

## Technical data sheet for **GAS COOKTOPS 1200mm**

G518D-B, G518D-CB, G518D-LS, G518D-RB,  
G518C-B, G518C-CB, G518C-LS, G518C-RB,  
G518B-B, G518B-CB, G518B-LS, G518B-RB,  
G518A-B, G518A-CB, G518A-LS, G518A-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 refrigeration base with drawer/door options
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

### Overall Construction

#### Cooktop

- 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 centres 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 (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 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
- Shelf to top stainless steel backstop panel for convenience and rigidity
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design



G518D-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 and one door standard
- 100mm deep pan drawer 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

# Technical data sheet for GAS COOKTOPS 1200mm

## Specifications

### Burners

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

### Gas power

G518D 224 MJ/hr, 62.2kW  
G518C 188 MJ/hr, 52.2kW  
G518B 152 MJ/hr, 42.2kW  
G518A 116 MJ/hr, 32.2kW

### 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>

### 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 1200mm  
Depth 812mm  
Height 315mm  
Incl. splashback 485mm

#### All models (excluding Bench model)

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

### Packing data

#### Bench and Leg Stand models

0.72m<sup>3</sup>  
Width 1245mm  
Depth 870mm  
Height 665mm

#### Cabinet Base and Refrigerated Base models

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

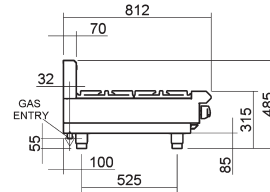
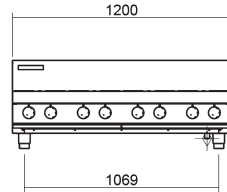
### Gas types

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

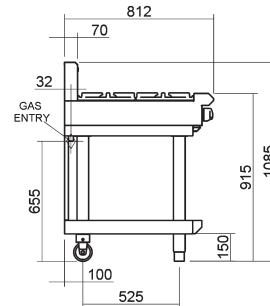
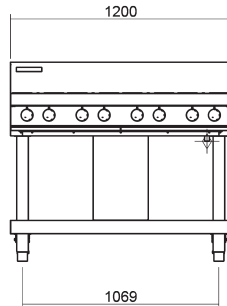
### Options

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

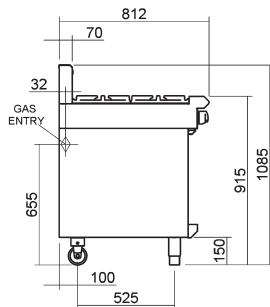
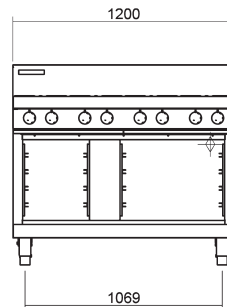
G518-B



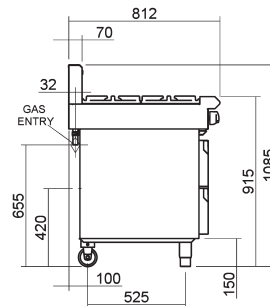
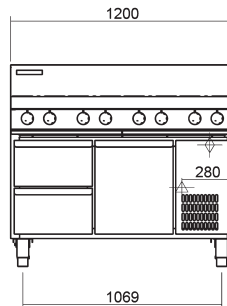
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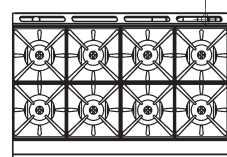
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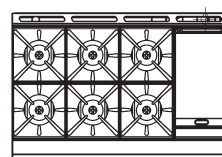
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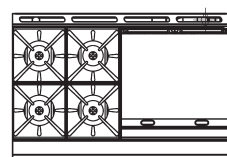
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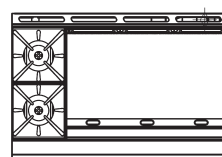
G518C



G518B



G518A



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ISO 9001  
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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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