

Technical data sheet for

GAS RANGE STATIC OVEN 750mm

G505D, G505C

- Heavy-duty construction
- 7kW open burners
- Flame failure standard
- Pilot burners optional
- 300mm 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



G505D

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
- 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 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
- 9kW oven burner
- Pilot and flame failure with piezo ignition
- 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

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

- 80-300°C thermostatic control
- Piezo ignition to pilot burner
- 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

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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)

G505D 37kW, 126,000 Btu/hr
G505C 29kW, 98,500 Btu/hr

Griddle Plate

300mm Griddle cooking surface
292mm x 475mm, 1387cm²

Oven Dimensions

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

Gas connection

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

Dimensions

Width 750mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

176kg

Packing data

0.87m³, 235kg
Width 795mm
Depth 870mm
Height 1255mm

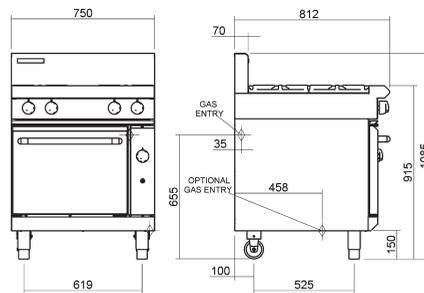
Gas types

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

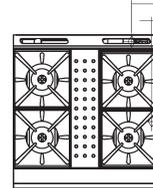
Options

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

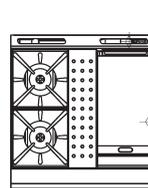
G505



G505D



G505C



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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.



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