



Western Cooking Range by MOFFAT New Zealand

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.

Cobra is produced in Moffat's new state of the art production facility in Christchurch, New Zealand.



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



Cast iron burners and vitreous enamel pot stands



Griddle top - machine finished 12 mm thickness, with piezo ignition



CR6D

Gas Range 4 Burner on Oven GN1/1
Dim. 600 x 800 x 915+170
Wt. 115 kg
Gas Pow. 104,800 BTU/hr



C6D

Gas Range 4 Burner on Open Cabinet
Dim. 600 x 800 x 915+170
Wt. 72 kg
Gas Pow. 75,100 BTU/hr



C6B

Gas Griddle 600mm on Open Cabinet
Dim. 600 x 800 x 915+170
Wt. 72 kg
Gas Pow. 34,000 BTU/hr



CR9D

Gas Range 6 Burner on Oven GN2/1
Dim. 900 x 800 x 915+170
Wt. 145 kg
Gas Pow. 138,300 BTU/hr



C9D

Gas Range 6 Burner on Open Cabinet
Dim. 900 x 800 x 915+170
Wt. 100 kg
Gas Pow. 112,600 BTU/hr



C9A

Gas Griddle 900mm on Open Cabinet
Dim. 900 x 800 x 915+170
Wt. 100 kg
Gas Pow. 51,200 BTU/hr



Gas Range Static Oven (CR6D, CR9D)

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 (600 mm) on each rack. Side hinged door (600 mm) and french doors (900 mm) 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 Cooktop & Gas Griddle

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.

Gas Barbeque (CB6, CB9)

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.

Single Pan Pasta Cooker & Noodle Boiler

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



Gas Salamander

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.



🔥 Powerful, Heavy Duty Cooking Range by MOFFAT New Zealand



CB6

Gas Chargrill 600 mm on Open Cabinet
Dim. 600 x 800 x 915+170 mm
Wt. 90 kg
Gas Pow. 61,000 BTU/hr



CB9

Gas Chargrill 900 mm on Open Cabinet
Dim. 900 x 800 x 915+170 mm
Wt. 135 kg
Gas Pow. 91,500 BTU/hr



Gas Chargrill – reversible top grates, BBQ grates can be used flat or tilted.



CN4

Gas Noodle Cooker 1 x 40 L
Dim. 450 x 800 x 915+170 mm
Wt. 81 kg
Gas Pow. 43,700 BTU/hr

Pan 1.5 mm 316 stainless steel



CS9

Gas Salamander 900 mm
Dim. 900 x 422 x 450 mm
Wt. 42 kg
Gas Pow. 30,000 BTU/hr



CP4

Gas Pasta Cooker 1 x 40 L
Dim. 450 x 800 x 915+170 mm
Wt. 81 kg
Gas Pow. 43,700 BTU/hr

Pan 1.5 mm 316 stainless steel
Complete with 6 stainless steel baskets
Basket immersion depth 165 mm



🔥 Powerful, Heavy Duty Cooking Range by MOFFAT New Zealand



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.



CF2

Gas Fryer 1 x 18 L
 Dim. 400 x 800 x 915+170 mm
 Wt. 57 kg
 Gas Pow. 85,300 BTU/hr

25 kg/hour production rate
 Complete with 2 baskets
 100-190°C mechanical thermostat

Standard Features:

- Multi-jet Target Burner for high frying efficiency
- Thermostat 100 to 190°C
- 25 kg/hour production rate
- Open tank design for ease of cleaning
- 30 mm drain valve
- Flame failure and pilot
- Baskets and lid included
- Adjustable front feet and rear rollers

