

Technical data sheet for ELECTRIC GRIDDLE 900mm

GP8900E-B, GP8900E-CB, GP8900E-LS, GP8900E-RB



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
- Dual thermostatic control zones
- Welded hob surround with 1.5mm 304 stainless steel bull nose
- Splashback and side panels 1.2mm 304 stainless steel
- Front panels 0.9mm 304 stainless steel
- 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 1/14 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 adjustable feet

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 adjustable feet
- 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 (no tools required)

- Heavy-duty thermostatic electric griddle
- 20mm thick griddle plate
- Ribbed plate options
- Chromed mirror plate options
- Top weld sealed plates
- 12kW heating elements
- Separate left and right heat zones
- 3 models of base unit
- 1 model of ventilated 2 drawer refrigeration base
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (GPL) available

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 50-300°C thermostats
- Large easy use control knob heat resistant reinforced
- Easy view control settings on knob
- Indicator lights for power and heating

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 trapsControl service through front of unit

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Waldorf

Specifications

GRIDDLE Elements 6 x 2kW stainless steel sheathed heating elements **Electrical requirements** 12kW 400-415Vac, 50/60Hz, 3P+N+E Phase loading L1 16.6A L2 16.6A L3 16.6A Plate Cooking surface 892mm x 530mm, 4728cm2 **Electrical connection** 130mm from LH side, 32mm from rear, and 655mm from floor

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 805mm Height 315mm Incl. splashback 530mm Incl. low back 370mm All models (excluding Bench model) Width 900mm Depth 805mm Height 915mm Incl. splashback 1130mm Incl. low back 970mm

NETT WEIGHT

Bench and Leg Stand models 125kg

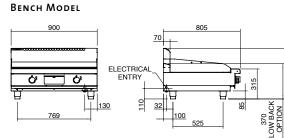
Cabinet Base and Refrigerated Base models 158kg

PACKING DATA

Bench models 0.55m3, 170kg Width 945mm Depth 870mm Height 665mm All models (excluding Bench model) 1.03m3, 223kg Width 945mm Depth 870mm Height 1255mm

OPTIONS AT EXTRA COST Joining caps

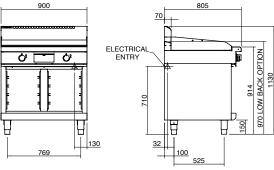
Castors Plinth mounting Ribbed plate options Chromed plate options



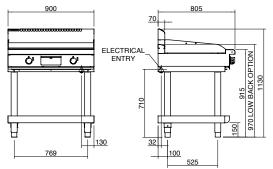
GP8900E-CB

GP8900E-B

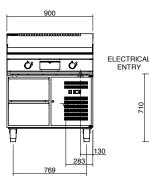




GP8900E-LS Leg Stand



GP8900E-RB **REFRIGERATED BASE**



PLAN





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Quality Management Standard igned and manufactured by



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.

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

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32

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