

Gas Cooktops 1200mm

RNLB8800G-B, RNLB8800G-CD, RNLB8800G-LS, RNLB8800G-RB, RNLB8803G-B, RNLB8803G-CD, RNLB8803G-LS, RNLB8803G-RB, RNLB8806G-B, RNLB8806G-CD, RNLB8806G-LS, RNLB8806G-RB, RNLB8809G-B, RNLB8809G-CD, RN8809G-LS, RN8809G-RB,



RNLB8800G-CD

Heavy-duty construction

- 28MJ/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 2/1 drawers
- Stainless steel exterior
- Black vitreous enamel finish to front panels ۲
- Easy clean •
- Easy service
- Fully modular

Series Options

RNLB - Low back models RNB - 215mm splashback option

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
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plate
- 2.5mm 304 stainless steel griddle splash guards
- Stainless steel 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 -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)
- Up to eight 65mm GN 1/1 capacity
- 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
- Shelf to top stainless steel backstop panel for convenience and rigidity
- 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 2/1 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
- 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

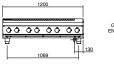
REFRIGERATED BASE

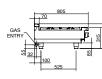
- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water -2° to +8°C temperature range
- CLEANING AND SERVICING
- All models with easy clean stainless steel external finish
- Lift off burner heads
- Stainless steel spill trays under open burner and griddle sections Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit



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RNLB8800G-B

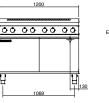


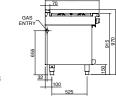


비법

RNLB8803G

RNLB8800G-CD





GAS ENTR

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RNLB8800G-LS





RNLB8800G



SPECIFICATIONS

Burners Open Burners 28MJ/hr dual flame ring with

simmer rate Griddle Burners 20MJ/hr per 300mm section

Gas power (gross) RN8800G 224MJ/hr, 62.2kW RN8803G 288MJ/hr, 52.2kW RN8806G 252MJ/hr, 42.2kW RN8809G 116MJ/hr, 32.2kW 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

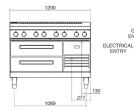
R ¾ (BSP) male 130mm from RH side, 32mm from rear, and 655mm from floor All units supplied with Natural and LP gas regulator

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 1200mm Depth 805mm Height 315mm Incl. low back 370mm Incl. splashback option 530mm RNLB8800G-RB



RNLB8806G



All models (excluding Bench model) Width 1200mm Depth 805mm Height 915mm Incl. low back 970mm Incl. splashback option 1130mm Packing data Bench and Leg Stand models 0.72m3, 216kg (158kg nett) Width 1245mm Depth 870mm Height 665mm Cabinet Base and Refrigerated Base models 1.36m3, 278kg (198kg nett) Width 1245mm 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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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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