

Technical data sheet for

ELECTRIC GRIDDLE 600mm

GP8600E-B, GP8600E-CB, GP8600E-LS



GP8600E-LS

- Heavy-duty thermostatic electric griddle
- 20mm thick griddle plate
- Ribbed plate options
- Chromed mirror plate options
- Top weld sealed plates
- 7.2kW heating elements
- 3 models of base unit
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (GPL) available

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
- Single temperature control zone
- 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
- 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)

Controls

- 50-300°C thermostats
- Single temperature control zone
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- 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 through front of unit

Technical data sheet for

ELECTRIC GRIDDLE 600mm



Specifications

Elements

3 x 2.4kW stainless steel sheathed heating elements

Electrical requirements

7.2kW

230-240Vac, 50/60Hz, 1P+N+E, 30A

Plate

Cooking surface 592mm x 530mm, 3138cm²

Electrical connection

130mm from RH side, 32mm from rear, and 740mm from floor

DIMENSIONS

Bench models

Width 600mm

Depth 805mm

Height 315mm

Incl. splashback 530mm

Incl. low back 370mm

All models (excluding Bench model)

Width 600mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 970mm

NETT WEIGHT

Bench and Leg Stand models

118kg

Cabinet Base models

120kg

PACKING DATA

Bench models

0.37m³, 170kg

Width 645mm

Depth 870mm

Height 665mm

All models (excluding Bench model)

0.70m³, 172kg

Width 645mm

Depth 870mm

Height 1255mm

OPTIONS AT EXTRA COST

Joining caps

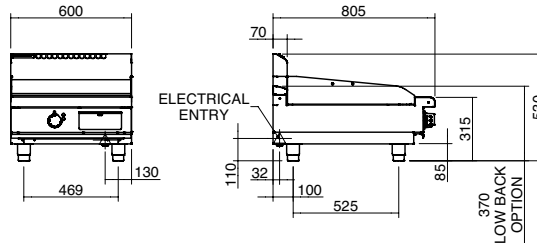
Castors

Plinth mounting

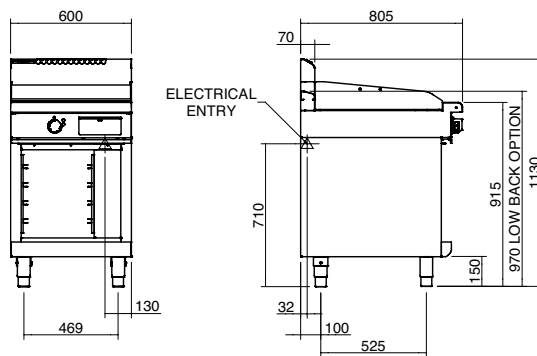
Ribbed plate options

Chromed plate options

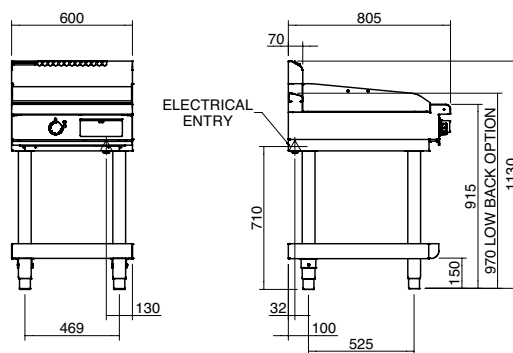
GP8600E-B BENCH MODEL



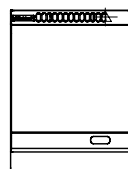
GP8600E-CB CABINET BASE



GP8600E-LS LEG STAND



PLAN



moffat.com.au
moffat.co.nz

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



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

© Copyright Moffat Ltd
AN.W8.08/19

an Ali Group Company



The Spirit of Excellence