

Technical data sheet for
**GAS GRIDDLE ELECTRIC CONVECTION
 OVEN RANGE 1200mm**
 GPE58

- Heavy-duty thermostatic gas griddle
- 20mm thick griddle plate
- Ribbed plate options
- Mirror chromed plate options
- Top weld sealed plates
- 108MJ thermostatic griddle burner system
- Separate left, centre, and right heat zones
- GN 2/1 6.6kW electric convection oven
- Drop down door
- Storage cabinet on right hand side
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



GPE58

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
- Oven sides 0.9mm 304 stainless steel
- Vitreous 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 36MJ 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 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 vitreous enamelled door inner
- High density fibreglass insulated
- 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, 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

- 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 vitreous enamel oven and door inner
- Access to all parts from front of unit

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Specifications

Burners – Griddle

Three 36MJ 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

108MJ/hr, 30kW

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 9.0A

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

R 3/4 (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

Other gas types on request

Options

Adjustable feet at rear

Joining caps

Castors

Ribbed plate options

Mirror chromed plate options

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