

Technical data sheet for

# GAS RANGE ELECTRIC STATIC OVEN 900mm

RN8610GE, RN8613GE, RN8616GE, RN8619GE



RN8610GE

## 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.

## OVEN

- Fully welded and vitreous enamelled oven liner
- GN 2/1 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
- 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
- 50mm high density fibreglass insulated
- Stay cool stainless steel door handle with cast metal handle mounts
- Supplied with two chrome wire oven racks

- 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 6.5kW electric static oven
- Drop down door
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (RNL) available

## 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

- Separate temperature and top heat power regulation controls
- 50-320°C thermostatic control
- Lo-Hi top heat 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

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# GAS RANGE ELECTRIC STATIC OVEN 900mm

## 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

RN8610GE 168 MJ/hr, 46.6kW

RN8613GE 132 MJ/hr, 36.6kW

RN8616GE 96 MJ/hr, 26.6kW

RN8619GE 60 MJ/hr, 16.6kW

### Electrical requirements

6.5kW

#### 1 phase connection:

230-240Vac, 50/60Hz, 1P+N+E, 27A

#### 3 phase connection:

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

L1 9.4A

L2 9.4A

L3 8.3A

### Griddle Plate

300mm Griddle cooking surface  
292mm x 475mm, 1387cm<sup>2</sup>

600mm Griddle cooking surface  
592mm x 475mm, 2812cm<sup>2</sup>

900mm Griddle cooking surface  
892mm x 475mm, 4237cm<sup>2</sup>

### 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

23mm from RH side, 484mm from rear, and 150mm from floor

### DIMENSIONS

Width 900mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 970mm

### NETT WEIGHT

220kg

### PACKING DATA

1.03m<sup>3</sup>, 285kg

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)

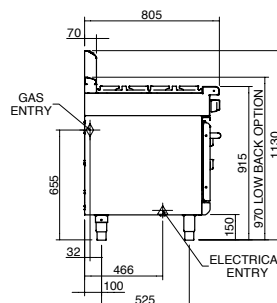
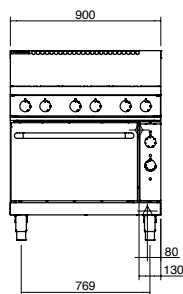
Ribbed griddle plates

Joining caps

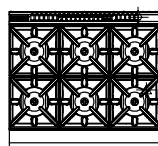
Castors

Plinth mounting

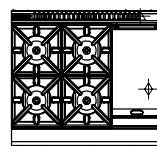
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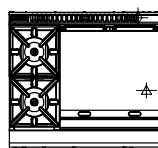
### RN8610GE



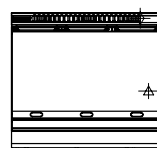
### RN8613GE



### RN8616GE



### RN8619GE



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