

Technical data sheet for

## GAS RANGE CONVECTION OVEN 1200mm

G58D, G58C, G58B, G58A

- Heavy-duty construction
- 7kW open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- GN 2/1 gas convection oven
- Drop down door
- Storage cabinet on RH side
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

### Overall Construction

- Galvanized steel chassis
- Welded hob with 1.5mm 304 stainless steel bull nose
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Enamelled hob control panel
- Full 0.9mm stainless steel storage cabinet on RH side
- 63mm dia. heavy-duty 1.2mm 304 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 304 stainless steel griddle splash guards
- Stainless steel spill trays
- Aluminised steel internal construction

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

### 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
- 9kW oven burner
- Pilot and flame failure with piezo ignition
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm enamelled door inner
- High density fibreglass insulated
- Supplied with two chrome wire oven racks



G58D

### 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

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Piezo ignition to pilot burner
- Flame failure
- Fan and burner automatic off when doors open

### 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

# Technical data sheet for GAS RANGE CONVECTION OVEN 1200mm

## Specifications

### Burners

Open Burners 7kW dual flame ring with simmer rate  
Griddle Burners 6kW per 300mm section  
Oven 9kW tubular under cast iron sole plate

### Gas power (gross)

G58D 65kW, 222,500 Btu/hr  
G58C 57kW, 194,500 Btu/hr  
G58B 49kW, 167,000 Btu/hr  
G58A 41kW, 139,000 Btu/hr

### Oven Fan Motor

100W

### Electrical requirements

230-240Vac, 50/60hz, 1P+N+E, 0.13kW, 0.6A  
3 pin 13A plug cordset fitted

### Griddle Plate

300mm Griddle cooking surface  
292mm x 475mm, 1387cm<sup>2</sup>  
600mm Griddle cooking surface  
592mm x 475mm, 2812cm<sup>2</sup>  
900mm Griddle cooking surface  
892mm x 475mm, 4237cm<sup>2</sup>

### Oven Dimensions

Width 665mm  
Depth 812mm  
Height 385mm  
Rack size 660mm x 540mm  
Rack positions 4

### Gas connection

R<sup>3</sup>/<sub>4</sub> (BSP) male  
Optional underside connection, please specify when ordering  
All units supplied with Natural and LP gas regulator

### Dimensions

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

### Nett weight

263kg

### Packing data

1.36m<sup>3</sup>, 344kg  
Width 1245mm  
Depth 870mm  
Height 1255mm

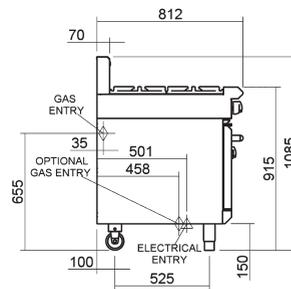
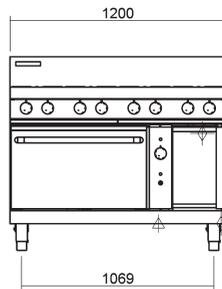
### Gas types

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

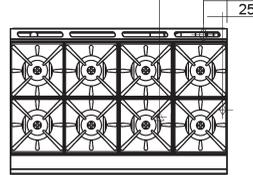
### Options

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

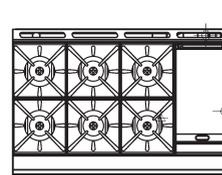
G58



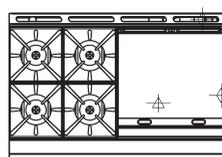
G58D



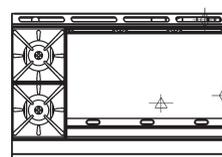
G58C



G58B



G58A



[www.blueseal.co.uk](http://www.blueseal.co.uk)  
[www.bluesealevolution.com](http://www.bluesealevolution.com)

## United Kingdom

### Blue Seal Limited

Unit 67  
Gravelly Business Park  
Gravelly  
Birmingham B24 8TQ  
England  
Telephone 0121-327 5575  
Facsimile 0121-327 9711  
Email [sales@blue-seal.co.uk](mailto:sales@blue-seal.co.uk)  
[www.blue-seal.co.uk](http://www.blue-seal.co.uk)

## Australia

### Moffat Pty Limited

740 Springvale Rd  
Mulgrave  
Victoria 3170  
Australia  
Telephone 03-9518 3888  
Facsimile 03-9518 3833  
Email [vsales@moffat.com.au](mailto:vsales@moffat.com.au)  
[www.moffat.com.au](http://www.moffat.com.au)

## New Zealand

### Moffat Limited

16 Osborne St  
PO Box 10-001  
Christchurch 8011  
New Zealand  
Telephone 03-389 1007  
Facsimile 03-389 1276  
Email [sales@moffat.co.nz](mailto:sales@moffat.co.nz)  
[www.moffat.co.nz](http://www.moffat.co.nz)



ISO9001  
Quality  
Management  
Standard

Designed and manufactured by



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.



Printed in China  
© Copyright Moffat Ltd  
Moffat/4825-UK/BH/2.5M/12.06

