

## Gas Cooktops 900mm

RNLB8600G-B, RNLB8600G-CD, RNLB8600G-LS, RNLB8600G-RB, RNLB8603G-B, RNLB8603G-CD, RNLB8603G-LS, RNLB8603G-RB, RNLB8606G-B, RNLB8606G-CD, RNLB8606G-LS, RNLB8606G-RB, RNLB8609G-B, RNLB8609G-CD, RNLB8609G-LS, RNLB8609G-RB,



RNLB8600G-CD

- Heavy-duty construction
- 28MJ/hr open burners
- Flame failure standard
- Pilot burners optional
- 300mm, 600mm, and 900mm griddle plate options
- Optional simmer plates
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Stainless steel exterior
- Black vitreous enamel finish to front panels
- Easy clean
- Easy service
- Fully modular

### Series Options

RNLB - Low back models  
RNB - 215mm splashback option

### 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
- Stainless steel open burner spill covers
- Cast iron simmer plates (optional extra)
- 12mm thick mild steel griddle plate
- 2.5mm 304 stainless steel griddle splash guards
- Stainless steel spill trays

*Griddle sections are standard on RH side. Available on LH side to order or by conversion.*

#### BENCH MOUNT (SUPPLIED AS -B MODEL)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet.
- Adjustable height 80mm – 105mm

#### CABINET BASE (SUPPLIED AS -CD 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 (1 or 2 cabinet bays)
- Up to eight 65mm GN 1/1 capacity
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjust. 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 adjust. feet
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Shelf to top stainless steel backstop panel for convenience and rigidity
- 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 drawer 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 adjust. feet
- Condensing unit removable through front of unit for service
- Easy clean interior
- Refrigerated bases in stainless steel finish only

### CONTROLS

#### 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
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob

#### REFRIGERATED BASE

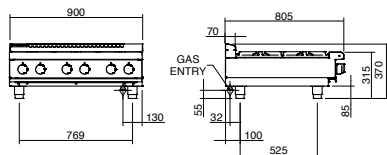
- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2° to +8°C temperature range

### CLEANING AND SERVICING

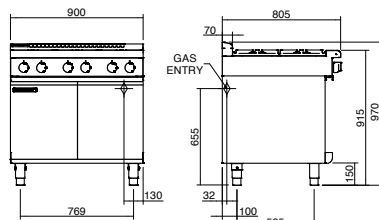
- All models with easy clean stainless steel external finish
- Lift off burner heads
- Stainless steel spill trays under open burner and griddle sections
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

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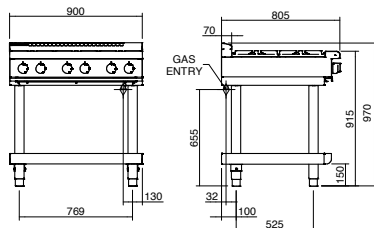
RNLB8600G-B



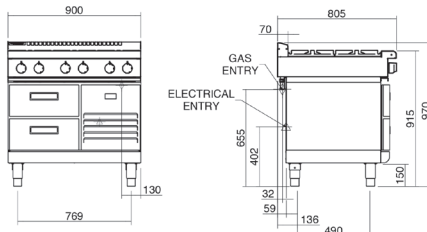
RNLB8600G-CD



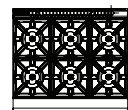
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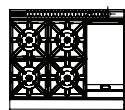
RNLB8600G-RB



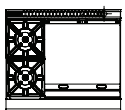
RNLB8600G



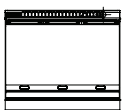
RNLB8603G



RNLB8606G



RNLB8609G



### SPECIFICATIONS

#### Burners

Open Burners 28MJ/hr dual flame ring with simmer rate

Griddle Burners 20MJ/hr per 300mm section

#### Gas power (gross)

RNLB8600G 168MJ/hr, 46.6kW

RNLB8603G 132MJ/hr, 36.6kW

RNLB8606G 96MJ/hr, 26.6kW

RNLB8609G 60MJ/hr, 16.6kW

#### 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>

#### 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. low back 370mm

Incl. splashback option 530mm

### All models (excluding Bench model)

Width 900mm

Depth 805mm

Height 915mm

Incl. low back 970mm

Incl. splashback option 1130mm

### Packing data

Bench and Leg Stand models

0.55m<sup>3</sup>, 174kg (129kg nett)

Width 945mm

Depth 870mm

Height 665mm

### Cabinet Base and Refrigerated Base models

1.03m<sup>3</sup>, 245kg (180kg nett)

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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