



 **Waldorf**[®]
800 SERIES

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THE **WALDORF 800 SERIES**
CONTINUES A TRADITION OF
BULLETPROOF **PERFORMANCE**
AND **DEPENDABILITY** WITH
A RANGE OF EUROPEAN
INSPIRED EQUIPMENT THAT
REDEFINES HOW THE **ULTIMATE**
KITCHEN SHOULD BE.

AN **EXPANDED** RANGE OF EQUIPMENT MEANS MORE OPTIONS AND **UNLIMITED** CREATIVE POSSIBILITIES.

Cleaner lines and consistency in modular design across the entire range enable units to fit together to create an almost seamless workspace. The industry preferred 800mm depth ensures efficient use of space, while easily accommodating the advanced performance features that define the 800 Series.



YOUR WORLD IS NOW FLATTER.

The new Waldorf 800 Series low back units deliver a seamless solution for the island suite kitchen. Create the layout you desire, mix and match tops and bottoms for your perfect result.







MORE **POWER** TO DESIGN
YOUR OWN WORKSPACE.
THE **CREATIVE** POSSIBILITIES
ARE ALMOST ENDLESS.

Need a Oven to go under that Griddle? A Gas Cooktop with storage underneath? Are you desperate for extra refrigeration? With a bigger range of tops and bottoms available as individual units, the 800 Series enables you to configure your kitchen just about any way you like.



MORE POWER TO COOK.

The advanced performance made possible by the open burner design of the 800 Series gives the workhorse in your kitchen serious power to burn.

The 28MJ burners allow precise heat adjustment across the entire spectrum (from high to low heat/simmer), providing just the right amount of heat, whatever the cooking task. Constructed from heavy-duty cast iron, with a forged brass cap for even flame spread, the non-clogging burner design ensures that continuous performance is never compromised.

Flame failure protection is fitted as standard with burner pilots optional. Robust gas controls are easy to use and designed to withstand the rigours of a busy commercial kitchen.



Heavy-duty pot supports.

Heavyweight iron castings and full vitreous enamel finish add extra durability to the 800 Series. Levelled tops allow easy movement of pans between burners, while extended pot support fingers provide greater stability for small pan use.

Simmer plates spread the heat.

A solid top simmer plate distributes heat evenly and provides excellent heat retention. It sits at the same level and is easily interchangeable with pot supports on all 800 Series Gas Cooktops.

MORE OF EVERYTHING MEANS MORE FLEXIBILITY.

With an expanded range of products and features, the 800 Series can be configured to suit virtually any application.

New products include:

- Low back height option on all units, ideal for island suite applications
- 450mm gas Chargrill - bench, leg stand and cabinet base models
- 400mm single pan gas Fryer
- 900mm 4 burner Cooktops - available with leg stand, cabinet base or refrigerated base
- 450mm 2 burner Cooktops - leg stand or cabinet base
- 900mm 4 burner Ranges - gas or electric, static or convection ovens
- 450mm electric Pasta Cooker - 7kW or 10.5kW options
- 450 and 900mm Induction Cooktops available with cabinet base
- Adjustable electric Salamander
- Open cabinet bases in 450, 600, 900 or 1200mm
- Modular stainless steel preparation benches in 200, 300, 450, 600, and 900mm

Gas and electric Cooktops, Target Tops and Griddles can be ordered in the following options:

- Bench mounted
- Leg stand with shelf
- Cabinet with optional racking



Smooth operation.

On its own, or as part of a whole cooking line, every unit in the 800 Series is designed to look fantastic. The same design philosophy has been applied across all units to create a streamlined, consistent appearance, and increase the amount of useable work surface. Continuous workspaces make transferring pots and pans between units much easier.



OUR ENVIRONMENT.

All Moffat technology is both a product of its environment and a product for the environment. That means that whether the design, development or construction stage every detail is checked to ensure that our equipment is as energy efficient and earth-friendly as possible. We will continue to use every tool at our disposal to work towards reducing environmental impact even further. This way our products can be enjoyed by not just those who use them, but everyone.





Robust as always.

All 800 Series units are finished in thick gauge 304 grade stainless steel. Fully framed doors incorporate a new robust hinging system. All our ranges are built on a full galvanized steel chassis construction. And the superb finishing that has become the hallmark of Waldorf products includes fully welded seams (including all bullnoses) and polished stainless steel surfaces.

Here comes the chill factor.

The addition of refrigeration units to the 800 Series range means food can be contained and cooked in one place. Cooktops, Griddles and Target Tops can be matched with 900 or 1200mm gastronorm refrigeration bases, available in a range of door/drawer combinations. All units accept 1/1 gastronorm sizing.

Waldorf refrigeration units are rated for tropical temperatures up to 40°C and have a holding temperature of -2 to + 8°C. A digital temperature control and an automatic defrosting and condensate heater are standard on all units.

How do you like your griddle?

Waldorf Cooktop griddle sections can now be fitted anywhere within your Gas Cooktop layout. They are available in 300, 600 and 900mm sections, with smooth or ribbed surfaces, or a mixture of both.

Cleaning made easier.

The 800 Series range is designed for labour saving, easy cleaning. Rounded corners, internal and external edges enable easier wipe down and hygiene control. Streamlined surfaces make for effortless wiping down of a whole cooking line.

Service while you cook.

The 800 Series design allows full service and maintenance to be carried out while units are installed within the cooking line. This minimises the need to shut down a whole line to service one unit.





COOKTOPS.

Simplicity of operation and augmented performance are the key features defining Waldorf's range of Gas and Electric Cooktops.

Gas Cooktops feature heavy-duty, vitreous enamel pot stands with extended finger supports that allow pots and pans to slide easily from one burner to another, while their advanced open burners generate an impressive 28MJ of heat. The electric versions offer a choice of heavy-duty, 2.4kW radiant elements, or 2kW solid plates.

Both versions of Cooktop provide flexibility in terms of the type of Cooktop surface that can be used. Hot top simmer plates can be incorporated into the Gas Cooktop, while both gas and electric can accommodate 300, 600 or 900mm griddle plates.



GAS COOKTOPS.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 28MJ rated open burners
- 2, 4, 6 or 8 burner Cooktop configuration
- Flame failure protection on all burners
- Removable heavy-duty cast iron burners and vitreous enamel pot stands
- Heavy-duty reinforced control knobs
- Griddles fitted with push-button piezo ignition
- 12mm griddle plate
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service

Options.

- Flame failure with standing pilot
- Choice of griddle surface – smooth, ribbed, or both
- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Castor or plinth mounting

Accessories.

- Solid top simmer plates
- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



GAS COOKTOPS

300MM
WALDORF 8200 SERIES
2 BURNER COOKTOP

Model Options

BENCH MODEL ONLY

Dimensions

Bench models
W 300mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

Hob Variations



Model Codes

RN8200G-B

RN8203G-B



RN8200G-B

450MM
WALDORF 8450 SERIES
2 BURNER COOKTOP

CABINET BASE MODEL
LEG STAND MODEL

All models
W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8450G-CB
RN8450G-LS



RN8450G-CB

600MM
WALDORF 8400 SERIES
4 BURNER COOKTOP

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL

Bench models
W 600mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

All other models
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8400G-B
RN8400G-CB
RN8400G-LS

RN8403G-B
RN8403G-CB
RN8403G-LS

RN8406G-B
RN8406G-CB
RN8406G-LS

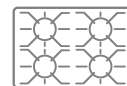


RN8400G-LS

900MM
WALDORF 8900 SERIES
4 BURNER COOKTOP

CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL

All models
W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8900G-CB
RN8900G-LS
RN8900G-RB



RN8900G-LS



GAS COOKTOPS

**900MM
WALDORF 8600 SERIES
6 BURNER COOKTOP**

Model Options

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL



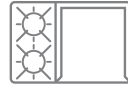
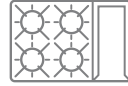
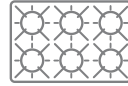
RN8603G-LS

Dimensions

Bench models
W 900mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

All other models
W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm

Hob Variations



Model Codes

RN8600G-B
RN8600G-CB
RN8600G-LS
RN8600G-RB

RN8603G-B
RN8603G-CB
RN8603G-LS
RN8603G-RB

RN8606G-B
RN8606G-CB
RN8606G-LS
RN8606G-RB

RN8609G-B
RN8609G-CB
RN8609G-LS
RN8609G-RB

**1200MM
WALDORF 8800 SERIES
8 BURNER COOKTOP**

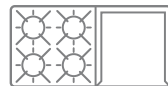
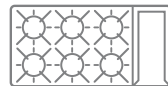
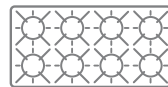
BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL



RN8800G-RB

Bench models
W 1200mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

All other models
W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8800G-B
RN8800G-CB
RN8800G-LS
RN8800G-RB

RN8803G-B
RN8803G-CB
RN8803G-LS
RN8803G-RB

RN8806G-B
RN8806G-CB
RN8806G-LS
RN8806G-RB

RN8809G-B
RN8809G-CB
RN8809G-LS
RN8809G-RB



ELECTRIC COOKTOPS.

Standard Features.

- Heavy-duty 304 stainless steel finish
- 2.4kW radiant elements
- 2, 4 or 6 hot plate size configuration
- Six temperature settings with simmer setting
- Heavy-duty reinforced control knobs
- 12mm griddle plate
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service

Options.

- 2kW solid plates
- Choice of griddle surface – smooth, ribbed, or both
- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Castor or plinth mounting

Accessories.

- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



ELECTRIC COOKTOPS

**300MM
WALDORF 8200 SERIES
2 ELEMENT COOKTOP**

Model Options

BENCH MODEL ONLY

Dimensions

Bench models
W 300mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

Hob Variations



Model Codes

RN8200E-B

RN8203E-B



RN8200E-B

**600MM
WALDORF 8400 SERIES
4 ELEMENT COOKTOP**

**BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL**

Bench models
W 600mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

All other models
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8400E-B
RN8400E-CB
RN8400E-LS

RN8403E-B
RN8403E-CB
RN8403E-LS

RN8406E-B
RN8406E-CB
RN8406E-LS



RN8400E-LS

**900MM
WALDORF 8600 SERIES
6 ELEMENT COOKTOP**

**BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL**

Bench models
W 900mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

All other models
W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8600E-B
RN8600E-CB
RN8600E-LS
RN8600E-RB

RN8603E-B
RN8603E-CB
RN8603E-LS
RN8603E-RB

RN8606E-B
RN8606E-CB
RN8606E-LS
RN8606E-RB

RN8609E-B
RN8609E-CB
RN8609E-LS
RN8609E-RB



RN8600E-LS



INDUCTION COOKTOPS.

The new Waldorf range of Induction Cooktops utilise large 270mm induction zones that automatically detect various sized cooking pans.

The cooking zone switches off when the pan is removed. Each induction model is equipped with either two or four 5kW heavy-duty induction zones that have variable power controls for each cooking zone. The overall construction is heavy-duty 6mm thick ceramic glass, enabling pans to glide across the cooking surface. All Induction Cooktops are supplied with suite matching modular cabinet bases with doors and adjustable feet as standard.

With a large control knob for each induction zone with a (green) indicator light including pan detection indication. Waldorf Induction Cooktops offer the additional benefits of reduced energy consumption and lowering the amount of latent heat in the cooking area.

Standard Features.

- Heavy-duty 304 stainless steel finish
- 5kW rated induction cooking zones
- 270mm diameter induction cooking zones
- 2 or 4 induction cooktop configuration
- Fully sealed 6mm thick ceramic cooking surface
- Adjustable stainless steel legs
- Large easy use control knobs
- Automatic pan detection
- Easy clean, installation and service

Accessories.

- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



INDUCTION COOKTOPS

Model Options

Dimensions

Model Codes

**450MM
WALDORF 8200 SERIES
2 INDUCTION ZONE
COOKTOP**

CABINET BASE MODEL ONLY

W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm

IN8200E-CB



IN8200E-CB

**900MM
WALDORF 8400 SERIES
4 INDUCTION ZONE
COOKTOP**

CABINET BASE MODEL ONLY

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm

IN8400E-CB



IN8400E-CB





OVEN RANGES.

The 800 Series of Oven Ranges offers a number of gas and electric options designed to meet the varying demands of commercial kitchens.

In terms of sheer cooking power, both gas and electric have lifted performance to a new level. In the gas lineup, enhanced performance up top comes by way of the patented 28MJ open Cooktop burners, while the power of the Electric Cooktop is generated through heavy-duty, 2.4kW radiant elements, or optional 2kW solid plates.

Down below, both Gas and Electric Ovens feature cast iron sole plates for even heat distribution. Heavy-duty motors and circulation fans in the Convection Ovens enable reduced cooking times and lower temperatures.



GAS RANGES.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 28MJ rated open burners
- 2, 4, 6 or 8 burner Cooktop configuration
- Flame failure protection on all burners
- Removable heavy-duty cast iron burners and vitreous enamel pot stands
- Heavy-duty reinforced control knobs
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service

Options.

- Gas or electric, static or convection
- Flame failure with standing pilot
- Choice of griddle surface – smooth, ribbed, or both
- Castor or plinth mounting

Accessories.



- Solid top simmer plates
- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



GAS RANGES

600MM WALDORF 8410 SERIES 4 BURNER COOKTOP

Oven Options

  G GAS STATIC OVEN

Dimensions

W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm

Hob Variations



Model Codes

RN8410G

RN8413G

RN8416G

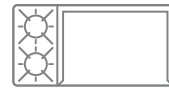
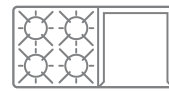
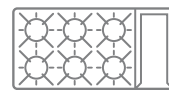
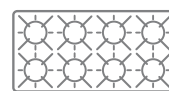


RN8410G

1200MM WALDORF 8820 SERIES 8 BURNER COOKTOP

  G GAS DOUBLE
STATIC OVEN

W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8820G

RN8823G

RN8826G

RN8829G



RN8820G

Waldorf 800 Series Oven Ranges start with a heavy-duty galvanized steel chassis. All oven liners are fully welded and vitreous enamelled. Cast iron sole plates in all ovens and welded frame doors ensure durable performance.









GAS RANGES

**750MM
WALDORF 8510 SERIES
4 BURNER COOKTOP**



RN8510GE

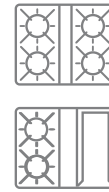
Oven Options

-  **G GAS STATIC OVEN**
-  **GC GAS CONVECTION OVEN**
-  **GE ELECTRIC STATIC OVEN**
-  **GEC ELECTRIC CONVECTION OVEN**

Dimensions

W 750mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm

Hob Variations



Model Codes





RN8510G
RN8510GC
RN8510GE
RN8510GEC

RN8513G
RN8513GC
RN8513GE
RN8513GEC

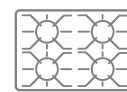
**900MM
WALDORF 8910 SERIES
4 BURNER COOKTOP**



RN8510G

-  **G GAS STATIC OVEN**
-  **GC GAS CONVECTION OVEN**
-  **GE ELECTRIC STATIC OVEN**
-  **GEC ELECTRIC CONVECTION OVEN**

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm







RN8910G
RN8910GC
RN8910GE
RN8910GEC

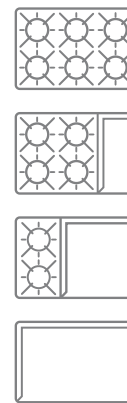
**900MM
WALDORF 8610 SERIES
6 BURNER COOKTOP**



RN8610G

-  **G GAS STATIC OVEN**
-  **GC GAS CONVECTION OVEN**
-  **GE ELECTRIC STATIC OVEN**
-  **GEC ELECTRIC CONVECTION OVEN**

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8610G
RN8610GC
RN8610GE
RN8610GEC

RN8613G
RN8613GC
RN8613GE
RN8613GEC





RN8616G
RN8616GC
RN8616GE
RN8616GEC

RN8619G
RN8619GC
RN8619GE
RN8619GEC

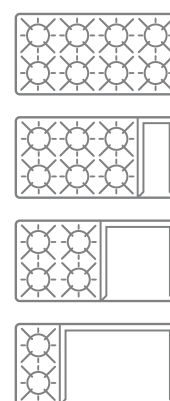
**1200MM
WALDORF 8810 SERIES
8 BURNER COOKTOP**



RN8810GE

-  **G GAS STATIC OVEN**
-  **GC GAS CONVECTION OVEN**
-  **GE ELECTRIC STATIC OVEN**
-  **GEC ELECTRIC CONVECTION OVEN**

W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm



RN8810G
RN8810GC
RN8810GE
RN8810GEC

RN8813G
RN8813GC
RN8813GE
RN8813GEC

RN8816G
RN8816GC
RN8816GE
RN8816GEC

RN8819G
RN8819GC
RN8819GE
RN8819GEC

ELECTRIC RANGES.

Standard Features.

Heavy-duty 304 grade stainless steel finish
 2.4 kW radiant elements
 4 or 6 hot plate size configuration.
 Six hot plate temperature settings with simmer setting
 Heavy-duty reinforced control knobs
 12mm griddle plate
 Drop down door with welded frame
 Fully welded and vitreous enamelled oven liner
 Cool touch stainless steel door handle
 Adjustable feet and 2 additional rollers
 Easy clean, installation service

Options.

Choice of griddle surface - smooth ribbed or both
 2kW solid plates
 Electric - static or convection
 Castor or plinth mounting

Accessories.

Mobile castor kit (set of 4 castors, 2 lockable)
 Joining caps





ELECTRIC RANGES

900MM
WALDORF 8610 SERIES
6 ELEMENT COOKTOP



RN8610E

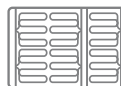
Oven Options

-  **E ELECTRIC STATIC OVEN**
-  **EC ELECTRIC CONVECTION OVEN**

Dimensions

W 900mm, D 805mm, H 915mm
 Incl. splashback 1130mm
 Incl. low back (RNL) 972mm

Hob Variations



Model Codes

RN8610E
 RN8610EC

RN8613E
 RN8613EC

RN8616E
 RN8616EC

RN8619E
 RN8619EC





TARGET TOPS.

Waldorf 900mm Target Tops are available as stand-alone hobs, or with a choice of four base units – cabinet base, leg stand, refrigeration base, or oven base (static/convection, gas/electric).

Featuring a high output, dual ring cast iron burner, the super heavy-duty Target Top casting provides outstanding heat recovery and heat control. Outstanding thermal efficiency is achieved by way of a burner box lined with 50mm refractory ceramic blocks.



TARGET TOPS.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 45MJ dual ring cast iron burner
- Flame failure protection and continuous pilot burner
- Top plates and removable centre with spill protection design
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers
- Target Top Oven Range includes -
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Easy clean, installation and service

Options.

- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Castor or plinth mounting

Accessories.

- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



GAS TARGET TOPS

**900MM
WALDORF 8100 SERIES
TARGET TOP**



RN8100G-CB

Model Options

**BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL**

Dimensions

**All models
W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm**

Model Codes









**RN8100G-B
RN8100G-CB
RN8100G-LS
RN8100G-RB**

**900MM
WALDORF 8110 SERIES
TARGET TOP OVEN**



RN8110G

Oven Options

-   **G GAS STATIC OVEN**
-   **GC GAS CONVECTION OVEN**
-   **GE ELECTRIC STATIC OVEN**
-   **GEC ELECTRIC CONVECTION OVEN**

Dimensions

**W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (RNL) 972mm**

Model Codes

**RN8110G
RN8110GC
RN8110GE
RN8110GEC**





GRIDDLES.

Waldorf heavy-duty Gas Griddles are available in 450, 600, 900 and 1200mm widths and Electric Griddles are available in 600, 900 and 1200mm widths. Gas Griddle Ranges are available in 900 and 1200mm, Electric Griddle Ranges are available in 900mm, both have with electric ovens in static or convection.

All heavy-duty Griddles feature seamless weld construction with a solid 20mm thick plate as standard, for maximum heat retention and distribution. They are thermostatically controlled for accurate temperature setting, and are available in machine finished mild steel plate, or the new mirror chromed finish for more consistent performance.

They also offer a choice of smooth or ribbed surfaces, or a mixture of both.



GRIDDLES.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Thermostatic control
- 20mm thick machined top plates
- Full pilot and flame failure protection
- Top weld sealed plates
- Stainless steel grease drawer
- Heavy-duty reinforced control knobs
- Push-button piezo ignition
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service
- Griddle Oven Range includes -
 - Drop down door with welded frame
 - Fully welded and vitreous enamelled oven liner
 - Cool touch stainless steel door handle
 - Easy clean, installation and service

Options.

- Choice of griddle surface – smooth, ribbed, or both
- Mirror chromed plate option
- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Castor or plinth mounting

Accessories.

- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



GAS GRIDDLES

450MM WALDORF 8450 SERIES GRIDDLE



GP8450G-LS

Model Options

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL

Dimensions

Bench models
W 450mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (GPL) 372mm

All other models
W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

Model Codes

GP8450G-B
GP8450G-CB
GP8450G-LS

600MM WALDORF 8600 SERIES GRIDDLE



GP8600G-LS

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL

Bench models
W 600mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (GPL) 372mm

All other models
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

GP8600G-B
GP8600G-CB
GP8600G-LS

900MM WALDORF 8900 SERIES GRIDDLE



GP8900G-CB

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL

Bench models
W 900mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (GPL) 372mm

All other models
W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

GP8900G-B
GP8900G-CB
GP8900G-LS
GP8900G-RB

1200MM WALDORF 8120 SERIES GRIDDLE



GP8120G-LS

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL

Bench models
W 1200mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm

All other models
W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

GP8120G-B
GP8120G-CB
GP8120G-LS
GP8120G-RB



ELECTRIC GRIDDLES

600MM WALDORF 8600 SERIES GRIDDLE



GP8600E-LS

Model Options

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL

Dimensions

Bench models
W 600mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (GPL) 372mm

All other models
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

Model Codes

GP8600E-B
GP8600E-CB
GP8600E-LS

900MM WALDORF 8900 SERIES GRIDDLE



GP8900E-LS

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL

Bench models
W 900mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (GPL) 372mm

All other models
W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

GP8900E-B
GP8900E-CB
GP8900E-LS
GP8900E-RB

1200MM WALDORF 8120 SERIES GRIDDLE



GP8120E-LS

BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL
REFRIGERATED BASE MODEL

Bench models
W 1200mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (GPL) 372mm

All other models
W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

GP8120E-B
GP8120E-CB
GP8120E-LS
GP8120E-RB



GAS GRIDDLE

900MM WALDORF 8910 SERIES GRIDDLE OVEN



GP8910G

Oven Options

-  **GE ELECTRIC STATIC OVEN**
-  **GEC ELECTRIC CONVECTION OVEN**

Dimensions

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

Model Codes

GP8910GE
GP8910GEC

900MM WALDORF 8121 SERIES GRIDDLE OVEN



GP8121GEC

-  **GE ELECTRIC STATIC OVEN**
-  **GEC ELECTRIC CONVECTION OVEN**

W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

GP8121GE
GP8121GEC





ELECTRIC GRIDDLE

900MM WALDORF 8910 SERIES GRIDDLE OVEN



GP8910EC

Oven Options

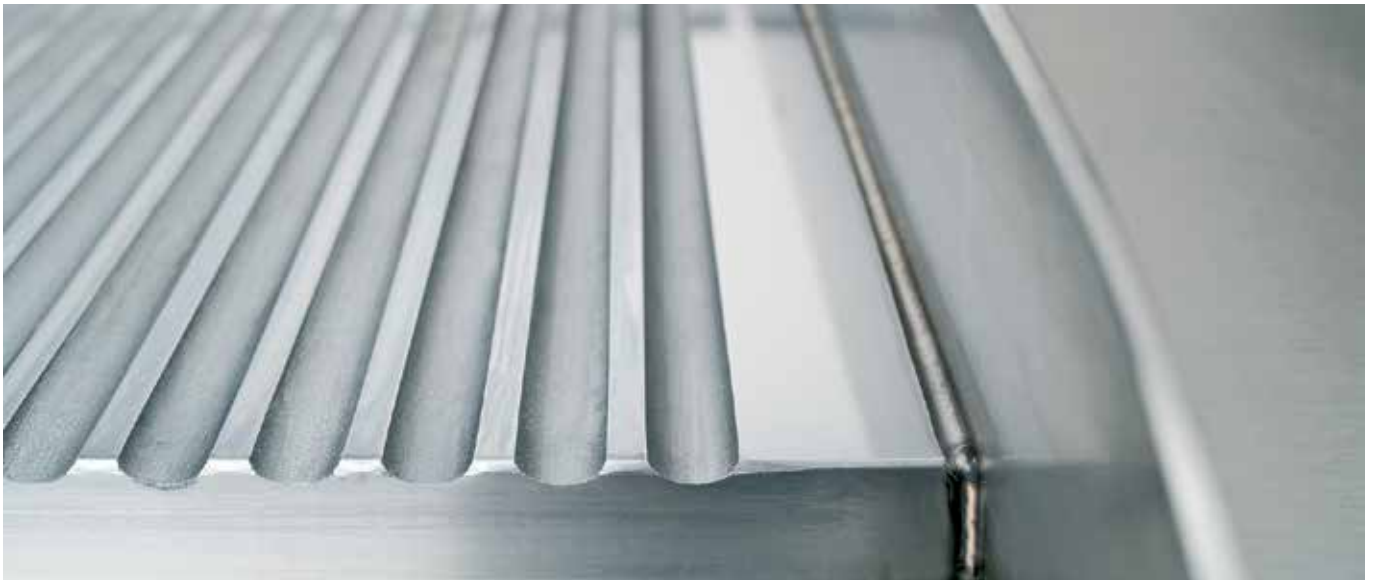
-  **E ELECTRIC STATIC OVEN**
-  **EC ELECTRIC CONVECTION OVEN**

Dimensions

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GPL) 972mm

Model Codes

GP8910E
GP8910EC



GRIDDLE TOASTER.

The Waldorf 800 Series Griddle Toaster uses one set of specially designed burners and stainless steel radiants to perform two functions. The burners heat the 16mm thick grill plate above them while providing heat to the toasting rack below, without compromising cooking times or performance.



GRIDDLE TOASTER

**600MM
WALDORF 8600 SERIES
GRIDDLE TOASTER**



GT8600G

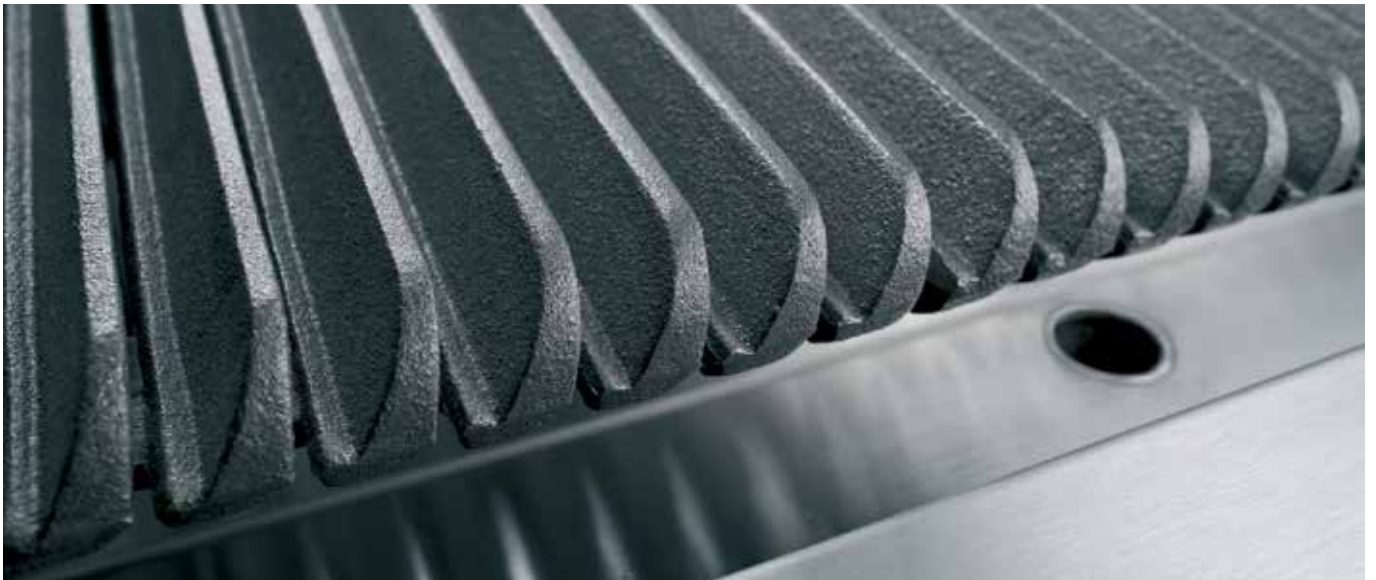
Dimensions

W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (GTL) 972mm

Model Code

GT8600G





GAS CHARGRILLS.

Powerful stainless steel burners are the engine room of the 800 Series Chargrills. Heavy-duty cast iron grates and radiants deliver maximum heat right to the cooking surface edge.

The inclined position incorporates a flare reducing grate fin design, with grooves, to run grease into a front collection channel. Interchangeable 300 and 450mm drop-on griddle sections add an extra dimension to 800 Series Chargrills.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Reversible heavy-duty top grates
- Inclined position to reduce flare and enhance grease run
- 33MJ/hr stainless steel burners per 300mm section
- Flame failure protection with continuous pilot burner
- Lift out grates, radiants and baffles for cleaning
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service

Options.

- Castor or plinth mounting

Accessories.

- Interchangeable drop-on griddle plates
- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



GAS CHARGRILL

**300MM
WALDORF 8300 SERIES
CHARGRILL**

Model Options

BENCH MODEL ONLY



CH8300G-B

Dimensions

W 300mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (CHL) 372mm

Model Codes

CH8300G-B

**450MM
WALDORF 8450 SERIES
CHARGRILL**

**BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL**



CH8450G-LS

Bench models
W 450mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (CHL) 372mm

All other models
W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (CHL) 972mm

CH8450G-B
CH8450G-CB
CH8450G-LS

**600MM
WALDORF 8600 SERIES
CHARGRILL**

**BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL**



CH8600G-LS

Bench models
W 600mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (CHL) 372mm

All other models
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (CHL) 972mm

CH8600G-B
CH8600G-CB
CH8600G-LS

**900MM
WALDORF 8900 SERIES
CHARGRILL**

**BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL**



CH8900G-LS

Bench models
W 900mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (CHL) 372mm

All other models
W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (CHL) 972mm

CH8900G-B
CH8900G-CB
CH8900G-LS

**1200MM
WALDORF 8120 SERIES
CHARGRILL**

**BENCH MODEL
CABINET BASE MODEL
LEG STAND MODEL**



CH8120G-LS

Bench models
W 1200mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (CHL) 372mm

All other models
W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (CHL) 972mm

CH8120G-B
CH8120G-CB
CH8120G-LS



SOLID FUEL GRILLS.

Bring outdoor cooking inside with the Waldorf Solid Fuel Grill. Featuring heavy-duty stainless steel rod grates and heavy-duty firebox, the Solid Fuel Grill is available in 600mm, 900mm and 1200mm widths.

Gain a unique char and add natural smoke flavour to your menu. Fully modular for a match suite finish the cabinet base is available with or without doors. Outstanding thermal efficiency is achieved by way of a firebox lined with 50mm refractory blocks.

Standard Features.

- Fully modular solid fuel grill
- 3 modular width models
- Heavy-duty fire box
- Heavy-duty stainless steel rod grates
- Stainless steel exterior
- Open box easy clean
- Low back models (SFL) available
- Ash rake included
- Welded hob with 1.5mm 304 stainless steel bull nose
- Spalshback and side panels 1.2mm 304 stainless steel
- Front panel's 0.9mm stainless steel
- 50mm thick refractory brick lined fire box
- Insulated sides

Options.

- Cabinet base with or without doors



SOLID FUEL GRILL

Model Options

Dimensions

Model Codes

**600MM
WALDORF 8600 SERIES
SOLID FUEL GRILL**

**CABINET BASE MODEL
(WITH OR WITHOUT DOORS)**

W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back 970mm

SF8600-CB
SF8600-CD



SF8600-CB

**900MM
WALDORF 8900 SERIES
SOLID FUEL GRILL**

**CABINET BASE MODEL
(WITH OR WITHOUT DOORS)**

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back 970mm

SF8900-CB
SF8900-CD



SF8900-CB

**1200MM
WALDORF 8120 SERIES
SOLID FUEL GRILL**

**CABINET BASE MODEL
(WITH OR WITHOUT DOORS)**

W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back 970mm

SF8120-CB
SF8120-CD



SF8120-CB



SALAMANDERS.

User-friendly Waldorf Gas and Electric Salamanders are well equipped to meet the production and performance demands of the professional kitchen.

Efficiency comes by way of high-speed infrared burners and elements that heat up rapidly and use less energy to get the job done by directing more heat to the cooking surfaces.

Both gas and electric options can accommodate a Gastronorm GN 1/1 tray.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Powerful 2 x 3kW elements or 2 x infrared 15.5MJ burners (8200 models)
- SN8100E model features 2 x 1.8kW elements
- Standing pilot with flame failure on gas models
- Left and right hand heat control
- Wall mounting bracket
- Easy clean, installation and service
- Bottom collection tray

Accessories.

- Branding plate



GAS SALAMANDER

**900MM
WALDORF 8200 SERIES
SALAMANDER**



SN8200G

Options

- SN8200G
Four position racking (flat or inclined)
- SN8200GB
Four position racking (flat or inclined) with branding plate

Dimensions

W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm

Model Codes

SN8200G
SN8200GB



ELECTRIC SALAMANDER

**900MM
WALDORF 8200 SERIES
SALAMANDER**



SN8200E

Options

- SN8200E
Four position racking (flat or inclined)
- SN8200EB
Four position racking (flat or inclined) with branding plate

Dimensions

W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm

Model Codes

SN8200E
SN8200EB

**600MM
WALDORF 8100 SERIES
ADJUSTABLE SALAMANDER**



SN8100E

- Self balancing adjustable grill height

W 600mm, D 510mm (540mm with wall mounting bracket), H 514mm

SN8100E



FRYERS.

Waldorf Fryers have long set the benchmark for durability, speed and economy. The 800 Series builds on this tradition with a redesigned range of Fryers. Whatever your deep-frying demands, Waldorf covers all possibilities with a range including single or twin pan, Gas, Electric or High Performance and Output (HPO) Fryers in 400, 450 or 600mm.

Gas units feature Waldorf's unique Fast Fri technology, incorporating patented infrared burners for industry leading frying output and recovery.

All Fryers are available with either mechanical or digital controls. Digital control models offer precise temperature control, three product timers, as well as time and temperature digital display. Twin pan models have independent digital controls for each pan and six product timers.

For high volume operations, the 800 Series High Performance and Output (HPO) Fryers take speed and performance to another level again. Increased production (up to 50kg/hr) and superior recovery times are made possible through a blower system that pushes greater volumes of air and gas through specially designed ceramic fibre burners. More heat is absorbed by the oil, resulting in lower flue exhaust temperatures and lower production costs per kilo.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Gas models feature the patented infrared burner system
- Easy clean stainless steel open pan with 10-year limited warranty
- 32mm drain valve
- Oil level and over temperature safety cut-outs
- Stainless steel exterior
- Fully modular
- Baskets and lids included
- Adjustable feet with additional rear rollers
- Easy clean, installation and service





Options.

- Waldorf Filtamax Filtration System
- Castor or plinth mounting

Accessories.

- Extra baskets
- Side splash guards
- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps



GAS FRYER	Capacity	Dimensions	Variations	Model Codes
400MM WALDORF SINGLE PAN GAS FRYER	18 LITRE CAPACITY	W 400mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS	FN8118G
				FN8118G
450MM WALDORF SINGLE PAN GAS FRYER	20 LITRE CAPACITY	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS	FN8120G
			DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8120GE
450MM WALDORF TWIN PAN GAS FRYER	13 LITRE CAPACITY EACH PAN	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS	FN8226G
			DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8226GE
600MM WALDORF SINGLE PAN GAS FRYER	31 LITRE CAPACITY EACH PAN	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back (FNL) 1082mm	MECHANICAL CONTROLS	FN8130G
			DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8130GE
			HPO FRYER - ELECTRONIC CONTROLS High Performance and Output Infrared burner system	FN8130G-HPO
	FN8130G-HPO			



ELECTRIC FRYER

**450MM
WALDORF SINGLE PAN
ELECTRIC FRYER**

Capacity

27 LITRE CAPACITY

Dimensions

W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (FNL) 1082mm

Variations

**MECHANICAL
CONTROLS**

**DIGITAL DISPLAY
ELECTRONIC
CONTROLS**

Model Codes

FN8127E

FN8127EE



FN8127E

**450MM
WALDORF TWIN PAN
ELECTRIC FRYER**

**12 LITRE CAPACITY
EACH PAN**

W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (FNL) 1082mm

**MECHANICAL
CONTROLS**

**DIGITAL DISPLAY
ELECTRONIC
CONTROLS**

FN8224E

FN8224EE



FN8224EE



FILTAMAX.

Waldorf Filtamax is a fully integrated filtration system, designed to fit in the unused space beneath the Waldorf Fast Fri Gas and Electric Fryers.

Moisture, fatty acids and food residue spoil the taste of fried food by contaminating the oil in which food is cooked. Filtamax removes these impurities, enabling you to produce better tasting food and more consistent results. It also reduces your operating costs by extending the life of your cooking oil by up to 50%.

Filtamax can be configured to the filtering method best suited to your application - either a reusable filter bag or filter pad kit used in conjunction with Filtamax pad consumables.

All Filtamax filters are mobile and can be used to filter fryers other than Waldorf, as long as the cooking oil capacity of the fryer does not exceed the recommended Filtamax oil capacity.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Powerful reversible 1/3 HP pump
- Reusable filter bag
- Mounted on two fixed and two swivel castors
- Rigid delivery hose with heavy-duty insulated handle
- Easy clean, installation and service

Options.

- Additional reusable filter bags
- Carbon pad upgrade kit
- Drain adaptor kit
- Drain extension kit



ELECTRIC FILTAMAX

WALDORF 800 SERIES FILTAMAX FRYER FILTER



FF8135E

Capacity

- 20 LITRE CAPACITY
- 30 LITRE CAPACITY
- 32 LITRE CAPACITY

Dimensions

- W 324mm, D 683mm, H 562mm
- W 324mm, D 735mm, H 562mm
- W 474mm, D 683mm, H 562mm

Model Codes

- FF8130E
- FF8135E
- FF8140E



BRATT PANS.

Big on performance, the 800 Series of tilting Bratt Pans has expanded to include a choice of 80 litre (900mm wide) or 120 litre (1200mm wide) options in gas or electric. Easy clean, easy service and superb finishing make the new Bratt Pans a welcome addition to the 800 Series line-up.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Manually operated tilting mechanism
- Heavy-duty lid and hinge system
- Galvanized steel chassis
- Stainless steel exterior
- Full stainless steel pan with 2mm pan body
- 12mm thick stainless steel even heat pan base
- Large capacity pouring spout
- Heavy-duty stainless steel legs with adjustable feet
- Large easy use control knobs - heat resistant reinforced
- Thermostatic control
- Over temperature safety cut-out
- Fold away handle on manual pan tilt
- Easy clean, installation and service

Options.

- Electric power tilting mechanism
- Plinth mounting

Accessories.

- Joining caps



GAS BRATT PANS

**900MM
WALDORF 800 SERIES
GAS BRATT PANS**

Capacity

80 LITRE CAPACITY

Dimensions

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BPL) 972mm
With lid open 1600mm

Variations

**MANUALLY OPERATED
TILTING MECHANISM**

**ELECTRIC POWER
TILTING MECHANISM**

Model Codes

BP8080G

BP8080GE



BP8080G

**1200MM
WALDORF 800 SERIES
GAS BRATT PANS**

120 LITRE CAPACITY

W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BPL) 972mm
With lid open 1600mm

**MANUALLY OPERATED
TILTING MECHANISM**

**ELECTRIC POWER
TILTING MECHANISM**

BP8120G

BP8120GE



BP8120G



ELECTRIC BRATT PANS

**900MM
WALDORF 800 SERIES
ELECTRIC BRATT PANS**

Capacity

80 LITRE CAPACITY

Dimensions

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BPL) 972mm
With lid open 1600mm

Variations

**MANUALLY OPERATED
TILTING MECHANISM**

**ELECTRIC POWER
TILTING MECHANISM**

Model Codes

BP8080E

BP8080EE



BP8080EE

**1200MM
WALDORF 800 SERIES
ELECTRIC BRATT PANS**

120 LITRE CAPACITY

W 1200mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BPL) 972mm
With lid open 1600mm

**MANUALLY OPERATED
TILTING MECHANISM**

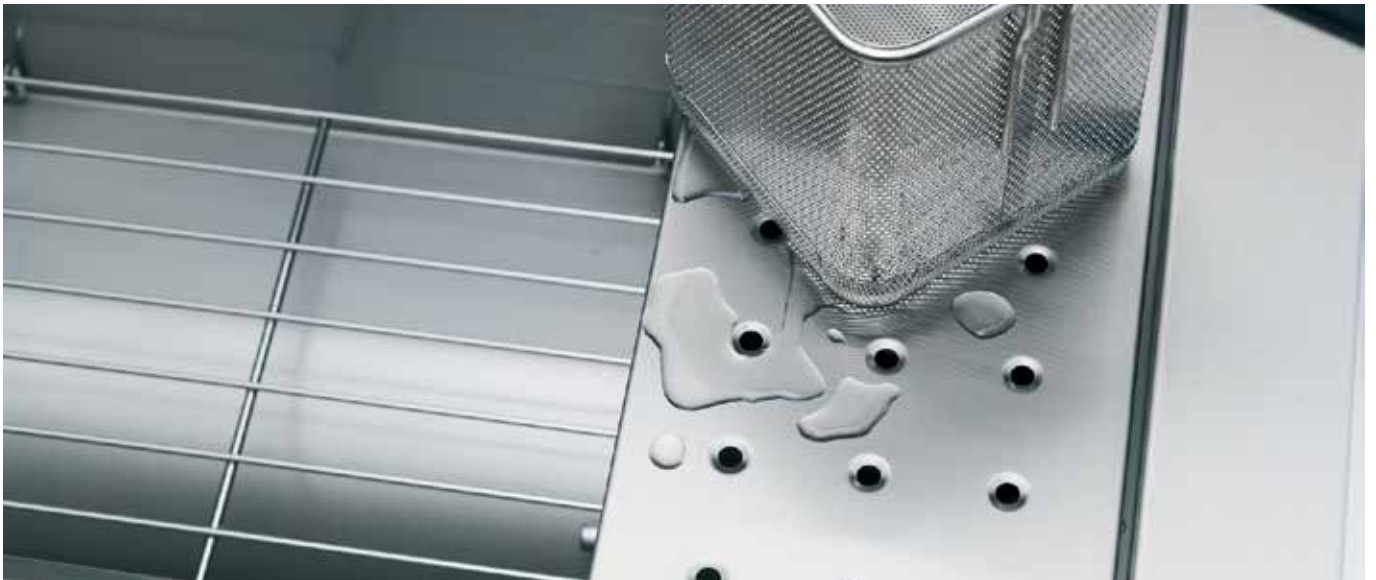
**ELECTRIC POWER
TILTING MECHANISM**

BP8120E

BP8120EE



BP8120EE



PASTA COOKERS.

The 800 Series Pasta Cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect pasta.

From variable high boil to standby simmer, our patented infrared burner system maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings. The standard provision of four baskets allows four different pastas to be cooked at the same time.

Standard Features.

- Unique pan design
- Fine adjustment water faucet for pan filling
- Starch-skimming system for constant water freshness
- 316 grade stainless steel pan for extra resistance to salt effects
- Easy clean stainless steel open pan with 10-year limited warranty
- 25mm drain valve for safe and easy cleaning
- Four stainless steel pasta baskets for multiple pasta cooking
- Safety cut out thermostat for empty pan/water boil out
- Hinged basket drain stand
- Removable basket support grid
- Adjustable feet and additional rear rollers
- Easy clean, installation and service

Options.

- Plinth mounting
- Rectangular baskets

Accessories.

- Side splashguards
- Joining caps



GAS PASTA COOKER

**450MM
WALDORF 8140 SERIES
SINGLE PAN PASTA COOKER**

Capacity

40 LITRE CAPACITY

Dimensions

W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (PCL) 972mm

Model Codes

PC8140G



PC8140G



ELECTRIC PASTA COOKER

**450MM
WALDORF 8140 SERIES
SINGLE PAN PASTA COOKER**

Capacity

40 LITRE CAPACITY

Dimensions

W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (PCL) 972mm

Model Codes

PC8140E



PC8140E



BENCH TOPS.

The 800 Series Bench Top has been designed to seamlessly be added to any cooking lineup or to a new low back island suite. In a variety of widths, combinations and end models to streamline your kitchen - 200mm, 300mm, 400mm, 450mm, 550mm, 600mm and 700mm width models are available with a mixture of cabinet base, cabinet base with doors and leg stand. 900mm width are available with cabinet base, leg stand or refrigerated base.

Waldorf 800 Series Bench Tops give you the option of extra work area, storage or refrigeration.

Standard Features.

- 3.5mm thick compound work surface
- 1.5mm heavy-duty 304 grade stainless steel top
- 2.0mm galvanised steel backing
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers

Options.

- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Plinth mounting
- Castors

Accessories.

- Mobile castor kit (set of 4 castors, 2 lockable)
- Joining caps

BENCH TOPS**Model Options****Dimensions****Model Codes****200MM
WALDORF 8200 SERIES
BENCH TOP**

CABINET BASE MODEL

W 200mm, D 805mm, H 915mm
Incl. splashback 1130mm

BT8200-CB

CABINET BASE WITH DOORS

Incl. low back (BTL) 972mm

BT8200-CD



BT8200-CD

**300MM
WALDORF 8300 SERIES
BENCH TOP**

CABINET BASE WITH DOORS

W 300mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BYL) 972mm

BT8300-CD



BT8300-CD

**400MM
WALDORF 8400 SERIES
BENCH TOP**CABINET BASE WITH DOORS
LEFT HAND ENDW 400mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BTL) 972mm

BT8400-CD-LH

CABINET BASE WITH DOORS
RIGHT HAND END

BT8400-CD-RH



BT8400-CD-LH

**450MM
WALDORF 8450 SERIES
BENCH TOP**

CABINET BASE MODEL

W 450mm, D 805mm, H 915mm
Incl. splashback 1130mm

BT8450-CB

LEG STAND MODEL

Incl. low back (BTL) 972mm

BT8450-LS



BT8450-LS

BENCH TOPS**Model Options****Dimensions****Model Codes****550MM
WALDORF 8550 SERIES
BENCH TOP**CABINET BASE WITH DOORS
LEFT HAND ENDW 550mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BTL) 972mm

BT8550-CD-LH

CABINET BASE WITH DOORS
RIGHT HAND END

BT8550-CD-RH



BT8550-CD-LH

**600MM
WALDORF 8600 SERIES
BENCH TOP**

CABINET BASE MODEL

W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BYL) 972mm

BT8600-CD

LEG STAND MODEL

BT8600-LS



BT8600-CD

**700MM
WALDORF 8700 SERIES
BENCH TOP**CABINET BASE WITH DOORS
LEFT HAND ENDW 700mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BTL) 972mm

BT8700-CD-LH

CABINET BASE WITH DOORS
RIGHT HAND END

BT8700-CD-RH



BT8700-CD-LH

**900MM
WALDORF 8900 SERIES
BENCH TOP**

CABINET BASE MODEL

W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (BTL) 972mm

BT8900-CB

LEG STAND MODEL

BT8900-CD

REFRIGERATED BASE

BT8900-RB



BT8900-LS



BENCH TOPS

**900MM
WALDORF 8900 SERIES
BENCH TOP**



BT8900S-RB

Model Options

- CABINET BASE MODEL
- LEG STAND MODEL
- REFRIGERATED BASE

Dimensions

- W 900mm, D 805mm, H 915mm
Incl. splashback 1130mm
- Incl. low back (BTL) 972mm

Model Codes

- BT8900S-CB
- BT8900S-CD
- BT8900S-RB



Taste the Waldorf 800 Series.

Our network of dealer showrooms is well resourced to provide all the information you need on the Waldorf 800 Series. To see it in action, book in for a demonstration at a Moffat Test Kitchen near you.

Our skilled chefs and knowledgeable sales team will help you in selecting the right appliances for your kitchen.

Introductory sessions can be booked online through www.moffat.com.au Moffat Australia or www.moffat.co.nz Moffat New Zealand.

On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week. Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers provide backup to outlying areas and a national toll free number enables immediate access to our service network.





Waldorf 800 Series AGA Gas Certified Products

Gas Pasta Cooker - PC8410G and PCL model	Cert. No. 7027
Gas Griddle Toaster - GT8600G	Cert. No. 6869
Gas Target Top - RN8100G , RNL8100G and RNL models	Cert. No. 6872
Gas Chargrill - CH8300G, CH8600G, CH8900G, CH8120G and CHL models	Cert. No. 6878
Gas Salamander - SN8200G	Cert. No. 4337
Gas Cooktop - RN8200G, RN8400G, RN8450G, RN8600G, RN8800G, RN8900G and RNL models	Cert. No. 6902
Gas Range Static Oven 600mm - RN8410G, RN8820G and RNL models	Cert. No. 6901
Gas Range Static Oven - RN8510G, RN8610G, RN8810G, RN8910G and RNL models	Cert. No. 6892
Gas Range Electric Static Oven - RN8510GE, RN8610GE, RN8810GE, RN8910GE and RNL models	Cert. No. 6892
Gas Range Convection Oven - RN8510GC, RN8610GC, RN8810GC, RN8910GC and RNL models	Cert. No. 6913
Gas Range Electric Convection Oven - RN8510GCE, RN8610GCE, RN8810GCE, RN8910GCE and RNL models	Cert. No. 6913
Gas Target Top Range - RN8110G, RN8110GC and RNL models	Cert. No. 6918
Gas Target Top Range Electric Oven - RN8110GE, RN8110GEC and RNL models	Cert. No. 6918
Gas Bratt Pan - BP8080G(E), BP8120G(E) and RNL models	Cert. No. 6923
Gas Griddle Plate - GP8600G, GP8900G, GP8120G and GPL models	Cert. No. 6898
Gas Griddle Range Electric Oven - GP8910GE, GP8910GEC, GP8121GE, GP8121GEC and GPL models	Cert. No. 7088
Gas Fryer - FN8120G, FN8226G, FN8130G and FNL models	Cert. No. 6882
Gas Fryer DigitalControl - FN8120GE, FN8226GE, FN8130GE and FNL models	Cert. No. 6882
Gas HPO Fryer - FN8130GHPO and FNL models	Cert. No. 6125





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ISO9001
Quality
Management
Standard

Designed and manufactured by



ISO9001

All Waldorf products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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Australia



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an Ali Group Company



The Spirit of Excellence



 **Waldorf Bold**



MOFFAT®



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If your kitchen needs to attract and enthral as well as perform - why not make a bold choice?

Moffat has changed the rules of heavy-duty kitchen design forever - with the remarkable new Waldorf Bold range. All the performance and power you have come to expect from Waldorf but with a sleek, new aesthetic twist.

Designed for innovative chefs who want their kitchen to look the part, the Waldorf Bold range is available in three striking vitreous enamel colours; black, burgundy and chilli red - an impervious surface applied to all non-functioning pieces.

 **Waldorf Bold**

The vision of vitreous

The process behind the sleek and durable new look of the Waldorf Bold is both centuries old and cutting edge. First put to use by ancient Persians, to be vitreous is to be 'like glass', and the vitreous enamelling of a surface leaves it hard, shiny and nonporous.

Vitreous enamel is indeed made up of the same materials used in glass. These are then combined with clays and end up as an enamelling 'frit'. The enamelling process fuses the enamel 'frit' to the base steel panel through a firing procedure. Once fired at a temperature of 840-860°C the 'enamelling' provides a vitreous surface coating on the steel that is both decorative and functional.

This high temperature process indicates one of the first benefits of the vitreous enamelled surface – the finish is extremely temperature resistant. The robust functional capabilities for the Waldorf Bold range are hard to overlook also. The finishes provide a toughness akin to that found in enamelled cast iron baths and high quality cookware. Quite simply, there is no other panel finish coating that competes with such durability.

Of course, it's not just tough and temperature-resistant. The sheer aesthetic appeal of the enamel means the Waldorf Bold is already turning heads – and the quality finish means it will continue to do so. Being made of glass the surface is highly resistant against any form of surface wear or marking. This means that the vitreous enamel will not colour stain or fade – and panels can be kept looking like new for the life of the equipment.

To achieve such a quality outcome the process of outfitting each unit is carefully monitored. Manufacturing is kept in-house for the entire process, including pretreatment cleaning of the steel panels, coating, furnace firing and final inspection. This means that every buyer of Waldorf Bold can be assured their technology will look and perform at it's peak in the many years ahead.



Waldorf



Waldorf Bold gives you the power to design your own workspace.
The creative possibilities are almost endless.

The Waldorf Bold units have two options - the integrated splashback or the low back - both deliver a seamless solution for an island or line up kitchen suite.

Create the layout you desire, mix and match tops and bottoms for your perfect result.

 **Waldorf Bold**



Need a Oven to go under that Griddle?
A Gas Cooktop with storage underneath?
Are you desperate for extra refrigeration?

With a range of tops and bottoms available
as individual units, Waldorf Bold enables you
to configure your kitchen just about any way
you like.



More power to cook.

The advanced performance made possible by the open burner design of Waldorf Bold gives the workhorse in your kitchen serious power to burn. The 28MJ burners allow precise heat adjustment across the entire spectrum (from high to low heat/ simmer), providing just the right amount of heat, whatever the cooking task. Constructed from heavy-duty cast iron, with a forged brass cap for even flame spread,

the non-clogging burner design ensures that continuous performance is never compromised.

Flame failure protection is fitted as standard with burner pilots optional. Robust gas controls are easy to use and designed to withstand the rigours of a busy commercial kitchen.

Clean lines and consistency in modular design across the entire range enable units to fit together to create an almost seamless workspace.



Smooth operation.

On its own, or as part of a cooking line or island suite, every unit in Waldorf Bold is designed to look fantastic. The same design philosophy has been applied across all units to create a streamlined, consistent appearance, and increase the amount of useable work surface.

Continuous workspaces make transferring pots and pans between units much easier. The industry preferred 800mm depth ensures efficient use of space, while easily accommodating the advanced performance features that define the Waldorf Bold range.



Robust as always.

All Waldorf Bold units are finished in thick gauge 304 grade stainless steel. Fully framed doors incorporate a new robust hinging system. All our ranges are built on a full galvanized steel chassis construction.

And the superb finishing that has become the hallmark of Waldorf Bold products includes fully welded seams (including all bullnoses) and polished stainless steel surfaces.

How do you like your griddle?

Waldorf Bold Cooktop griddle sections can now be fitted anywhere within your Gas Cooktop layout. They are available in 300, 600 and 900mm sections, with smooth or ribbed surfaces, or a mixture of both.

Heavy-duty pot supports.

Heavyweight iron castings and full vitreous enamel finish add extra durability to Waldorf Bold. Levelled tops allow easy movement of pans between burners, while extended pot support fingers provide greater stability for small pan use.

From every angle, the lines are sleek, seductive and sophisticated - right down to the custom plinth mounting.



Custom mounting options available at time of order - Waldorf Bold comes standard on adjustable feet.

Simmer plates spread the heat.

A solid top simmer plate distributes heat evenly and provides excellent heat retention. It sits at the same level and is easily interchangeable with pot supports on all Waldorf Bold Gas Cooktops.

Extended trivets and interchangeable simmer plates increase your worktops flexibility.



Cleaning made easier.

The Waldorf Bold range is designed for labour saving, easy cleaning. Rounded corners, internal and external edges enable easier wipe down and hygiene control. Streamlined surfaces make for effortless wiping down of a whole cooking line.

 **Waldorf Bold**

Waldorf Bold delivers bulletproof performance and dependability with a range of inspired equipment that redefines how the ultimate kitchen should be.



Cooktops.

Simplicity of operation and augmented performance are the key features defining Waldorf's range of Gas and Electric Cooktops.

Gas Cooktops feature heavy-duty, vitreous enamel pot stands with extended finger supports that allow pots and pans to slide easily from one burner to another, while their advanced open burners generate an impressive 28MJ of heat. The electric versions offer a choice of heavy-duty, 2.4kW radiant elements, or 2kW solid plates.

Both versions of Cooktop provide flexibility in terms of the type of Cooktop surface that can be used. Hot top simmer plates can be incorporated into the Gas Cooktop, while both gas and electric can accommodate 300, 600 or 900mm griddle plates.

Gas Cooktop Standard Features.

Heavy-duty 304 grade stainless steel finish

28MJ rated open burners

2, 4, 6 or 8 burner Cooktop configuration

Flame failure protection on all burners

Removable heavy-duty cast iron burners and vitreous enamel pot stands

Heavy-duty reinforced control knobs

Griddles fitted with push-button piezo ignition

12mm griddle plate

Mounted on leg stand with suite matching shelf

Adjustable feet and 2 additional rollers

Easy clean, installation and service



Optional standing pilot burner with flame failure protection provides instant, energy saving operation.

Gas Cooktop Options.

Flame failure with standing pilot

Choice of griddle surface – smooth, ribbed, or both

Bench mounted

Gastronorm storage cabinet underneath

Gastronorm refrigeration module underneath

Vitreous enamel finishes applied to all non functioning pieces

Castor or plinth mounting

Ask for a detailed specification sheet on any of the Waldorf Bold Cooktops outlining construction, features, options and installation information.

 **Waldorf Bold**





Induction Cooktops.

The new Waldorf Bold range of Induction Cooktops utilise large 270mm induction zones that automatically detect various sized cooking pans. The cooking zone switches off when the pan is removed. Each induction model is equipped with either two or four 5kW heavy-duty induction zones that have variable power controls for each cooking zone. The overall construction is heavy-duty 6mm thick ceramic glass, enabling pans to glide across the cooking surface. All Induction Cooktops are supplied with suite matching modular cabinet bases with doors and adjustable feet as standard.

With a large control knob for each induction zone with a (green) indicator light including pan detection indication. Waldorf Bold Induction Cooktops offer the additional benefits of reduced energy consumption and lowering the amount of latent heat in the cooking area.

Induction Cooktop Standard Features.

- Heavy-duty 304 stainless steel finish
- 5kW rated induction cooking zones
- 270mm diameter induction cooking zones
- 2 or 4 induction cooktop configuration
- Fully sealed 6mm thick ceramic cooking surface
- Adjustable stainless steel legs
- Large easy use control knobs
- Automatic pan detection
- Easy clean, installation and service



Waldorf Bold Oven Ranges start with a heavy-duty galvanized steel chassis. All oven liners are fully welded and vitreous enamelled. Cast iron sole plates in all ovens and welded frame doors ensure durable performance.

Oven Ranges.

Waldorf Bold Oven Ranges offers a number of gas and electric options designed to meet the varying demands of commercial kitchens. In terms of sheer cooking power, both gas and electric have lifted performance to a new level.

In the gas lineup, enhanced performance up top comes by way of the patented 28MJ open Cooktop burners, while the power of the Electric Cooktop is generated through heavy-duty, 2.4kW radiant elements, or optional 2kW solid plates. Down below, both Gas and Electric Ovens feature cast iron sole plates for even heat distribution. Heavy-duty motors and circulation fans in the Convection Ovens enable reduced cooking times and lower temperatures.

Gas Range Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 28MJ rated open burners
- 2, 4, 6 or 8 burner Cooktop configuration
- Flame failure protection on all burners
- Removable heavy-duty cast iron burners and vitreous enamel pot stands
- Heavy-duty reinforced control knobs
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service

Gas Range Options.

- Gas or electric, static or convection
- Flame failure with standing pilot
- Choice of griddle surface – smooth, ribbed, or both
- Vitreous enamel finishes applied to all non functioning pieces
- Castor or plinth mounting

A heavy-duty galvanised steel chassis gives the workhorse of your kitchen inner strength to keep on performing.



Durable cast iron sole plates provide excellent heat retention and recovery.

Easy clean, vitreous enamel interior offers 2/1 Gastronorm capacity and generous crown height.



Ask for a detailed specification sheet on any of the Waldorf Bold Oven Ranges outlining construction, features, options and installation information.

 **Waldorf Bold**



Target Tops.

Waldorf 900mm Target Tops are available as stand-alone hobs, or with a choice of four base units – cabinet base, leg stand, refrigeration base, or oven base (static/convection, gas/electric).

Featuring a high output, dual ring cast iron burner, the super heavy-duty Target Top casting provides outstanding heat recovery and heat control. Outstanding thermal efficiency is achieved by way of a burner box lined with 50mm refractory ceramic blocks.



Target Top Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 45MJ dual ring cast iron burner
- Flame failure protection and continuous pilot burner
- Top plates and removable centre with spill protection design
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers

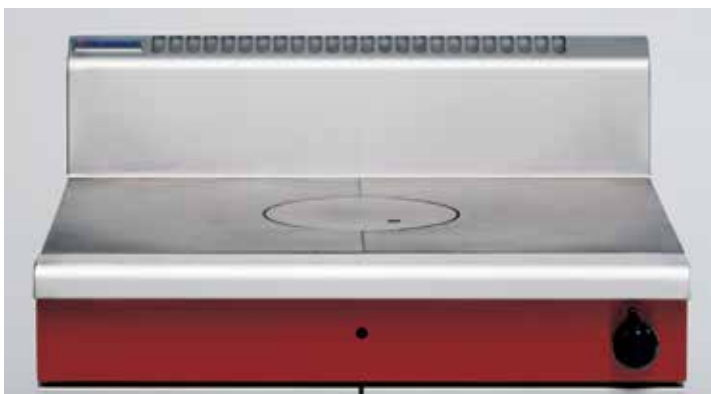
Target Top Oven Range includes -

- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Easy clean, installation and service

Target Top Options.

- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Vitreous enamel finishes applied to all non functioning pieces
- Castor or plinth mounting

Heat is delivered through a 45MJ dual ring, cast iron burner, with single control.



Ask for a detailed specification sheet on any of the Waldorf Bold Target Tops and Target Top Ranges outlining construction, features, options and installation information.



Griddles.

Waldorf heavy-duty Gas and Electric Griddles are available in 450, 600, 900 and 1200mm widths. Gas Griddle Ranges are available in 900 and 1200 mm, with gas ovens (static or convection) or electric ovens (static or convection). Electric Griddle Ranges are available in 900mm, with electric ovens in static or convection.

All heavy-duty Griddles feature seamless weld construction with a solid 20mm thick plate as standard, for maximum heat retention and distribution. They are thermostatically controlled for accurate temperature setting, and are available in machine finished mild steel plate, or the new mirror chromed finish for more consistent performance. They also offer a choice of smooth or ribbed surfaces, or a mixture of both.

Griddle Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Thermostatic control
- 20mm thick machined top plates
- Full pilot and flame failure protection
- Top weld sealed plates
- Stainless steel grease drawer
- Heavy-duty reinforced control knobs
- Push-button piezo ignition
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service



Mirror chromed griddle plate with a combined smooth and ribbed surface.



The 3mm splashguard is a fully welded hob surround providing extra durability.



Shown here as part of a Waldorf 800 Series line up.

Griddle Oven Range includes -
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Easy clean, installation and service

Griddle Options.
Choice of griddle surface – smooth, ribbed, or both
Mirror chromed plate option
Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Vitreous enamel finishes applied to all non functioning pieces
Castor or plinth mounting

Ask for a detailed specification sheet on any of the Waldorf Bold Griddles, Griddle Ranges and the Griddle Toaster outlining construction, features, options and installation information.

Waldorf Bold Gas Chargrills can deliver a powerful performance. The 33MJ/hr stainless steel burners per 300mm section are designed to take blistering heat right to the cooking surface edge.



Chargrills.

Powerful stainless steel burners are the engine room of the Waldorf Bold Chargrills. Heavy-duty cast iron grates and radiants deliver maximum heat right to the cooking surface edge. The inclined position incorporates a flare reducing grate fin design, with grooves, to run grease into a front collection channel. Interchangeable 300 and 450mm drop-on griddle sections add an extra dimension to Bold Chargrills.

Chargrill Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Reversible heavy-duty top grates
- Inclined position to reduce flare and enhance grease run
- 33MJ/hr stainless steel burners per 300mm section
- Flame failure protection with continuous pilot burner
- Lift out grates, radiants and baffles for cleaning
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet and 2 additional rollers
- Easy clean, installation and service

Chargrill Options.

- Bench mounted
- Vitreous enamel finishes applied to all non functioning pieces
- Castor or plinth mounting

A grease channel running along the base of each grill fin allows cooking juices to run off during inclined use.





**Heavy-duty reversible grates
for level or inclined use.**

Ask for a detailed specification sheet on any of the Waldorf Bold Chargrills outlining construction, features, options and installation information.

 **Waldorf Bold**

Solid Fuel Grills.

Bring outdoor cooking inside with the Waldorf Bold Solid Fuel Grill. Featuring heavy-duty stainless steel rod grates and heavy-duty firebox, the Solid Fuel Grill is available in 600mm, 900mm and 1200mm widths. Gain a unique char and add natural smoke flavour to your menu. Fully modular for a match suite finish the cabinet base is available with or without doors. Outstanding thermal efficiency is achieved by way of a firebox lined with 50mm refractory blocks.

Solid Fuel Grill Standard Features.

- Fully modular solid fuel grill
- 3 modular width models
- Heavy-duty fire box
- Heavy-duty stainless steel rod grates
- Stainless steel exterior
- Open box easy clean
- Low back models (SFL) available
- Ash rake included
- Welded hob with 1.5mm 304 stainless steel bull nose
- Spalshback and side panels 1.2mm 304 stainless steel
- Front panel's 0.9mm stainless steel
- 50mm thick refractory brick lined fire box
- Insulated sides

Cabinet base is available with or without doors.



Ask for a detailed specification sheet on any of the Waldorf Bold Solid Fuel Grills outlining construction, features, options and installation information.



Salamanders.

User-friendly Waldorf Bold Gas and Electric Salamanders are well equipped to meet the production and performance demands of the professional kitchen.

Efficiency comes by way of high-speed infrared burners and elements that heat up rapidly and use less energy to get the job done by directing more heat to the cooking surfaces. Both gas and electric options can accommodate a Gastronorm GN 1/1 tray.

Salamander Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Powerful 2 x 3kW elements or 2 x infrared 15.5MJ burners (8200 models)
- SN8100E model features 2 x 1.8kW elements
- Standing pilot with flame failure on gas models
- Left and right hand heat control
- Wall mounting bracket
- Easy clean, installation and service
- Bottom collection tray

Ask for a detailed specification sheet on any of the Waldorf Bold Salamanders outlining construction, features, options and installation information.

 **Waldorf Bold**



Whatever your deep-frying demands, Waldorf Bold covers all possibilities with a range including single or twin pan, gas, electric or High Performance Output (HPO) Fryers in 400, 450 or 600mm.



Fryers.

Waldorf Bold Fryers have long set the benchmark for durability, speed and economy. The range builds on this tradition with a redesigned range of Fryers available in 400, 450 or 600mm single or twin pan versions. Gas units feature Waldorf's unique technology, incorporating patented infrared burners for industry leading frying output and recovery. All Fryers are available with either mechanical or digital controls. Digital control models offer precise temperature control, three product timers, as well as time and temperature digital display. Twin pan models have independent digital controls for each pan and six product timers.

For high volume operations, the Waldorf Bold High Performance Output (HPO) Fryers take speed and performance to another level again. Increased production (up to 50kg/hr) and superior recovery times are made possible through a blower system that pushes greater volumes of air and gas through specially designed ceramic fibre burners. More heat is absorbed by the oil, resulting in lower flue exhaust temperatures and lower production costs per kilo.

Fryer Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Gas models feature the patented infrared burner system
- 400mm Fryer incorporates 90MJ multi-jet burner
- Easy clean stainless steel open pan with 10-year limited warranty
- 32mm drain valve
- Oil level and over temperature safety cut-outs
- Stainless steel exterior
- Fully modular
- Baskets and lids included
- Adjustable feet with additional rear rollers
- Easy clean, installation and service

Fryer Options.

- Waldorf Bold Filtamax Filtration System
- Vitreous enamel finishes applied to all non functioning pieces
- Castor or plinth mounting



Waldorf's twin pan Fryers offer high performance and versatility.

Ask for a detailed specification sheet on any of the Waldorf Bold Fryers outlining construction, features, options and installation information.

 **Waldorf Bold**





Filtamax.

Waldorf Bold Filtamax is a fully integrated filtration system, designed to fit in the unused space beneath the Waldorf Bold Gas and Electric Fryers.

Moisture, fatty acids and food residue spoil the taste of fried food by contaminating the oil in which food is cooked. Filtamax removes these impurities, enabling you to produce better tasting food and more consistent results. It also reduces your operating costs by extending the life of your cooking oil by up to 50%. Filtamax can be configured to the filtering method best suited to your application - either a reusable filter bag or filter pad kit used in conjunction with Filtamax pad consumables.

All Filtamax filters are mobile and can be used to filter fryers other than Waldorf, as long as the cooking oil capacity of the fryer does not exceed the recommended Filtamax oil capacity.

Filtamax Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Powerful reversible 1/3 HP pump
- Reusable filter bag
- Mounted on two fixed and two swivel castors
- Rigid delivery hose with heavy-duty insulated handle
- Easy clean, installation and service



Ask for a detailed specification sheet on any of the Waldorf Bold Fryers and Filtamax outlining construction, features, options and installation information.

Out of sight! Tuck Filtamax under your fryer and close the door.



Bratt Pans.

Big on performance, the Waldorf Bold range of tilting Bratt Pans has expanded to include a choice of 80 litre (900mm wide) or 120 litre (1200mm wide) options in gas or electric. Easy clean, easy service and superb finishing make the new Bratt Pans a welcome addition to the Waldorf Bold line-up.

Bratt Pan Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Manually operated tilting mechanism
- Heavy-duty lid and hinge system
- Galvanized steel chassis
- Stainless steel exterior
- Full stainless steel pan with 2mm pan body
- 12mm thick stainless steel even heat pan base
- Large capacity pouring spout
- Heavy-duty stainless steel legs with adjustable feet
- Large easy use control knobs - heat resistant reinforced
- Thermostatic control
- Over temperature safety cut-out
- Fold away handle on manual pan tilt
- Easy clean, installation and service



Bratt Pan Options.

- Electric power tilting mechanism
- Vitreous enamel finishes applied to all non functioning pieces
- Plinth mounting

Shown here as part of a Waldorf 800 Series line up.

Ask for a detailed specification sheet on any of the Waldorf Bold Bratt Pans outlining construction, features, options and installation information.

Pasta Cooker.

The Waldorf Bold Pasta Cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect pasta.

From variable high boil to standby simmer, our patented infrared burner system maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings. The standard provision of four baskets allows four different pastas to be cooked at the same time.

Pasta Cooker Standard Features.

- Unique pan design
- Fine adjustment water faucet for pan filling
- Starch-skimming system for constant water freshness
- 316 grade stainless steel pan for extra resistance to salt effects
- Easy clean stainless steel open pan with 10-year limited warranty
- 25mm drain valve for safe and easy cleaning
- Four stainless steel pasta baskets for multiple pasta cooking
- Safety cut out thermostat for empty pan/water boil out
- Hinged basket drain stand
- Removable basket support grid
- Adjustable feet and additional rear rollers
- Easy clean, installation and service



With the addition of the Waldorf Bold Pasta Cooker your speed and capacity for high volume pasta production is increased.



Pasta Cooker Options.

- Vitreous enamel finishes applied to all non functioning pieces
- Rectangular baskets
- Plinth mounting

Ask for a detailed specification sheet on any of the Waldorf Bold Pasta Cookers outlining construction, features, options and installation information.

 **Waldorf Bold**

Waldorf Bold low back units deliver a seamless solution for the island suite kitchen.





Bench Tops.

The Waldorf Bold Bench Top has been designed to seamlessly be added to any cooking lineup or island suite. In a variety of widths and combinations to streamline your kitchen - 200mm, 300mm, 450mm, 600mm, and 900mm available with cabinet base, leg stand or refrigerated base (900mm only). 900mm wide bench top is also available with Salamander support. Waldorf Bold Bench Tops give you the option of extra work area, storage or refrigeration.

Bench Top Standard Features.

- 3.5mm thick compound work surface
- 1.5mm heavy-duty 304 grade stainless steel top
- 2.0mm galvanised steel backing
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers

Bench Top Options.

- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Vitreous enamel finishes applied to all non functioning pieces
- Plinth mounting
- Castors



When you add a Bench Top to your Waldorf Bold line up, or suite, you're giving yourself extra space to create.

Ask for a detailed specification sheet on any of the Waldorf Bold Bench Tops outlining construction, features, options and installation information.

 **Waldorf Bold**



Your World. Our Commitment.

The Waldorf Bold range is environmentally friendly, we have applied an average packaging weight reduction on all models of over 50%*. Lowering the carbon footprint is a key initiative, achieved by sourcing construction and packaging materials that enable weight reduction targets to be established. All packaging, carton packaging and pallets applied to the product are 100% recyclable and form part of our planet friendly practices strategy.

That means that whether the design, development or construction stage every detail is checked to ensure that our equipment is as energy efficient and earth-friendly as possible.

We will continue to use every tool at our disposal to work towards reducing environmental impact even further.

This way our products can be enjoyed by not just those who use them, but everyone.

*Based on pre 2010 packaging weights.

On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

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Our network of dealer showrooms is well resourced to provide all the information you need on Waldorf Bold. To see it in action, book in for a demonstration at a Moffat Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right appliances for your kitchen. Introductory sessions can be booked online.

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ISO9001
Quality
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Standard

Designed and manufactured by



ISO9001

All Moffat products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.



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The Spirit of Excellence