# PRODUCT DOCUMENT PACK

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## PRODUCT

## Waldorf 800 Series RNL8809G-RB - 1200mm Gas Cooktop Low Back Version – Refrigerate

## Model / SKU: RNL8809G-RB


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Technical data sheet for

# GAS COOKTOPS 1200mm

RN8800G-B, RN8800G-CB, RN8800G-LS, RN8800G-RB, RN8803G-B, RN8803G-CB, RN8803G-LS, RN8803G-RB, RN8806G-B, RN8806G-CB, RN8806G-LS, RN8806G-RB, RN8809G-B, RN8809G-CB, RN8809G-LS, RN8809G,RB

RN8800G-LS

- Heavy-duty construction
- 28 MJ/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
- 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
- Aluminised steel internal construction
- 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 plate
- 2.5mm 304 stainless steel griddle splash guards
- Vitreous enamelled 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 –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 (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 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
- 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 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
- 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 burners heads and vitreous enamelled burner spill covers
- Vitreous enamelled spill trays under open burner and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

Technical data sheet for

# GAS COOKTOPS 1200mm

Waldorf 800 SERIES

## Specifications

**Burners**

Open Burners 28MJ/hr dual flame ring with simmer rate

Griddle Burners 20MJ/hr per 300mm section

**Gas power**

| | |
|---|---|
| RN8800G | 224 MJ/hr, 62.2kW |
| RN8803G | 188 MJ/hr, 52.2kW |
| RN8806G | 152 MJ/hr, 42.2kW |
| RN8809G | 116 MJ/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 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 1200mm
Depth 805mm
Height 315mm
Incl. splashback 530mm
Incl. low back 370mm

**All models (excluding Bench model)**

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

### 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

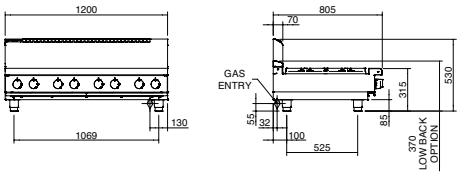
Available in Natural gas and LP gas
Please specify when ordering
Units supplied complete with gas type conversion kits
Other gas types on request

### Options at extra cost

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

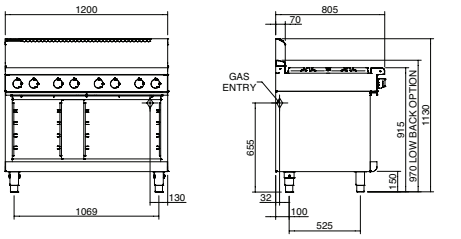
### RN8800G-B

**Bench Model**



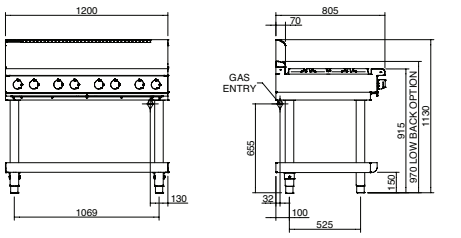

### RN8800G-CB

**Cabinet Base**



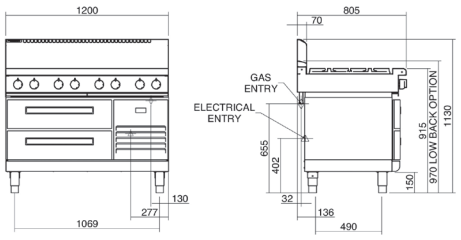

### RN8800G-LS

**Leg Stand**

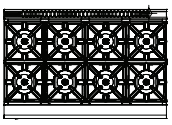



### RN8800G-RB

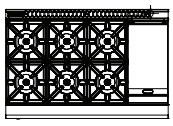
**Refrigerated Base**




### RN8800G



### RN8803G



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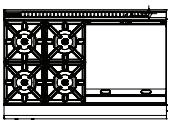
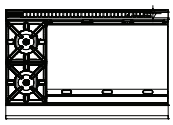


### RN8809G



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24:7 Service Support

ISO9001 Quality Management Standard

Cert. No. 6902

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