

Technical data sheet for  
**GAS TARGET TOP 900mm**  
G57-B, G57-CB, G57-LS, G57-RB

- Heavy-duty cast iron top with removable centre ring
- Matched modular height machined top for seamless work surface
- High output dual ring cast iron burner
- 3 models of base unit
- 1 model of ventilated 2 drawer refrigeration base
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G57-LS

**Overall Construction**

**Target top**

- 3 piece heavy-duty cast iron top with fully machined surface
- Top plates and removable centre with integral spill protection design
- Cast top reinforced with integral heat fins for heat zone definition
- 12.5kW dual ring cast iron burner with single control
- Full pilot and flame failure protection
- 50mm thick refractory brick lined burner box for high heat retention
- Welded hob surround with 1.5mm 304 stainless steel bull nose
- Side panels 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Enamelled control panel
- 2 stainless steel spill trays
- Supplied with heavy-duty centre casting removal tool

**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 (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 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 Target Top
- 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 Target Top
- Quick assembly design

**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**

**Target top**

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Variable high to low burner control
- Single control knob for burner and pilot system
- Flame failure pilot burner
- Manual pilot ignition for reliable operation

**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
- Target Top fully serviceable from front of unit
- Refrigerated Base condenser removable through front of unit

# Technical data sheet for GAS TARGET TOP 900mm

## Specifications

### Target top

#### Burner

Dual ring cast iron burner

#### Gas power (gross)

12.5kW/hr, 42,700 Btu/hr

#### Top plate

Cooking surface 900mm x 625mm, 5625cm<sup>2</sup>  
Centre 280mm diameter

#### Gas connection

R <sup>3</sup>/<sub>4</sub> (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 13A 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

### Packing data

#### Bench and Leg Stand models

0.55m<sup>3</sup>

Width 945mm

Depth 870mm

Height 665mm

#### Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>

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

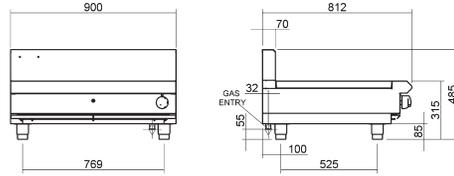
### Options

Adjustable feet at rear

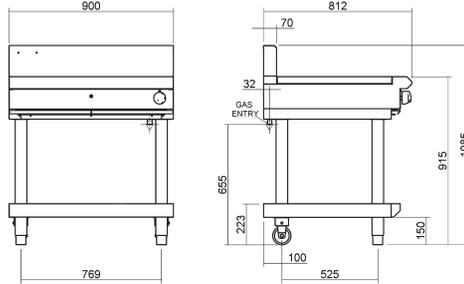
Joining caps

Castors

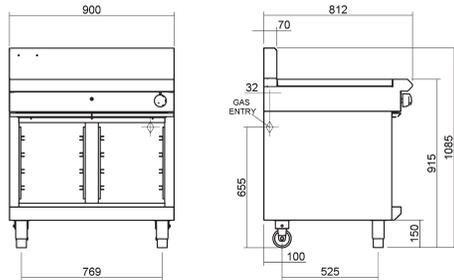
G57-B



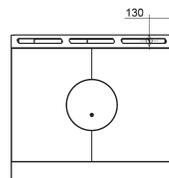
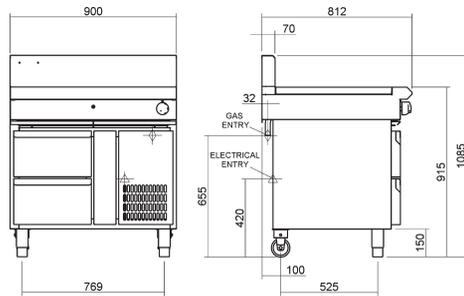
G57-LS



G57-CB



G57-RB



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