



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution Series G57-CB - 900mm Gas Target Top – Cabinet Base

Model / SKU: G57-CB

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/G57-X_an.pdf

GAS TARGET TOP 900mm

G57-B, G57-CB, G57-LS, G57-RB

- Heavy-duty cast iron top with removable centre ring
- Matched modular height machined top for seamless work surface
- High output dual ring cast iron burner
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G57-LS

Overall Construction

Target top

- 3 piece heavy-duty cast iron top with fully machined surface
- Top plates and removable centre with integral spill protection design
- Cast top reinforced with integral heat fins for heat zone definition
- 45MJ dual ring cast iron burner with single control
- Full pilot and flame failure protection
- 50mm thick refractory brick lined burner box for high heat retention
- Welded hob surround 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
- 2 stainless steel spill trays
- Supplied with heavy-duty centre casting removal tool

Bench mount (supplied as –B model)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet.

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 Griddle
- 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 Griddle
- 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 1/1 drawers
- 100mm deep pan 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

Griddle

- Separate left and right side heat zones
- Two 90-300°C thermostats
- Large easy use control knobs - heat resistant reinforced
- Easy view control settings on knobs
- Flame failure pilot burners
- Piezo ignition to each pilot burner
- Over-temperature safety cut-outs

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
- Plate is finished front and rear with overlap construction to remove cleaning traps
- Control service and gas conversion through front of unit
- Burner service requires plate removal
- Refrigerated Base condenser removable through front of unit

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Specifications

Target top

Burner

Dual ring cast iron burner

Gas power

45MJ/hr, 12.5kW

Top plate

Cooking surface 900mm x 625mm, 5625cm²
Centre 280mm diameter

Gas connection

R³/₄ (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 900mm

Depth 812mm

Height 315mm

Incl. splashback 485mm

All models (excluding Bench model)

Width 900mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

Bench and Leg Stand models

178kg

Cabinet Base and Refrigerated Base models

222kg

Packing data

Bench and Leg Stand models

0.55m³, 223kg

Width 945mm

Depth 870mm

Height 665mm

Cabinet Base and Refrigerated Base models

1.03m³, 287kg

Width 945mm

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

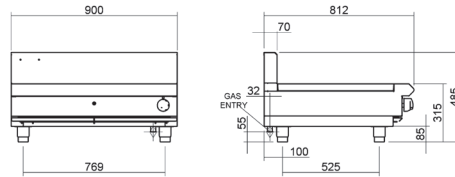
Options

Adjustable feet at rear

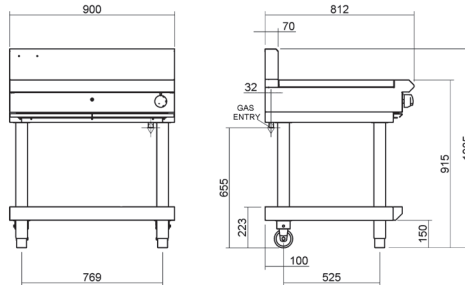
Joining caps

Castors

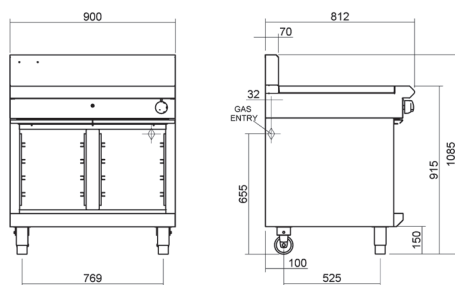
G57-B



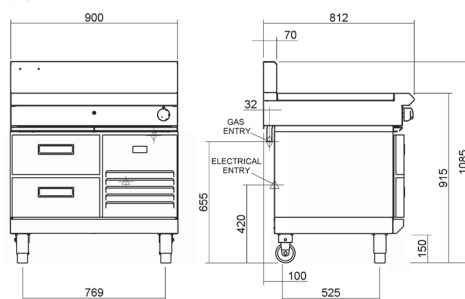
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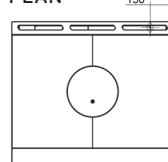
G57-CB



G57-RB



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