

The Waldorf 800 Series.



 **Waldorf**[®]
800 SERIES

A chef in a white uniform and tall hat is seen from the back, working in a professional kitchen. The chef is holding a green vegetable and appears to be preparing a dish. The kitchen is equipped with stainless steel appliances, including a range hood, a griddle, and a stove with copper pots. The lighting is bright, and the overall atmosphere is clean and professional.

The benchmark in performance reinvented.

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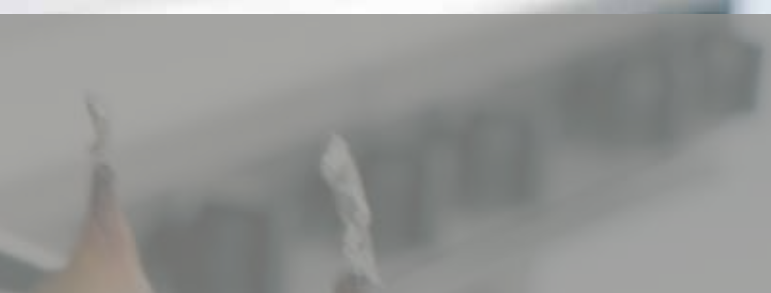
The Waldorf 800 Series continues the tradition of bulletproof performance and dependability with a range of European inspired equipment that redefines how the ultimate kitchen should be.



An expanded range of equipment, with more features and creative possibilities. Cleaner lines and consistency in fit together to create an almost seamless workspace. use of space, while easily accommodating the advanced



more combinations, means more options and unlimited modular design across the entire range enable units to The industry preferred 800mm depth ensures efficient performance features that define the 800 Series.



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.





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.

 **Waldorf**
800 SERIES





A 5mm bullnose extends your working surface.

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.

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.

What's new.



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**
- **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**
- **Refrigerated bases in 900 and 1200mm**
- **Open cabinet bases in 450, 600, 900 or 1200mm**
- **Modular stainless steel preparation benches in 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**



More power to cook.



Our powerful burners are built to perform.

Waldorf's 28MJ advanced performance open burners give full heat control across the entire spectrum (from High to Low Heat/ Simmer), ensuring you'll never be short on performance when you really need it. Made from cast iron for long-term durability, they have a forged brass cap for consistency of flame spread. Non-clogging design ensures optimum burner operation. 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.

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.

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.

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.



Chill where you cook. Refrigerated drawers keep raw materials close at hand.

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.



Extended trivets and interchangeable simmer plates increase your worktops flexibility.



More features and combinations.



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.



The mobile castor kit makes cleaning and inline servicing even 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.

Now the power to create really is in your hands.





More power to design your own workspace.



Bench/Leg Stand



Bench/Cabinet



Bench/Refrigerated Base



Griddle/Cabinet



Griddle/Leg Stand



Griddle/Refrigerated Base



Griddle/Oven



More tops and bottoms.

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.

Below are just some of the options available in 900mm.

The creative possibilities are almost endless.



Cooktop/Refrigerated Base



Cooktop/Oven



Cooktop/Leg Stand



Cooktop/Cabinet



Target Top/Oven



Target Top/Cabinet



Target Top/Refrigerated Base



Target Top/Leg Stand



More power.



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.

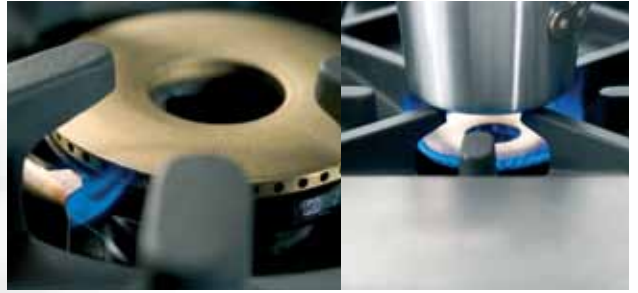
- Flame failure with standing pilot
- Choice of griddle surface – smooth, ribbed, or both
- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Castor or plinth mounting

Accessories.

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

Ask for a detailed specification sheet on any of the Waldorf 800 Series Cooktops outlining construction, features and installation information.





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

Robust vitreous enamelled trivets and simmer plates make for an indestructible work surface.



More options.

Ask for a detailed specification sheet on any of the Waldorf 800 Series Cooktops outlining construction, features and installation information.



RN8200G-B

Gas Cooktops 300mm

Waldorf 8200 Series 2 Burner Cooktop variations. Available as a Bench model only.

RN8200G-B



RN8203G-B



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



RN8450G-CB

Gas Cooktops 450mm

Waldorf 8450 Series 2 Burner Cooktop variations. Available in Cabinet Base or with Leg Stand models.

RN8450G-CB
RN8450G-LS



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



RN8400G-LS

Gas Cooktops 600mm

Waldorf 8400 Series 4 Burner Cooktop variations. Available in Bench, with Cabinet Base or with Leg Stand models.

RN8400G-B
RN8400G-CB
RN8400G-LS



RN8403G-B
RN8403G-CB
RN8403G-LS



RN8406G-B
RN8406G-CB
RN8406G-LS



Dimensions: Bench models
W 600mm, D 805mm, H 315mm
Incl. splashback 530mm
Incl. low back (RNL) 372mm
Dimensions: All other models
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm,
Incl. low back (RNL) 972mm



RN8900G-LS

Gas Cooktops 900mm

Waldorf 8900 Series 4 Burner Cooktop variations. Available in Cabinet Base, with Leg Stand or with Refrigerated Base models.

RN8900G-CB
RN8900G-LS
RN8900G-RB



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



RN8600G-LS

Gas Cooktops 900mm

Waldorf 8600 Series 6 Burner Cooktop variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

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



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

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



RN8800G-LS

Gas Cooktops 1200mm

Waldorf 8800 Series 6 Burner Cooktop variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

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



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

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



The wider 4 burner Waldorf 8900 Series Cooktop shown here as part of a low back island suite.



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.

- Choice of Griddle surface - smooth ribbed or both
- 2kW solid plates
- 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



RN8200E-B

Electric Cooktops 300mm

Waldorf 8200 Series 2 Element Cooktop variations. Available as a Bench model only.

RN8200E-B

RN8203E-B

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



RN8400E-LS

Electric Cooktops 600mm

Waldorf 8400 Series 4 Element Cooktop variations. Available in Bench, with Cabinet Base or with Leg Stand models.

RN8400E-B

RN8400E-CB

RN8400E-LS

RN8403E-B

RN8403E-CB

RN8403E-LS

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

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



RN8600E-LS

Electric Cooktops 900mm

Waldorf 8600 Series 6 Element Cooktop variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

RN8600E-B

RN8600E-CB

RN8600E-LS

RN8600E-RB

RN8603E-B

RN8603E-CB

RN8603E-LS

RN8603E-RB

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

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

Ask for a detailed specification sheet on any of the Waldorf 800 Series Cooktops outlining construction, features and installation information.



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)



IN8200E-CB

Induction Cooktop 450mm

Waldorf 8200 Series
2 Induction Zone Cooktop.
Available as a Cabinet Base
model only.

IN8200E-CB

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



IN8400E-CB

Induction Cooktop 900mm

Waldorf 8200 Series
4 Induction Zone Cooktop.
Available as a Cabinet Base
model only.

IN8400E-CB

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





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.



What's in an oven?



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

Ask for a detailed specification sheet on any of the Waldorf 800 Series Oven Ranges outlining construction, features and installation information.



RN8410G



Gas Range Static Oven 600mm

Waldorf 8410 Series 4 Burner Static Oven Hob variations.

RN8410G



RN8413G



RN8416G



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



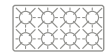
RN8820G



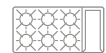
Gas Range Double Static Oven 1200mm

Waldorf 8820 Series 8 Burner Double Static Oven Hob variations.

RN8820G



RN8823G



RN8826G



RN8829G



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

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





RN8510GE



Gas Range
Static Oven 750mm

Waldorf 8510 Series 4 Burner
Static Oven .

RN8510G



Gas Range
Convection Oven 750mm

Waldorf 8510 Series 4 Burner
Convection Oven.

RN8510GC



Gas Range
Electric Static Oven 750mm

Waldorf 8510 Series 4 Burner
Electric Static Oven.

RN8510GE



Gas Range
Electric Convection Oven 750mm

Waldorf 8510 Series 4 Burner
Electric Convection Oven.

RN8510GEC

Waldorf 8510 Series 4 Burner Oven
Hob variations.

RN8510G
RN8510GC
RN8510GE
RN8510GEC



RN8513G
RN8513GC
RN8513GE
RN8513GEC



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



RN8910G



Gas Range
Static Oven 900mm

Waldorf 8910 Series 4 Burner
Static Oven .

RN8910G



Gas Range
Convection Oven 900mm

Waldorf 8910 Series 4 Burner
Convection Oven.

RN8910GC



Gas Range
Electric Static Oven 900mm

Waldorf 8910 Series 4 Burner
Electric Static Oven.

RN8910GE



Gas Range
Electric Convection Oven 900mm

Waldorf 8910 Series 4 Burner
Electric Convection Oven.

RN8910GEC

Waldorf 8910 Series 4 Burner Oven
Hob variations.

RN8910G
RN8910GC
RN8910GE
RN8910GEC



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



RN8610G



Gas Range
Static Oven 900mm

Waldorf 8610 Series 6 Burner
Static Oven .

RN8610G



Gas Range
Convection Oven 900mm

Waldorf 8610 Series 6 Burner
Convection Oven.

RN8610GC



Gas Range
Electric Static Oven 900mm

Waldorf 8610 Series 6 Burner
Electric Static Oven.

RN8610GE



Gas Range
Electric Convection Oven 900mm

Waldorf 8610 Series 6 Burner
Electric Convection Oven.

RN8610GEC

Waldorf 8610 Series 6 Burner Oven
Hob variations.

RN8610G
RN8610GC
RN8610GE
RN8610GEC



RN8613G
RN8613GC
RN8613GE
RN8613GEC



RN8616G
RN8616GC
RN8616GE
RN8616GEC



RN8619G
RN8619GC
RN8619GE
RN8619GEC



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



RN8810GE



Gas Range
Static Oven 1200mm

Waldorf 8810 Series 8 Burner
Static Oven .

RN8810G



Gas Range
Convection Oven 1200mm

Waldorf 8810 Series 8 Burner
Convection Oven.

RN8810GC



Gas Range
Electric Static Oven 1200mm

Waldorf 8810 Series 8 Burner
Electric Static Oven.

RN8810GE



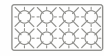
Gas Range
Electric Convection Oven 1200mm

Waldorf 8810 Series 8 Burner
Electric Convection Oven.

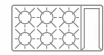
RN8810GEC

Waldorf 8810 Series 8 Burner Oven
Hob variations.

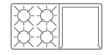
RN8810G
RN8810GC
RN8810GE
RN8810GEC



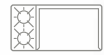
RN8813G
RN8813GC
RN8813GE
RN8813GEC



RN8816G
RN8816GC
RN8816GE
RN8816GEC



RN8819G
RN8819GC
RN8819GE
RN8819GEC



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

Ask for a detailed specification sheet
on any of the Waldorf 800 Series
Oven Ranges outlining construction,
features and installation information.



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





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



RN8610E



Electric Range
Electric Static Oven 900mm
Waldorf 8610 Series 6 Element
Electric Static Oven.

RN8610E



Electric Range
Electric Convection Oven 900mm
Waldorf 8610 Series 6 Element
Electric Convection Oven.

RN8610EC

Waldorf 8610 Series 6 Element
Oven Hob variations.

RN8610E
RN8610EC



RN8613E
RN8613EC



RN8616E
RN8616EC



RN8619E
RN8619EC



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



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 800 Series Oven Ranges outlining construction, features and installation information.

 **Waldorf**[®]
800 SERIES



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.

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



RN8110G

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



Gas Target Top
Static Oven 900mm
Waldorf 8100 Series Target Top
Oven RN8110G



Gas Target Top
Convection Oven 900mm
Waldorf 8100 Series Target Top
Oven RN8110GC



Gas Target Top
Electric Static Oven 900mm
Waldorf 8100 Series Target Top
Oven RN8110GE



Gas Target Top
Electric Convection Oven 900mm
Waldorf 8100 Series Target Top
Oven RN8110GEC

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

Ask for a detailed specification sheet on any of the Waldorf 800 Series Target Tops and Target Top Ranges outlining construction, maintenance and installation information.



RN8100G-LS



RN8100G-CB



RN8100G-RB

Target Top 900mm
Waldorf 8100 Series Target Top variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

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

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

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





Griddles.

Waldorf heavy-duty Gas and Electric Griddles are available in 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.

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



GP8600G-LS

Gas Griddle 600mm

Waldorf 8600 Series Griddle variations. Available in Bench, with Cabinet Base or with Leg Stand models.

- GP8600G-B
- GP8600G-CB
- GP8600G-LS

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

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



GP8900G-LS

Gas Griddle 900mm

Waldorf 8900 Series Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

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

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

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



- 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



GP8120G-LS

Gas Griddle 1200mm

Waldorf 8120 Series Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

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

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

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

Ask for a detailed specification sheet on the Waldorf 800 Series Griddles outlining construction, features and installation information.



GP8600E-LS

Electric Griddle 600mm

Waldorf 8600 Series Griddle variations. Available in Bench, with Cabinet Base or with Leg Stand models.

GP8600E-B
GP8600E-CB
GP8600E-LS

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

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



GP8900E-LS

Electric Griddle 900mm

Waldorf 8900 Series Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

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

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

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



GP8120E-LS

Electric Griddle 1200mm

Waldorf 8120 Series Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

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

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

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





GP8910GE

Gas Griddle Oven 900mm
Waldorf 8910 Series gas Griddle Oven variations.



GP8910GE



GP8910GEC

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



GP8121GEC

Gas Griddle Oven 1200mm
Waldorf 8121 Series Griddle Oven variations.



GP8121GE



GP8121GEC

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



GP8910EC

Electric Griddle Oven 900mm
Waldorf 8910 Series electric Griddle Oven variations.

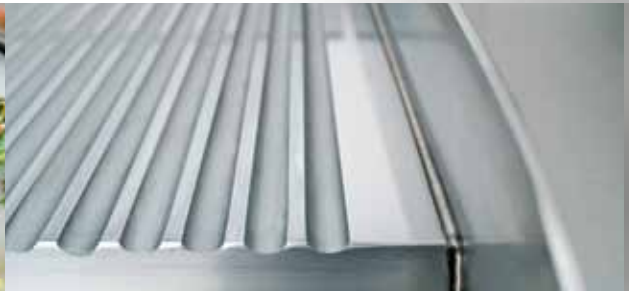


GP8910E



GP8910EC

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



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



The GPL8900G-RB shown here as part of a low back island suite.



Griddle Toaster.

The new 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.



Gas Griddle Toaster 600mm
GT8600G

Dimensions:
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm

Ask for a detailed specification sheet on the Waldorf 800 Series Griddles Ranges and the Griddle Toaster outlining construction, features and installation information.





Waldorf 800 Series 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 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



Ask for a detailed specification sheet on any of the Waldorf 800 Series Chargrills outlining construction, features and installation information.



Heavy-duty reversible grates for level or inclined use.





The Waldorf 8900 Series Chargrill shown here as part of a low back island suite.



Gas Chargrill 300mm

Waldorf 8300 Series Chargrill.
Available in Bench model.

CH8300G-B

Dimensions:
W 300mm, D 805mm, H 315mm
Incl. splashback 530mm



Gas Chargrill 600mm

Waldorf 8600 Series Chargrill.
Available in Leg Stand model.

CH8600G-LS

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



Gas Chargrill 900mm

Waldorf 8900 Series Chargrill.
Available in Leg Stand model.

CH8900G-LS

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



Gas Chargrill 1200mm

Waldorf 8120 Series Chargrill.
Available in Leg Stand model.

CH8120G-LS

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

Ask for a detailed specification sheet on any of the Waldorf 800 Series Chargrills outlining construction, features and installation information.



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



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





SN8200G

Gas Salamander 900mm
Waldorf 8200 Series Salamander.
Suitable for bench or wall mounting.

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



SN8200E

Electric Salamander 900mm
Waldorf 8200 Series Salamander.
Suitable for bench or wall mounting.

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



Adjustable Electric Salamander 600mm
Waldorf 8100 Series Salamander.
Suitable for bench or wall mounting.

SN8100E
Self balancing adjustable grill height

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



Ask for a detailed specification sheet
on any of the Waldorf 800 Series
Salamanders outlining construction,
features and installation information.



Whatever your deep-frying demands, Waldorf covers all possibilities with a range including single or twin pan, Fast Fri Gas, Electric or High Performance Output (HPO) Fryers in 450 or 600mm.



More performance.

FastFri[®]

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 available in 450 or 600mm single or twin pan versions.

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 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



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

Digital display twin pan models have independent electronic controls for each pan and six product timers.



FN8120G

Gas Fryer 450mm

Waldorf Fast Fri Single Pan Gas Fryer variations. 20 litre capacity

FN8120G
Mechanical controls

FN8120GE
Digital display electronic controls

Waldorf Fast Fri Twin Pan Gas Fryer variations. 13 litre capacity each pan

FN8226G
Mechanical controls

FN8226GE
Digital display electronic controls

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



FN8127E

Electric Fryer 450mm

Waldorf Fast Fri Single Pan Electric Fryer variations. 27 litre capacity

FN8127E
Mechanical controls

FN8127EE
Digital display electronic controls

Waldorf Fast Fri Twin Pan Electric Fryer variations. 12 litre capacity each pan

FN8224E
Mechanical controls

FN8224EE
Digital display electronic controls

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



FN8224EE

Ask for a detailed specification sheet on any of the Waldorf 800 Series Fryers outlining construction, features and installation information.



Optional castors make inline servicing even easier.



FN8130G



FN8130G-HPO



FN8130GE

Gas Fryer 600mm

Waldorf Fast Fri Single Pan Gas Fryer variations. 31 litre capacity

FN8130G
Mechanical controls

FN8130GE
Digital display electronic controls

HPO Fryers - High Performance Output infrared burner system

FN8130G-HPO
Electronic controls

Dimensions:
W 600mm, D 805mm, H 915mm
Incl. splashback 1130mm
Incl. low back (FNL) 1082mm

Ask for a detailed specification sheet on any of the Waldorf 800 Series Fryers and Filtamax outlining construction, features and installation information.



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



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



FF8135E

Electric Filtamax
Waldorf Fast Fri Filtamax
20 litre capacity

FF8130E

Dimensions:
W 324mm, D 683mm, H 562mm

Electric Filtamax
Waldorf Fast Fri Filtamax
30 litre capacity

FF8135E

Dimensions:
W 324mm, D 735mm, H 562mm

Electric Filtamax
Waldorf Fast Fri Filtamax
32 litre capacity

FF8140E

Dimensions:
W 474mm, D 683mm, H 562mm





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



Ask for a detailed specification sheet on any of the Waldorf 800 Series Bratt Pans outlining construction, features and installation information.





BP8080G

Tilting Bratt Pan 900mm
Waldorf Gas 80 litre Bratt Pan variations.

BP8080G
Manually operated tilting mechanism

BP8080GE
Electric power tilting mechanism

Waldorf Electric 80 litre Bratt Pan variations.

BP8080E
Manually operated tilting mechanism

BP8080EE
Electric power tilting mechanism

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

BP8080GE



BP8120G

Tilting Bratt Pan 1200mm
Waldorf Gas 120 litre Bratt Pan variations.

BP8120G
Manually operated tilting mechanism

BP8120GE
Electric power tilting mechanism

Waldorf Electric 120 litre Bratt Pan variations.

BP8120E
Manually operated tilting mechanism

BP8120EE
Electric power tilting mechanism

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

BP8120GE



With the addition of the 800 Series Pasta Cooker your speed and capacity for high volume pasta production is increased.



Pasta Cooker.

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

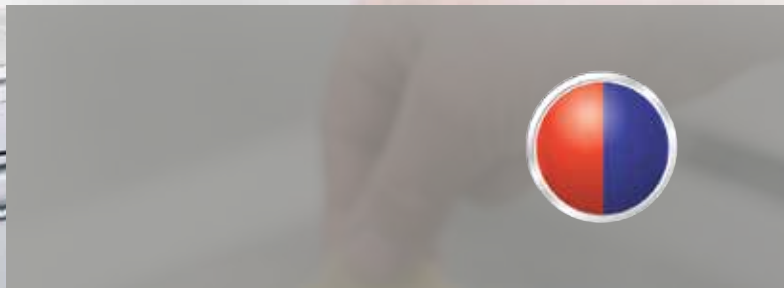
- 25mm drain valve for safe and easy cleaning
- Four stainless steel pasta baskets for multiple pasta cooking
- Safety cut out thermostat for empty pan/water boil out
- Hinged basket drain stand
- Removable basket support grid
- Adjustable feet and additional rear rollers
- Easy clean, installation and service

Options.

- Plinth mounting
- Rectangular baskets

Accessories.

- Side splashguards
- Joining caps



PC8140G



PC8140E

The Waldorf 8900 Series Pasta Cooker shown here as part of a low back island suite.

Pasta Cooker 450mm
Waldorf Single Pan Gas Pasta Cooker. 40 litre capacity.
PC8140G

Waldorf Single Pan Electric Pasta Cooker. 40 litre capacity.
PC8140E

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

Ask for a detailed specification sheet on the Waldorf 800 Series Pasta Cooker outlining construction, features and installation information.



When you add a Bench Top to your Waldorf 800 Series line up you're giving yourself extra space to create.

The Waldorf 800 Series 450mm Bench Top with Cabinet Base shown here as part of a low back island suite.



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 and combinations to streamline your kitchen - 450mm, 600mm, and 900mm available with cabinet base, leg stand or refrigerated base (900mm only) - 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



BT8450-LS

Bench Tops 450mm

Waldorf Bench Top variations. Available with Cabinet Base or with Leg Stand.

BT8450-CB
BT8450-LS

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



BT8600-CB

Bench Tops 600mm

Waldorf Bench Top variations. Available with Cabinet Base or with Leg Stand.

BT8600-CB
BT8600-LS

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



BT8900-LS

Bench Tops 900mm

Waldorf Bench Top variations. Available with Cabinet Base or with Leg Stand.

BT8900-CB
BT8900-LS
BT8900-RB

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



BT8900S-RB

Bench Tops 900mm

Waldorf Bench Top variations. Available with Cabinet Base or with Leg Stand.

BT8900S-CB
BT8900S-LS
BT8900S-RB

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

Ask for a detailed specification sheet on the Waldorf 800 Series Bench Tops outlining construction, features and installation information.

Made by Waldorf (with a little extra help).

The feature dishes throughout this catalogue were all created by international chef, Graham Brown, using Waldorf 800 Series equipment.



Roast Beurre Bosc Pear with Aged Gouda and Rocket Salad with Candied Walnuts.



Motunau Crayfish with Rissotto and a Tarragon/Chardonnay Cream Sauce.



Apple Glazed Pork Rack with Brussel Sprout Slaw.



Quail Egg and Spinach Ravioli with 'Quattro Fromaggio' Sauce.



Noisette of Venison with Pancetta, a Parcel of Grilled Summer Vegetables and Rosemary Infused Jus.



Beef with Blue Cheese and Leek Soufflé.



Marinated Salmon on Rice Cake with Lemongrass Hollandaise.



Tea and Coconut Smoked Duck three ways.

Waldorf 800 Series AGA Gas Certified Products

Gas Pasta Cooker - PC8410G and PCL model
 Gas Griddle Toaster - GT8600G
 Gas Target Top - RN8100G, RNL8100G and RNL models
 Gas Chargrill - CH8300G, CH8600G, CH8900G, CH8120G and CHL models
 Gas Salamander - SN8200G
 Gas Cooktop - RN8200G, RN8400G, RN8450G, RN8600G, RN8800G, RN8900G and RNL models
 Gas Range Static Oven 600mm - RN8410G, RN8820G and RNL models
 Gas Range Static Oven - RN8510G, RN8610G, RN8810G, RN8910G and RNL models
 Gas Range Electric Static Oven - RN8510GE, RN8610GE, RN8810GE, RN8910GE and RNL models
 Gas Range Convection Oven - RN8510GC, RN8610GC, RN8810GC, RN8910GC and RNL models
 Gas Range Electric Convection Oven - RN8510GCE, RN8610GCE, RN8810GCE, RN8910GCE and RNL models
 Gas Target Top Range - RN8110G, RN8110GC and RNL models
 Gas Target Top Range Electric Oven - RN8110GE, RN8110GEC and RNL models
 Gas Bratt Pan - BP8080G(E), BP8120G(E) and RNL models
 Gas Griddle Plate - GP8600G, GP8900G, GP8120G and GPL models
 Gas Griddle Range Electric Oven - GP8910GE, GP8910GEC, GP8121GE, GP8121GEC and GPL models
 Gas Fryer - FN8120G, FN8226G, FN8130G and FNL models
 Gas Fryer DigitalControl - FN8120GE, FN8226GE, FN8130GE and FNL models
 Gas HPO Fryer - FN8130GHPO and FNL models

Cert.No. 7027
 Cert.No. 6869
 Cert.No. 6872
 Cert.No. 6878
 Cert.No. 4337
 Cert.No. 6902
 Cert.No. 6901
 Cert.No. 6892
 Cert.No. 6892
 Cert.No. 6913
 Cert.No. 6913
 Cert.No. 6918
 Cert.No. 6918
 Cert.No. 6923
 Cert.No. 6898
 Cert.No. 7088
 Cert.No. 6882
 Cert.No. 6882
 Cert.No. 6125





Enough said.



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



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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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