

Technical data sheet for
GAS GRIDDLE 900mm
GP8900G-B, GP8900G-CB, GP8900G-LS, GP8900G-RB



GP8900G-LS

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
- Two 40MJ 3 bar even heat burners with dual thermostatic controls
- Full pilot and flame failure protection with piezo ignition
- 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 1/1 4 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 gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Chromed mirror plate options
- Top weld sealed plates
- 80MJ thermostatic burner system
- 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 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

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
- Refrigerated Base condenser removable through front of unit

Technical data sheet for GAS GRIDDLE 900mm

Specifications

GRIDDLE

Burner

Two 3 bar chromed steel burners

Individual pilot, flame failure and piezo ignition

Gas power

80MJ/hr, 22.2kW

Plate

Cooking surface 892mm x 530mm, 4728cm²

Gas connection

R 3/4 (BSP) male

130mm from RH side, 32mm from rear,
and 655mm from floor

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 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

157kg

Cabinet Base and Refrigerated Base models

200kg

PACKING DATA

Bench models

0.55m³, 222kg

Width 945mm

Depth 870mm

Height 665mm

All models (excluding Bench model)

1.03m³, 265kg

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

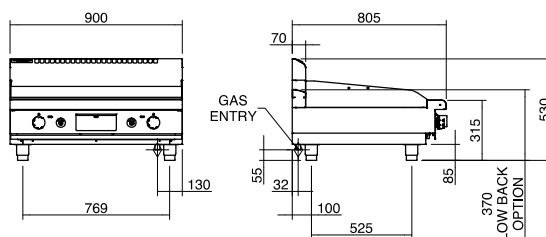
Castors

Plinth mounting

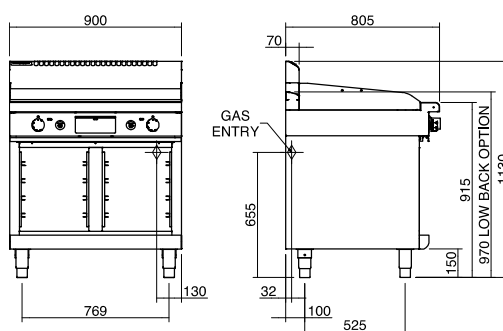
Ribbed plate options

Chrome plate options

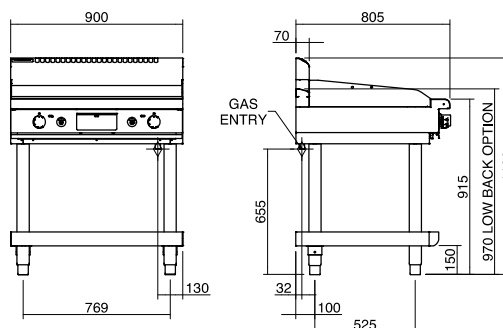
GP8900G-B BENCH MODEL



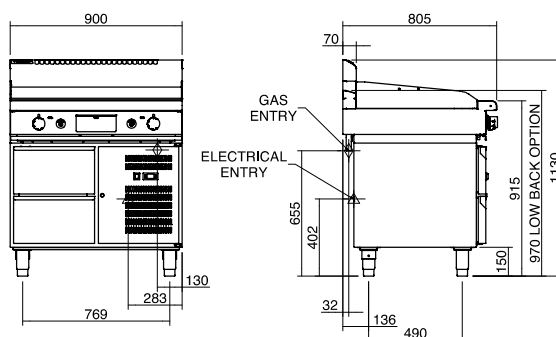
GP8900G-CB CABINET BASE



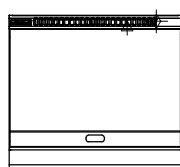
GP8900G-LS LEG STAND



GP8900G-RB REFRIGERATED BASE



PLAN



Waldorf
800 SERIES

MOFFAT

Australia
www.moffat.com.au
New Zealand
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

New South Wales
Telephone 02-8833 4111
nswsales@moffat.com.au

South Australia
Telephone 03-9518 3888
vsales@moffat.com.au

Queensland
Telephone 07-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone 08-9202 6820
bgarcia@moffat.com.au

New Zealand
Moffat Limited

Christchurch
Telephone 03-389 1007
sales@moffat.co.nz

Auckland
Telephone 09-574 3150
sales@moffat.co.nz



Designed and manufactured by

MOFFAT

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.

Printed in New Zealand
© Copyright Moffat Limited
Moffat/BH/6864

