

ELECTRIC CHARGRILL 900mm

E596D-B, E596D-LS, E596D-CB

- Heavy-duty electric chargrill
- Direct contact cooking elements
- Fast response heat control
- Up to 400°C cooking temperature
- No cooking grates required
- 13.4kW heating power
- Separate left and right heat zones
- Water filled cooking well with drain
- Improves performance / avoids fat fires / eases cleaning
- Manual water fill
- Drain collection pan
- 2 models of base unit
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E596D-LS

Overall Construction

Chargrill

- Welded hob with 1.5mm 304 stainless steel top
- Cooking well in 304 stainless steel
- Side panels 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- Stainless steel splash guards sides and rear
- Vitreous enamelled control panel
- Stainless steel Drain Collection Pan

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

Leg stand (supplied as - LS model)

- Fully modular for matched suite finish
- Framed top for connection to Chargrill
- 63mm dia. heavy-duty 1.2mm stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm stainless steel finish
- Quick assembly design

Cabinet base (supplied as - CB model)

- Fully modular for match suite finish
- Double skin 0.9mm stainless steel interior and exterior
- 63mm dia. heavy-duty 1.2mm stainless steel legs with two adjustable feet at front and two rollers at rear
- Optional GN 1/1 4 position racking kit

Controls

- Separate left and right heat zone controls
- Element hinge switch for heating element cut-out when elements hinged up
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Indicator lights for power heating

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Removable splash guards
- Hinge up elements with safety support stay
- Element cleaning tool
- Cooking well with drain for wash out cleaning
- Slide out drain collection pan
- Control service through front of unit

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Specifications

Elements

8 direct contact heating elements

Cooking area

730mm x 590mm, 4307cm²

Electrical requirements

13.4kW

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

L1 15A

L2 22.5A

L3 22.5A

Electrical connection

130mm from LH side, 30mm from rear,
635 from floor

Dimensions

Bench model

Width 900mm

Depth 812mm

Height 315mm

Incl. splashback option 485mm

All models (excluding Bench model)

Width 900mm

Depth 812mm

Height 915mm

Incl. splashback option 1085mm

Nett weight

Bench and Leg Stand models

93kg

Cabinet Base models

126kg

Packing data

Bench and Leg Stand models

0.55m³, 138kg

Width 945mm

Depth 870mm

Height 665mm

Cabinet Base models

1.03m³, 193kg

Width 945mm

Depth 870mm

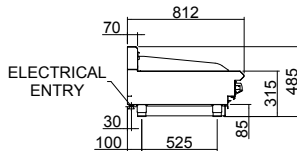
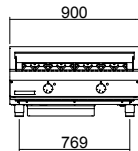
Height 1255mm

Options

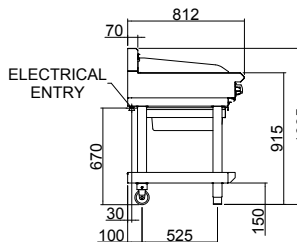
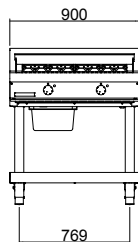
Adjustable feet at rear

Castors

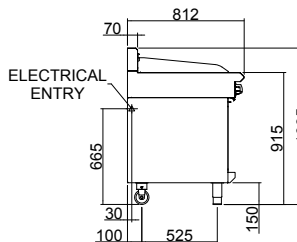
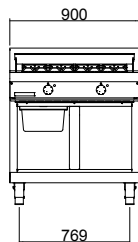
E596D-B



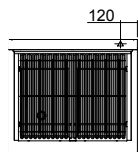
E596D-LS



E596D-CB



E596D



moffat.com.au

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Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +613-9518 3888
Facsimile +613-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +612-8833 4111
nswsales@moffat.com.au

South Australia
Telephone +613-9518 3888
vsales@moffat.com.au

Queensland
Telephone +617-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +618-9413 2400
wasales@moffat.com.au

New Zealand

moffat.co.nz

Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz



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