

Technical data sheet for

## ELECTRIC COOKTOPS 900mm

RN8600E-B, RN8600E-CB, RN8600E-LS, RN8600E-RB, RN8603E-B, RN8603E-CB, RN8603E-LS, RN8603E-RB, RN8606E-B, RN8606E-CB, RN8606E-LS, RN8606E-RB, RN8609E-B, RN8609E-CB, RN8609E-LS, RN8609E-RB



RN8600E-B

- Heavy-duty construction
- 2.4kW open radiant elements
- Optional Hot Plate elements
- 300mm, 600mm and 600mm griddle plate options
- 3 models of base unit
- 1 model of refrigerated base
- 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
- 2.4kW open radiant elements in heavy-duty welded element frames
- Vitreous enamelled element module and hob spill trays
- Hot Plate elements with machine finished 8mm steel plate (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Aluminised steel internal construction

#### 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
- Quick assembly design (no tools required)

#### REFRIGERATED BASE (SUPPLIED AS -RB MODEL)

- Self contained suite matched modular base
- Ventilated system with R134a refrigerant
- -2 + 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

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Radiant elements with energy regulator controls
- Hot Plate elements with energy regulator controls
- 50-320°C thermostat per 300mm griddle section
- Indicator lights for power and heating for each element control

#### REFRIGERATED BASE

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

### Cleaning and Servicing

- All models with easy clean stainless steel external finish
- Removable vitreous enamelled element module and hob spill trays
- Hinge up element and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

# Technical data sheet for ELECTRIC COOKTOPS 900mm



## Specifications

### Cooktop

- 2.4 kW Open Radiant elements
- 2.0 kW Hot Plate elements
- 3.6 kW Griddle elements  
(per 300mm griddle section)

### 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>

### Electrical requirements

#### RN8600E

- 14.4 kW, 400-415Vac, 50/60hz, 3P+N+E,  
20A/phase

#### RN8603E

- 13.2 kW, 400-415Vac, 50/60hz, 3P+N+E,  
20A/phase max.

#### RN8606E

- 12 kW, 400-415Vac, 50/60hz, 3P+N+E,  
20A/phase max.

#### RN8609E

- 10.8 kW, 400-415Vac, 50/60hz, 3P+N+E,  
15A/phase max.

### Electrical connection

- 130mm from RH side, 31mm from rear
- 85mm from bench height on bench models
- 740mm from floor on leg stand and cabinet base models

### 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 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>, 135kg (90kg nett)
- Width 945mm
- Depth 870mm
- Height 665mm

#### Cabinet Base and Refrigerated Base models

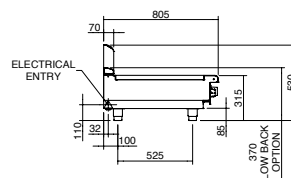
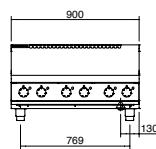
- 1.03m<sup>3</sup>, 195kg (130kg nett)
- Width 945mm
- Depth 870mm
- Height 1255mm

### OPTIONS AT EXTRA COST

- Hot Plate elements  
(replace individual open radiant elements)
- Ribbed griddle plates

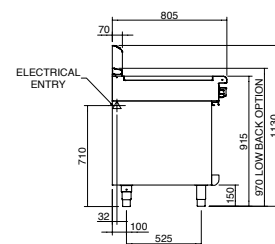
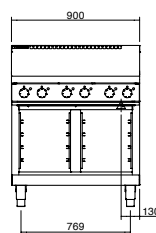
### RN8600E-B

#### BENCH MODEL



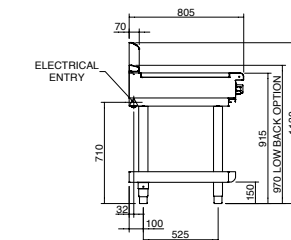
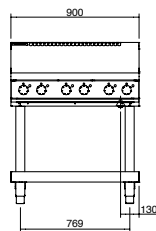
### RN8600E-CB

#### CABINET BASE



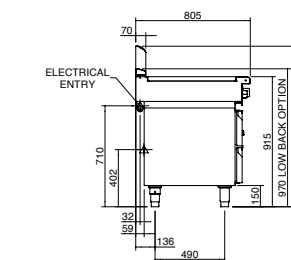
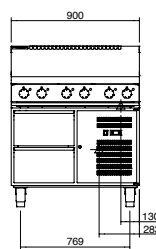
### RN8600E-LS

#### LEG STAND

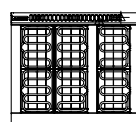


### RN8600E-RB

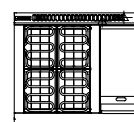
#### REFRIGERATED BASE



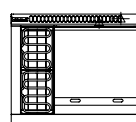
### RN8600E



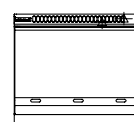
### RN8603E



### RN8606E



### RN8609E



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