



## PRODUCT DOCUMENT PACK

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### PRODUCT

## Waldorf Bold RNB8603E-CD - 900mm Electric Cooktop - Cabinet Base

**Model / SKU: RNB8603E-CD**

### KW COMMERCIAL KITCHEN

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## Electric Cooktops 900mm

RNLB8600E-B, RNLB8600E-CD, RNLB8600E-LS, RNLB8600E-RB, RNLB8603E-B, RNLB8603E-CD, RNLB8603E-LS, RNLB8603E-RB, RNLB8606E-B, RNLB8606E-CD, RNLB8606E-LS, RNLB8606E-RB, RNLB8609E-B, RNLB8609E-CD, RNLB8609E-LS, RNLB8609E-RB,



RNLB8600E-CD

- Heavy-duty construction
- 2.0kW hot plate elements
- Optional 2.4kW open radiant elements
- 300mm, 600mm, and 900mm griddle plate options
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- 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

#### 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
- 2.0kW hot plate elements with machine finished 8mm steel plate
- Vitreous enamelled element module spill tray
- Stainless steel hob spill tray
- 2.4kW open radiant elements in heavy-duty welded element frames (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 -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 1/1 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

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Hot plate elements with energy regulator controls
- Radiant 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° to +8°C temperature range

### CLEANING AND SERVICING

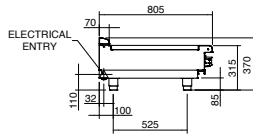
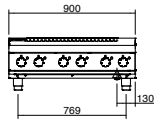
- All models with easy clean stainless steel external finish
- Stainless steel spill trays under open burner and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

## Electric Cooktops 900mm

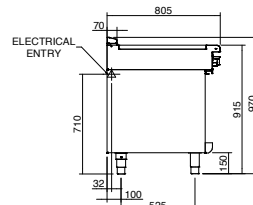
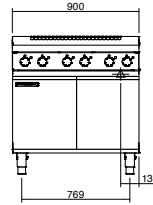


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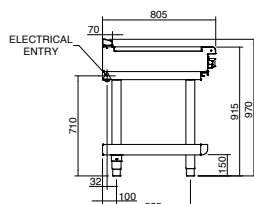
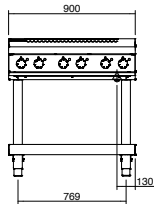
RNLB8600E-B



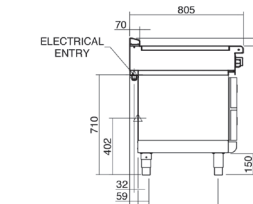
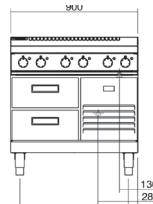
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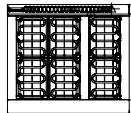
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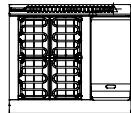
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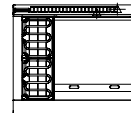
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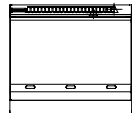
RNLB8603E



RNLB8606E



RNLB8609E



### 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

##### RNLB8600E

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

##### RNLB8603E

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

##### RNLB8606E

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

##### RNLB8609E

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 plug cordset fitted

#### Dimensions

##### Bench models

Width 900mm  
Depth 805mm  
Height 315mm  
Incl. low back 370mm  
Incl. splashback option 530mm

##### All models (excluding Bench model)

Width 900mm  
Depth 805mm  
Height 915mm  
Incl. low back 970mm  
Incl. splashback option 1130mm

#### 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

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#### ISO9001

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