



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Waldorf IN8100W5-LS 450mm Induction Wok - Leg Stand

Model / SKU: IN8100W5-LS

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/WALDORF_BOLD_ELECTRIC_an.pdf



ELECTRIC

WALDORF ELECTRIC.

MOFFAT®

PERFORMANCE. ELECTRIFIED.

- 
- 4 The Environment
 - 6 Induction options
 - 8 Induction Cooktops
 - 11 Sealed Hob Cooktops
 - 13 Traditional Electric Cooktops
 - 14 Induction Range Convection Oven
 - 17 Sealed Hob Oven Range
 - 17 Traditional Electric Oven Range
 - 18 Electric Solid Top
 - 20 Electric Solid Top Oven Range
 - 22 Electric Griddle
 - 25 Electric Griddle Oven Range
 - 26 Electric Chargrills
 - 30 Electric Salamanders
 - 32 Electric Fryers
 - 35 Filtamax
 - 36 Electric Bratt Pans
 - 38 Induction Wok
 - 42 Electric Pasta Cooker
 - 44 Electric Chip Scuttle
 - 44 Electric Bain Marie
 - 46 Bench Tops



Waldorf Electric is a complete collection of new and reimagined equipment for chefs and food professionals moving towards an electric future.

 **Waldorf**
800 SERIES

 **Waldorf Bold**

THE ENVIRONMENT



If it's not sustainable, why do it?

At Moffat, we aim to inspire chefs, bakers, and cooks to create a more sustainable world by equipping them with the best tools powered by renewable energy.

As innovators of world class cooking technology, we've taken up the challenge to reduce the environmental consequences of what we do. It's an evolving process of reducing our carbon footprint that's as much about elevating the performance and longevity of these products as it is about how they are made, packaged, delivered.

We are lucky that the heart of our operation is powered by renewable energy. The majority of electricity supplied to Moffat's New Zealand manufacturing facility in Christchurch is generated from hydroelectric power stations on South Island dams. These hydro dams are replenished by rainfall to provide a natural energy source with significantly lower greenhouse gas emissions than any fossil fuelled power alternative.

Our efforts to lift environmental performance are ongoing as we develop new processes and technology. At the same time, we encourage food service professionals to reduce their own carbon footprints by making the transition to more sustainable electric platforms.



Built to last.

Waldorf units are finished in heavy gauge 304 grade stainless steel. Fully framed doors incorporate a new heavy-duty hinge system, and our ranges are all built on a galvanised steel chassis. The superb finishing that is a hallmark of Waldorf products includes fully welded seams and bullnoses, and polished stainless-steel surfaces.

Cook and Chill.

Inline refrigeration units mean raw ingredients can be contained and cooked in one place. Electric cooktops, Griddles, and Solid Tops can all be matched with 900mm or 1200mm gastronorm refrigeration bases, available in a two GN 1/1 drawer.

A Griddle Where You Need It.

A Waldorf Griddle Plate in 300, 600, or 900mm can now be fitted anywhere in your Electric Cooktop layout. They are available with smooth or ribbed surfaces, or a combination of both.

Bold is Beautiful.

For chefs who want to make a statement, the Waldorf Bold Range offers three vitreous enamel colours in black, burgundy, and chilli red. Vitreous enamel is highly resistant to wear and tear and will retain its colour for the life of the unit. Waldorf cabinet base doors are also available in Bold colours.

Hygiene Down the Line.

Rounded corners and edges (internal and external) and streamlined top surfaces make for effortless cleaning and wiping down of an entire cooking line.

Service on the fly.

Waldorf design allows each unit to be serviced and maintained in situ, minimising the need to remove it or shut down an entire cooking line.

MORE INDUCTION OPTIONS.

Induction Cooktops 450mm and 900mm

The expanded line-up of Waldorf induction cooktops was conceived to meet a growing demand for more options in how this powerful technology is applied.

Construction delivers typical Waldorf styling and functionality that includes a heavy-duty 6mm ceramic glass glide top and powerful new 5.0kW variable heat zones that deliver more power and precision than ever before. Auto pan detection saves energy and makes for a cooler working environment by turning off the heat when pans are removed.

Various configurations of cooktop are available in 450mm and 900mm widths with round and full area induction zones. Cooktops can be supplied with suite matching modular cabinet bases with doors and adjustable feet as standard.

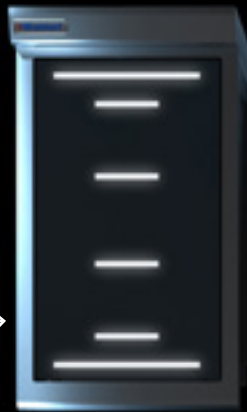
Induction Cooktop Standard Features

- Heavy-duty construction
- Automatic pan detection switches the induction zone off when a pan is removed
- 3 models of base unit
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

TWO 270MM
SQUARE FULL AREA
INDUCTION ZONE
5KW HEATING /
TWO 270MM .DIA
ROUND INDUCTION
ZONES
3.5KW HEATING OR
5KW HEATING



TWO 270MM
SQUARE FULL AREA
INDUCTION ZONE
5KW HEATING



FOUR 270MM .DIA
ROUND INDUCTION
ZONES
3.5KW HEATING OR
5KW HEATING OR

FOUR 270MM
SQUARE FULL AREA
INDUCTION ZONE
5KW HEATING



TWO 270MM .DIA
ROUND INDUCTION
ZONES
5KW HEATING OR
3.5KW HEATING

ONE 270MM
SQUARE FULL AREA
INDUCTION ZONE
5KW HEATING



ONE 270MM .DIA
ROUND INDUCTION
ZONE
5KW HEATING OR
3.5KW HEATING



PRODUCT	MODEL OPTIONS / DIMENSIONS	HOB VARIATIONS	MODEL CODES
450MM INDUCTION COOKTOP 5kW Full Area Induction Zone	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOOR LEG STAND MODEL Bench model W 450mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		IN8100F-B IN8100F-CB IN8100F-CD IN8100F-LS Series Options IN - Standard splashback models INL - Low back models INB - Bold vitreous enamel colour front finish on standard splashback models INLB - Bold vitreous enamel colour front finish on low back models

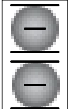
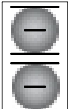


PRODUCT	MODEL OPTIONS / DIMENSIONS	HOB VARIATIONS	MODEL CODES
450MM INDUCTION COOKTOP 3.5kW and 5kW Round Induction Zone	BENCH MODEL		IN8100R3-B
	CABINET BASE MODEL		IN8100R3-CB
	CABINET BASE WITH DOOR		IN8100R3-CD
	LEG STAND MODEL		IN8100R3-LS
	Bench model W 450mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm		IN8100R5-B
	All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		IN8100R5-CB IN8100R5-CD IN8100R5-LS

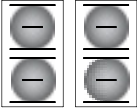
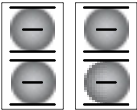
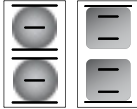
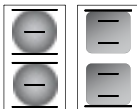


450MM INDUCTION COOKTOP 2 x 5kW Full Area Induction Zones	BENCH MODEL		IN8200F-B
	CABINET BASE MODEL		IN8200F-CB
	CABINET BASE WITH DOOR		IN8200F-CD
	LEG STAND MODEL		IN8200F-LS
	Bench model W 450mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm		IN8200R5-B
	All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		IN8200R5-CB IN8200R5-CD IN8200R5-LS



450MM INDUCTION COOKTOP 2 x 3.5kW and 2 x 5kW Round Induction Zones	BENCH MODEL		IN8200R3-B
	CABINET BASE MODEL		IN8200R3-CB
	CABINET BASE WITH DOOR		IN8200R3-CD
	LEG STAND MODEL		IN8200R3-LS
	Bench model W 450mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm		IN8200R5-B
	All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		IN8200R5-CB IN8200R5-CD IN8200R5-LS



PRODUCT	MODEL OPTIONS / DIMENSIONS	HOB VARIATIONS	MODEL CODES
900MM INDUCTION COOKTOP 4 x 5kW Full Area Induction Zones	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOORS LEG STAND MODEL Bench models W 900mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		IN8400F-B IN8400F-CB IN8400F-CD IN8400F-LS
			
900MM INDUCTION COOKTOP 4 x 3.5kW and 4 x 5kW Round Induction Zones	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOORS LEG STAND MODEL Bench models W 900mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	 	IN8400R3-B IN8400R3-CB IN8400R3-CD IN8400R3-LS IN8400R5-B IN8400R5-CB IN8400R5-CD IN8400R5-LS
			
900MM INDUCTION COOKTOP 2 x 3.5kW or 2 x 5kW Round Induction Zones 2 x 5.0kW Full Area Induction Zones	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOORS LEG STAND MODEL Bench models W 900mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	 	IN8400R3F-B IN8400R3F-CB IN8400R3F-CD IN8400R3F-LS IN8400R5F-B IN8400R5F-CB IN8400R5F-CD IN8400R5F-LS
			

A CLASSIC REINVENTION.

Sealed Hob Cooktops 300mm, 600mm and 900mm

The new Waldorf Electric Cooktops have reimaged the traditional electric element for improved hygiene and effortless cleaning.

Sealed cast iron 2.6kW hot plate elements allow boilovers and spillages to flow down the sides onto the stainless steel cooktop surface where they are easily wiped away at the end of food service.

Sealed Hob Cooktop Standard Features

- Heavy-duty construction
- 2.6kW cast iron hot plate elements
- Bench model only (300mm)
- 3 models of base unit (600mm)
- 4 models of base unit (900mm)
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

PRODUCT	MODEL OPTIONS / DIMENSIONS	HOB VARIATIONS	MODEL CODES
300MM ELECTRIC COOKTOP 2 Sealed Hob Cooktop	BENCH MODEL ONLY Bench models W 300mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back 372mm		RN8200SE-B
			
600MM ELECTRIC COOKTOP 4 Sealed Hob Cooktop	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOOR LEG STAND MODEL Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back 372mm All other models W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm		RN8400SE-B RN8400SE-CB RN8400SE-CD RN8400SE-LS
			
900MM ELECTRIC COOKTOP 6 Sealed Hob Cooktop	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOORS LEG STAND MODEL REFRIGERATED BASE MODEL Bench models W 450mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		RN8600SE-B RN8600SE-CB RN8600SE-CD RN8600SE-LS RN8600SE-RB Series Options RN - Standard splashback models RNL - Low back models RNB - Bold vitreous enamel colour front finish on standard splashback models RNLB - Bold vitreous enamel colour front finish on low back models
			

Traditional Electric Cooktops 600mm and 900mm

Simplicity of operation and reliable performance are the key features defining Waldorf’s Electric Cooktops. There is a choice of 2.4kW radiant elements or 2kW solid plates and electric cooktops can accommodate 300, 600 or 900mm griddle plates.

Traditional Electric Cooktop Standard Features

- Heavy-duty construction
- 2.4kW radiant elements
- 12mm griddle plate
- 3 models of base unit (600mm)
- 4 models of base unit (900mm)
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

PRODUCT	MODEL OPTIONS / DIMENSIONS	HOB VARIATIONS	MODEL CODES
600MM ELECTRIC COOKTOP 4 Element Cooktop 	BENCH MODEL		RN8400E-B
	CABINET BASE MODEL		RN8400E-CB
	CABINET BASE WITH DOOR		RN8400E-CD
	LEG STAND MODEL		RN8400E-LS
	Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back 372mm		RN8403E-B
			RN8403E-CB
			RN8403E-CD
			RN8403E-LS
	All other models W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm		RN8406E-B
			RN8406E-CB
			RN8406E-CD
			RN8406E-LS
900MM ELECTRIC COOKTOP 6 Element Cooktop 	BENCH MODEL		RN8600E-B
	CABINET BASE MODEL		RN8600E-CB
	CABINET BASE WITH DOORS		RN8600E-CD
	LEG STAND MODEL		RN8600E-LS
	REFRIGERATED BASE		RN8600E-RB
	Bench models W 450mm, D 805mm, H 355mm Incl. splashback 570mm Incl. low back 410mm		RN8603E-B
			RN8603E-CB
			RN8603E-CD
			RN8603E-LS
			RN8603E-RB
	All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		RN8606E-B
			RN8606E-CB
			RN8606E-CD
			RN8606E-LS
			RN8606E-RB
			RN8609E-B
			RN8609E-CB
			RN8609E-CD
			RN8609E-LS
			RN8609E-RB

THE POWER STATION IS HERE.

Induction Range Convection Oven 900mm

For the first time, Waldorf has introduced the 900mm Induction Range with Convection Oven – a veritable powerhouse that food service professionals have long been waiting for.

The new Induction Range combines the space saving design of Waldorf induction technology with the refined looks and time-tested dependability of our convection oven line-up.

Up top, you have a choice of various combinations of four full area or round cooking zones in 3.5kW or 5kW.

The electronic components of the induction cooktop are housed within the unit itself which means there's no compromise on space down below where a full size 6.1kW 2/1 GN convection oven completes the package.

Induction Range Standard Features

- Heavy-duty construction
- Four Induction zones
- Automatic pan detection switches the induction zone off when a pan is removed
- GN 2/1 6.1kW electric convection oven
- Dual oven circulation fans
- Drop down door
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

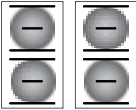
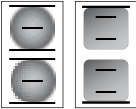
TWO 270MM .DIA
ROUND INDUCTION
ZONES
5KW HEATING /
TWO 270MM SQUARE
FULL AREA INDUCTION
ZONES
5KW HEATING

MODELS ALSO
AVAILABLE:
FOUR 270MM FULL
INDUCTION ZONES
5KW HEATING /
FOUR 270MM .DIA
ROUND INDUCTION
ZONES
5KW HEATING /
FOUR 270MM .DIA
ROUND INDUCTION
ZONES
3.5KW HEATING

GN 2/1 6.1KW
ELECTRIC CONVECTION
OVEN

Disclaimer : The white circles and pastel yellow square colours in the rendered image are not a product feature. They form part of this rendered image to demonstrate the dimension of the induction cooking zones and the proximity of each in the total cooking space.

PRODUCT	MODEL OPTIONS / DIMENSIONS	HOB VARIATIONS	MODEL CODES
900MM INDUCTION RANGE CONVECTION OVEN GN 2/1 Electric Convection oven with 4 x 5.0kW Full Area Induction	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm		IN8410ECF
			

900MM INDUCTION RANGE CONVECTION OVEN GN 2/1 Electric Convection oven with 4 x 3.5kW Round Induction, 4 x 5.0kW Round Induction, 2 x 5.0kW Round and 2 x 5.0kW Full Area Induction	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	 	IN8410ECR3 IN8410ECR5 IN8410ECR5F
			

NO COMPROMISE ON
SPACE DOWN BELOW



- Series Options**
- RN** - Standard splashback models
 - RNL** - Low back models
 - RNB** - Bold vitreous enamel colour front finish on standard splashback models
 - RNLB** - Bold vitreous enamel colour front finish on low back models



PRODUCT	MODEL OPTIONS / DIMENSIONS	HOB VARIATIONS	MODEL CODES
900MM ELECTRIC OVEN RANGE 6 Sealed Hob Cooktop	E ELECTRIC STATIC OVEN EC ELECTRIC CONVECTION OVEN W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm		RN8610SE RN8610SEC

900MM ELECTRIC OVEN RANGE 6 Element Cooktop	E ELECTRIC STATIC OVEN EC ELECTRIC CONVECTION OVEN W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm		RN8610E RN8610EC
			RN8613E RN8613EC
			RN8616E RN8616EC
			RN8619E RN8619EC

THE MULTI TASK MASTER.

Electric Solid Top 900mm.

Electric Solid Top Oven Range 900mm, static or convection.

The Waldorf 900 Electric Solid Plate is a heavy-duty all-rounder that sets a new benchmark in heat control and recovery.

Designed to handle any task from large pot boiling to small pan finishing work, the solid plate has four zones that can be independently adjusted to precise heat settings for unsurpassed flexibility of application.

Electric Solid Top Standard Features

- Heavy-duty construction
- 10.8kW solid hot plate
- 750mm x 570mm cooking area
- Four independent heating zones (2.7kW)
- 16mm thick 16Mo3 chrome moly steel plate
- 3 models of base unit
- 1 model of refrigerated base with two GN1/1 drawers
- Fully modular
- Easy clean, installation and service

Electric Solid Top Oven Range Standard Features

- GN 2/1 6.5kW electric static or convection oven
- Drop down door

16MM THICK
16Mo3 CHROME
MOLY STEEL
PLATE

FOUR
INDEPENDENT
HEATING
ZONES

CABINET BASE
WITH DOORS
MODEL

PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
900MM ELECTRIC SOLID TOP	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOORS LEG STAND MODEL REFRIGERATED BASE MODEL	Bench models W 900mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back 372mm All other models W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm	RN8104E-B RN8104E-CB RN8104E-CD RN8104E-LS RN8104E-RB
			

900MM ELECTRIC SOLID TOP OVEN RANGE	 E ELECTRIC STATIC OVEN  EC ELECTRIC CONVECTION OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm	RN8114E RN8114EC
			

- Series Options
- RN** - Standard splashback models
 - RNL** - Low back models
 - RNB** - Bold vitreous enamel colour front finish on standard splashback models
 - RNLB** - Bold vitreous enamel colour front finish on low back models



*Tomato and black
pepper soup.*

GRIDDLE POWER.

**Electric Griddles 600mm, 900mm and 1200mm.
Electric Griddle Ranges 900mm, static or convection.**

A Waldorf Griddle offers precise temperature setting and delivers consistent heat distribution across the entire surface of its 20mm solid plate.

Plates are available with a ribbed or smooth surface (or both) and a choice of mild steel or mirror chromed finish for easier cleaning and superior heat transfer.

Electric Griddle Standard Features

- Heavy-duty construction
- Thermostatic control
- 20mm thick machined top plates
- Top weld sealed plates
- Stainless steel grease drawer
- 3 models of base unit
- 1 model refrigerated base with two GN 1/1 drawers (900mm, 1200mm)
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service
- Choice of griddle surface – smooth, ribbed, or both
- Mirror chromed plate option



PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
600MM ELECTRIC GRIDDLE	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOOR LEG STAND MODEL	Bench models W 600mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back 372mm	GP8600E-B GP8600E-CB GP8600E-CD GP8600E-LS

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



900MM ELECTRIC GRIDDLE	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOORS LEG STAND MODEL REFRIGERATED BASE MODEL	Bench models W 900mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back 372mm	GP8900E-B GP8900E-CB GP8900E-CD GP8900E-LS GP8900E-RB
----------------------------------	--	--	---

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



1200MM ELECTRIC GRIDDLE	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOORS LEG STAND MODEL REFRIGERATED BASE MODEL	Bench models W 1200mm, D 805mm, H 315mm Incl. splashback 530mm Incl. low back 372mm	GP8120E-B GP81200E-CB GP81200E-CD GP81200E-LS GP81200E-RB
-----------------------------------	--	---	---

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





Heirloom carrots with orange and miso.

PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
900MM ELECTRIC GRIDDLE OVEN	 E ELECTRIC STATIC OVEN	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm	GP8910E GP8910EC
	 EC ELECTRIC CONVECTION OVEN		



- Series Options**
- GP -** Standard splashback models
 - GPL -** Low back models
 - GPB -** Bold vitreous enamel colour front finish on standard splashback models
 - GPLB -** Bold vitreous enamel colour front finish on low back models

HERE'S THE SIZZLE.

Electric Chargrill 600mm and 900mm

The all new Waldorf Electric Chargrills in 600 and 900mm widths bring the tradition and authentic flavours of chargrilling to the all-electric kitchen.

Searingly fast heat up times, uniform temperatures across the entire grill, and direct cooking on the elements for better heat transfer and even caramelisation make these a game changing addition when it comes to chargrilling consistency. A water pan located underneath the elements adds moisture to the cooking process.

The absence of a cast iron grate makes cleaning the electric chargrill a simple matter of turning the elements up to full power to burn off fats and other residue.

Electric Chargrill Standard Features

- Heavy-duty construction
- Direct contact cooking elements
- Fast response heating
- Up to 400°C cooking temperature
- No cooking grates required
- 8.4kW heating elements
- Separate left and right heat zones
- 3 models of base unit
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

EASY TO CLEAN!
SIMPLY HEAT UP
THE ELEMENTS.



SEPARATE LEFT
AND RIGHT HEAT
ZONE CONTROLS



THE WATER PAN
LOCATED UNDERNEATH
THE ELEMENTS ADDS
MOISTURE TO THE
COOKING PROCESS





Grilled Salmon with sweet pepper and tomato.

PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
600MM ELECTRIC CHARGRILL	BENCH MODEL	Bench models	CH8600ED-B
	CABINET BASE MODEL	W 600mm, D 805mm, H 355mm	CH8600ED-CB
	CABINET BASE WITH DOOR	Incl. splashback 570mm	CH8600ED-CD
	LEG STAND MODEL	Incl. low back 410mm	CH8600ED-LS
		All other models	
		W 600mm, D 805mm, H 915mm	
		Incl. splashback 1130mm	
		Incl. low back 970mm	



900MM ELECTRIC CHARGRILL	BENCH MODEL	Bench models	CH8900ED-B
	CABINET BASE MODEL	W 900mm, D 805mm, H 355mm	CH8900ED-CB
	CABINET BASE WITH DOORS	Incl. splashback 570mm	CH8900ED-CD
	LEG STAND MODEL	Incl. low back 410mm	CH8900ED-LS
		All other models	
		W 900mm, D 805mm, H 915mm	
		Incl. splashback 1130mm	
		Incl. low back 970mm	



- Series Options
- CH - Standard splashback models
 - CHL - Low back models
 - CHB - Bold vitreous enamel colour front finish on standard splashback models
 - CHLB - Bold vitreous enamel colour front finish on low back models

THE FINISHER.

Adjustable Ultrarapid Electric Salamander 600mm

The dependable Waldorf Electric Salamander 600mm was born to meet the intense production demands of the professional kitchen.

Faster performance comes from high-speed elements that heat up instantly and consume less energy while directing more heat to the cooking surfaces.

All Waldorf Salamanders can accommodate a Gastronorm GN 1/1 tray.

SN8100EQ Electric Salamander Standard Features

- 4kW
- Self balancing adjustable grill height
- 1/1 GN pan compatible
- Infrared tungsten heating elements protected by a glass ceramic plate
- Ultra quick heating – 20 seconds to reach maximum temperature from ignition, max 5 seconds in operation
- Energy saving with ultra quick heating upon ignition
- Two independent cooking areas
- Large view digital display for timer countdown and easy to use control for time and cooking zone selection
- Perfect cooking uniformity with deflector and centering of the cooking plate under the heating elements
- Minimum heat dispersion - hot air is released towards the back reducing the temperature within the operating areas
- Insulated on external surfaces and handle for operator safety
- Open on 3 sides allowing easy loading
- Wall mounting bracket option
- Easy clean

SN8100EQT - Contact version

- Enhanced energy saving with pan detection bar for automatic switching on and off

PRODUCT	OPTIONS	DIMENSIONS	MODEL CODES
600MM ELECTRIC ULTRARAPID ADJUSTABLE SALAMANDER	Self balancing adjustable grill height	W 600mm, D 548mm, H 500mm	SN8100EQ
	Enhanced energy saving with pan detection bar for automatic switching on and off		SN8100EQT



600MM ELECTRIC ADJUSTABLE SALAMANDER	Self balancing adjustable grill height	W 600mm, D 510mm (540mm with wall mounting bracket), H 514mm	SN8100E
---	---	--	---------



900MM ELECTRIC SALAMANDER	Four position racking (flat or inclined)	W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm	SN8200E
	Four position racking (flat or inclined) with branding plate		SN8200EB



Series Options
SNB - Bold vitreous enamel
 colour front finish



THE NEW 600MM FAST FRI ELECTRIC FRYER IS AVAILABLE SINGLE OR TWIN PAN.

SINGLE OR TWIN PAN MODELS HAVE DIGITAL OR MANUAL CONTROLS FOR EACH PAN.

MORE IN THE TANK.

Fast Fri Electric Fryers 450mm and 600mm

First there was the Waldorf line-up of Fast Fri Electric 450mm fryers. Now the high-capacity Fast-Fri Electric 600mm has joined the team.

Available in single or twin pan configuration, with digital or manual controls, all models are equipped with powerful 22kW single flat bar elements that are simpler and easier to clean than traditional coiled elements.

The 600mm single pan options are designed for high production applications and can accommodate three standard baskets or two large. The twin models offer flexibility and economy of usage by allowing different foods to be fried in each side or one side to be turned off during quieter food service periods.

Fast Fri Electric Fryer Standard Features

- 22kW high performance single pan fryer
- Easy clean flat bar heating elements
- Electronic thermostat or digital control
- Easy clean stainless steel open pan with
- 10 year limited warranty
- 35L oil capacity or twin pan 17.5L per pan oil capacity
- Insulated on external surfaces and handle for operator safety
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

PRODUCT	CAPACITY / DIMENSIONS	VARIATIONS	MODEL CODES
450MM SINGLE PAN ELECTRIC FRYER	27L CAPACITY	MECHANICAL CONTROLS	FN8127E
	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 1082mm	DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8127EE



450MM TWIN PAN ELECTRIC FRYER	12L CAPACITY PER PAN	MECHANICAL CONTROLS	FN8224E
	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 1082mm	DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8224EE



600MM FAST FRI SINGLE PAN ELECTRIC FRYER	35L CAPACITY	MECHANICAL CONTROLS	FN8135E
	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 1082mm	DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8135EE



- Series Options
- FN - Standard splashback models
 - FNL - Low back models
 - FNB - Bold vitreous enamel colour front finish on standard splashback models
 - FNLB - Bold vitreous enamel colour front finish on low back models

PRODUCT	CAPACITY / DIMENSIONS	VARIATIONS	MODEL CODES
600MM FAST FRI TWIN PAN ELECTRIC FRYER	17.5L CAPACITY PER PAN	MECHANICAL CONTROLS	FN8235E
	W 600mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 1082mm	DIGITAL DISPLAY ELECTRONIC CONTROLS	FN8235EE



FILTAMAX.

Filtamax removes 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.

- 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

PRODUCT	CAPACITY	DIMENSIONS	MODEL CODES
FILTAMAX ELECTRIC FRYER FILTER	20L CAPACITY	W 324mm, D 683mm, H 562mm	FF8130E
	30L CAPACITY	W 324mm, D 735mm, H 562mm	FF8135E
	32L CAPACITY	W 474mm, D 683mm, H 562mm	FF8140E





ELECTRIC

TURN UP THE VOLUME.

Electric Bratt Pans 900mm and 1200mm

Waldorf tilting electric Bratt Pans are built for high volume production. Easy to clean, easy to service, and superbly finished, they are available in 80 litre (900mm wide) or 120 litre (1200mm wide).

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

PRODUCT	CAPACITY / DIMENSIONS	VARIATIONS	MODEL CODES
900MM ELECTRIC BRATT PANS	80 LITRE CAPACITY	MANUALLY OPERATED TILTING MECHANISIM	BP8080E
	W 900mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm With lid open 1600mm	ELECTRIC POWER TILTING MECHANISIM	BP8080EE



1200MM ELECTRIC BRATT PANS	120 LITRE CAPACITY	MANUALLY OPERATED TILTING MECHANISIM	BP8120E
	W 1200mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm With lid open 1600mm	ELECTRIC POWER TILTING MECHANISIM	BP8120EE



- Series Options**
- BP -** Standard splashback models
 - BPL -** Low back models
 - BPB -** Bold vitreous enamel colour front finish on standard splashback models
 - BPLB -** Bold vitreous enamel colour front finish on low back models

A FUSION OF TRADITIONS

Induction Wok 450mm

Designed for smaller scale food service applications, the Induction Wok brings an Asian influence to western style cooking without the extra cost of an extraction system.

Available in 3.5kW and 5.0kW with a choice of bench mount, cabinet base, or leg stand.

Induction Wok Standard Features

- Heavy-duty construction
- 300mm round induction wok 3.5kW or 5kW models
- Automatic pan detection switches the induction zone off when wok pan removed
- 3 models of base unit
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service



PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
450MM INDUCTION WOK 3.5kW and 5kW models	BENCH MODEL CABINET BASE MODEL CABINET BASE WITH DOOR LEG STAND MODEL	Bench model W 450mm, D 805mm, H 415mm Incl. splashback 630mm Incl. low back 470mm All other models W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	IN8100W3-B IN8100W3-CB IN8100W3-CD IN8100W3-LS IN8100W5-B IN8100W5-CB IN8100W5-CD IN8100W5-LS



- Series Options**
- IN** - Standard splashback models
 - INL** - Low back models
 - INB** - Bold vitreous enamel colour front finish on standard splashback models
 - INLB** - Bold vitreous enamel colour front finish on low back models



Honey, soy glazed chicken.

PASTA PERFECTION.

Electric Pasta Cooker 450mm

Fully modular and built for speed thanks to its unique pan design, the Waldorf Pasta Cooker is the master of continuous pasta production.

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 six baskets allows for different pastas to be cooked at the same time.

Electric 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
- Six 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



PRODUCT	CAPACITY	DIMENSIONS	MODEL CODES
450MM ELECTRIC SINGLE PAN PASTA COOKER	40L CAPACITY	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 972mm	PC8140E



- Series Options**
- PC -** Standard splashback models
 - PCL -** Low back models
 - PCB -** Bold vitreous enamel colour front finish on standard splashback models
 - PCLB -** Bold vitreous enamel colour front finish on low back models



ELECTRIC

HOT TO GO.

Electric Chip Scuttle 450mm **Electric Bain Marie 450mm**

Always prepared and ready to serve.
These quick hold options are designed
specifically for small scale operations.

Chip Scuttle Standard Features

- Heavy-duty construction
- Easy clean stainless steel pan
- 1.0kW infrared ceramic heater
- Removable scoop / drain screen
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Bain Marie Standard Features

- Heavy-duty construction
- High performance Bain Marie
- Easy clean 160mm stainless steel 1/1 GN pan
- 1.0kW externally mounted element
- Intergrated water fill and water faucet
- Safety cut-out thermostat - empty pan
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

PRODUCT	DIMENSIONS	MODEL CODES
450MM ELECTRIC CHIP SCUTTLE	W 450mm, D 805mm, H 915mm Incl. splashback 1179mm Incl. low back 1085mm	CS8450E
		Series Options CS - Standard splashback models CSL - Low back models CSB - Bold vitreous enamel colour front finish on standard splashback models CSLB - Bold vitreous enamel colour front finish on low back models

450MM ELECTRIC BAIN MARIE	W 450mm, D 805mm, H 915mm Incl. splashback 1130mm Incl. low back 970mm	BMB8450E
		Series Options BM - Standard splashback models BML - Low back models BMB - Bold vitreous enamel colour front finish on standard splashback models BMLB - Bold vitreous enamel colour front finish on low back models

MAKE SPACE.

Bench Tops 300mm - 900mm

When you need more room to create, Waldorf Bench Tops fit in seamlessly to any Waldorf cooking line-up or island suite.

In a variety of widths and combinations to streamline your kitchen - 300mm, 400mm, 450mm, 550mm, 600mm, 700mm and 900mm available with cabinet base, leg stand or refrigerated base (900mm only). 600mm and 900mm wide bench top is also available with Salamander support. Waldorf 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

PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
300MM BENCH TOP	CABINET BASE MODEL	W 300mm, D 805mm, H 915mm	BT8300-CB
	CABINET BASE WITH DOOR	Incl. splashback 1130mm	BT8300-CD
	LEG STAND MODEL	Incl. low back 972mm	BT8300-LS



400MM BENCH TOP	CABINET BASE WITH DOOR LEFT HAND END	W 400mm, D 805mm, H 915mm Incl. splashback 1130mm	BT8400-CD-LH
	CABINET BASE WITH DOOR RIGHT HAND END	Incl. low back 972mm	BT8400-CD-RH



450MM BENCH TOP	CABINET BASE MODEL	W 450mm, D 805mm, H 915mm	BT8450-CB
	CABINET BASE WITH DOOR	Incl. splashback 1130mm	BT8450-CD
	LEG STAND MODEL	Incl. low back 972mm	BT8450-LS



- Series Options**
- BT -** Standard splashback models
 - BTL -** Low back models
 - BTB -** Bold vitreous enamel colour front finish on standard splashback models
 - BTLB -** Bold vitreous enamel colour front finish on low back models

PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
550MM BENCH TOP	CABINET BASE WITH DOOR	W 550mm, D 805mm, H 915mm	BT8550-CD-LH
	LEFT HAND END	Incl. splashback 1130mm	
	CABINET BASE WITH DOOR RIGHT HAND END	Incl. low back 972mm	BT8550-CD-RH



600MM BENCH TOP	CABINET BASE MODEL	W 600mm, D 805mm, H 915mm	BT8600-CB
	CABINET BASE WITH DOOR	Incl. splashback 1130mm	BT8600-CD
	LEG STAND MODEL	Incl. low back 972mm	BT8600-LS



700MM BENCH TOP	CABINET BASE WITH DOOR	W 700mm, D 805mm, H 915mm	BT8700-CD-LH
	LEFT HAND END	Incl. splashback 1130mm	
	CABINET BASE WITH DOOR RIGHT HAND END	Incl. low back 972mm	BT8700-CD-RH



PRODUCT	MODEL OPTIONS	DIMENSIONS	MODEL CODES
900MM BENCH TOP	CABINET BASE MODEL	W 900mm, D 805mm, H 915mm	BT8900-CB
	CABINET BASE WITH DOOR	Incl. splashback 1130mm	BT8900-CD
	LEG STAND MODEL	Incl. low back 972mm	BT8900-LS
	REFRIGERATED BASE MODEL		BT8900-RB



600MM BENCH TOP WITH SALAMANDER	CABINET BASE MODEL	W 600mm, D 805mm, H 915mm	BT8600S-CB
	CABINET BASE WITH DOOR	Incl. splashback 1130mm	BT8600S-CD
	LEG STAND MODEL	Incl. low back 972mm	BT8600S-LS



900MM BENCH TOP WITH SALAMANDER	CABINET BASE MODEL	W 900mm, D 805mm, H 915mm	BT8900S-CB
	CABINET BASE WITH DOORS	Incl. splashback 1130mm	BT8900S-CD
	LEG STAND MODEL	Incl. low back 972mm	BT8900S-LS
	REFRIGERATED BASE MODEL		BT8900S-RB



- Series Options**
- BT -** Standard splashback models
 - BTL -** Low back models
 - BTB -** Bold vitreous enamel colour front finish on standard splashback models
 - BTLB -** Bold vitreous enamel colour front finish on low back models

Check in for the Waldorf Electric Experience.

Our dealer showrooms are well resourced to give you a full run-down on the Waldorf 800 Series and Waldorf Bold electric models.

To book in for a demonstration or an introductory session at a Moffat test kitchen near you, please go to one of our websites:

Moffat Australia - moffat.com.au/book-demo

Moffat New Zealand - moffat.co.nz/book-demo



Service wherever you are.

The Moffat Technical Service Department provides 24/7 support and our network of authorised providers is strategically located for servicing outlying areas. Contact us directly on one of our toll-free numbers.

Moffat Australia - 1300 264 217
Moffat New Zealand - 0800 663 328



We've got your Back.

Our 2 year warranty is backed by unrivalled service and technical support, delivering peace of mind from the moment you start.





Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Telephone +61 3-9518 3888

Facsimile +61 3-9518 3833

vsales@moffat.com.au

New South Wales

Telephone +61 2-8833 4111

nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888

vsales@moffat.com.au

Queensland / Northern Territory

Telephone +61 7-3630 8600

qldsales@moffat.com.au

Western Australia

Telephone +61 8-9413 2400

wasales@moffat.com.au

New Zealand

moffat.co.nz

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 +64 9-574 3150

sales@moffat.co.nz

International

moffat.com

Moffat Limited

Rolleston

45 Illinois Drive

Izone Business Hub

Rolleston 7675

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

international@moffat.co.nz

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.

© Copyright Moffat Ltd
AN.W8S.B.01/24



Australia



New Zealand



International

an Ali Group Company



The Spirit of Excellence