Waldorf
800 SERIES

Technical data sheet for

GAS RANGE STATIC OVEN 600mm

RN8410G, RN8413G, RN8416G

RN8410G

◗ Heavy-duty construction
◗ 28 MJ/hr open burners
◗ Flame failure standard
◗ Pilot burners optional
◗ 300mm and 600mm griddle plate options
◗ Optional simmer plates
◗ GN 1/1 gas static oven
◗ Drop down door
◗ Stainless steel exterior
◗ Easy clean
◗ Easy service
◗ Fully modular
◗ Low back models (RNL) available

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 to order or by conversion.

OVEN

• Fully welded and vitreous enamelled oven liner
• GN 1/1 capacity with 4 position racking
• 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

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

• 130-270°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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Specifications

Burners
Open Burners 28MJ/hr dual flame ring with simmer rate
Griddle Burners 20MJ/hr per 300mm section
Oven 24MJ tubular under cast iron sole plate

Gas power
RN8410G   136 MJ/hr, 37.7kW
RN8413G   100 MJ/hr, 27.8kW
RN8416G   64 MJ/hr, 17.8kW

Griddle Plate
300mm Griddle cooking surface
292mm x 475mm, 1387cm2
600mm Griddle cooking surface
592mm x 475mm, 2812cm2

Oven Dimensions
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 600mm
Depth 805mm
Height 915mm
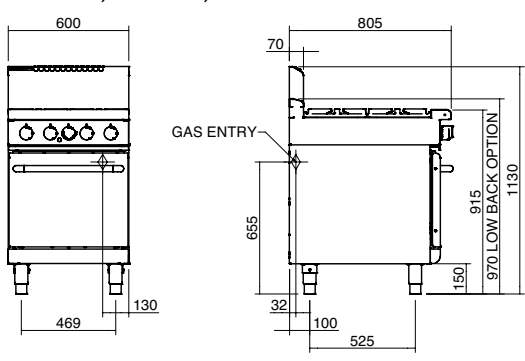Incl. splashback 1130mm
Incl. low back 970mm

Nett weight
157kg

Packing data
0.70m3, 210kg
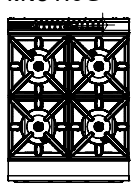Width 645mm
Depth 870mm
Height 1255mm

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)
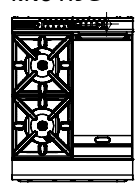Ribbed griddle plates
Joining caps
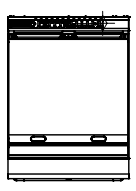Castors
Plinth mounting

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GAS ENTRY

600
805
70
655
915
970 LOW BACK OPTION
1130
150
469
130
32
100
525

RN8410G

RN8413G

RN8416G

an Ali Group Company

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The Spirit of Excellence