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The new Waldorf 800 Series.



 **Waldorf**[®]
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 large metal pot is visible on the floor in the foreground. The background shows a clean, organized kitchen environment with a white tiled wall and a stainless steel range hood.

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**[®]
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

Fryers.

Waldorf Fryers have long set the benchmark in durability, performance and economy. The 800 Series builds on this reputation with a new range of fryers styled along the same clean lines as the other members of the Waldorf family. Available in 450 or 600mm single or twin pan versions. Gas units feature Waldorf's Fast Fri technology for directing more heat into the frying process, and for more efficient use of gas. All fryers are available in either mechanical or electronic controls. Electronic control models offer precise temperature control, two basket timers, and time and temperature digital display, providing optimum performance and usability.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Gas models feature the patented infra-red 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
- Joining caps



FN8120G



FN8127E



FN8224E



FN8226G



FN8127EE



FN8224EE

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

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



FN8130G



FN8130GE and FN8130GE-HPO



FN8130G-HPO

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 Power Output
infra red burner system

FN8130G-HPO
Electronic controls

FN8130GE-HPO
Digital display electronic controls

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

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

FastFri

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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 Moffat Australia or www.moffat.co.nz Moffat New Zealand.

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ISO 9001
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