

ELECTRIC COOKTOPS 900mm

E516D-B, E516D-CB, E516D-LS, E516D-RB, E516C-B, E516C-CB, E516C-LS, E516C-RB, E516B-B, E516B-CB, E516B-LS, E516B-RB, E516A-B, E516A-CB, E516A-RB

- Heavy-duty construction
- 2.4kW open radiant elements
- Optional hot plate elements
- 300mm, 600mm and 600mm griddle plate options
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E516D-LS

Overall Construction

Cooktop

- Welded hob with 1.5mm 304 stainless steel bull nose
- Side panels 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Vitreous enamelled control panel
- 2.4kW open radiant elements in heavy-duty welded element frames
- Stainless steel spill trays
- Hot plate elements with machine finished 8mm steel plate (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Aluminised steel internal construction

Griddle sections are standard on RH side. Available on LH side or centre to order.

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
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear

Leg Stand (supplied as -LS model)

- Fully modular for matched suite finish
- Framed top for connection to Cooktop
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Quick assembly design

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)
- ullet 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

Cooktop

- Large easy use control knob heat resistant reinforced
- Easy view control settings on knob
- Radiant elements with energy regulator controls
- Hot plate elements with energy regulator controls
- 50-320°C thermostat per 300mm griddle section
- Indicator lights for power and heating for each griddle control
- Power indicator light for each element control

Refrigerated Base

- $\bullet \ \mathsf{Digital} \ \mathsf{control} \ \mathsf{electronic} \ \mathsf{thermostat}$
- 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
- Removable vitreous enamelled element module and hob spill trays
- Lift up element and griddle sections
- Access to all parts from front of unit
- \bullet Refrigerated Base condenser removable through front of unit



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Specifications

Cooktop

2.4 kW Open Radiant elements 2.0 kW Hot Plate elements 3.4 kW Griddle elements (per 300mm griddle section)

Griddle Plate 300mm Griddle cooking surface 292mm x 475mm, 1387cm2 600mm Griddle cooking surface 592mm x 475mm, 2812cm2 900mm Griddle cooking surface 892mm x 475mm, 4237cm2

Electrical requirements

14.4 kW, 400-415Vac, 50/60hz, 3P+N+E, 20A/phase

13 kW, 400-415Vac, 50/60hz, 3P+N+E, 20A/phase max

11.6 kW, 400-415Vac, 50/60hz, 3P+N+E,

E516A 10.2 kW, 400-415Vac, 50/60hz, 3P+N+E, 15A/phase max

Refrigerated Base

Type Ventilated system

Refrigerant

R134a (160grams)

Climate classification

T-tropical

Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E 3 pin plug 10A cordset fitted

Dimensions

Bench models

Width 900mm Depth 812mm Height 315mm

Incl. splashback 485mm

All models (excluding Bench model)

Width 900mm Depth 812mm Height 915mm Incl. splashback 1085mm

Nett weight

Bench and Leg Stand models

Cabinet Base and Refrigerated Base models

Packing data

Bench and Leg Stand models

0.55m3, 135kg Width 945mm Depth 870mm Height 665mm

Cabinet Base and Refrigerated Base models

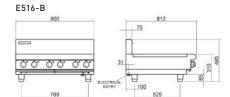
1.03m3, 195kg Width 945mm Depth 870mm Height 1255mm

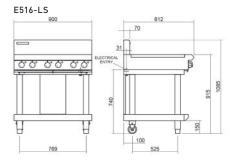
Options

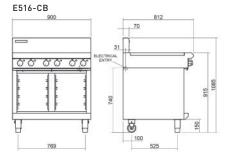
Adjustable feet at rear Hot plate elements

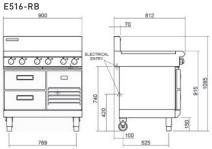
(replace individual open radiant elements)

Ribbed griddle plates













E516C

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IS09001 Quality Management SGS Standard

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