

Technical data sheet for
GAS GRIDDLE 450mm
GP513-B, GP513-CB, GP513-LS

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate option
- Mirror chromed plate option
- Top weld sealed plates
- 11.5kW thermostatic burner system
- 2 models of base unit
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



GP513-LS

Overall Construction**Griddle**

- 20mm thick machined top plates standard
- Optional full width ribbed plate section
- Optional full width mirror finish hard chrome plate
- 2.5mm thick 304 stainless steel splash guards sides and rear
- 11.5kW single 3 bar even heat burner with single thermostatic control
- Full pilot and flame failure protection with piezo ignition
- Welded hob surround 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
- 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 -CB model)

- Fully modular for matched suite finish
- Double skin 0.9mm 304 stainless steel interior and exterior
- GN 1/1 4 position racking
- 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 Griddle
- 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

Controls

- 90-300°C thermostat
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Flame failure pilot burner
- Piezo ignition to pilot burner
- Over-temperature safety cut-out

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

Distributor:
KiD Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness,
Cheshire
CH64 8TP
Tel: 0333 123 2450
sales@kidcateringequipment.com

Technical data sheet for GAS GRIDDLE 450mm

BLUE SEAL

Specifications

Burner

3 bar chromed steel burner with pilot, flame failure and piezo ignition

Gas power (gross)

11.5kW, 39,250 Btu/hr

Plate

Cooking surface 442mm x 530mm, 2343cm²

Gas connection

R³/₄ (BSP) male

All units supplied with Natural and LP gas regulator

Dimensions

Bench model

Weight 77kg
Width 450mm
Depth 812mm
Height 315mm
Incl. splashback 485mm

Cabinet Base / Leg Stand models

Weight 90kg
Width 450mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Packing data

Bench model

0.29m³, 111kg
Width 870mm
Depth 495mm
Height 665mm

Cabinet Base / Leg Stand models

0.54m³, 130kg
Width 870mm
Depth 495mm
Height 1255mm

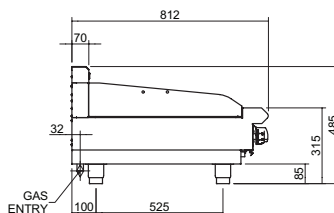
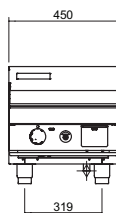
Gas types

Available in Natural gas and LP gas, please specify when ordering
Units supplied complete with gas type conversion kits
Other gas types on request

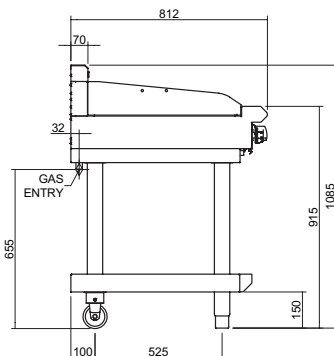
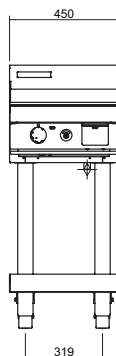
Options

Adjustable feet at rear
Joining caps
Castors
Full width ribbed plate option
Full width mirror chromed plate option

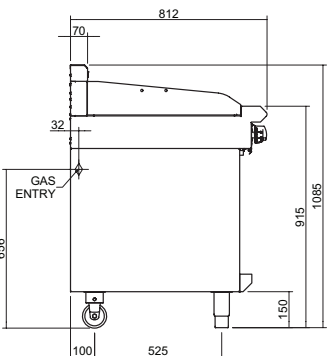
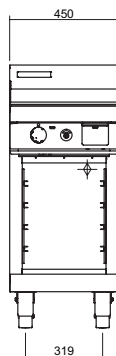
GP513-B



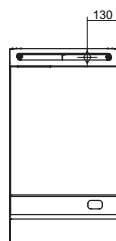
GP513-LS



GP513-CB



PLAN



Distributor:
Kid Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness,
Cheshire
CH64 8TP
Tel: 0333 123 2450
sales@kidcateringequipment.com



ISO9001
Quality
Management
Standard

Designed and manufactured by



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.

