

Technical data sheet for

GAS RANGE ELECTRIC STATIC OVEN

1200mm

RN8810GE, RN8813GE, RN8816GE, RN8819GE



RN8810GE

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
- Stainless steel 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
- 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
- 28MJ/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
- Storage cabinet on RH side
- 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 burner heads and vitreous enamelled burner spill covers
- Stainless steel 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
- Access to all parts from front of unit

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GAS RANGE ELECTRIC STATIC OVEN 1200mm

Waldorf
800 SERIES

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

RN8810GE 224MJ/hr, 62.2kW

RN8813GE 188MJ/hr, 52.2kW

RN8816GE 152MJ/hr, 42.2kW

RN8819GE 116MJ/hr, 32.2kW

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, 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

Optional underside connection, please specify when ordering

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

NETT WEIGHT

220kg

PACKING DATA

1.36m³, 300kg

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)

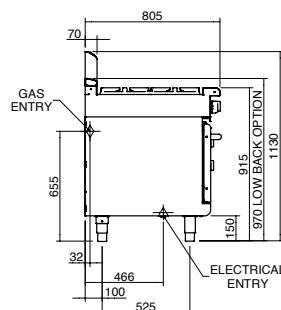
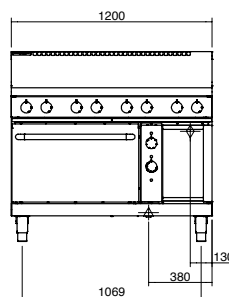
Ribbed griddle plates

Joining caps

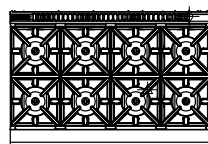
Castors

Plinth mounting

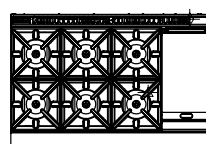
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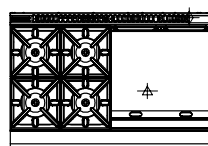
RN8810GE



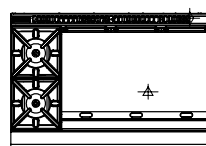
RN8813GE



RN8816GE



RN8819GE



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Designed and manufactured by

MOFFAT

ISO9001
All Waldorf 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.



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