



PRODUCT DOCUMENT PACK

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PRODUCT

Waldorf RNLB8606E-LS 900mm Electric Cooktop Low Back Version - Leg Stand

Model / SKU: RNLB8606E-LS

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Electric Cooktops 900mm

RNLB8600E-B, RNLB8600E-CD, RNLB8600E-LS, RNLB8600E-RB, RNLB8603E-B, RNLB8603E-CD, RNLB8603E-LS, RNLB8603E-RB, RNLB8606E-B, RNLB8606E-CD, RNLB8606E-LS, RNLB8606E-RB, RNLB8609E-B, RNLB8609E-CD, RNLB8609E-LS, RNLB8609E-RB,



RNLB8600E-CD

- Heavy-duty construction
- 2.0kW hot plate elements
- Optional 2.4kW open radiant elements
- 300mm, 600mm, and 900mm griddle plate options
- 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
- 2.0kW hot plate elements with machine finished 8mm steel plate
- Vitreous enamelled element module spill tray
- Stainless steel hob spill tray
- 2.4kW open radiant elements in heavy-duty welded element frames (optional extra)
- 12mm thick mild steel griddle plates
- 2.5mm 304 stainless steel griddle splash guards
- Aluminised steel internal construction

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

- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Hot plate elements with energy regulator controls
- Radiant elements with energy regulator controls
- 50-320°C thermostat per 300mm griddle section
- Indicator lights for power and heating for each element control

REFRIGERATED BASE

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2° to +8°C temperature range

CLEANING AND SERVICING

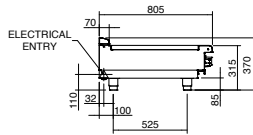
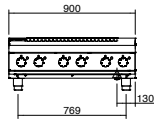
- All models with easy clean stainless steel external finish
- Stainless steel spill trays under open burner and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

Electric Cooktops 900mm

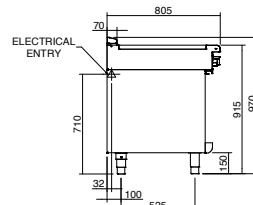
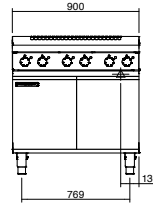


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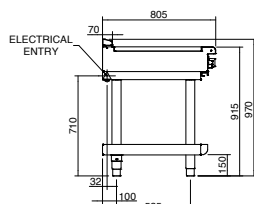
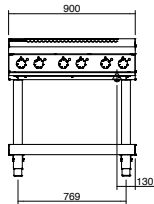
RNLB8600E-B



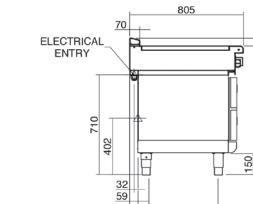
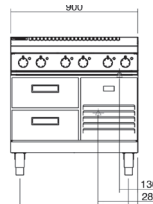
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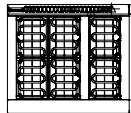
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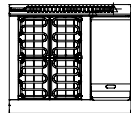
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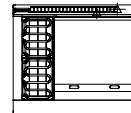
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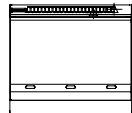
RNLB8603E



RNLB8606E



RNLB8609E



SPECIFICATIONS

Cooktop

2.4 kW Open Radiant elements
2.0 kW Hot Plate elements
3.6 kW Griddle elements
(per 300mm griddle section)

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

Electrical requirements

RNLB8600E

14.4 kW, 400-415Vac, 50/60hz, 3P+N+E,
20A/phase

RNLB8603E

13.2 kW, 400-415Vac, 50/60hz, 3P+N+E,
20A/phase max.

RNLB8606E

12 kW, 400-415Vac, 50/60hz, 3P+N+E,
20A/phase max.

RNLB8609E

10.8 kW, 400-415Vac, 50/60hz, 3P+N+E,
15A/phase max.

Electrical connection

130mm from RH side, 31mm from rear
85mm from bench height on bench models
740mm from floor on leg stand and cabinet
base models

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, 135kg (90kg nett)
Width 945mm
Depth 870mm
Height 665mm

Cabinet Base and Refrigerated Base models

1.03m³, 195kg (130kg nett)
Width 945mm
Depth 870mm
Height 1255mm

OPTIONS AT EXTRA COST

Hot Plate elements
(replace individual open radiant elements)
Ribbed griddle plates

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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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