

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.





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 4 Gas Cooktop/Gas Griddle 900mm 5 Gas Range Static Oven 600mm 6 Gas Range Static Oven 900mm 7 Gas Barbecue 600mm 10 Gas Salamander 900mm 11 Gas Griddle Toaster 600mm 12 Single Pan Gas Fryer 400mm 13 Electric Combi Steamers 14



Meet the Cobra series of modular kitchen equipment.

The Cobra 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.



Gas Cooktop / Gas Griddle



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.

Techinical Data

GAS COOKTOP / GAS GRIDDLE 600MM

Burners

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

Gas power

C6D 88MJ/hr, 22kW C6C 64MJ/hr, 16kW C6B 40MJ/hr, 10kW

Gas connection

R¾ (BSP) male 130mm from RH side, 20mm from rear, and 655mm from floor

All units supplied with Natural and LP gas regulator

Dimensions

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

Packing data

0.70m3 Width 640mm 865mm Depth Height 1255mm 72kg nett weight 122kg packed weight

Gas types Available in Natural gas and LP gas, please specify when ordering

Other gas types on request

GAS COOKTOP / GAS GRIDDLE 600MM

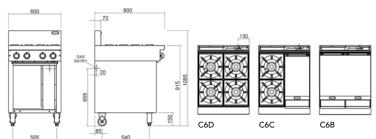
The Standards

- Stainless steel finish 22MJ open burners
- Cast iron burners and vitreous enamel pot stands
- 2 or 4 open burner configuration
- Griddle options 300mm and 600mm 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.

GAS COOKTOP / GAS GRIDDLE 900MM

The Standards

- Stainless steel finish 22MJ open burners
- Cast iron burners and vitreous enamel pot stands
- 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

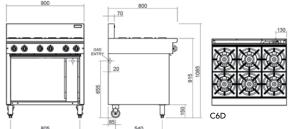
Fully modular

Optional: Flame failure protection on open burners















Techinical 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 R¾ (BSP) male

130mm from RH side, 20mm from rear, and 655mm from floor

All units supplied with Natural and LP gas regulator

Dimensions

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

Packing data

1.02m3

Width 940mm Depth 865m Height 1255r 100kg nett weight 165kg packed weight 865mm 1255mm

Gas types Available in Natural gas and LP gas, please specify when

Gas Range Static Oven



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.

Techinical Data

GAS RANGE STATIC OVEN

Burners

Open Burners; 22MJ/hr, 5.5kW each Griddle Burners: 20MJ/hr. 5.0kW per 300mm section Oven; 24MJ, 6.7kW

Gas power CR6D 112MJ/hr, 30.7kW CR6C 88MJ/hr, 24.2kW CR6B 64MJ/hr, 17.7kW

Oven Dimensions

460mm Width Depth 615mm Height 365mm

Rack size

450mm x 590mm Rack positions 4

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 600mm Depth Height 915mm Incl. splashback 1085mm

Packing data

0.7m3 Width 640mm Depth 865mm 1255mm Heiaht 115kg nett weight 167kg packed weight

Gas types Available in Natural gas and LP gas, please specify when

Other gas types on request

GAS RANGE STATIC OVEN 600MM

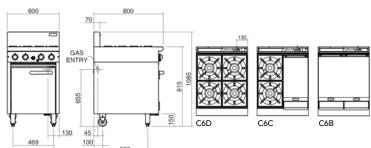
The Standards

- Stainless steel finish
- 22MJ burners
- Cast iron burners and vitreous enamel pot
- Manual pilot ignition
- High crown static oven
- Welded vitreous enameled oven liner
- 2 or 4 open burner configuration

- Griddle options 300mm and 600mm 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.

GAS RANGE STATIC OVEN 900MM

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
- 2,4 or 6 open burner configuration

- Griddle options 300mm, 600mm, and 900mm machine finished 12mm thickness, with piezo ignition
- French door system
- Adjustable front feet and rear rollers
- Fully modular

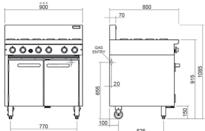
Optional:

Flame failure protection on open burners

















Techinical Data

GAS RANGE STATIC OVEN 900MM

Burners

Open Burners; 22MJ/hr, 5.5kW each Griddle Burners; 20MJ/hr, 5.0kW per 300mm section Oven; 28MJ, 7.5kW

Gas power CR9D 160MJ/hr, 40.5kW CR9C 136MJ/hr, 34.5kW CR9B 112MJ/hr, 28.5kW CR9A 88MJ/hr, 22.5kW

Oven Dimensions
Width 760mm
Depth 615mm Height 365mm

Rack size 750mm x 590mm Rack positions

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

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

Packing data

1.02m3 Width 940mm Depth 865mm Height 1255mm 145kg nett weight 210kg packed weight

Gas types Available in Natural gas and LP gas, please specify when ordering

Ready when you are.





Gas Barbecue



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.





Grates can be used flat or tilted

GAS BARBECUE 600MM

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

Techinical Data

GAS BARBECUE 600MM

Burners 2 x 33MJ/hr, 9kW U-burners

Gas power 66MJ/hr, 18kW

Gas connection

R½ (BSP) male 215mm from LH side,

32mm from rear, and 555mm from floor All units supplied with Natural and LP gas

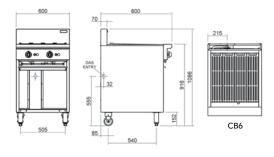
regulator Dimensions

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

Packing data

0.70m3 Width 640mm Depth Height 865mm 1255mm 90kg nett weight 140kg packed weight

Gas types Available in Natural gas and LP gas, please specify when ordering





Gas Salamander



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.

GAS SALAMANDER 900MM

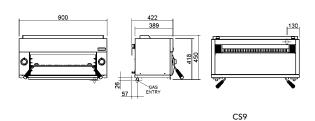


Designed to be either bench or wall mounted

The Standards

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

Optional: Branding plate



Technical Data

GAS SALAMANDER

Burners 2 x 15.75MJ/hr, 4.4kW Maximum consumption 31.5MJ/hr, 8.8kW

Gas connection R½ (BSP) female

130mm from right side, 25mm from rear

Dimensions

450mm Height 900mm 389mm Width Depth (422mm with wall mounting bracket)

Cooking area Rack size

610mm x 310mm, 1890cm2

Packing data 0.32m3 940mm Width Depth 520mm Height 640mm 42kg nett weight 69kg packed weight

Gas types Available in Natural gas and LP gas, please specify when ordering

All units supplied with conversion kits

Options at extra cost

Branding Plate 610mm x 310mm 890cm2

Gas Griddle Toaster



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.

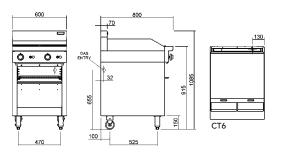
GAS GRIDDLE TOASTER 600MM



Constructed from machine finished mild steel plate

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



Technical Data

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

Gas power 42MJ/hr, 11kW

Cooking surface

590 x 520mm, 3068cm2 **Toaster Dimensions**

Rack size 430mm x 470mm Rack positions 4 Gas connection

R½ (BSP) male 130mm from RH side, 32mm from rear, and 655mm from floor

All units supplied with Natural and LPG gas regulator

Dimensions

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

Packing data 0.70m3

Width 640mm Depth Height 1 93kg nett weight 1255mm

143kg packed weight

Gas types Available in Natural gas and LP gas, please specify when



Single Pan Gas Fryer



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.

SINGLE PAN GAS FRYER 400MM

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

Technical Data

SINGLE PAN GAS FRYER 400MM

Multi-jet target burners

Gas power 90MJ/hr, 25kW

Pan size Oil capacity 18L (32lbs shortening) Width 305mm Length 380mm Oil frying depth 95mm

Gas connection

R¾ (BSP) male 40mm from RH side, 24mm from rear, and 221mm from floor

All units incorporate Natural and LP gas regulator

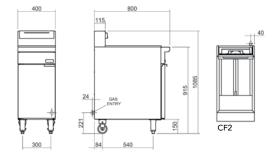
Dimensions

Width 400mm Depth 800mm Height 915mm Incl. splashback 1085mm

Packing data

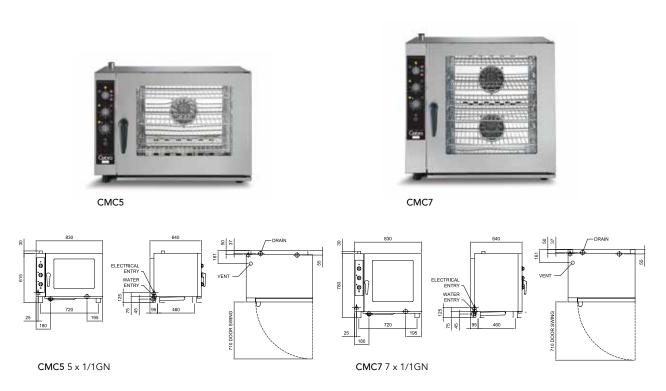
0.54m3 Width 870mm Depth 495mm Height 1255mm 57kg nett weight 97kg packed weight

Available in Natural gas and LP gas, please specify when



Electric Combi Steamers







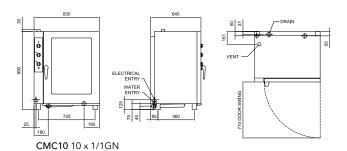
Increase the flexibility of your operation. Cobra's Electric Combi Steamers are the perfect addition to the Cobra lineup of affordable equipment for the small to mid-size commercial kitchen. Available in 5, 7 and $10 \times 1/1$ GN tray capacities. All the benefits of combi steamer cooking provided with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

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)



CMC10



Technical Data Electric Combi Steamers

CMC5 5 X 1/1GN

830mm Width Depth 637mm Heiaht 595mm Weight 64kg

Shelves 1/1GN

70mm Shelf spacings

Supply line voltage 400-415V ~ 50Hz,

3P+N+E

Special voltage options available on request

Power connection

Total (kW) 6.25

Dimensions

Width 830mm Depth Height 637mm 760mm Weight 82kg

Shelves

Shelf spacings 70mm

Supply line voltage 400-415V ~ 50Hz, 3P+N+E

Special voltage options available on request

Power connection Total (kW) 12.5

CMC10 10 X 1/1GN

Dimensions

830mm Width Depth 637mm 970mm Height Weight 95kg

1/1GN 10 Shelf spacings

Supply line voltage 400-415V ~ 50Hz,

3P+N+E

Special voltage options available on request

Power connection

Total (kW)

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

Installation clearances

50mm - right - left 50mm

*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.)

