

Technical data sheet for

# GAS GRIDDLE ELECTRIC CONVECTION OVEN RANGE 900mm

GPE56

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 23kW thermostatic griddle burner system
- Separate left and right heat zones
- GN 2/1 6.6kW electric convection 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 304 stainless steel bull nose
- Hob sides 1.2mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Enamelled hob control panel
- 63mm dia. heavy-duty 1.2mm 304 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
- 2.5mm thick 304 stainless steel splash guards sides and rear
- 2.5mm thick grease channel
- Two 11.5kW 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 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
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm enamelled door inner
- High density fibreglass insulated
- Supplied with two chrome wire oven racks



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## 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
- Over-temperature safety cut-outs

## Oven

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Fan and elements automatic off when doors open

## 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 enamelled oven and door inner
- Access to all parts from front of unit

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### Specifications

#### Burners – Griddle

Two 11.5kW 3 bar chromed steel burners  
Individual pilot, flame failure and piezo ignition

#### Elements – Oven

4.5kW bottom heat element  
2.0kW top heat element

#### Oven Fan Motor

100W

#### Gas power (gross)

23kW, 78,500 Btu/hr

#### Electrical requirements

6.6kW

#### 1 phase connection:

230-240Vac, 50/60hz, 1P+N+E, 27.7A

#### 3 phase connection:

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

L1 9.4A

L2 9.4A

L3 8.3A

#### Plate

Cooking surface 892mm x 530mm, 4728cm<sup>2</sup>

#### Oven Dimensions

Width 665mm

Depth 590mm

Height 385mm

Rack size 660mm x 540mm

Rack positions 4

#### Gas connection

R<sup>3</sup>/<sub>4</sub> (BSP) male

Optional underside connection, please specify when ordering

All units supplied with Natural and LP gas regulator

#### Dimensions

Width 900mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

#### Packing data

1.03m<sup>3</sup>

Width 945mm

Depth 870mm

Height 1255mm

#### Gas types

Available in Natural gas and LP gas, please specify when ordering

Units supplied complete with gas type conversion kits

#### Options

Adjustable feet at rear

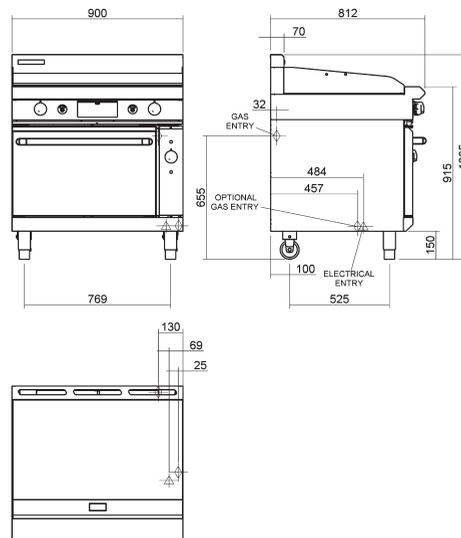
Joining caps

Castors

Ribbed plate options

Mirror chromed plate options

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