



CR9C

900mm Four Burner/Griddle Gas Range Static Oven



Also Available



OVERALL CONSTRUCTION

Cooktop

- Cast iron open burner heads with vitreous enamelled cast iron caps
- Vitreous enamelled potstands
- Vitreous enamelled control panel
- 12mm machined surface mild steel griddle plates
- Stainless steel front, sides and splashback
- Griddle section standard on RH side only
- Oven
- Vitreous enamelled oven liner
- Extra wide GN 2/1 capacity with 4 position racking
- Supplied with one chrome plated oven rack
- Vitreous enamelled oven spill tray
- Stainless steel doors and sides
- 63mm dia. stainless steel adjustable legs to front and two
 rollers at rear

- 900mm wide
- 4 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Optional pilot and flame failure on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- Capacity for one 2/1 GN or two 1/1 GN pans on oven rack
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

CONTROLS

- Cooktop
- Large easy use control knobs
 Variable bights low controls to open and
- Variable high to low controls to open and griddle burners
- Flame failure standard on open burners
 Optional pilot and flame failure on open burners
- Optional pilot and flame failure on open burners
- Griddles standard with pilot, flame failure and piezo ignition
- Oven
- 100-310°C thermostatic oven control
- Piezo ignition to oven pilot burner with flame failure

CLEANING AND SERVICING

- Easy clean stainless steel exterior
- Vitreous enamelled potstands and burner caps
- Lift off open burner caps and removable burners
- Stainless steel removable spill trays
- Stainless steel grease trays on griddles
- Access to all parts from front of unit

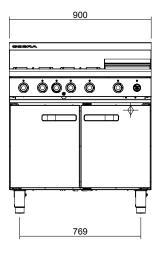


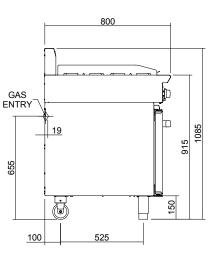


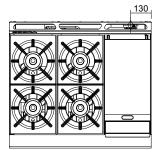


CR9C

900mm Four Burner/Griddle Gas Range Static Oven







CR9C

SPECIFICATIONS

Burners Open Burners; 22MJ/hr, 5.5kW each Griddle Burners; 20MJ/hr, 5.0kW per 300mm section Oven; 28MJ/hr, 7.8kW

Gas power (gross) CR9C 136MJ/hr, 37.8kW

Oven dimensions Width 760mm Depth 615mm Height 365mm Rack size 750mm x 590mm

Rack positions 4 Gas connection R 3/4 (BSP) male 130mm from RH side, 20mm from rear, and 655mm from floor

Dimensions Width 900mm Depth 800mm Height 915mm Incl. splashback 1085mm Nett weight 127.5kg Packing data 1.21m3, 168kg Width 1010mm Depth 955mm Height 1250mm Gas types Available in Natural gas and LP gas, please specify when ordering Other gas types on request



an Ali Group Company



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





ISO9001 Quality Management Standard

Designed and manufactured by

ISO9001

All Cobra 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.

© Copyright Moffat Ltd AN.C.01.19 / 1598