

Technical data sheet for
**GAS RANGE DOUBLE
STATIC OVEN 1200mm**

RN8820G, RN8823G, RN8826G, RN8829G



RN8820G

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

- 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

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

- 100-270°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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Waldorf
800 SERIES

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)

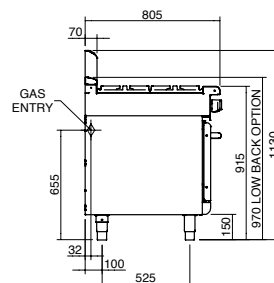
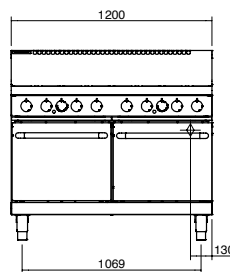
Ribbed griddle plates

Joining caps

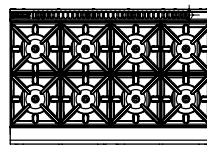
Castors

Plinth mounting

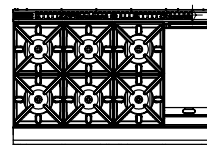
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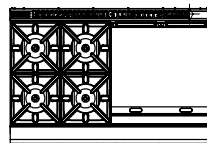
RN8820G



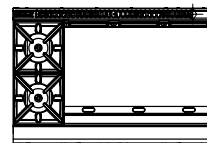
RN8823G



RN8826G



RN8829G



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