

Technical data sheet for

## 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 ventilated refrigeration base with drawer/door options
- 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 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



G518D-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 and one door standard
- 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

# Technical data sheet for GAS COOKTOPS 1200mm

## 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, 1387cm<sup>2</sup>  
600mm Griddle cooking surface  
592mm x 475mm, 2812cm<sup>2</sup>  
900mm Griddle cooking surface  
892mm x 475mm, 4237cm<sup>2</sup>

### 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

0.72m<sup>3</sup>, 216kg  
Width 1245mm  
Depth 870mm  
Height 665mm

#### Cabinet Base and Refrigerated Base models

1.36m<sup>3</sup>, 278kg  
Width 1245mm  
Depth 870mm  
Height 1255mm

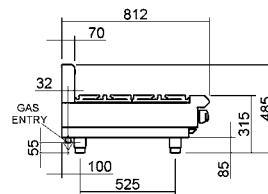
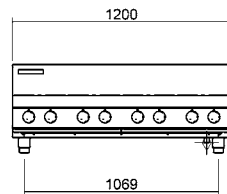
### Gas types

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

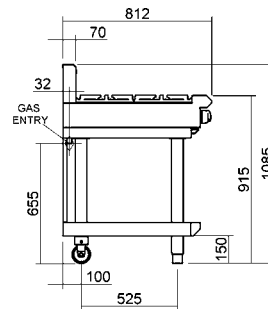
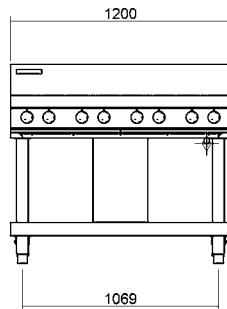
### Options

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

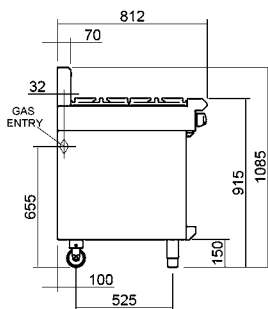
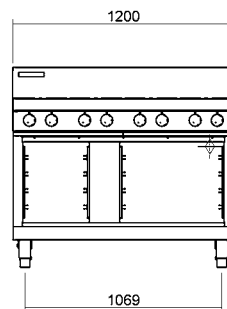
G518-B



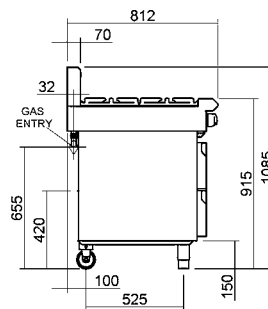
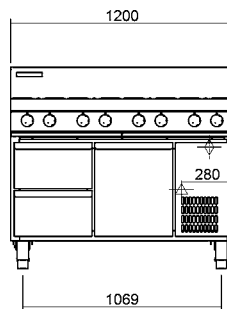
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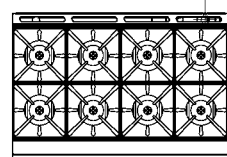
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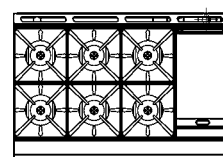
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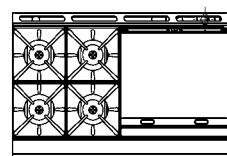
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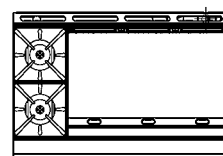
G518C



G518B



G518A



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