

Technical data sheet for

ELECTRIC GRIDDLE STATIC OVEN RANGE 900mm

EP506

- Heavy-duty thermostatic electric griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 12kW griddle plate heating elements
- Separate left and right heat zones
- GN 2/1 6.5kW electric static oven
- Drop down door
- 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
- Front panels and oven sides 0.9mm stainless steel
- Enamelled hob control panel
- 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
- 12kW heating elements
- 2.5mm thick stainless steel splash guards sides and rear
- 2.5mm thick grease channel
- Dual thermostatic control zones
- Welded hob surround with 1.5mm stainless steel bull nose
- Splashback and side panels 1.2mm stainless steel
- Front panels 0.9mm stainless steel
- 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
- 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



EP506

Controls

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

Griddle

- Separate left and right side heat zones
- Two 50-300°C thermostats
- Indicator lights for power and heating
- Over-temperature safety cut-outs

Oven

- Separate temperature and top heat power regulation controls
- 50-320°C thermostatic control
- Lo-Hi top heat control
- Indicator lights for power and heating

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

Distributor:
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 Oaktree Court Business Centre
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 Cheshire
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BLUE SEAL

Specifications

Griddle

6 x 2kw stainless steel sheathed heating elements clad to pan base

Oven

4.5kW bottom heat element

2.0kW top heat element

Electrical requirements

18.5kW

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

Phase loading

L1 26A

L2 26A

L3 26A

Plate

Cooking surface 892mm x 530mm, 4728cm²

Dimensions

Width 900mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Packing data

1.03m³

Width 945mm

Depth 870mm

Height 1255mm

Options

Adjustable feet at rear

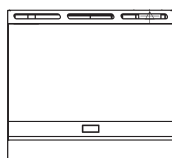
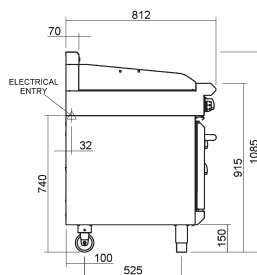
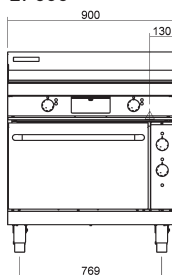
Joining caps

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.

BLUE SEAL EVOLUTION SERIES

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