



PRODUCT DOCUMENT PACK

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PRODUCT

Waldorf Bold RNB8410G - 600mm Gas Range Static Oven

Model / SKU: RNB8410G

KW COMMERCIAL KITCHEN

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/RNB841XG_AN.pdf

Gas Range Static Oven 600mm

RNLB8410G, RNLB8413G, RNLB8416G



RNLB8410G

- Heavy-duty construction
- 28MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm and 600mm griddle plate options
- Optional simmer plates
- GN 1/1 gas static oven
- Drop down door
- Stainless steel exterior
- Black vitreous enamel finish to front panels
- Easy clean
- Easy service
- Fully modular

Series Options

RNLB - Low back models

RNB - 215mm splashback option

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
- Stainless steel open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plates
- 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.

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
- 24MJ oven burner
- Pilot and flame failure
- 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

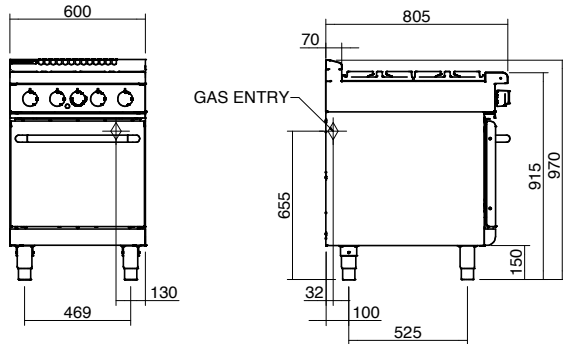
- 130-270°C thermostatic control
- Flame failure

CLEANING AND SERVICING

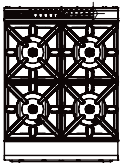
- All models with easy clean stainless steel external finish
- Lift off burner heads
- Stainless steel spill trays under open burner and griddle sections
- Bottom sill removable for oven burner and pilot access
- Removable oven racking and sole plate
- Easy clean vitreous enamel oven and door inner
- Door hinge spring adjustable on unit (door outer removed)
- Door disengages for lift off removal and increased service access
- All parts front accessible from installed position
- Access to all parts from front of unit

Gas Range Static Oven 600mm

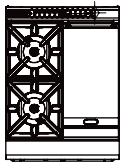
RNLB8410G, RNLB8413G, RNLB8416G



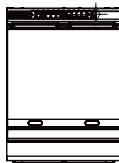
RNLB8410G



RNLB8413G



RNLB8416G



SPECIFICATIONS

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section
Oven 24MJ tubular under cast iron sole plate

Gas power (gross)

RN8410G 136MJ/hr, 37.7kW

RN8413G 100MJ/hr, 27.8kW

RN8416G 64MJ/hr, 17.8kW

Griddle Plate

300mm Griddle cooking surface

292mm x 475mm, 1387cm²

600mm Griddle cooking surface

592mm x 475mm, 2812cm²

Oven Dimensions

Width 500mm

Depth 590mm

Height 385mm

Rack size 495mm x 540mm

Rack positions 4

Gas connection

R ¾ (BSP) male

130mm from RH side, 35mm from rear,
and 655mm from floor

All units supplied with Natural and LP gas
regulator

Dimensions

Width 600mm

Depth 805mm

Height 915mm

Incl. low back 970mm

Incl. splashback option 1130mm

Nett weight

157kg

Packing data

0.70m³, 210kg

Width 645mm

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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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.

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