

Technical data sheet for
GAS COOKTOPS 900mm

G516D-B, G516D-CB, G516D-LS, G516D-RB,
 G516C-B, G516C-CB, G516C-LS, G516C-RB,
 G516B-B, G516B-CB, G516B-LS, G516B-RB,
 G516A-B, G516A-CB, G516A-LS, G516A-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 ventilated 2 drawer refrigeration base
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

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 centre 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
- 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
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design



G516D-LS

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

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

Technical data sheet for GAS COOKTOPS 900mm

Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section

Gas power

G516D 168 MJ/hr, 46.6kW
G516C 132 MJ/hr, 36.6kW
G516B 96 MJ/hr, 26.6kW
G516A 60 MJ/hr, 16.6kW

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

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
129kg

Cabinet Base and Refrigerated Base models

180kg

Packing data

Bench and Leg Stand models

0.55m³, 174kg
Width 945mm
Depth 870mm
Height 665mm

Cabinet Base and Refrigerated Base models

1.03m³, 245kg
Width 945mm
Depth 870mm
Height 1255mm

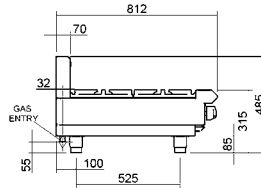
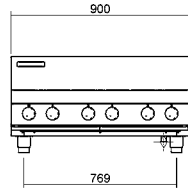
Gas types

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

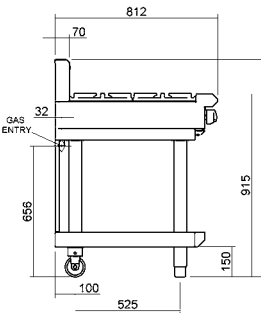
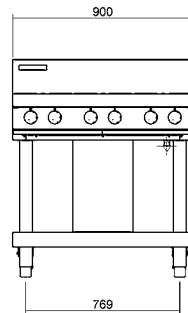
Options

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

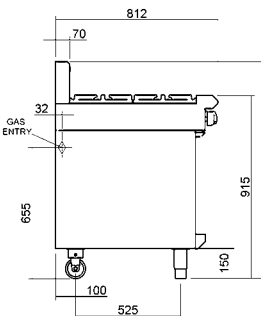
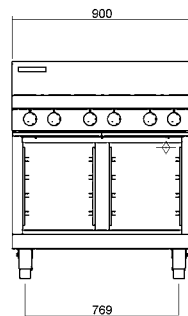
G516-B



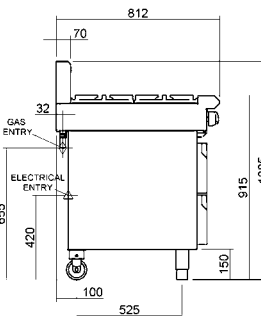
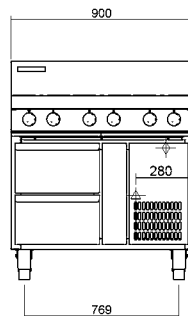
G516-LS



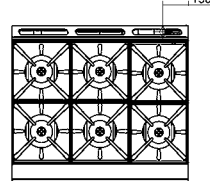
G516-CB



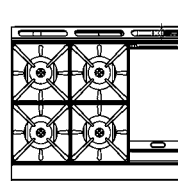
G516-RB



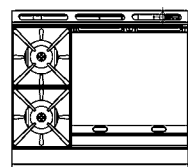
G516D



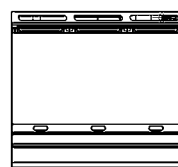
G516C



G516B



G516A



MOFFAT®

Australia
www.moffat.com.au
New Zealand
www.moffat.co.nz

www.bluesealevolution.com

Australia
Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au

New South Wales
Telephone 02-8833 4111
nswsales@moffat.com.au

South Australia
Telephone 03-9518 3888
vsales@moffat.com.au

Queensland
Telephone 07-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone 08-9202 6820
bgarcia@moffat.com.au

New Zealand
Moffat Limited

Christchurch
16 Osborne Street
Christchurch 8011
Telephone 03-389 1007
Facsimile 03-389 1276
sales@moffat.co.nz

Auckland
Telephone 09-574 3150
sales@moffat.co.nz



Designed and manufactured by

MOFFAT®

ISO9001

All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.



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

Printed in China
© Copyright Moffat Ltd
Moffat / 7.09 / 1140

