
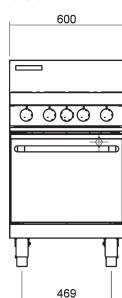
### Gas types

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

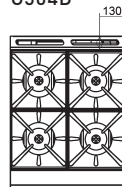
### Options

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

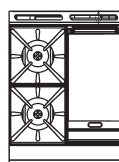
G504



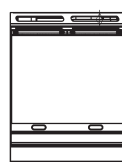
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Quality  
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