

## Gas Cooktops 900mm - 4 Burner

RNLB8900G-B, RNLB8900G-CD, RNLB8900G-LS, RNLB8900G-RB



RNLB8900G-CD

- Heavy-duty construction
- Four 28MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Stainless steel exterior
- Black vitreous enamel finish to front panels
- Easy clean
- Easy service
- Fully modular

### 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
- Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- Stainless steel open burner spill covers
- Stainless steel spill trays

#### 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 -CD 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 (1 or 2 cabinet bays)
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjust. 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 adjust. 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 drawer 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 adjust. feet
- Condensing unit removable through front of unit for service
- Easy clean interior
- Refrigerated bases in stainless steel finish only

### CONTROLS

#### COOKTOP

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- 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 burner heads
- Stainless steel spill trays under open burners
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

### Series Options

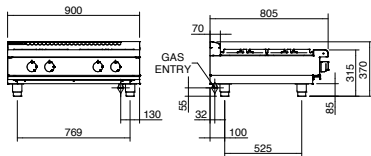
RNLB - Low back models

RNB - 215mm splashback option

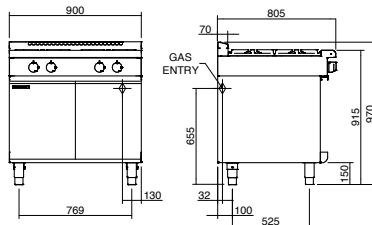
# Waldorf Bold

## Gas Cooktops 900mm - 4 Burner

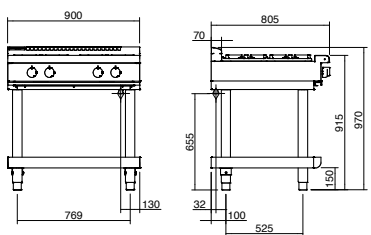
RNLB8900G-B



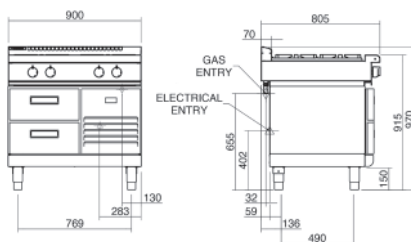
RNLB8900G-CD



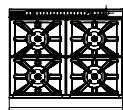
RNLB8900G-LS



RNLB8900G-RB



RNLB8900G



### SPECIFICATIONS

#### Burners

28MJ/hr dual flame ring with simmer rate

#### Gas power (gross)

112MJ/hr, 31kW

#### 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. low back 370mm

Incl. splashback option 530mm

##### All models (excluding Bench model)

Width 900mm

Depth 805mm

Height 915mm

Incl. low back 970mm

Incl. splashback option 1130mm

#### Nett weight

Bench and Leg Stand models

129kg nett

Cabinet Base and Refrigerated Base models

180kg nett

#### Packing data

Bench and Leg Stand models

0.55m<sup>3</sup>, 174kg

Width 945mm

Depth 870mm

Height 665mm

Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>, 245kg

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

Joining caps

Castors

Plinth mounting

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ISO9001

All Waldorf Bold 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.

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