



Installation and Operation Manual

Solid Fuel Grills

SF8600
SF8900
SF8120



Date Purchased

Serial Number

Dealer

Service Provider



MANUFACTURED BY

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SF8600	Solid Fuel Grill,	600mm wide.
SF8900	Solid Fuel Grill,	900mm wide.
SF8120	Solid Fuel Grill,	1200mm wide.

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Introduction

We are confident that you will be delighted with your WALDORF SOLID FUEL GRILL, and it will become a most valued appliance in your commercial kitchen.
To ensure you receive the utmost benefit from your new Waldorf SOLID FUEL GRILL, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow directions given. Time taken will be well spent.

Secondly:

If you are unsure of any aspect of installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on appliance. If code does not appear on appliance, refer to supplier of this appliance to obtain technical instructions for adapting appliance to conditions for use in that country.



Warning

WHEN SOLID FUEL IS BURNED, CARBON MONOXIDE (POISONOUS GAS) IS GIVEN OFF. CARBON MONOXIDE HAS NO SMELL, COLOUR OR TASTE. EVEN MODERATE EXPOSURE CAN LEAD TO SERIOUS PERMANENT ILL HEALTH OR EVEN DEATH.

WORKPLACES SHOULD BE ADEQUATELY VENTILATED TO PREVENT EXPOSURE TO AND THE BUILD UP OF DANGEROUS GASES. WE RECOMMEND THAT COMPETENT TECHNICAL ADVICE RELATING TO THE INSTALLATION, VENTILATION AND EXTRACTION SHOULD BE SOUGHT PRIOR TO INSTALLING THIS APPLIANCE.



Warning

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.



Warning

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY.

- **APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **ENSURE THAT THE AREA AROUND THE APPLIANCE IS KEPT CLEAR OF ANY COMBUSTABLE MATERIAL.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**



Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
- **Only authorised service persons are to carry out installation, servicing operations.**
- **DO NOT operate appliance without the supplied legs fitted.**

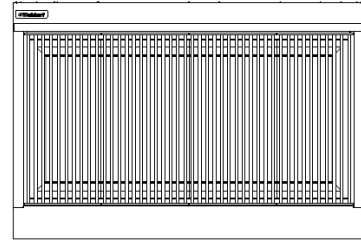
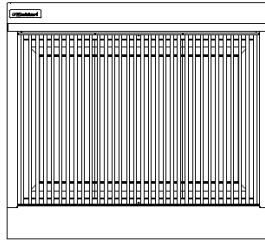
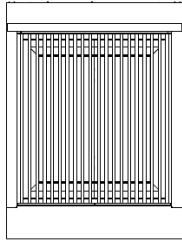
Model Numbers Covered in this Specification

SF8600
SF8900
SF8120

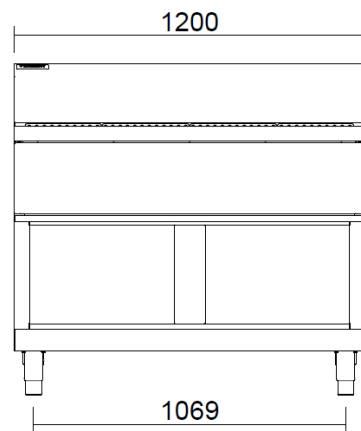
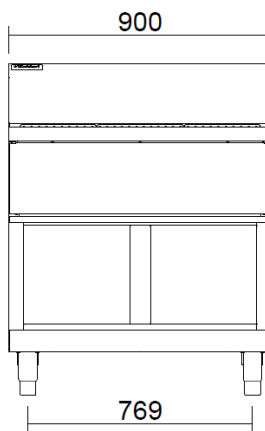
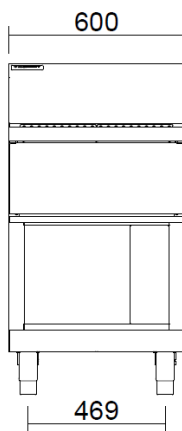
Solid Fuel Grill,
Solid Fuel Grill,
Solid Fuel Grill,

600mm wide.
900mm wide.
1200mm wide.

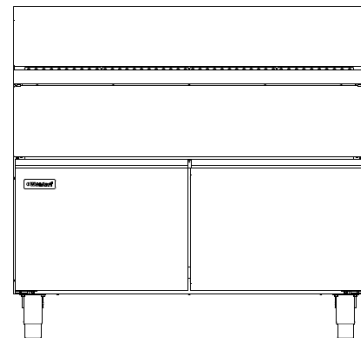
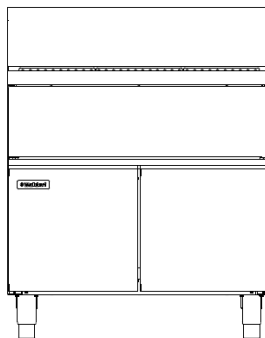
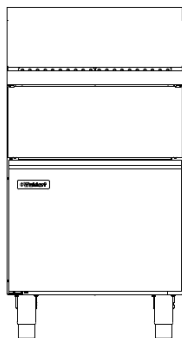
PLAN VIEW



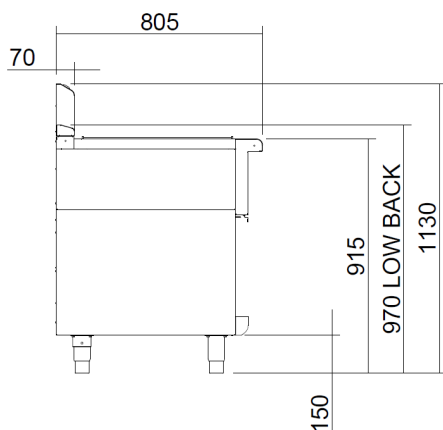
FRONT VIEW - CABINET BASE (- CB MODELS)



FRONT VIEW - CABINET BASE with DOOR(S) (- CD MODELS)



SIDE VIEW



Solid Fuel Grill - Weights

SF8600 - 600mm Wide	190kg
SF8900 - 900mm Wide	260kg
SF8120 - 1200mm Wide	320kg

Installation

Installation Requirements

NOTE:

- It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local health, fire and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.
- This appliance shall have an exhaust system separate from any other exhaust systems serving grease or oil - generating / heating appliances.

Waldorf Solid Fuel Grills are designed to use solid fuels for commercial cooking applications. These appliances should provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

Installation:

This appliance must be installed in accordance with relevant National / Local Codes covering solid fuel cooking appliances and fire safety.

Australia / New Zealand:	- AS1668.2	Ventilation Code.
United Kingdom / Ireland:	- HSE Code.	

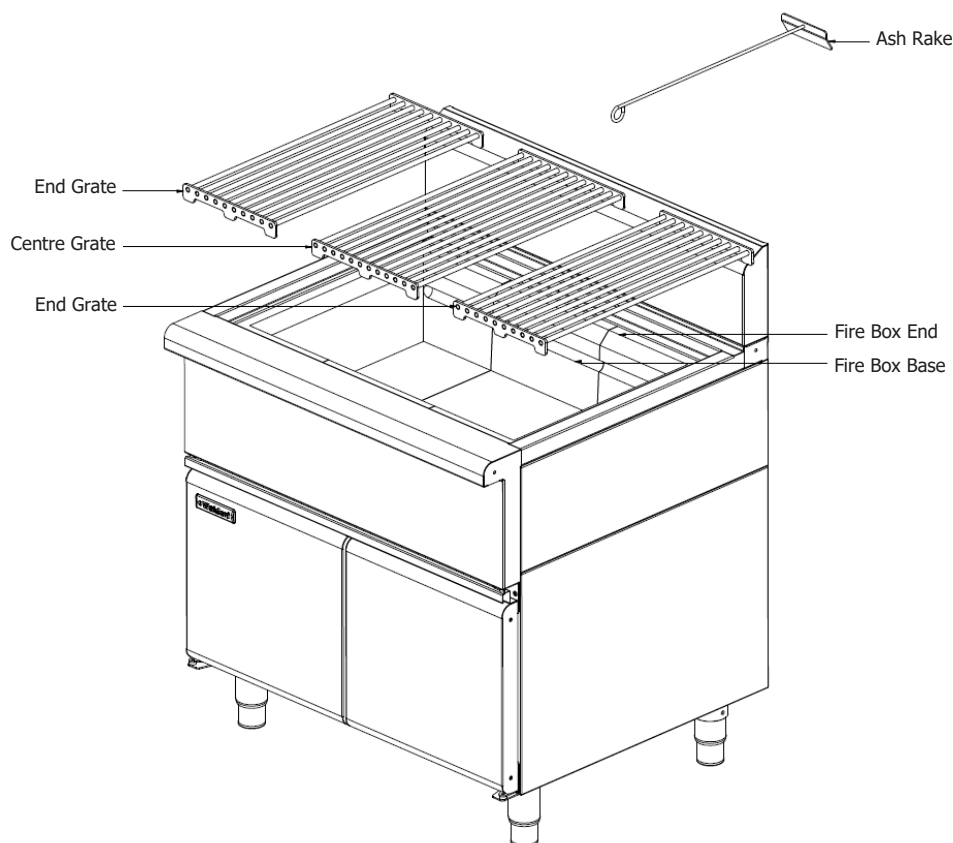
Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Ventilation:

- This appliance is designed for indoor use under an approved vented canopy style exhaust hood fitted with an approved solid fuel appliance, fire suppression system and in accordance with all relevant local and national codes and in a manner that is acceptable to the local authority. It shall not share the exhaust system with any other appliance. This appliance shall have an exhaust system separate from any other exhaust systems serving grease or oil - generating / heating appliances.
- An approved fire suppression system for solid fuel appliances must be installed to prevent against the possibility of fire.
- This appliance must be installed in a suitably ventilated room to prevent dangerous build up of combustion products.
- Installation must allow for a sufficient flow of fresh air for combustion air supply.
- Regular inspection and cleaning is required to prevent the possibility of fire.
- The fitting of an audible carbon monoxide alarm is strongly recommended.

Unpacking:

- Remove all packaging.
- Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
- Remove protective plastic coating from side panels.
- Check that the Ash Rake has been supplied as a loose item.
- Check that the following parts have been supplied fitted with the grill:
 - Solid Fuel End Grates - 2 per all Models.
 - Solid Fuel Centre Grates - 900 / 1200mm Only - 1per 900 Models - 2 per 1200 Models.
 - Fire Box Ends - 2 per all Models.
 - Fire Box Base - 900 / 1200mm Only - 1per 900 Models - 2 per 1200 Models.
- Report any deficiencies to distributor who supplied the grill.
- Position the grill in its approximate working position.



NOTE:

- All Models are delivered completely assembled. No further assembly is required.
- This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level.

Clearances:

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	1000mm	0mm
Rear / Front	1000mm	0mm
Above Appliance	1830mm	0mm

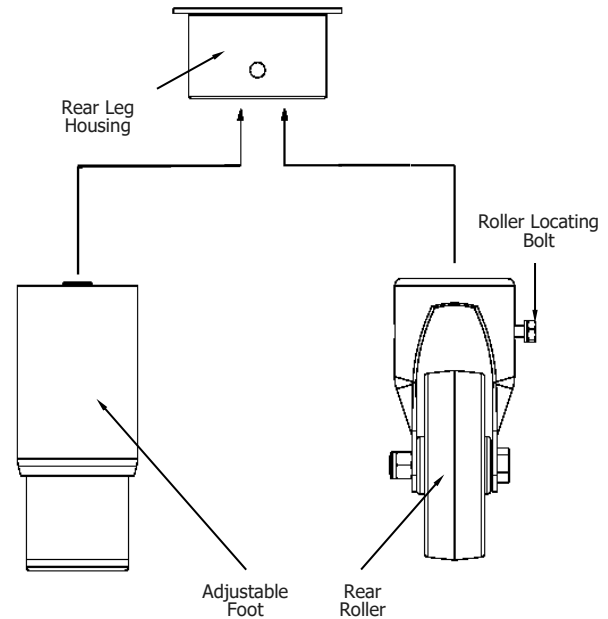
Floor:

- This appliance must only be installed on a non combustible floor which must extend a minimum of 3 feet (1 metre) in all directions around the appliance.
- The floor must be level and structurally strong enough to support the weight of the grill (Refer Specification Section for Unit Weights).

Installation

Fitting Optional Rear Rollers to Cabinet Base.

1. Raise appliance from floor by approximately 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow rear adjustable feet to be removed.
2. Unscrew and remove both rear adjustable feet from rear leg housings.
3. Fit rear roller to rear leg housing and align screw hole in side of rear leg housing with threaded hole in rear roller.
4. Secure rear roller to leg support with bolt supplied and tighten bolt using a 10mm A/F spanner.
5. Fit second roller and tighten.
6. Lower appliance back to floor and adjust front adjustable feet to level appliance.



Commissioning

1. Before leaving a new installation;
 - a. Ensure the owner / operator is made aware of the ventilation requirements, how to safely operate and the care required to maintain this appliance.
 - b. The owner / operator is to be provided with a copy of this manual.
2. This manual must be kept by the owner for future reference and a record of, ***Date of Purchase, Date of Installation*** and ***Serial Number of Unit*** recorded and kept with this manual. **(These details can be found on the rating plate attached to the underside of the R/H side, front hob lower trim).**

Operation Guide



Caution

- **This appliance is for professional use and is only to be used by trained persons.**

Recommendations for Types of Wood to Use.

NOTE: Use an approved supplier in your area, to obtain properly seasoned hardwood with a moisture content of less than 20% moisture.

There are a variety of hardwoods that can be used to fuel your grill. Each type will have different characteristics. For example, Apple, Cherry and Oak give off good heat with very few sparks and have excellent charcoaling effect.

NOTE: We do not recommend using softwoods such as pine due to:-

- Poor heating characteristics of softwoods.
- High concentration of smoke, creosote and other pollutants discharged into the room.
- High risk of sparking.

Lighting the Firebox for Normal Use.



Warning

ENSURE THAT THE VENTILATION SYSTEM IS SWITCHED 'ON' PRIOR TO LIGHTING THE FIREBOX.

IMPORTANT INFORMATION:

It is import to develop a consistent and simple fuel, fire and temperature management plan for cooking on your solid fuel grill.

This plan should be based on the most appropriate temperatures for your menu.

We have outlined the basic steps below to begin operating you solid fuel grill.

Note this is a guide only.

Remove the grates to keep them out of the intense start up fire heat, and create an open working space.

If using Lump Charcoal;-

- a. Stack a suitable quantity of charcoal at the rear of the firebox.
- b. Place a fire lighter(s) under the charcoal.
- c. Light the fire lighter.
- d. Allow the charcoal to ignite and create bed of live coals.
- e. Use the ash rake to spread these live coals over a wider area and add more charcoal to establish a live coal bed.
- f. Once the live coal bed is fully established, use the ash rake spread the coals in the firebox to create a hot area (deeper) at the rear of the firebox and a cooler (shallower) area at the front.
- g. Replace the grates and the grill is now ready for use.

If using Wood;-

- a. Stack a number of small pieces of wood in a conical "teepee" shape at the rear of the firebox.
- b. Place a fire lighter under the centre of the woodpile.
- c. Light the fire lighter.
- d. As the wood starts burning, add more wood to the front of the fire, take care not to smother the flame.
- e. Allow the wood to ignite and create bed of live coals.
- f. Use the ash rake to spread these live coals over a wider area and add more wood to establish a live coal bed.
- g. Once the live coal bed is fully established, use the ash rake spread the coals in the firebox to create a hot area (deeper) at the rear of the firebox and a cooler (shallower) area at the front.
- h. Replace the grates and the grill is now ready for use.

Maintaining the Firebox Heat.

To maintain cooking temperatures:

Lump Charcoal - place several pieces of charcoal on either side of the centre flame (rear of the firebox) area every 15 to 30 minutes, to maintain the live charcoal bed depth and cooking temperature. NOTE it will take some minutes for the charcoal to ignite and contribute to the live coal bed.

Wood - place several pieces of wood on either side of the centre flame (rear of the firebox) area every 20 to 30 minutes, to maintain the live charcoal bed depth and cooking temperature. NOTE it will take some minutes for the wood to ignite and contribute to the live charcoal bed.

NOTE: Do Not pull wood with open flame forward as cooking over an open flame will taint the food, burn the fat and make the food taste bitter.

Operation

Shutting Down the Firebox after Use.

1. At the end of cooking operations / end of day, to cool down the cooking area, use the ash rake to spread any live coals over the full area of the firebox to help cool down / extinguish the live coal bed.
2. Allow the live coals to cool down naturally. **DO NOT APPLY WATER TO THE FIREBOX TO COOL DOWN THE HOT COALS.**

Ash Removal.

1. Ash, cinders or embers should be removed once a day at the end of daily use. Dispose of ash in accordance with local fire codes.
2. Ash should be placed in a covered metal container not exceeding 90 litres in capacity and used only for ash and ember disposal and placed in a safe area outside the building.
3. The Ash and embers should be doused with water to ensure that any live coals are extinguished.

General



Caution

Never pour water into the ceramic firebox.

Do not use water jet spray to clean the interior or exterior of this appliance.

Clean the grill regularly. A clean grill looks better, will last longer and will perform better. Carbonised grease on the grill will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

DO NOT use water on the grill while this item is still hot as warping and cracking may occur. Allow the grill to cool down before cleaning.

NOTE:

- **DO NOT use abrasive or caustic detergents or strong solvents as they could corrode or damage the grill.**
- **To prevent rust forming on the grill, ensure that any detergent or cleaning material has been completely removed after each cleaning.**

To keep your grill clean and operating at peak efficiency, follow the procedures shown below:-

Daily Cleaning

Firebox:

NOTE: Do not pour water into the firebox.

1. Remove any excess ash from the firebox, move remaining ash and any unburnt coals to the rear centre of the firebox. This will assist when re-lighting the grill and establishing a good heat base.
2. Brush down any excess ash from the sides of the firebox.

Grill Grates:

1. Remove the grates and scrub down with a wire brush to remove any build up of cooking deposits.
2. Wash down the grates with hot water, a detergent solution and a soft scrubbing brush.

Cabinet:

1. Clean the exterior surfaces of the grill, with hot water, a detergent solution and a soft scrubbing brush.
2. Any stubborn carbon deposits should be removed using a non metallic scraper tool or scouring pad, scrub in the direction of the grain to avoid scratches. Wipe down the exterior surfaces with a damp cloth to prevent accumulation of food deposits.
3. Dry cooking area thoroughly with a dry cloth and polish with a soft dry cloth.

Replacement Parts

Replacement Parts List

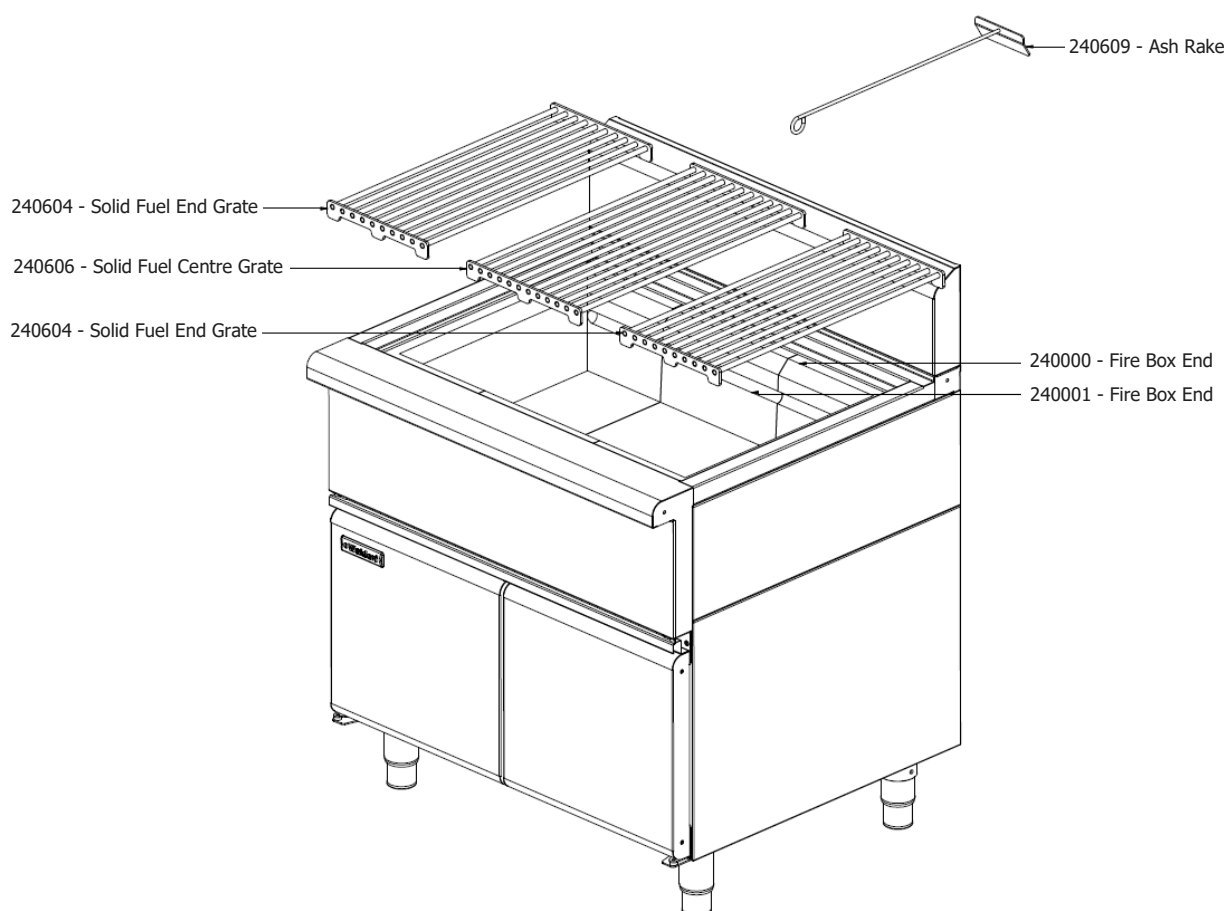
IMPORTANT:

Only genuine authorized replacement parts should be used for servicing and repair of this appliance. Instructions supplied with parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on reverse of front cover of this manual).

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote the model and serial number which is on the rating plate.

SOLID FUEL GRILL - PARTS LIST				
Part No.	Description	SF8600	SF8900	SF8120
240604	SOLID FUEL END GRATE	★	★	★
240606	SOLID FUEL CENTRE GRATE (Not Ends)		★	★
240000	FIRE BOX END	★	★	★
240001	FIRE BOX BASE (Not Ends)		★	★
240609	ASH RAKE	★	★	★
240534	LEG ASSY 150mm	★	★	★
229674	REAR ROLLER ASSY	★	★	★



SOLID FUEL GRILL - OPTIONAL ACCESSORIES				
Part No.	Description	SF8600	SF8900	SF8120
228795	PLINTH KIT 600 x 50 CB & LS	★		
228799	PLINTH KIT 900 x 50 CB & LS		★	
228803	PLINTH KIT 1200 x 50mm CB & LS			★
235177	CHARGRILL CABINET SIDE RACK	★	★	★
228807	MOBILE CASTOR KIT	★	★	★

