#### **BLUE SEAL EVOLUTION SERIES®**

#### Technical data sheet for

GAS RANGE ELECTRIC CONVECTION OVEN 1200mm

GE58D, GE58C, GE58B, GE58A

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- GN 2/1 6.6kW electric 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
- Vitreous enamelled hob control panel
- $\bullet$  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 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 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  $\,$ 

#### 0ver

- Fully welded and vitreous enamelled oven liner
- ullet 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
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm vitreous 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

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Fan and elements automatic off when doors open

#### 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
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- $\bullet$  Access to all parts from front of unit

#### Technical data sheet for

## GAS RANGE ELECTRIC CONVECTION OVEN 1200mm

#### **Specifications**

#### Burners

Open Burners 28MJ/hr dual flame ring with simmer rate

Griddle Burners 20MJ/hr per 300mm section

#### Oven Elements

4.5kW bottom heat element 2.0kW top heat element

#### Gas power

GE58D 224 MJ/hr, 62.2kW GE58C 188 MJ/hr, 52.2kW GE58B 152 MJ/hr, 42.2kW GE58A 116 MJ/hr, 32.2kW

#### Oven Fan Motor

100W

#### Electrical requirements

6.6kW

#### 1 phase connection:

230-240Vac, 50/60hz, 1P+N+E, 27.7A

#### 3 phase connection:

400-415Vac, 50/60hz, 3P+N+E

L1 9.4A L2 9.4A L3 9.0A

#### 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 590mm
Height 385mm
Rack size 660mm 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 1200mm Depth 812mm Height 915mm Incl. splashback 1085mm

#### Nett weight

220kg

#### Packing data

1.36m3, 300kg Width 1245mm Depth 870mm Height 1255mm

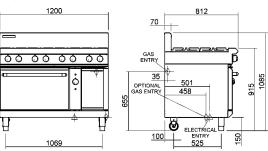
#### Gas types

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

#### Options

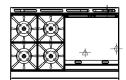
Adjustable feet at rear Simmer plates (replaces Potstand) Ribbed griddle plates Joining caps Castors

#### GE58



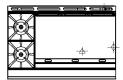
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#### GF58B



#### GE58A

GE58C



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Australia www.moffat.com.au New Zealand www.moffat.co.nz

www.bluesealevolution.com

#### Australia Moffat Pty Limited

#### Victoria/Tasmania 740 Springvale Road Mulgrave, Victoria 3170 Telephone 03-9518 3888 Facsimile 03-9518 3833 vsales@moffat.com.au

### New South Wales Telephone 02-8833 4111 nswsales@moffat.com.au

#### South Australia Telephone 03-9518 3888 vsales@moffat.com.au

## **Queensland**Telephone 07-3630 8600 qldsales@moffat.com.au

Western Australia Telephone 08-9202 6820 bgarcia@moffat.com.au

#### New Zealand Moffat Limited

## Christchurch 16 Osborne Street Christchurch 8011 Telephone 03-389 1007 Facsimile 03-389 1276 sales@moffat.co.nz

#### Auckland Telephone 09-574 3150 sales@moffat.co.nz





ISO9001 Quality Management Standard

Designed and manufactured by

#### **MOFFRT**

#### IS0900

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.

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