



PRODUCT DOCUMENT PACK

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PRODUCT

Cobra C6B 600mm Griddle Gas Cooktop – Open Cabinet Base

Model / SKU: C6B

KW COMMERCIAL KITCHEN

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COBRA®
YOUR STYLE, YOUR WAY



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COBRA®
YOUR STYLE, YOUR WAY



NO RESTRAINTS. NO BOUNDARIES.

Cobra has tomorrow in its sights.

COBRA®
YOUR STYLE, YOUR WAY



Uncompromised performance.

Powerful, the Cobra Series is the solution for those who demand reliability and capability. Styling is modern and fuss-free with the focus on performance.

Effortless: Robust controls give a high to low turndown to simmer position, with safe 'push'n'turn' on or off settings, and Cobra's 22MJ open burners are made as a simple two-piece construction for easy cleaning.

Easy: The Cobra range of cooktops, barbecues and griddle toasters have a unique open cabinet base offering increased storage space as standard. All modular units (excluding woks and stockpots) feature sturdy legs at the front with rollers at the rear, making placement and servicing quick and convenient.

Everywhere: Cobra is suited to a large range of eateries – anywhere that needs solid raw power, specific cooking equipment that offers cuisine flexibility when cooking a diverse menu.



22MJ OPEN BURNER SYSTEM DELIVERING
FLAME FAILURE AS STANDARD.

Gas Cooktop / Gas Griddle

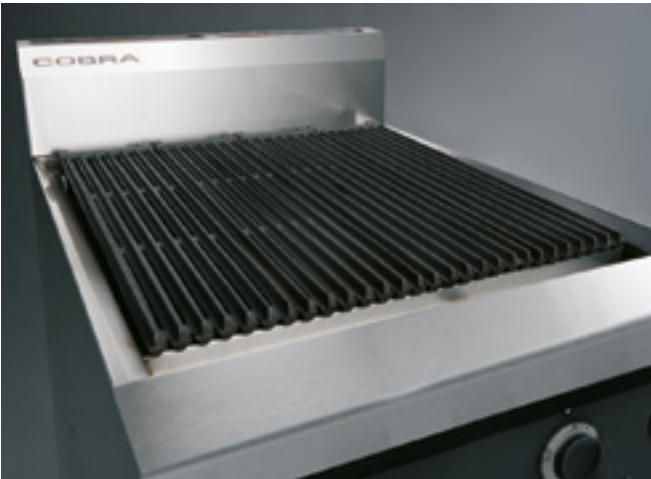
Available in both 600 and 900mm

The Cobra gas cooktop has been designed to meet every standard the busy kitchen demands. The cooktop is mounted on a cabinet base offering convenient storage. The simple lift-out 22MJ rated open burner provides exceptional performance and easy cleaning. Flame failure is standard with optional flame failure and standing pilot. The cast iron burners and trivets are finished to the highest quality in vitreous enamel for great looking durability.

Fitting a griddle to your cooktop allows an even greater degree of flexibility. Select your griddle width from 300mm to the entire cooktop surface.



THE 900MM WIDE COBRA OVEN RANGE FEATURES A FULL WIDTH OVEN WITH GENEROUS CROWN HEIGHT AND SPACE SAVING FRENCH DOORS.



Gas Range Static Oven

Available in both
600 and 900mm

As the centrepiece of any kitchen the oven range needs to be a durable, dependable and adaptable workhorse. The Cobra oven range has a generous gastronorm capacity, with standard 2/1 GN or two 1/1 GN pans (900mm) and one 1/1 GN pan (600mm) on each rack. Side hinged door (600mm) and french doors (900mm) give full width access. The high crown height means this oven can consistently deliver any volume required.

The optional hob variations on top allow for a configuration between open burners and griddles to suit your specific needs. Our quality is in the detail - the design of pot stands, oven liners and even to the steel oven base tray are made for easy, effortless cleaning.

Gas Barbecue

Available in both
600 and 900mm

Make a lasting impression with the cast iron grates with this heavy-duty barbecue. Used in either a flat or tilted position, they've got the ideal grate edge to produce a branded finish for visual appeal and taste.

V-shaped cast iron burners, radiants and baffle plates are all easily removed for cleaning.



Gas Waterless Woks

Available in 600mm, 1200mm and 1800mm



Manufactured in New Zealand Cobra woks utilise a welded frame full chassis with a double skin wok deck that delivers a robust, long-lasting surface. These models do not require any water to cool the wok deck, increasing energy efficiency and reducing steam.

They're ready with the power too. The 95MJ/hr 24 jet (C) chimney burner and 105MJ/hr 18 jet (D) duckbill burners deliver outstanding power, and flame failure with the pilot burner is fitted as standard. The gas flame is controlled via use of the main burner level control handles, which are perfectly located for easy use. All Cobra woks are a compact 800mm in depth and offer a 14" wok ring that suits woks between 40cm – 60cm / 16-24".



WATERLESS WOK MODELS
AVAILABLE WITH DUCK BILL
AND/OR CHIMNEY BURNERS,
WATERLESS STOCKPOT
AVAILABLE WITH DUCKBILL
BURNER ONLY

Gas Waterless Stockpot

Available in 600mm

The Cobra waterless stockpot utilises a cast iron pot-stand that is positioned at 600mm in height for simple, easy use. This unit utilises a 70MJ Duckbill burner, making it suitable for a range of stockpot sizes (the largest capacity is 150 litres).

Everything here is designed for maximum efficiency and minimum effort. The flame/heat setting is regulated by use of a gas lever that is ideally positioned on the front control panel. Pot filling is by way of a water laundry swivel arm located on the high splashback, ensuring safe pot clearance during use.



Single Pan Gas Noodle / Pasta Cooker

Available in 450mm

The Cobra noodle cooker and pasta cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect noodles and pasta.

From variable high boil to standby simmer our patented infrared burner system maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings.

Flexibility of use is excellent too. The standard provision of five baskets allows five different noodles to be cooked at the same time, the pasta cooker has six baskets.



Gas Salamander

Available in 900mm

Melting, grilling or toasting? Then this salamander is the perfect choice. Able to be placed either on a bench or wall mounted, this salamander is a versatile and valuable addition to any modern kitchen.

The power within Cobra salamanders is exceptional - the strong infrared burners offering far greater efficiency and high performance when compared to standard blue flame systems.



Gas Griddle Toaster

Available in both
600 and 900mm

It's the best of both worlds – the full griddle plate performance, plus the convenient benefit of a toasting compartment.

The Cobra griddle toaster has specially designed burners and stainless steel radiants perform two different functions, heating the 12mm thick grill plate and providing heat to the toasting rack with five toasting rack positions to choose from.

Single Pan Gas Fryer

Available in 400mm

Even the smallest kitchen will generally have a big need for a good fryer. That's why the Cobra fryer has been carefully designed to deliver the highest levels of performance – it's vital this valuable tool continues to deliver consistent quality.

The Cobra fryer features a stainless steel pan and external finish. It's the fryer that can take the knocks, and just keep delivering. It also has an effective 'cool zone' that delivers longer oil life, high efficiency and it's easy to clean.

BEST IN CLASS.

Options that inspire creativity.

CP4
Pasta Cooker

C450
Infill Bench

CR9D
Six burner Gas Range

CB9
Gas Barbecue



A SUGGESTED À LA CARTE RESTAURANT LINEUP



CS9
Gas Salamander

C900-S
Infill Bench
with Salamander
Upstand

CF2
Gas Fryer

CF2
Gas Fryer

C6B
Gas Griddle

EC40M10
Turbofan Combi

SK40-10A
Stand

COBRA®

YOUR STYLE, YOUR WAY



À la carte dining.

Simple sophistication shines as à la carte dining gets a makeover. Sleek contemporary restaurants require systems that step up to produce food that appeals to the senses and sets the agenda for a new approach to dining. Cobra delivers with functional, powerful pieces that adapt to the most innovative of food approaches.

Lead the field: Free yourself to focus on your brand with a range that delivers on performance without fuss.



Fusion dining.

Cobra's edgy range delivers the flow, form and function needed by contemporary chefs. Combining refined styling with power and versatility, Cobra creates space for the creativity to fuse ethnic influences with firm favourites to keep pace with the ever-changing restaurant business.

Your style, your way: Our customers told us they needed equipment to evolve with them. We've responded with fresh tools that work with core pieces to design a kitchen unique to each customer's signature style - today and tomorrow.

CULINARY LIBERATION.

Design the way you want.

CW2H
Gas Waterless Woks

C600
Infill Bench

CN4
Noodle Cooker

CB6
Gas Barbecue



A SUGGESTED FUSION RESTAURANT LINEUP



C6B
Gas Griddle

C600
Infill Bench

CF2
Gas Fryer

EC40M10
Turbofan Combi

SK40-10A
Stand

COBRA[®]
YOUR STYLE, YOUR WAY

E33T5

Turbofan Oven

H10T

Turbofan Holding Cabinet

C900

Infill Bench

H10T

Turbofan Holding Cabinet



Ready to go.

Restaurant-quality meals in homes means equipment not only designed to create the dish, but keep it hot, fresh and full of flavour. Turbofan ovens and holding cabinets deliver responsive, game-changing technology that produce not only perfectly cooked food but the ability to hold it at optimal temperatures.

Future proof: Multi-functional pieces with a variety of applications provide flexibility, suiting your food style now and in future. Change up your menu, refresh your style or reboot your approach - Cobra adapts alongside you.



Asian inspired dining.

Asian-inspired pieces take your passion for flavour to a new level. Stay on the cutting edge of food trends with powerful woks, waterless stock pots and speedy noodle cookers that will give you the flexibility to create your own fusion style.

World cuisine: The global village brings new tastes and textures to experiment with. Cobra gives you tools with the power, affordability and flexibility to develop a fresh style incorporating the tastes of Asia.

COBRA®
YOUR STYLE, YOUR WAY

ASIA REIMAGINED.

Flexibility in your line-up.

CW3H
Gas Waterless Woks

CSP6
Gas Waterless
Stockpot



A SUGGESTED ASIAN RESTAURANT LINEUP



CN4
Noodle Cooker

C600
Infill Bench

CT6
Gas Griddle Toaster

C450
Infill Bench

CF2
Gas Fryer

COBRA®
YOUR STYLE, YOUR WAY

PUSHING THE LIMITS OF SPACE AND STYLE.

CF2
Gas Fryer

C6B
Gas Griddle

CR9D
Gas Range Static Oven



A SUGGESTED CAFÉ LINEUP

CS9
Gas Salamander

C900-S
Infill Bench
with Salamander
Upstand

CP4
Pasta Cooker

E33T5
Turbofan Oven

H10T
Turbofan
Holding Cabinet



COBRA®
YOUR STYLE, YOUR WAY



Café.

Urban and intriguing or full of country charm - whatever the style, Cobra's versatility helps manage the peaks and troughs of a busy cafe. Mix and match key pieces with specialised additions such as the gas salamander or griddle toaster to customise your kitchen to match your vibe.

Maintain your edge: The competitive cafe environment demands operators stand out. Cobra's core reliability and functionality mean you can focus on delivering for your customers.



It's show time.

Feeding a crowd demands no-nonsense equipment that delivers next-level flexibility and capacity. Toast, grill, bake - then keep it perfect with Cobra's versatile range with the right size for every venue.

Quality and quantity: Cobra's performance and capability ensures no quality compromise when producing food on a large scale or in a short time frame. Feel confident under pressure knowing Cobra handles the heat.

FAST AND FLEXIBLE.

Cook, hold, serve.



A SUGGESTED EVENT CENTRE LINEUP

E33T5
Turbofan Oven
H10T
Turbofan
Holding Cabinet

H10T
Turbofan
Holding Cabinet



COBRA®
YOUR STYLE, YOUR WAY

GAS COOKTOP / GAS GRIDDLE 600mm



C6B Griddle Gas Cooktop

- STANDARD FEATURES
- 600mm wide
 - 2 griddle burners with pilot, flame failure and piezo ignition
 - Machine finished griddle plate 12mm thickness
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C6C Two Burner/Griddle Gas Cooktop

- STANDARD FEATURES
- 600mm wide
 - 2 open burners
 - 300mm griddle plate
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - 1 griddle burner with pilot, flame failure and piezo ignition
 - Griddle plate machine finished 12mm thickness
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C6D Four Burner Gas Cooktop

- STANDARD FEATURES
- 600mm wide
 - 4 open burners
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915m
INCL. SPLASHBACK 1085mm



C6B-B Griddle Gas Cooktop Bench Model

- STANDARD FEATURES
- Countertop bench model
 - 600mm wide
 - 2 griddle burners with pilot, flame failure and piezo ignition
 - Machine finished griddle plate 12mm thickness
 - Adjustable bench feet
 - Stainless steel finish

W 600mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C6C-B Two Burner/Griddle Gas Cooktop Bench Model

- STANDARD FEATURES
- Countertop bench model
 - 600mm wide
 - 2 open burners
 - 300mm griddle plate
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - 1 griddle burner with pilot, flame failure and piezo ignition
 - Griddle plate machine finished 12mm thickness
 - Adjustable bench feet
 - Stainless steel finish

OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C6D-B Four Burner Gas Cooktop Bench Model

- STANDARD FEATURES
- Countertop bench model
 - 600mm wide
 - 4 open burners
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - Adjustable bench feet
 - Stainless steel finish

OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 315mm
INCL. SPLASHBACK 485mm

GAS COOKTOP / GAS GRIDDLE 900mm



C9A
Griddle Gas Cooktop

- STANDARD FEATURES
- 900mm wide
 - 3 griddle burners with pilot, flame failure and piezo ignition
 - Machine finished griddle plate 12mm thickness
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9B
Two Burner/Griddle Gas Cooktop

- STANDARD FEATURES
- 900mm wide
 - 2 open burners
 - 600mm griddle plate
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - 2 griddle burner with pilot, flame failure and piezo ignition
 - Griddle plate machine finished 12mm thickness
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

- OPTION
- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9C
Four Burner/Griddle Gas Cooktop

- STANDARD FEATURES
- 900mm wide
 - 4 open burners
 - 300mm griddle plate
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - 1 griddle burner with pilot, flame failure and piezo ignition
 - Griddle plate machine finished 12mm thickness
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

- OPTION
- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9D
Six Burner Gas Cooktop

- STANDARD FEATURES
- 900mm wide
 - 6 open burners
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

- OPTION
- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9A-B
Griddle Gas Cooktop
Bench Model

- STANDARD FEATURES
- Countertop bench model
 - 900mm wide
 - 3 griddle burners with pilot, flame failure and piezo ignition
 - Machine finished griddle plate 12mm thickness
 - Adjustable bench feet
 - Stainless steel finish

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C9B-B
Two Burner/Griddle Gas Cooktop
Bench Model

- STANDARD FEATURES
- Countertop bench model
 - 900mm wide
 - 2 open burners
 - 600mm griddle plate
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - 2 griddle burner with pilot, flame failure and piezo ignition
 - Griddle plate machine finished 12mm thickness
 - Adjustable bench feet
 - Stainless steel finish

- OPTION
- Optional pilot and flame failure on open burners

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm

GAS COOKTOP / GAS GRIDDLE 900mm



C9C-B
Four Burner/Griddle Gas Cooktop
Bench Model

- STANDARD FEATURES
- Countertop bench model
 - 900mm wide
 - 4 open burners
 - 300mm griddle plate
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - 1 griddle burner with pilot, flame failure and piezo ignition
 - Griddle plate machine finished 12mm thickness
 - Adjustable bench feet
 - Stainless steel finish

- OPTION
- Optional pilot and flame failure on open burners

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C9D-B
Six Burner Gas Cooktop
Bench Model

- STANDARD FEATURES
- Countertop bench model
 - 900mm wide
 - 6 open burners
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - Adjustable bench feet
 - Stainless steel finish

- OPTION
- Optional pilot and flame failure on open burners

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm

GAS RANGE STATIC OVEN 600mm



CR6B
Griddle Gas Range Static Oven

- STANDARD FEATURES
- 600mm wide
 - 2 griddle burners with pilot, flame failure and piezo ignition
 - Machine finished griddle plate 12mm thickness
 - High crown static oven
 - 1/1 GN pan capacity
 - Manual pilot ignition
 - Side hinged door
 - Vitreous enameled oven liner
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR6C
Two Burner/Griddle Gas Range
Static Oven

- STANDARD FEATURES
- 600mm wide
 - 2 open burners
 - 300mm griddle plate
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - 1 griddle burner with pilot, flame failure and piezo ignition
 - Griddle plate machine finished 12mm thickness
 - High crown static oven
 - 1/1 GN pan capacity
 - Manual pilot ignition
 - Side hinged door
 - Vitreous enameled oven liner
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

- OPTION
- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR6D
Four Burner Gas Range Static Oven

- STANDARD FEATURES
- 600mm wide
 - 4 open burners
 - 22MJ open burner rating
 - Flame failure standard on open burners
 - Cast iron burners and vitreous enamel potstands
 - High crown static oven
 - 1/1 GN pan capacity
 - Manual pilot ignition
 - Side hinged door
 - Vitreous enameled oven liner
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

- OPTION
- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS RANGE STATIC OVEN 900mm



CR9A Gristle Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 3 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR9D Six Burner Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 6 open burners
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR9C Four Burner/Griddle Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 4 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR9B Two Burner/Griddle Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 2 open burners
- 600mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS BARBECUE 600mm / 900mm



CB6
Gas Barbecue

- STANDARD FEATURES
- 600mm wide
 - Stainless steel grease tray
 - Reversible top grates
 - Inclined position to reduce flare and enhance grease run
 - 2 x 33MJ/hr, 9kW aluminised burners
 - Flame failure protection with continuous pilot burner and piezo ignition
 - Lift out grates, radiants and baffles for cleaning
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CB9
Gas Barbecue

- STANDARD FEATURES
- 900mm wide
 - Stainless steel grease tray
 - Reversible top grates
 - Inclined position to reduce flare and enhance grease run
 - 3 x 33MJ/hr, 9kW aluminised burners
 - Flame failure protection with continuous pilot burner and piezo ignition
 - Lift out grates, radiants and baffles for cleaning
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Stainless steel finish
 - Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CB6-B
Gas Barbecue Bench Model

- STANDARD FEATURES
- Countertop Bench Model
 - 600mm wide
 - Stainless steel grease tray
 - Reversible top grates
 - Inclined position to reduce flare and enhance grease run
 - 2 x 33MJ/hr, 9kW aluminised burners
 - Flame failure protection with continuous pilot burner and piezo ignition
 - Lift out grates, radiants and baffles for cleaning
 - Adjustable bench feet
 - Stainless steel finish

W 600mm D 800mm H 415mm
INCL. SPLASHBACK 585mm



CB9-B
Gas Barbecue Bench Model

- STANDARD FEATURES
- Countertop Bench Model
 - 900mm wide
 - Stainless steel grease tray
 - Reversible top grates
 - Inclined position to reduce flare and enhance grease run
 - 3 x 33MJ/hr, 9kW aluminised burners
 - Flame failure protection with continuous pilot burner and piezo ignition
 - Lift out grates, radiants and baffles for cleaning
 - Adjustable bench feet
 - Stainless steel finish

W 900mm D 800mm H 415mm
INCL. SPLASHBACK 585mm

GAS WATERLESS WOKS



CW1H
600mm One Hole Gas
Waterless Wok

CW1H-C 1 Hole, 1 Chimney Burner
CW1H-D 1 Hole, 1 Duckbill Burner

- STANDARD FEATURES
- 800mm compact depth
 - Cobra suite matching
 - Waterless wok deck
 - 14" wok hole
 - Duckbill and Chimney burner model options
 - 105 MJ/hr 18 jet Duckbill burners
 - 95 MJ/hr 24 jet Chimney burners
 - High splashback with shelf
 - Water folding laundry arm on splashback
 - Rear waste channel
 - Stainless steel spill tray
 - Lift out wok ring
 - Flame failure protection with pilot burner

W 600mm D 800mm H 771mm
INCL. SPLASHBACK 1280mm



CW2H
1200mm Two Hole Gas
Waterless Wok

CW2H-CC 2 Hole, 2 Chimney Burners
CW2H-CD 2 Hole, 1 Chimney, 1 Duckbill Burner
CW2H-DD 2 Hole, 2 Duckbill Burners

- STANDARD FEATURES
- 800mm compact depth
 - Cobra suite matching
 - Waterless wok deck
 - 2 x 14" wok hole
 - Duckbill and Chimney burner model options
 - 105 MJ/hr 18 jet Duckbill burners
 - 95 MJ/hr 24 jet Chimney burners
 - High splashback with shelf
 - Water folding laundry arm on splashback
 - Rear waste channel
 - Stainless steel spill tray
 - Lift out wok ring
 - Flame failure protection with pilot burner

W 1200mm D 800mm H 771mm
INCL. SPLASHBACK 1280mm



CW3H
1800mm Three Hole Gas
Waterless Woks

CW3H-CCC 3 Hole, 3 Chimney Burners
CW3H-CCD 3 Hole, 2 Chimney, 1 Duckbill Burner
CW3H-CDD 3 Hole, 1 Chimney, 2 Duckbill Burners
CW3H-DDD 3 Hole, 3 Duckbill Burners

- STANDARD FEATURES
- 800mm compact depth
 - Cobra suite matching
 - Waterless wok deck
 - 3 x 14" wok hole
 - Duckbill and Chimney burner model options
 - 105 MJ/hr 18 jet Duckbill burners
 - 95 MJ/hr 24 jet Chimney burners
 - High splashback with shelf
 - Water folding laundry arm on splashback
 - Rear waste channel
 - Stainless steel spill tray
 - Lift out wok ring
 - Flame failure protection with pilot burner

W 1800mm D 800mm H 771mm
INCL. SPLASHBACK 1280mm

GAS WATERLESS STOCKPOT



CSP6
600mm Gas Waterless Stockpot

- STANDARD FEATURES
- 800mm compact depth
 - Low 600mm potstand height
 - Cobra suite matching
 - 70 MJ/hr 18 jet Duckbill burner1
 - High splashback with shelf
 - Pot filling water laundry swivel arm on splashback
 - Stainless steel deck
 - Rear waste channel
 - Stainless steel spill tray
 - Cast iron potstand
 - Suits up to 150L Stockpot
 - Flame failure protection with pilot burner

W 600mm D 800mm H 586mm
INCL. SPLASHBACK 1280mm

SINGLE PAN GAS NOODLE / PASTA COOKER



CN4
450mm Single Pan Gas
Noodle Cooker

STANDARD FEATURES

- High performance single pan noodle cooker
- Patented infra-red burner system
- Easy clean 316 grade stainless steel open pan
- 40L water capacity
- Integrated water fill and starch skimmwater faucet
- Five stainless steel noodle baskets supplied
- Hinged basket drain tray
- Safety cut-out thermostat for empty pan/water boil out
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

W 450mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CP4
450mm Single Pan Gas
Pasta Cooker

STANDARD FEATURES

- High performance single pan pasta cooker
- Patented infra-red burner system
- Easy clean 316 grade stainless steel open pan
- 40L water capacity
- Integrated water fill and starch skimmwater faucet
- Six stainless steel pasta baskets supplied
- Hinged basket drain tray
- Safety cut-out thermostat for empty pan/water boil out
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

W 450mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS GRIDDLE TOASTER 600mm / 900mm



CT6
600mm Gas Griddle Toaster

STANDARD FEATURES

- 600mm wide
- 2 x 21MJ/hr burners
- Flame failure protection with continuous pilot burner and piezo ignition
- 12mm thick griddle plate
- 5-position toasting rack
- Full width grease trough and removable collection tray
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CT9
900mm Gas Griddle Toaster

STANDARD FEATURES

- 900mm wide
- 3 x 21MJ/hr burners
- Flame failure protection with continuous pilot burner and piezo ignition
- 12mm thick griddle plate
- 5-position toasting rack
- Full width grease trough and removable collection tray
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS SALAMANDER



CS9 900mm Gas Salamander

- STANDARD FEATURES
- 900mm wide
 - Dual high performance infrared burners
 - Removable easy-clean bottom tray
 - Independently controlled sides
 - Flame failure protection on each burner
 - Wall mounting bracket supplied
 - Stainless steel finish

Optional: Branding plate

W 900mm D 404mm H 434mm
(with mounting bracket D 437)

SINGLE PAN GAS FRYER



CF2 400mm Single Pan Gas Fryer

- STANDARD FEATURES
- 400mm wide single tank fryer
 - 18 litre oil capacity
 - 90 MJ/hr multi-jet target burner
 - 25kg/hr production rate
 - Stainless steel open pan (no tubes)
 - 30mm drain valve
 - Mechanical thermostat
 - Manual pilot ignition
 - Baskets and lid included
 - Adjustable front feet and rear rollers
 - Stainless steel finish

W 400mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

INFILL BENCHES



- C300** 300mm Infill Bench
- C450** 450mm Infill Bench
- C600** 600mm Infill Bench
- C900** 900mm Infill Bench
- C900-S** 900mm Infill Bench with Salamander upstands

- STANDARD FEATURES
- Cobra suite matching
 - Fully modular
 - 4 modular widths
 - Salamander upstand model
 - Stainless steel finish
 - Easy clean
 - Flat pack construction

All models
W 300mm, 450mm, 600mm, 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



HERE FOR YOU

Come see for yourself.

With a wide-ranging network of dealer showrooms you'll always be able to experience the power and precision of the Cobra range up close and personal.

Here our skilled chefs and expert sales team can take you through all the functions and options, ensuring you've got every appropriate resource for assessing and choosing new equipment perfectly matched to your unique requirements.

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Standard

Designed and manufactured by



ISO9001

All Cobra 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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CW1H, CW2H, CW3H, CSP6
Cert. No. AGA 8593G

CN4, CP4
Cert. No. AGA 7027G

C6, C9, CR6, CR9
Cert. No. AGA 7225G

CB6, CB9
Cert. No. AGA 6878G

CS9
Cert. No. AGA 4337G

CT6, CT9
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