

 **WALDORF**



Contents

Waldorf Continuum Overview	3	Gas Chargrills	40
Waldorf Cue	8	Electric Chargrills	43
Waldorf Bold	10	Gas and Electric Salamanders	46
What's New and What's Better	12	Gas and Electric Fryers	48
Let's Begin, Tops and Bottoms	20	Filtamax	53
Gas Cooktops	24	Gas and Electric Bratt Pans	54
Induction Cooktops	26	Gas and Electric Pasta Cooker	56
Electric Sealed Hobs	28	Induction Wok	58
Gas and Electric Oven Ranges	30	Chip Scuttle / Bain Marie	59
Induction Oven Range	32	Bench Tops and Bench Ends	60
Gas Target Tops	34	Product Section	62
Electric Solid Tops	36	Showrooms and Service	94
Gas and Electric Griddles	38	Our Environment	96



Waldorf Design
Strength and
Performance
Ethos lives on.



Waldorf Cue Island.



An Exciting New Aesthetic for the Modern World.

Waldorf Continuum Series will change the way you think about kitchen design. Grounded in the day-to-day demands for dependable performance, its rounded profiles and streamlined surfaces are a fusion of strength and architectural refinement.







The New Shape
of Performance.



An all-new curvaceous design defines Waldorf Continuum Series with an enduring presence that is sophisticated yet endlessly functional. Rounded edges and corners add a contemporary aesthetic, while full roll bullnose facings provide protection for the new curved edge control panels. Suite matched bench end options complete the look.

Front of Island Units left to right;
900mm Induction Cooktop on Open Base
900mm Electric Griddle Oven Range
600mm Bench Top on Cabinet Base
900mm Electric Griddle on Refrigerated Base
300mm Bench Top on Cabinet Base with Door
900mm Electric Chargrill on Cabinet Base with Doors
2 x Bench Ends



WALDORF **CUE -**

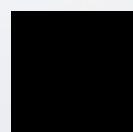
This is your
Colour cue.

A-la-carte chilli red cue line up, left to right;
450mm Gas Pasta Cooker
450mm Bench Top Leg Stand with Drawer
900mm Gas Cooktop Oven Range
900mm Gas Griddle on Refrigerated Base
600mm Gas Chargrill on Leg Stand
900mm Bench Top on Leg Stand with Salamander support
900mm Gas Salamander
450mm Single Pan Gas Fryer
450mm Bench Top on Cabinet Base



For a personalised expression, the Cue option lets you customise the control panel with vitreous enamel colour. When it's time to refresh the look of your kitchen, you can replace the panels with a different colour.

CUE -



BLACK



CHILLI RED



BURGUNDY

Cue is available in our standard bold colours. Further customisation is possible.



WALDORF **BOLD i**

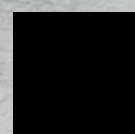
Make a bold decision.



Create a strong statement with the Bold range of colour options in black, chilli red or burgundy for all Waldorf Continuum Series units, including cabinet base doors and refrigerated bases. Baked on impervious vitreous enamel never fades, makes cleaning easier, and is the gold standard in wear and tear resistance.



BOLD



BLACK



CHILLI RED



BURGUNDY

The Bold range of colours are Black, Chilli Red and Burgundy.

Life is Grand on the Island.

Waldorf Continuum Series introduces a new 900mm Open Base for unimpeded access to cookware storage.

Create a more streamlined look and prevent buildup of debris underneath the units with new modular kick panel accessory.

The 900mm Target Top delivers continuum of heat for instantaneous recovery and temperature control.

450mm single and twin pan electric Fryers are suite matched with a low back.

New 900mm 6 zone Induction Cooktop features 6 x 2.5kW zones.

Suite matched infill Bench Tops, selected bases now with a GN 1/1 drawer option.





Waldorf Continuum's full roll bullnose protects curved control panels. Rounded cabinet and drawer handles add to the aesthetic.

Cabinet Bases are available with or without doors and can be converted between the two.

Suite matched Refrigerated Base with 2 GN 1/1 drawers.



Gas Cooktops with new open burners and burner venturi tubes that can be removed entirely for easy cleaning.

A master of continuous production, the Pasta Cooker is built for speed.

The 20mm solid Griddle plate spreads heat evenly across the entire surface.

Lifting handles on the Electric Chargrill provide easier access to the water pan below.

Your kitchen. Your call.

A re-designed modular system lets you make changes to the style and functionality of your kitchen. Easily add or remove cabinet doors, swap out low backs and high backs, or upgrade control panels when it's time for a change of colour. Just some of the ways Waldorf Continuum Series empowers you to move with the times.



Food Production Kitchen.



This is Waldorf Continuum.

New 2mm 304 grade stainless steel surfaces and rounded bullnose enhancing the overall work space.



Standard 60mm low back configuration on all units creates a more streamlined perspective across islands and line ups. (High back versions are 215mm)



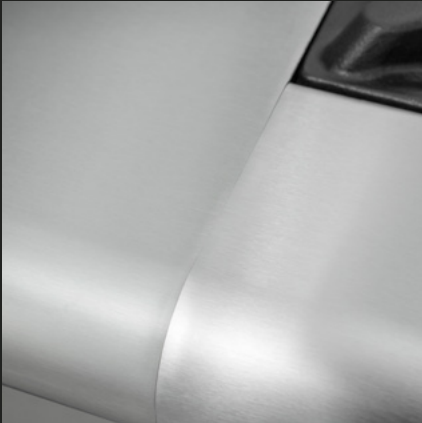
The rounded bullnose Bench End can be added to the line up to complete the Continuum look.



New cast iron top caps for high and low back options are removable for easier cleaning.

Waldorf has always meant power and strength you can count on, heavy duty equipment built for the pressure of real kitchens. Waldorf Continuum Series builds directly on that foundation, matching the same robustness with refined finishes and considered design.

New hygienic edge jointing system for a sealed connection between units helps prevent food traps and eases cleaning.



New control knob and bezel design for improved functionality.



Pressed shelf pan runners are formed into the stainless steel for easier sliding and hygienic cleaning.



Cabinet bases are available with or without doors and can be converted between the two.



New modular kick panel accessory, plinth mount interface kits also available.



New full width 70mm recess at the rear of all models makes room for gas and electrical service connections.

Building on a Legacy of Dependability.

Continuum Series takes Waldorf's performance to a new level, engineered for what comes next. New technology works alongside re-specified detailing, heavier-gauge stainless steel and tighter tolerances, across the range. The result pushes build quality and performance further, built on everything food professionals have come to expect from Waldorf.



Waldorf Continuum Series is the culmination of a comprehensive rethink that sets a new benchmark in performance, versatility, and good looks. New technology and clever design have been applied across an expanded range to provide today's food professionals with even more creative possibilities.



A new 900mm 6 zone Induction Cooktop with six 2.5kW heat zones has been added to the range for handling more pans during peak service.



The 900mm Induction Range with twin fan convection oven – a veritable powerhouse with a gentle touch.



Our GN1/1 and GN2/1 refrigerated bases with suite matched curved drawer handles can be colour matched when choosing Waldorf Continuum Bold.



Easy access air filters on Induction models keeps vapour, grease, and dust away from the electronics.



New open burner design features a vitreous enamelled cast iron burner caps and bowl with removable burner venturi tube for easier cleaning.



If you need a Bench Top in your line up, we've added an optional GN compatible drawer on 450mm, 600mm and 900mm bases.





Now you're ready for the Future of Food Service.

Waldorf Continuum Series embodies everything you've come to expect from Waldorf and more.

An expanded electric line up, more bases, and a wide choice of infill Bench Tops and drawers, means endless options for configuring tops and bottoms.



Any top. Any base.



Cabinet Base

New press-formed shelf / pan runners (no more racks / rack kits). All models available with or without doors and can be converted between the two.



Leg stand

Constructed with a new seamless one-piece 1.2mm stainless steel base for improved hygiene. Includes a new base tray backstop and GN pan compatible drawer option*.



Cabinet Base with Doors

New press-formed shelf / pan runners (no more racks / rack kits) and suite matched handles create a streamlined look.



Open Base

Our new hygienic design 900mm Open Base. Press-formed shelf / pan runners and includes a removable mid shelf. The Open Base does not support cabinet doors.



Refrigerated Base

Designed to integrate perfectly into the Continuum Series suite, the range now includes a 900mm and 1200mm base for Gas Chargrills. Now available in Bold vitreous enamelled finish.



Oven Range

The work horse of the kitchen, Oven Ranges are available in gas and electric, static or convection under Cooktops, Griddles, Target Tops and Solid Tops. Induction Range is a Convection Oven.



Bench Top

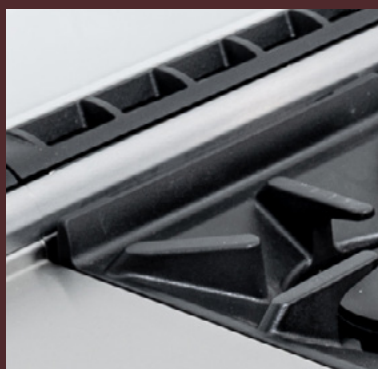
Finished with heavy duty 2mm 304 stainless steel our Bench Tops fit in seamlessly to any cooking line up or island suite.



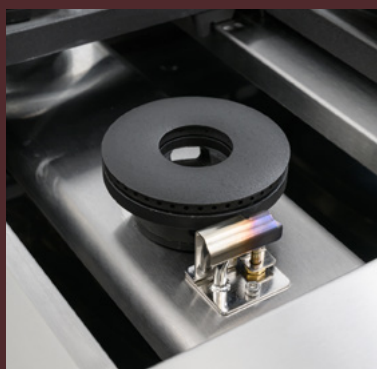
Bench Top with Drawer*

We've added an optional GN compatible drawer to most Waldorf Continuum Series bases.

** Drawers are available as upgrade kits (branch or field) and are available on all 450mm, 600mm and 900mm bases.*



Raised backstop at the rear of cooktop prevents overheating.



Pilot burners and flame failure as standard.



New control knob and bezel design.

Superior Fire Power.

With 28MJ on demand, Waldorf Continuum Series Gas Cooktops give you precise heat control across the entire spectrum – from high to low heat/simmer.

New open burner design features vitreous enamelled heavy duty cast iron burner caps and bowl, and a removable cast iron burner venturi tube for easier cleaning. Pilot burners with flame failure are now standard, while vitreous enamelled pot stands with raised fingers allow easy movement of cookware across the cooking surface. A raised backstop at the rear of the cooktop prevents overheating of the low or high back splashback.

Gas Cooktops

300mm, 600mm, 900mm, 1200mm

Simplicity of operation and augmented performance are the key features that define the Waldorf Continuum range of Gas Cooktops.

Available with suite matching base options and adjustable feet as standard.

Gas Cooktop Standard Features

- Heavy duty construction
- 28MJ rated open burners
- 2, 4, 6 or 8 burner cooktop configuration
- Pilot burners with flame failure as standard
- Vitreous enamelled cast iron burner caps and bowl
- Cast iron burner venturi tube, removable for easy cleaning
- New design vitreous enamel pot stands for improved performance
- Heavy duty control knobs
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Updated 300mm, 600mm, 900mm convertible griddle plates
- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm model)
- Refrigerated Base (900mm, 1200mm models)

Accessories

- New modular kick panels
- Castor or plinth mounting





More Induction Options.

The expanded line up of Waldorf Continuum Series 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 top and powerful new options of 3.5kW and 5.0kW, and new 300mm modular 2.5kW induction, 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.





New 900mm Induction Cooktop with 6 x 2.5kW round induction zones.

Induction Cooktops

450mm, 600mm, 900mm

Induction Cooktops can be supplied with suite matching modular bases and adjustable feet as standard.

Various configurations of cooktop are available with round and full area induction zones.

New to Waldorf Continuum Series are 300mm modular induction zone in 2.5kW - 450mm with two zones, 600mm with four zones and 900mm with six zones. Perfect for handling more pans during peak service.

Induction Cooktop Standard Features

- Heavy duty construction
- Automatic pan detection switches the induction zone off when a pan is removed
- 3.5kW and 5kW available in 2 zone 450mm, and 4 zone 900mm widths

- New 2.5kW induction available in 2 zone 450mm, 4 zone 600mm and 6 zone 900mm widths
- Heavy duty control knobs
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm model)
- Refrigerated Base (900mm model)

Accessories

- New modular kick panels
- Castor or plinth mounting



Sealed for Service.

Waldorf Continuum Series Electric Sealed Hob Cooktops take the classic hot plate and rebuild it for hygiene and precision.

Sealed cast iron 2.6kW elements keep boilovers and spills contained to the stainless steel surface, ready to wipe away at the end of service, while refined temperature control keeps every element accurate from first order to last.

Electric Sealed Hob Cooktops 300mm, 600mm and 900mm

Sealed Hob Cooktop Standard Features

- Heavy duty construction
- 2.6kW 220mm square cast iron hot plate elements
- Six heat control settings
- Heavy duty control knobs
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm models)
- Refrigerated Base (900mm models)

Accessories

- New modular kick panels
- Castor or plinth mounting





G A S



ELECTRIC

Continued Performance.



The Waldorf Continuum Oven Ranges offers a number of gas and electric options designed to meet the varying demands of commercial kitchens.

Gas and Electric, Static or Convection Oven Ranges

600mm, 900mm and 1200mm

Down below, both Gas and Electric Ovens feature cast iron sole plates for even heat distribution, and faster recovery. Heavy duty motors and circulation fans in the convection ovens enable reduced cooking times and lower temperatures.



All Waldorf Oven Ranges start with a heavy duty galvanised steel chassis. All oven liners are fully welded and vitreous enamelled.

Gas Ranges Standard Features

- Heavy duty construction
- 28MJ rated open burners
- 4, 6 or 8 burner Cooktop configuration
- Pilot burners with flame failure standard
- Vitreous enamelled cast iron burner caps and bowl
- Cast iron burner venturi tube, removable for easy cleaning
- New design vitreous enamel pot stands for improved performance
- Heavy duty control knobs
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Removable press fit oven seal
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Electric Ranges Standard Features

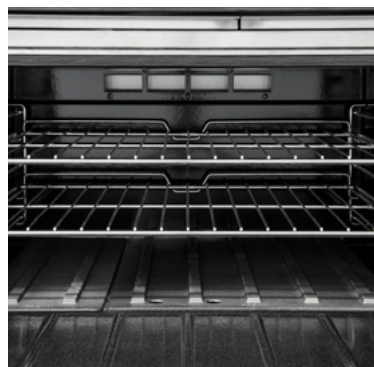
- Heavy duty construction
- 2.6kW 220mm square cast iron hot plate elements
- 4 or 6 hot plate size configuration.
- Six heat control settings
- Heavy duty control knobs
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Removable press fit oven seal
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Accessories

- New modular kick panels
- Castor or plinth mounting



Cast iron sole plates.



Generous crown height.



Removable push in oven seal.

The Power Station is Here.

The Continuum Series 900mm Induction Range with Convection Oven is a veritable powerhouse that food service professionals have long been waiting for.

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

Induction Range Convection Oven 900mm

Up top on the 900mm Induction Range, you have a choice of various combinations of four full area or round cooking zones in 3.5kW or 5kW induction hob.

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 450mm wide Induction zones 3.5kW and 5kW (900mm)
- 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
- Cool touch stainless steel door handle
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Accessories

- New modular kick panels
- Castor or plinth mounting



All Waldorf Continuum Series Induction Oven Ranges start with the same heavy duty galvanised steel chassis. All oven liners are fully welded and vitreous enamelled. Dual circulation fans ensure an even cook on delicate items, and welded frame doors ensure durable performance.



Full area 5kW induction zones models.



Twin fans distribute the heat for even the most delicate items.



Stability of the drop down door is ensured with heavy duty hinges.



The Multi-task Master.

The 900mm Target Top delivers powerful heat recovery and temperature control thanks to its high output, dual ring cast iron burner and super heavy duty target top casting. A burner box lined with 50mm refractory ceramic blocks ensures outstanding thermal efficiency. High boiling / searing on the central ring and on the outer edges providing a lower heat for gentle rolling simmer.

Gas Target Top 900mm

Gas Target Tops can be supplied with suite matching modular bases and adjustable feet as standard. The Gas Target Top Oven Range is available in static and convection, gas or electric.

Gas Target Top Standard Features

- Heavy duty construction
- 45MJ dual ring cast iron burner
- Flame failure protection and continuous pilot burner
- Top plates and removable centre with spill protection design
- Heavy duty control knobs

Options

- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm model)
- Refrigerated Base (900mm model)

Gas Target Top Oven Range includes –

- GN 2/1 6.5kW electric static or convection oven
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Accessories

- New modular kick panels
- Castor or plinth mounting



The burner box is lined with 50mm refractory ceramic blocks.



Heat is delivered through a 45MJ dual ring, cast iron burner, with single control.



In the zone.

The Waldorf Continuum Series Electric Solid Top 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 900mm Solid Top has four zones, the new 450mm Solid Top has two zones. Independent heat control for each zone.

Electric Solid Top

450mm and 900mm

Electric Solid Top Standard Features

- Heavy duty construction
- 900mm 10.8kW solid hot plate
 - 780mm x 570mm cooking area
 - Four independent heating zones (2.7kW)
- 450mm 5.4kW solid hot plate
 - 300mm x 570mm cooking area
 - Two independent heating zones (2.7kW)
- 16mm thick 16Mo3 chrome moly steel plate
- Heavy duty control knobs

Options

- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm model)
- Refrigerated Base (900mm model)

Electric Solid Top Oven Range includes –

- GN 2/1 6.5kW electric static or convection oven
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Accessories

- New modular kick panels
- Castor or plinth mounting





G A S



ELECTRIC



Griddle Power.

Waldorf Continuum Series Gas and Electric Griddles offer precise temperature control and enable maximum heat retention and distribution across a 20mm solid plate.

They are available in machine finished mild plate steel, or the mirror chromed plate finish for easier cleaning and superior heat transfer. They also offer a choice of smooth or ribbed surfaces, or both.



Gas and Electric Griddles

450mm, 600mm, 900mm, 1200mm

Gas and Electric Griddles are supplied with suite matching modular bases. Gas Griddle Oven Ranges are available in 900mm and 1200mm widths, Electric Griddle Oven Ranges are 900mm. All Griddle Ovens are electric and available in static and convection.

Griddle Standard Features

- Heavy duty construction
- Thermostatic control
- 20mm thick machined top plates
- Full pilot and flame failure protection
- Top weld sealed plates
- Stainless steel grease drawer
- Heavy duty control knobs

Options

- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm model)
- Refrigerated Base (900mm, 1200mm models)

Griddle Oven Range includes –

- GN 2/1 6.5kW electric static or convection oven
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service



Options

- Choice of griddle surface – smooth, ribbed, or both
- Mirror chromed plate

Accessories

- New modular kick panels
- Castor or plinth mounting



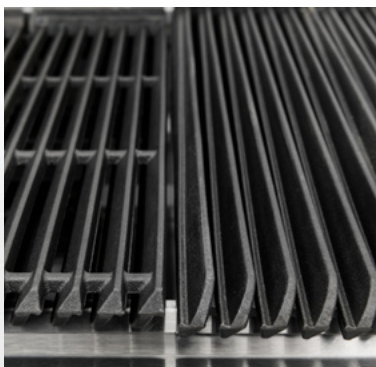
Choice of griddle surfaces, smooth, ribbed and mirror chromed plate.



Generously sized grease channel and grease chute.



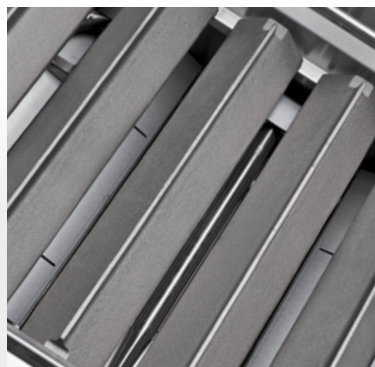
Easily accessible high capacity stainless steel grease drawers.



Heavy duty reversible grates for level or inclined use.



Powerful 33MJ/hr stainless steel burners per 300mm section.



Lift out grates, radiants and baffles for cleaning.



Now we're cooking.

Waldorf Continuum Series Gas Chargrills carry on a long and distinguished service record with new features including a Refrigerated Base option for the 900 and 1200mm models, low back or the high back option, and optional drop on griddle plates in widths of 300mm, 450mm, and 600mm.

1200mm Gas Chargrill now available
on a Refrigerated Base





Gas Chargrills

450mm, 600mm, 900mm, 1200mm

Powerful stainless-steel burners with heavy duty cast iron grates and radiants are designed to deliver maximum heat right to the edge of the cooking surface.

The inclined grate position incorporates a flare reducing grate fin design with grooves to run grease into a front collection channel. Interchangeable 300mm, 450mm and 600mm drop on griddle sections add searing and grilling versatility.

Gas Chargrill Standard Features

- Heavy duty construction
- Reversible heavy duty top grates
- Inclined position to reduce flare and enhance grease run
- 33MJ/hr stainless steel burners per 300mm section
- Flame failure protection with continuous pilot burner
- Lift out grates, radiants and baffles for cleaning
- Heavy duty control knobs
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Interchangeable drop-on griddle plates
- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm model)
- Refrigerated Base (900mm, 1200mm models)

Accessories

- New modular kick panels
- Castor or plinth mounting



A grease channel along the base of each grill fin allows cooking juices to run off during inclined use.



Interchangeable drop-on griddle plates extend work surface use.



Now available on Gas Chargrills the GN 1/1 and GN 2/1 refrigerated bases.

Here's the Sizzle.

All new Electric Chargrills in 600 and 900mm widths bring the tradition and authentic flavours of chargrilling.





Electric Chargrills

600mm and 900mm

Searingly fast heat up times, uniform temperatures across the entire grill, and direct cooking on the elements for instant heat transfer and even caramelisation make these a game changing addition when it comes to chargrilling consistency.

A water pan located underneath the chargrill element adds moisture to the cooking process and reduces flare ups by trapping the grease for removal. The element is hinged with lifting handles for easy cleaning.

Cleaning the chargrill is a simple matter of turning the control knob to the marked 'CLEAN' position to heat the elements for an easy brush off any debris.

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 (600mm) / 13.4kW (900mm) heating elements
- Separate left and right heat zones
- Heavy duty control knobs
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand
- Open Base (900mm model)



Use lifting handle for easy access to the water pan below.



The hinged element has a holding stand to keep it in place for adding water, draining and cleaning.



Generous sized draining outlet with safety feature to prevent over filling.



Use the water pan to add moisture, and also flavour with herbs and oils.



Generous sized water collection pan avoids spills and makes emptying the water pan easy.



For cleaning the elements simply turn the control knob to the marked 'CLEAN' position.

Accessories

- New modular kick panels
- Castor or plinth mounting





The Finisher.

Waldorf Continuum Series Gas and Electric Salamanders are the dependable choice for meeting the intense production demands of a professional kitchen.

Faster production is achieved with high-speed infrared gas burners and ultrarapid electric elements that heat up instantly and use less energy in directing more heat to the cooking surfaces.

Both gas and electric options can accommodate a Gastronorm GN 1/1 tray.



Gas and Electric Salamanders

600mm and 900mm

Adjustable Ultrarapid Electric Salamanders 600mm Standard Features

- 4kW element
- 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
- Two independent cooking areas
- Insulated on external surfaces and handle for operator safety
- Open on 3 sides allowing easy loading
- Wall mounting bracket option
- Easy clean

Contact version

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



Gas and Electric Salamanders 900mm Standard Features

- Heavy duty construction
- Powerful 2 x 3kW elements or 2 x 15.5MJ infrared burners
- Standing pilot with flame failure on gas models
- Left and right hand heat control
- Wall mounting bracket
- Easy clean, installation and service
- Bottom collection tray

Accessories

- Branding plate



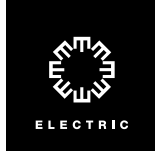
High-speed infrared burners heat up rapidly.



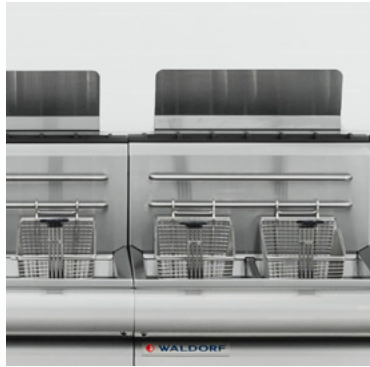
Four position racking (flat or inclined).



Infrared tungsten heating elements protected by a glass plate.



Basket rails for easier draining, electric low back baskets have adjusted hook placement.



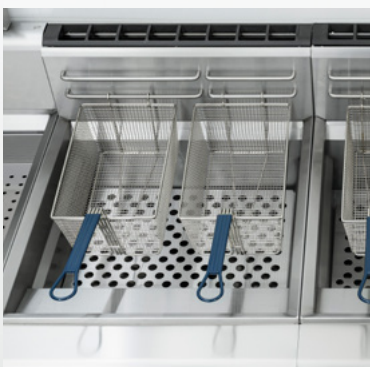
Fryers come standard with removable wall shields to help protect from heat.



Easy clean open pans with removable basket support.



Unique gas fryer tank design.



Single pan 600mm fryers fit two large baskets or three regular.



450mm electric fryers available as a low back model.



Speak Volumes.

Whatever the scale of your operation, Waldorf Continuum Series Fryers set a new benchmark in durability, speed, and recovery.

All Fryers now have a raised rim that sits 15mm above the top surface to prevent spillage into the fryer tank from adjacent units.

All are available with either mechanical or digital controls. Digital control models offer precise temperature control with three product timers, as well as time and temperature digital display. Twin pan models have independent digital controls for each pan and six product timers.

Fryer line up. Units left to right;
450mm Bench Top on Cabinet Base with Drawer and Door
450mm Electric Chip Scuttle Pan
600mm Single Pan Gas Fryer
450mm Single Pan Gas Fryer
450mm Twin Pan Gas Fryer
450mm Bench Top on Leg Stand
600mm Electric Griddle on Leg Stand
900mm Bench Top on Refrigerated Base
2 x Bench Ends



Gas Fryers

400mm, 450mm, 600mm

Waldorf Continuum 400mm single pan Gas Fryers provide compact width and capable performance, with the benefits of an open pan, deep cool zone, high performance U-burners, and frying simplicity.

450mm single and twin pan Gas Fryers feature renowned easy clean open pans, deep cool zones, with dual infrared burners (no electric supply need), proven frying performance.

600mm Gas Fryer single pan for larger frying area capacity applications, with 3 basket capacity.

For high volume operations, the High-Performance Output (HPO) Fryers can increase production to 50kg/hr. Superior recovery times are achieved with a blower system that pushes greater volumes of air and gas through specially designed ceramic fibre burners. More heat is absorbed by the oil, resulting in lower flue exhaust temperatures and lower production costs per kilo.

Gas Fryers Standard Features

- Heavy duty construction
- Open pan with deep cool zone
- Mechanical thermostat 400mm
- Precision thermostat temperature control 450mm and 600mm
- 32mm drain valve
- Stainless steel exterior
- Fully modular
- Baskets and lids included
- Easy clean, installation and service

Capacity and power

- 400mm Single Pan Gas Fryer
18L oil capacity, 110MJ U-burners
- 450mm Single Pan Gas Fryer
20L oil capacity, 90MJ Infrared burners
- 450mm Twin Pan Gas Fryer
26L oil capacity (2 x 13L), 90MJ Infrared burners
- 600mm Single Pan Gas Fryer
30L oil capacity, 90MJ Infrared burner system
- 600mm Single Pan HPO Gas Fryer
30L oil capacity, 140MJ Infrared blower burner system

Options

- Digital controls models available with 450mm and 600mm
- Waldorf Filtamax Filtration System
- Extra baskets



More in the Tank.

Waldorf Continuum Electric Fryers are available in 450mm and 600mm.

The 600mm single pan options are designed for high production applications and can accommodate three standard baskets or two large. Twin models offers 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.





Electric Fryers

450mm, 600mm

Available as 450mm low back, 450mm and 600mm high back models. All electric fryers are available in single and twin pan configuration, and digital control option.

Low back 450mm electric fryers feature internal mounted heating elements for clean suite matching in low back cooking suites.

High back 450mm and 600mm electric fryers feature swing out elements for maximum performance and maximum pan cleaning ease.

Single pan 600mm electric fryers are designed for high production and for large frying area applications, they accommodate three standard baskets or two large. Twin pan fryers feature two large baskets.

Electric Fryers Standard Features

- Heavy duty construction
- Electronic thermostat

- Easy clean stainless steel open pan
- Insulated on external surfaces and handle for operator safety
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Capacity and power

- **450mm Low Back Electric Fryer**
24L oil capacity, Single Pan 17kW / Twin Pan 14kW (2 x 7kW) heating elements
- **450mm High Back Electric Fryer**
24L oil capacity, Single Pan 17kW / Twin Pan 17kW (2 x 8.5kW) swing out heating elements
- **600mm High Back Electric Fryer**
35L oil capacity, Single Pan 22kW / Twin Pan 22kW (2 x 11kW) swing out flat bar heating elements

Options

- Digital controls models with electronic temperature display, 3 basket cook timers and melt cycle control
- Waldorf Filtamax Filtration System
- Extra baskets

Filtamax.

Waldorf Filtamax is a fully integrated filtration system, designed to fit in the unused space beneath the Waldorf Gas and Electric Fryers.

Moisture, fatty acids and food residue spoil the taste of fried food by contaminating the oil in which food is cooked. Filtamax removes these 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.

All Filtamax filters are mobile and can be used to filter fryers other than Waldorf, as long as the cooking oil capacity of the fryer does not exceed the recommended Filtamax oil capacity.

Filtamax Standard Features

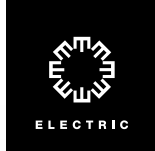
- Heavy duty construction
- Powerful reversible 1/3 HP pump
- Reusable filter bag
- Mounted on two fixed and two swivel castors
- Rigid delivery hose with heavy duty insulated handle
- Easy clean, installation and service

Options

- Additional reusable filter bags
- Carbon pad upgrade kit
- Drain adaptor kit
- Drain extension kit

Designed to fit in the unused space beneath the fryer.





Do the Numbers.

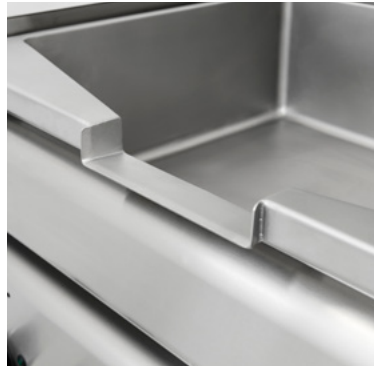
Waldorf Continuum Series tilting Bratt Pans in gas or electric are built for high volume production and are a major step up in hygiene.

New features include seamless front panelling, a hygienic double skin lid, and an integrated hidden lid hinge system, all designed to prevent food traps and buildup of debris.





Hygienic double skin lid with water fill spout access.



Large capacity pouring spout.



New integrated hidden lid hinge system keeps food and debris out.

Gas and Electric Bratt Pans 900mm and 1200mm

Manually operated or electric tilting mechanism, 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 construction
- Manually operated tilting mechanism
- Heavy duty lid and hinge system
- Galvanised steel chassis
- Full stainless steel pan with 2mm pan body
- 12mm thick stainless steel even heat pan base
- Large capacity pouring spout
- Heavy duty control knobs with guard rail protection
- Thermostatic control
- Over temperature safety cut-out
- Fold away handle on manual pan tilt
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Electric power tilting mechanism

Accessories

- New modular kick panels
- Castor or plinth mounting

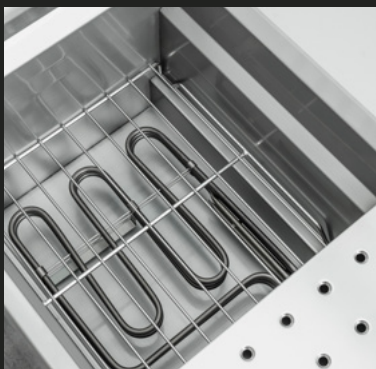


External to the pan and the lid edge the run-off channel captures condensation.





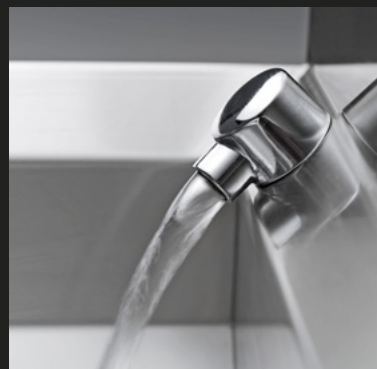
Pasta Perfection.



Outstanding heat recovery from low to high heat settings.



Fine adjustment water faucet for pan filling.



Starch-skimming system for constant water freshness.

Fully modular and built for speed the Waldorf Continuum Series Pasta Cooker is the master of continuous pasta production.

Gas and Electric Pasta Cookers 450mm

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.

All Pasta Cookers now have a raised rim that sits 15mm above the surface of the line up to prevent spill over from neighbouring units.

Pasta Cookers Standard Features

- Heavy duty construction
- Unique pan design (gas)
- 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
- 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
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Five stainless steel noodle baskets and fitted plate

Accessories

- New modular kick panels
- Castor or plinth mounting

Use your Noodle.

Easily convert your Pasta Cooker by adapting with five stainless steel rounded noodle baskets and fitted plate.



Hinged basket drain stand.



Five noodle basket option for fusion cooking.



Removable fitted plate to support noodle baskets.

A Fusion of Traditions.



Designed for smaller scale food service applications, the Induction Wok brings an Asian influence to western style cooking.

Induction Wok

450mm

Available in 3.5kW and 5.0kW Induction Wok zone.

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
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

Options

- Bench Mounted
- Cabinet Base
- Cabinet Base with Doors
- Leg Stand

Accessories

- New modular kick panels
- Castor or plinth mounting



Air filters on Induction models protect the electronics.

Hot to Go.

Always prepared and ready to serve. These quick serve options are designed specifically for fast service operations.



Electric Chip Scuttle Pan 450mm

Chip Scuttle Pan 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

Accessories

- New modular kick panels
- Castor or plinth mounting



Electric Bain Marie 450mm

Bain Marie Standard Features

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

Options

- Cabinet Base
- Cabinet Base with Doors
- Leg Stand

Accessories

- New modular kick panels
- Castor or plinth mounting

Make Space.

Finished with heavy duty 2mm 304 stainless steel, Waldorf Continuum Series Bench Tops fit in seamlessly to any cooking line up or island suite when you need more room to create.

Bench Tops

200-1200mm

Available in 200mm, 300mm, 450mm, 600mm, 900mm and 1200mm widths, Bench Tops provide options for extra work area, storage, or refrigeration. The 600mm 900mm Bench Tops are available with Salamander support stands.

Bench Top Standard Features

- Heavy duty construction
- 4.0mm thick compound work surface
 - 2.0mm heavy duty 304 grade stainless steel top
 - 2.0mm galvanised steel backing
- Mounted on suite matched cabinet base

Bench Top options depending on width

- Cabinet Base
- Leg Stand
- Cabinet Base with Doors
- Open Base (900mm)
- Refrigerated Base (900mm, 1200mm)
- Drawers available in 450mm, 600mm, 900mm widths
- Accessories
 - New modular kick panels
 - Castor or plinth mounting



Hygienic new one piece shelf on the Leg Stand has an added back stop.



Cabinet Bases can have doors added in the field.



A removable shelf is included for the 900mm Open Base and 600mm Cabinet Base.



Complete the Look.

Bench Ends

Bench ends in left and right-hand configuration can be fitted easily to all units, including leg stand models, and are also available in the Bold range of vitreous enamel colours.

WALDORF C O N T I N U U M

Modular Heavy Duty Cooking Equipment



G A S

Waldorf Gas Cooking Equipment

Gas Cooktops	63
Gas Cooktop Oven Ranges	64
Gas Target Tops	65
Gas Target Top Oven Ranges	66
Gas Griddle Cooktops	67
Gas Griddle Oven Ranges	68
Gas Chargrills	69
Gas Salamander	70
Gas Fryers	71
Gas Tilting Bratt Pans	73
Gas Pasta Cooker	73



E L E C T R I C

Waldorf Electric Cooking Equipment

Electric Induction Cooktops	74
Electric Induction Oven Range	77
Electric Sealed Hob Cooktops	79
Electric Sealed Hob Oven Ranges	80
Electric Solid Tops	81
Electric Solid Top Oven Ranges	81
Electric Griddle Cooktops	82
Electric Griddle Oven Ranges	83
Electric Chargrills	84
Electric Salamanders	85
Electric Fryers	86
Filtamax	88
Electric Tilting Bratt Pans	88
Electric Pasta Cookers	89
Electric Induction Wok	89
Electric Chip Scuttle	90
Electric Bain Marie	90
Bench Tops	91
Bench Ends	93

Standard models are pictured



Gas Cooktops



RN8200GL-CB

300mm

Waldorf 8200 Series
2 x Burner Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



RN8200GL
RN8200GH



RN8203GL
RN8203GH

Dimensions

Bench models

W 300mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 300mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



RN8400GL-CB

600mm

Waldorf 8400 Series
4x Burner Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



RN8400GL
RN8400GH



RN8403GL
RN8403GH



RN8406GL
RN8406GH

Dimensions

Bench models

W 600mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 600mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



RN8600GL-CB

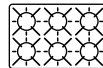
900mm

Waldorf 8600 Series
6 x Burner Cooktop

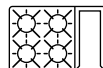
Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

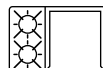
Model Codes



RN8600GL
RN8600GH



RN8603GL
RN8603GH



RN8606GL
RN8606GH



RN8609GL
RN8609GH

Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

CO-CUE

Vitreous enamel colour applied to
control panels

BO-BOLD

Vitreous enamel colour applied to
control and front panels



The Cue and Bold range of vitreous enamel
colours are Black, Chilli Red and Burgundy



Gas Cooktops



RN8800GL-CB

1200mm

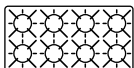
Waldorf 8800 Series

8 x Burner Cooktop

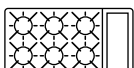
Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

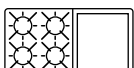
Model Codes



RN8800GL
RN8800GH



RN8803GL
RN8803GH



RN8806GL
RN8806GH



RN8809GL
RN8809GH

Dimensions

Bench models

W 1200mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Standard models are pictured

Gas Oven Ranges



RN8410GL

600mm

Waldorf 8410 Series

4 x Burner Cooktop Oven Range

Model Options



G - Gas Static Oven

Model Codes



RN8410GL
RN8410GH



RN8413GL
RN8413GH



RN8416GL
RN8416GH

Dimensions

All models

W 600mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



RN8610GL

900mm

Waldorf 8610 Series

6 x Burner Cooktop Oven Range

Model Options



G - Gas Static Oven

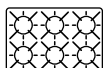
GE - Electric Static Oven



GC - Gas Convection Oven

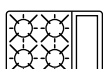
GEC - Electric Convection Oven

Model Codes



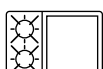
RN8610GL

RN8600GH



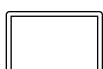
RN8613GL

RN8613GH



RN8616GL

RN8616GH



RN8619GL

RN8619GH

Dimensions

All models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



RN8810GL

1200mm

Waldorf 8810 Series

8 x Burner Cooktop Oven Range

Model Options



G - Gas Static Oven

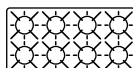
GE - Electric Static Oven



GC - Gas Convection Oven

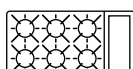
GEC - Electric Convection Oven

Model Codes



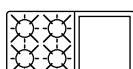
RN8810GL

RN8810GH



RN8813GL

RN8813GH



RN8816GL

RN8816GH



RN8819GL

RN8819GH

Dimensions

All models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



RN8820GL

1200mm

Waldorf 8820 Series

8 x Burner Cooktop Double
Oven Range

Model Options



G - Gas Static Oven

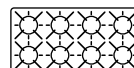
GE - Electric Static Oven



GC - Gas Convection Oven

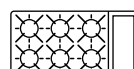
GEC - Electric Convection Oven

Model Codes



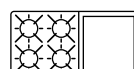
RN8820GL

RN8820GH



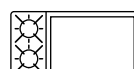
RN8823GL

RN8823GH



RN8826GL

RN8826GH



RN8829GL

RN8829GH

Dimensions

All models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

C0-CUE

Vitreous enamel colour applied to
control panels

B0-BOLD

Vitreous enamel colour applied to
control and front panels



The Cue and Bold range of vitreous enamel
colours are Black, Chilli Red and Burgundy



Gas Target Top



RN8100GL-CB

900mm

Waldorf 8100 Series
Target Top

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes

RN8100GL
RN8100GH

Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

Gas Target Top Oven Range



RN8110GL

900mm

Waldorf 8110 Series
Target Top Oven Range

Model Options

-  G - Gas Static Oven
GE - Electric Static Oven
-  GC - Gas Convection Oven
GEC - Electric Convection Oven

Model Codes

RN8110GL
RN8110GH

RN8110GEL
RN8110GEH

RN8110GCL
RN8110GCH

RN8110GECL
RN8110GECH

Dimensions

All models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

Standard models are pictured

Gas Griddle Cooktops



GP8450GL-CB

450mm
Waldorf 8450 Series
Griddle Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



GP8450GL
GP8450GH



GP8450GLCR
GP8450GHCR

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

c0-CUE -

Vitreous enamel colour applied to control panels



GP8600GL-CB

600mm
Waldorf 8600 Series
Griddle Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



GP8600GL
GP8600GH



GP8600GLCR
GP8600GHCR

Dimensions

Bench models

W 600mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 600mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

B0-BOLD ■

Vitreous enamel colour applied to control and front panels



GP8900GL-CB

900mm
Waldorf 8900 Series
Griddle Cooktop

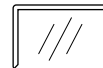
Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

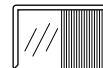
Model Codes



GP8900GL
GP8900GH



GP8900GLCR
GP8900GHCR



GP8900GLCR5
GP8900GHCR5

Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy



Gas Griddle Cooktops



GP8120GL-CB

1200mm

Waldorf 8120 Series
Griddle Cooktop

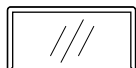
Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes



GP8120GL
GP8120GH



GP8120GLCR
GP8120GHCR



GP8120GLCR4
GP8120GHCR4

Dimensions

Bench models

W1200mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Gas Griddle Oven Ranges



GP8910GEL

900mm

Waldorf 8910 Series
Griddle Cooktop Oven Range

Model Options



GE - Electric Static Oven



GEC - Electric Convection Oven

Model Codes



GP8910GEL
GP8910GEH



GP8910GELCR
GP8910GEHCR



GP8910GELCR5
GP8910GEHCR5

Dimensions

All models

W 600mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



GP8121GEL

1200mm

Waldorf 8121 Series
Griddle Cooktop Oven Range

Model Options



GE - Electric Static Oven

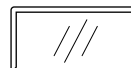


GEC - Electric Convection Oven

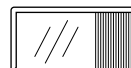
Model Codes



GP8121GEL
GP8121GEH



GP8121GELCR
GP8121GEHCR



GP8121GELCR4
GP8121GEHCR4

Dimensions

All models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Standard models are pictured

Gas Chargrills



CH8450GL-CB

450mm
Waldorf 8450 Series
Gas Chargrill

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



CH8450GL
CH8450GH

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 300mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

C0-CUE

Vitreous enamel colour applied to control panels



CH8600GL-CB

600mm
Waldorf 8600 Series
Gas Chargrill

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



CH8600GL
CH8600GH

Dimensions

Bench models

W 600mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 600mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

B0-BOLD

Vitreous enamel colour applied to control and front panels



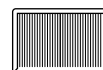
CH8900GL-CB

900mm
Waldorf 8900 Series
Gas Chargrill

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes



CH8900GL
CH8900GH

Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy



Gas Chargrills



CH8120GL-CB

1200mm

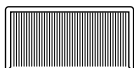
Waldorf 8120 Series

Gas Chargrill

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes



CH8120GL
CH8120GH

Dimensions

Bench models

W1200mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Gas Salamander



SN8200G

900mm

Waldorf 8200 Series

Gas Salamander

Model Options

- G - Standard
- GP - with Pilots
- GB - Branding Plate
- GPB - Branding Plate with Pilots

Model Codes

SN8200G
SN8200GP
SN8200GB
SN8200GPB

Dimensions

W 900mm x D 390mm (420mm with
wall mounting bracket) x H 400mm

Gas Fryers



FN8118GH

400mm
Waldorf 8118 Series
Single Pan High Back Gas Fryer

Capacity
18 Litre Capacity

Model Options
Mechanical Control

Model Codes
FN8118GH

Dimensions
All models
W 400mm x D 818mm x H 1130mm



FN8120GH

450mm
Waldorf 8120 Series
Single Pan High Back Gas Fryer

Capacity
20 Litre Capacity

Model Options
G - Mechanical Control
GE - Digital Display Electronic Control

Model Codes
FN8118GH
FN8118GEH Digital Control

Dimensions
All models
W 450mm x D 818mm x H 1130mm



FN8226GH

450mm
Waldorf 8226 Series
Twin Pan High Back Gas Fryer

Capacity
13 Litre Capacity each pan

Model Options
G - Mechanical Control
GE - Digital Display Electronic Control

Model Codes
FN8226GH
FN8226GEH Digital Control

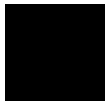
Dimensions
All models
W 450mm x D 818mm x H 1130mm

c0-CUE

Vitreous enamel colour applied to control panels

B0-BOLD

Vitreous enamel colour applied to control and front panels





The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy



Gas Fryers



FN8130GH

600mm

Waldorf 8130 Series

Single Pan High Back Gas Fryer

Capacity

31 Litre Capacity

Model Options

G - Mechanical Control

GE - Digital Display Electronic Control

Model Codes

FN8130GH

FN8130GEH Digital Control

Dimensions

All models

W 600mm x D 818mm x H 1130mm



FN8130GHPOH

600mm

Waldorf 8130 Series

HPO Single Pan High Back Gas Fryer

Capacity

31 Litre Capacity

Model Options

High Performance and Output

Infrared burner system

Model Codes

FN8130GHPOH

Dimensions

All models

W 600mm x D 818mm x H 1130mm

Standard models are pictured

Gas Bratt Pans



BP8080GL

900mm
Waldorf 8080 Series
Gas Tilting Bratt Pan

Capacity
80 Litre Capacity

Model Options
G - Manual Lift
GE - Electric Lift

Model Codes

BP8080GL
BP8080GH

BP8080GEL Electric Lift
BP8080GEH Electric Lift

Dimensions

All models
W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm
With lid open 1600mm

CO-CUE

Vitreous enamel colour applied to control panels



BP8120GEL

1200mm
Waldorf 8120 Series
Gas Tilting Bratt Pan

Capacity
120 Litre Capacity

Model Options
G - Manual Lift
GE - Electric Lift

Model Codes

BP8120GL
BP8120GH

BP8120GEL Electric Lift
BP8120GEH Electric Lift

Dimensions

All models
W 1200mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm
With lid open 1600mm

B0-BOLD

Vitreous enamel colour applied to control and front panels

Gas Pasta Cooker



PC8140GL

450mm
Waldorf 8140 Series
Single Pan Gas Pasta Cooker

Capacity
40 Litre Capacity

Model Codes

PC8140GL
PC8140GH

Dimensions

All models
W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Induction Cooktop



IN8100LF-CB

450mm
Waldorf 8100 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Hob Variations
1 x 5.0kW Full Area
Induction Zone

Model Codes



IN8100LF
IN8100HF

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



IN8100LR3-CB

450mm
Waldorf 8100 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Hob Variations
1 x 3.5kW Round or
1 x 5.0kW Round
Induction Zone

Model Codes



IN8100LR3
IN8100HR3



IN8100LR5
IN8100HR5

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



IN8200LF-CB

450mm
Waldorf 8200 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Hob Variations
2 x 5.0kW Full Area
Induction Zones

Model Codes



IN8200LF
IN8200HF

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

Standard models are pictured



IN8200LR3-CB

450mm
Waldorf 8200 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Hob Variations
2 x 3.5kW Round or
2 x 5.0kW Round
Induction Zones

Model Codes



IN8200LR3
IN8200HR3



IN8200LR5
IN8200HR5

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

CO-CUE

Vitreous enamel colour applied to
control panels



IN8200LR2-CB

450mm
Waldorf 8200 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Hob Variations
2 x 2.5kW Round
Induction Zones

Model Codes



IN8200LR2
IN8200HR2

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

BO-BOLD

Vitreous enamel colour applied to
control and front panels



IN8400LR2-CB

600mm
Waldorf 8400 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Hob Variations
4 x 2.5kW Round
Induction Zones

Model Codes



IN8400LR2
IN8400HR2

Dimensions

Bench models

W 600mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 600mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



The Cue and Bold range of vitreous enamel
colours are Black, Chilli Red and Burgundy

Induction Cooktop



IN8400LF-CB

900mm
Waldorf 8400 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Hob Variations
4 x 5.0kW Full Area
Induction Zones

Model Codes



Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



IN8400R3-CB

900mm
Waldorf 8400 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Hob Variations
4 x 3.5kW Round or
4 x 5.0kW Round
Induction Zones

Model Codes



Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



IN8400LR3F-CB

900mm
Waldorf 8400 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Hob Variations
2 x 3.5kW Round or
2 x 5.0kW Round and
2 x 5.0kW Full Area
Induction Zones

Model Codes



Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

Standard models are pictured

Induction Oven Ranges



IN8400LFR3-CB

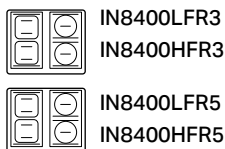
900mm
Waldorf 8400 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Hob Variations
2 x 5.0kW Full Area and
2 x 3.5kW Round or
2 x 5.0kW Round and
Induction Zones

Model Codes



Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

CO-CUE

Vitreous enamel colour applied to control panels



IN8600LR2-CB

900mm
Waldorf 8600 Series
Induction Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Hob Variations
6 x 2.5kW Round
Induction Zones

Model Codes



Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

BO-BOLD

Vitreous enamel colour applied to control and front panels



IN8410ECLF

900mm
Waldorf 8410 Series
Induction Range Convection Oven

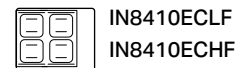
Model Options



EC - Electric Convection Oven
Dual Circulation Fans

Hob Variations
4 x 5.0kW Full Area
Induction Zone

Model Codes



Dimensions

All models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Induction Oven Ranges



IN8410ECR3

900mm

Waldorf 8410 Series
Induction Range Convection Oven

Model Options



EC - Electric Convection Oven
Dual Circulation Fans

Hob Variations

4 x 3.5kW Round or
4 x 5.0kW Round
Induction Zone

Model Codes



IN8410ECLR3
IN8410ECHR3



IN8410ECLR5
IN8410ECHR5

Dimensions

All models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



IN8410ECLR3F

900mm

Waldorf 8410 Series
Induction Range Convection Oven

Model Options



EC - Electric Convection Oven
Dual Circulation Fans

Hob Variations

2 x 3.5kW Round or
2 x 5.0kW Round and
2 x 5.0kW Full Area
Induction Zone

Model Codes



IN8410ECLR3F
IN8410ECHR3F



IN8410ECLR5F
IN8410ECHR5F

Dimensions

All models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



IN8410ECLFR3

900mm

Waldorf 8410 Series
Induction Range Convection Oven

Model Options



EC - Electric Convection Oven
Dual Circulation Fans

Hob Variations

2 x 5.0kW Full Area and
2 x 3.5kW Round or
2 x 5.0kW Round and
Induction Zones

Model Codes



IN8410ECLFR3
IN8410ECHFR3



IN8410ECLFR5
IN8410ECHFR5

Dimensions

All models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Standard models are pictured

Sealed Hob Cooktop



RN8200EL-CB

300mm
Waldorf 8200 Series
2 x Sealed Hob Cooktop

- Model Options
- B Bench Model
 - CB Cabinet Base
 - CD Cabinet Base With Doors
 - LS Leg Stand Model

Model Codes

RN8200EL

RN8200EH

Dimensions

Bench models

W 300mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 300mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

c0-CUE

Vitreous enamel colour applied to control panels



RN8400EL-CB

600mm
Waldorf 8400 Series
4 x Sealed Hob Cooktop

- Model Options
- B Bench Model
 - CB Cabinet Base
 - CD Cabinet Base With Doors
 - LS Leg Stand Model

Model Codes

RN8400EL

RN8400EH

Dimensions

Bench models

W 600mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 600mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

B0-BOLD

Vitreous enamel colour applied to control and front panels



RN8600EL-CB

900mm
Waldorf 8600 Series
6 x Sealed Hob Cooktop

- Model Options
- B Bench Model
 - CB Cabinet Base
 - CD Cabinet Base With Doors
 - LS Leg Stand Model
 - OB Open Base
 - RB Refrigerated Base

Model Codes

RN8600EL

RN8600EH

Dimensions

Bench models

W 900mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Sealed Hob Oven Ranges



RN8410ECL

600mm

Waldorf 8410 Series
4 x Sealed Hob Range

Model Options



EC - Electric Convection Oven

Model Codes



RN8410ECL
RN8410ECH

Dimensions

All models

W 600mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



RN8610ECL

900mm

Waldorf 8610 Series
6 x Sealed Hob Range

Model Options

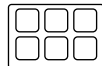


E - Electric Static Oven

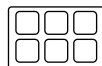


EC - Electric Convection Oven

Model Codes



RN8610EL
RN8610EH



RN8610ECL
RN8610ECH

Dimensions

All models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Standard models are pictured

Solid Top



RN8102EL-CB

450mm
Waldorf 8100 Series
Solid Top

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes

RN8102EL
RN8102EH

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

C0-CUE

Vitreous enamel colour applied to control panels



RN8104EL-CB

900mm
Waldorf 8100 Series
Solid Top

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes

RN8104EL
RN8104EH

Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

B0-BOLD

Vitreous enamel colour applied to control and front panels

Solid Top Oven Range



RN8114ECL

900mm
Waldorf 8110 Series
Solid Top Oven Range

Model Options



E - Electric Static Oven



EC - Electric Convection Oven

Model Codes

RN8114EL
RN8114EH

RN8114ECL
RN8114ECH

Dimensions

All models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Electric Griddle Cooktops



GP8450EL-CB

450mm

Waldorf 8450 Series
Electric Griddle Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



GP8450EL
GP8450EH



GP8450ELCR
GP8450EHCR

Dimensions

Bench models

W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



GP8600EL-CB

600mm

Waldorf 8600 Series
Electric Griddle Cooktop

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



GP8600EL
GP8600EH



GP8600ELCR
GP8600EHCR

Dimensions

Bench models

W 600mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 600mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



GP8900EL-CB

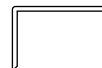
900mm

Waldorf 8900 Series
Electric Griddle Cooktop

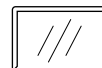
Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

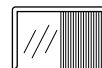
Model Codes



GP8900EL
GP8900EH



GP8900ELCR
GP8900EHCR



GP8900ELCR5
GP8900EHCR5

Dimensions

Bench models

W 900mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

Standard models are pictured

Electric Griddle Oven Range



GP8120EL-CB

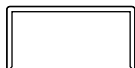
1200mm

Waldorf 8120 Series
Electric Griddle Cooktop

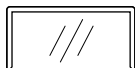
Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes



GP8120EL
GP8120EH



GP8120ELCR
GP8120EHCR



GP8120ELCR4
GP8120EHCR4

Dimensions

Bench models

W 1200mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm



GP8910EL

900mm

Waldorf 8910 Series
Electric Griddle Cooktop
Oven Range

Model Options



E - Electric Static Oven

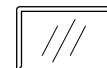


EC - Electric Convection Oven

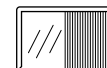
Model Codes



GP8910EL
GP8910EH



GP8910ELCR
GP8910EHCR



GP8910ELCR5
GP8910EHCR5

Dimensions

All models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

C0-CUE

Vitreous enamel colour applied to
control panels

B0-BOLD

Vitreous enamel colour applied to
control and front panels



The Cue and Bold range of vitreous enamel
colours are Black, Chilli Red and Burgundy

Electric Chargrills



CH8600EDL-CB

600mm

Waldorf 8600 Series

Electric Chargrill

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model

Model Codes



CH8600EDL
CH8600EDH



CH8900EDL-CB

900mm

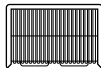
Waldorf 8900 Series

Electric Chargrill

Model Options

- B Bench Model
- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base

Model Codes



CH8900EDL
CH8900EDH

Dimensions

Bench models

W 600mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 600mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Dimensions

Bench models

W 900mm x D 818mm x H 355mm

L = Low back 415mm

H = High back 570mm

All other models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Standard models are pictured

Electric Salamanders



SN8200E

900mm
Waldorf 8200 Series
Electric Salamander

Model Options
E - Standard
EB - Branding Plate

Model Codes
SN8200E
SN8200EB

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



SN8100EQ

600mm
Waldorf 8100 Series
Electric Ultrarapid Adjustable
Salamander

Model Options
EQ - Self balancing adjustable grill
height
EQT - Enhanced energy saving with
pan detection bar for
automatic switching on and off

Model Codes
SN8100EQ
SN8100EQT

Dimensions
W 600mm x D 548mm x H 500mm



SN8100E

600mm
Waldorf 8100 Series
Electric Adjustable Salamander

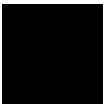
Model Options
E - Self balancing adjustable grill
height

Model Codes
SN8100E

Dimensions
W 600mm x D 510mm (540mm with
wall mounting bracket) x H 514mm

c0-CUE
Vitreous enamel colour applied to
control panels

B0-BOLD
Vitreous enamel colour applied to
control and front panels





The Cue and Bold range of vitreous enamel
colours are Black, Chilli Red and Burgundy

Electric Fryers



FN8124EL

450mm

Waldorf 8124 Series

Single Pan Low Back Electric Fryer

Capacity

24 Litre Capacity

Model Options

G - Mechanical Control

GE - Digital Display Electronic Control

Model Codes

FN8124EL

Dimensions

All models

W 450mm x D 818mm x H 915mm



FN8224EL

450mm

Waldorf 8224 Series

Single Pan Low Back Electric Fryer

Capacity

24 Litre Capacity

Model Options

G - Mechanical Control

GE - Digital Display Electronic Control

Model Codes

FN8224EL

Dimensions

All models

W 450mm x D 818mm x H 915mm



FN8124EH

450mm

Waldorf 8124 Series

Single Pan High Back Electric Fryer

Capacity

24 Litre Capacity

Model Options

E - Mechanical Control

EE - Digital Display Electronic Control

Model Codes

FN8226EH

FN8226EEH Digital Control

Dimensions

All models

W 450mm x D 818mm x H 1130mm

Standard models are pictured



FN8224EH

450mm
Waldorf 8224 Series
Twin Pan High Back Electric Fryer

Capacity
12 Litre Capacity each pan

Model Options
E - Mechanical Control
EE - Digital Display Electronic Control

Model Codes
FN8226EH
FN8224EEH Digital Control

Dimensions
All models
W 450mm x D 818mm x H 1130mm



FN8135EH

600mm
Waldorf 8135 Series
Single Pan High Back Electric Fryer

Capacity
35 Litre Capacity

Model Options
E - Mechanical Control
EE - Digital Display Electronic Control

Model Codes
FN8135EH
FN8135EEH Digital Control

Dimensions
All models
W 600mm x D 818mm x H 1130mm



FN8235EH

600mm
Waldorf 8235 Series
Twin Pan High Back High Fryer

Capacity
17.5 Litre Capacity each pan

Model Options
E - Mechanical Control
EE - Digital Display Electronic Control

Model Codes
FN8235EH
FN8235EEH Digital Control

Dimensions
All models
W 600mm x D 818mm x H 1130mm

C0-CUE

Vitreous enamel colour applied to control panels

B0-BOLD

Vitreous enamel colour applied to control and front panels



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Filtamax



FF8130E

FF8135E

FF8140E

Filtamax Electric Fryer Filter

Model Code and Capacity

FF8130E

20 Litre Capacity

FF8135E

30 Litre Capacity

FF8140E

32 Litre Capacity

Dimensions

FF8130E

W 324mm, D 683mm, H 562mm

FF8135E

W 324mm, D 735mm, H 562mm

FF8140E

W 474mm, D 683mm, H 562mm

Electric Bratt Pans



BP8080EEL

900mm

Waldorf 8080 Series

Electric Tilting Bratt Pan

Capacity

80 Litre Capacity

Model Options

E - Manual Lift

EE - Electric Lift

Model Codes

BP8080EL

BP8080EH

BP8080EEL Electric Lift

BP8080EEH Electric Lift

Dimensions

All models

W 900mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

With lid open 1600mm



BP8120EL

1200mm

Waldorf 8120 Series

Electric Tilting Bratt Pan

Capacity

120 Litre Capacity

Model Options

E - Manual Lift

EE - Electric Lift

Model Codes

BP8120EL

BP8120EH

BP8120EEL Electric Lift

BP8120EEH Electric Lift

Dimensions

All models

W 1200mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

With lid open 1600mm

Standard models are pictured

Electric Pasta Cooker



PC8140EL

450mm
Waldorf 8140 Series
Single Pan Electric Pasta Cooker

Capacity
40 Litre Capacity

Model Codes

PC8140EL
PC8140EH

Dimensions

All models
W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

C0-CUE

Vitreous enamel colour applied to control panels

Induction Wok Cooker



IN8100W3L-CB

450mm
Waldorf 8100 Series
Induction Wok

Model Options

-B Bench Model
-CB Cabinet Base
-CD Cabinet Base With Doors
-LS Leg Stand Model

Hob Variations

1 x 3.5kW Round or
1 x 5.0kW Round
Induction Wok Zones

Model Codes

IN8100W3L
IN8100W3H

IN8100W5L
IN8100W5H

Dimensions

Bench models
W 450mm x D 818mm x H 355mm
L = Low back 415mm
H = High back 570mm

All other models
W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

B0-BOLD

Vitreous enamel colour applied to control and front panels



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Chip Scuttle



CS8450EL

450mm

Waldorf 8450 Series

Chip Scuttle

Model Codes

CS8450EL

CS8450EH

Dimensions

All models

W 450mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Bain Marie



BM8450EL

450mm

Waldorf 8450 Series

Bain Marie

Model Options

-CB Cabinet Base

-CD Cabinet Base With Doors

-LS Leg Stand Model

Model Codes

BM8450EL

BM8450EH

Dimensions

All models

W 450mm x D 818mm x H 915mm

L = Low back 975mm

H = High back 1130mm

Standard models are pictured

Bench Tops



BT8200L-CB

200mm
Waldorf 8200 Series
Bench Top

Model Options
-CB Cabinet Base

Model Codes
BT8200L
BT8200H

Dimensions
All models
W 200mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

C0-CUE
Vitreous enamel colour applied to control panels



BT8300L-CB

300mm
Waldorf 8300 Series
Bench Top

Model Options
-CB Cabinet Base
-CD Cabinet Base With Doors
-LS Leg Stand Model

Model Codes
BT8300L
BT8300H

Dimensions
All models
W 300mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

B0-BOLD
Vitreous enamel colour applied to control and front panels



BT8450L-CB

450mm
Waldorf 8450 Series
Bench Top

Model Options
-CB Cabinet Base
-CD Cabinet Base With Doors
-LS Leg Stand Model

Model Codes
BT8450L
BT8450H
BT8450LDRW Drawer
BT8450HDRW Drawer

Dimensions
All models
W 450mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Bench Tops



BT8600L-CB

600mm
Waldorf 8600 Series
Bench Top

- Model Options
- CB Cabinet Base
 - CD Cabinet Base With Doors
 - LS Leg Stand Model

Model Codes

BT8600L
BT8600H

BT8600LDRW Drawer
BT8600HDRW Drawer

Dimensions

All models
W 600mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



BT8600SL-CB

600mm
Waldorf 8600 Series
Bench Top with Salamander Support

- Model Options
- CB Cabinet Base
 - CD Cabinet Base With Doors
 - LS Leg Stand Model

Model Codes

BT8600SL
BT8600SH

BT8600SLDRW Drawer
BT8600SHDRW Drawer

Dimensions

All models
W 600mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



BT8900L-CB

900mm
Waldorf 8900 Series
Bench Top

- Model Options
- CB Cabinet Base
 - CD Cabinet Base With Doors
 - LS Leg Stand Model
 - OB Open Base
 - RB Refrigerated Base

Model Codes

BT8900L
BT8900H

BT8900LDRW Drawer
BT8900HDRW Drawer

Dimensions

All models
W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm

Standard models are pictured

Bench Ends



BT8900SL-CB

900mm
Waldorf 8900 Series
Bench Top with Salamander Support

Model Options

- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes

BT8900SL
BT8900SH

BT8900SLDRW Drawer
BT8900SHDRW Drawer

Dimensions

All models
W 900mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



BT8120L-CB

1200mm
Waldorf 8120 Series
Bench Top

Model Options

- CB Cabinet Base
- CD Cabinet Base With Doors
- LS Leg Stand Model
- OB Open Base
- RB Refrigerated Base

Model Codes

BT8120L
BT8900H

BT8120LDRW Drawer
BT8120HDRW Drawer

Dimensions

All models
W 1200mm x D 818mm x H 915mm
L = Low back 975mm
H = High back 1130mm



BE8130L

130mm
Waldorf 8130 Series
Bench Ends

Model Codes

BE8130L
BE8130R

Dimensions

All models
W 130mm x D 818mm x H 915mm

c0-CUE

Vitreous enamel colour applied to control panels

B0-BOLD

Vitreous enamel colour applied to control and front panels



The Cue and Bold range of vitreous enamel colours are Black, Chilli Red and Burgundy

Check in for the Waldorf Continuum Experience.

Our dealer showrooms are well resourced to give you a full run down on the new Waldorf Continuum Series range. 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



Units left to right;
450mm Gas Pasta Cooker
450mm Bench Top on Leg Stand with Drawer
900mm Gas Cooktop Oven Range
900mm Gas Griddle Oven Range
600mm Gas Chargrill on Leg Stand
900mm Salamander Support Bench Top on Leg Stand with Drawer
900mm Gas Salamander
450mm Gas Fryer
450mm Bench Top Cabinet Base



Service where 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



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 address 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, and 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.

We have a significant contribution with a long product life cycle across our product range.

