KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

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PRODUCT

Waldorf 800 Series RNL8900G-RB - 900mm Gas Cooktop Low Back Version – Refrigerated

Model / SKU: RNL8900G-RB

KW COMMERCIAL KITCHEN

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/RN8900G_an.pdf

Technical data sheet for

GAS COOKTOPS 900mm – 4 BURNER

RN8900G-B, RN8900G-CB, RN8900G-LS, RN8900G-RB



RN8900G-LS

- Heavy-duty construction
- Four 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- 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
- Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- Vitreous enamelled open burner spill covers
- Stainless steel spill trays

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
- 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 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

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- 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 and vitreous enamelled burner spill covers
- Stainless steel spill trays under open burners
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

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GAS COOKTOPS 900mm – 4 BURNER

Waldorf 800 SERIES

Specifications

Burners
28MJ/hr dual flame ring with simmer rate
Gas power
112 MJ/hr, 31kW
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

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. splashback 530mm
Incl. low back 370mm
All models (excluding Bench models)
Width 900mm
Depth 805mm
Height 915mm
Incl. splashback 1130mm
Incl. low back 970mm

Nett weight

Bench and Leg Stand models
129kg
Cabinet Base and Refrigerated Base models
180kg

Packing data

Bench and Leg Stand models
0.55m3, 174kg
Width 945mm
Depth 870mm
Height 665mm
Cabinet Base and Refrigerated Base models
1.03m3, 245kg
Width 945mm
Depth 870mm
Height 1255mm

Gas types

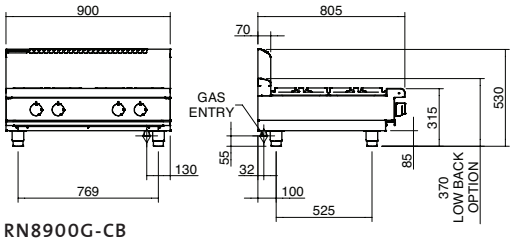
Available in Natural gas and LP gas
Please specify when ordering
Units supplied complete with gas type conversion kits
Other gas types on request

Options at extra cost

Joining caps
Castors
Plinth mounting

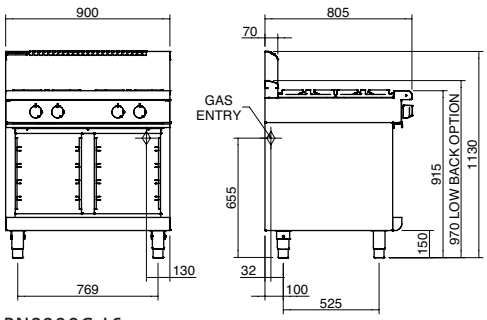
RN8900G-B

Bench Model



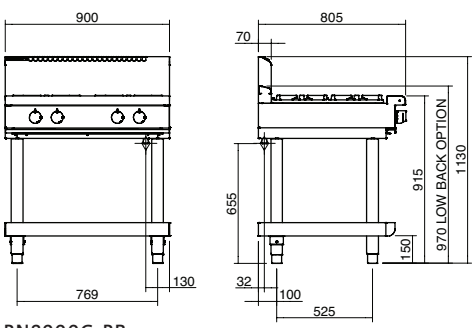
RN8900G-CB

Cabinet Base



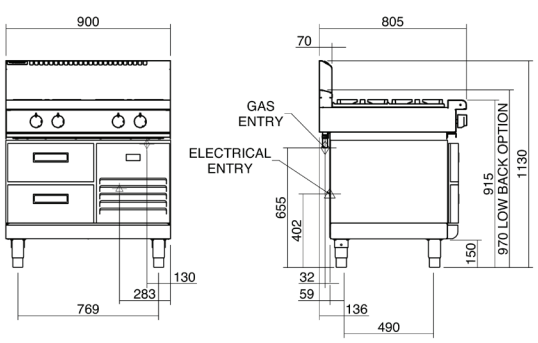
RN8900G-LS

Leg Stand

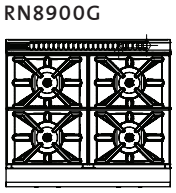


RN8900G-RB

Refrigerated Base



RN8900G



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24:7 Service Support

ISO9001 Quality Management Standard

Cert. No. 6902

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