



CR9B

900mm Two 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 two chrome plated oven racks
- 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
- 2 open burners
- 600mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 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 high to low controls to open and griddle burners
- Flame failure standard 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 griddle
- Access to all parts from front of unit



Distributor:

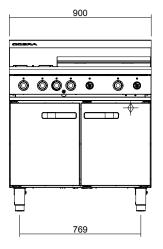
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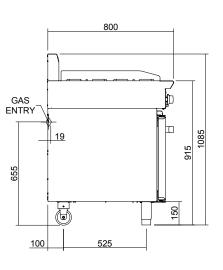




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130

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SPECIFICATIONS

Burners Open Burners; Natural Gas 5.0kW each Propane gas 4.6W each Griddle Burners; 5.0kW per 300mm section Oven; Natural gas 7.5kW Propane gas 7.5kW Gas power Natural gas 27.5kW (nett), 104,200 Btu/hr (gross) Propane gas 26.7kW (nett), 99,025 Btu/hr (gross)

Gas flow rate Natural gas 2.91m3/hr Propane gas 2.08kg/hr 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 132kg Packing data

1.21m3, 172kg Width 1010mm Depth 955mm Height 1250mm

Available in Natural gas and Propane gas, please specify when ordering Other gas types on request

ISO9001

Gas types

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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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.

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