



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution Series GE54D - 750mm Gas Range Electric Convection Oven

Model / SKU: GE54D

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/GE54X_AN.pdf

GAS RANGE ELECTRIC CONVECTION OVEN 750mm

GE54D, GE54C

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm griddle plate options
- Optional simmer plates
- GN 1/1 5.5kW electric convection oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



GE54D

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
- 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 to order or by conversion.

Oven

- Fully welded and vitreous enamelled oven liner
- GN 1/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 5.5kW 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

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
- 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 per 300mm section

Oven Elements

3.75kW bottom heat element
1.75kW top heat element

Gas power

GE54D 112 MJ/hr, 31.1kW
GE54C 76 MJ/hr, 21.1kW

Oven Fan Motor

100W

Electrical requirements

5.6kW

1 phase connection:

230-240Vac, 50/60hz, 1P+N+E, 23.3A

3 phase connection:

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

L1 7.8A

L2 7.8A

L3 7.7A

Griddle Plate

300mm Griddle cooking surface
292mm x 475mm, 1387cm²

Oven Dimensions

Width 500mm

Depth 590mm

Height 385mm

Rack size 495mm 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 750mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

193kg

Packing data

0.87m³, 251kg

Width 795mm

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

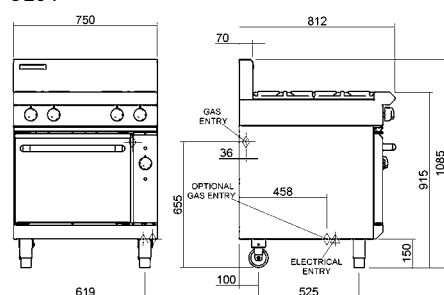
Simmer plates (replaces Potstand)

Ribbed griddle plates

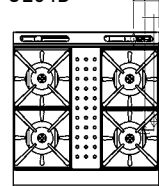
Joining caps

Castors

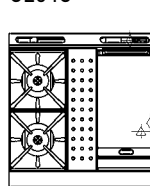
GE54



GE54D



GE54C



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Cert. No. 6913

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