

ELECTRIC COOKTOPS 900mm

E516D-B, E516D-CB, E516D-LS, E516D-RB, E516C-B, E516C-CB, E516C-LS, E516C-RB, E516B-B, E516B-CB, E516B-LS, E516B-RB, E516A-B, E516A-CB, E516A-LS, E516A-RB

- Heavy-duty construction
- 2.4kW open radiant elements
- Optional hot plate elements
- 300mm, 600mm and 600mm griddle plate options
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Rear rollers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



E516D-LS

Overall Construction

Cooktop

- Welded hob with 1.5mm 304 stainless steel bull nose
 - Side panels 1.2mm 304 stainless steel
 - Splashback 1.2mm 304 stainless steel
 - Vitreous enamelled control panel
 - 2.4kW open radiant elements in heavy-duty welded element frames
 - Stainless steel spill trays
 - Hot plate elements with machine finished 8mm steel plate (optional extra)
 - 12mm thick mild steel griddle plates
 - 2.5mm 304 stainless steel griddle splash guards
 - Aluminised steel internal construction
- Griddle sections are standard on RH side. Available on LH side or centre to order.

Bench mount (supplied as –B model)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet
- Adjustable height 80mm – 105mm

Cabinet Base (supplied as –CB model)

- Fully modular for match suite finish
- Double skin 0.9mm 304 stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear

Leg Stand (supplied as –LS model)

- Fully modular for matched suite finish
- Framed top for connection to Cooktop
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with two adjustable feet at front and two rollers at rear
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Quick assembly design

Refrigerated Base (supplied as –RB model)

- Self contained suite matched modular base
- Ventilated system with R134a refrigerant
- -2 to +8°C temperature (Tropical Climate rated)
- Two GN 1/1 drawers
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

Controls

Cooktop

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Radiant elements with energy regulator controls
- Hot plate elements with energy regulator controls
- 50-320°C thermostat per 300mm griddle section
- Indicator lights for power and heating for each griddle control
- Power indicator light for each element control

Refrigerated Base

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2 to +8°C temperature range

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Removable vitreous enamelled element module and hob spill trays
- Lift up element and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

ELECTRIC COOKTOPS 900mm

E516D-B, E516D-CB, E516D-LS, E516D-RB, E516C-B, E516C-CB, E516C-LS, E516C-RB,
E516B-B, E516B-CB, E516B-LS, E516B-RB, E516A-B, E516A-CB, E516A-LS, E516A-RB

Specifications

Cooktop

2.4 kW Open Radiant elements
2.0 kW Hot Plate elements
3.4 kW Griddle elements
(per 300mm griddle section)

Griddle Plate

300mm Griddle cooking surface
292mm x 475mm, 1387cm²
600mm Griddle cooking surface
592mm x 475mm, 2812cm²
900mm Griddle cooking surface
892mm x 475mm, 4237cm²

Electrical requirements

E516D

14.4 kW, 400-415Vac, 50/60hz, 3P+N+E, 20A/phase

E516C

13 kW, 400-415Vac, 50/60hz, 3P+N+E,
20A/phase max

E516B

11.6 kW, 400-415Vac, 50/60hz, 3P+N+E,
20A/phase max

E516A

10.2 kW, 400-415Vac, 50/60hz, 3P+N+E,
15A/phase max

Refrigerated Base

Type

Ventilated system

Refrigerant

R134a (160grams)

Climate classification

T - tropical

Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E
3 pin plug 10A cordset fitted

Dimensions

Bench models

Width 900mm
Depth 812mm
Height 315mm
Incl. splashback 485mm

All models (excluding Bench model)

Width 900mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight

Bench and Leg Stand models

90kg

Cabinet Base and Refrigerated Base models

130kg

Packing data

Bench and Leg Stand models

0.55m³, 135kg
Width 945mm
Depth 870mm
Height 665mm

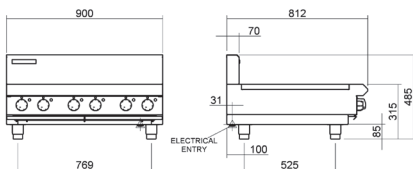
Cabinet Base and Refrigerated Base models

1.03m³, 195kg
Width 945mm
Depth 870mm
Height 1255mm

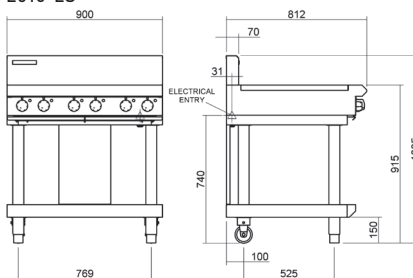
Options

Adjustable feet at rear
Hot plate elements
(replace individual open radiant elements)
Ribbed griddle plates

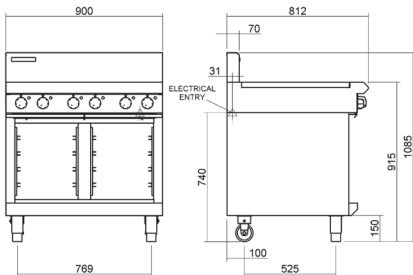
E516-B



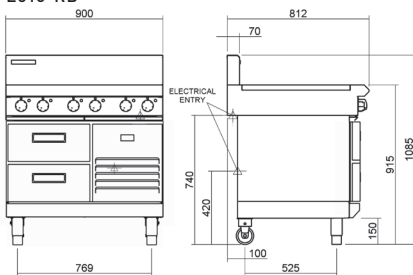
E516-LS



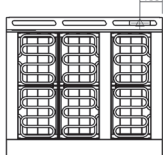
E516-CB



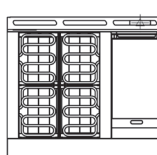
E516-RB



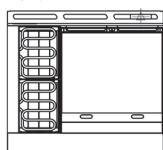
E516D



E516C



E516B



moffat.com.au

moffat.co.nz

Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +613-9518 3888
Facsimile +613-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +612-8833 4111
nswsales@moffat.com.au

South Australia
Telephone +613-9518 3888
vsales@moffat.com.au

Queensland
Telephone +617-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +618-9413 2400
wasales@moffat.com.au

New Zealand

moffat.co.nz

Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz



ISO9001
Quality
Management
Standard

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
AN.BSE.01.2020