

## Gas Cooktops 900mm - 4 Burner

RNLB8900G-B, RNLB8900G-CD, RNLB8900G-LS, RNLB8900G-RB



RNLB8900G-CD

- Heavy-duty construction
- Four 28MJ/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
- Black vitreous enamel finish to front panels
- Easy clean
- Easy service
- Fully modular

### 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
- Stainless steel spill trays

#### 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)
- 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
- 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
- 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 burners
- Access to all parts from front of unit
- Refrigerated Base condenser removable through front of unit

### Series Options

RNLB - Low back models

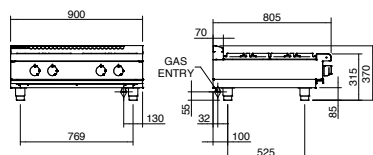
RNB - 215mm splashback option

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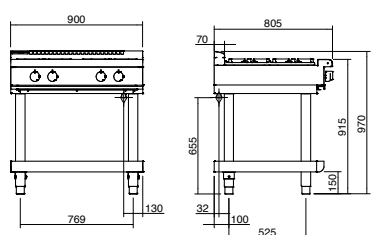


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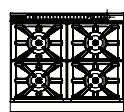
RNLB8900G-B



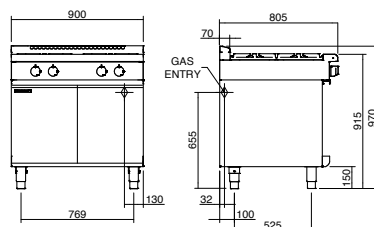
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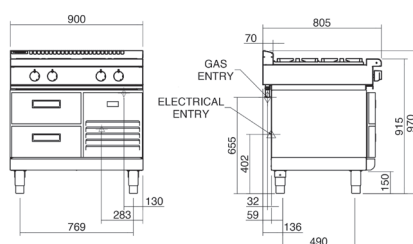
RNLB8900G



RNLB8900G-CD



RNLB8900G-RB



### SPECIFICATIONS

#### Burners

28MJ/hr dual flame ring with simmer rate

#### Gas power (gross)

112MJ/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. 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

#### Nett weight

##### Bench and Leg Stand models

129kg nett

##### Cabinet Base and Refrigerated Base models

180kg nett

#### 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

#### Australia

moffat.com.au

#### Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Telephone +613-9518 3888

Facsimile +613-9518 3833

vsales@moffat.com.au

New South Wales

Telephone +612-8833 4111

nswsales@moffat.com.au

South Australia

Telephone +613-9518 3888

vsales@moffat.com.au

Queensland

Telephone +617-3630 8600

qldsales@moffat.com.au

Western Australia

Telephone 618-9413 2400

wasales@moffat.com.au

#### New Zealand

moffat.co.nz

#### Moffat Limited

Rolleston

45 Illinois Drive

Izone Business Hub

Rolleston 7675

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

sales@moffat.co.nz

Auckland

Telephone +64 9-574 3150

sales@moffat.co.nz



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ISO9001

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and manufactured by Moffat using the

internationally recognised ISO9001 quality

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manufacture and final inspection, ensuring

consistent high quality at all times.

In line with policy to continually develop

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