PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf Bold RNLB8610GE - 900mm Gas Range Electric Static Oven Low Back Version

Model / SKU: RNLB8610GE

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au

Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/brochure/WaldorfBold_an.pdf

Waldorf **Bold**

MOFFAT®

A BOLD CHOICE **5** | VITREOUS ENAMEL **6**
BOLD FEATURES **8** | GAS COOKTOPS **12**
INDUCTION COOKTOP **15** | OVEN RANGES **16**
TARGET TOPS **18** | GRIDDLES **20**
CHARGRILLS **22** | SALAMANDERS **24**
FRYERS **26** | FILTAMAX **29** | BRATT PANS **30**
PASTA COOKER **31** | BENCHTOPS **33**
YOUR WORLD. OUR COMMITMENT **34**

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.

KW COMMERCIAL KITCHEN
Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

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**

KW COMMERCIAL KITCHEN

Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

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.

Waldorf **Bold**

KW COMMERCIAL KITCHEN

Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

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 chomed 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**

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**

KW COMMERCIAL KITCHEN

Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

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.

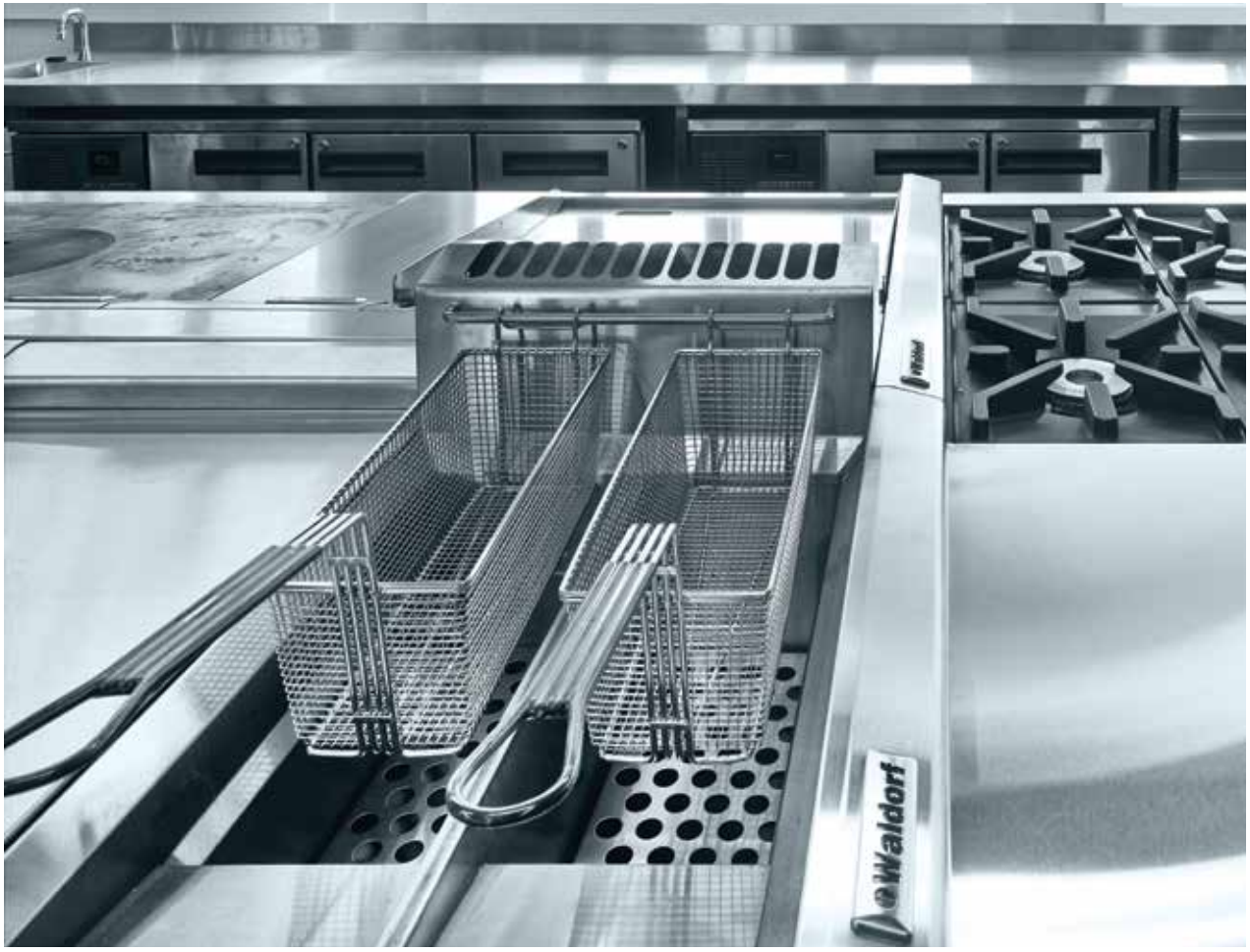
Efficiency comes by way of high-speed infrared burners and elements that heat up rapidly and use less energy to get the job done by directing more heat to the cooking surfaces. Both gas and electric options can accommodate a Gastronorm GN 1/1 tray.

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**

KW COMMERCIAL KITCHEN
Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

KW COMMERCIAL KITCHEN
Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

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

KW COMMERCIAL KITCHEN
Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

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

KW COMMERCIAL KITCHEN
Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

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.

1800 622 216 Moffat Australia
0800 663 328 Moffat New Zealand

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.

www.moffat.com.au Moffat Australia
www.moffat.co.nz Moffat New Zealand

KW COMMERCIAL KITCHEN
Distributed by KW Commercial Kitchen | 1300 001 366
www.kwcommercial.com.au | sales@kwcommercial.com.au

New Zealand
moffat.co.nz

New Zealand
Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone 09-574 3150
sales@moffat.co.nz

international@moffat.co.nz

Australia
Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au

New South Wales
Telephone 02-8833 4111
nswsales@moffat.com.au

South Australia
Telephone 03-9518 3888
vsales@moffat.com.au

Queensland
Telephone 07-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone 08-9413 2400
wasales@moffat.com.au

© Copyright Moffat Ltd

NE.WAL.B.1801

24:7 Service Support

ISO9001 Quality Management 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.

an Ali Group Company

The Spirit of Excellence