KW COMMERCIAL KITCHEN

**PRODUCT DOCUMENT PACK**

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## PRODUCT

# Blue Seal Evolution Series G518D-RB - 1200mm Gas Cooktop – Refrigerated Base

## Model / SKU: G518D-RB


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# 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 refrigerated base with two GN 2/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G518D-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 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

**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 2/1 drawers
- 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

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## 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, 1387cm2
600mm Griddle cooking surface
592mm x 475mm, 2812cm2
900mm Griddle cooking surface
892mm x 475mm, 4237cm2

**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

## Nett weight

**Bench and Leg Stand models**
158kg

**Cabinet Base and Refrigerated Base models**
198kg

## Packing data

**Bench and Leg Stand models**
0.72m3, 216kg
Width 1245mm
Depth 870mm
Height 665mm

**Cabinet Base and Refrigerated Base models**
1.36m3, 278kg
Width 1245mm
Depth 870mm
Height 1255mm

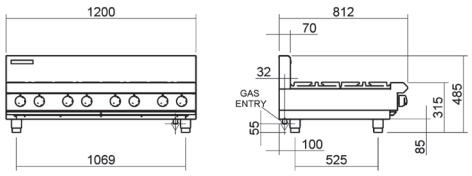
## Gas types

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

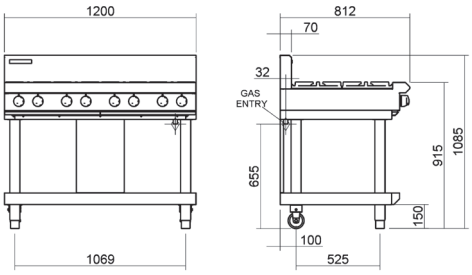
## Options

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

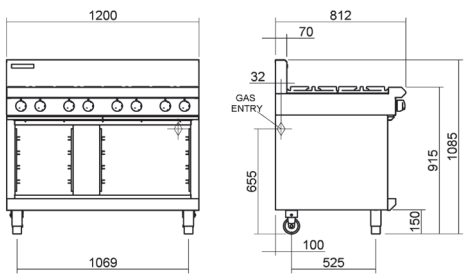
G518-B



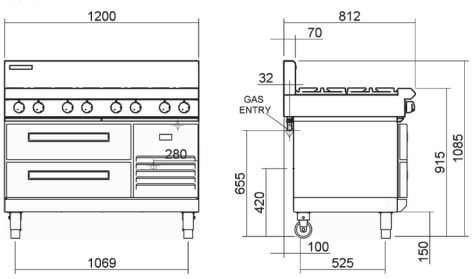

G518-LS



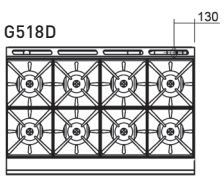

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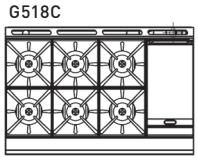

G518-RB



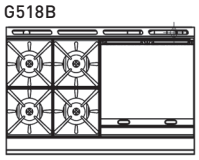

G518D



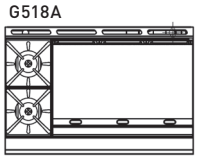

G518C



G518B



G518A



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