

Waldorf Bold

Gas Griddle 1200mm

GPLB8120G-B, GPLB8120G-CD, GPLB8120G-LS, GPLB8120G-RB



GPLB8120G-CD

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Chromed mirror plate options
- Top weld sealed plates
- 108MJ thermostatic burner system
- Separate left, centre, and right heat zones
- 3 models of base unit
- 1 model of refrigerated base with two GN 2/1 drawers
- Stainless steel exterior
- Black vitreous enamel finish to front panels
- Easy clean
- Easy service
- Fully modular

Series Options

- GPLB - Low back models
- GPB - 215mm splashback option

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
- Three 36MJ 3 bar even heat burners with three 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 -CD 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 adjust. 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 adjust. feet
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Shelf to top stainless steel backstop panel for convenience and rigidity
- Suitable for rear or through shelf gas connection to Griddle
- Quick assembly design (no tools required)

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 2/1 drawers
- 100mm deep pan drawer 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 adjust. feet
- Condensing unit removable through front of unit for service
- Easy clean interior
- Refrigerated bases in stainless steel finish only

CONTROLS

GRIDDLE

- Separate left, centre, and right side heat zones
- Three 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

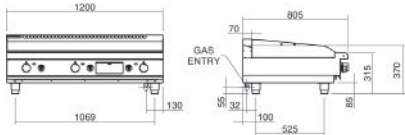
CLEANING AND SERVICING

- 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

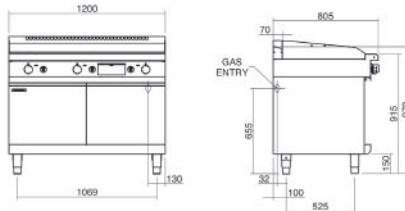
Waldorf Bold

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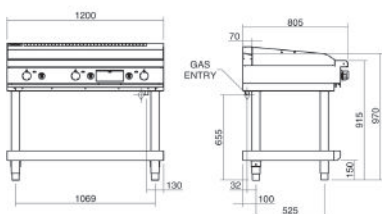
GPLB8120G-B



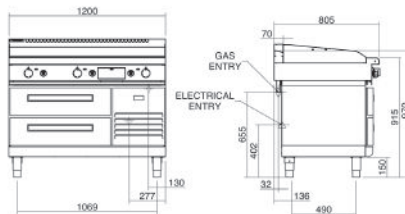
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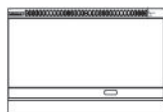
GPLB8120G-LS



GPLB8120G-RB



GPLB8120G



SPECIFICATIONS

Griddle

Burner

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

Gas power (gross)

108MJ/hr, 30kW

Plate

Cooking surface 1192mm x 530mm,
6318cm²

Gas connection

R ¾ (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 1200mm

Depth 805mm

Height 315mm

Incl. low back 370mm

Incl. splashback option 530mm

All models (excluding Bench model)

Width 1200mm

Depth 805mm

Height 915mm

Incl. low back 970mm

Incl. splashback option 1130mm

Nett weight

Bench and Leg Stand models

196kg

Cabinet Base and Refrigerated Base models

242kg

Packing data

Bench model

0.72m³, 276kg

Width 1245mm

Depth 870mm

Height 665mm

All models (excluding Bench model)

1.36m³, 322kg

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

Other gas types on request

OPTIONS AT EXTRA COST

Joining caps

Castors

Plinth mounting

Ribbed plate options

Chromed plate options

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ISO9001

Quality
Management
Standard

Designed and manufactured by



ISO9001

All Waldorf Bold 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
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