

Technical data sheet for
**GAS GRIDDLE ELECTRIC STATIC
OVEN RANGE 1200mm**
GPE508

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 31kW thermostatic griddle burner system
- Separate left, centre, and right heat zones
- GN 2/1 6.5kW electric static oven
- Drop down door
- Storage cabinet on right hand side
- 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
- Full 0.9mm stainless steel storage cabinet on right hand side
- 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
- Three 10.3kW 3 bar even heat burners with three 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
- 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



GPE508

Controls

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

Griddle

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

Technical data sheet for

GAS GRIDDLE ELECTRIC STATIC OVEN RANGE 1200mm

Specifications

Burners – Griddle

Three 10.3kW 3 bar chromed steel burners
Individual pilot, flame failure and piezo ignition

Elements – Oven

4.5kW bottom heat element
2.0kW top heat element

Gas power (gross)

31kW, 105,700 Btu/hr

Electrical requirements

6.5kW

1 phase connection:

230-240Vac, 50/60hz, 1P+N+E, 27A

3 phase connection:

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

L1 9.4A

L2 9.4A

L3 8.3A

Plate

Cooking surface 1192mm x 530mm, 6318cm²

Oven Dimensions

Width 665mm

Depth 590mm

Height 385mm

Rack size 660mm x 540mm

Rack positions 4

Gas connection

R³/₄ [BSP] male

Optional underside connection, please specify when ordering

All units supplied with Natural and LP gas regulator

Dimensions

Width 1200mm

Depth 812mm

Height 915mm

Incl. splashback 1085mm

Packing data

1.36m³

Width 1245mm

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

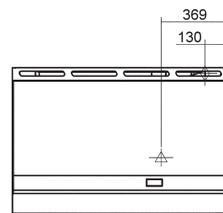
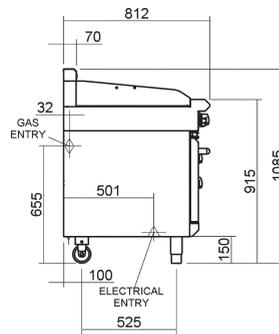
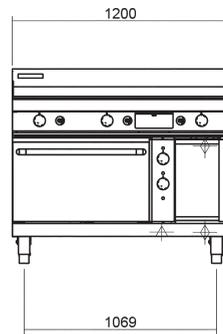
Joining caps

Castors

Ribbed plate options

Mirror chromed plate options

GPE508



BLUE SEAL

www.blueseal.co.uk
www.bluesealevolution.com

United Kingdom

Blue Seal Limited

Unit 67

Gravelly Business Park

Gravelly

Birmingham B24 8TQ

England

Telephone 0121-327 5575

Facsimile 0121-327 9711

Email sales@blue-seal.co.uk

www.blue-seal.co.uk

Australia

Moffat Pty Limited

740 Springvale Rd

Mulgrave

Victoria 3170

Australia

Telephone 03-9518 3888

Facsimile 03-9518 3833

Email vsales@moffat.com.au

www.moffat.com.au

New Zealand

Moffat Limited

16 Osborne St

PO Box 10-001

Christchurch 8011

New Zealand

Telephone 03-389 1007

Facsimile 03-389 1276

Email sales@moffat.co.nz

www.moffat.co.nz



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
EVOLUTIONSERIES

Printed in China
© Copyright Moffat Ltd
Moffat/4825-UK/BH/2.5M/12.06

