



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**Blue Seal Evolution Series G514C-CB - 600mm Gas Cooktop - Cabinet Base**

**Model / SKU: G514C-CB**

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# GAS COOKTOPS 600mm

G514D-B, G514D-CB, G514D-LS, G514C-B, G514C-CB, G514C-LS, G514B-B, G514B-CB, G514B-LS

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm griddle plate options
- Optional simmer plates
- 3 models of base unit
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G514D-LS

## 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 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
- 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
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design

## Controls

- 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

## 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

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## Specifications

### Burners

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

Griddle Burners 20MJ/hr

### Gas power

G514D 112 MJ/hr, 31kW

G514C 76 MJ/hr, 21kW

G514B 40 MJ/hr, 11kW

### Griddle Plate

300mm Griddle cooking surface

292mm x 475mm, 1387cm<sup>2</sup>

600mm Griddle cooking surface

592mm x 475mm, 2812cm<sup>2</sup>

### Gas connection

R<sup>3</sup>/<sub>4</sub> (BSP) male

All units supplied with Natural and LP gas regulator

## Dimensions

### Bench models

Width 600mm

Depth 812mm

Height 315mm

Incl. splashback 485mm

### All models (excluding Bench model)

Width 600mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

### Nett weight

#### Bench and Leg Stand models

80kg

#### Cabinet Base models

80kg

## Packing data

#### Bench and Leg Stand models

0.37m<sup>3</sup>, 116kg

Width 645mm

Depth 870mm

Height 665mm

#### Cabinet Base models

0.70m<sup>3</sup>, 116kg

Width 645mm

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

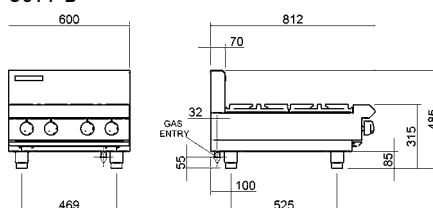
Simmer plates (replaces Potstand)

Ribbed griddle plates

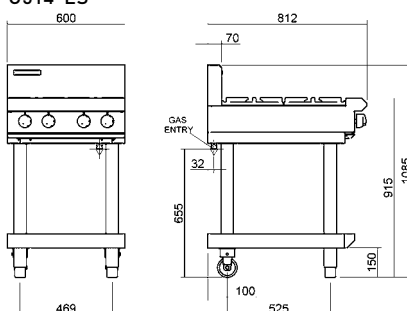
Joining caps

Castors

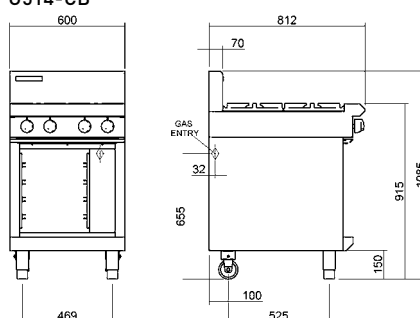
G514-B



G514-LS

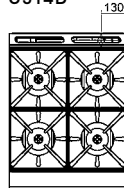


G514-CB

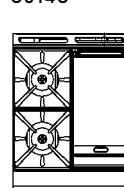


PLAN

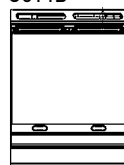
G514D



G514C



G514B



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