

## 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

### 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 1/14 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)

- 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 ventilated 2 drawer refrigeration base
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (RNL) available

#### 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



## 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, 1387cm<sup>2</sup>  
600mm Griddle cooking surface  
592mm x 475mm, 2812cm<sup>2</sup>  
900mm Griddle cooking surface  
892mm x 475mm, 4237cm<sup>2</sup>

### 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

0.55m<sup>3</sup>, 174kg (129kg nett)  
Width 945mm  
Depth 870mm  
Height 665mm

#### Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>, 245kg (180kg nett)  
Width 945mm  
Depth 870mm  
Height 1255mm

### GAS TYPES

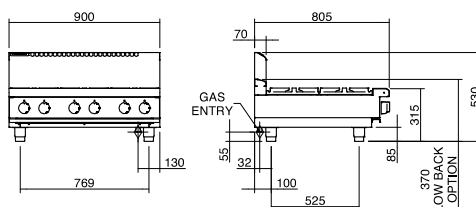
Available in Natural gas and LP gas  
Please specify when ordering  
Units supplied complete with gas type  
conversion kits  
Other gas types on request

### OPTIONS AT EXTRA COST

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

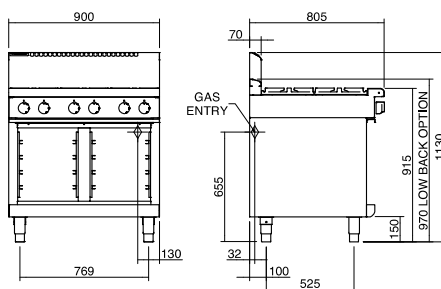
### RN8600G-B

#### BENCH MODEL



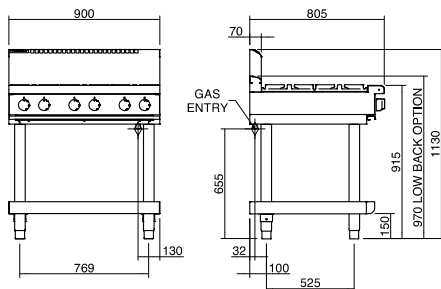
### RN8600G-CB

#### CABINET BASE



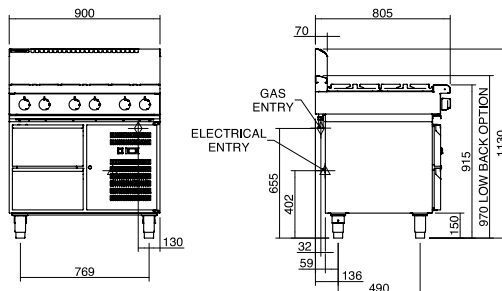
### RN8600G-LS

#### LEG STAND

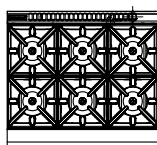


### RN8600G-RB

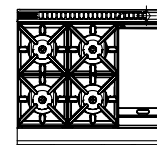
#### REFRIGERATED BASE



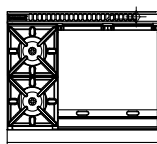
### RN8600G



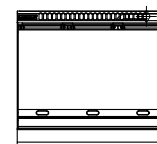
### RN8603G



### RN8606G



### RN8609G



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