Technical data sheet for

GAS COOKTOPS 900mm

RN8600G-B, RN8600G-CB, RN8600G-LS, RN8600G-RB, RN8603G-B, RN8603G-CB, RN8603G-LS, RN8603G-RB, RN8606G-B, RN8606G-CB, RN8606G-LS, RN8606G-RB, RN8609G-B, RN8609G-CB, RN8609G-LS, RN8609G-RB

RN8600G-LS

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (RNL) available

Overall Construction

Cooktop

- Welded hob with 1.5mm 304 stainless steel bull nose
- Splashback and side panels 1.2mm 304 stainless steel
- Front panels 0.9mm 304 stainless steel
- Aluminised steel internal construction
- Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- Vitreous enamelled open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plate
- 2.5mm 304 stainless steel griddle splash guards
- Vitreous enamelled spill trays

Griddle sections are standard on RH side. Available on LH side to order or by conversion.

Bench mount (supplied as –B model)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet.
- Adjustable height 80mm – 105mm

Cabinet base (supplied as –CB model)

- Fully modular for match suite finish
- Double skin 0.9mm 304 stainless steel interior and exterior
- Optional GN 1/1 4 position racking kit
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet

Leg stand (supplied as –LS model)

- Fully modular for matched suite finish
- Framed top for connection to Cooktop
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Suitable for rear or through shelf gas connection to Cooktop
- Quick assembly design (no tools required)

Refrigerated base (supplied as –RB model)

- Self contained suite matched modular base
- Ventilated system with R134a refrigerant
- -2˚ to + 8˚C temperature (Tropical Climate rated)
- Two GN 1/1 drawers
- 100mm deep pan capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

Controls

Cooktop

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- Variable high to low controls to griddles
- Griddles standard with pilot, flame failure and piezo ignition
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob

Refrigerated base

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2˚ to +8˚C temperature range

Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Lift off burners heads and vitreous enamelled burner spill covers
- Vitreous enamelled spill trays under open burner and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

Technical data sheet for

GAS COOKTOPS 900mm

Waldorf 800 SERIES

Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate

Griddle Burners 20MJ/hr per 300mm section

Gas power

RN8600G	168 MJ/hr, 46.6kW
RN8603G	132 MJ/hr, 36.6kW
RN8606G	96 MJ/hr, 26.6kW
RN8609G	60 MJ/hr, 16.6kW

Griddle Plate

300mm Griddle cooking surface
292mm x 475mm, 1387cm2

600mm Griddle cooking surface
592mm x 475mm, 2812cm2

900mm Griddle cooking surface
892mm x 475mm, 4237cm2

Gas connection

R ³/₄ (BSP) male

130mm from RH side, 32mm from rear, and 655mm from floor

All units supplied with Natural and LP gas regulator

Refrigerated Base

Type

Ventilated system

Refrigerant

R134a (160grams)

Climate classification

T – tropical

Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E

3 pin 10A plug cordset fitted

Dimensions

Bench models

Width 900mm
Depth 805mm
Height 315mm
Incl. splashback 530mm
Incl. low back 370mm

All models (excluding Bench model)

Width 900mm
Depth 805mm
Height 915mm
Incl. splashback 1130mm
Incl. low back 970mm

Packing Data

Bench and Leg Stand models

0.55m3, 174kg (129kg nett)
Width 945mm
Depth 870mm
Height 665mm

Cabinet Base and Refrigerated Base models

1.03m3, 245kg (180kg nett)
Width 945mm
Depth 870mm
Height 1255mm

Gas Types

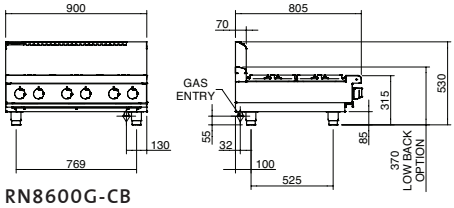
Available in Natural gas and LP gas
Please specify when ordering
Units supplied complete with gas type conversion kits
Other gas types on request

Options at extra cost

Simmer plates (replaces Potstand)
Ribbed griddle plates
Joining caps
Castors
Plinth mounting

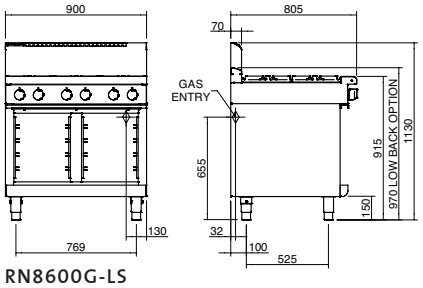
RN8600G-B

Bench Model



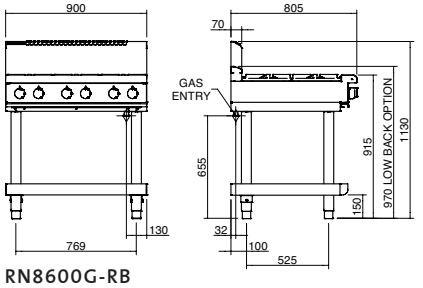
RN8600G-CB

Cabinet Base



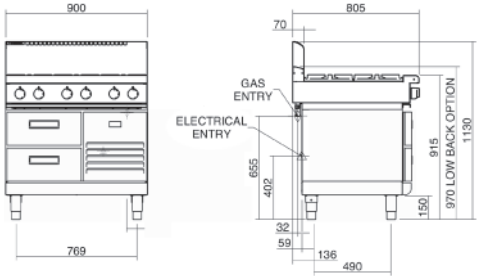
RN8600G-LS

Leg Stand

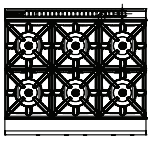


RN8600G-RB

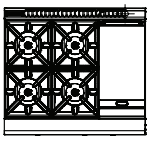
Refrigerated Base



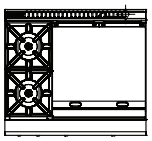
RN8600G



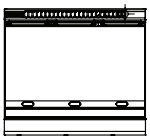
RN8603G



RN8606G



RN8609G



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24:7 Service Support

ISO9001 Quality Management Standard

Cert. No. 6902

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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