

Technical data sheet for

# GAS GRIDDLE STATIC ELECTRIC OVEN RANGE 900mm

GP8910GE



## 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
- 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
- Two 40MJ 3 bar even heat burners with dual 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
- 80MJ thermostatic griddle burner system
- Separate left and right heat zones
- GN 2/1 6.5kW electric static oven
- Drop down door
- 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 and right side heat zones
- Two 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

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## Specifications

### Burners

Two 40MJ 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

80MJ/hr, 22.2kW

### 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 892mm x 530mm, 4728cm<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

25mm from RH side, 484mm from rear,  
and 150mm from floor

### DIMENSIONS

Width 900mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 970mm

### NETT WEIGHT

153kg

### PACKING DATA

1.03m<sup>3</sup>, 218kg

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 AT EXTRA COST

Joining caps

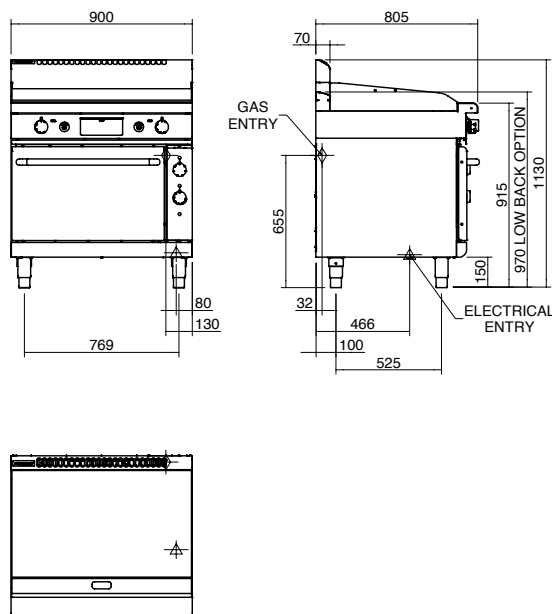
Castors

Plinth mounting

Ribbed plate options

Chromed plate options

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800 SERIES

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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)



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