BLUE SEAL EVOLUTION SERIES®

GAS COOKTOPS 900mm

G516D-B, G516D-CB, G516D-LS, G516D-RB, G516C-B, G516C-CB, G516C-LS, G516C-RB, G516B-B, G516B-CB, G516B-LS, G516B-RB, G516A-B, G516A-CB, G516A-LS, G516A-RB

- Heavy-duty construction
- 28 MJ/hr 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 2 drawer refrigeration base
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Overall Construction

- Welded hob with 1.5mm 304 stainless steel bull nose
- Side panels 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Vitreous enamelled control panel
- Aluminised steel internal construction
- Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- Vitreous enamelled open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plate
- 2.5mm 304 stainless steel griddle splash guards
- Stainless steel spill trays

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

Bench mount (supplied as -B model)

- Four 63mm dia. heavy-duty 1.2mm 304 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 304 stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit
- 63mm dia. heavy-duty 1.2mm 304 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 304 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design



G516D-LS

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
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 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 vitreous 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

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Specifications

Burners Open Burners 28MJ/hr dual flame ring with simmer rate Griddle Burners 20MJ/hr per 300mm section

Gas power

G516D	168 MJ/hr, 46.6kW
G516C	132 MJ/hr, 36.6kW
G516B	96 MJ/hr, 26.6kW
G516A	60 MJ/hr, 16.6kW

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 10A plug cordset fitted

Dimensions

Bench models Width 900mm Depth 812mm Height 315mm Incl. splashback 485mm

All models (excluding Bench model) Width 900mm Depth 812mm Height 915mm Incl. splashback 1085mm

Nett weight Bench and Leg Stand models

129kg

Cabinet Base and Refrigerated Base models 180kg

Packing data

Bench and Leg Stand models 0.55m3, 174kg Width 945mm Depth 870mm Height 665mm

Cabinet Base and Refrigerated Base models 1.03m3, 245kg 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 Other gas types on request

Options

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



G516-CB

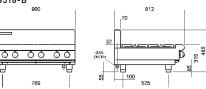
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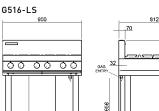
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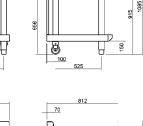
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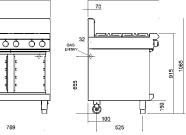
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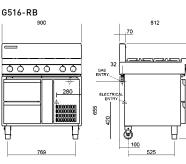
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G516C

130



G516A

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915

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