KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution Series GP518-RB - 1200mm Gas Griddle – Refrigerated Base

Model / SKU: GP518-RB

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au

Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/GP518-X_an.pdf

GAS GRIDDLE **1200mm**

GP518-B, GP518-CB, GP518-LS, GP518-RB

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 31kW thermostatic burner system
- Separate left, centre, and right heat zones
- 3 models of base unit
- 1 model of refrigerated base with two GN 2/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



GP518-LS

Overall Construction

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
- 2.0mm thick grease channel
- Three 10.3kW 3 bar even heat burners with three thermostatic controls
- Full pilot and flame failure protection with piezo ignition
- Welded hob surround with 1.5mm stainless steel bull nose
- Side panels 1.2mm stainless steel
- Splashback 1.2mm stainless steel
- 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 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 stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 63mm dia. heavy-duty 1.2mm 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 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm stainless steel finish
- Suitable for rear or through shelf gas connection to Griddle
- 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 2/1 drawers
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- Stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

Controls

Griddle

- Separate left, centre, and right side heat zones
- Three 90-300°C thermostats
- Large easy use control knobs - heat resistant reinforced
- Easy view control settings on knobs
- Flame failure pilot burners
- Piezo ignition to each pilot burner
- Over-temperature safety cut-outs

Refrigerated Base

- Digital control electronic 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
- 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
- Refrigerated Base condenser removable through front of unit

GAS GRIDDLE **1200mm**

GP518-B, GP518-CB, GP518-LS, GP518-RB

Specifications

Griddle

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

Gas power (gross)
31kW, 105,700 Btu/hr

Plate
Cooking surface 1192mm x 530mm, 6318cm2

Gas connection
R 3/4 (BSP) male
All units supplied with Natural and LP gas regulator

Refrigerated Base

Type
Ventilated system

Refrigerant
R134a (160grams)

Climate classification
T – tropical

Electrical connection
220-240Vac, 50Hz, 1.8A, 1P+N+E
3 pin 13A plug cordset fitted

Dimensions

Bench models
Width 1200mm
Depth 812mm
Height 315mm
Incl. splashback 485mm

All models (excluding Bench model)
Width 1200mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

Bench and Leg Stand models
196kg

Cabinet Base and Refrigerated Base models
242kg

Packing data

Bench and Leg Stand models
0.72m3, 276kg
Width 1245mm
Depth 870mm
Height 665mm

Cabinet Base and Refrigerated Base models
1.36m3, 322kg
Width 1245mm
Depth 870mm
Height 1255mm

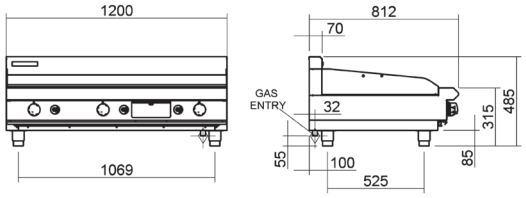
Gas types

Available in Natural gas and LP gas, p
lease specify when ordering
Units supplied complete with gas type
conversion kits

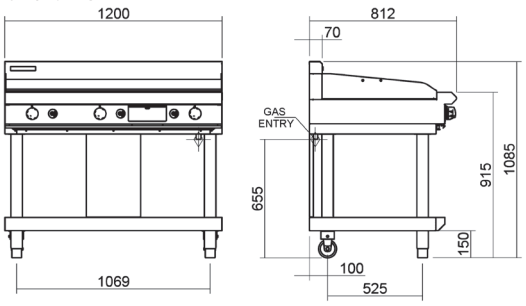
Options

Adjustable feet at rear
Joining caps
Castors
Ribbed plate options
Mirror chromed plate options

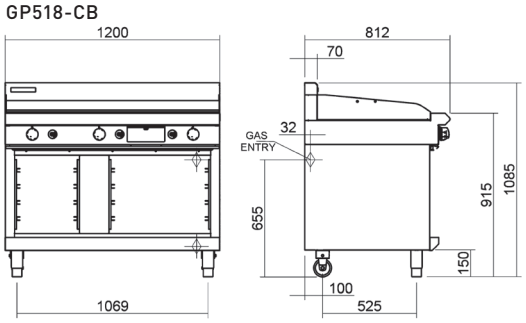
GP518-B



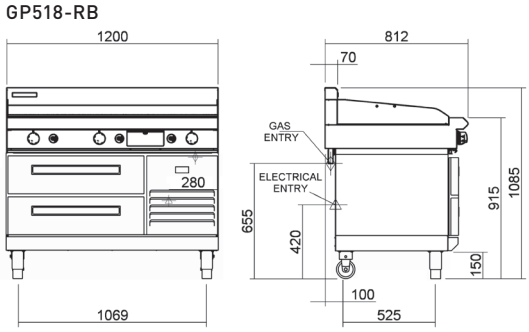
GP518-LS



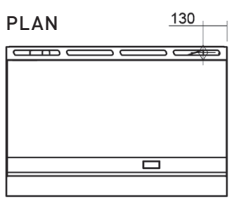
GP518-CB



GP518-RB



PLAN



MOFFAT

moffat.com.au
moffat.co.nz

Australia
moffat.com.au

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +613-9518 3888
Facsimile +613-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +612-8833 4111
nswsales@moffat.com.au

South Australia
Telephone +613-9518 3888
vsales@moffat.com.au

Queensland
Telephone +617-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +618-9413 2400
wasales@moffat.com.au

New Zealand
moffat.co.nz

Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz

24:7 Service Support

ISO9001 Quality Management Standard

Cert. No. 6898

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.BSE.01.2020

an Ali Group Company

The Spirit of Excellence