

Technical data sheet for

# GAS RANGE CONVECTION OVEN 750mm

RN8510GC, RN8513GC



RN8510GC

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm griddle plate options
- Optional simmer plates
- GN 1/1 gas convection oven
- Drop down door
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (RNL) available

## Overall Construction

- Galvanized steel chassis
- Welded hob with 1.5mm 304 stainless steel bull nose
- Splashback and hob sides 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- 150mm legs in 63mm dia. heavy-duty 1.2mm 304 stainless steel with adjustable feet

## COOKTOP

- 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 plates
- 2.5mm 304 stainless steel griddle splash guards
- Vitreous enamelled spill trays
- Aluminised steel internal construction

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

## OVEN

- Fully welded and vitreous enamelled oven liner
- GN 1/1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 30MJ oven burner
- Pilot and flame failure with piezo ignition
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- Welded frame drop down door with heavy-duty spring hinge system
- 0.9mm 304 stainless steel door outer
- 1.0mm press formed vitreous enamelled door inner
- High density fibreglass insulated
- Stay cool stainless steel door handle with cast metal handle mounts
- Supplied with two chrome wire oven racks

## Controls

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob

## 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

## OVEN

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Piezo ignition to pilot burner
- Flame failure
- Fan and burner automatic off when door open

## 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
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Door hinge spring adjustable on unit (door outer removed)
- Door disengages for lift off removal and increased service access
- Access to all parts from front of unit

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## Specifications

### Burners

Open Burners 28MJ/hr dual flame ring with simmer rate  
Griddle Burners 20MJ/hr per 300mm section  
Oven 30MJ tubular under cast iron sole plate

### Gas power

RN8410GC 142 MJ/hr, 39.4kW  
RN8413GC 106 MJ/hr, 29.4kW

### Oven Fan Motor

100W

### Electrical requirements

0.13kW  
230-240Vac, 50/60hz, 1P+N+E, 0.6A

### Griddle Plate

300mm Griddle cooking surface  
292mm x 475mm, 1387cm<sup>2</sup>

### Oven Dimensions

Width 500mm  
Depth 590mm  
Height 385mm  
Rack size 495mm x 540mm

### Rack positions

4

### Gas connection

R 3/4 (BSP) male  
130mm from RH side, 35mm from rear,

and 655mm from floor

All units supplied with Natural and LP gas

regulator

### Electrical connection

25mm from RH side, 484mm from rear, and  
150mm from floor

3 pin 10A plug cordset fitted

### DIMENSIONS

Width 750mm  
Depth 805mm  
Height 915mm  
Incl. splashback 1130mm  
Incl. low back 970mm

### NETT WEIGHT

181kg

### PACKING DATA

0.87m<sup>3</sup>, 239kg  
Width 795mm  
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)

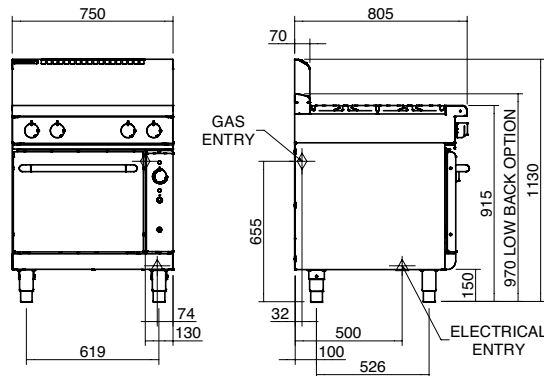
Ribbed griddle plates

Joining caps

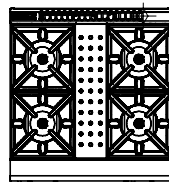
Castors

Plinth mounting

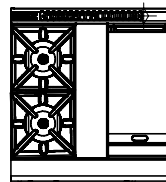
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