PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution Series G518D-LS 1200mm Gas Cooktop Leg Stand

Model / SKU: G518D-LS

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/G518X-X_an.pdf

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

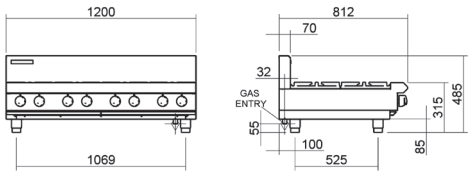
Gas types

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

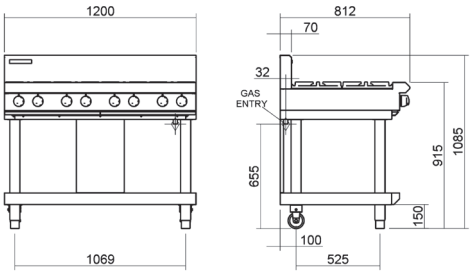
Options

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

G518-B



G518-LS



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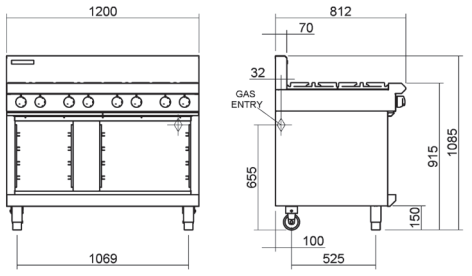

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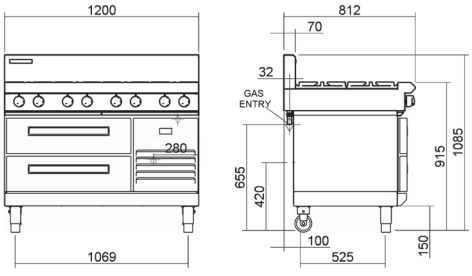

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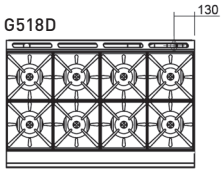

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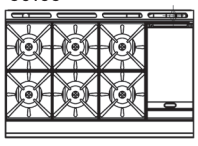

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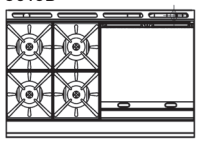
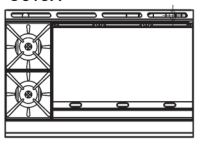


G518A



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24:7 Service Support

ISO9001 Quality Management Standard

Cert. No. 6902

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