

# GAS RANGE CONVECTION OVEN 1200mm

G58D, G58C, G58B, G58A

- 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 gas convection oven
- Drop down door
- Storage cabinet on RH side
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G58D

## 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
- Full 0.9mm stainless steel storage cabinet on RH side
- 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
- 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 doors 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/hr tubular under cast iron sole plate

### Gas power

G58D 254 MJ/hr, 70.5kW  
G58C 218 MJ/hr, 60.5kW  
G58B 182 MJ/hr, 50.5kW  
G58A 146 MJ/hr, 40.5kW

### 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, 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>

### Oven Dimensions

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

### Gas connection

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

### Dimensions

Width 1200mm  
Depth 812mm  
Height 915mm  
Incl. splashback 1085mm

### Nett weight

265kg

### Packing data

1.36m<sup>3</sup>, 345kg  
Width 1245mm  
Depth 870mm  
Height 1255mm

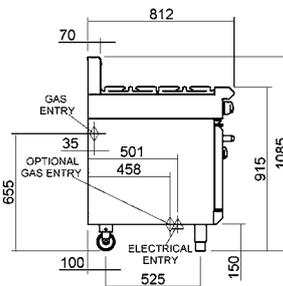
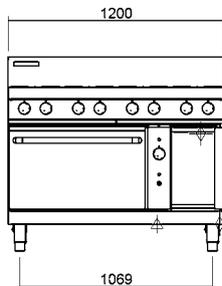
### Gas types

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

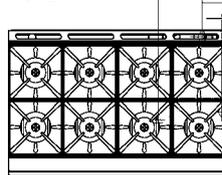
### Options

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

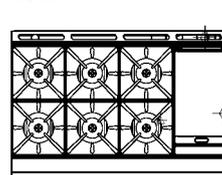
G58



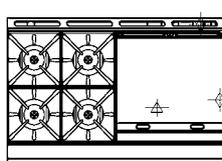
G58D



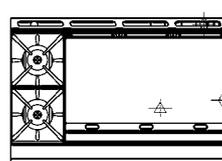
G58C



G58B



G58A



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