



PRODUCT DOCUMENT PACK

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PRODUCT

Waldorf Bold CHLB8900ED-CD - 900mm Electric Chargrill Low Back Version - Cabinet Base

Model / SKU: CHLB8900ED-CD

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/specification/CHLB8900ED_an.pdf

Waldorf Bold

Electric Chargrill 900mm

CHLB8900ED-B, CHLB8900ED-LS, CHLB8900ED-CD, CHLB8900ED-RB



CHLB8900ED-CD

- Heavy-duty electric chargrill
- Direct contact cooking elements
- Fast response heating
- Up to 400°C cooking temperature
- No cooking grates required
- 13.4kW heating elements
- Separate left and right heat zones
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Stainless steel exterior
- Black vitreous enamel finish to front panels
- Easy clean
- Easy service
- Fully modular

Series Options

CHLB - Low back models

CHB - 215mm splashback option

OVERALL CONSTRUCTION

CHARGRILL

- Welded hob with 2.0mm 304 stainless steel bull nose
- Splashback and side panels 1.2mm 304 stainless steel
- Stainless steel splash guards sides and rear
- Stainless steel grease tray

BENCH MOUNT (supplied as – B model)

- Four 63mm dia. heavy-duty 1.2mm 304 stainless steel bench legs with adjustable feet
- Adjustable height 80mm – 105mm

LEG STAND (supplied as – LS model)

- Fully modular for matched suite finish
- Framed top for connection to Chargrill
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjust. feet
- Fully modular framed stand shelf with 0.9mm 304 stainless steel finish
- Quick assembly design (no tools required)

CABINET BASE WITH DOOR (supplied as – CD model)

- Fully modular for match suite finish
- Double skin 0.9mm 304 stainless steel interior and exterior
- Double skin door with enamelled exterior panel
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with four adjustable feet

REFRIGERATED BASE (supplied as – RB model)

- Self contained suite matched modular base
- Ventilated system with R290 refrigerant
- -2° to + 8°C temperature (Tropical Climate rated)
- Two GN 2/1 drawers
- 100mm deep pan drawer capacity
- Heavy-duty European telescopic drawer guides
- Magnetic drawer gaskets (replaceable without tools)
- 50mm fully foamed CFC free insulation
- 304 stainless steel exterior and interior
- Anti-corrosion treated evaporator
- No condensate drain required
- 63mm dia. heavy-duty 1.2mm 304 stainless steel legs with adjust. feet
- Condensing unit removable through front of unit for service
- Easy clean interior
- Refrigerated bases in stainless steel finish only

CONTROLS

CHARGRILL

- Separate left and right heat zone controls
- Element hinge switch for heating element cut-out when elements hinged up
- Large easy use control knob - heat resistant reinforced
- Easy view control settings on knob
- Indicator lights for power and heating

REFRIGERATED BASE

- Digital control electronic thermostat
- Automatic defrost
- Automatic evaporation of defrost water
- -2° to +8°C temperature range

CLEANING AND SERVICING

- All models with easy clean stainless steel external finish
- Removable splash guards
- Hinge up elements with safety support stay
- Element cleaning tool
- Full size grease / debris collection tray
- Control service through front of unit

Electric Chargrill 900mm

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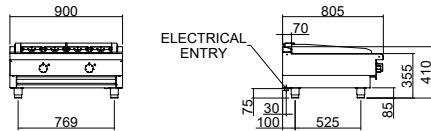


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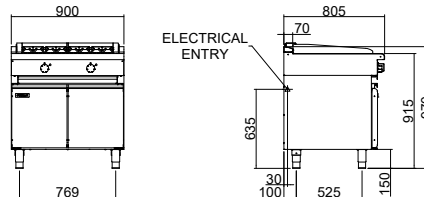
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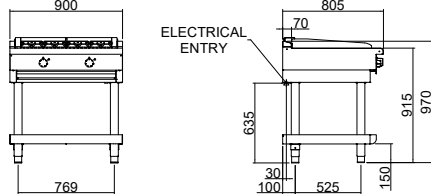
CHLB8900ED-B



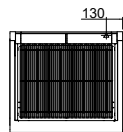
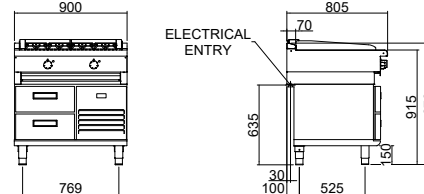
CHLB8900ED-CD



CHLB8900ED-LS



CHLB8900ED-RB



SPECIFICATIONS

Chargrill

Elements

8 direct contact heating elements

Cooking area

730mm x 590mm, 4307cm²

Electrical requirements

13.4kW

400-415Vac, 50/60Hz, 3P+N+E

L1 15A

L2 22.5A

L3 22.5A

Electrical connection

130mm from LH side, 30mm from rear, and 635mm from floor

Refrigerated base

Type Ventilated system

Refrigerant R290 (80grams)

Climate classification T – tropical

Electrical connection

220-240Vac, 50Hz, 1.8A, 1P+N+E

3 pin 10A plug cordset fitted

Dimensions

Bench model

Width 900mm

Depth 805mm

Height 355mm

Incl. low back 410mm

Incl. splashback option 570mm

All models (excluding Bench model)

Width 900mm

Depth 805mm

Height 915mm

Incl. low back 970mm

Incl. splashback option 1130mm

Nett weight

Bench and Leg Stand models

93kg

Cabinet base models

126kg

Packing data

Bench and Leg Stand models

0.70m³, 138kg

Width 645mm

Depth 870mm

Height 855mm

Cabinet Base and Refrigerated Base models

1.03m³, 193kg

Width 945mm

Depth 870mm

Height 1255mm

OPTIONS AT EXTRA COST

Castors

Plinth mounting

an Ali Group Company



The Spirit of Excellence