

Technical data sheet for

## GAS COOKTOPS 900mm – 4 BURNER

RN8900G-B, RN8900G-CB, RN8900G-LS, RN8900G-RB



RN8900G-LS

- Heavy-duty construction
- Four 28 MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular
- Low back models (RNL) available

### 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
- Cast iron 28MJ/hr open burners with forged brass cap
- Vitreous enamelled cast iron potstands
- Vitreous enamelled open burner spill covers
- Stainless steel spill trays

#### CABINET BASE (SUPPLIED AS –CB 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
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjustable 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 adjustable feet
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- 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 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 adjustable feet
- Condensing unit removable through front of unit for service
- Easy clean interior

### Controls

#### COOKTOP

- Variable high to low controls to open burners
- Open burners flame failure standard with pilot burners optional
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob

#### 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
- Lift off burner heads and vitreous enamelled burner spill covers
- Stainless steel spill trays under open burners
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

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## GAS COOKTOPS 900mm – 4 BURNER

### Specifications

#### Burners

28MJ/hr dual flame ring with simmer rate

#### Gas power

112 MJ/hr, 31kW

#### 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

#### 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. splashback 530mm

Incl. low back 370mm

##### All models (excluding Bench models)

Width 900mm

Depth 805mm

Height 915mm

Incl. splashback 1130mm

Incl. low back 970mm

#### NETT WEIGHT

##### Bench and Leg Stand models

129kg

##### Cabinet Base and Refrigerated Base models

180kg

#### PACKING DATA

##### Bench and Leg Stand models

0.55m<sup>3</sup>, 174kg

Width 945mm

Depth 870mm

Height 665mm

##### Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>, 245kg

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

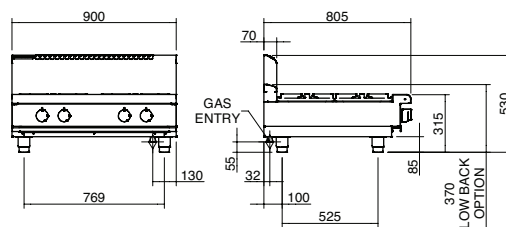
Joining caps

Castors

Plinth mounting

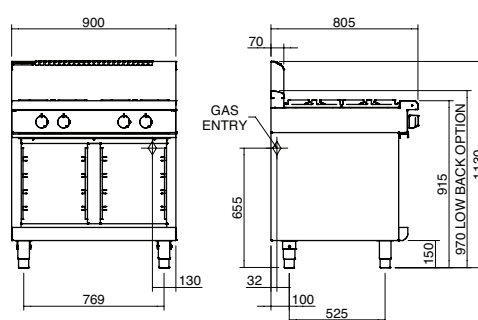
#### RN8900G-B

##### BENCH MODEL



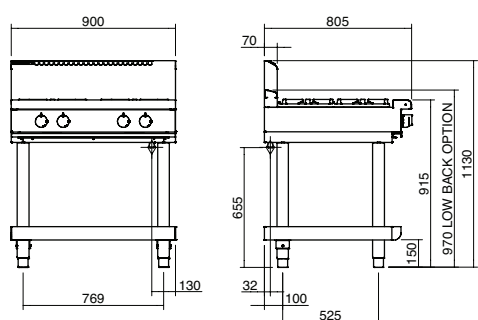
#### RN8900G-CB

##### CABINET BASE



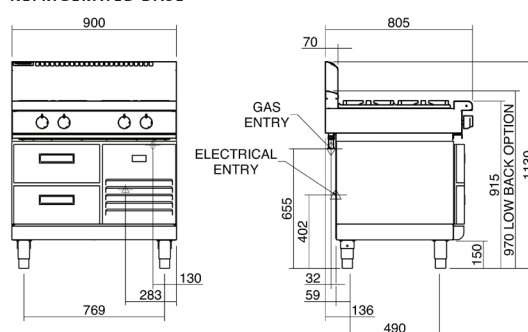
#### RN8900G-LS

##### LEG STAND

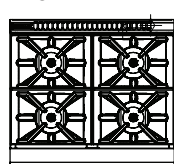


#### RN8900G-RB

##### REFRIGERATED BASE



#### RN8900G



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