

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 refrigerated base with two GN 1/1 drawers
- 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, 4728cm<sup>2</sup>

#### Gas connection

R <sup>3</sup>/<sub>4</sub> (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

0.55m<sup>3</sup>, 222kg

Width 945mm

Depth 870mm

Height 665mm

#### All models (excluding Bench model)

1.03m<sup>3</sup>, 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

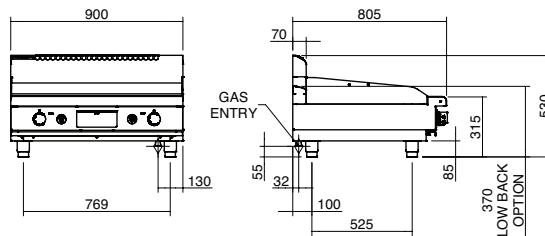
Castors

Plinth mounting

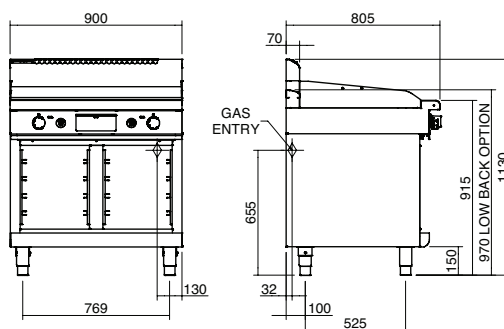
Ribbed plate options

Chrome plate options

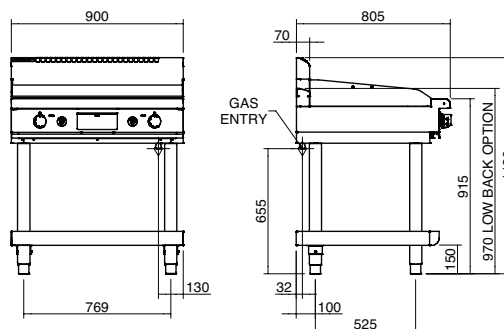
### GP8900G-B BENCH MODEL



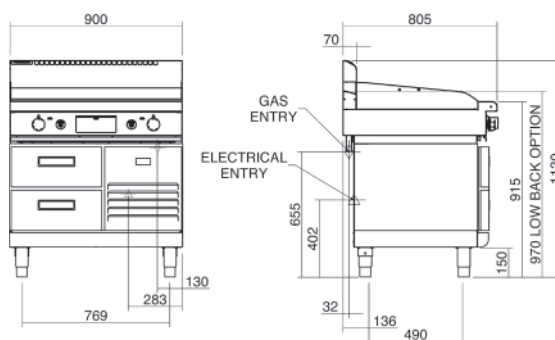
### GP8900G-CB CABINET BASE



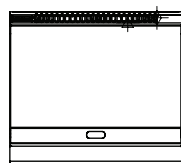
### GP8900G-LS LEG STAND



### GP8900G-RB REFRIGERATED BASE



### PLAN



moffat.com.au

moffat.co.nz

### Australia

#### 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 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 Waldorf800 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.



Cert. No. 6898

© Copyright Moffat Ltd  
AN.W8.01.2020