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Your requested document is included below



The new Waldorf 800 Series.



 **Waldorf**<sup>®</sup>  
800 SERIES

A professional kitchen scene featuring a chef in a white uniform and tall hat. The chef is positioned in the center, facing left, and is holding a green vegetable. The kitchen is equipped with stainless steel countertops, a gas stove with black knobs, and various cooking utensils and pots. A semi-transparent grey banner is overlaid across the middle of the image, containing the text "The benchmark in performance reinvented." in white. The background shows a clean, organized kitchen environment with a range hood and hanging utensils.

The benchmark in performance reinvented.

The new Waldorf 800 Series continues the tradition of bullet proof 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



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



The new advanced performance open burner design gives the workhorse in your kitchen power to burn, while the addition of refrigerated bases gives you extra flexibility to have your kitchen just the way you want it.

 **Waldorf**<sup>®</sup>  
800 SERIES



Waldorf

Waldorf



### Your world is now flatter.

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 AISI304 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:

- More Cooktop options
- Heavy-duty, thermostatically controlled Griddles
- 80 and 120 litre Bratt Pans in gas or electric
- Target Tops – as individual units, or with oven ranges in gas or electric
- Griddle Toaster
- 600mm Fish Fryer, with various control options
- 1200mm Chargrill
- Refrigerated bases in 900 and 1200mm
- Open cabinet bases in 600, 900 or 1200mm
- Modular stainless steel preparation benches in 600, 900 and 1200mm

All 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.

Waldorf's new 28 MJ 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 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.

### 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.

### Heavy-duty pot supports.

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

### Simmer plates spread the heat.

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

### 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.

Now the power to create really is in your hands.





More power to design your own workspace.



Bench/Oven



Bench/Leg Stand



Bench/Cabinet



Bench/Refrigerated Base



Griddle/Cabinet



Griddle/Leg Stand



Griddle/Refrigerated Base



Griddle/Oven



## More tops and bottoms.

Need a fridge to go under that griddle? A gas cooktop with storage underneath? Are you desperate for extra bench space on top of that oven?

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

# Gas Chargrills

Powerful stainless steel burners are the engine room of the 800 series chargrills. Heavy-duty cast iron grates and radiants offer maximum heat to seal in the flavours of meats. The inclined position incorporates a flare reducing grate fin design, with grooves, to run grease into 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 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
- Joining caps





Gas Chargrill 600mm

Waldorf 8600 Series Chargrill.  
Available in Leg Stand model.

EH8600G-LS

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



Gas Chargrill 900mm

Waldorf 8900 Series Chargrill.  
Available in Leg Stand model.

EH8900G-LS

Dimensions:  
W 900mm, D 805mm, H 915mm  
Incl. splashback 1130mm



Gas Chargrill 1200mm

Waldorf 8120 Series Chargrill.  
Available in Leg Stand model.

EH8120G-LS

Dimensions:  
W 1200mm, D 805mm, H 915mm  
Incl. splashback 1130mm



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







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



Motonau 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.

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.



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](http://www.moffat.com.au) Moffat Australia or [www.moffat.co.nz](http://www.moffat.co.nz) Moffat New Zealand.

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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.



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Australia  
[www.moffat.com.au](http://www.moffat.com.au)  
New Zealand  
[www.moffat.co.nz](http://www.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](mailto:vsales@moffat.com.au)

New South Wales  
Telephone 02-8833 4111  
[nswsales@moffat.com.au](mailto:nswsales@moffat.com.au)

South Australia  
Telephone 03-9518 3888  
[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

Queensland  
Telephone 07-3630 8600  
[qldsales@moffat.com.au](mailto:qldsales@moffat.com.au)

Western Australia  
Telephone 08-9562 0263  
[jberent@moffat.com.au](mailto:jberent@moffat.com.au)

New Zealand  
Moffat Limited

Christchurch  
Telephone 03-389 1007  
[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

Auckland  
Telephone 09-574 3150  
[sales@moffat.co.nz](mailto:sales@moffat.co.nz)



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