## BLUE SEAL EVOLUTION SERIES®

## Technical data sheet for ELECTRIC GRIDDLE CONVECTION **OVEN RANGE** 900mm

FP56

- Heavy-duty thermostatic electric griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 12kW griddle plate heating elements
- Separate left and right heat zones
- GN 2/1 6.6kW electric convection oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

### **Overall Construction**

- Galvanized steel chassis
- Welded hob surround 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 hob control panel
- 63mm dia. heavy-duty 1.2mm stainless steel adjustable legs at front and two rollers at rear

### Griddle

- 20mm thick machined top plates standard
- Optional ribbed plate sections
- Optional mirror finish hard chrome plates
- 2.5mm thick stainless steel splash guards sides and rear
- 2.5mm thick grease channel
- Dual thermostatic control zones
- Welded hob surround with 1.5mm stainless steel bull nose
- Splashback and side panels 1.2mm stainless steel
- Front panels 0.9mm stainless steel
- Stainless steel grease drawer
- Overlapping finish at front and rear of plate for easy clean

#### 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
- 6.5kW heating elements
- 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

FP56

### Controls

- Large easy use control knobs heat resistant reinforced
- Easy view control settings on knobs

#### Griddle

- Separate left and right side heat zones
- Two 50-300°C thermostats
- Indicator lights for power and heating
- Over-temperature safety cut-outs

### Oven

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Fan and elements automatic off when door open

#### **Cleaning and Servicing**

- All models with easy clean stainless steel external finish
- Plate is finished front and rear with overlap construction to remove cleaning traps
- 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 **ELECTRIC GRIDDLE CONVECTION OVEN RANGE** 900mm

Specifications Griddle 6 x 2kw stainless steel sheathed heating elements clad to pan base

Oven 4.5kW bottom heat element 2.0kW top heat element

**Oven Fan Motor** 100W

**Electrical requirements** 18 6kW 400-415Vac, 50/60Hz, 3P+N+E

#### Phase loading L1 26.3A L2 26A

L3 26A Plate

Cooking surface 892mm x 530mm, 4728cm2

## Dimensions

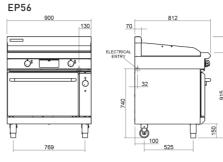
Width 900mm Depth 812mm Height 915mm Incl. splashback 1085mm

## Packing data

1.03m3 Width 945mm Depth 870mm Height 1255mm

### Options

Adjustable feet at rear Joining caps Castors Ribbed plate options Mirror chromed plate options



785

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







All Blue Seal products are designed and manufactured by Moffat using the internationally recognised IS09001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

# CE

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

Printed in China © Copyright Moffat Ltd Moffat/5992/BH/2.5M/09.07

## **OBLUE SEAL**

## **BLUE SEAL EVOLUTION SERIES®**