

GAS RANGE CONVECTION OVEN 750mm

G54D, G54C

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm griddle plate options
- Optional simmer plates
- GN 1/1 gas convection oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G54D

Overall Construction

- Galvanized steel chassis
- Welded hob with 1.5mm 304 stainless steel bull nose
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Front panels and 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

- 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 plates
 - 2.5mm 304 stainless steel griddle splash guards
 - Stainless steel spill trays
 - Aluminised steel internal construction
- Griddle sections are standard on RH side. Available on LH side to order or by conversion.

Oven

- Fully welded and vitreous enamelled oven liner
- GN 1/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 30MJ oven burner
- Pilot and flame failure with piezo ignition
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- 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

- 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

Oven

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Piezo ignition to pilot burner
- Flame failure
- Fan and burner automatic off when door open

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
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Access to all parts from 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
Oven 30MJ tubular under cast iron sole plate

Gas power

G54D 142 MJ/hr, 39.4kW
G54C 106 MJ/hr, 29.4kW

Oven Fan Motor

100W

Electrical requirements

230-240Vac, 50/60hz, 1P+N+E, 0.13kW, 0.6A
3 pin 10A plug cordset fitted

Griddle Plate

300mm Griddle cooking surface
292mm x 475mm, 1387cm²

Oven Dimensions

Width 500mm
Depth 590mm
Height 385mm
Rack size 495mm x 540mm
Rack positions 4

Gas connection

R³/₄ (BSP) male
Optional underside connection, please specify when ordering
All units supplied with Natural and LP gas regulator

Dimensions

Width 750mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

181kg

Packing data

0.87m³, 239 kg
Width 795mm
Depth 870mm
Height 1255mm

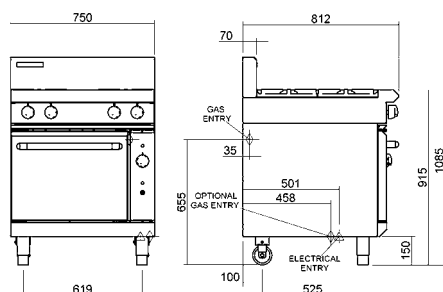
Gas types

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

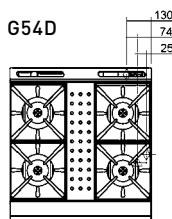
Options

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

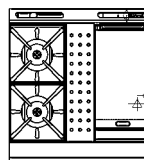
G54



G54D



G54C



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