

Technical data sheet for

GAS GRIDDLE ELECTRIC CONVECTION OVEN RANGE 1200mm

GPE58

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 31kW thermostatic griddle burner system
- Separate left, centre, and right heat zones
- GN 2/1 6.6kW electric convection oven
- Drop down door
- Storage cabinet on right hand side
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Overall Construction

- Galvanized steel chassis
- Welded hob surround with 1.5mm stainless steel bull nose
- Hob sides 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- Oven sides 0.9mm stainless steel
- Enamelled hob control panel
- Full 0.9mm stainless steel storage cabinet on right hand side
- 63mm dia. heavy-duty 1.2mm stainless steel adjustable legs at front and two rollers at rear

Griddle

- 20mm thick machined top plates standard
- Optional ribbed plate sections
- Optional mirror finish hard chrome plates
- 2.5mm thick stainless steel splash guards sides and rear
- 2.5mm thick grease channel
- Three 10.3kW 3 bar even heat burners with dual thermostatic controls
- Full pilot and flame failure protection with piezo ignition
- Stainless steel grease drawer
- Overlapping finish at front and rear of plate for easy clean

Oven

- Fully welded and enamelled oven liner
- GN 2/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 6.5kW heating elements
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Drop down door
- 0.9mm stainless steel door outer
- 1.0mm enamelled door inner
- High density fibreglass insulated
- Supplied with two chrome wire oven racks



GPE58

Controls

- Large easy use control knobs - heat resistant reinforced
- Easy view control settings on knobs

Griddle

- Separate left, centre and right side heat zones
- Three 90-300°C thermostats
- Flame failure pilot burners
- Piezo ignition to each pilot burner
- Over-temperature safety cut-outs

Oven

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Fan and elements automatic off when doors open

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
- Removable oven racking and sole plate
- Easy clean enamelled oven and door inner
- Access to all parts from front of unit

Distributor:
 KiD Catering Equipment
 Oaktree Court Business Centre
 Mill Lane, Ness,
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BLUE SEAL®

Specifications

Burners – Griddle

Three 10.3kW 3 bar chromed steel burners
Individual pilot, flame failure and piezo ignition

Elements – Oven

4.5kW bottom heat element
2.0kW top heat element

Oven Fan Motor

100W

Gas power (gross)

31kW, 105,700 Btu/hr

Electrical requirements

6.6kW

1 phase connection:

230-240Vac, 50/60hz, 1P+N+E, 27.7A

3 phase connection:

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

L1 9.4A

L2 9.4A

L3 9.0A

Plate

Cooking surface 1192mm x 530mm, 6318cm²

Oven Dimensions

Width 665mm

Depth 590mm

Height 385mm

Rack size 660mm x 540mm

Rack positions 4

Gas connection

R³/₄ (BSP) male

Optional underside connection, please specify when ordering

All units supplied with Natural and LP gas regulator

Dimensions

Width 1200mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Packing data

1.36m³

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

Options

Adjustable feet at rear

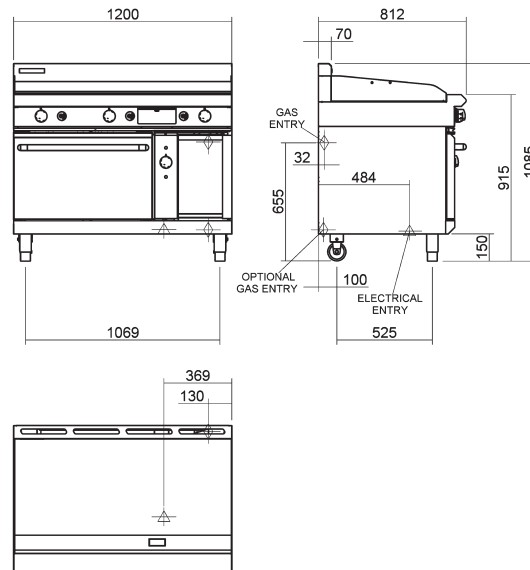
Joining caps

Castors

Ribbed plate options

Mirror chromed plate options

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ISO9001
Quality
Management
Standard

Designed and manufactured by

MOFFAT®

ISO9001

All Blue Seal 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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