

Waldorf Gas Cooktop Range

Installation and Use and Care Manual

RN8610G/GC/GE/GEC, RN8810G/GC/GE/GEC
Gas Cooktop on
Static Oven, or
Convection Oven



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THANK YOU

Thank you for purchasing this Waldorf cooktop range. Your Waldorf cooktop range is designed to provide years of reliable service.

This manual will provide you with the information you need to operate and maintain your cooktop range in the best possible way. Please read this manual carefully and refer to it frequently.

This manual must be kept for the entire life of the cooktop range. The manual must remain with the cooktop range, even if the cooktop range is transferred, sold, leased, or shared.

This manual must be stored carefully in the place where the cooktop range is used so that it is readily available to operators for consultation.

For your records

Model number	_____
Serial number*	_____
Date of purchase	_____
Date installed	_____
Installer	_____

* Find the serial number on your cooktop range's rating plate.

General information

These instructions are only valid if the country code appears on the cooktop range. If the code does not appear on the cooktop range, refer to the supplier of this cooktop range to obtain the technical instructions for adapting the cooktop range to the conditions for use in that country.

The drawings and diagrams in this manual are representative only and not to scale. They supplement the written instructions and specifications that they refer to.

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IMPORTANT

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorised previously in writing by Moffat Limited.

Warranty requirements

IMPORTANT

Installations must be carried out by a certified or licensed service person only. Failure to comply will void any written or implied warranty.

IMPORTANT

Unauthorised alterations to the cooktop range may void warranties and approvals.

Intended use and restrictions

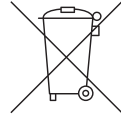
IMPORTANT

This cooktop range is intended for commercial use only, in kitchens of restaurants, canteens, and so on. It is not intended to be used as follows:

- In residential, outdoor, marine environments, or for the continuous mass-production of food.
- By persons with limited physical, sensory, or mental abilities.
- By persons who are not adequately trained in the operation and use of the cooktop range.
- By children.

- This cooktop range must only be used by operators who are adequately trained in the purpose, limitations, and hazards of its operation. To avoid the risk of accidents or damage, operators should be regularly trained.

Product disposal



This symbol on the cooktop range indicates that this cooktop range should not be treated as domestic or regular commercial waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this cooktop range, contact your local city office or your waste disposal service.

- This cooktop range is built with common electrical, electromechanical, and electronic parts. No batteries are used.
- The owner and operator are responsible for the proper and safe disposal of the cooktop range.

Safety information

Read the safety messages in this manual and follow the instructions carefully. Review them frequently.

Safety messages cannot cover every potential cause of injury or equipment damage but can highlight common causes of hazards. Read and understand all instructions in this manual prior to installing or servicing the cooktop range and seek advice before operating the cooktop range in a manner other than that described in this manual. Consult your authorised service technician before performing maintenance.

- Ensure that you and all users of this cooktop range understand every safety message.
- Know and observe all safety rules that may apply to your work situation and your work site.
- Replace the user manuals and safety labels immediately if they are missing or damaged.

Recognize safety information



Safety alert symbol.

When you see this symbol in the manual or on the cooktop range, pay special attention to the instructions.



Read the instructions before using the cooktop range.



Risk of electric shock.



Risk of burns—hot surface.



Equipotential bonding terminal—must be connected to equipotential bonding system.

This manual uses the following safety symbols to indicate the level of caution required when using the cooktop range.

⚠ DANGER

Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

⚠ WARNING

Indicates a potentially hazardous situation that, if not avoided, could result in death or serious injury.

⚠ CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

NOTICE

Indicates information considered important, but not hazard-related (for example, messages relating to property damage).

General safety

⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this cooktop range.

⚠ DANGER

Instructions to be followed in the event that the cooktop range operator smells gas must be posted in a prominent location. Obtain this information from your local gas supplier.

⚠ DANGER

Fire hazard. Do not use or store flammable materials in or near this cooktop range. Do not spray aerosols in the vicinity of this cooktop range while it is in operation.

⚠ WARNING

Fire hazard. The cooktop range operator shall take great care to use the cooktop range safely and guard against risk of fire. The cooktop range must not be left unattended during use.

NOTICE

The cooktop range shall be regularly inspected by a competent service person to ensure that it is in safe and correct order for operation.

⚠ CAUTION

Do not operate this cooktop range without the supplied legs fitted to it.

⚠ WARNING

Do not place articles on or against this cooktop range.

⚠ WARNING

Do not modify this cooktop range.

Warranty

Moffat warrants all equipment supplied by Moffat against defects in material and workmanship.

Visit www.moffat.com for warranty terms and conditions or contact our Customer Care team.

SPECIFICATIONS

Product information

This Waldorf cooktop range is a commercial heavy duty, high efficiency cooktop range for modular kitchens, constructed in easy-clean stainless steel external finish.

The cooktop range has the following features:

- Open burners incorporate individual flame failure control.
- Griddles are fitted with pilot, flame failure control, and piezo ignition as standard.
- The oven is fitted with flame failure control and pilot with piezo ignition.

Model identification

Your cooktop range may have additional features. The model code on the cooktop range's rating plate identifies the model type.

RN861[1]G[2]-[3] 900 mm gas cooktop with gas static oven
 RN861[1]GC[2]-[3] 900 mm gas cooktop with gas convection oven
 RN861[1]GE[2]-[3] 900 mm gas cooktop with electric static oven
 RN861[1]GEC[2]-[3] 900 mm Gas cooktop with electric convection oven

RN881[1]G[2]-[3] 1200 mm gas cooktop with gas static oven
 RN881[1]GC[2]-[3] 1200 mm gas cooktop with gas convection oven
 RN881[1]GE[2]-[3] 1200 mm gas cooktop with electric static oven
 RN881[1]GEC[2]-[3] 1200 mm gas cooktop with electric convection oven

Where:

- [1] **Griddle section options**
 0 - No griddle
 3 - 300 mm wide griddle
 6 - 600 mm wide griddle
 9 - 900 mm wide griddle
- [2] **Back options**
 L - Low-back
 H - High-back
- [3] **Front finish options**
 - - Standard finish
 Bx - Bold colour finish
 Cx - Control panel colour finish

Product specifications

Model Series	Features	Width
RN8610G/RN8610GC RN8610GE/RN8610GEC	6 open burners Static / convection oven base	900 mm
RN8613G/RN8613GC RN8613GE/RN8613GEC	4 open burners 300 mm griddle Static / convection oven base	900 mm
RN8616G/RN8616GC RN8616GE/RN8616GEC	2 open burners 600 mm griddle Static / convection oven base	900 mm
RN8619G/RN8619GC RN8619GE/RN8619GEC	900 mm griddle Static / convection oven base	900 mm
RN8810G/RN8810GC RN8810GE/RN8810GEC	8 open burners Static / convection oven base	1200 mm

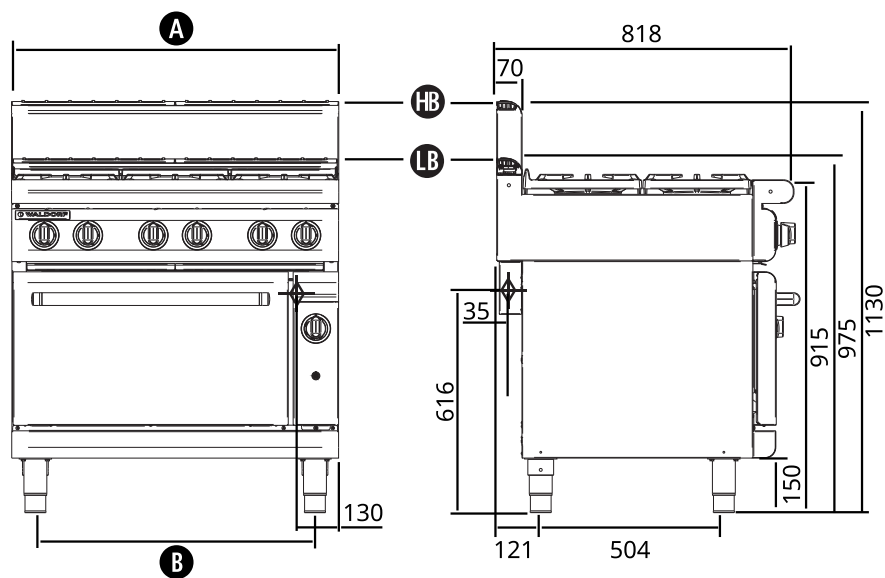
Model Series	Features	Width
RN8813G/RN8813GC RN8813GE/RN8813GEC	6 open burners 300 mm griddle Static / convection oven base	1200 mm
RN8816G/RN8816GC RN8816GE/RN8816GEC	4 open burners 600 mm griddle Static / convection oven base	1200 mm
RN8819G/RN8819GC RN8819GE/RN8819GEC	2 open burners 900 mm griddle Static / convection oven base	1200 mm

Dimensions and weights

☑ All dimensions are in mm.

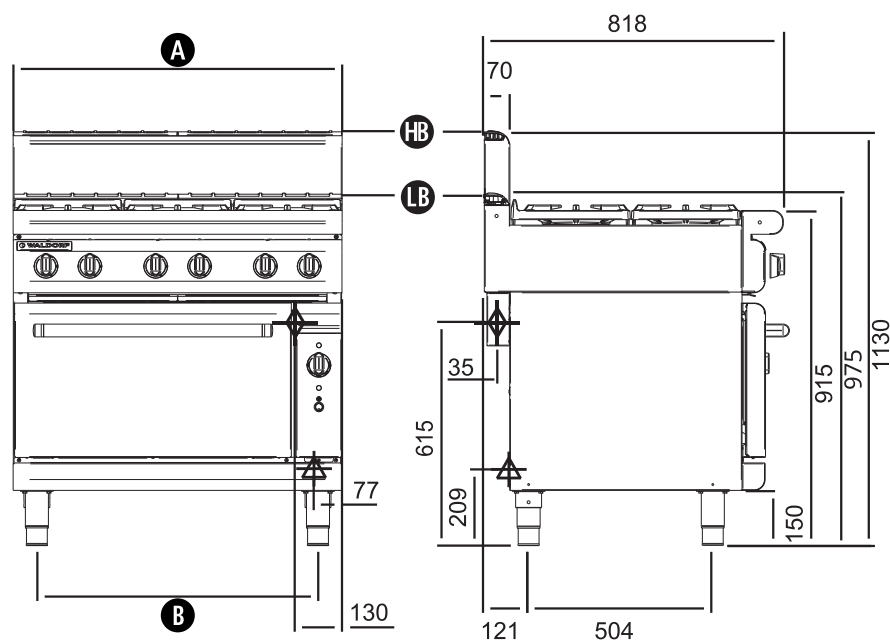
⚡ Gas supply entry point ⚡ Electrical supply entry point **LB** Low-Back option only **HB** High-Back option only

Gas static oven range



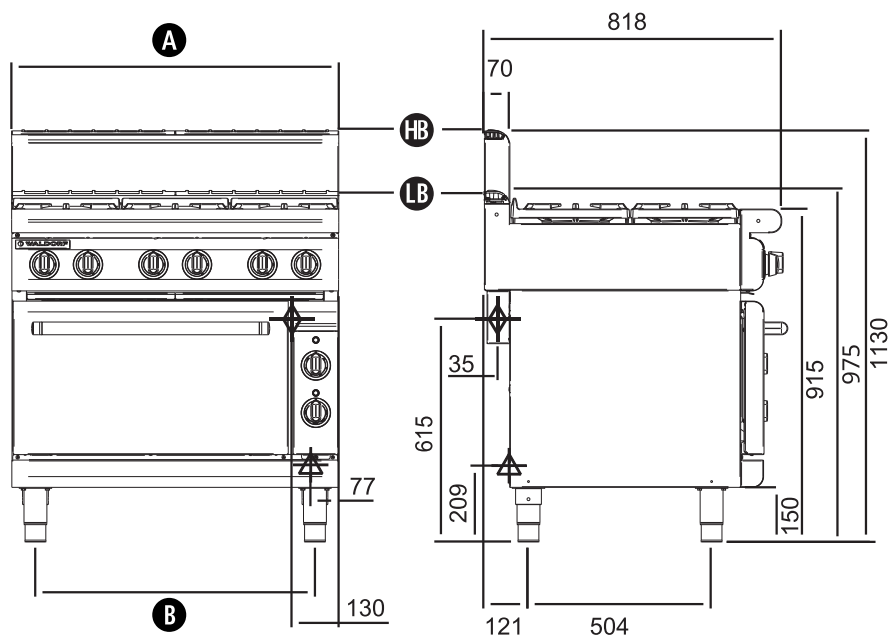
	RN8610Gx	RN8810GCx
A	900	1200
B	769	1069
Net Weight	RN8610Gx: 184 kg RN8613Gx: 189 kg RN8616Gx: 192 kg RN8619Gx: 194 kg	RN8810Gx: 234 kg RN8813Gx: 239 kg RN8816Gx: 241 kg RN8819Gx: 243 kg

Gas convection oven range



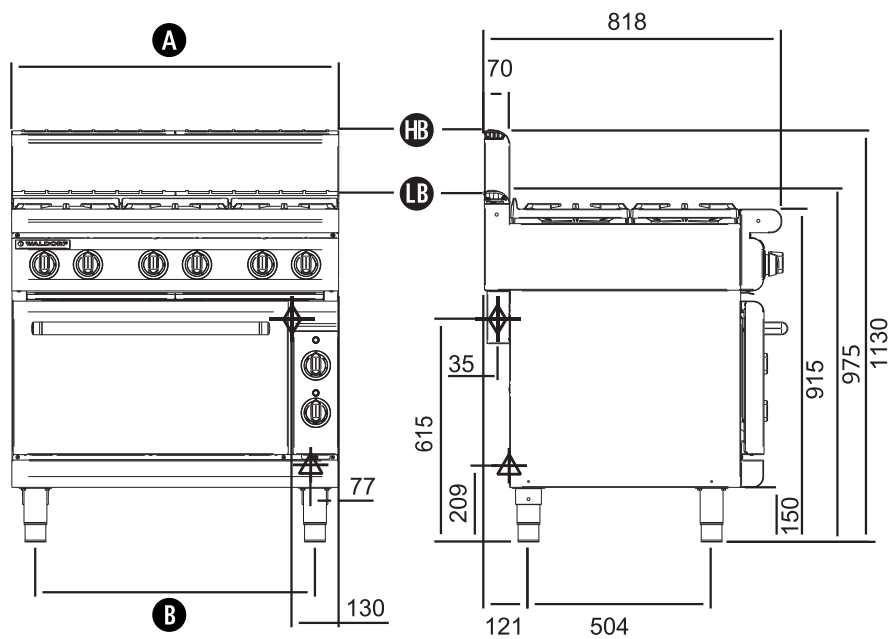
	RN8610GCx	RN8810GCx
A	900	1200
B	769	1069
Net Weight	RN8610GCx: 195 kg RN8613GCx: 200 kg RN8616GCx: 203 kg RN8619GCx: 205 kg	RN8810GCx: 246 kg RN8813GCx: 251 kg RN8816GCx: 253 kg RN8819GCx: 255 kg

Electric static oven range



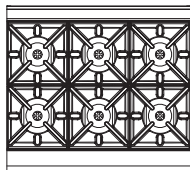
	RN8610GEx	RN8810GEx
A	900	1200
B	769	1069
Net Weight	RN8610GEx: 186 kg	RN8810GEx: 237 kg
	RN8613GEx: 195 kg	RN8813GEx: 242 kg
	RN8616GEx: 194 kg	RN8816GEx: 234 kg
	RN8619GEx: 196 kg	RN8819GEx: 246 kg

Electric convection oven range

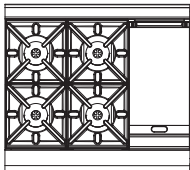


	RN8610GECx	RN8810GECx
A	900	1200
B	769	1069
Net Weight	RN8610GECx: 176 kg RN8613GECx: 181 kg RN8616GECx: 184 kg RN8619GECx: 186 kg	RN8810GECx: 227 kg RN8813GECx: 232 kg RN8816GECx: 234 kg RN8819GECx: 236 kg

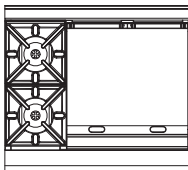
Cooking surface options



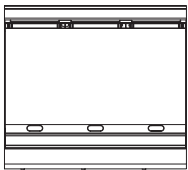
RN8610G/RN8610GC
RN8610GE/RN8610GEC



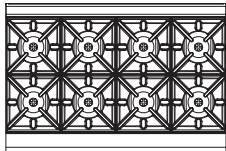
RN8613G/RN8613GC
RN8613GE/RN8613GEC



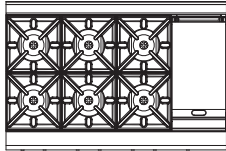
RN8816G/RN8816GC
RN8816GE/RN8816GEC



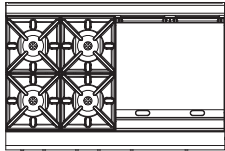
RN8619G/RN8619GC
RN8619GE/RN8619GEC



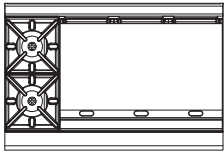
RN8810G/RN8810GC
RN8810GE/RN8810GEC



RN8813G/RN8813GC
RN8813GE/RN8813GEC



RN8816G/RN8816GC
RN8816GE/RN8816GEC



RN8819G/RN8819GC
RN8819GE/RN8819GEC

Supply requirements

Gas-type specifications

☑ The burner operating pressure is factory set and must not be adjusted.

NOTICE

Natural Gas / LPG models

The outlet pressure of the regulator is calibrated in the factory during manufacture for both gas types.

The regulator is not adjustable but can be converted between these two gas types. See [Converting the gas type on page 45](#).

Australia

	Natural gas	LP gas / Propane
Input rate (N.H.G.C)		
Open burner (each)	28 MJ/hr	28 MJ/hr
Griddle (300 mm section)	22 MJ/hr	21 MJ/hr
Gas static oven	30 MJ/hr	30 MJ/hr
Gas convection oven	30 MJ/hr	30 MJ/hr
Supply pressure	1.13-2.0 kPa	2.75-3.40 kPa
Burner operating pressure†	1.0 kPa	2.6 kPa
Gas connector	¾" BSP (male)	¾" BSP (male)
Main burner injector diameter		
Open burner	2.45 mm	1.50 mm
Griddle	2.10 mm	1.30 mm
Gas static oven	2.60 mm	1.60 mm
Gas convection oven	2.60 mm	1.60 mm
Pilot burner injector size		
Open burner (PF models only)	0.30	0.20
Griddle	0.35	0.23
Gas static oven	0.35	0.23
Gas convection oven	0.35	0.23
Burner Aeration Setting		
Griddle	Fully open	Fully open
Gas oven	Fully open	Fully open
Low fire screw diameter		
Gas static oven	1.50 mm	0.95 mm
Gas type regulator conversion cap screw (4" Natural gas, 10" LPG)		

☑ Some models require an electrical connection.

See [Electrical supply on page 17](#).

RN861xG, RN881xG

Gas cooktop range with gas static oven.

No electrical connection required.

RN861xGC, RN881xGC

Gas cooktop range with gas convection oven.

Electrical connection required.

RN861xGE, RN881xGE

Gas cooktop range with electric static oven.

Electrical connection required.

RN861xGEC, RN881xGEC

Gas cooktop range with electric convection oven.

Electrical connection required.

New Zealand

	Natural gas	LP gas
Input rate (N.H.G.C)		
Open burner (each)	26.0 MJ/hr	25.4 MJ/hr
Griddle (300 mm section)	23.2 MJ/hr	21.5 MJ/hr
Gas static oven	32 MJ/hr	31.3 MJ/hr
Gas convection oven	32 MJ/hr	31.3 MJ/hr
Supply pressure	1.13-2.0 kPa	2.75-3.40 kPa
Burner operating pressure†	1.0 kPa	2.6 kPa
Gas connector	¾" BSP (male)	¾" BSP (male)
Main burner injector diameter		
Open burner	2.30 mm	1.40 mm
Griddle	2.10 mm	1.30 mm
Gas static oven	2.60 mm	1.60 mm
Gas convection oven	2.60 mm	1.60 mm
Pilot burner injector size		
Open burner (PF models only)	0.30	0.20
Griddle	0.35	0.23
Gas static oven	0.35	0.23
Gas convection oven	0.35	0.23
Burner Aeration Setting		
Griddle	Fully open	Fully open
Gas oven	Fully open	Fully open
Low fire screw diameter		
Gas static oven	1.50 mm	0.95 mm
Gas type regulator conversion cap screw (4" Natural gas, 10" LPG)		

 Some models require an electrical connection.

See [Electrical supply on page 17](#).

RN861xG, RN881xG	Gas cooktop range with gas static oven.	No electrical connection required.
RN861xGC, RN881xGC	Gas cooktop range with gas convection oven.	Electrical connection required.
RN861xGE, RN881xGE	Gas cooktop range with electric static oven.	Electrical connection required.
RN861xGEC, RN881xGEC	Gas cooktop range with electric convection oven.	Electrical connection required.

United Kingdom / Ireland

		Natural gas (G20)	Propane (G31)
Category		11 ₂ H3P(20, 37)	11 ₂ H3P(20, 37)
Flue type		A ₁	A ₁
Heat Input (Net.)			
Open burner (each)	Nominal	7.0 kW	6.5 kW
	Reduced	1.75 kW	1.75 kW
	Pilot	200 W	200 W
Griddle (300 mm section)	Nominal	5.8 kW	5.5 kW
	Reduced	1.85 kW	1.95 kW
	Pilot	200 W	200 W
Gas static oven	Nominal	8.0 kW	8.0 kW
	Reduced	2.4 kW	2.4 kW
	Pilot	200 W	200 W
Gas convection oven	Nominal	8.0 kW	8.0 kW
	Pilot	200 W	200 W
Input rate (Net.)			
Open burner (each)	Nominal	0.74 m ³ /hr	0.51 kg/hr
	Reduced	0.19 m ³ /hr	0.14 kg/hr
	Pilot	0.02 m ³ /hr	0.02 kg/hr
Griddle (300 mm section)	Nominal	0.61 m ³ /hr	0.43 kg/hr
	Reduced	0.20 m ³ /hr	0.15 kg/hr
	Pilot	0.02 m ³ /hr	0.02 kg/h
Gas static oven	Nominal	0.85 m ³ /hr	0.62 kg/hr
	Reduced	0.25 m ³ /hr	0.19 kg/hr
	Pilot	0.02 m ³ /hr	0.02 kg/h
Gas convection oven	Nominal	0.85 m ³ /hr	0.62 kg/hr
	Pilot	0.02 m ³ /hr	0.02 kg/h
Supply pressure		20 mbar	37 mbar
Burner operating pressure†		9.5 mbar	26 mbar
Gas connector		¾" BSP (male)	¾" BSP (male)
Main burner injector diameter			
Open burner		2.30 mm	1.40 mm
Griddle		2.10 mm	1.30 mm
Gas static oven		2.60 mm	1.60 mm
Gas convection oven		2.60 mm	1.60 mm
Pilot burner injector size			
Open burner (PF models only)		0.30	0.20
Griddle		0.35	0.23
Gas static oven		0.35	0.23
Gas convection oven		0.35	0.23
Burner Aeration Setting			
Griddle		Fully open	Fully open
Gas oven		Fully open	Fully open
Low fire screw diameter			
Gas static oven		1.50 mm	0.95 mm
Gas type regulator conversion cap screw (4" Natural gas, 10" LPG)			

☑ Some models require an electrical connection.

See [Electrical supply on page 17](#).

RN861xG, RN881xG

Gas cooktop range with gas static oven.

No electrical connection required.

RN861xGC, RN881xGC

Gas cooktop range with gas convection oven.

Electrical connection required.

RN861xGE, RN881xGE

Gas cooktop range with electric static oven.

Electrical connection required.

RN861xGEC, RN881xGEC

Gas cooktop range with electric convection oven.

Electrical connection required.

All other markets

		Natural gas	LP gas	Butane	Town Gas
Category		11 ₂ H ₃ P(20, 37)	11 ₂ H ₃ P(20, 37)	11 ₂ H ₃ B(20, 28-30)	
Flue type		A ₁	A ₁	A ₁	A ₁
Heat Input (Net.)					
Open burner (each)	Nominal	7.0 kW (25.2 MJ/hr)	8.0 kW (28.8 MJ/hr)	6.5 kW (23.4 MJ/hr)	7.0 kW (25.2 MJ/hr)
	Pilot	200 W (0.7 MJ/hr)	200 W (0.7 MJ/hr)	200 W (0.7 MJ/hr)	200 W (0.7 MJ/hr)
Griddle (300 mm section)	Nominal	5.8 kW (20.8 MJ/hr)	6.6 kW (23.8 MJ/hr)	5.5 kW (19.8 MJ/hr)	5.8 (20.8 MJ/hr)
	Pilot	200 W (0.7 MJ/hr)	200 W (0.7 MJ/hr)	200 W (0.7 MJ/hr)	200 W (0.7 MJ/hr)
Gas static oven	Nominal	8.0 kW (28.8 MJ/hr)	8.8 kW (31.68 MJ/hr)	8.0 kW (28.8 MJ/hr)	8.0 kW (28.8 MJ/hr)
	Pilot	200 W (0.72 MJ/hr)	200 W (0.72 MJ/hr)	200 W (0.72 MJ/hr)	200 W (0.72 MJ/hr)
Gas convection oven	Nominal	8.0 kW (28.8 MJ/hr)	9.25 kW (33.3 MJ/hr)	8.0 kW (28.8 MJ/hr)	8.0 kW (28.8 MJ/hr)
	Pilot	200 W (0.72 MJ/hr)	200 W (0.72 MJ/hr)	200 W (0.72 MJ/hr)	200 W (0.72 MJ/hr)
Input rate (Net.)					
Open burner (each)	Nominal	0.74 m ³ /hr	0.62 kg/hr	0.51 kg/hr	1.81 m ³ /hr
	Pilot	0.02 m ³ /hr	0.02 kg/hr	0.02 kg/hr	0.02 m ³ /hr
Griddle (300 mm section)	Nominal	0.61 m ³ /hr	0.51 kg/hr	0.43 kg/hr	1.50 m ³ /hr
	Pilot	0.02 m ³ /hr	0.02 kg/hr	0.02 kg/hr	0.02 m ³ /hr
Gas static oven	Nominal	0.85 m ³ /hr	0.69 kg/hr	0.69 kg/hr	2.06 m ³ /hr
	Pilot	0.02 m ³ /hr	0.02 kg/hr	0.02 kg/hr	0.02 m ³ /hr
Gas convection oven	Nominal	0.85 m ³ /hr	0.62 kg/hr	0.63 kg/hr	2.06 m ³ /hr
	Pilot	0.02 m ³ /hr	0.02 kg/hr	0.02 kg/hr	0.02 m ³ /hr
Supply pressure		1.13-2.0 kPa	2.75-3.40 kPa	2.75-3.40 kPa	0.75-1.50 kPa
Burner operating pressure†		0.95 kPa	2.60 kPa	2.60 kPa	0.63 kPa
Gas connector		¾" BSP (male)	¾" BSP (male)	¾" BSP (male)	¾" BSP (male)
Main burner injector diameter					
Open burner		2.30 mm	1.40 mm	1.40 mm	4.50 mm
Griddle		2.10 mm	1.30 mm	1.20 mm	3.40 mm
Gas static oven		2.60 mm	1.60 mm	1.60 mm	5.0 mm
Gas convection oven		2.60 mm	1.60 mm	1.60 mm	5.0 mm
Pilot burner injector size					
Open burner (PF models only)		0.30	0.20	0.20	0.60
Griddle		0.35	0.23	0.23	0.60
Gas static oven		0.35	0.23	0.23	0.60
Gas convection oven		0.35	0.23	0.23	0.60
Burner Aeration Setting					
Griddle		Fully open	Fully open	Fully open	Fully open
Gas oven		Fully open	Fully open	Fully open	Fully open
Low fire screw diameter					
Gas static oven		1.50 mm	0.95 mm	0.95 mm	2.50 mm
Gas type regulator conversion cap screw (4" Natural gas, 10" LPG)					Adjustable Regulator Supplied††.

† Measure burner operating pressure at the manifold test point with two burners operating at maximum setting.

†† For town gas models, use the adjustable gas regulator to adjust the burner to the operating pressure specified.

☑ Some models require an electrical connection. See [Electrical supply on page 17](#).

RN861xG, RN881xG

Gas cooktop range with gas static oven.

No electrical connection required.

RN861xGC, RN881xGC

Gas cooktop range with gas convection oven.

Electrical connection required.

RN861xGE, RN881xGE

Gas cooktop range with electric static oven.

Electrical connection required.

RN861xGEC, RN881xGEC

Gas cooktop range with electric convection oven.

Electrical connection required.

Combustion air requirements

Ensure that the installation area meets the following minimum requirements for the flow of fresh air:

	Natural gas	LP gas / propane	Town gas
RN8610GE/GEC	36 m ³ /hr	38 m ³ /hr	36 m ³ /hr
RN8810GE/GEC	48 m ³ /hr	50 m ³ /hr	48 m ³ /hr
RN8610G	45 m ³ /hr	47 m ³ /hr	45 m ³ /hr
RN8810G	57 m ³ /hr	59 m ³ /hr	57 m ³ /hr
RN8610GC	45 m ³ /hr	47 m ³ /hr	45 m ³ /hr
RN8810GC	57 m ³ /hr	59 m ³ /hr	57 m ³ /hr

Electrical supply

Gas oven

Gas static oven

Model	Description	Electrical supply
RN8610G, RN8910G	Gas cooktop range with gas static oven.	No electrical connection required.

Gas convection oven

Model	Electrical supply			Nominal rating			
	Power	Voltage [Vac]	Frequency [Hz]	Power input [kW]	Current [A]		
					L1	L2	L3
RN8610GC, RN8910GC	1 P+N+E	230-240	50†	0.13	0.5	-	-
		220-230	50†	0.13	0.5	-	-
		220-240	50†	0.13	0.5	-	-

† 60 Hz compatible models available on special request.

Electric oven

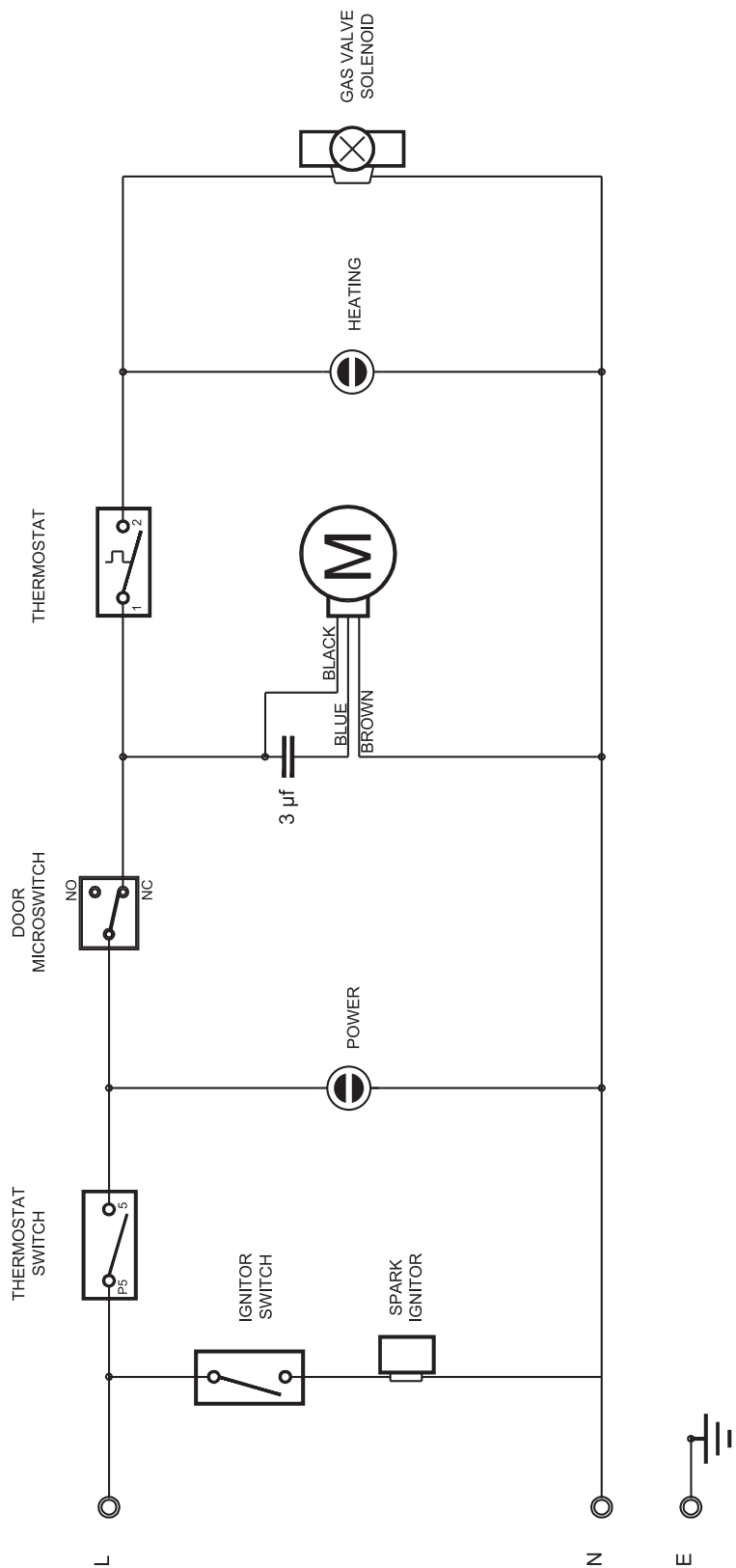
Model	Electrical supply			Nominal rating			
	Power	Voltage [Vac]	Frequency [Hz]	Power input [kW]	Current [A]		
					L1	L2	L3
RN8610GE, RN8910GE	1 P+N+E	230-240 ~	50 / 60	6.1 - 6.5	26.2 - 27.1	-	-
		220-230 ~	50 / 60	5.4 - 6.1	24.9 - 26.2	-	-
		220-240 ~	50 / 60	5.4 - 6.5	24.9 - 27.1	-	-
	3 P+N+E	400-415 3N~	50 / 60	6.1 - 6.5	8.0 - 8.3	9.1 - 9.4	9.1 - 9.4
		380-400 3N~	50 / 60	5.4 - 6.1	7.7 - 8.0	8.6 - 9.1	8.6 - 9.1
		380-415 3N~	50 / 60	5.4 - 6.5	7.7 - 8.3	8.6 - 9.4	8.6 - 9.4
RN8610GEC, RN8910GEC	1 P+N+E	230-240 ~	50 / 60	6.2 - 6.6	26.7 - 27.6	-	-
		220-230 ~	50 / 60	5.5 - 6.2	25.3 - 26.7	-	-
		220-240 ~	50 / 60	5.5 - 6.6	25.3 - 27.6	-	-
	3 P+N+E	400-415 3N~	50 / 60	6.2 - 6.6	8.5 - 8.8	9.1 - 9.4	9.1 - 9.4
		380-400 3N~	50 / 60	5.5 - 6.2	8.1 - 8.5	8.6 - 9.1	8.6 - 9.1
		380-415 3N~	50 / 60	5.5 - 6.6	8.1 - 8.8	8.6 - 9.4	8.6 - 9.4

Electrical connection requirements

- An isolation switch shall be fitted within 2 m of the cooktop range, but not on the cooktop range and in such a position that the user does not have to reach across the cooking surface.
- The supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene, or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57); for example, H05 RN-F type.
- The branch supply line shall be individually overload protected to the correct current rating and the supply cord shall be protected against any mechanical or thermal damage.

- All wiring connections must be tight.
- The size of the cable supply to the cooktop range shall be appropriate for the current drawn on the line. Refer to the appropriate wiring standards for the cable size required.
- If the cooktop range is intended to be moved for cleaning, then it shall be installed with a flexible power supply cord and equipotential bonding connections, such that the cooktop range can be moved forward not less than 1320 mm without the flexible connections becoming taut or strained.
- A Residual Current Device (RCD) is recommended for protection of the power supply to this cooktop range.

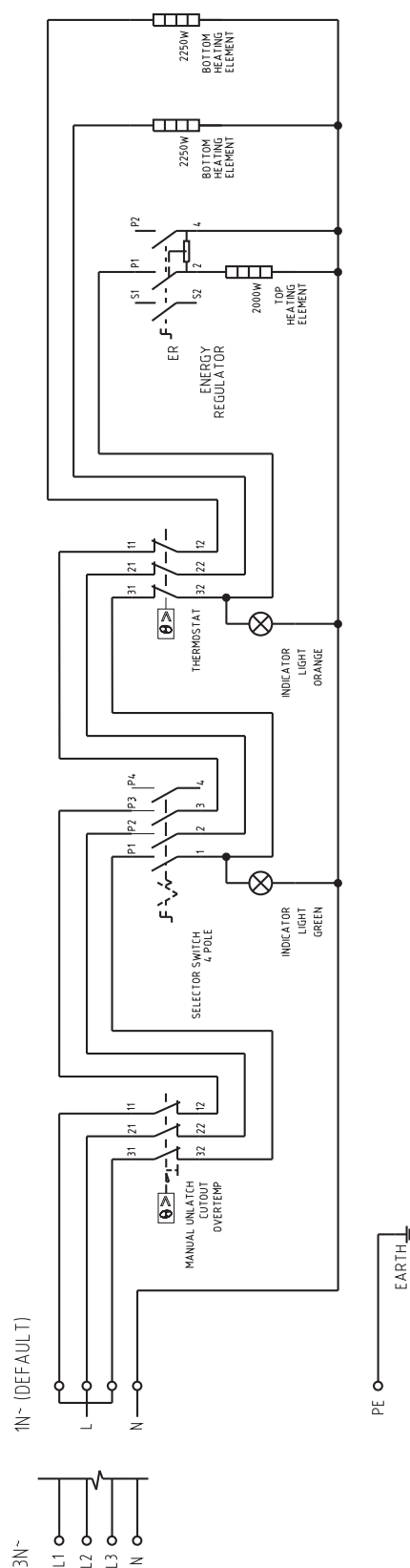
Electrical schematic - gas convection oven base



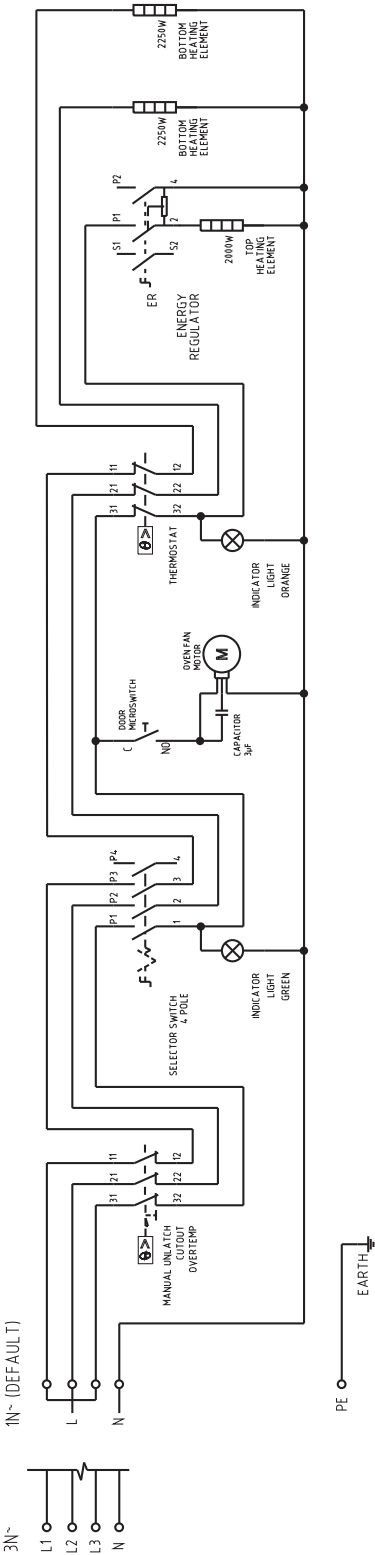
Circuit schematic - electric oven base

Static oven base

Static oven base



Convection oven base



Clearances

⚠ CAUTION

The air for the combustion of the cooktop range's burner is supplied from the bottom. Legs or plinth kit must always be fitted and no obstructions placed beneath or around the base of the cooktop range, as obstructions will cause incorrect operation or failure of the cooktop range.

NOTICE

This cooktop range should only be placed in close proximity to walls, partitions, furniture, or other surfaces if they are made of or clad with non-combustible material.

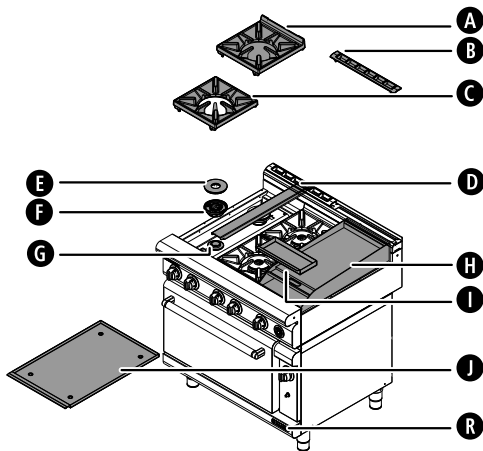
Position the cooktop range with the following minimum clearances:

	Non-combustible surface	Combustible surface
Left / Right	0 mm	250 mm*
Rear	0 mm	50 mm

* Side clearance can be 50 mm when the adjacent surface is at least 100 mm below the cooking surface of the cooktop range.

OVERVIEW

General overview



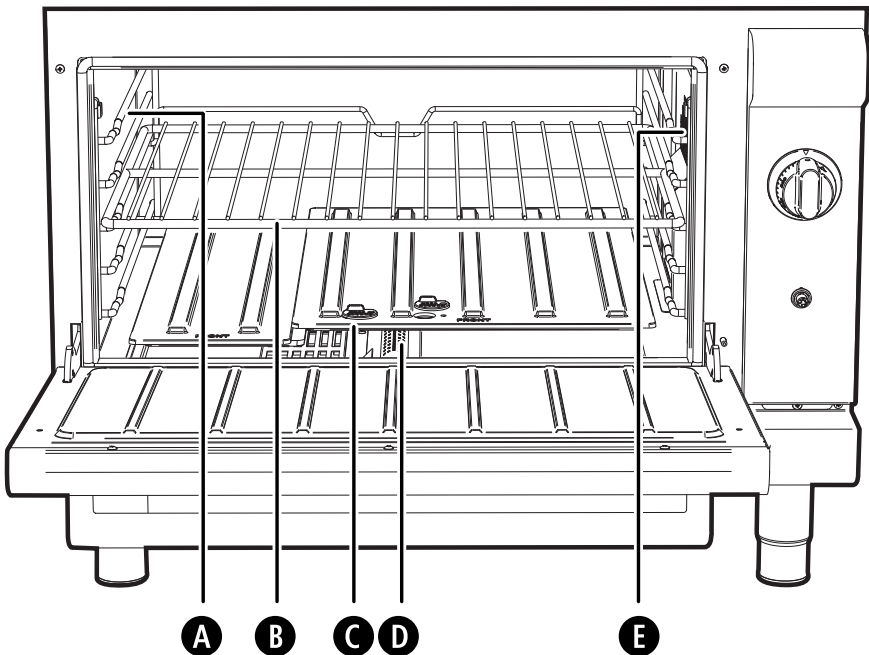
A
C
E
G
I
R

- Pot stand - rear
- Pot stand - front
- Pot-stand support rail
- Burner venturi
- Grease tray
- Rating plate

B
D
F
H
J

- Splashback casting
- Burner cap
- Burner body
- Griddle plate
- Spill tray

Inside your gas oven



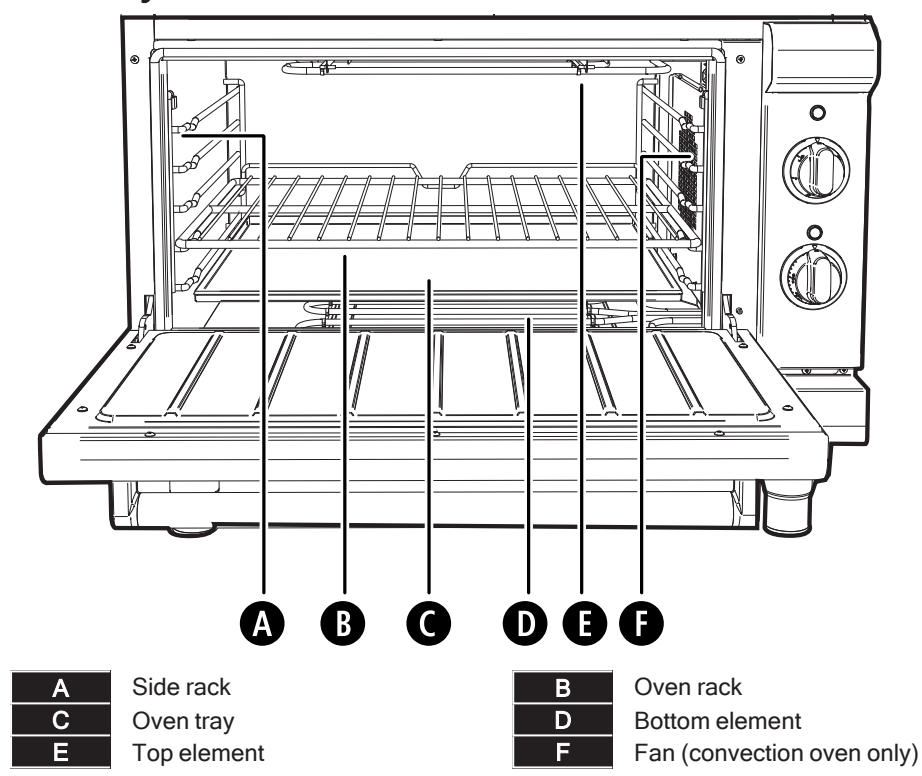
A
C
E

- Side rack
- Sole plate
- Fan (convection ovens only)

B
D

- Oven rack
- Burner

Inside your electric oven



INSTALLATION AND SETUP

Your cooktop range is designed to provide years of satisfactory service, and correct installation is essential for the best performance, efficiency, and trouble-free operation. It is of utmost importance that this cooktop range is installed correctly and that operation is correct before use.

☑ Complete the commissioning checklist in this manual before commissioning the cooktop range.

⚠ WARNING

Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and the manufacturer's specifications in this manual will void the warranty.

⚠ WARNING

Components that are paint-sealed during manufacture shall only be adjusted by an authorised service technician. They shall not be adjusted by the installer.

⚠ WARNING

The cooktop range installation must conform to national installation codes and local and national codes for gas and fire safety.

Australia and New Zealand

AS 5601.1 Gas Installations
AS/NZS 3000 Wiring Rules

United Kingdom

Gas Safety (Installation & Use) Regulations 1998.

BS 6173 Installation of Catering Appliances.
BS 5440 1 & 2 Installation Flueing & Ventilation.
BS 7671 Requirements for Electrical Installation.

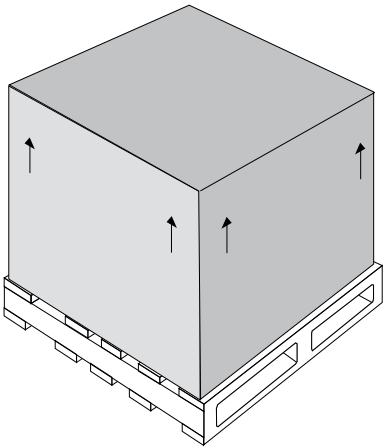
Ireland

IS 820 Non-Domestic Gas Installations.

US and Canada

ANSI 223.1 / NFPA 54 National Fuel Gas Code.
ANSI / NFPA70 National Electrical Code.
CSA B149.1 National Gas and Propane Installation Code.
CSA C22.2 Canadian Electrical Code.

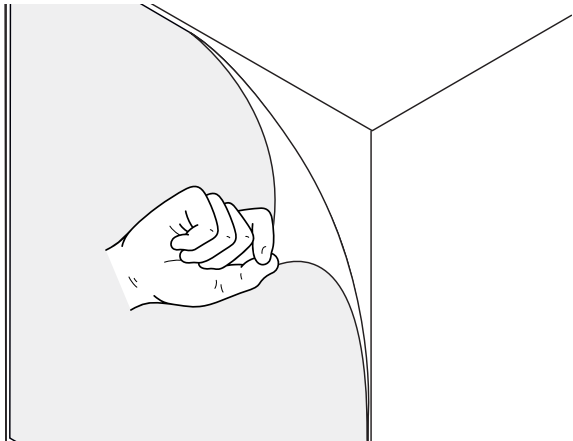
Unpacking the cooktop range



1. Carefully remove all packaging and transit protection from the cooktop range including all protective plastic coating from the exterior stainless steel panels.

☑ Do not discard the carton and other packaging material until you have inspected the appliance for transit damage and have tested it for proper operation.

2. Remove the protective film from the stainless steel panels, taking care not to scratch the surface if using a blade or shim.



3. Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
4. Check that the supply specifications on the rating plate are correct for your location and installation requirements.
5. Check that all parts are supplied with the product. See [Parts on page 50](#).

Assembling the cooktop range

This cooktop range is delivered fully assembled. No further assembly is required.

This cooktop range is fitted with adjustable feet to enable the cooktop range to be positioned securely and level. Level the cooktop range only after you have completed the supply connections. See [Levelling the cooktop range on page 29](#).

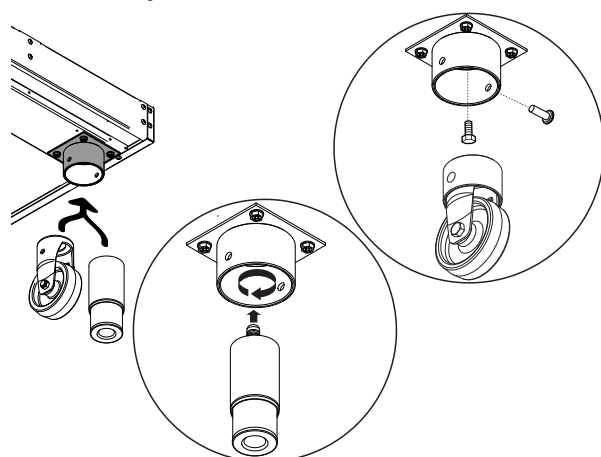
Fitting optional accessories

This cooktop range can be fitted with optional accessories. See [Accessories on page 56](#) for more information.

☑ Refer to the instructions provided with the optional accessories to fit them to the cooktop range.

Fitting rear rollers

This cooktop range can be fitted with either rear rollers or adjustable feet.



To fit rear rollers to the base of the cooktop range.

1. Raise the cooktop range from the floor by approximately 75 mm using suitable lifting equipment (for example, palletiser or forklift) to allow rear adjustable feet to be removed.
2. Unscrew and remove both rear adjustable feet from the rear leg housings.
3. Fit the roller into the leg support and secure it in place with the locating screw. Tighten this screw using a 10 mm spanner.
4. Lower the cooktop range back to the floor and adjust the front adjustable feet to level the cooktop range.

Positioning the cooktop range

⚠ WARNING

Do not obstruct or block the cooktop range's flue. Never directly connect a ventilation system to flue outlet.

⚠ CAUTION

This cooktop range shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room that the cooktop range is installed in.

NOTICE

The installation of this cooktop range must allow for sufficient flow of fresh air for combustion. See [Supply requirements on page 12](#).

⚠ CAUTION

Position the cooktop range so that the control panel and cooktop range cooking area is easily reachable for loading and unloading.

Clearances

⚠ CAUTION

The air for the combustion of the cooktop range's burner is supplied from the bottom. Legs or plinth kit must always be fitted and no obstructions placed beneath or around the base of the cooktop range, as obstructions will cause incorrect operation or failure of the cooktop range.

NOTICE

This cooktop range should only be placed in close proximity to walls, partitions, furniture, or other surfaces if they are made of or clad with non-combustible material.

Position the cooktop range with the following minimum clearances:

	Non-combustible surface	Combustible surface
Left / Right	0 mm	250 mm*
Rear	0 mm	50 mm

* Side clearance can be 50 mm when the adjacent surface is at least 100 mm below the cooking surface of the cooktop range.

Connecting the gas supply

⚠ WARNING

Gas supply connection should only be carried out by a qualified service agent. All connections must be checked for gas leaks before commissioning the cooktop range.

Gas supply check

⚠ WARNING

Ensure that the gas supply at the installation location is correct for your cooktop range and that the supply pressure and volume are adequate for its operation.

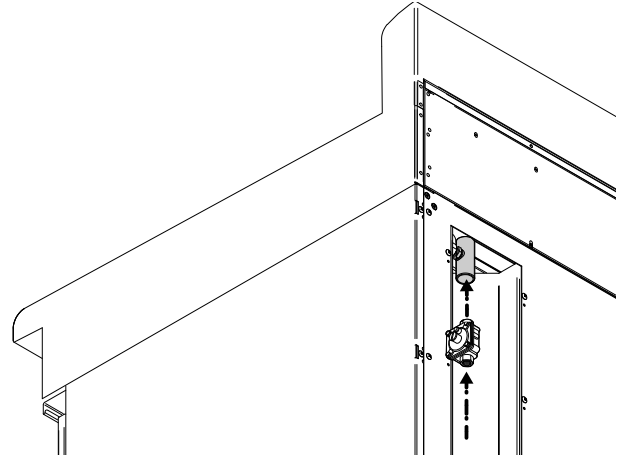
Check that the gas supply meets the following requirements of your cooktop range:

- Gas type - The gas type of the supply is correct for the gas type of your cooktop range.
 - ☑ The gas type for your cooktop range is indicated on the coloured stickers that are placed above the gas entry point and next to the rating plate.
 - ☑ The conversion supply connections can be adjusted for your supply requirements. See [Converting the gas type on page 45](#).
- Supply pressure - The supply pressure is adequate for your cooktop range. See [Supply requirements on page 12](#).
- Input rate - The input rate of the supply should meet the requirements for your cooktop range indicated on the rating plate. See [Supply requirements on page 12](#).
 - ☑ Check the input rate of the supply against the available gas supply line capacity, especially when the cooktop range is added to an existing installation.

Gas supply connection

⚠ WARNING

The gas supply connection shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.



- ☛ Connect the gas supply to the connection point at the rear of the cooktop range with the gas regulator supplied fitted inline from the supply to the cooktop range.
- ☛ Fit the supplied gas regulator as close as possible to the cooktop range, while ensuring that cooking operations will not affect the proper functioning of the regulator.
 - ☑ The gas pressure regulator supplied with this cooktop range shall be converted to the required gas type. See [Converting the gas type on page 45](#).
- ☛ Fit a gas supply isolation device (for example, a manual shut-off valve or a quick connect device) on the inlet connection to this cooktop range.

❗ IMPORTANT

The gas supply isolation device must be accessible within the area where the cooktop range is installed.

Best practices (gas supply connection)

Connect the gas supply to the cooktop range. Follow these best practices for your installation:

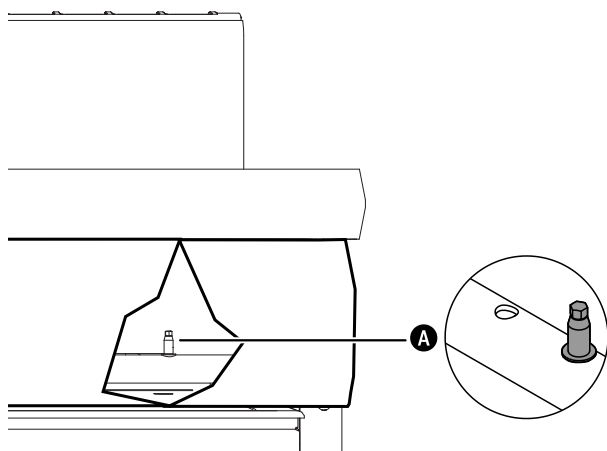
- Use a suitable joining compound which resists the breakdown action of LPG on every gas line connection, unless compression fittings are used.
- Use adequately sized piping that runs directly to the connection joint on the cooktop range, with as few tees and elbows as possible, to ensure maximum gas supply volume.

Gas supply test and adjustment

Check all gas connections for leakages using soapy water or other gas detecting equipment.

⚠ DANGER

Do not use a naked flame to check for gas leakages.



Operating pressure test:

1. Measure the burner operating pressure at the cooktop range hob manifold test point (A), which is located behind the control panel. See [Gas-type specifications on page 12](#).
2. Turn off the mains gas supply and bleed gas out of appliance gas lines.
3. Turn on the gas supply and appliance.
4. Verify operating pressure remains correct.

Connecting the electrical supply

Ensure that you meet the electrical connection requirements. See [Electrical connection requirements on page 17](#)

⚠ WARNING

All electrical connections must only be carried out by a suitably qualified person.

⚠ WARNING

The cooktop range must be earthed (grounded).

⚠ WARNING

If the power supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.

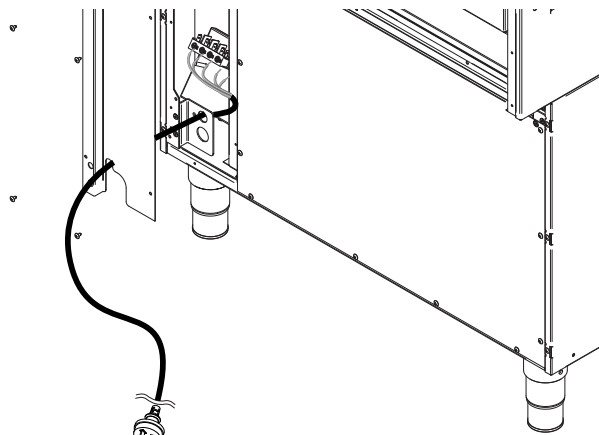
NOTICE

Each cooktop range should be connected to an adequately protected power supply with an appropriate power cord.

- ☑ Check that the electricity supply is correct as shown on the cooktop range's rating plate.

- ☑ Ensure that a cable gland is fitted around the wiring entry hole into the cooktop range.

Electrical supply connection



1. Remove the cooktop range rear panel.
2. Bring the supply cable through the compression gland at the rear of the cooktop range.
3. Connect the mains supply to the appropriately marked terminals on the terminal block. See Terminal block wiring connection below.
4. Tighten the cable entry gland to secure the cable to the cooktop range.

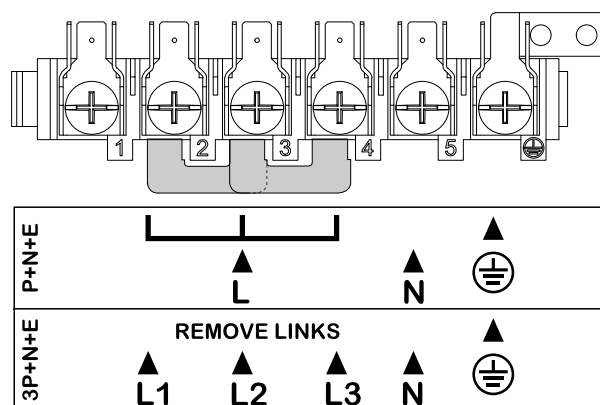
⚠ IMPORTANT

Check that the cable is securely connected and fastened by pulling the cable from the outside of the cooktop range.

5. Connect supply plug to mains outlet.
6. Turn on the mains supply and ensure that the cooktop range is powered-up.

Terminal block wiring connection

Electric oven range



1. Connect the mains supply according to the terminal block label that is fitted to the cooktop range.
2. Ensure that the conductors are secure and appropriately terminated for all connections.
3. Tighten the cable entry gland to secure the cable to the cooktop range.

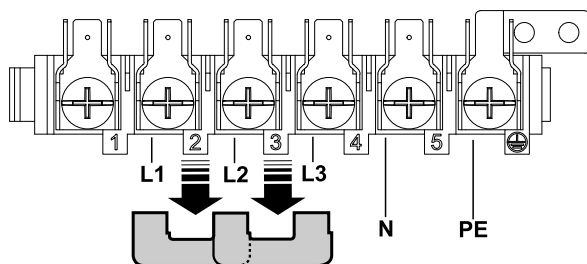
! IMPORTANT

Check that the cable is securely connected and fastened by pulling the cable from the outside of the cooktop range.

4. Check that the polarity of each connection is correct and matches the terminal markings on the cooktop range.

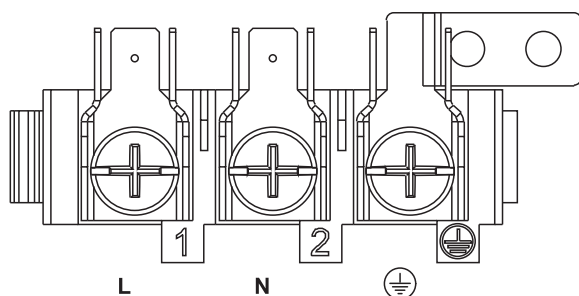
Convert the electrical connection

Your electric oven range can be converted from single-phase to 3-phase supply if required.



1. Remove the bridge wire between L1, L2, and L3 connections.
2. Connect the mains supply according to the terminal block label that is fitted to the cooktop range.

Gas convection oven range



1. Connect the mains supply according to the terminal block label that is fitted to the cooktop range.
2. Ensure that the conductors are secure and appropriately terminated for all connections.
3. Tighten the cable entry gland to secure the cable to the cooktop range.

! IMPORTANT

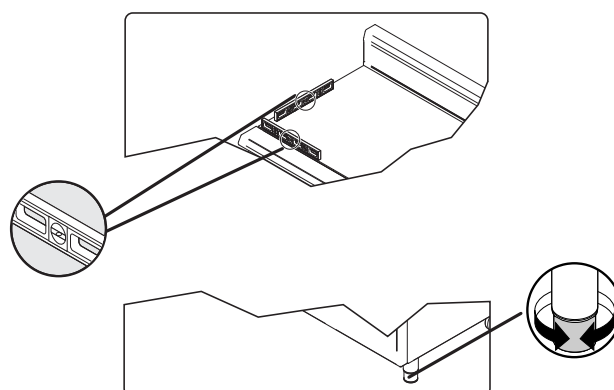
Check that the cable is securely connected and fastened by pulling the cable from the outside of the cooktop range.

4. Check that the polarity of each connection is correct and matches the terminal markings on the cooktop range.

Levelling the cooktop range

Correctly locate the cooktop range into its final operating position and, using a spirit level, adjust the cooktop range feet so that the cooktop range is level and at the correct height.

- ☑ Check that all feet are securely fitted.



OPERATION

⚠ CAUTION

Immediately stop using and schedule this cooktop range for service by a qualified service person if the following occurs:

- The cooktop range does not ignite.
- The cooktop range flame is abnormal.
- The cooktop range controls do not function correctly.
- There is partial or full loss of the flame during normal operation.

- ☛ Depress and rotate the control knob to the pilot position ☆.

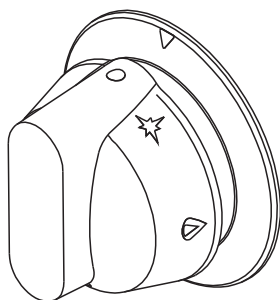
To turn off the main and pilot burners:

- ☛ Depress and rotate the control knob to the off position ○.

Burner operation

Burner controls

The cooktop range has one control knob for each burner. The control panel indicates if the control knob controls a front 🔺 or rear 🔻 burner.



The control knob settings for the burner are as follows:

- Off
- ☆ Pilot burner
- 🔺 High heat setting
- 🔻 Low heat setting

General operation

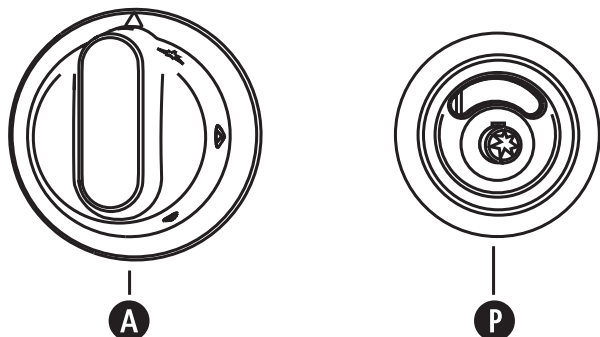
To light the burner:

- ☛ Depress and turn the burner control to the pilot setting ☆.
- ☛ While you hold the control knob depressed, use a lighter or flame to light the pilot burner.
 - Release the gas control knob after approximately 10-20 seconds after the pilot burner ignites.
 - ☑ If the burner does not stay lit, repeat the above steps.
- ☛ Depress and rotate the control knob between the high 🔺 and low setting 🔻 to adjust the temperature.

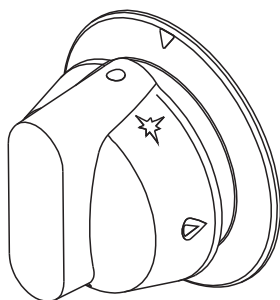
To turn off the main burner but keep the pilot burner lit:

Griddle operation

Griddle controls



Use the control knob (A) and piezo igniter (P) to operate the griddle.



The control knob settings for the burner are as follows:

- Off
- ☆ Pilot burner
- △ High heat setting
- △ Low heat setting

NOTICE

Never operate the cooktop range with the gas control knob between the high △ and pilot ☆ settings.

- Release the gas control knob after approximately 10-20 seconds after the pilot burner ignites.

☑ If the burner does not stay lit, repeat the above steps.

- ☞ Depress and rotate the control knob between the high △ and low setting △ to adjust the temperature.

To turn off the griddle:

- ☞ Depress and rotate the control knob to the pilot ☆ position .

Operation

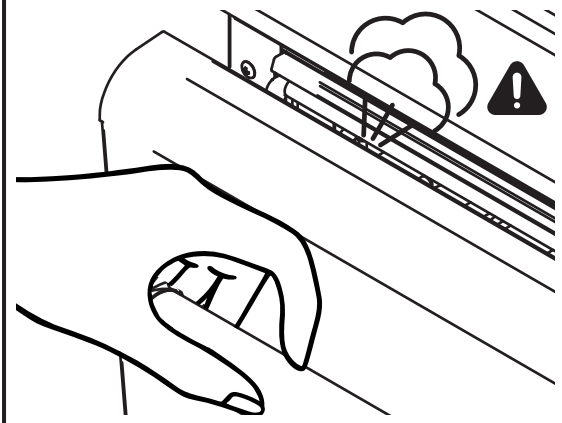
To light the griddle:

- ☞ Depress and turn the control knob to the pilot ☆ setting .
- ☞ While you hold the control knob depressed, repeatedly press the piezo igniter 1-2 times to light the pilot burner.
- Ensure that the pilot burner is lit by looking through the slot above the piezo igniter.

Oven operation

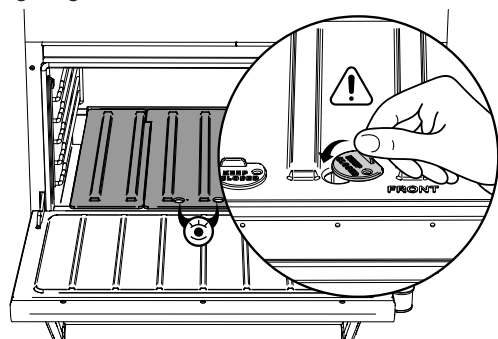
⚠ CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items in the oven.



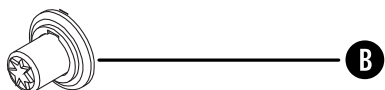
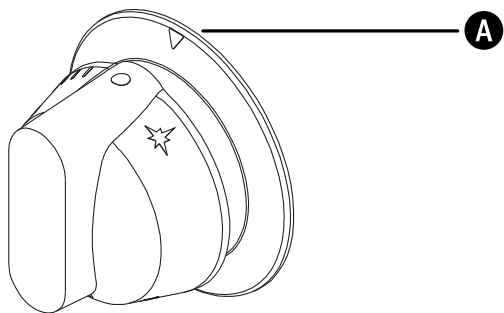
⚠ CAUTION

- Do not place aluminium foil or trays directly on the cast iron sole plates.
- Do not cover the cast iron sole plate at the bottom of the oven or block the openings around the sole plate during use.
- Always close the pilot viewing hole lids after lighting the oven.



Gas static oven operation

Controls

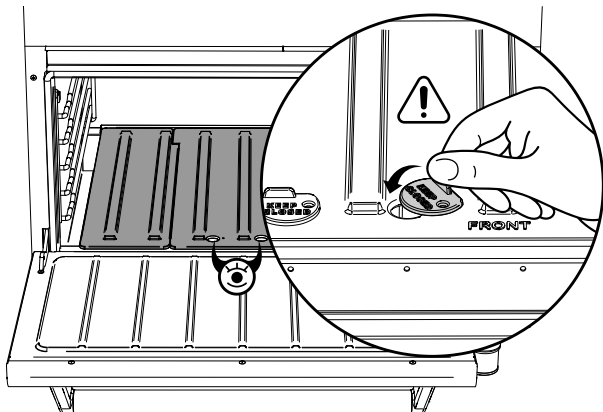


Description	Range	Functions
A Thermostat	O - off ☆ - pilot 100 - 290 - temperature setting	Controls the temperature of the oven.
B Piezo ignitor	—	Ignites the pilot burner.

General operation

To light the oven burner:

- ☛ Open the oven door.
- ☛ Depress thermostat control knob and turn it anticlockwise to the pilot ☆ setting.
- ☛ While you hold the thermostat control knob depressed, repeatedly press the piezo ignitor 1-2 times to light the pilot burner.
- ☞ Ensure that the pilot burner is lit by looking through the viewing holes in the sole plate.



- Release the thermostat control knob after approximately 10-20 seconds after the pilot burner ignites.
- ☑ If the burner does not stay lit, repeat the above steps.

- ☛ Rotate thermostat control knob anticlockwise to desired temperature marked on the control knob. The main burner ignites automatically from the pilot burner flame.

To turn off the main burner but keep the pilot burner lit (standby mode):

- ☛ Depress and rotate the thermostat control knob clockwise to the pilot  position.

NOTICE

Do not rotate the control knob anticlockwise back to the to the pilot  setting as this will damage the knob and gas valve.

To turn off the main and pilot burners:

- ☛ Partially depress and rotate the thermostat control knob clockwise to the off  position.

NOTICE

Do not rotate the control knob anticlockwise back to the to the off  position as this will damage the knob and gas valve.

NOTICE

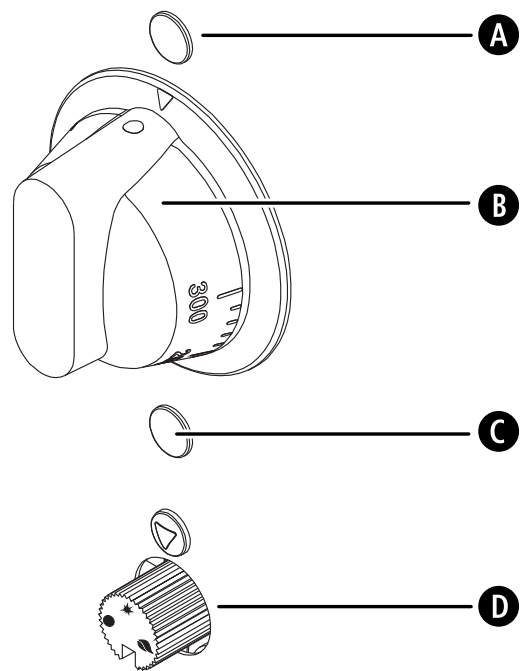
Do not attempt to relight the oven immediately after you turn it off as the interlock prevents the gas valve from being turned to the main burner position until the interlock resets (approximately 1 minute).

NOTICE

Do not force the gas valve to main burner position until the interlock has reset as this will damage gas control valve.

Gas convection oven operation

Controls



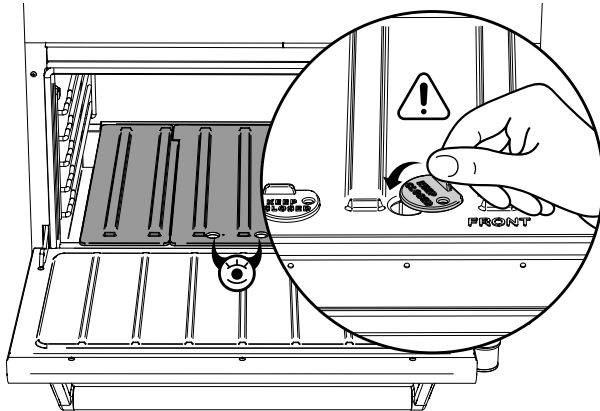
Description	Range	Functions
A Heating indicator light	–	Indicates when the oven is heating.
B Thermostat	O - off 60 °C - 300 °C	Controls the temperature of the oven.
C Power indicator light	–	Indicates when the oven is powered-on and the thermostat is set to a temperature.
D Oven gas control	● - off ★ - pilot burner ☛ - main burner	Ignites the oven burners and controls the gas supply to the oven.

General operation

To light the oven burner:

- ☛ Open the oven door.
- ☛ Depress gas control knob and rotate it anticlockwise to the pilot ★ setting.

- Push and hold the gas control knob at the pilot ★ setting. The piezo ignitor sparks repeatedly while you press the gas control knob, igniting the pilot burner.
- ⦿ Ensure that the pilot burner is lit by looking through the viewing holes in the sole plate.



- Release the gas control knob after approximately 10-20 seconds after the pilot burner ignites.
- ☑ If the burner does not stay lit, repeat the above steps.
- Rotate the thermostat control knob to the temperature required.
- Turn the gas control valve to the main burner 🔥 position. The main burner ignites automatically from the pilot burner flame.
- ⦿ The oven fan starts automatically.
- ⦿ The heating indicator light glows while the oven heats.
- ☑ The heating indicator light goes out and the burner cycles off when the oven reaches the set temperature.
- ☑ The fan and burner operate only when the oven thermostat is set to a temperature and the oven door is closed.
- 💡 Set thermostat control knob to 190 °C for 20 minutes before you cook to allow the oven to warm up.

To turn off the main burner but keep the pilot burner lit:

- Rotate the thermostat control knob to the off O position.

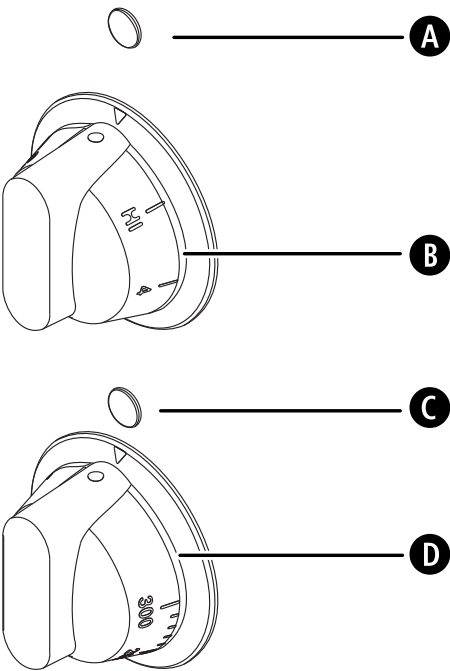
To turn off the main and pilot burners:

- Rotate the thermostat control knob to the off O position.
- Depress and rotate the gas control knob to the off ● position.

Electric oven operation

The oven is fitted with top and bottom elements. Convection ovens are fitted with a circulation fan.

Controls



	Description	Range	Functions
A	Power indicator light	–	Indicates when the oven is powered-on and the thermostat is set to a temperature.
B	Top element heat control	O - off LO - low 1, 2, 3, 4 HI - high	Controls the oven top element. 💡 Set the top element control to a higher setting to produce more heat at the top of the oven for browning products while cooking. 💡 Set the top element to a lower setting to produce less heat at the top of the oven for general baking. Lower heat at the top of the oven prevents products like cakes from getting too brown while cooking.
C	Oven heating indicator light	–	Indicates when the oven is heating.
D	Oven thermostat control	O - off 60 °C - 300 °C	Controls both elements and the overall temperature of the oven.

General operation

- 🔧 Preheat the oven to the required temperature using the oven thermostat and setting the top element control to 1 or 2.
- ⌚ The oven heating light stops glowing when the oven is heated.
- 🔧 When preheating completes, load product into the oven and set the top element to the required temperature.

TROUBLESHOOTING

This section provides a reference to the more common problems that may occur during the operation of your cooktop range. This fault finding guide is intended to help you correct and accurately diagnose problems with your cooktop range.

💡 When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

Fault finding - cooktop

Fault	Possible causes	Remedy
The pilot does not light.	No gas supply.	Ensure gas isolation valve is turned on and that the gas supply is connected.
	The control knob is released before the thermocouple is heated.	Hold the control knob in for at least 20 seconds after lighting the burner.
	The gas pressure is too low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	Blocked pilot injector.	Call for service.
	The gas control valve is faulty.	Call for service.
The pilot goes out when the gas control knob is released.	The control knob is released before the thermocouple is heated.	Hold the control knob in for at least 20 seconds after lighting the burner.
	The gas pressure is too low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The pilot injector is partially blocked.	Call for service.
	The thermocouple connection to the gas control is loose or faulty.	Call for service.
	The thermocouple is faulty.	Call for service.
	The magnet in rear of the gas control unit is faulty.	Call for service.
The pilot flame is small /lazy / yellow	The gas pressure is too low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The pilot injector is the wrong size or is blocked.	Call for service.
The main burner goes out when the control knob is released.	The control knob is released before the thermocouple is heated.	Hold the control knob in for at least 20 seconds after lighting the burner.
	The pilot injector is the wrong size or is blocked.	Call for service.
	The thermocouple is incorrectly positioned.	Call for service.
	The thermocouple is faulty.	Call for service.
	The magnet in rear of the gas control unit is faulty.	Call for service.
The main burner will not light.	The gas supply pressure is incorrect.	Check that the gas supply pressure is adequate.
	The main injector is the wrong size or is blocked.	Call for service.
	There is an obstruction in the burner.	Call for service.
	The gas control valve is faulty.	Call for service.
The main burner flame is yellow / wavy. (Griddle only)	The aeration setting is incorrect.	Call for service.
	The gas pressure is too low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The main injector is the wrong size or is blocked.	Call for service.
	There is an obstruction in the burner.	Call for service.
The piezo ignitor does not spark. (Griddle only)	The high-tension lead damaged or broken.	Call for service.

Fault	Possible causes	Remedy
The pilot is extinguished when the man burner ignites.	The ignition electrode is cracked or incorrectly positioned.	Call for service.
	The piezo igniter is faulty.	Call for service.
	The gas pressure is too low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The gas control valve is faulty.	Call for service.

Oven

Fault finding - gas oven

Fault	Possible causes	Remedy
The piezo igniter does not spark.	There is a short in the high tension lead.	Call for service.
	The piezo igniter is faulty.	Call for service.
	The piezo electrode is cracked or dirty.	Call for service.
The pilot goes out when the gas control knob is released.	The control knob is released before the thermocouple is heated.	Hold the control knob in for at least 20 seconds after the pilot is ignited.
	The gas pressure is too low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The pilot injector is partially blocked.	Call for service.
	The thermocouple connection to the gas control is loose or faulty.	Call for service.
	The thermocouple is faulty.	Call for service.
	The magnet in rear of the gas control unit is faulty.	Call for service.
The pilot will not light.	The gas control knob cannot be fully depressed. (Convection oven only)	Clean or remove any obstructions and correctly mount the gas control knob.
	No gas supply.	Ensure gas isolation valve is turned on and that the gas supply is connected.
	The gas pressure is too low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The pilot injector is blocked.	Call for service.
The pilot flame is too small.	The gas pressure is low.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The pilot injector is restricted or is the incorrect size.	Call for service.
	The pilot adjustment screw needs adjusting.	Call for service.
The pilot flame is yellow or lazy	The gas pressure is incorrect.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The pilot injector is restricted or gets insufficient aeration.	Call for service.
The main burner does not burn correctly (roars / lights back / incorrect colour)	The gas pressure is incorrect.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The burner aeration is incorrect.	Call for service.
	The main injector is restricted or is the incorrect size.	Call for service.
	The main burner is faulty.	Call for service.
The pilot is extinguished when the main burner lights.	The gas pressure is incorrect.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The gas control valve is faulty.	Call for service.
The pilot is extinguished when the oven is in use but can be relit.	The gas pressure is incorrect or fluctuates.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The thermocouple is faulty.	Call for service.

Fault	Possible causes	Remedy
	A draught in the installation area extinguishes the pilot.	Move the cooktop range to a draught-free area or block the source of the draught.
The main burner will not light.	The pilot injector is restricted or is the incorrect size.	Call for service.
	The gas supply pressure is incorrect.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The pilot flame is small.	See troubleshooting above.
	The gas control valve is faulty.	Call for service.
	The mains isolating switch, circuit breaker, or fuses are off at the power board. (Convection oven only)	Turn on the main isolating switch.
		Check the fuses at the power board.
	Incorrect power supply. (Convection oven only)	Check the electrical supply. See Supply requirements on page 12
	The oven door is not closed. (Convection oven only)	Close the oven door.
	The door microswitch needs to be adjusted. (Convection oven only)	Call for service.
	The door microswitch is faulty. (Convection oven only)	Call for service.
The oven does not reach the set temperature.	The gas pressure is incorrect or fluctuates.	Check the gas supply pressure. See Gas-type specifications on page 12 .
	The gas valve is not installed correctly.	Call for service.
	The thermostat needs to be re-calibrated.	Call for service.
	The gas control valve is faulty.	Call for service.
The oven is too hot.	The gas valve is not installed correctly.	Call for service.
	The thermostat needs to be re-calibrated.	Call for service.
The oven door does not close.	The door is obstructed by items inside the oven.	Remove the obstruction and ensure that the door fully closes.
	The door tension is incorrect.	Call for service.
	The hinge mechanism is faulty	Call for service.
The fan does not operate. (Convection oven only)	The door microswitch is faulty.	Call for service.
	The fan motor is faulty.	Call for service.
	The thermostat is faulty.	Call for service.
	The motor capacitor is faulty.	Call for service.

Fault finding - electric oven

Fault	Possible causes	Remedy
The cooktop range does not operate. ◊ Elements, fan, and indicators do not work.	The mains isolating switch, circuit breaker, or fuses are off at the power board.	• Turn on the switch or circuit breaker. • Replace the blown fuses.
	The electrical supply is not correct.	Ensure that electrical supply is correct for your cooktop range. See Supply requirements on page 12
The oven does not heat to the correct temperature.	The top element control is not set correctly.	Set the top element to 2 or below.
	The thermostat is out of calibration.	Call for service.
The oven temperature control does not work.	The oven thermostat is faulty.	Call for service.
One element does not work.	The element is faulty.	Call for service.
No top heat. ◊ The bottom element works.	The energy regulator is faulty.	Call for service.

Fault	Possible causes	Remedy
	The top element is faulty.	Call for service.
Too much top heat. ⦿ The top element is continuously on.	The energy regulator is incorrectly set.	Call for service.
	The energy regulator is faulty.	Call for service.
The Heating indicator does not work.	The Heating indicator is faulty.	Call for service.
The oven door does not close.	The door is obstructed by items inside the oven.	Remove the obstruction and ensure that the door fully closes.
	The door tension is not set correctly.	Call for service.
	The door hinge mechanism is worn.	Call for service.
The oven fan does not operate. (Convection oven only)	The oven door is open.	Close the oven door.
	The fan motor is faulty.	Call for service.
	The fan capacitor is faulty.	Call for service.
	The door microswitch is out of adjustment or faulty.	Call for service.

CARE AND MAINTENANCE

To achieve the best results, clean your cooktop range regularly and thoroughly. If small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown.

⚠ CAUTION

Always turn off the electrical power at the mains supply before cleaning the cooktop range.

⚠ CAUTION

Always turn off the gas supply before cleaning the cooktop range.

⚠ WARNING

Do not use flammable solvents and cleaning aids on or in close proximity to, the cooktop range when the cooktop range is still hot.

NOTICE

- This cooktop range is not water proof. Do not use water jet spray or steam cleaner to clean interior or exterior of the cooktop range.
- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- Do not use cleaning products with an acidic base or those containing chlorine.
- Do not use saline or sulphuric acid preparations to descale the cooktop range.
- Do not use sharp scrapers or harsh abrasive scourers as they could damage the cooktop range.
- Immediately clean alkaline spills (such as salty liquids) or acidic spills (such as lemon juice or vinegar) from cooking surfaces or enamel.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

Maintenance schedule

	Daily	Weekly	Periodic
Clean the cooking area	✓		-
Clean the stainless steel surfaces	-	✓	-
Clean the outer body	✓*	-	
Empty and clean any debris or drainage receptacles	✓		
Check and adjust controls and mechanical parts**	-	-	Every 6 months
Full product service**	-	-	Every 6 months

* For a heavy cooking schedule, perform this task after each shift.

** To be conducted by a Moffat authorized service technician in full compliance with local and safety inspection and testing requirements.

For example: AU / NZ - AS / NZS 3760 for electrical equipment.

Maintenance tasks

General cleaning guidelines

- After cleaning, always wipe the cooking area dry with a soft cloth.

Cleaning light soil

Clean light soil on the cooking surface with solution of hot water and mild detergent.

Cleaning baked-on soil (stainless steel surfaces)

Clean heavy, baked-on soil using a good quality stainless steel cleaner or stainless steel wool.

- Only apply stainless steel cleaner when the cooktop range is cool and rub in the direction of the grain.

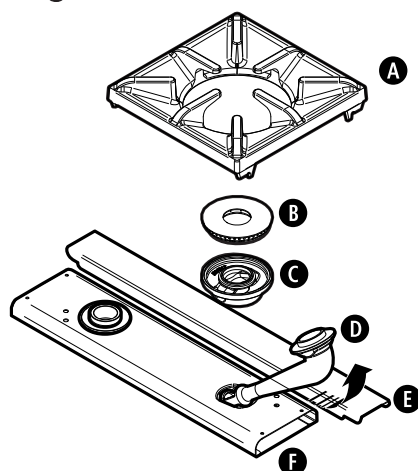
Cleaning baked-on soil (enamel surfaces)

Use an ammonia-based cleaner or an oven cleaner. Follow the cleaner manufacturer's instructions.

Cleaning the outer body

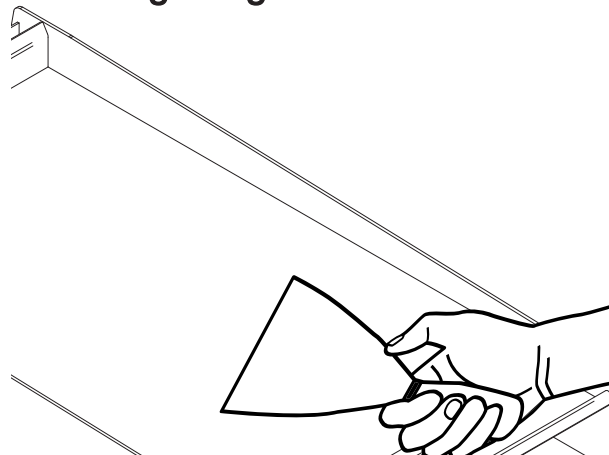
1. Thoroughly clean the splash back, the interior and exterior surfaces of the appliance with hot water, a detergent solution and a soft scrubbing brush.
2. Remove the splashback casting and wash it in hot soapy water with a soft-bristled brush.
3. Clean the control panel with a damp cloth lightly moistened with a solution of mild detergent and water. Dry the control panel thoroughly with a dry cloth and polish with a soft dry cloth.
4. Dry the appliance thoroughly with a dry cloth and polish with a soft dry cloth.

Cleaning the burners



- Remove the pot stand (A), burner cap (B), burner bowl (C), burner (D), and pot stand support (F).
- Wash the removed burner parts in hot soapy water with a soft-bristled brush.
- Dry the clean burner parts thoroughly with a dry cloth.
- Pot stands, burner bowls, and pot stand supports can be washed in a dish washer.
- Do not wash the burner caps or burners in a dishwasher.

Cleaning the griddle



- Clean the griddle plate surface thoroughly with a scraper tool and brush off any deposits with a soft bristled brush.

NOTICE

- Blades fitted to the scraper tool are extremely sharp and are to be used with care.
- To prevent scoring of griddle surface, always ensure that you apply even pressure over the entire surface of scraper tool when using on flat surface of griddle,
- Never bang the sharp edge of scraper tool on flat surface of griddle as this will damage the griddle and invalidate the warranty.

- Remove stubborn or accumulated carbon deposits with a griddle stone or a scotch bright pad.
- Wipe the griddle surface with a cloth and then clean with hot soapy water and a soft bristled brush. Dry thoroughly with a dry cloth.
- Occasionally bleach the griddle plate with vinegar when plate is cold.
- Empty the grease tray and wash with warm soapy water. Dry thoroughly with a dry cloth. Refit grease tray.
- Briefly turn on the cooktop range until plate is dry.

- ☛ Smear a thin layer of cooking oil over the griddle plate to form a protective film.

Cleaning the oven interior

Follow the general cleaning guidelines while cleaning the oven interior. See [General cleaning guidelines on the previous page](#).

- ☛ Clean the oven interior regularly with a good quality domestic oven cleaner. Dry and polish the oven interior with a soft dry cloth after cleaning it.
- ☛ Once a week, remove and clean the racks and other removable parts from inside the oven.

ADJUSTMENT AND CALIBRATION

⚠ WARNING

Always turn off the electrical power at the mains supply before you access the cooktop range's internal components.

Converting the gas type

If required, the gas type can be converted to accommodate the gas supply installation requirements.

⚠ CAUTION

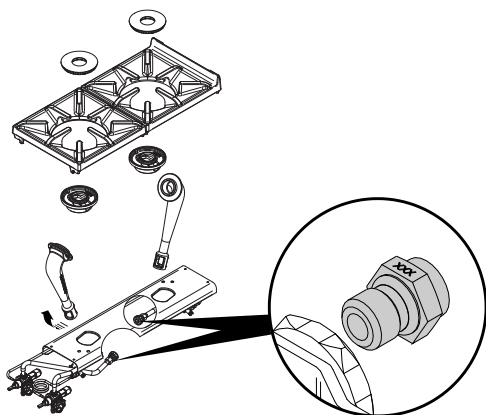
Ensure that the cooktop range is isolated from the gas supply before servicing.

NOTICE

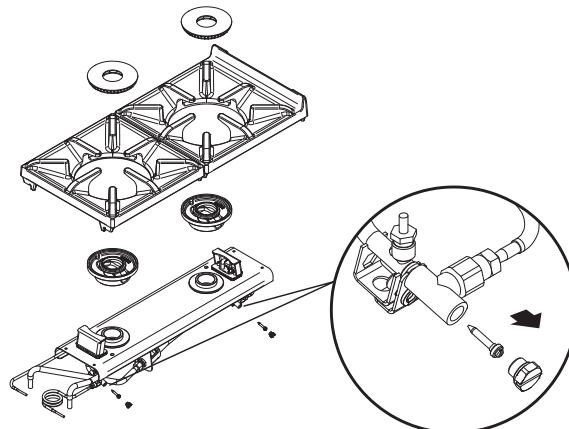
Gas-type conversion should only be carried out by a qualified service agent. All connections must be checked for gas leaks before re-commissioning the cooktop range.

Open burner gas-type conversion

1. Remove the pot stands, burner caps, burner bodies, and pot stand supports.
2. Remove the main injectors and replace them with the correct size injectors. See [Gas-type specifications on page 12](#).

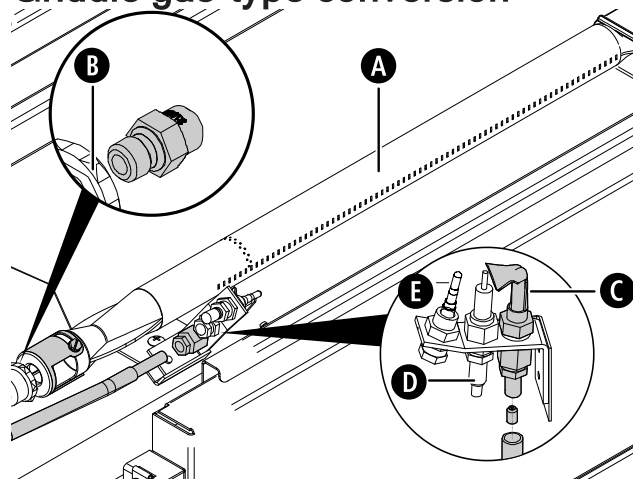


3. Remove the pilot injectors and replace them with the correct size injectors. See [Gas-type specifications on page 12](#).



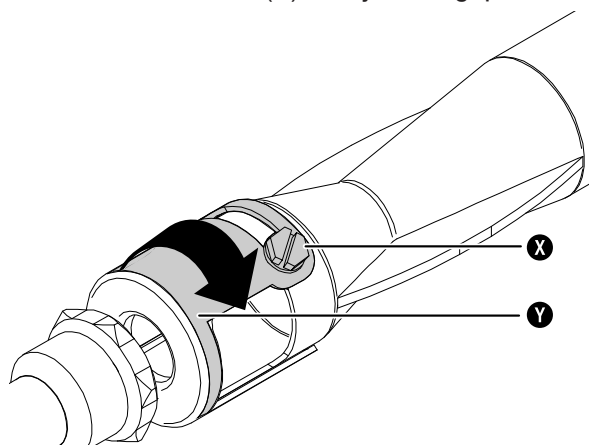
4. Refit the pot stand supports, post stands, burner caps, and burner bodies.
5. Adjust the main burner supply and operating pressure. See [Gas-type specifications on page 12](#).

Griddle gas-type conversion



1. Remove the griddle plate section and reflector.
2. Remove the main burner (A).
3. Disconnect the piezo igniter (D) from the mounting bracket for easier access to the burner components.
4. Disconnect the pilot supply tube from the pilot burner (C) to access the pilot injector.
5. Replace the main injector and pilot injector with the correct injectors for the gas type. See [Gas-type specifications on page 12](#).
6. Adjust the aeration gap on the main burner (A) for type of gas being used. See [Gas-type specifications on page 12](#).
 ⚡ Unfasten the aeration screw (X) and rotate

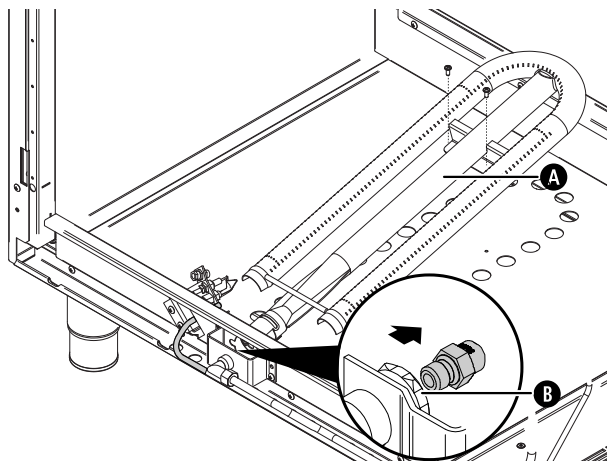
the aeration slide (Y) to adjust the gap.



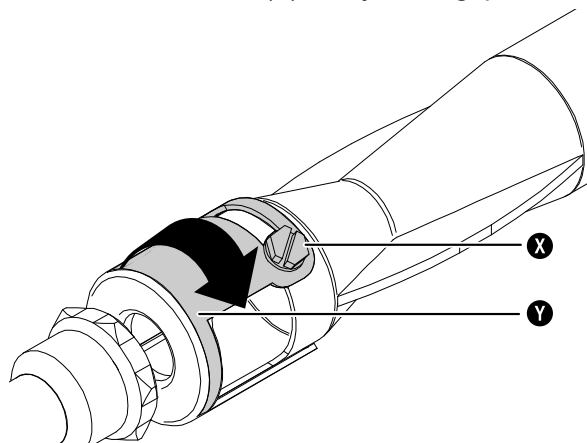
Oven gas-type conversion

- ✦ Remove the following parts from the cooktop range
 - Remove lower lintel at front of oven.
 - Open oven door and remove sole plate(s).

Main burner Static oven

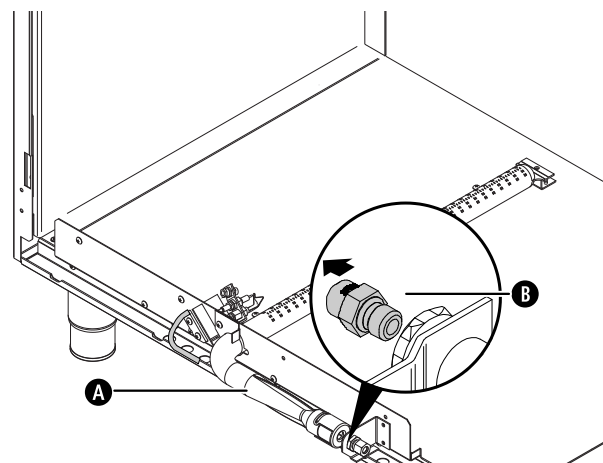


1. Remove the main burner (A).
2. Fit the correct size injectors for your gas supply type. See [Gas-type specifications on page 12](#).
3. Adjust the aeration gap on the main burner (A) for type of gas being used. See [Gas-type specifications on page 12](#).
 - ✦ Unfasten the aeration screw (X) and rotate the aeration slide (Y) to adjust the gap.

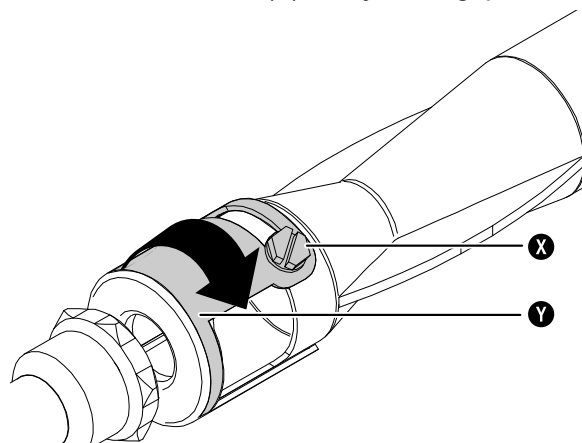


4. Convert the pilot burner according to the procedure below.

Convection oven

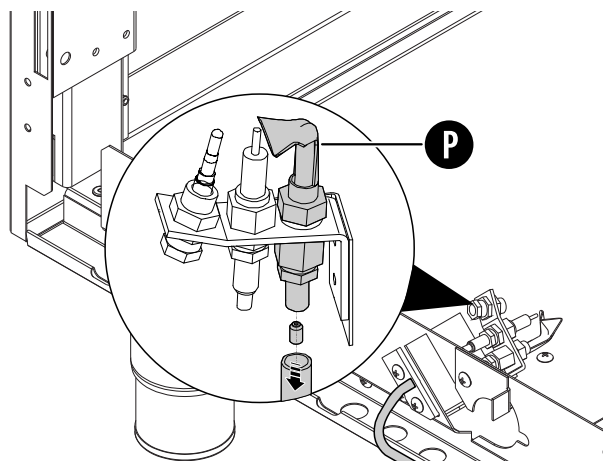


1. Fit the correct size injectors for your gas supply type to the main burner (A). See [Gas-type specifications on page 12](#).
2. Adjust the aeration gap on the main burner (A) for type of gas being used. See [Gas-type specifications on page 12](#).
 - ✦ Unfasten the aeration screw (X) and rotate the aeration slide (Y) to adjust the gap.



3. Convert the pilot burner according to the procedure below.

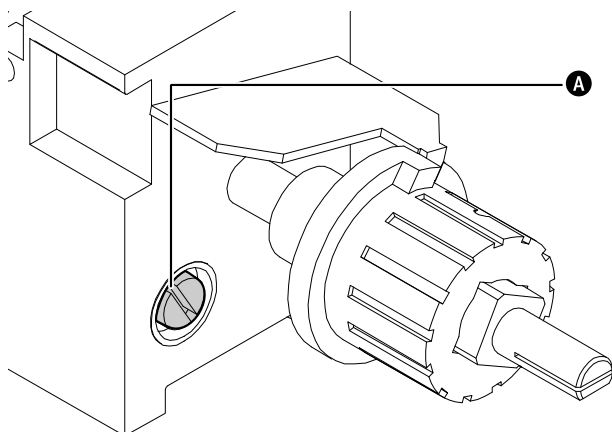
Pilot burner



1. Disconnect the pilot supply tube from the pilot burner (P).
2. Fit the correct size injectors for your gas supply type. See [Gas-type specifications on page 12](#).

Low-Fire adjustment

- ☑ Convection ovens do not require low-fire adjustment.



1. Adjust low fire adjustment screw (A) on gas control valve for the gas type. See [Gas-type specifications on page 12](#).
 2. Light the main burner and check the flame size on the low (△) setting.
- ☑ Seal the low-fire adjustment screw with coloured paint after you complete the low fire adjustment.

Gas regulator conversion

Natural gas / LPG regulator

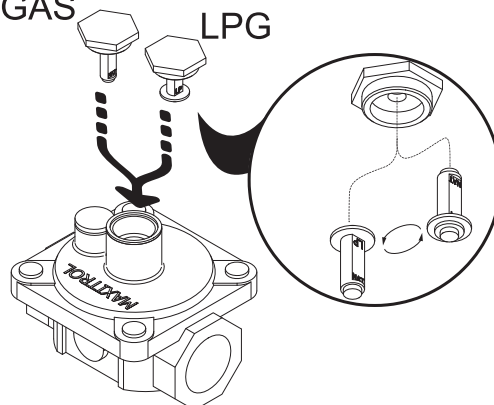
NOTICE

Natural Gas / LPG models

The outlet pressure of the regulator is calibrated in the factory during manufacture for both gas types.

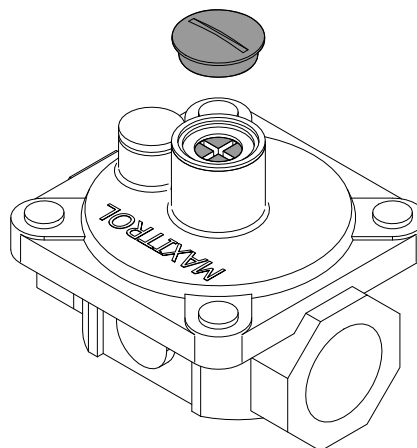
The regulator is not adjustable but can be converted between these two gas types. See [Converting the gas type on page 45](#).

NAT. GAS LPG



1. Remove the hexagonal cap from the regulator.
2. Remove the pin from the cap.
3. Rotate the pin into the correct orientation for the gas type into the cap. See [Gas-type specifications on page 12](#).
4. Fit the cap with the pin into the regulator and press to secure it.

Town gas regulator



1. Remove the slotted cap from the regulator.
2. Turn on the gas supply and the cooktop range.
3. Adjust the pressure adjusting screw to achieve the correct burner operating pressure. See [Gas-type specifications on page 12](#).

4. Verify that the operating pressure is correctly maintained and re-adjust the regulator if necessary.
5. Fit the slotted cap back into the regulator

Update the gas type identification label

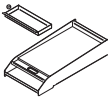
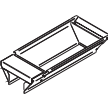
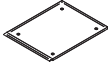
After completing the gas-type conversion, replace the gas-type identification label in the following locations:

- The rear of appliance, above the gas connection point.

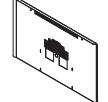
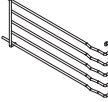
PARTS

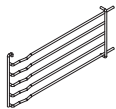
Supplied parts

These parts are supplied with your cooktop range, depending on your cooktop range model.

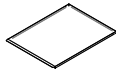
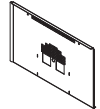
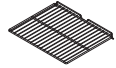
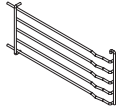
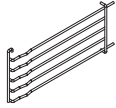
	Part No.	Description	Notes
	246108	Pot stand - front	
	246109	Pot stand - rear	
	246036	Burner venturi	
	246037	Burner body	
	246038	Burner cap	
	246081	Pot-stand support rail	
	242981	Griddle - 300	300 mm wide griddle
	244147	Griddle - 600	600 mm wide griddle
	244151	Griddle - 900	900 mm wide griddle
	244155	Grease tray	
	246162	Griddle reflector	
	242729	Hob Spill tray - 900	900 mm models (2 required)
	243728	Hob Spill tray - 1200	1200 mm models (2 required)
	251133K	Hob Joining Kit	

Supplied parts - gas oven

	Part No.	Description
	250400	Fan baffle (for convection oven only)
	242997	Oven side rack RH

	242996	Oven side rack LH
	250573	Oven sole plate
	250574	Oven sole plate extension

Supplied parts - electric oven

	Part No.	Description
	248821	Oven tray
	250335	Fan baffle (for convection oven only)
	247512	Oven rack
	242997	Oven side rack RH
	242996	Oven side rack LH

Gas system

Parts list - cooktop

Open burner

Part No.	Description
250070	Open burner pilot complete
246496	Pilot module thermocouple nut
246498	Pilot hood
243457	Gas valve
235711	Thermocouple (280 mm, M9)
246499	Thermocouple, (750 mm, M9)

Griddle

Part No.	Description
014105	Griddle burner
227369	Pilot mounting bracket
243457	Gas valve
019215	Pilot burner
019428	Thermocouple, 320 mm
227508	Piezo igniter
228047	Piezo H.T. lead, 250 mm
018744	Piezo ignition electrode

Burner injectors - open burner

Part No.	Description
030245	Injector - natural gas, Ø 2.45 mm
030150	Injector - LPG (propane), Ø 1.50 mm
030140	Injector - LPG (butane), Ø 1.40 mm
030450	Injector - town gas, Ø 4.50 mm
026134	Pilot injector - natural gas, Ø 0.30 mm
026136	Pilot injector - LPG, butane, Ø 0.20 mm
232309	Pilot injector - town gas, Ø 0.60 mm

Burner injectors - griddle

Part No.	Description
032210	Injector - natural gas, Ø 2.10 mm
032130	Injector - LPG (propane), Ø 1.30 mm
032120	Injector - LPG (butane), Ø 1.20 mm
032340	Injector - town gas, Ø 3.40 mm
026488	Pilot injector - natural gas, Ø 0.35 mm
019217	Pilot injector - LPG, butane, Ø 0.23 mm
018067	Pilot injector - town gas, Ø 0.60 mm

Parts list - gas oven base

Part No.	Description
228767	Oven Burner ☑ For static oven only.
227933	Oven Burner ☑ For convection oven only.
018691K	Oven Pilot
020253	Oven Thermocouple ☑ For static oven only.
019429	Oven Thermocouple ☑ For convection oven only.
018743	Thermocouple Spacer
018744	Electrode

019407	HT cable ☑ For static oven only.
239316	HT cable ☑ For convection oven only.
235493	Eurosit gas control valve ☑ For static oven only.
020103	Gas valve - Nova ☑ For convection oven only.
022408	Low Fire Screw - natural gas, Ø 1.50 mm
022407	Low Fire Screw - LPG/butane, Ø 0.95 mm
232312	Low Fire Screw - town gas, Ø 2.50 mm
227508	Piezo ignitor

Burner injectors - gas oven base

Part No.	Description
032260	Oven Burner Injector - natural gas, Ø 2.60 mm
032160	Oven Burner Injector- LPG (propane), Ø 1.60 mm
032145	Oven Burner Injector- LPG (butane), Ø 1.45 mm
032500	Oven Burner Injector- town gas, Ø 5.00 mm
026488	Pilot injector - natural gas, Ø 0.35 mm
019217	Pilot injector - LPG, butane, Ø 0.23 mm
018067	Pilot injector - town gas, Ø 0.60 mm

Gas regulators

Part No.	Gas type	Description
248049	4" Natural gas, 10" LPG	¾" BSP F/F convertible
230185	Town gas	¾" BSP F/F convertible

Gas conversion kits

☑ Each gas conversion kit applies to all cooking surface options for the model specified below.

Model	Width	Country code	Gas-type to convert to	Conversion kit
RN861xGE / RN861xGEC	900 mm	AU	Propane	251733
RN861xGE / RN861xGEC	900 mm	AU	Natural Gas	251735
RN861xGE / RN861xGEC	900 mm	NZ, UK, XP	LPG (Propane)	251734
RN861xGE / RN861xGEC	900 mm	NZ, UK, XP	Natural Gas	251736
RN861xGE / RN861xGEC	900 mm	XP	Butane	251737
RN861xGE / RN861xGEC	900 mm	XP	Town Gas	251738
RN881xGE / RN881xGEC	1200 mm	AU	LPG (Propane)	251739
RN881xGE / RN881xGEC	1200 mm	AU	Natural Gas	251741
RN881xGE / RN881xGEC	1200 mm	NZ, UK, XP	LPG (Propane)	251740
RN881xGE / RN881xGEC	1200 mm	NZ, UK, XP	Natural Gas	251742
RN881xGE / RN881xGEC	1200 mm	XP	Butane	251743
RN881xGE / RN881xGEC	1200 mm	XP	Town Gas	251744
RN861xG / RN861xGC	900 mm	AU	Natural Gas	251679
RN861xG / RN861xGC	900 mm	NZ, UK, XP	LPG (Propane)	251678
RN861xG / RN861xGC	900 mm	NZ, UK, XP	Natural Gas	251680
RN861xG / RN861xGC	900 mm	XP	Butane	251681
RN861xG / RN861xGC	900 mm	XP	Town Gas	251682
RN881xG / RN881xGC	1200 mm	AU	LPG (Propane)	251689
RN881xG / RN881xGC	1200 mm	AU	Natural Gas	251691
RN881xG / RN881xGC	1200 mm	NZ, UK, XP	LPG (Propane)	251690
RN881xG / RN881xGC	1200 mm	NZ, UK, XP	Natural Gas	251692
RN881xG / RN881xGC	1200 mm	XP	Butane	251693
RN881xG / RN881xGC	1200 mm	XP	Town Gas	251694

Replacement parts

Quote the part number and description when ordering replacement parts. If the part required is not listed here, request the part by its description and quote your cooktop range's model number and serial number as shown on the rating plate.

NOTICE

Only genuine Waldorf parts should be used for servicing or repair of this cooktop range.

NOTICE

Follow the instructions supplied with the replacement part when you install it. Contact a Waldorf authorised service centre or our Customer Care team for additional information and service instructions.

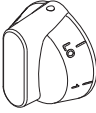
Replacement parts - cooktop

	Part No.	Description
	245202	Control knob - 8 mm gas pilot HI-LO

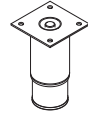
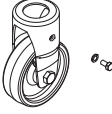
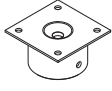
Replacement parts - gas oven

	Part No.	Description
	250150	Control knob, 8 mm (100 °C to 290 °C) ☑ For static oven only.
	250427	Control knob, 6 mm (80 °C to 300 °C) ☑ For convection oven only.

Replacement parts - electric oven

	Part No.	Description
	245181	Control knob - 6 mm, 60 °C to 300 °C
	250566	Control knob - 6 mm (HI-4-3-2-1-LO)

Replacement parts - general

	Part No.	Description
	244048	Splashback casting ☑ For 900 mm models (2 required).
	244049	Splashback casting ☑ For 1200 mm models (2 required).
	240534	Front leg assembly, 150 mm x Ø63mm C/W plate
	227850	Rear adjustable leg, 150 mm (flush stud)
	229674	Rear roller assembly
	229671	Leg ring plate (threaded)

Accessories

Add-on accessories

Part No.	Description
228566	Griddle scraper tool
228567	Smooth plate scraper blades (pack of 2 blades)

Accessories - plinth kits

Part No.	Description
251263	Plinth interface kit - 900 mm
251270	Plinth interface kit - 1200 mm

Accessories - kick panels

Part No.	Description	Notes
247126	Kick panel 900 mm x 140 ¹	For 900 mm models.
247346	Kick panel 900 mm x 125 ²	
247364	Kick panel 900 mm x 75 ³	
247128	Kick panel 1200 mm x 140 ¹	For 1200 mm models.
247348	Kick panel 1200 mm x 125 ²	
247366	Kick panel 1200 mm x 75 ³	
247135	Kick panel ends pair x 140 ¹	
247373	Kick panel ends pair x 125 ²	
247376	Kick panel ends pair x 75 ³	

¹ 140 mm height kick panel for 915 mm cooktop range operating height.

² 125 mm height kick panel for 900 mm cooktop range operating height.

³ 75 mm height kick panel for 850 mm cooktop range operating height.

COMMISSIONING CHECKLIST

Before leaving the new installation, check that the cooktop range functions in accordance with the operating instructions in this manual. Complete the following checklist.

☒ If the cooktop range does not operate correctly, turn off the cooktop range, disconnect the power supply at the mains and contact the supplier of this cooktop range.

Date _____

Installer _____

Pre-installation

- ☐ Delivered intact with all parts and accessories.
- ☐ No noticeable damage to the interior or exterior of the cooktop range.

Installation

- Positioning and fitting
 - ☐ Adequate separation and/or isolation from other appliances and/or heat sources.
 - ☐ Adequate ventilation in installation area.
 - ☐ The cooktop range is level with respect to the floor.
- Electrical connection
 - ☐ Adequate supply voltage.
 - ☐ Correctly grounded outlet.
 - ☐ Correct current draw and loading.
- Gas connection
 - ☐ Correct gas type and connection.
 - ☐ Correct gas supply pressure.
 - ☐ Correctly sized gas supply line.
 - ☐ Gas transmission lines and connections have been tested for leaks using soapy water or other gas detecting equipment.

⚠ DANGER

Do not use a naked flame to check for gas leakages.

- General
 - ☐ Correct door alignment.
 - ☐ All removable panels and receptacles have been refitted.
- First use

⚠ CAUTION

Ensure that all packaging material has been removed from the cooktop range before operation.

Operation

- Functionality
 - ☐ All burners ignite correctly.
 - ☐ Correct low fire burner operation.
- Oven functionality
 - ☐ Oven thermostat functions correctly.
 - ☐ Oven stand-by mode works correctly.
 - ☐ Oven shutdown works correctly.
 - The oven fan operates correctly.
 - ☐ Open the oven door: the oven fan turns off.
 - ☐ Close the oven door, the oven fan turns on.
 - ☐ The controls operate correctly. See [Operation on page 30](#).
- Operational readiness
 - ☐ All connections are correct and all covers are fitted.
- Operator training
 - ☐ The operator has been instructed in correct operation and safe shutdown of the cooktop range.

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