



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution Series Blue Seal E506S Electric Range – 900mm, Static Oven, Sealed

Model / SKU: E506S

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/E506S_an.pdf

ELECTRIC RANGE STATIC OVEN 900mm - SEALED HOBS

E506S

- Heavy-duty construction
- 2.6kW cast iron hot plate elements
- GN 2/1 6.5kW electric static oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E506S

Overall Construction

- Galvanized steel chassis
- Welded hob with one-piece formed 2.0mm 304 stainless steel top
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm stainless steel
- 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

- 2.6kW cast iron hot plate elements with thermal protection
- Aluminised steel internal construction

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
- 6.5kW heating elements
- 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

- Cast iron hot plate elements with 6 heat position switch
- Power indicator light for each element control

Oven

- Separate temperature and top heat power regulation controls
- 50-320°C thermostatic control
- Lo-Hi top heat control
- Indicator lights for power and heating

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- One-piece worktop with formed hob wells to contain spills
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Access to all parts from front of unit

ELECTRIC RANGE STATIC OVEN 900mm - SEALED HOBS

E506S

Specifications

Cooktop

2.6 kW Cast Iron Hot Plate elements

Oven

4.5kW bottom heat element

2.0kW top heat element

Electrical requirements

E506S 22.1 kW

Electrical connection

22.1 kW max

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

L1 31.0A max

L2 31.0A max

L3 30.0A max

Oven Dimensions

Width 665mm

Depth 590mm

Height 400mm

Rack size 650mm x 600mm

Rack positions 4

Dimensions

Width 900mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Nett weight

195kg

Packing data

1.03m3, 260kg

Width 945mm

Depth 870mm

Height 1255mm

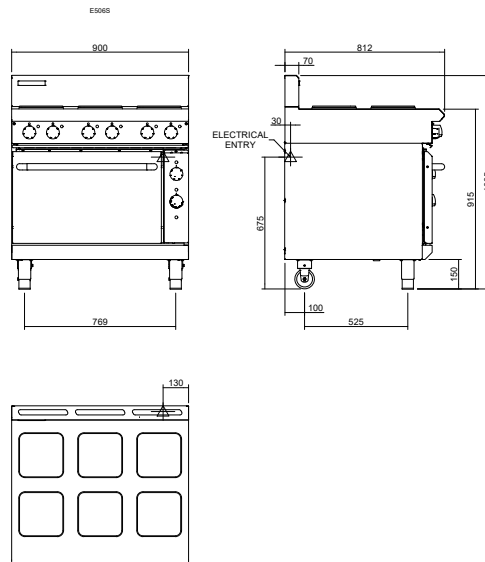
Options

Adjustable feet at rear

Joining caps

Castors

E506S



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



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.01.22

an Ali Group Company



The Spirit of Excellence