

Cobra[®]



MOFFAT[®]



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Global influences have created an evolution in taste. Now, more than ever, the modern kitchen needs to make the most of every opportunity.

Expanded and enhanced, the Cobra range now confidently covers even more diverse menu options with the same celebrated performance and reliability.

Today's kitchen is a busy and demanding one. When the heat is on Cobra ensures you can stay cool, calm and collected.

Cobra modern cooking.

Cobra provides a simple, adaptable and altogether effective system of cooking, one that can be used everywhere from restaurants to cafes to takeaway spots.

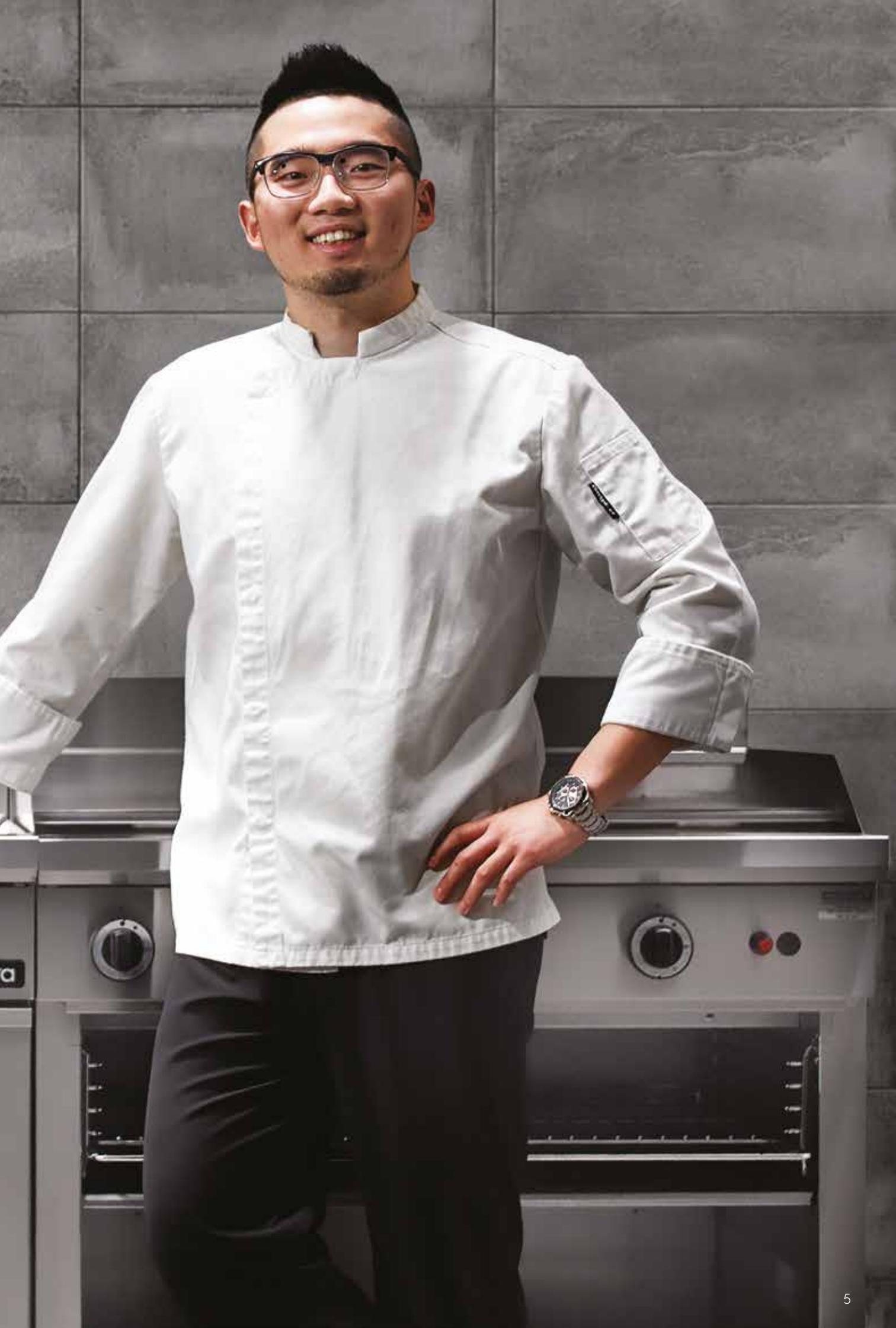
A recent investment in research and development has resulted in the introduction of a new range within the series.

The Asian-inspired selection of Cobra equipment provides fresh tools for the busy modern kitchen. When combined with the essential range Cobra now ensures businesses can stay on the cutting edge of contemporary cuisine service.

Importantly, every piece within the range is designed and built to meet three main criteria: affordability, functionality and reliability.

While the main draw-card is often the price tag you'll find there's lots more on offer over the coming pages. What's more, the range is backed with Moffat's renowned service and after sales support. So you can operate with ultimate peace of mind even during the most demanding of times.





What's new.

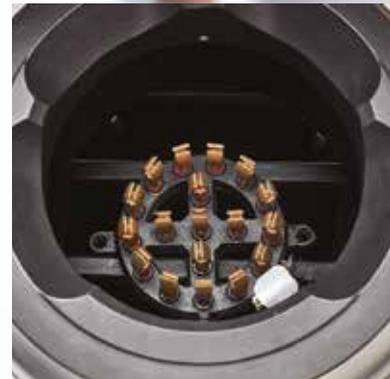
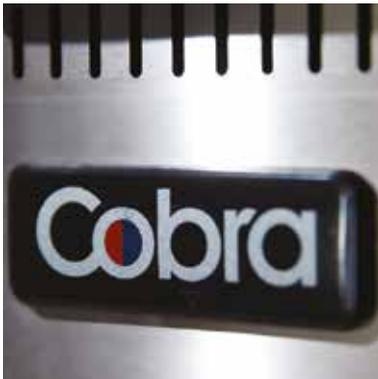
Separately the new Cobra technology provides a number of convenient and adaptable new applications. Together this range represents an exciting new opportunity for the up to date kitchen wishing to fuse Asian-influenced flavours within contemporary, high-quality fare. With less H₂O and more get up and go the latest equipment ensures cafes and restaurants can realise the potential within the modern menu.



- 1 Gas waterless wok stations 600 / 1200 /1800
- 2 Gas waterless stockpot 600mm
- 3 Gas noodle cooker 450mm
- 4 Gas pasta cooker 450mm
- 5 Gas griddle toaster 900mm
- 6 Gas barbecue 900mm



The design of each piece of Cobra equipment has been carefully undertaken to ensure the entire range is modular. No assembly is required and ease of use is excellent.



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. The effortless operation doesn't stop there, with the stainless steel finish adding to the overall durability and functionality.

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 huge range of eateries – anywhere that needs solid raw power, specific preparation tools and coordinated flexibility when preparing a quality menu.

Power and versatility,
within reach and
without fuss.



Gas Waterless Woks

600 / 1200 / 1800mm

Cobra woks are constructed utilising 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 18jet (D) duckbill burners deliver outstanding power, and flame failure with the Pilot Burner are 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".

The standards

- 800mm compact depth
- Cobra suite matching
- Waterless wok deck 14"
- Wok hole Duckbill and Chimney burner model options
- 105MJ/hr Duckbill burners¹
- 95MJ/hr Chimney burners²
- High splashback with shelf
- Water laundry swivel arm on splashback
- Rear waste channel stainless steel spill tray
- Lift out wok ring flame failure protection with pilot burner
- Wok rest accessory included

¹ NZ models Duckbill burner rating 105MJ/hr Natural Gas / 85MJ/hr on LP gas.

² NZ models Chimney burners available Natural Gas only.



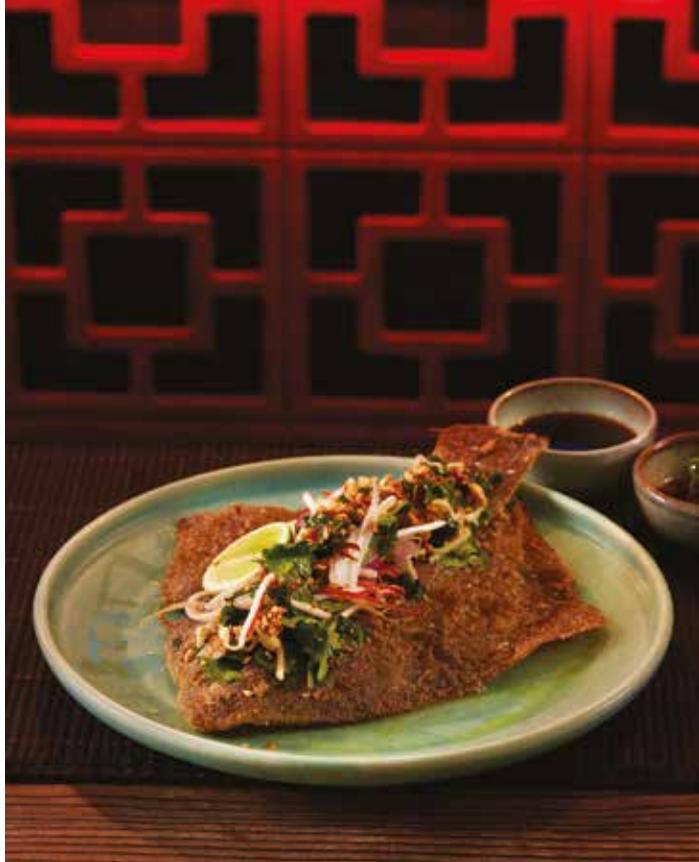
95 MJ Chimney burner



105 MJ Duckbill burner



Water tap for laundry swivel arm on splashback



CW1H

600mm x 800mm x 715mm
(including splashback 1230mm)



Ready to go.

Inspired to excite your senses
in passion and performance.



CW2H

1200mm x 800mm x 715mm
(including splashback 1230mm)



CW3H

1800mm x 800mm x 715mm
(including splashback 1230mm)



Flexibility to create.

Cobra enables creative chefs to design a kitchen that embraces menu diversity.





Gas Waterless Stockpot 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.

The standards

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



CSP6

600mm x 800mm x 565mm
(including splashback 1230mm)



Available in 70 MJ Duckbill burner



Pot filling water laundry swivel arm on splashback

Single Pan Gas Noodle Cooker 450mm

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

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 standards

- 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 skimming water 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

CN4

450mm x 800mm x 915mm
(including splashback 1085mm)





Single Pan Gas Pasta Cooker 450mm

For pasta faster, the Cobra cooker is your essential kitchen go-to. Fully modular, and featuring a unique pan design, it has all the bells and whistles you'll need for continuous production of perfect 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.

There's also wide-ranging usability. The standard provision of six baskets allows six different pastas to be cooked at the same time.

The standards

- 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 skimming water faucet
- Six stainless steel pasta baskets supplied
- Hinged basket drain stand
- Safety cut-out thermostat for empty pan/ water boil out
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



CP4

450mm x 800mm x 915mm
(including splashback 1085mm)







Models to suit any kitchen application.

The choice is yours.



Gas Cooktop / Gas Griddle

600 / 900mm

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 exceptional performance and easy cleaning. And the cast iron burners and trivets are finished to the highest quality in vitreous enamel for good-looking durability.

Fitting a griddle to your cooktop allows an even greater degree of flexibility. Here, increasing the size of the griddle (from 300mm to the entire cooktop surface) adds to the overall capability of the set up.

The standards

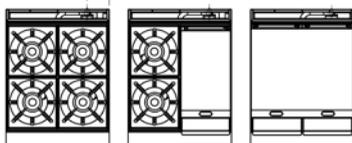
- Stainless steel finish 22MJ open burners
 - Cast iron burners and vitreous enamel pot stands
 - 2 or 4 (600mm), 2, 4 or 6 (900mm) open burner configuration
 - Griddle options – 300mm and 600mm (600mm), 300mm, 600mm and 900mm (900mm) machine finished 12mm thickness, with piezo ignition
 - Open cabinet base for extra storage
 - Adjustable front feet and rear rollers
 - Fully modular
- Optional: Flame failure protection on open burners



300mm, 600mm or 900mm wide griddle plates can be specified on the Cobra 900mm cooktop.

C6

600mm x 800mm x 915mm
(including splashback 1085mm)



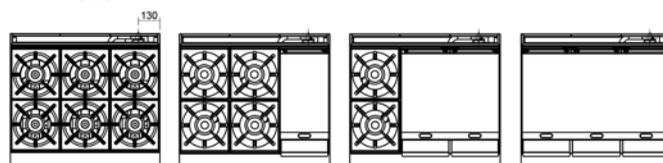
C6D

C6C

C6B

C9

900mm x 800mm x 915mm
(including splashback 1085mm)



C9D

C9C

C9B

C9A



Reliably hot.

22MJ open burner system delivering
all the heat you need in the kitchen.

Gas Range Static Oven

600 / 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. The high crown height means this 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 enamelled, 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
- 2 or 4 (600mm) or 6 (900mm) open burner configuration
- Griddle options – 300mm and 600mm (600mm) 300mm, 600mm and 900mm (900mm) machine finished 12mm thickness, with piezo ignition
- Side hinged door
- Adjustable front feet and rear rollers
- Fully modular

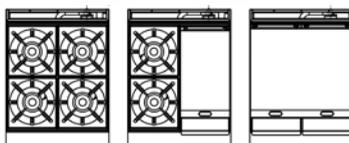
Optional: Flame failure protection on open burners



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

CR6

600mm x 800mm x 915mm
(including splashback 1085mm)



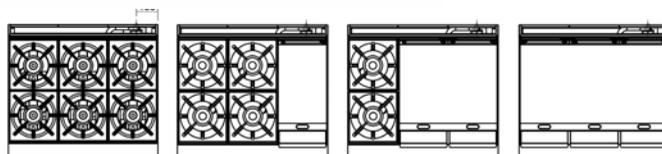
CR6D

CR6C

CR6B

CR9

900mm x 800mm x 915mm
(including splashback 1085mm)



CR9D

CR9C

CR9B

CR9A

Gas Barbecue

600 / 900mm

Ready to unlock the taste of genuine barbecue flavour? This heavy-duty equipment can deliver that experience without breaking the budget... or the floor plan.

Make a lasting impression with the cast iron grates. Used in either a flat or tilted position, they've got 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 or 900mm 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





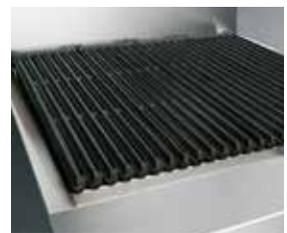
CB6

600mm x 800mm x 915mm
(including splashback 1085mm)



CB9

900mm x 800mm x 915mm
(including splashback 1085mm)



Grates can be used
flat or tilted



Gas Salamander

900mm

Melting, grilling or toasting? Then this salamander is the perfect choice. Able to be placed either on a bench or wall mounted, this unit or 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.

The standards

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



CS9

450mm x 900mm x 389mm
(422mm with wall mounting bracket)



Gas Griddle Toaster

600 / 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.

The standards

- 600mm or 900mm 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



CT6

600mm x 800mm x 915mm
(including splashback 1085mm)



CT9

900mm x 800mm x 915mm
(including splashback 1085mm)



The practical choice in robustness and durability in its compact 800mm depth.

Versatile.





Single Pan Gas Fryer 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.

The standards

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



CF2

400mm x 800mm x 915mm
(including splashback 1085mm)





Modern cooking.

In search of new forms of expression in cooking.



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.

Booking an introductory session is easy.

Simply go online and enter our details..

Moffat Australia
Moffat New Zealand

moffat.com.au
moffat.co.nz



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.

That's what we take pride in – the renowned Moffat full service back-up 24 hours a day, 7 days a week.

Our Technical Service Department provides experienced support to our team of trained service personnel in each branch.

Our strategically placed service providers also deliver backup to outlying areas, and a national toll-free number ensures you've got immediate support when and where you need it.

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CN4, CP4	Cert. No. 7027G
C6, C9, CR6, CR9	Cert. No. 7225G
CB6, CB9	Cert. No. 6878G
CS9	Cert. No. 4337G
CT6, CT9	Cert. No. 6869G
CF4	Cert. No. 6882G



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.

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



Australia



New Zealand



International

an Ali Group Company



The Spirit of Excellence