

extensive range
leading brands
design & install

SAFE & SECURE
ONLINE SHOPPING

australia wide authorised catering equipment distributor

Visit Australia's leading Commercial Catering Equipment website for instant quotes on the major catering equipment brands at very competitive prices.

www.mvocateringsolutions.com.au

Showroom locations

MVO Services
3 Toonburra Street
Bundaberg QLD 4670
Ph (07) 4152 7277

MVO Services
5/85 Beach Road
Hervey Bay QLD 4655
Ph (07) 4194 0722

Your requested document is included below



The new Waldorf 800 Series.



 **Waldorf**®
800 SERIES

A chef in a white uniform and tall hat is working in a professional kitchen. The chef is seen from the side, focused on a task. The kitchen is equipped with stainless steel countertops, a gas stove, and various cooking utensils. The lighting is bright, highlighting the clean and organized environment.

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





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



Salamanders.

Waldorf Salamanders are designed for performance and user-friendly operation. Using dual infra-red burners they heat up fast and get the job done quickly. A new lever action rack system model enables height and tilt control without having to remove the rack from the Salamander.

Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Powerful 2 x 3kW elements or 2 x infra-red 13MJ burners
- Left and right hand heat control
- Wall mounting bracket
- Easy clean, installation and service

Options.

- Standard rack system
- Lever action rack adjustment system

Accessories.

- Branding kit includes one ribbed cast branding plate (fits both rack system models)





SN8200G

Gas Salamander 900mm

Waldorf 8200 Series Salamander. Suitable for bench or wall mounting.

SN8200G
Four position racking (flat or inclined)

SN8200GA
Lever action adjustable racking system. Four position (flat or inclined)

Dimensions:
W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm



SN8200GA



SN8200E

Electric Salamander 900mm

Waldorf 8200 Series Salamander. Suitable for bench or wall mounting.

SN8200E
Four position racking (flat or inclined)

SN8200EA
Lever action adjustable racking system. Four position (flat or inclined)

Dimensions:
W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm



SN8200EA

Ask for a detailed specification sheet on any of the Waldorf 800 Series Salamanders 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 Moffat Australia or www.moffat.co.nz Moffat New Zealand.

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 provide backup to outlying areas and a national toll free number enables immediate access to our service network.



 **Waldorf**[®]
800 SERIES



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

Australia
Moffat Pty Limited

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

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

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

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

Western Australia
Telephone 08-9562 0263
jberent@moffat.com.au

New Zealand
Moffat Limited

Christchurch
Telephone 03-389 1007
sales@moffat.co.nz

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



ISO9001
Quality
Management
Standard

Designed and manufactured by



ISO 9001
All Waldorf products are designed and
manufactured by Moffat using the
internationaly recognised ISO9001 quality
management system covering design,
manufacture and final inspection, ensuring
consistent high quality at all times.



In line with policy on continuous development and
improvement of products, Moffat Limited reserves
the right to change specifications and design
without notice.

Printed in New Zealand
© Copyright Moffat Ltd
Moffat 10/00-06/07M 8/05