

Technical data sheet for

ELECTRIC RANGE STATIC OVEN 900mm

E506D, E506C, E506B, E506A

- Heavy-duty construction
- 2.4kW open radiant elements
- Optional hot plate elements
- 300mm, 600mm and 900mm griddle plate options
- GN 2/1 6.5kW electric static oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E506D

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
- 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

Cooktop

- 2.4kW open radiant elements in heavy-duty welded element frames
- Stainless steel spill trays
- Hot plate elements with machine finished 8mm steel plate (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm stainless steel griddle splash guards
- Aluminised steel internal construction

Griddle sections are standard on RH side. Available on LH side or centre to order.

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
- 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

Controls

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

Cooktop

- Radiant elements with energy regulator controls
- Hot plate elements with energy regulator controls
- 50-320°C thermostat per 300mm griddle section
- Indicator lights for power and heating for each griddle control
- Power indicator light for each element control

Oven

- Separate temperature and top heat power regulation controls
- 50-320°C thermostatic control
- Lo-Hi top heat control
- Indicator lights for power and heating

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Stainless steel spill trays
- Lift up element and griddle sections
- 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 RANGE STATIC OVEN 900mm

BLUE SEAL®

Specifications

Cooktop

2.4 kW Open Radiant elements
2.0 kW Hot Plate elements
3.4 kW Griddle elements
(per 300mm griddle section)

Oven

4.5kW bottom heat element
2.0kW top heat element

Electrical requirements

E506D 20.9 kW
E506C 19.5 kW
E506B 18.1 kW
E506A 16.7kW

Electrical connection

20.9 kW max
400-415Vac, 50/60hz, 3P+N+E
L1 29.3A max
L2 29.3A max
L3 28.3A max

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 650mm
Height 400mm
Rack size 650mm x 600mm
Rack positions 4

Dimensions

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

Nett weight

195kg

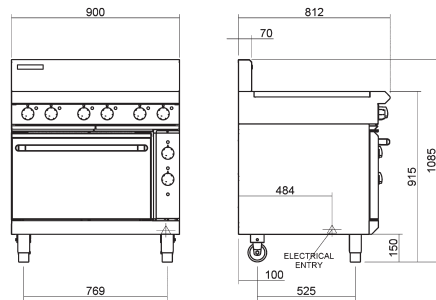
Packing data

1.03m³
Width 945mm
Depth 870mm
Height 1255mm

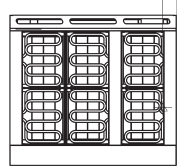
Options

Adjustable feet at rear
Hot plate elements
(replace individual open radiant elements)
Ribbed griddle plates
Joining caps
Castors

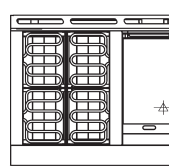
E506



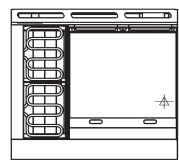
E506D



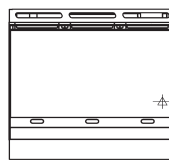
E506C



E506B



E506A



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.