

# PRACTICAL PRODUCTS

### GAS RANGE STATIC OVEN 600mm

G504D, G504C, G504B

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm and 600mm griddle plate options
- Optional simmer plates
- GN 1/1 gas 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
- Vitreous enamelled control panel
- Splashback and oven sides 1.2mm 304 stainless steel
- •63mmdia.heavy-duty1.2mm304stainlesssteeladjustablelegsatfront 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
- $\label{eq:Griddlesections} Griddlesections are standard on RHs ide. Available on LHs ide to order or by conversion.$

#### 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
- 24MJ oven burner
- Pilot and flame failure
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm vitreous enamelled door inner
- High density fibreglass insulated
- Stay cool stainless steel door handle with cast metal handle mounts
- 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

- 100-270°C thermostatic control
- Flame failure

#### **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





### **BLUE SEAL EVOLUTION SERIES®**

## GAS RANGE STATIC OVEN 600mm

G504D, G504C, G504B

#### Specifications

#### Burners

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

Griddle Burners 20MJ/hr per 300mm section Oven 24MJ tubular under cast iron sole plate

#### Gas power

G504D 136 MJ/hr, 37.7kW G504C 100 MJ/hr, 27.8kW G504B 64 MJ/hr, 17.8kW

#### Griddle Plate

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

#### **Oven Dimensions**

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

#### Gas connection

R  $^{3}$ /4 (BSP) male All units supplied with Natural and LP gas regulator

#### Dimensions

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

#### Nett weight 157kg

#### Packing data

0.70m3, 210kg Width 645mm Depth 870mm Height 1255mm

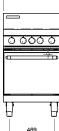
#### Gas types

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

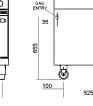
#### Options

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





G504D



70

812

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085

915

150

G504C



130





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