KW COMMERCIAL KITCHEN

PRODUCT DOCUMENT PACK

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PRODUCT

Waldorf 800 Series RNL8829G - 1200mm Gas Range Static Oven Low Back Version

Model / SKU: RNL8829G

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/RN882XG_AN.pdf

Technical data sheet for

GAS RANGE DOUBLE STATIC OVEN 1200mm

RN8820G, RN8823G, RN8826G, RN8829G

RN8820G

- Heavy-duty construction
- 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- Two GN 1/1 gas static ovens
- Drop down door
- 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
- 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.

Ovens (each)

- Fully welded and vitreous enamelled oven liner
- Two GN 1/1 gas static ovens
- Heavy-duty easy remove heavy wire chrome rack supports
- Cast iron even heat oven sole plate
- 24MJ oven burner
- Pilot and flame failure
- 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

Ovens

- 130-270˚C thermostatic control
- Flame failure

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

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GAS RANGE DOUBLE STATIC OVEN 1200mm

Specifications

Burners
Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section
Oven (each) 24MJ tubular under cast iron sole plate

Gas power

RN8820G	272 MJ/hr, 75.5kW
RN8823G	236 MJ/hr, 65.5kW
RN8826G	200 MJ/hr, 55.5kW
RN8829G	164 MJ/hr, 45.5kW

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 (each)
Width 500mm
Depth 590mm
Height 385mm
Rack size 495mm x 540mm
Rack positions 4

Gas connection
R ³/₄ (BSP) male
130mm from RH side, 35mm 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
302kg

Packing data
1.36m3, 383kg
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

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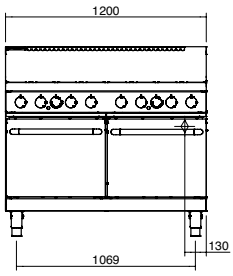
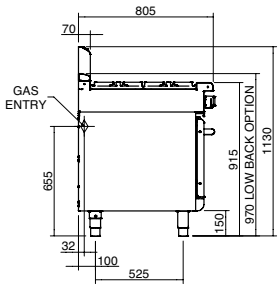
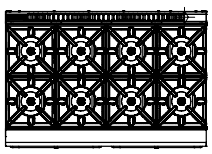




RN8820G



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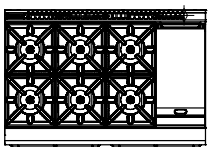

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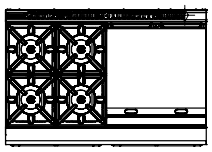

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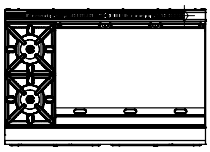

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24:7 Service Support

ISO9001 Quality Management Standard

Cert. No. 6901

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