



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf 800 Series RNL8813GEC - 1200mm Gas Range Electric Convection Oven Low Ba

Model / SKU: RNL8813GEC

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/RN881XGEC_AN.pdf

Technical data sheet for

GAS RANGE ELECTRIC CONVECTION OVEN 1200mm

RN8810GEC, RN8813GEC, RN8816GEC, RN8819GEC



RN8810GEC

- 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 6.6kW electric 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
- 6.5kW heating elements
- 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

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
- 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 ELECTRIC CONVECTION OVEN 1200mm



Specifications

Burners

Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section

Oven Elements

4.5kW bottom heat element

2.0kW top heat element

Gas power

RN8810GEC 224 MJ/hr, 62.2kW

RN8813GEC 188 MJ/hr, 52.2kW

RN8816GEC 152 MJ/hr, 42.2kW

RN8819GEC 116 MJ/hr, 32.2kW

Oven Fan Motor

100W

Electrical requirements

6.6kW

1 phase connection:

230-240Vac, 50/60hz, 1P+N+E, 27.7A

3 phase connection:

400-415Vac, 50/60hz, 3P+N+E

L1 9.4A

L2 9.4A

L3 9.0A

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

Electrical connection

369mm from RH side, 484mm from rear,
and 150mm from floor

DIMENSIONS

Width 1200mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 970mm

PACKING DATA

1.36m³, 300kg (220kg 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)

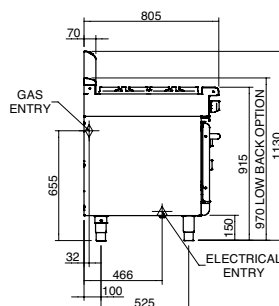
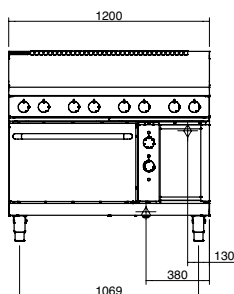
Ribbed griddle plates

Joining caps

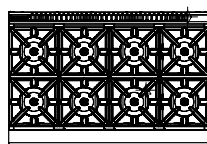
Castors

Plinth mounting

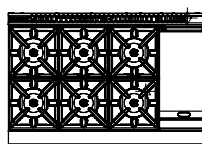
RN8810GEC



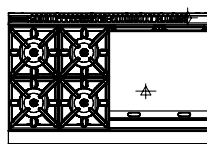
RN8810GEC



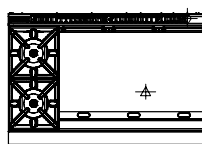
RN8813GEC



RN8816GEC



RN8819GEC



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

Service Support

24:7

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

Service Support

an Ali Group Company



The Spirit of Excellence