

Cobra®



MOFFAT®



Why Cobra

Cobra represents outstanding value, performance and most importantly reliability. Cobra is ideally suited to small and medium sized eateries whilst offering a flexible range of products. The Cobra range of Cooktops, Barbecues and Griddle Toasters have a unique open cabinet base offering increased storage space as standard.

The Open Burner

Cobra's 22MJ open burners are a simple two piece construction for easy cleaning. Robust controls give a hi to lo turndown to simmer position with safe push'n'turn on or off settings.

Moveable

All modular units feature sturdy legs at the front with rollers at the rear for ease of placement and servicing.

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Meet the Cobra series of modular kitchen equipment.

This new range provides a simple, effective system of cooking, one that can be used in small to mid-size kitchens from entry-level restaurants to cafes and takeaway spots. Each piece is designed and built to meet three main criteria - that they be affordable, functional and reliable.

The main advantage of the Cobra range is the economical price tag. Often the key to small business is simplicity, and Cobra offers the essential range of equipment solutions to meet your needs. What's more, the range is backed with the service and after sales support that makes all the difference amid the hustle and bustle of the modern day kitchen.

Every Cobra product is modular, with no assembly required. The ease of use doesn't stop there, with the stainless steel finish adding to the overall durability and functionality.



Gas Cooktop / Gas Griddle 600mm



C6D

The Cobra Gas Cooktop has been designed to meet every standard the busy kitchen demands. Available in both 600mm and 900mm, the cooktop is mounted on a cabinet base offering convenient storage. The simple lift-out 22MJ rated open burner provides performance and easy cleaning. And the cast iron burners and trivets are finished to the highest quality in vitreous enamel for good looks and durability.

Fitting a griddle to your cooktop allows an even greater degree of flexibility. Optioning the size of the griddle (from 300mm to the entire cooktop surface) adds to the overall capability of the Cobra cooktop.

The Standards

Stainless steel finish

22MJ open burners

Cast iron burners and vitreous enamel pot stands

600MM WIDE MODULE

2 or 4 open burner configuration

Griddle options – 300mm and 600mm machine finished 12mm thickness, with piezo ignition

900MM WIDE MODULE

2,4 or 6 open burner configuration

Griddle options – 300mm, 600mm, and 900mm machine finished 12mm thickness, with piezo ignition

Open cabinet base for extra storage

Adjustable front feet and rear rollers

Fully modular

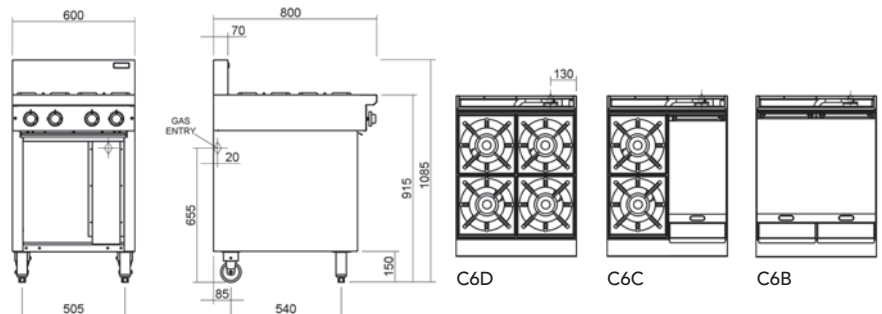
Optional: Flame failure protection on open burners



C6C



C6B



TECHNICAL DATA GAS COOKTOP / GAS GRIDDLE 600MM

Burners	C6D 88MJ/hr, 22kW C6C 64MJ/hr, 16kW C6B 40MJ/hr, 10kW	R ³ / ₄ (BSP) male 130mm from RH side, 20mm from rear, and 655mm from floor <i>All units supplied with Natural and LP gas regulator</i>	Width 600mm Depth 800mm Height 915mm Incl. splashback 1085mm	Packing data 0.70m ³ Width 640mm Depth 865mm Height 1255mm 72kg nett weight 122kg packed weight	Gas types Available in Natural gas and LP gas, please specify when ordering <i>Other gas types on request</i>
Gas power	Gas connection	Dimensions			

Gas Cooktop / Gas Griddle 900mm



C9A



300mm, 600mm or 900mm wide griddle plate can be specified on a Cobra 900mm cooktop.



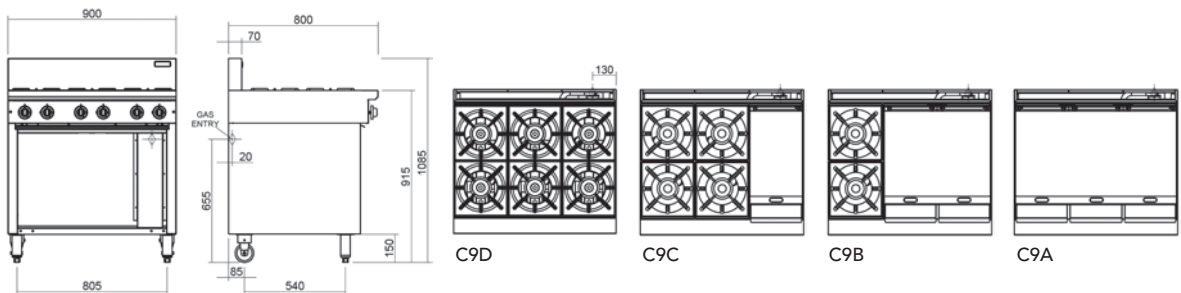
C9D



C9C



C9B



TECHNICAL DATA GAS COOKTOP / GAS GRIDDLE 900MM

Burners

Open Burners;
22MJ/hr, 5.5kW each
Griddle Burners;
20MJ/hr, 5.0kW per
300mm section

Gas power

C9D 132MJ/hr, 33kW
C9C 108 MJ/hr, 27kW
C9B 84MJ/hr, 21kW
C9A 60MJ/hr, 15kW

Gas connection

R³/₄ (BSP) male
130mm from RH side,
20mm from rear, and
655mm from floor
*All units supplied with
Natural and LP gas
regulator*

Dimensions

Width 900mm
Depth 800mm
Height 915mm
Incl. splashback
1085mm

Packing data

1.02m³
Width 940mm
Depth 865mm
Height 1255mm
100kg nett weight
165kg packed weight

Gas types

Available in Natural
gas and LP gas, please
specify when ordering
*Other gas types on
request*

Gas Range Static Oven 600mm



CR6D

The centerpiece of any kitchen, the oven range needs to be the 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. The high crown height means the oven can consistently deliver the volume required in small and medium-sized eateries.

The optional hob variations allow for a configuration to suit your specific needs and the cast iron burners are removable for quick cleaning. Pot stands, oven liners and the steel oven base tray are all fully vitreous enameled, allowing for a ready-to-go, easy-to-use oven.

The Standards

- Stainless steel finish
- 22MJ burners
- Cast iron burners and vitreous enamel pot stands
- Manual pilot ignition
- High crown static oven
- Welded vitreous enameled oven liner
- 600MM WIDE MODULE
- 2 or 4 open burner configuration
- Griddle options – 300mm and 600mm machine finished 12mm thickness, with piezo ignition
- Side hinged door
- 900MM WIDE MODULE
- 2,4 or 6 open burner configuration
- French door system
- Griddle options – 300mm, 600mm, and 900mm machine finished 12mm thickness, with piezo ignition
- Adjustable front feet and rear rollers
- Fully modular

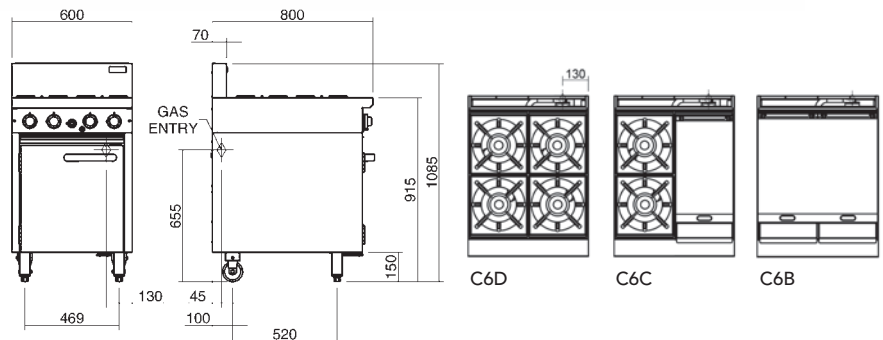
Optional: Flame failure protection on open burners



CR6C



CR6B



C6D

C6C

C6B

TECHNICAL DATA GAS RANGE STATIC OVEN 600MM

Burners	Gas power	Oven Dimensions	Gas connection	Dimensions	Packing data	Gas types
Open Burners; 22MJ/hr, 5.5kW each	CR6D 112MJ/hr, 30.7kW	Width 460mm Depth 615mm Height 365mm	R3/4 (BSP) male 130mm from RH side, 20mm from rear, and 655mm from floor	Width 600mm Depth 800mm Height 915mm Incl. splashback 1085mm	0.7m3 Width 640mm Depth 865mm Height 1255mm 115kg nett weight 167kg packed weight	Available in Natural gas and LP gas, please specify when ordering Other gas types on request
Griddle Burners; 20MJ/hr, 5.0kW per 300mm section	CR6C 88MJ/hr, 24.2kW	Rack size 450mm x 590mm Rack positions 4	All units supplied with Natural and LP gas regulator			
Oven; 24MJ, 6.7kW	CR6B 64MJ/hr, 17.7kW					

Gas Range Static Oven 900mm



The 900mm wide Cobra Oven Range features a full width oven with generous crown height.



CR9D



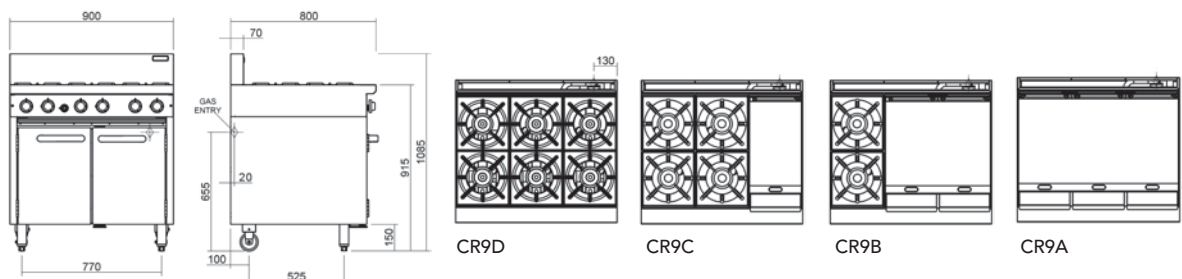
CR9C



CR9B



CR9A



TECHNICAL DATA GAS RANGE STATIC OVEN 900MM

Burners	Gas power	Oven Dimensions	Gas connection	Dimensions	Packing data	Gas types
Open Burners; 22MJ/hr, 5.5kW each	CR9D 160MJ/hr, 40.5kW	Width 760mm	R3/4 (BSP) male	Width 900mm	1.02m ³	Available in Natural gas and LP gas, please specify when ordering <i>Other gas types on request</i>
Griddle Burners; 20MJ/hr, 5.0kW per 300mm section	CR9C 136MJ/hr, 34.5kW	Depth 615mm	130mm from RH side, 20mm from rear, and 655mm from floor	Depth 800mm	Width 940mm	
Oven; 28MJ, 7.5kW	CR9B 112MJ/hr, 28.5kW	Height 365mm	<i>All units supplied with Natural and LP gas regulator</i>	Height 915mm	Depth 865mm	
	CR9A 88MJ/hr, 22.5kW	Rack size 750mm x 590mm Rack positions 4		Incl. splashback 1085mm	Height 1255mm 145kg nett weight 210kg packed weight	

Ready when you are.



Gas Barbecue 600mm



CB6

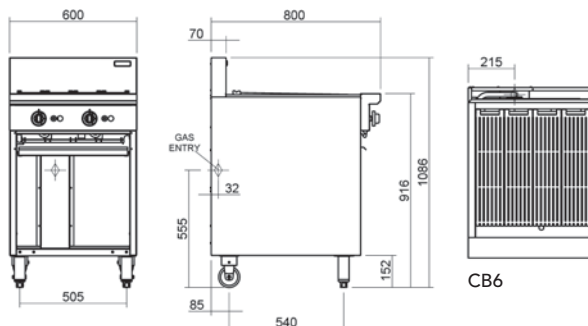
Unlock the taste of genuine barbecue flavour. The Cobra Barbecue can deliver that experience without breaking the budget... or the floor plan.

The cast iron grates, used in either a flat or tilted position, have the ideal edge to produce a fine branded finish. V-shaped cast iron burners, radiants and baffle plates are all easily removed for cleaning.

The Standards

- 600mm wide
- Stainless steel finish
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 2 x 33MJ/hr, 9kW aluminized 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

Grates can be used flat or tilted.



CB6

TECHNICAL DATA GAS BARBECUE 600MM

Burners	Cooking surface area	Gas connection	Dimensions	Packing data	Gas types
2 x 33MJ/hr, 9kW U-burners	540mm x 500mm, 2700cm ²	R1/2 (BSP) male 215mm from LH side, 32mm from rear, and 555mm from floor	Width 600mm Depth 800mm Height 915mm Incl. splashback 1085mm	0.70m ³ Width 640mm Depth 865mm Height 1255mm 90kg nett weight 140kg packed weight	Available in Natural gas and LP gas, please specify when ordering Other gas types on request
Gas power 66MJ/hr, 18kW		<i>All units supplied with Natural and LP gas regulator</i>			

Gas Salamander 900mm



CS9

When melting, grilling or toasting the Cobra Salamander is the perfect choice. Able to be placed on a bench or wall mounted they prove versatile addition in the kitchen.

Compared to standard blue flame systems, the powerful infrared burners offer far greater efficiency and high performance.

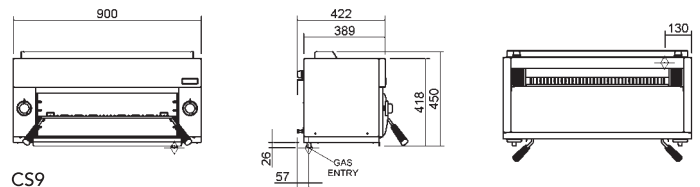
The Standards

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

Optional: Branding plate



Designed to be either bench or wall mounted.



TECHNICAL DATA GAS SALAMANDER 900MM

Burners	Gas connection	Dimensions	Cooking area	Packing data	Gas types	Options at extra cost
2 x 15.75MJ/hr, 4.4kW Maximum consumption 31.5MJ/hr, 8.8kW	R1½ (BSP) female 130mm from right side, 25mm from rear	Height 450mm Width 900mm Depth 389mm (422mm with wall mounting bracket)	Rack size 610mm x 310mm, 1890cm ²	0.32m ³ Width 940mm Depth 520mm Height 640mm 42kg nett weight 69kg packed weight	Available in Natural gas and LP gas, please specify when ordering All units are supplied with gas conversion kits	Branding Plate 610mm x 310mm, 1890cm ²

Affordable, functional, reliable.



Gas Griddle Toaster 600mm



CT6

The Cobra Griddle Toaster offers full griddle plate performance plus the benefit of a toasting compartment.

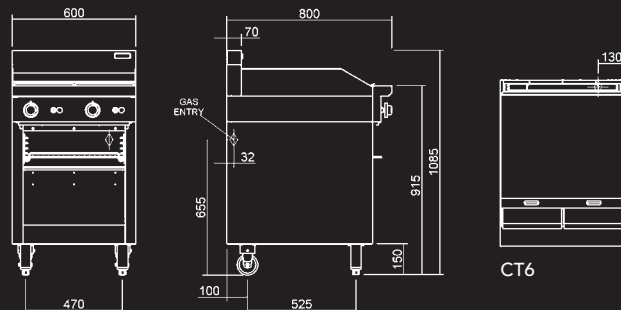
Specially designed burners and stainless steel radiants perform two different functions, heating the 12mm thick grill plate and providing heat to the toasting rack with five toasting rack positions to choose from.

The Standards

- 600mm wide
- Stainless steel finish
- 2 x 21MJ burners
- Variable heat dual gas controls
- 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



Constructed from machine finished mild steel plate.



CT6

TECHNICAL DATA GAS GRIDDLE TOASTER 600MM

Burners

2 x 21MJ/hr, 5.5kW tubular burners with grill radiants

Gas power

42MJ/hr, 11kW

Cooking surface

590mm x 520mm, 3068cm²

Toaster Dimensions

Rack size 430mm x 470mm
Rack positions 4

Gas connection

R1/2 (BSP) male
130mm from RH side, 32mm from rear, and 655mm from floor

All units supplied with Natural and LP gas regulator

Dimensions

Width 600mm
Depth 800mm
Height 915mm
Incl. splashback 1085mm

Packing data

0.70m³
Width 640mm
Depth 865mm
Height 1255mm
93kg nett weight
143kg packed weight

Gas types

Available in Natural gas and LP gas, please specify when ordering
Other gas types on request

Gas Fryer 400mm



CF4

A small kitchen often has big use for a fryer. That's why the Cobra Fryer is high in performance. This open pan fryer provides an effective 'cool zone' that delivers longer oil life, high efficiency and it's easy to clean.

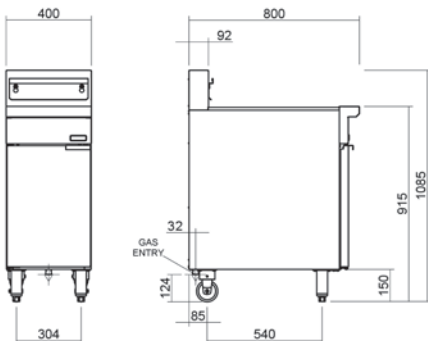
The Cobra fryer features a stainless steel pan and external finish. It's the fryer that can take the knocks, and just keep delivering.

The Standards

- 400mm wide
- Stainless steel finish
- Patented infrared burner system
- Stainless steel open pan
- 25mm drain valve
- 20 litre oil capacity
- Mechanical thermostat
- Manual pilot ignition
- Basket and lids included
- Adjustable front feet and rear rollers



Cobra's open pot design with cool zone ensures longer life of cooking oil.



CF4

TECHNICAL DATA SINGLE PAN GAS FRYER 400MM

Burners	Pan size	Gas connection	Dimensions	Packing data	Gas types
2 x 42.5MJ/hr, 11kW infra-red burners	Oil capacity 21L (37lbs shortening)	R ³ / ₄ (BSP) male	Width 400mm	0.53m ³	Available in Natural gas and LP gas, please specify when ordering
Gas power 85MJ/hr, 22kW	Width 315mm	200mm from RH side, 32mm from rear, and 124mm from floor	Depth 800mm	Width 865mm	<i>Other gas types on request</i>
	Length 380mm	<i>All units supplied with Natural and LP gas regulator</i>	Height 915mm	Depth 490mm	
	Oil frying depth 95mm		Incl. splashback 1085mm	Height 1255mm	
				66kg nett weight	
				106kg packed weight	

Electric Combi Steamers



CMC5



CMC10



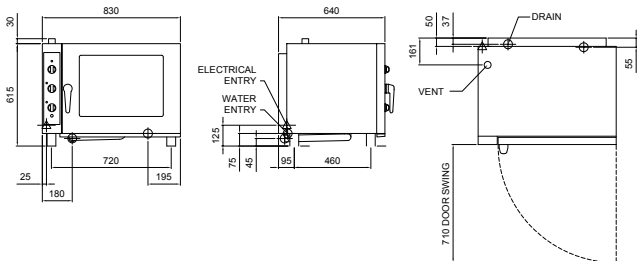
CMC7



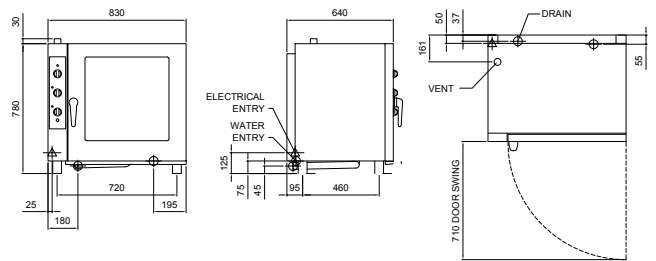
CMC5



CMC7



CMC5 5 x 1/1GN



CMC7 7 x 1/1GN

TECHNICAL DATA ELECTRIC COMBI STEAMER 5 X 1/1GN

Dimensions		Shelves		Power Connection	
Width	830mm	1/1 GN	5	Total (kW)	6.25
Depth	637mm	Shelf Spacings 70mm			
Height	595mm	Supply line voltage			
Weight	64kg	400-415V ~ 50Hz, 3P+N+E			
		Special voltage options available on request.			

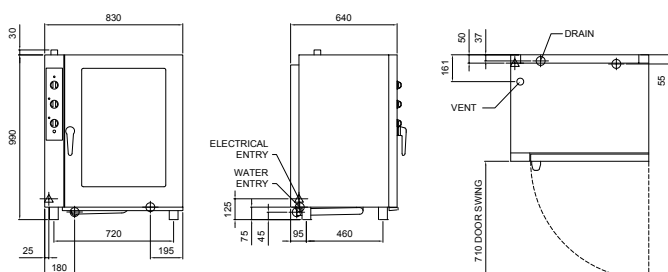
TECHNICAL DATA ELECTRIC COMBI STEAMER 7 X 1/1GN

Dimensions		Shelves		Power Connection	
Width	830mm	1/1 GN	7	Total (kW)	12.5
Depth	637mm	Shelf Spacings 70mm			
Height	760mm	Supply line voltage			
Weight	82kg	400-415V ~ 50Hz, 3P+N+E			
		Special voltage options available on request.			

Increase the flexibility of your operation. Cobra's Electric Combi Steamers are the perfect addition to the Cobra lineup of affordable equipment for the small to mid-size commercial kitchen. Available in 5, 7 and 10 x 1/1 GN tray capacities. All the benefits of combi steamer cooking provided with simple manual controls for cooking mode selection, temperature and time setting.



CMC10



CMC10 10 x 1/1GN

TECHNICAL DATA ELECTRIC COMBI STEAMER 10 X 1/1GN

Dimensions	Shelves	Power Connection
Width 830mm	1/1 GN 10	Total (kW) 12.5
Depth 637mm	Shelf Spacings 70mm	
Height 970mm	Supply line voltage	
Weight 95kg	400-415V ~ 50Hz,	
	3P+N+E	
	Special voltage options available on request.	

The Standards

- Hand shower
- Electromechanical controls
- Selector for convection, steam, combi (preset value) or open door cooling function
- Temperature adjustable for 70°C - 300°C
- Cooking timer up to 120 minutes
- Warning buzzer at end of cooking time
- Operation control indicator lights
- Auto reverse fan for even cooking results
- Standard manual humidifier
- Manual cavity vent
- Oven lights
- Double-glass door
- Rack runners for GN loading
- Moffat MTAS-19175 triple action 3 mic system, including filter head
- (NOTE: ACT, NSW, QLD, VIC & TAS ONLY)

TECHNICAL DATA ELECTRIC COMBI STEAMERS

Installation requirements
(for precise installation instructions, please refer to the unit's installation manual).

Power connection requirements
Multi pole circuit breaker and all pole disconnection isolator switch installed near the appliance.

Installation clearances

- rear 50mm
- right 50mm
- left 500mm*

*Clearance required on fixed installations for service accessibility.

If heat sources are located near the LH side of the Cobra combi, ensure that a minimum distance of 400mm is maintained.

Install in accordance with local body regulations only on horizontal surfaces and not against combustible walls.

Water connection requirements

- cold water
- flow pressure (200-500kPa)
- soft water connection*
- shut-off valve with return flow inhibitor and dirt filter
- water supply R3/4
- 40mm waste water connection

(*Water softener may be required. Please refer to installation manual for water treatment values.)



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ISO9001
Quality
Management
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.



C6, C9	Cert No.7225
CR6, CR9	Cert No.7225
CB6	Cert No.6878
CS9	Cert No.4337
CF4	Cert No.6882
CT6	Cert No.6869

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