

GAS GRIDDLE 1200mm

GP518-B, GP518-CB, GP518-LS, GP518-RB

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 31kW thermostatic burner system
- Separate left, centre, and right heat zones
- 3 models of base unit
- 1 model of refrigerated base with two GN 2/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



GP518-LS

Overall Construction

Griddle

- 20mm thick machined top plates standard
- Optional ribbed plate sections
- Optional mirror finish hard chrome plates
- 2.5mm thick stainless steel splash guards sides and rear
- 2.0mm thick grease channel
- Three 10.3kW 3 bar even heat burners with three thermostatic controls
- Full pilot and flame failure protection with piezo ignition
- Welded hob surround with 1.5mm stainless steel bull nose
- Side panels 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- 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 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 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 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 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
- 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 2/1 drawers
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- Stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

Controls

Griddle

- \bullet Separate left, centre, and right side heat zones
- Three 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
- \bullet Refrigerated Base condenser removable through front of unit



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Specifications

Griddle

Burner

Three 3 bar chromed steel burners Individual pilot, flame failure and piezo ignition

Gas power (gross) 31kW, 105,700 Btu/hr

Plate

Cooking surface 1192mm x 530mm, 6318cm2

Gas connection

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 13A plug cordset fitted

Dimensions

Bench models

Width 1200mm Depth 812mm Height 315mm

Incl. splashback 485mm

All models (excluding Bench model)

Width 1200mm Depth 812mm Height 915mm

Incl. splashback 1085mm

Nett weight

Bench and Leg Stand models

Cabinet Base and Refrigerated Base models

242kg

Packing data

Bench and Leg Stand models

0.72m3, 276kg Width 1245mm Depth 870mm Height 665mm

Cabinet Base and Refrigerated Base models

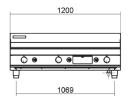
1.36m3, 322kg Width 1245mm Depth 870mm Height 1255mm

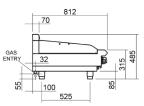
Gas types Available in Natural gas and LP gas, p lease specify when ordering Units supplied complete with gas type conversion kits

Options

Adjustable feet at rear Joining caps Castors Ribbed plate options Mirror chromed plate options

GP518-B

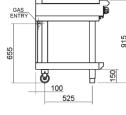




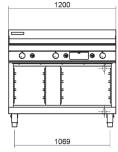


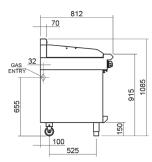
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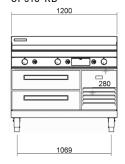


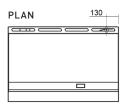
GP518-CB





GP518-RB





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IS09001 Quality Management Standard



Cert. No. 6898

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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