



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf Bold RNLB8816GC - 1200mm Gas Range Convection Oven Low Back Version

Model / SKU: RNLB8816GC

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/RN881XGC_AN.pdf

Technical data sheet for

GAS RANGE CONVECTION OVEN 1200mm

RN8810GC, RN8813GC, RN8816GC, RN8819GC



RN8810GC

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- GN 2/1 gas convection oven
- Drop down door
- Storage cabinet on RH side
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (RNL) available

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
- Full 0.9mm stainless steel storage cabinet on RH side
- 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
- Vitreous enamelled open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Vitreous enamelled spill trays
- Aluminised steel internal construction

Griddle sections are standard on RH side. Available on LH side or centre to order or by conversion.

OVEN

- Fully welded and vitreous enamelled oven liner
- GN 2x1 capacity with 4 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 30MJ oven burner
- Pilot and flame failure with piezo ignition
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- 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

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Piezo ignition to pilot burner
- Flame failure
- Fan and burner automatic off when door open

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
- 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

Technical data sheet for

GAS RANGE CONVECTION OVEN 1200mm



Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section
Oven 30MJ/hr tubular under cast iron sole plate

Gas power

RN8810GC 254 MJ/hr, 70.5kW
RN8813GC 218 MJ/hr, 60.5kW
RN8816GC 182 MJ/hr, 50.5kW
RN8819GC 146 MJ/hr, 40.5kW

Oven Fan Motor

100W

Electrical requirements

0.13kW
230-240Vac, 50/60hz, 1P+N+E, 0.6A

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

Oven Dimensions

Width 665mm
Depth 590mm
Height 385mm
Rack size 660mm x 540mm
Rack positions 4

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

DIMENSIONS

Width 1200mm
Depth 805mm
Height 915mm
Incl. splashback 1130mm
Incl. low back 970mm

NETT WEIGHT

265kg

PACKING DATA

1.36m³, 345kg
Width 1245mm
Depth 870mm
Height 1255mm

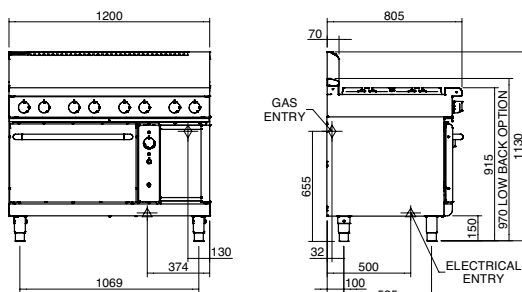
GAS TYPES

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

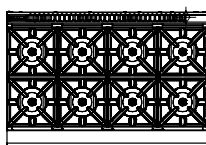
OPTIONS AT EXTRA COST

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

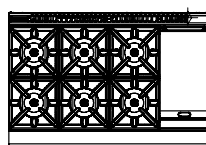
RN8810GC, RN8813GC, RN8816GC, RN8819GC



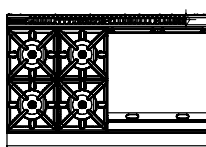
RN8810GC



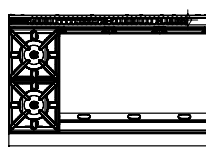
RN8813GC



RN8816GC



RN8819GC



moffat.com.au
moffat.co.nz

Australia
moffat.com.au

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +613-9518 3888
Facsimile +613-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +612-8833 4111
nswsales@moffat.com.au

South Australia
Telephone +613-9518 3888
vsales@moffat.com.au

Queensland
Telephone +617-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +618-9413 2400
wasales@moffat.com.au

New Zealand

moffat.co.nz

Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz



Cert. No. 6913

In line with policy to continually develop
and improve its products, Moffat
Limited reserves the right to change
specifications and design without notice.

© Copyright Moffat Ltd
AN.W8.08/19

an Ali Group Company



The Spirit of Excellence