

Technical data sheet for  
**GAS GRIDDLE ELECTRIC STATIC  
 OVEN RANGE 1200mm**

GPE508

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 31kW 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
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



GPE508

**Overall Construction**

- Galvanized steel chassis
- Welded hob surround with 1.5mm stainless steel bull nose
- Hob sides 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- Front panels and oven sides 0.9mm stainless steel
- Enamelled hob control panel
- Full 0.9mm stainless steel storage cabinet on right hand side
- 63mm dia. heavy-duty 1.2mm stainless steel adjustable legs at front and two rollers at rear

**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
- 2.5mm thick grease channel
- Three 10.3kW 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 enamelled oven liner
- GN 2/1 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
- Drop down door
- 0.9mm stainless steel door outer
- 1.0mm enamelled door inner
- High density fibreglass insulated
- Supplied with two chrome wire oven racks

**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
- Over-temperature safety cut-outs

**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 enamelled oven and door inner
- Access to all parts from front of unit

# Technical data sheet for GAS GRIDDLE ELECTRIC STATIC OVEN RANGE 1200mm

## Specifications

### Burners – Griddle

Three 10.3kW 3 bar chromed steel burners  
Individual pilot, flame failure and piezo ignition

### Elements – Oven

4.5kW bottom heat element  
2.0kW top heat element

### Gas power (gross)

31kW, 105,700 Btu/hr

### 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

Optional underside connection, please specify when ordering

All units supplied with Natural and LP gas regulator

### Dimensions

Width 1200mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

### Packing data

1.36m<sup>3</sup>

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

### Options

Adjustable feet at rear

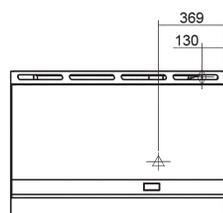
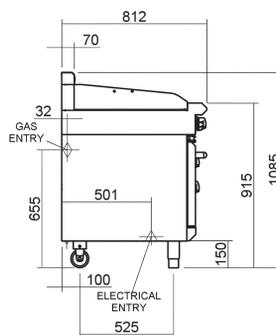
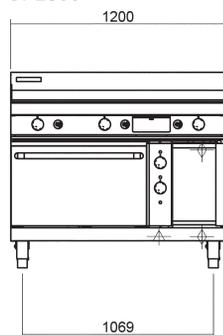
Joining caps

Castors

Ribbed plate options

Mirror chromed plate options

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