

# BLUE SEAL EVOLUTION SERIES®

# GAS COOKTOPS 600mm

G514D-B, G514D-CB, G514D-LS, G514C-B, G514C-CB, G514C-LS, G514B-B, G514B-CB, G514B-LS

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm griddle plate options
- Optional simmer plates
- 3 models of base unit
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G514D-I S

#### **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 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

#### Controls

- 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

#### 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



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#### Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate Griddle Burners 20MJ/hr

#### Gas power

G514D 112 MJ/hr, 31kW G514C 76 MJ/hr, 21kW G514B 40 MJ/hr, 11kW

#### Griddle Plate

300mm Griddle cooking surface 292mm x 475mm, 1387cm2 600mm Griddle cooking surface 592mm x 475mm, 2812cm2

#### Gas connection

R<sup>3</sup>/<sub>4</sub> (BSP) male All units supplied with Natural and LP gas regulator

#### Dimensions

Bench models Width 600mm Depth 812mm Height 315mm Incl. splashback 485mm

#### All models (excluding Bench model)

Width 600mm Depth 812mm Height 915mm Incl. splashback 1085mm

## Nett weight

Bench and Leg Stand models 80kg

Cabinet Base models 80kg

#### Packing data

Bench and Leg Stand models 0.37m3, 116kg Width 645mm Depth 870mm Height 665mm

## Cabinet Base models

0.70m3, 116kg Width 645mm 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

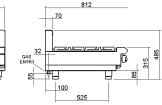
Adjustable feet at rear Simmer plates (replaces Potstand) Ribbed griddle plates Joining caps Castors

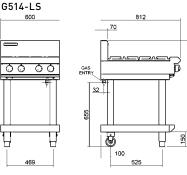
## G514-B



600

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812

70

GAS ENTR

655

32

8

100

G514C

280 915

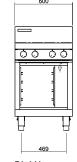
1085

915

150



469





130







PH: 08 9302 1299 51 Paramount Dr Wangara WA 6065 sales@practicalproducts.com.au www.practicalproducts.com.au



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