

Gas Griddle

Models

- ✓ MVGC60
- ✓ MVGS60

- ✓ MVGC90
- ✓ MVGS90



MVGC60 on stand

Standard Features

- 600mm and 900mm versions available
- C = Polished Chrome Griddle Surface
- S= Steel Top Griddle Surface
- 15mm Thick Griddle plate
- Counter top mounted model
- Full thermostatic control on all burners
- Variable heat zones
- Drainage channel and large capacity fat collection drawer
- Piezo ignition

Options & Accessories

- Open Stand mounted on legs or castors to give a working height of 900mm
- Flexible gas hose
- Also available in Natural Gas or Propane

Specifications

Available in 600mm and 900mm versions, the Moorwood Vulcan griddle is suitable for any size or type of catering establishment, and the Chrome option provides an ideal platform for theatre or front of house cooking.

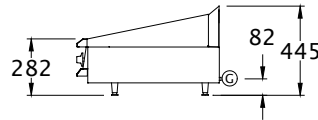
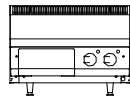
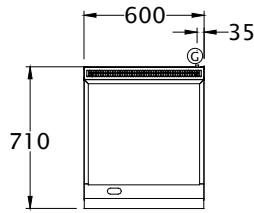
The hard chrome finish facilitates no taste transfer of products during cooking and the reduced temperatures emitted from the surface, ensures a much more pleasant working environment for the chef. Separate heat zones individually regulated for optimum cooking options, allows for varied cooking temperatures and multiple products to be cooked simultaneously. Easy and safe lighting is achieved by incorporating the piezo ignition. The Moorwood Vulcan griddle is easy to clean and requires no special chemicals to aid the cleaning process.

The product is ideal for a hard working kitchen and is designed to provide many years of value-for money service.

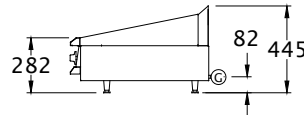
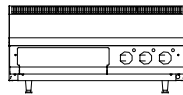
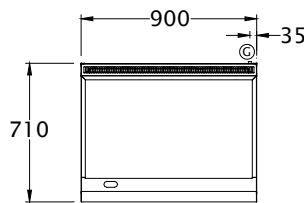
Suites with other Moorwood Vulcan products to make a modular cooking centre



MVGC60
MVGS60



MVGC90
MVGS90



DIMENSIONS

MODEL NO.	OVERALL SIZE			COOKING SURFACE		NET WEIGHT	SHIPPING WEIGHT (APPROX)
	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH		
MVGC60 MVGS60	445mm	600mm	710mm	556mm	505mm	67kg	76kg
MVGC90 MVGS60	445mm	900mm	710mm	856mm	505mm	98kg	109kg

POWER REQUIREMENTS

Model NO.	Gas Consumption per hr. Natural Gas	Gas Consumption per hr. Propane Gas	Gas Connection	Total Output (kW) NG / LP
MVGC60 MVGS60	1.55m ³ /hr	1.17kg/hr	R 1/2"	16.8 / 16.6
MVGC90 MVGS60	2.33m ³ /hr	1.75kg/hr	R 1/2"	25.2 / 24.9

If using a flexible snap on connection hose, a 3/4" diameter is required. Please consult the Technical Manual or CORGI regulations for further details. Please allow adequate clearance for Connection elbow & governor arrangement behind equipment

For further information on MV products and services or advice on which unit suits you best please contact the sales department.

Model Specification

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