

# GAS TARGET TOP 900mm

G57-B, G57-CB, G57-LS, G57-RB

- Heavy-duty cast iron top with removable centre ring
- Matched modular height machined top for seamless work surface
- High output dual ring cast iron burner
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



G57-LS

## Overall Construction

### Target top

- 3 piece heavy-duty cast iron top with fully machined surface
- Top plates and removable centre with integral spill protection design
- Cast top reinforced with integral heat fins for heat zone definition
- 45MJ dual ring cast iron burner with single control
- Full pilot and flame failure protection
- 50mm thick refractory brick lined burner box for high heat retention
- Welded hob surround 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
- 2 stainless steel spill trays
- Supplied with heavy-duty centre casting removal tool

### 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 (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 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 Griddle
- 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 Griddle
- Quick assembly design

## Refrigerated base (supplied as –RB model)

- Self contained suite matched modular base
- Ventilated system with R134a refrigerant
- -2° to +8°C temperature (Tropical Climate rated)
- Two GN 1/1 drawers
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

## Controls

### Griddle

- Separate left and right side heat zones
- Two 90-300°C thermostats
- Large easy use control knobs - heat resistant reinforced
- Easy view control settings on knobs
- Flame failure pilot burners
- Piezo ignition to each pilot burner
- Over-temperature safety cut-outs

### Refrigerated base

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2 to +8°C temperature range

## Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Plate is finished front and rear with overlap construction to remove cleaning traps
- Control service and gas conversion through front of unit
- Burner service requires plate removal
- Refrigerated Base condenser removable through front of unit

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## Specifications

### Target top

**Burner**  
Dual ring cast iron burner

**Gas power**  
45MJ/hr, 12.5kW

**Top plate**  
Cooking surface 900mm x 625mm, 5625cm<sup>2</sup>  
Centre 280mm diameter

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

### Refrigerated base

**Type**  
Ventilated system

**Refrigerant**  
R134a (160grams)

**Climate classification**  
T – tropical

**Electrical connection**  
220-240Vac, 50Hz, 1.8A, 1P+N+E  
3 pin 10A plug cordset fitted

## Dimensions

**Bench models**  
Width 900mm  
Depth 812mm  
Height 315mm  
Incl. splashback 485mm

**All models (excluding Bench model)**  
Width 900mm  
Depth 812mm  
Height 915mm  
Incl. splashback 1085mm

## Nett weight

**Bench and Leg Stand models**  
178kg

**Cabinet Base and Refrigerated Base models**  
222kg

## Packing data

**Bench and Leg Stand models**  
0.55m<sup>3</sup>, 223kg  
Width 945mm  
Depth 870mm  
Height 665mm

**Cabinet Base and Refrigerated Base models**  
1.03m<sup>3</sup>, 287kg  
Width 945mm  
Depth 870mm  
Height 1255mm

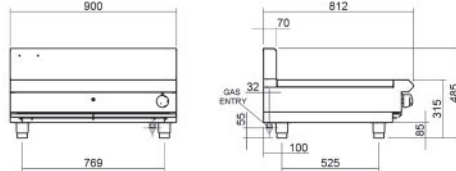
## Gas types

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

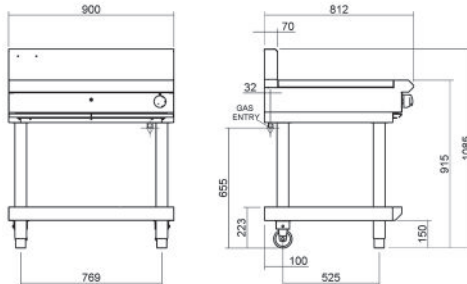
## Options

Adjustable feet at rear  
Joining caps  
Castors

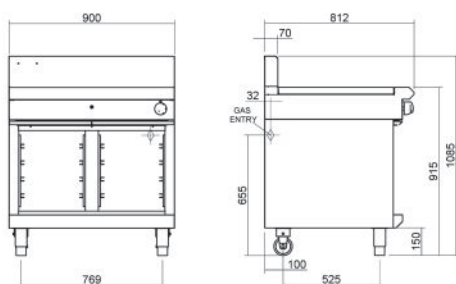
G57-B



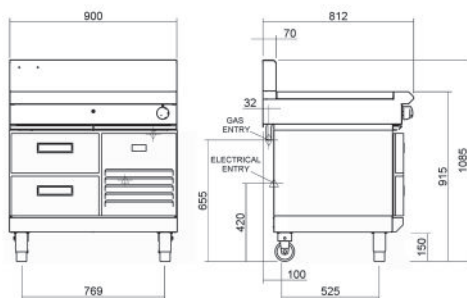
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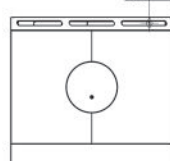
G57-CB



G57-RB



PLAN



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