

BLUE SEAL EVOLUTION SERIES®

GAS RANGE ELECTRIC STATIC OVEN 900mm

GE506D, GE506C, GE506B, GE506A

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- GN 2/1 6.5kW electric static oven
- Drop down door
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

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 or centre to order or by conversion.

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
- 50mm 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

- 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
- Lift off burner heads and vitreous enamelled burner spill covers
- Stainless steel spill trays under open burner and griddle sections
- 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 Elements 4.5kW bottom heat element 2.0kW top heat element

Gas power

GE506D 168 MJ/hr, 46.6kW 132 MJ/hr, 36.6kW 96 MJ/hr, 26.6kW 60 MJ/hr, 16.6kW GE506C GE506B GE506A

Electrical requirements 6.5kW

1 phase connection: 230-240Vac, 50/60hz, 1P+N+E, 27A

3 phase connection: 400-415Vac, 50/60hz, 3P+N+E L1 9.4A

L2	9.4A
L3	8.3A

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

Oven Dimensions

Width 665mm Depth 590mm Height 385mm Rack size 660mm x 540mm Rack positions 4

Gas connection

R ³/₄ (BSP) male Optional underside connection, please specify when ordering All units supplied with Natural and LP gas regulator

Dimensions

Width 900mm Depth 812mm Height 915mm Incl. splashback 1085mm

Nett weight 220kg

Packing data

1.03m3, 285kg Width 945mm Depth 870mm Height 1255mm

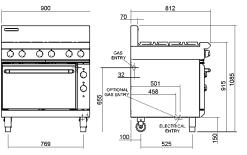
Gas types

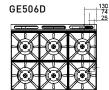
Available in Natural gas and LP gas, please specify when ordering Units supplied complete with gas type conversion kits Other gas types on request

Options

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

GE506







GE506A









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GE506B

GE506C

