

Technical data sheet for

# GAS GRIDDLE STATIC ELECTRIC OVEN RANGE 1200mm

GP8121GE



## Overall Construction

- Galvanized steel chassis
- Welded hob surround with 1.5mm 304 stainless steel bull nose
- Splashback and hob sides 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Full 0.9mm stainless steel storage cabinet on right hand side
- 150mm legs in 63mm dia. heavy-duty 1.2mm 304 stainless steel with adjustable feet

## 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
- Three 36MJ 3 bar even heat burners with three thermostatic controls
- Full pilot and flame failure protection with piezo ignition
- Stainless steel grease drawer
- Overlapping finish at front and rear of plate for easy clean

## OVEN

- Fully welded and vitreous enamelled oven liner
- GN 2x1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 6.5kW heating elements
- Welded frame drop down door with heavy-duty spring hinge system
- 0.9mm 304 stainless steel door outer
- 1.0mm press formed 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

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Chromed mirror plate options
- Top weld sealed plates
- 108MJ thermostatic griddle burner system
- Separate left, centre, and right heat zones
- GN 2/1 6.5kW electric static oven
- Drop down door
- Storage cabinet on right hand side
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back model (GPL) available

## Controls

- Large easy use control knobs - heat resistant reinforced
- Easy view control settings on knobs

## GRIDDLE

- Separate left, centre and right side heat zones
- Three 90-300°C thermostats
- Flame failure pilot burners
- Piezo ignition to each pilot burner

## OVEN

- Separate temperature and top heat power regulation controls
- 50-320°C thermostatic control
- Lo-Hi top heat control
- Indicator lights for power and heating

## 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
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Door hinge spring adjustable on unit (door outer removed)
- Door disengages for lift off removal and increased service access
- Access to all parts from front of unit

Technical data sheet for

# GAS GRIDDLE STATIC ELECTRIC OVEN RANGE 1200mm

## Specifications

### Burners

Three 36MJ 3 bar chromed steel burners - Griddle  
Individual pilot, flame failure and piezo ignition

### Elements

4.5kW bottom heat element  
2.0kW top heat element

### Gas power

108MJ/hr, 30kW

### Electrical requirements

6.5kW

#### 1 phase connection:

230-240Vac, 50/60hz, 1P+N+E, 27A

#### 3 phase connection:

400-415Vac, 50/60hz, 3P+N+E

L1 9.4A

L2 9.4A

L3 8.3A

### Plate

Cooking surface 1192mm x 530mm, 6318cm<sup>2</sup>

### Oven Dimensions

Width 665mm

Depth 590mm

Height 385mm

Rack size 660mm x 540mm

Rack positions 4

### Gas connection

R 3/4 (BSP) male

130mm from RH side, 32mm from rear,  
and 655mm from floor

Optional underside connection  
(refer specification drawing)

All units supplied with Natural and LP gas regulator

### Electrical connection

369mm from RH side, 484mm from rear,  
and 150mm from floor

### DIMENSIONS

Width 1200mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 970mm

### NETT WEIGHT

220kg

### PACKING DATA

1.36m<sup>3</sup>, 300kg

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 AT EXTRA COST

Joining caps

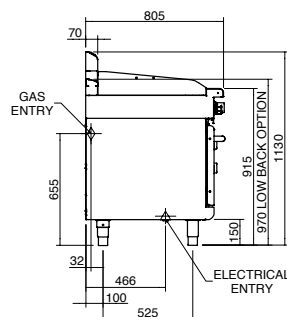
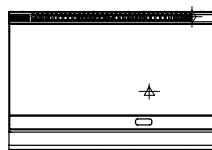
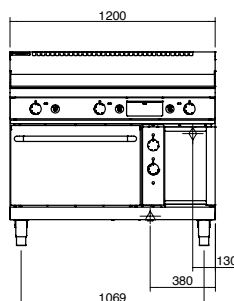
Castors

Plinth mounting

Ribbed plate options

Chrome plate options

### GP8121GE



**Waldorf**  
800 SERIES

**MOFFAT**

Australia  
[www.moffat.com.au](http://www.moffat.com.au)  
New Zealand  
[www.moffat.co.nz](http://www.moffat.co.nz)

Australia  
Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone 03-9518 3888  
Facsimile 03-9518 3833  
[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

New South Wales  
Telephone 02-8833 4111  
[nswsales@moffat.com.au](mailto:nswsales@moffat.com.au)

South Australia  
Telephone 03-9518 3888  
[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Queensland  
Telephone 07-3630 8600  
[qldsales@moffat.com.au](mailto:qldsales@moffat.com.au)

Western Australia  
Telephone 08-9202 6820  
[bgarcia@moffat.com.au](mailto:bgarcia@moffat.com.au)

New Zealand  
Moffat Limited

Christchurch  
Telephone 03-389 1007  
[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

Auckland  
Telephone 09-574 3150  
[sales@moffat.co.nz](mailto:sales@moffat.co.nz)



ISO9001  
Quality  
Management  
Standard

Designed and manufactured by

**MOFFAT**

ISO9001

All Waldorf products are designed and  
manufactured by Moffat using the  
internationally recognised ISO9001 quality  
management system, covering design,  
manufacture and final inspection, ensuring  
consistent high quality at all times.



AGA Cert 7088

In line with policy to continually develop and  
improve its products, Moffat Limited reserves  
the right to change specifications and design  
without notice.

Printed in New Zealand  
© Copyright Moffat Limited  
Moffat/BH/6864

