

Technical data sheet for **GAS GRIDDLE 900mm**

GP516-B, GP516-CB, GP516-LS, GP516-RB

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 80MJ thermostatic burner system
- Separate left and right heat zones
- 3 models of base unit
- 1 model of ventilated 2 drawer refrigeration base
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Overall Construction

Griddle

- 20mm thick machined top plates standard
- Optional ribbed plate sections
- Optional mirror finish hard chrome plates
- 2.5mm thick 304 stainless steel splash guards sides and rear
- 2.0mm thick grease channel
- Two 40MJ 3 bar even heat burners with dual thermostatic controls
- Full pilot and flame failure protection with piezo ignition
- 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
- Stainless steel grease drawer
- Overlapping finish at front and rear of plate for easy clean

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
- 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

Griddle Burner Two 3 bar chromed steel burners Individual pilot, flame failure and piezo ignition

Gas power 80MJ/hr, 22.2kW

Plate Cooking surface 892mm x 530mm, 4728cm2

Gas connection

R $^{3}\!/\!_{4}$ (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

Packing data

Bench and Leg Stand models 0.55m3 Width 945mm Depth 870mm Height 665mm

Cabinet Base and Refrigerated Base models 1.03m3 Width 945mm Depth 870mm Height 1255mm

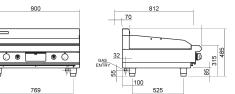
Gas types

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 Ribbed plate options Mirror chromed plate options

GP516-B



812

100

525

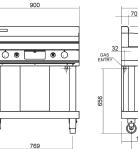
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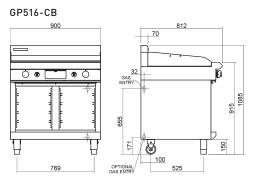
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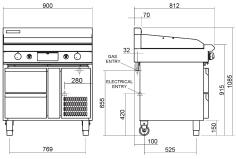
GP516-LS

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ISO9001 Quality Management Standard

MOFFAT.

IS09001 All Blue Seal products are designed and manufactured by Moffat using the internationally recognised IS09001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.



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