

## Gas Griddle 900mm

GPLB8900G-B, GPLB8900G-CD, GPLB8900G-LS, GPLB8900G-RB



GPLB8900G-CD

- 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 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
- 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 -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 and right side heat zones
- Two 90-300°C thermostats
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- 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

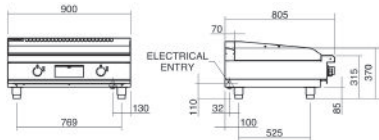
### CLEANING AND SERVICING

- 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

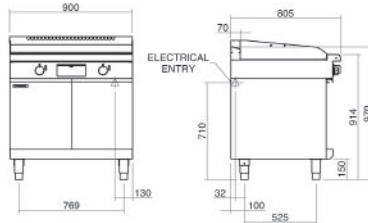
# Waldorf Bold

## Gas Griddle 900mm

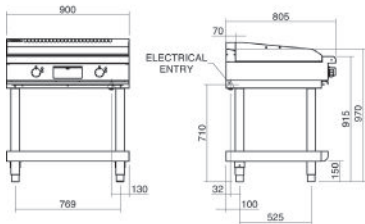
GPLB8900G-B



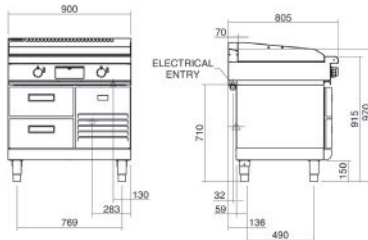
GPLB8900G-CD



GPLB8900G-LS



GPLB8900G-RB



GPLB8900E



### SPECIFICATIONS

#### Griddle

#### Burner

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

#### Gas power (gross)

80MJ/hr, 22.2kW

#### Plate

Cooking surface 892mm x 530mm, 4728cm<sup>2</sup>

#### 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 900mm

Depth 805mm

Height 315mm

Incl. low back 370mm

Incl. splashback option 530mm

##### All models (excluding Bench model)

Width 900mm

Depth 805mm

Height 915mm

Incl. low back 970mm

Incl. splashback option 1130mm

#### Nett weight

##### Bench and Leg Stand models

157kg

##### Cabinet Base and Refrigerated Base models

200kg

#### Packing data

Bench model  
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

Chromed plate options



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 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  
Limited reserves the right to change  
specifications and design without notice.

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