

Technical data sheet for

# GAS RANGE CONVECTION OVEN 1200mm

RN8810GC, RN8813GC, RN8816GC, RN8819GC

- 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 gas convection oven
- Drop down door
- Storage cabinet on RH side
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

## 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
- 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
- 30MJ oven burner
- Pilot and flame failure with piezo ignition
- 100W heavy-duty motor
- 200mm diameter heavy-duty circulation fan
- 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

## 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

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Piezo ignition to pilot burner
- Flame failure
- Fan and burner automatic off when door open

## 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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**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.

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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## Specifications

### Burners

Open Burners 28MJ/hr dual flame ring with simmer rate  
Griddle Burners 20MJ/hr per 300mm section  
Oven 30MJ/hr tubular under cast iron sole plate

### Gas power

RN8810GC 254 MJ/hr, 70.5kW  
RN8813GC 218 MJ/hr, 60.5kW  
RN8816GC 182 MJ/hr, 50.5kW  
RN8819GC 146 MJ/hr, 40.5kW

### Oven Fan Motor

100W

### Electrical requirements

0.13kW  
230-240Vac, 50/60hz, 1P+N+E, 0.6A

### 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

### DIMENSIONS

Width 1200mm  
Depth 805mm  
Height 915mm  
Incl. splashback 1130mm

### PACKING DATA

1.37m<sup>3</sup>  
Width 1240mm  
Depth 865mm  
Height 1255mm

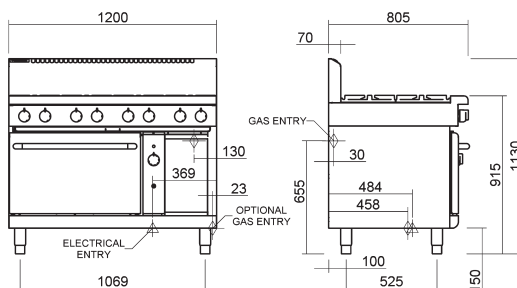
### GAS TYPES

Available in Natural gas and LP gas  
Please specify when ordering  
Units supplied complete with gas type  
conversion kits  
Other gas types on request

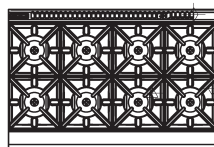
### OPTIONS AT EXTRA COST

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

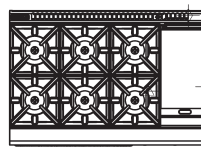
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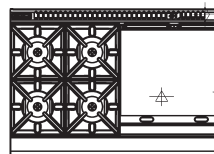
RN8810GC



RN8813GC



RN8816GC



RN8819GC

