PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf RNLB8600G-LS 900mm Gas Cooktop Low Back Version - Leg Stand

Model / SKU: RNLB8600G-LS

KW COMMERCIAL KITCHEN

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/RN860XG_B_CD_LS_RB_an.pdf

Waldorf **Bold**

Gas Cooktops **900mm**

RNLB8600G-B, RNLB8600G-CD, RNLB8600G-LS, RNLB8600G-RB, RNLB8603G-B, RNLB8603G-CD, RNLB8603G-LS, RNLB8603G-RB, RNLB8606G-B, RNLB8606G-CD, RNLB8606G-LS, RNLB8606G-RB, RNLB8609G-B, RNLB8609G-CD, RNLB8609G-LS, RNLB8609G-RB,

RNLB8600G-CD

- Heavy-duty construction
- 28MJ/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 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
- Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- Stainless steel open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plate
- 2.5mm 304 stainless steel griddle splash guards
- Stainless steel 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 –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
- 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

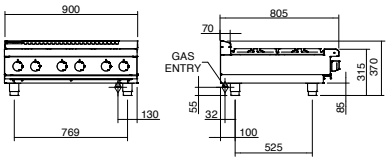
CLEANING AND SERVICING

- All models with easy clean stainless steel external finish
- Lift off burner heads
- 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

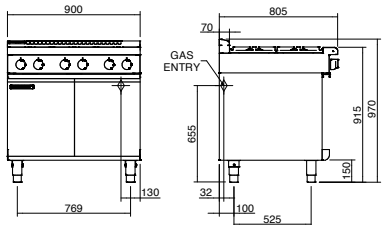
Waldorf Bold

Gas Cooktops 900mm

RNLB8600G-B



RNLB8600G-CD



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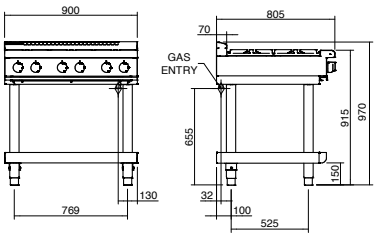
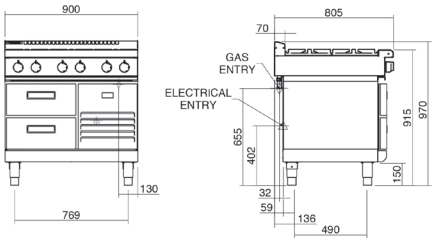
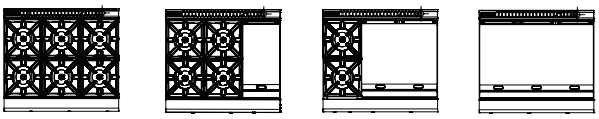


RNLB8600G-RB



RNLB8600G RNLB8603G RNLB8606G RNLB8609G



SPECIFICATIONS

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

Gas power (gross)
RNLB8600G 168MJ/hr, 46.6kW
RNLB8603G 132MJ/hr, 36.6kW
RNLB8606G 96MJ/hr, 26.6kW
RNLB8609G 60MJ/hr, 16.6kW

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 ¾ (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. 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
0.55m3, 174kg (129kg nett)
Width 945mm
Depth 870mm
Height 665mm
Cabinet Base and Refrigerated Base models
1.03m3, 245kg (180kg nett)
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

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

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24:7 Service Support

ISO9001 Quality Management Standard

Designed and manufactured by

ISO9001
All Waldorf Bold products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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