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PRODUCT

Waldorf 800 Series GPL8910GEC - 900mm Gas Griddle Electric Convection Oven Range L

Model / SKU: GPL8910GEC

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/GP8910GEC_AN.pdf

Technical data sheet for

GAS GRIDDLE CONVECTION ELECTRIC OVEN RANGE 900mm

GP8910GEC



- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Chromed mirror plate options
- Top weld sealed plates
- 80MJ thermostatic griddle burner system
- Separate left and right heat zones
- GN 2/1 6.6kW electric convection oven
- Drop down door
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back model (GPL) available

Overall Construction

- Galvanized steel chassis
- Welded hob surround with 1.5mm 304 stainless steel bull nose
- Splashback and hob sides 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- 150mm legs in 63mm dia. heavy-duty 1.2mm 304 stainless steel with adjustable feet

GRIDDLE

- 20mm thick machined top plates standard
- Optional ribbed plate sections
- Optional mirror finish hard chrome plates
- 2.5mm thick 304 stainless steel splash guards sides and rear
- 2.0mm thick grease channel
- Two 40MJ 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 vitreous enamelled oven liner
- GN 2x1 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
- Welded frame drop down door with heavy-duty spring hinge system
- 0.9mm 304 stainless steel door outer
- 1.0mm press formed vitreous enamelled door inner
- High density fibreglass insulated
- Stay cool stainless steel door handle with cast metal handle mounts
- Supplied with two chrome wire oven racks

Controls

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

GRIDDLE

- Separate left and right side heat zones
- Two 90-300°C thermostats
- Flame failure pilot burners
- Piezo ignition to each pilot burner

OVEN

- 50-320°C thermostatic 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
- Control service and gas conversion through front of unit
- Burner service requires plate removal
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Door hinge spring adjustable on unit (door outer removed)
- Door disengages for lift off removal and increased service access
- Access to all parts from front of unit

