



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution Series G58D - 1200mm Gas Range Convection Oven

Model / SKU: G58D

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/G58X_AN.pdf

GAS RANGE CONVECTION OVEN 1200mm

G58D, G58C, G58B, G58A

- 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 gas convection oven
- Drop down door
- Storage cabinet on RH side
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G58D

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
- 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.

Oven

- Fully welded and vitreous enamelled oven liner
- GN 2/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 30MJ oven burner
- Pilot and flame failure with piezo ignition
- 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
- Piezo ignition to pilot burner
- Flame failure
- Fan and burner 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
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Access to all parts from front of unit

GAS RANGE CONVECTION OVEN 1200mm

G58D, G58C, G58B, G58A

Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section
Oven 30MJ/hr tubular under cast iron sole plate

Gas power

G58D 254 MJ/hr, 70.5kW
G58C 218 MJ/hr, 60.5kW
G58B 182 MJ/hr, 50.5kW
G58A 146 MJ/hr, 40.5kW

Oven Fan Motor

100W

Electrical requirements

230-240Vac, 50/60hz, 1P+N+E, 0.13kW, 0.6A
3 pin 10A plug cordset fitted

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

R³/₄ (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

265kg

Packing data

1.36m³, 345kg
Width 1245mm
Depth 870mm
Height 1255mm

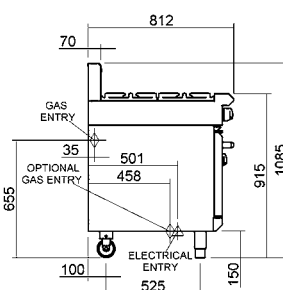
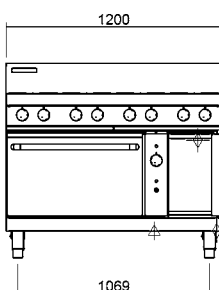
Gas types

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

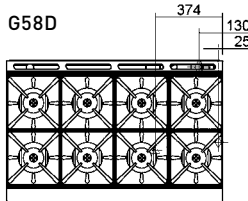
Options

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

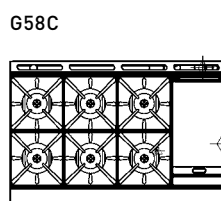
G58



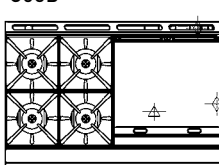
G58D



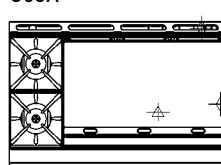
G58C



G58B



G58A



moffat.com.au

moffat.co.nz

Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +613-9518 3888
Facsimile +613-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +612-8833 4111
nswsales@moffat.com.au
South Australia
Telephone +613-9518 3888
vsales@moffat.com.au

Queensland
Telephone +617-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +618-9413 2400
wasales@moffat.com.au

New Zealand

moffat.co.nz

Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz



Cert. No. 6913

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.BSE.01.19/1620

an Ali Group Company



The Spirit of Excellence