

**MOFFAT**<sup>®</sup>



**COBRA**<sup>®</sup>

YOUR STYLE, YOUR WAY



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**COBRA**<sup>®</sup>  
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**NO RESTRAINTS.  
NO BOUNDARIES.**

Cobra has tomorrow in its sights.

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## Uncompromised performance.

Powerful, the Cobra Series is the solution for those who demand reliability and capability. Styling is modern and fuss-free with the focus on performance.

**Effortless:** Robust controls give a high to low turndown to simmer position, with safe 'push'n'turn' on or off settings, and Cobra's 22MJ open burners are made as a simple two-piece construction for easy cleaning.

**Easy:** The Cobra range of cooktops, barbecues and griddle toasters have a unique open cabinet base offering increased storage space as standard. All modular units (excluding woks and stockpots) feature sturdy legs at the front with rollers at the rear, making placement and servicing quick and convenient.

**Everywhere:** Cobra is suited to a large range of eateries – anywhere that needs solid raw power, specific cooking equipment that offers cuisine flexibility when cooking a diverse menu.



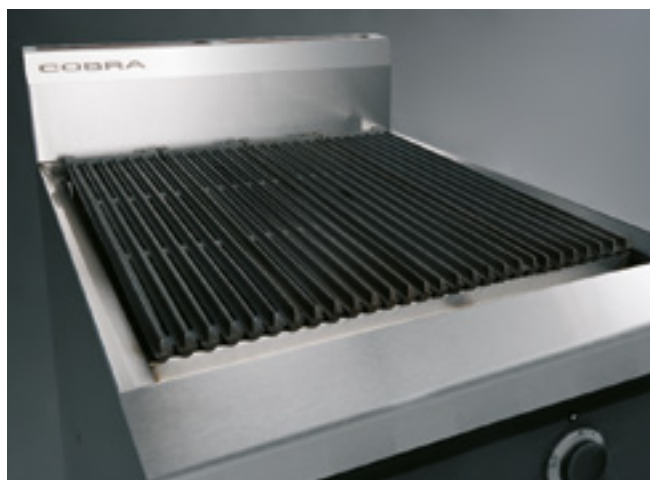
22MJ OPEN BURNER SYSTEM DELIVERING  
FLAME FAILURE AS STANDARD.

## Gas Cooktop / Gas Griddle

Available in both 600 and 900mm

The Cobra gas cooktop has been designed to meet every standard the busy kitchen demands. The cooktop is mounted on a cabinet base offering convenient storage. The simple lift-out 22MJ rated open burner provides exceptional performance and easy cleaning. Flame failure is standard with optional flame failure and standing pilot. The cast iron burners and trivets are finished to the highest quality in vitreous enamel for great looking durability.

Fitting a griddle to your cooktop allows an even greater degree of flexibility. Select your griddle width from 300mm to the entire cooktop surface.



THE 900MM WIDE COBRA OVEN RANGE FEATURES A FULL WIDTH OVEN WITH GENEROUS CROWN HEIGHT AND SPACE SAVING FRENCH DOORS.

## Gas Range Static Oven

Available in both  
600 and 900mm

As the centrepiece of any kitchen the oven range needs to be a durable, dependable and adaptable 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. Side hinged door (600mm) and french doors (900mm) give full width access. The high crown height means this oven can consistently deliver any volume required.

The optional hob variations on top allow for a configuration between open burners and griddles to suit your specific needs. Our quality is in the detail - the design of pot stands, oven liners and even to the steel oven base tray are made for easy, effortless cleaning.

## Gas Barbecue

Available in both  
600 and 900mm

Make a lasting impression with the cast iron grates with this heavy-duty barbecue. Used in either a flat or tilted position, they've got the ideal grate edge to produce a branded finish for visual appeal and taste.

V-shaped cast iron burners, radiants and baffle plates are all easily removed for cleaning.





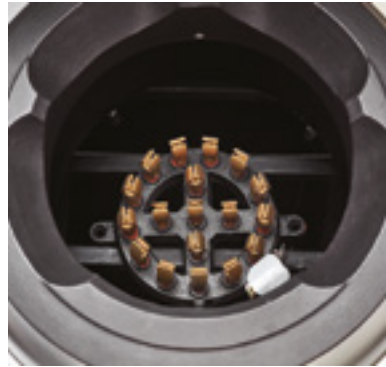
## Gas Waterless Woks

Available in 600mm, 1200mm and 1800mm



Manufactured in New Zealand Cobra woks utilise a welded frame full chassis with a double skin wok deck that delivers a robust, long-lasting surface. These models do not require any water to cool the wok deck, increasing energy efficiency and reducing steam.

They're ready with the power too. The 95MJ/hr 24 jet (C) chimney burner and 105MJ/hr 18 jet (D) duckbill burners deliver outstanding power, and flame failure with the pilot burner is fitted as standard. The gas flame is controlled via use of the main burner level control handles, which are perfectly located for easy use. All Cobra woks are a compact 800mm in depth and offer a 14" wok ring that suits woks between 40cm – 60cm / 16-24".



WATERLESS WOK MODELS  
AVAILABLE WITH DUCK BILL  
AND/OR CHIMNEY BURNERS,  
WATERLESS STOCKPOT  
AVAILABLE WITH DUCKBILL  
BURNER ONLY

## Gas Waterless Stockpot

Available in 600mm

The Cobra waterless stockpot utilises a cast iron pot-stand that is positioned at 600mm in height for simple, easy use. This unit utilises a 70MJ Duckbill burner, making it suitable for a range of stockpot sizes (the largest capacity is 150 litres).

Everything here is designed for maximum efficiency and minimum effort. The flame/heat setting is regulated by use of a gas lever that is ideally positioned on the front control panel. Pot filling is by way of a water laundry swivel arm located on the high splashback, ensuring safe pot clearance during use.



## Single Pan Gas Noodle / Pasta Cooker

Available in 450mm

The Cobra noodle cooker and pasta cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect noodles and pasta.

From variable high boil to standby simmer our patented infrared burner system maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings.

Flexibility of use is excellent too. The standard provision of five baskets allows five different noodles to be cooked at the same time, the pasta cooker has six baskets.



## Gas Salamander

Available in 900mm

Melting, grilling or toasting? Then this salamander is the perfect choice. Able to be placed either on a bench or wall mounted, this salamander is a versatile and valuable addition to any modern kitchen.

The power within Cobra salamanders is exceptional - the strong infrared burners offering far greater efficiency and high performance when compared to standard blue flame systems.





## Gas Griddle Toaster

Available in both 600 and 900mm

It's the best of both worlds – the full griddle plate performance, plus the convenient benefit of a toasting compartment.

The Cobra griddle toaster has 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.

## Single Pan Gas Fryer

Available in 400mm

Even the smallest kitchen will generally have a big need for a good fryer. That's why the Cobra fryer has been carefully designed to deliver the highest levels of performance – it's vital this valuable tool continues to deliver consistent quality.

The Cobra fryer features a stainless steel pan and external finish. It's the fryer that can take the knocks, and just keep delivering. It also has an effective 'cool zone' that delivers longer oil life, high efficiency and it's easy to clean.

# BEST IN CLASS.

Options that inspire creativity.

CP4  
Pasta Cooker

C450  
Infill Bench

CR9D  
Six burner Gas Range

CB9  
Gas Barbecue



A SUGGESTED À LA CARTE RESTAURANT LINEUP

CS9  
Gas Salamander

C900-S  
Infill Bench  
with Salamander  
Upstand

CF2  
Gas Fryer

CF2  
Gas Fryer

C6B  
Gas Griddle

EC40M10  
Turbofan Combi

SK40-10A  
Stand



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## À la carte dining.

Simple sophistication shines as à la carte dining gets a makeover. Sleek contemporary restaurants require systems that step up to produce food that appeals to the senses and sets the agenda for a new approach to dining. Cobra delivers with functional, powerful pieces that adapt to the most innovative of food approaches.

**Lead the field:** Free yourself to focus on your brand with a range that delivers on performance without fuss.





## Fusion dining.

Cobra's edgy range delivers the flow, form and function needed by contemporary chefs. Combining refined styling with power and versatility, Cobra creates space for the creativity to fuse ethnic influences with firm favourites to keep pace with the ever-changing restaurant business.

**Your style, your way:** Our customers told us they needed equipment to evolve with them. We've responded with fresh tools that work with core pieces to design a kitchen unique to each customer's signature style - today and tomorrow.

# CULINARY LIBERATION.

Design the way you want.

CW2H  
Gas Waterless Woks

C600  
Infill Bench

CN4  
Noodle Cooker

CB6  
Gas Barbecue



A SUGGESTED FUSION RESTAURANT LINEUP



C6B  
Gas Griddle

C600  
Infill Bench

CF2  
Gas Fryer

EC40M10  
Turbofan Combi  
SK40-10A  
Stand

E33T5  
Turbofan Oven

H10T  
Turbofan Holding Cabinet

C900  
Infill Bench

H10T  
Turbofan Holding Cabinet



## Ready to go.

Restaurant-quality meals in homes means equipment not only designed to create the dish, but keep it hot, fresh and full of flavour. Turbofan ovens and holding cabinets deliver responsive, game-changing technology that produce not only perfectly cooked food but the ability to hold it at optimal temperatures.

**Future proof:** Multi-functional pieces with a variety of applications provide flexibility, suiting your food style now and in future. Change up your menu, refresh your style or reboot your approach - Cobra adapts alongside you.





## Asian inspired dining.

Asian-inspired pieces take your passion for flavour to a new level. Stay on the cutting edge of food trends with powerful woks, waterless stock pots and speedy noodle cookers that will give you the flexibility to create your own fusion style.

**World cuisine:** The global village brings new tastes and textures to experiment with. Cobra gives you tools with the power, affordability and flexibility to develop a fresh style incorporating the tastes of Asia.

# ASIA REIMAGINED.

Flexibility in your line-up.

CW3H  
Gas Waterless Woks

CSP6  
Gas Waterless  
Stockpot



A SUGGESTED ASIAN RESTAURANT LINEUP



CN4  
Noodle Cooker

C600  
Infill Bench

CT6  
Gas Griddle Toaster

C450  
Infill Bench

CF2  
Gas Fryer

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# PUSHING THE LIMITS OF SPACE AND STYLE.

CF2  
Gas Fryer

C6B  
Gas Griddle

CR9D  
Gas Range Static Oven



A SUGGESTED CAFÉ LINEUP



CS9  
Gas Salamander

C900-S  
Infill Bench  
with Salamander  
Upstand

CP4  
Pasta Cooker

E33T5  
Turbofan Oven

H10T  
Turbofan  
Holding Cabinet



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## Café.

Urban and intriguing or full of country charm - whatever the style, Cobra's versatility helps manage the peaks and troughs of a busy cafe. Mix and match key pieces with specialised additions such as the gas salamander or griddle toaster to customise your kitchen to match your vibe.

**Maintain your edge:** The competitive cafe environment demands operators stand out. Cobra's core reliability and functionality mean you can focus on delivering for your customers.



## It's show time.

Feeding a crowd demands no-nonsense equipment that delivers next-level flexibility and capacity. Toast, grill, bake - then keep it perfect with Cobra's versatile range with the right size for every venue.

**Quality and quantity:** Cobra's performance and capability ensures no quality compromise when producing food on a large scale or in a short time frame. Feel confident under pressure knowing Cobra handles the heat.

# FAST AND FLEXIBLE.

Cook, hold, serve.

CF2  
Gas Fryer

CF2  
Gas Fryer

C600  
Infill Bench

CT9  
Gas Griddle  
Toaster



A SUGGESTED EVENT CENTRE LINEUP



E33T5  
Turbofan Oven  
H10T  
Turbofan  
Holding Cabinet



H10T  
Turbofan  
Holding Cabinet

# GAS COOKTOP / GAS GRIDDLE 600mm



## C6B Griddle Gas Cooktop

### STANDARD FEATURES

- 600mm wide
- 2 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## C6C Two Burner/Griddle Gas Cooktop

### STANDARD FEATURES

- 600mm wide
- 2 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## C6D Four Burner Gas Cooktop

### STANDARD FEATURES

- 600mm wide
- 4 open burners
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## C6B-B Griddle Gas Cooktop Bench Model

### STANDARD FEATURES

- Countertop bench model
- 600mm wide
- 2 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Adjustable bench feet
- Stainless steel finish

W 600mm D 800mm H 315mm  
INCL. SPLASHBACK 485mm



## C6C-B Two Burner/Griddle Gas Cooktop Bench Model

### STANDARD FEATURES

- Countertop bench model
- 600mm wide
- 2 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Adjustable bench feet
- Stainless steel finish

### OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 315mm  
INCL. SPLASHBACK 485mm



## C6D-B Four Burner Gas Cooktop Bench Model

### STANDARD FEATURES

- Countertop bench model
- 600mm wide
- 4 open burners
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Adjustable bench feet
- Stainless steel finish

### OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 315mm  
INCL. SPLASHBACK 485mm

# GAS COOKTOP / GAS GRIDDLE 900mm



## C9A Griddle Gas Cooktop

### STANDARD FEATURES

- 900mm wide
- 3 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## C9B Two Burner/Griddle Gas Cooktop

### STANDARD FEATURES

- 900mm wide
- 2 open burners
- 600mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## C9C Four Burner/Griddle Gas Cooktop

### STANDARD FEATURES

- 900mm wide
- 4 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## C9D Six Burner Gas Cooktop

### STANDARD FEATURES

- 900mm wide
- 6 open burners
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## C9A-B Griddle Gas Cooktop Bench Model

### STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 3 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Adjustable bench feet
- Stainless steel finish

W 900mm D 800mm H 315mm  
INCL. SPLASHBACK 485mm



## C9B-B Two Burner/Griddle Gas Cooktop Bench Model

### STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 2 open burners
- 600mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Adjustable bench feet
- Stainless steel finish

### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 315mm  
INCL. SPLASHBACK 485mm

## GAS COOKTOP / GAS GRIDDLE 900mm



### C9C-B Four Burner/Griddle Gas Cooktop Bench Model

#### STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 4 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Adjustable bench feet
- Stainless steel finish

#### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 315mm

INCL. SPLASHBACK 485mm



### C9D-B Six Burner Gas Cooktop Bench Model

#### STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 6 open burners
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Adjustable bench feet
- Stainless steel finish

#### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 315mm

INCL. SPLASHBACK 485mm

## GAS RANGE STATIC OVEN 600mm



### CR6B Griddle Gas Range Static Oven

#### STANDARD FEATURES

- 600mm wide
- 2 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- Side hinged door
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm

INCL. SPLASHBACK 1085mm



### CR6C Two Burner/Griddle Gas Range Static Oven

#### STANDARD FEATURES

- 600mm wide
- 2 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- Side hinged door
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

#### OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915mm

INCL. SPLASHBACK 1085mm



### CR6D Four Burner Gas Range Static Oven

#### STANDARD FEATURES

- 600mm wide
- 4 open burners
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- Side hinged door
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

#### OPTION

- Optional pilot and flame failure on open burners

W 600mm D 800mm H 915mm

INCL. SPLASHBACK 1085mm



# GAS RANGE STATIC OVEN 900mm



## CR9A Gristle Gas Range Static Oven

### STANDARD FEATURES

- 900mm wide
- 3 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## CR9D Six Burner Gas Range Static Oven

### STANDARD FEATURES

- 900mm wide
- 6 open burners
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## CR9C Four Burner/Griddle Gas Range Static Oven

### STANDARD FEATURES

- 900mm wide
- 4 open burners
- 300mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## CR9B Two Burner/Griddle Gas Range Static Oven

### STANDARD FEATURES

- 900mm wide
- 2 open burners
- 600mm griddle plate
- 22MJ open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

### OPTION

- Optional pilot and flame failure on open burners

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm

# GAS BARBECUE 600mm / 900mm



## **CB6** Gas Barbecue

### STANDARD FEATURES

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

W 600mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## **CB9** Gas Barbecue

### STANDARD FEATURES

- 900mm wide
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 3 x 33MJ/hr, 9kW aluminised 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
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## **CB6-B** Gas Barbecue Bench Model

### STANDARD FEATURES

- Countertop Bench Model
- 600mm wide
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 2 x 33MJ/hr, 9kW aluminised burners
- Flame failure protection with continuous pilot burner and piezo ignition
- Lift out grates, radiants and baffles for cleaning
- Adjustable bench feet
- Stainless steel finish

W 600mm D 800mm H 415mm  
INCL. SPLASHBACK 585mm



## **CB9-B** Gas Barbecue Bench Model

### STANDARD FEATURES

- Countertop Bench Model
- 900mm wide
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 3 x 33MJ/hr, 9kW aluminised burners
- Flame failure protection with continuous pilot burner and piezo ignition
- Lift out grates, radiants and baffles for cleaning
- Adjustable bench feet
- Stainless steel finish

W 900mm D 800mm H 415mm  
INCL. SPLASHBACK 585mm

## GAS WATERLESS WOKS



**CW1H**  
600mm One Hole Gas  
Waterless Wok

**CW1H-C** 1 Hole, 1 Chimney Burner  
**CW1H-D** 1 Hole, 1 Duckbill Burner

**STANDARD FEATURES**

- 800mm compact depth
- Cobra suite matching
- Waterless wok deck
- 14" wok hole
- Duckbill and Chimney burner model options
- 105 MJ/hr 18 jet Duckbill burners
- 95 MJ/hr 24 jet Chimney burners
- High splashback with shelf
- Water folding laundry arm on splashback
- Rear waste channel
- Stainless steel spill tray
- Lift out wok ring
- Flame failure protection with pilot burner

W 600mm D 800mm H 771mm  
INCL. SPLASHBACK 1280mm



**CW2H**  
1200mm Two Hole Gas  
Waterless Wok

**CW2H-CC** 2 Hole, 2 Chimney Burners  
**CW2H-CD** 2 Hole, 1 Chimney, 1 Duckbill Burner  
**CW2H-DD** 2 Hole, 2 Duckbill Burners

**STANDARD FEATURES**

- 800mm compact depth
- Cobra suite matching
- Waterless wok deck
- 2 x 14" wok hole
- Duckbill and Chimney burner model options
- 105 MJ/hr 18 jet Duckbill burners
- 95 MJ/hr 24 jet Chimney burners
- High splashback with shelf
- Water folding laundry arm on splashback
- Rear waste channel
- Stainless steel spill tray
- Lift out wok ring
- Flame failure protection with pilot burner

W 1200mm D 800mm H 771mm  
INCL. SPLASHBACK 1280mm



**CW3H**  
1800mm Three Hole Gas  
Waterless Woks

**CW3H-CCC** 3 Hole, 3 Chimney Burners  
**CW3H-CCD** 3 Hole, 2 Chimney, 1 Duckbill Burner  
**CW3H-CDD** 3 Hole, 1 Chimney, 2 Duckbill Burners  
**CW3H-DDD** 3 Hole, 3 Duckbill Burners

**STANDARD FEATURES**

- 800mm compact depth
- Cobra suite matching
- Waterless wok deck
- 3 x 14" wok hole
- Duckbill and Chimney burner model options
- 105 MJ/hr 18 jet Duckbill burners
- 95 MJ/hr 24 jet Chimney burners
- High splashback with shelf
- Water folding laundry arm on splashback
- Rear waste channel
- Stainless steel spill tray
- Lift out wok ring
- Flame failure protection with pilot burner

W 1800mm D 800mm H 771mm  
INCL. SPLASHBACK 1280mm

## GAS WATERLESS STOCKPOT



**CSP6**  
600mm Gas Waterless Stockpot

**STANDARD FEATURES**

- 800mm compact depth
- Low 600mm potstand height
- Cobra suite matching
- 70 MJ/hr 18 jet Duckbill burner
- High splashback with shelf
- Pot filling water laundry swivel arm on splashback
- Stainless steel deck
- Rear waste channel
- Stainless steel spill tray
- Cast iron potstand
- Suits up to 150L Stockpot
- Flame failure protection with pilot burner

W 600mm D 800mm H 586mm  
INCL. SPLASHBACK 1280mm

# SINGLE PAN GAS NOODLE / PASTA COOKER



**CN4**  
450mm Single Pan Gas  
Noodle Cooker

**STANDARD FEATURES**

- High performance single pan noodle cooker
- Patented infra-red burner system
- Easy clean 316 grade stainless steel open pan
- 40L water capacity
- Integrated water fill and starch skimmwater faucet
- Five stainless steel noodle baskets supplied
- Hinged basket drain tray
- Safety cut-out thermostat for empty pan/water boil out
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

W 450mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



**CP4**  
450mm Single Pan Gas  
Pasta Cooker

**STANDARD FEATURES**

- High performance single pan pasta cooker
- Patented infra-red burner system
- Easy clean 316 grade stainless steel open pan
- 40L water capacity
- Integrated water fill and starch skimmwater faucet
- Six stainless steel pasta baskets supplied
- Hinged basket drain tray
- Safety cut-out thermostat for empty pan/water boil out
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

W 450mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm

# GAS GRIDDLE TOASTER 600mm / 900mm



**CT6**  
600mm Gas Griddle Toaster

**STANDARD FEATURES**

- 600mm wide
- 2 x 21MJ/hr burners
- 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
- Stainless steel finish

W 600mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



**CT9**  
900mm Gas Griddle Toaster

**STANDARD FEATURES**

- 900mm wide
- 3 x 21MJ/hr burners
- 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
- Stainless steel finish

W 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## GAS SALAMANDER



### **CS9** 900mm Gas Salamander

#### STANDARD FEATURES

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

Optional: Branding plate

W 900mm D 404mm H 434mm  
(with mounting bracket D 437)

## SINGLE PAN GAS FRYER



### **CF2** 400mm Single Pan Gas Fryer

#### STANDARD FEATURES

- 400mm wide single tank fryer
- 18 litre oil capacity
- 90 MJ/hr multi-jet target burner
- 25kg/hr production rate
- Stainless steel open pan (no tubes)
- 30mm drain valve
- Mechanical thermostat
- Manual pilot ignition
- Baskets and lid included
- Adjustable front feet and rear rollers
- Stainless steel finish

W 400mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm

## INFILL BENCHES



- C300** 300mm Infill Bench
- C450** 450mm Infill Bench
- C600** 600mm Infill Bench
- C900** 900mm Infill Bench
- C900-S** 900mm Infill Bench with Salamander upstands

#### STANDARD FEATURES

- Cobra suite matching
- Fully modular
- 4 modular widths
- Salamander upstand model
- Stainless steel finish
- Easy clean
- Flat pack construction

All models  
W 300mm, 450mm, 600mm, 900mm D 800mm H 915mm  
INCL. SPLASHBACK 1085mm



## HERE FOR YOU

Come see for yourself.

With a wide-ranging network of dealer showrooms you'll always be able to experience the power and precision of the Cobra range up close and personal.

Here our skilled chefs and expert sales team can take you through all the functions and options, ensuring you've got every appropriate resource for assessing and choosing new equipment perfectly matched to your unique requirements.

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## THERE FOR YOU

You can never plan for every contingency. But you can have the systems in place to make certain that any incident can quickly and expertly be resolved.

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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.

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

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CW1H, CW2H, CW3H, CSP6  
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