

## Waldorf Gas Chargrill

### Installation and Use and Care Manual

CH8000G Series  
Gas Chargrill



# CONTENTS

## Preface

|                           |   |
|---------------------------|---|
| General information ..... | 3 |
| Safety information .....  | 3 |
| Warranty .....            | 4 |

## Specifications

|                           |    |
|---------------------------|----|
| Product information ..... | 5  |
| Dimensions .....          | 7  |
| Supply requirements ..... | 10 |
| Clearances .....          | 14 |

## Overview

|                             |    |
|-----------------------------|----|
| Main parts .....            | 15 |
| Rating plate location ..... | 15 |

## Installation and setup

|                                                  |    |
|--------------------------------------------------|----|
| Unpacking the chargrill .....                    | 16 |
| Assembling the chargrill .....                   | 17 |
| Fitting optional accessories .....               | 17 |
| Positioning the chargrill .....                  | 18 |
| Installing models with a refrigerated base ..... | 18 |
| Levelling the chargrill .....                    | 19 |
| Connecting the gas supply .....                  | 20 |

## Operation

|                                                   |    |
|---------------------------------------------------|----|
| Chargrill operation .....                         | 22 |
| Refrigerated base operation and maintenance ..... | 23 |

## Troubleshooting

|                     |    |
|---------------------|----|
| Fault finding ..... | 24 |
|---------------------|----|

## Care and maintenance

|                            |    |
|----------------------------|----|
| Maintenance schedule ..... | 25 |
| Maintenance tasks .....    | 26 |

## Adjustment and calibration

|                               |    |
|-------------------------------|----|
| Converting the gas type ..... | 28 |
|-------------------------------|----|

## Parts

|                           |    |
|---------------------------|----|
| Supplied parts .....      | 30 |
| Gas system .....          | 30 |
| Gas regulators .....      | 30 |
| Gas conversion kits ..... | 31 |
| Replacement parts .....   | 32 |
| Accessories .....         | 33 |

## Commissioning checklist

|                        |    |
|------------------------|----|
| Pre-installation ..... | 35 |
| Installation .....     | 35 |
| Operation .....        | 35 |

# THANK YOU

Thank you for purchasing this Waldorf chargrill. Your Waldorf chargrill is designed to provide years of reliable service.

This manual will provide you with the information you need to operate and maintain your chargrill in the best possible way. Please read this manual carefully and refer to it frequently.

This manual must be kept for the entire life of the chargrill. The manual must remain with the chargrill, even if the chargrill is transferred, sold, leased, or shared.

This manual must be stored carefully in the place where the chargrill is used so that it is readily available to operators for consultation.

# For your records

|                  |       |
|------------------|-------|
| Model number     | _____ |
| Serial number*   | _____ |
| Date of purchase | _____ |
| Date installed   | _____ |
| Installer        | _____ |

\* Find the serial number on your chargrill's rating plate.

## General information

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

The drawings and diagrams in this manual are representative only and not to scale. They supplement the written instructions and specifications that they refer to.

## Copyright

© 2026 Moffat Limited

### ❗ IMPORTANT

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorised previously in writing by Moffat Limited.

## Warranty requirements

### ❗ IMPORTANT

Installations must be carried out by a certified or licensed service person only. Failure to comply will void any written or implied warranty.

### ❗ IMPORTANT

Unauthorised alterations to the chargrill may void warranties and approvals.

## Intended use and restrictions

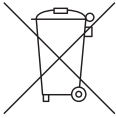
### ❗ IMPORTANT

This chargrill is intended for commercial use only, in kitchens of restaurants, canteens, and so on. It is not intended to be used as follows:

- In residential, outdoor, marine environments, or for the continuous mass-production of food.
  - By persons with limited physical, sensory, or mental abilities.
  - By persons who are not adequately trained in the operation and use of the chargrill.
  - By children.
- This chargrill must only be used by operators who are adequately trained in the purpose, limitations,

and hazards of its operation. To avoid the risk of accidents or damage, operators should be regularly trained.

## Product disposal



This symbol on the chargrill indicates that this chargrill should not be treated as domestic or regular commercial waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this chargrill, contact your local city office or your waste disposal service.

☑ The owner and operator are responsible for the proper and safe disposal of the chargrill.

## Safety information

Read the safety messages in this manual and follow the instructions carefully. Review them frequently.

Safety messages cannot cover every potential cause of injury or equipment damage but can highlight common causes of hazards. Read and understand all instructions in this manual prior to installing or servicing the chargrill and seek advice before operating the chargrill in a manner other than that described in this manual. Consult your authorised service technician before performing maintenance.

- Ensure that you and all users of this chargrill understand every safety message.
- Know and observe all safety rules that may apply to your work situation and your work site.
- Replace the user manuals and safety labels immediately if they are missing or damaged.

## Recognize safety information



Safety alert symbol.  
When you see this symbol in the manual or on the chargrill, pay special attention to the instructions.



Read the instructions before using the chargrill.



Risk of burns—hot surface.

This manual uses the following safety symbols to indicate the level of caution required when using the chargrill.

**⚠ DANGER**

Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

**⚠ WARNING**

Indicates a potentially hazardous situation that, if not avoided, could result in death or serious injury.

**⚠ CAUTION**

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

**NOTICE**

Indicates information considered important, but not hazard-related (for example, messages relating to property damage).

**⚠ WARNING**

Do not place articles on or against this chargrill.

**⚠ WARNING**

Do not modify this chargrill.

## Warranty

Moffat warrants all equipment supplied by Moffat against defects in material and workmanship.

Visit [www.moffat.com](http://www.moffat.com) for warranty terms and conditions or contact our Customer Care team.

## General safety

**⚠ WARNING**

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this chargrill.

**⚠ DANGER**

Instructions to be followed in the event that the chargrill operator smells gas must be posted in a prominent location. Obtain this information from your local gas supplier.

**⚠ DANGER**

Fire hazard. Do not use or store flammable materials in or near this chargrill. Do not spray aerosols in the vicinity of this chargrill while it is in operation.

**⚠ WARNING**

Fire hazard. The chargrill operator shall take great care to use the chargrill safely and guard against risk of fire. The chargrill must not be left unattended during use.

**NOTICE**

The chargrill shall be regularly inspected by a competent service person to ensure that it is in safe and correct order for operation.

**⚠ CAUTION**

Do not operate this chargrill without the supplied legs fitted to it.

# SPECIFICATIONS

## Product information

The CH8000G is a commercial heavy duty, high efficiency, gas-fired chargrill for modular kitchens, constructed in easy clean stainless steel external finish.

The chargrill has the following features:

- Cast iron, heavy-duty top grates with a slanted, grooved fin design that reduces flare by enabling grease to run off into a front collection channel.
- Flame failure protection with continuous pilot burner.
- Grates, radiants, and baffles lift out for easy cleaning.
- Optional interchangeable drop-on griddle plates.

## Model identification

Your chargrill may have additional features. The model code on the chargrill's rating plate identifies the model type.

CH8450G[1]-[2]-[3]

CH8600G[1]-[2]-[3]

CH8900G[1]-[2]-[3]

CH8120G[1]-[2]-[3]

Where:

- [1] **Back options**
  - L - Low-back
  - H - High-back
- [2] **Stand options**
  - B - Bench mount
  - CB - Cabinet base
  - CD - Cabinet base with doors
  - OB - Open base
  - LS - Leg stand base
  - RB - Refrigerated base
- [3] **Front finish options**
  - - Standard finish
  - Bx - Bold colour finish
  - Cx - Control panel colour finish

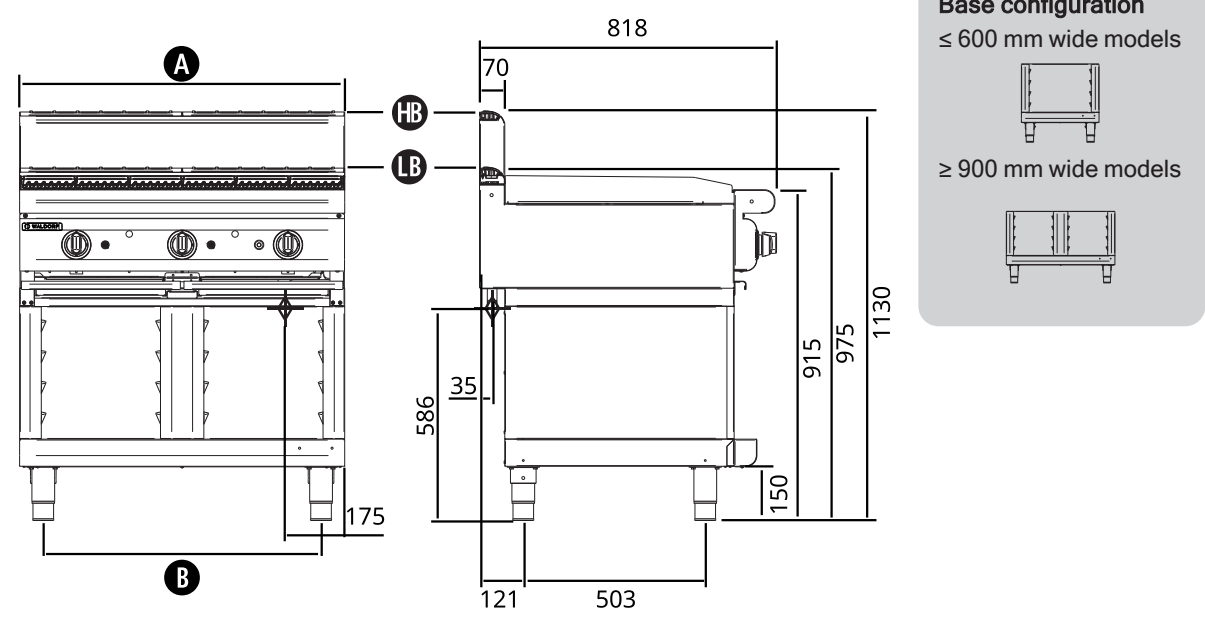
## Product specifications

| Model Series | Width   | Net Weight |
|--------------|---------|------------|
| CH8450Gx-B   | 450 mm  | 86 kg      |
| CH8450Gx-LS  | 450 mm  | 101 kg     |
| CH8450Gx-CB  | 450 mm  | 113 kg     |
| CH8450Gx-CD  | 450 mm  | 116 kg     |
| CH8600Gx-B   | 600 mm  | 109 kg     |
| CH8600Gx-LS  | 600 mm  | 126 kg     |
| CH8600Gx-CB  | 600 mm  | 141 kg     |
| CH8600Gx-CD  | 600 mm  | 144 kg     |
| CH8900Gx-B   | 900 mm  | 157 kg     |
| CH8900Gx-LS  | 900 mm  | 179 kg     |
| CH8900Gx-OB  | 900 mm  | 197 kg     |
| CH8900Gx-CB  | 900 mm  | 200 kg     |
| CH8900Gx-CD  | 900 mm  | 206 kg     |
| CH8900Gx-RB  | 900 mm  | 175 kg     |
| CH8120Gx-B   | 1200 mm | 199 kg     |
| CH8120Gx-LS  | 1200 mm | 224 kg     |
| CH8120Gx-CB  | 1200 mm | 250 kg     |

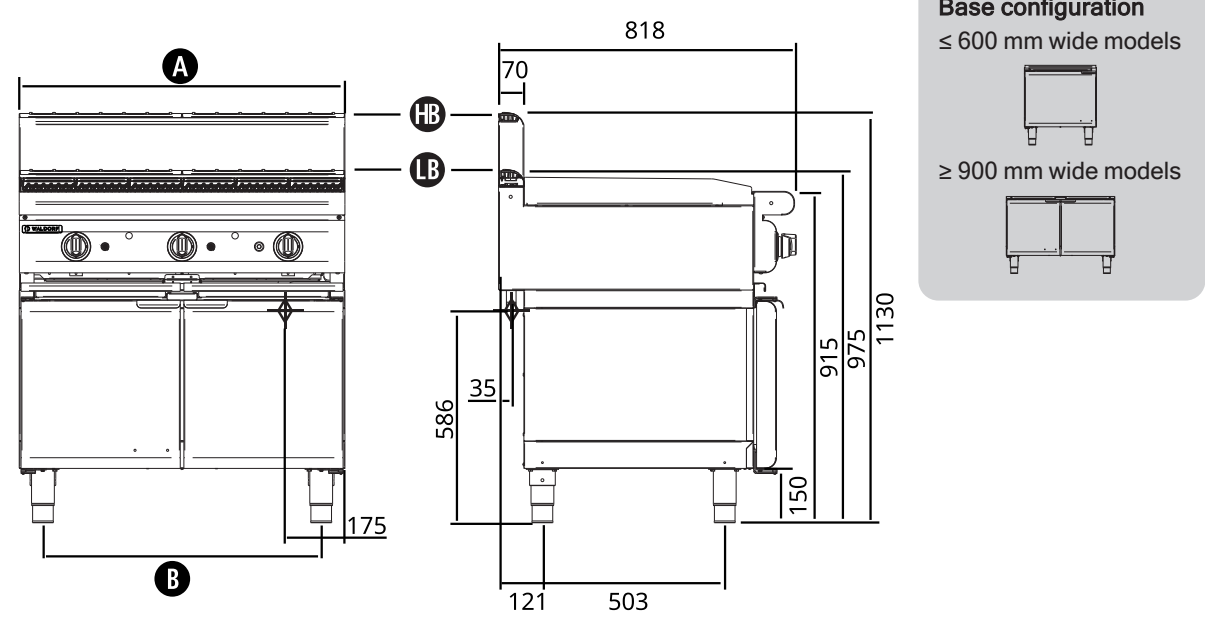
| Model Series | Width   | Net Weight |
|--------------|---------|------------|
| CH8120Gx-CD  | 1200 mm | 258 kg     |
| CH8120Gx-RB  | 1200 mm | 299 kg     |



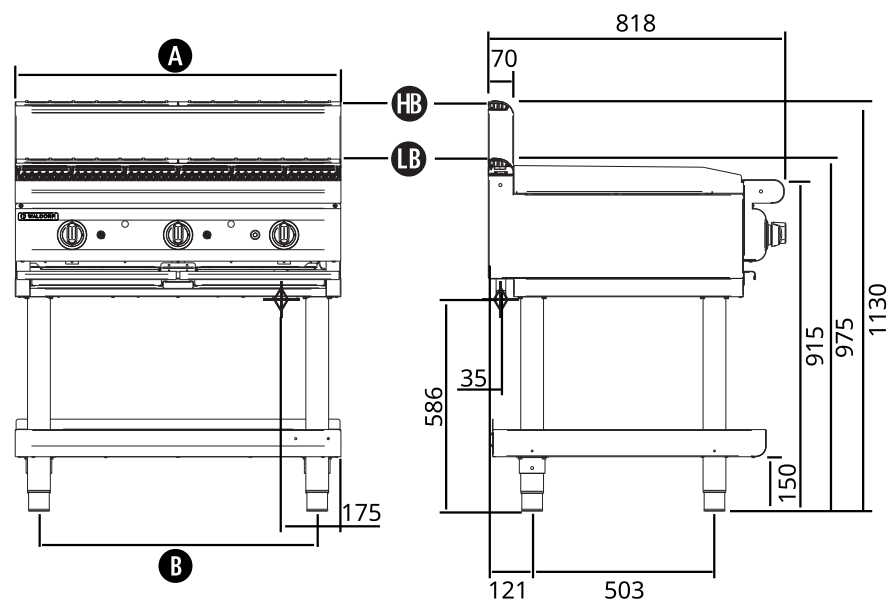
Cabinet base models



Cabinet with door models

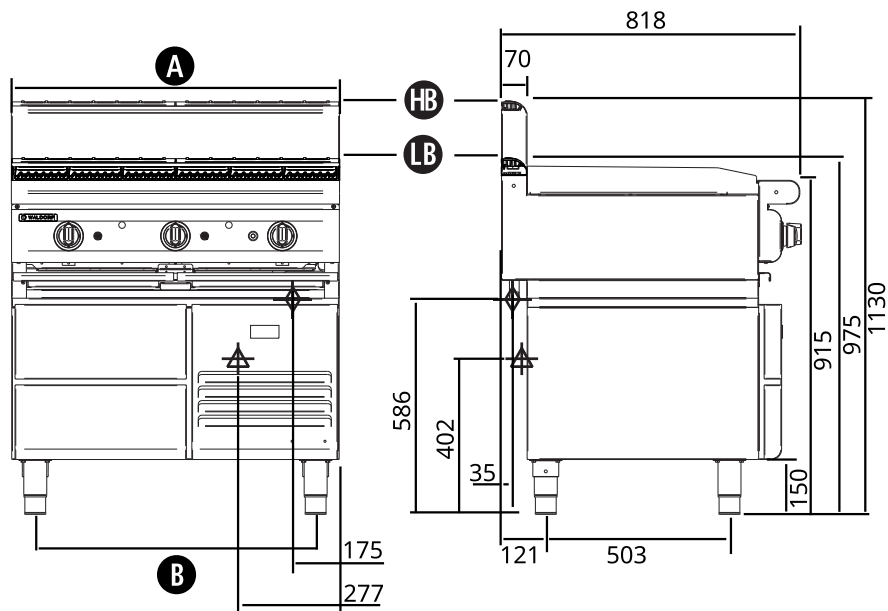


Leg-stand models



|   | CH8450Gx-LS | CH8600Gx-LS | CH8900Gx-LS | CH8120Gx-LS |
|---|-------------|-------------|-------------|-------------|
| A | 450         | 600         | 900         | 1200        |
| B | 319         | 469         | 769         | 1069        |

Refrigerated base models



|   | CH8900Gx-RB | CH8120Gx-RB |
|---|-------------|-------------|
| A | 900         | 1200        |
| B | 769         | 1069        |

## Supply requirements

### Gas-type specifications

☑ The burner operating pressure is factory set and must not be adjusted.

#### NOTICE

##### Natural Gas / LPG models

The outlet pressure of the regulator is calibrated in the factory during manufacture for both gas types.

The regulator is not adjustable but can be converted between these two gas types. See [Converting the gas type on page 28](#).

### Australia

|                                                | Natural gas                                                                         | LP gas / Propane                                                                      |
|------------------------------------------------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>Input rate (N.H.G.C)</b>                    |                                                                                     |                                                                                       |
| 450 mm models                                  | 48 MJ/hr                                                                            | 48 MJ/hr                                                                              |
| 600 mm models                                  | 66 MJ/hr                                                                            | 66 MJ/hr                                                                              |
| 900 mm models                                  | 100 MJ/hr                                                                           | 100 MJ/hr                                                                             |
| 1200 mm models                                 | 133 MJ/hr                                                                           | 133 MJ/hr                                                                             |
| <b>Supply pressure</b>                         | 1.13-2.0 kPa                                                                        | 2.75-3.40 kPa                                                                         |
| <b>Burner operating pressure†</b>              | 1.0 kPa                                                                             | 2.6 kPa                                                                               |
| <b>Gas connector</b>                           | ¾" BSP (male)                                                                       | ¾" BSP (male)                                                                         |
| <b>Main burner injector diameter</b>           |                                                                                     |                                                                                       |
| 450 mm models                                  | 3.50 mm                                                                             | 1.90 mm                                                                               |
| 600 mm models                                  | 2.70 mm                                                                             | 1.65 mm                                                                               |
| 900 mm models                                  | 2.70 mm                                                                             | 1.65 mm                                                                               |
| 1200 mm models                                 | 2.70 mm                                                                             | 1.65 mm                                                                               |
| <b>Pilot burner injector size</b>              | 0.45                                                                                | 0.30                                                                                  |
| <b>Low Fire screw</b>                          |                                                                                     |                                                                                       |
| 450 mm models                                  | 1¼ turns out (CCW)                                                                  | 1¼ turns out (CCW)                                                                    |
| 600 mm models                                  | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| 900 mm models                                  | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| 1200 mm models                                 | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| <b>Main burner aeration shutter</b>            |                                                                                     |                                                                                       |
| 450 mm models                                  | Fully open                                                                          | 12 mm open                                                                            |
| 600 mm models                                  | Fully open                                                                          | Fully open                                                                            |
| 900 mm models                                  | Fully open                                                                          | Fully open                                                                            |
| 1200 mm models                                 | Fully open                                                                          | Fully open                                                                            |
| <b>Combustion air</b>                          |                                                                                     |                                                                                       |
| 450 mm models                                  | 14 m³/hr                                                                            | 13 m³/hr                                                                              |
| 600 mm models                                  | 18 m³/hr                                                                            | 18 m³/hr                                                                              |
| 900 mm models                                  | 27 m³/hr                                                                            | 26 m³/hr                                                                              |
| 1200 mm models                                 | 36 m³/hr                                                                            | 35 m³/hr                                                                              |
| <b>Gas type regulator conversion cap screw</b> |  |  |

† Measure burner operating pressure at the manifold test point with one burner (for 450 mm models) or two burners (for all other models) operating at maximum setting.

## New Zealand

|                                                | Natural gas                                                                         | LP gas                                                                                |
|------------------------------------------------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>Input rate (N.H.G.C)</b>                    |                                                                                     |                                                                                       |
| 450 mm models                                  | 52 MJ/hr                                                                            | 51 MJ/hr                                                                              |
| 600 mm models                                  | 72 MJ/hr                                                                            | 70.5 MJ/hr                                                                            |
| 900 mm models                                  | 108 MJ/hr                                                                           | 106 MJ/hr                                                                             |
| 1200 mm models                                 | 144 MJ/hr                                                                           | 141 MJ/hr                                                                             |
| <b>Supply pressure</b>                         | 1.13-2.0 kPa                                                                        | 2.75-3.40 kPa                                                                         |
| <b>Burner operating pressure<sup>†</sup></b>   | 1.0 kPa                                                                             | 2.6 kPa                                                                               |
| <b>Gas connector</b>                           | ¾" BSP (male)                                                                       | ¾" BSP (male)                                                                         |
| <b>Main burner injector diameter</b>           |                                                                                     |                                                                                       |
| 450 mm models                                  | 3.50 mm                                                                             | 1.90 mm                                                                               |
| 600 mm models                                  | 2.70 mm                                                                             | 1.60 mm                                                                               |
| 900 mm models                                  | 2.70 mm                                                                             | 1.60 mm                                                                               |
| 1200 mm models                                 | 2.70 mm                                                                             | 1.60 mm                                                                               |
| <b>Pilot burner injector size</b>              | 0.45                                                                                | 0.30                                                                                  |
| <b>Low Fire screw</b>                          |                                                                                     |                                                                                       |
| 450 mm models                                  | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| 600 mm models                                  | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| 900 mm models                                  | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| 1200 mm models                                 | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| <b>Main burner aeration shutter</b>            |                                                                                     |                                                                                       |
| 450 mm models                                  | Fully open                                                                          | 12 mm open                                                                            |
| 600 mm models                                  | Fully open                                                                          | Fully open                                                                            |
| 900 mm models                                  | Fully open                                                                          | Fully open                                                                            |
| 1200 mm models                                 | Fully open                                                                          | Fully open                                                                            |
| <b>Combustion air</b>                          |                                                                                     |                                                                                       |
| 450 mm models                                  | 14 m³/hr                                                                            | 13 m³/hr                                                                              |
| 600 mm models                                  | 18 m³/hr                                                                            | 18 m³/hr                                                                              |
| 900 mm models                                  | 27 m³/hr                                                                            | 26 m³/hr                                                                              |
| 1200 mm models                                 | 36 m³/hr                                                                            | 35 m³/hr                                                                              |
| <b>Gas type regulator conversion cap screw</b> |  |  |

† Measure burner operating pressure at the manifold test point with one burner (for 450 mm models) or two burners (for all other models) operating at maximum setting.

## United Kingdom / Ireland

|                                         |         | Natural gas (G20)                                                                   | LP gas / Propane (G31)                                                                |
|-----------------------------------------|---------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Category                                |         | II <sub>2H3P</sub> (20, 37)                                                         | II <sub>2H3P</sub> (20, 37)                                                           |
| Flue type                               |         | A <sub>1</sub>                                                                      | A <sub>1</sub>                                                                        |
| Heat Input (Net.)                       |         |                                                                                     |                                                                                       |
| 450 mm models                           | Nominal | 13 kW                                                                               | 13 kW                                                                                 |
|                                         | Reduced | 4.2 kW                                                                              | 4.2 kW                                                                                |
| 600 mm models                           | Nominal | 18 kW                                                                               | 18 kW                                                                                 |
|                                         | Reduced | 6.0 kW                                                                              | 6.4 kW                                                                                |
| 900 mm models                           | Nominal | 27 kW                                                                               | 27 kW                                                                                 |
|                                         | Reduced | 9.0 kW                                                                              | 9.6 kW                                                                                |
| 1200 mm models                          | Nominal | 36 kW                                                                               | 36 kW                                                                                 |
|                                         | Reduced | 18 kW                                                                               | 12.8 kW                                                                               |
| Pilot (each) - all models               |         | 250 W                                                                               | 250 W                                                                                 |
| Input rate (Net.)                       |         |                                                                                     |                                                                                       |
| 450 mm models                           | Nominal | 1.38 m <sup>3</sup> /hr                                                             | 1.01 kg/hr                                                                            |
|                                         | Reduced | 0.40 m <sup>3</sup> /hr                                                             | 0.33 kg/hr                                                                            |
| 600 mm models                           | Nominal | 1.90 m <sup>3</sup> /hr                                                             | 1.40 kg/hr                                                                            |
|                                         | Reduced | 0.63 m <sup>3</sup> /hr                                                             | 0.50 kg/hr                                                                            |
| 900 mm models                           | Nominal | 2.86 m <sup>3</sup> /hr                                                             | 2.10 kg/hr                                                                            |
|                                         | Reduced | 0.95 m <sup>3</sup> /hr                                                             | 0.75 kg/hr                                                                            |
| 1200 mm models                          | Nominal | 3.81 m <sup>3</sup> /hr                                                             | 2.80 kg/hr                                                                            |
|                                         | Reduced | 1.27 m <sup>3</sup> /hr                                                             | 0.99 kg/hr                                                                            |
| Pilot (each) - all models               |         | 0.03 m <sup>3</sup> /hr                                                             | 0.02 kg/hr                                                                            |
| Supply pressure                         |         | 20 mbar                                                                             | 37 mbar                                                                               |
| Burner operating pressure†              |         |                                                                                     |                                                                                       |
| 450 mm models                           |         | 10.8 mbar                                                                           | 27 mbar                                                                               |
| 600 mm models                           |         | 10.8 mbar                                                                           | 27.7 mbar                                                                             |
| 900 mm models                           |         | 10.8 mbar                                                                           | 27.7 mbar                                                                             |
| 1200 mm models                          |         | 10.8 mbar                                                                           | 27.7 mbar                                                                             |
| Gas connector                           |         | ¾" BSP (male)                                                                       | ¾" BSP (male)                                                                         |
| Main burner injector diameter           |         |                                                                                     |                                                                                       |
| 450 mm models                           |         | 3.50 mm                                                                             | 1.90 mm                                                                               |
| 600 mm models                           |         | 2.70 mm                                                                             | 1.60 mm                                                                               |
| 900 mm models                           |         | 2.70 mm                                                                             | 1.60 mm                                                                               |
| 1200 mm models                          |         | 2.70 mm                                                                             | 1.60 mm                                                                               |
| Pilot burner injector size              |         | 0.45                                                                                | 0.30                                                                                  |
| Low Fire screw                          |         |                                                                                     |                                                                                       |
| 450 mm models                           |         | 1¼ turns out (CCW)                                                                  | 1¼ turns out (CCW)                                                                    |
| 600 mm models                           |         | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| 900 mm models                           |         | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| 1200 mm models                          |         | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                      |
| Main burner aeration shutter            |         |                                                                                     |                                                                                       |
| 450 mm models                           |         | Fully open                                                                          | 12 mm open                                                                            |
| 600 mm models                           |         | Fully open                                                                          | Fully open                                                                            |
| 900 mm models                           |         | Fully open                                                                          | Fully open                                                                            |
| 1200 mm models                          |         | Fully open                                                                          | Fully open                                                                            |
| Combustion air                          |         |                                                                                     |                                                                                       |
| 450 mm models                           |         | 14 m <sup>3</sup> /hr                                                               | 13 m <sup>3</sup> /hr                                                                 |
| 600 mm models                           |         | 18 m <sup>3</sup> /hr                                                               | 18 m <sup>3</sup> /hr                                                                 |
| 900 mm models                           |         | 27 m <sup>3</sup> /hr                                                               | 26 m <sup>3</sup> /hr                                                                 |
| 1200 mm models                          |         | 36 m <sup>3</sup> /hr                                                               | 35 m <sup>3</sup> /hr                                                                 |
| Gas type regulator conversion cap screw |         |  |  |

† Measure burner operating pressure at the manifold test point with one burner (for 450 mm models) or two burners (for all other models) operating at maximum setting.

## All other markets

|                                         |         | Natural gas (G20)                                                                   | LP gas                                                                              | Butane                                                                                | Town gas                         |
|-----------------------------------------|---------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|----------------------------------|
| Category                                |         | 11 <sub>2</sub> H3B/P(20, 28-30)                                                    | 11 <sub>2</sub> H3B/P(20, 28-30)                                                    | 11 <sub>2</sub> H3B(20, 28-30)                                                        |                                  |
| Flue type                               |         | A <sub>1</sub>                                                                      | A <sub>1</sub>                                                                      | A <sub>1</sub>                                                                        | A <sub>1</sub>                   |
| Heat Input (Net.)                       |         |                                                                                     |                                                                                     |                                                                                       |                                  |
| 450 mm models                           | Nominal | 13 kW (46.8 MJ/hr)                                                                  | 14 kW (50.4 MJ/hr)                                                                  | 13 kW (46.8 MJ/hr)                                                                    | N/A                              |
|                                         | Reduced | 4.2 kW (15.12 MJ/hr)                                                                | 4.0 kW (14.4 MJ/hr)                                                                 | 4.3 kW (15.48 MJ/hr)                                                                  |                                  |
| 600 mm models                           | Nominal | 18 kW (64.8 MJ/hr)                                                                  | 20 kW (72 MJ/hr)                                                                    | 18 kW (64.8 MJ/hr)                                                                    | 18 kW (64.8 MJ/hr)               |
|                                         | Reduced | 6.0 kW (21.6 MJ/hr)                                                                 | 4.0 kW (14.4 MJ/hr)                                                                 | 6.4 kW (23.04 MJ/hr)                                                                  |                                  |
| 900 mm models                           | Nominal | 27 kW (97.2 MJ/hr)                                                                  | 30 kW (108 MJ/hr)                                                                   | 27 kW (97.2 MJ/hr)                                                                    | 27 kW (97.2 MJ/hr)               |
|                                         | Reduced | 9.0 kW (32.4 MJ/hr)                                                                 | 6.0 kW (21.6 MJ/hr)                                                                 | 9.6 kW (34.56 MJ/hr)                                                                  |                                  |
| 1200 mm models                          | Nominal | 36 kW (129.6 MJ/hr)                                                                 | 40 kW (144 MJ/hr)                                                                   | 36 kW (129.6 MJ/hr)                                                                   | 36 kW (129.6 MJ/hr)              |
|                                         | Reduced | 18 kW (64.8 MJ/hr)                                                                  | 8.0 kW (28.8 MJ/hr)                                                                 | 12.8 kW (46.08 MJ/hr)                                                                 |                                  |
| Pilot (each) - all models               |         | 250 W (0.9 MJ/hr)                                                                   | 250 W (0.9 MJ/hr)                                                                   | 250 W (0.9 MJ/hr)                                                                     | 250 W (0.9 MJ/hr)                |
| Input rate (Net.)                       |         |                                                                                     |                                                                                     |                                                                                       |                                  |
| 450 mm models                           | Nominal | 1.38 m <sup>3</sup> /hr                                                             | 1.10 kg/hr                                                                          | 1.03 kg/hr                                                                            | N/A                              |
|                                         | Reduced | 0.40 m <sup>3</sup> /hr                                                             | 0.32 kg/hr                                                                          | 0.32 kg/hr                                                                            |                                  |
| 600 mm models                           | Nominal | 1.90 m <sup>3</sup> /hr                                                             | 1.44 kg/hr                                                                          | 1.42 kg/hr                                                                            | 4.65 m <sup>3</sup> /hr          |
|                                         | Reduced | 0.63 m <sup>3</sup> /hr                                                             | 0.50 kg/hr                                                                          | 0.50 kg/hr                                                                            |                                  |
| 900 mm models                           | Nominal | 2.86 m <sup>3</sup> /hr                                                             | 2.10 kg/hr                                                                          | 2.13 kg/hr                                                                            | 6.97 m <sup>3</sup> /hr          |
|                                         | Reduced | 0.95 m <sup>3</sup> /hr                                                             | 0.75 kg/hr                                                                          | 0.75 kg/hr                                                                            |                                  |
| 1200 mm models                          | Nominal | 3.81 m <sup>3</sup> /hr                                                             | 2.80 kg/hr                                                                          | 2.84 kg/hr                                                                            | 9.29 m <sup>3</sup> /hr          |
|                                         | Reduced | 1.27 m <sup>3</sup> /hr                                                             | 0.99 kg/hr                                                                          | 0.99 kg/hr                                                                            |                                  |
| Pilot (each) - all models               |         | 0.03 m <sup>3</sup> /hr                                                             | 0.02 kg/hr                                                                          | 0.02 kg/hr                                                                            | 0.03 m <sup>3</sup> /hr          |
| Supply pressure                         |         | 17-25 mbar                                                                          | 28-30 mbar                                                                          | 28-30 mbar                                                                            | 7.5-15 mbar                      |
| Burner operating pressure†              |         |                                                                                     |                                                                                     |                                                                                       |                                  |
| 450 mm models                           |         | 10.8 mbar                                                                           | 27 mbar                                                                             | 27 mbar                                                                               | N/A                              |
| 600 mm models                           |         | 10.8 mbar                                                                           | 27.7 mbar                                                                           | 27.7 mbar                                                                             | 6.3 mbar                         |
| 900 mm models                           |         | 10.8 mbar                                                                           | 27.7 mbar                                                                           | 27.7 mbar                                                                             | 6.3 mbar                         |
| 1200 mm models                          |         | 10.8 mbar                                                                           | 27.7 mbar                                                                           | 27.7 mbar                                                                             | 6.3 mbar                         |
| Gas connector                           |         | ¾" BSP (male)                                                                       | ¾" BSP (male)                                                                       | ¾" BSP (male)                                                                         | ¾" BSP (male)                    |
| Main burner injector diameter           |         |                                                                                     |                                                                                     |                                                                                       |                                  |
| 450 mm models                           |         | 3.50 mm                                                                             | 1.90 mm                                                                             | 1.80 mm                                                                               | N/A                              |
| 600 mm models                           |         | 2.70 mm                                                                             | 1.60 mm                                                                             | 1.55 mm                                                                               | 4.50 mm                          |
| 900 mm models                           |         | 2.70 mm                                                                             | 1.60 mm                                                                             | 1.55 mm                                                                               | 4.50 mm                          |
| 1200 mm models                          |         | 2.70 mm                                                                             | 1.60 mm                                                                             | 1.55 mm                                                                               | 4.50 mm                          |
| Pilot burner injector size              |         | 0.45                                                                                | 0.30                                                                                | 0.25                                                                                  | 0.75                             |
| Low Fire screw                          |         |                                                                                     |                                                                                     |                                                                                       |                                  |
| 450 mm models                           |         | 1½ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                    | ½ turn out (CCW)                                                                      | N/A                              |
| 600 mm models                           |         | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                    | ½ turn out (CCW)                                                                      | 2 turns out (CCW)                |
| 900 mm models                           |         | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                    | ½ turn out (CCW)                                                                      | 2 turns out (CCW)                |
| 1200 mm models                          |         | 1¼ turns out (CCW)                                                                  | ½ turn out (CCW)                                                                    | ½ turn out (CCW)                                                                      | 2 turns out (CCW)                |
| Main burner aeration shutter            |         |                                                                                     |                                                                                     |                                                                                       |                                  |
| 450 mm models                           |         | Fully open                                                                          | 12 mm open                                                                          | 12 mm open                                                                            | N/A                              |
| 600 mm models                           |         | Fully open                                                                          | Fully open                                                                          | Fully open                                                                            | Fully open                       |
| 900 mm models                           |         | Fully open                                                                          | Fully open                                                                          | Fully open                                                                            | Fully open                       |
| 1200 mm models                          |         | Fully open                                                                          | Fully open                                                                          | Fully open                                                                            | Fully open                       |
| Combustion air                          |         |                                                                                     |                                                                                     |                                                                                       |                                  |
| 450 mm models                           |         | 14 m <sup>3</sup> /hr                                                               | 13 m <sup>3</sup> /hr                                                               | 13 m <sup>3</sup> /hr                                                                 | N/A                              |
| 600 mm models                           |         | 18 m <sup>3</sup> /hr                                                               | 18 m <sup>3</sup> /hr                                                               | 18 m <sup>3</sup> /hr                                                                 | 18 m <sup>3</sup> /hr            |
| 900 mm models                           |         | 27 m <sup>3</sup> /hr                                                               | 26 m <sup>3</sup> /hr                                                               | 26 m <sup>3</sup> /hr                                                                 | 27 m <sup>3</sup> /hr            |
| 1200 mm models                          |         | 36 m <sup>3</sup> /hr                                                               | 35 m <sup>3</sup> /hr                                                               | 35 m <sup>3</sup> /hr                                                                 | 36 m <sup>3</sup> /hr            |
| Gas type regulator conversion cap screw |         |  |  |  | Adjustable Regulator Supplied††. |

† Measure burner operating pressure at the manifold test point with one burner (for 450 mm models) or two burners (for all other models) operating at maximum setting.

†† For town gas models, use the adjustable gas regulator to adjust the burner to the operating pressure specified.

## Clearances

### ⚠ CAUTION

The air for the combustion of the chargrill's burner is supplied from the bottom. Legs or plinth kit must always be fitted and no obstructions placed beneath or around the base of the chargrill, as obstructions will cause incorrect operation or failure of the chargrill.

### NOTICE

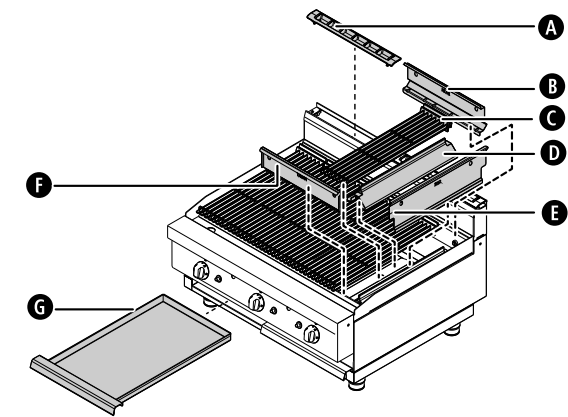
This chargrill should only be placed in close proximity to walls, partitions, furniture, or other surfaces if they are made of or clad with non-combustible material.

Position the chargrill with the following minimum clearances:

|              | Non-combustible surface | Combustible surface |
|--------------|-------------------------|---------------------|
| Left / Right | 0 mm                    | 250 mm              |
| Rear         | 0 mm                    | 150 mm              |

# OVERVIEW

## Main parts

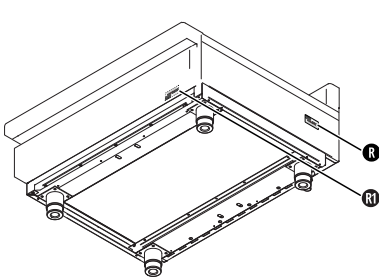


|          |                    |          |                       |
|----------|--------------------|----------|-----------------------|
| <b>A</b> | Splashback casting | <b>B</b> | Rear casting support  |
| <b>C</b> | Grate              | <b>D</b> | Radiant               |
| <b>E</b> | Side heat shield   | <b>F</b> | Front casting support |
| <b>G</b> | Crumb tray         |          |                       |

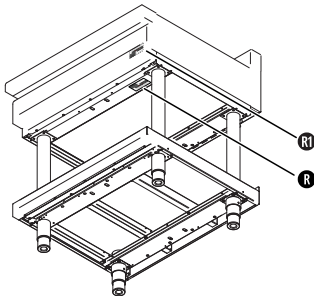
## Rating plate location

Depending on your model, the rating plate is located as shown below.

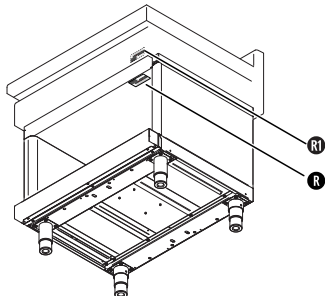
- R** Rating plate (main)
- R1** Rating plate (alternative, located behind control panel)



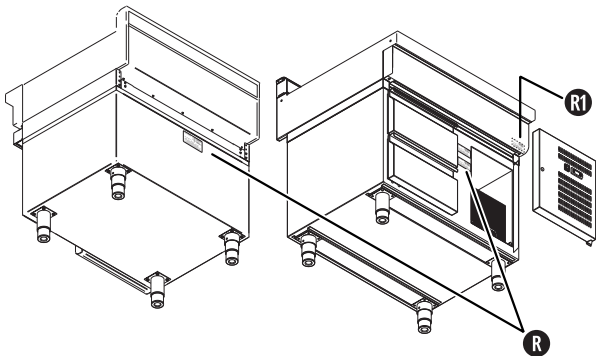
Bench model



Leg-stand model



Cabinet model  
Cabinet with door model  
Open base model



Refrigerated base model

# INSTALLATION AND SETUP

Your chargrill is designed to provide years of satisfactory service, and correct installation is essential for the best performance, efficiency, and trouble-free operation. It is of utmost importance that this chargrill is installed correctly and that operation is correct before use.

☑ Complete the commissioning checklist in this manual before commissioning the chargrill.

## ⚠ WARNING

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

## ⚠ WARNING

Components that are paint-sealed during manufacture shall only be adjusted by an authorised service technician. They shall not be adjusted by the installer.

## ⚠ WARNING

The chargrill installation must conform to national installation codes and local and national codes for gas and fire safety.

Australia and New Zealand

AS 5601.1 Gas Installations

United Kingdom

Gas Safety (Installation & Use) Regulations 1998.

BS 6173 Installation of Catering Appliances.

BS 5440 1 & 2 Installation Flueing & Ventilation.

Ireland

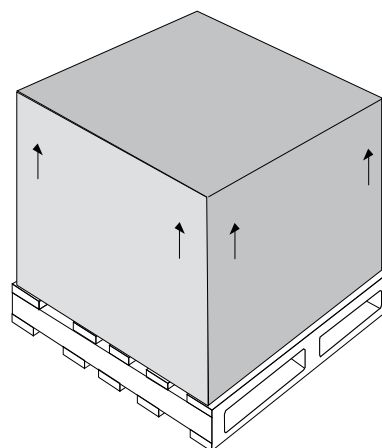
IS 820 Non-Domestic Gas Installations.

US and Canada

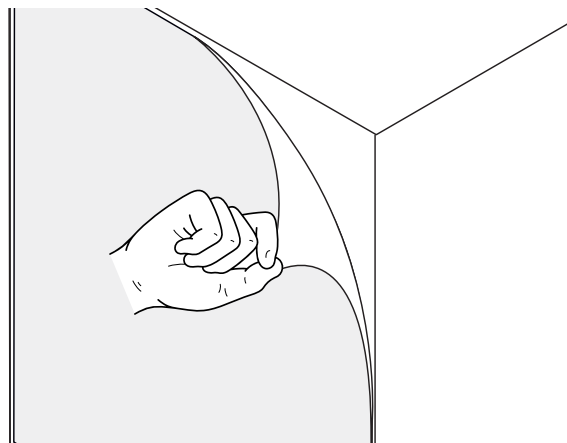
ANSI 223.1 / NFPA 54 National Fuel Gas Code.

CSA B149.1 National Gas and Propane Installation Code.

## Unpacking the chargrill



1. Carefully remove all packaging and transit protection from the chargrill including all protective plastic coating from the exterior stainless steel panels.
  - ☑ Do not discard the carton and other packaging material until you have inspected the appliance for transit damage and have tested it for proper operation.
2. Remove the protective film from the stainless steel panels, taking care not to scratch the surface if using a blade or shim.



3. Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
4. Check that the supply specifications on the rating plate are correct for your location and installation requirements.
5. Check that all parts are supplied with the product. See [Parts on page 30](#).

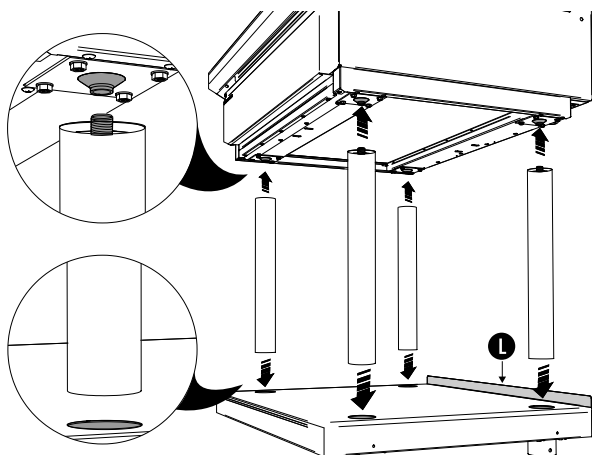
## Assembling the chargrill

- ☑ Leg stand models require the base to be installed to the bottom of the unit.
- ☑ Models with cabinets and other bases can be fitted with either rear rollers or adjustable feet.

## Fitting the base to Leg Stand models

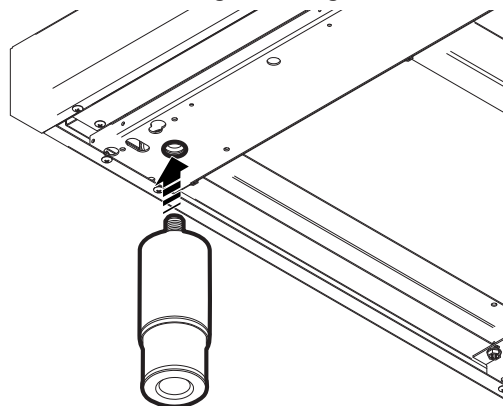
### ⚠ CAUTION

Risk of injury or equipment damage.  
Remove the loose, removable parts from the top of the chargrill before installing the base.

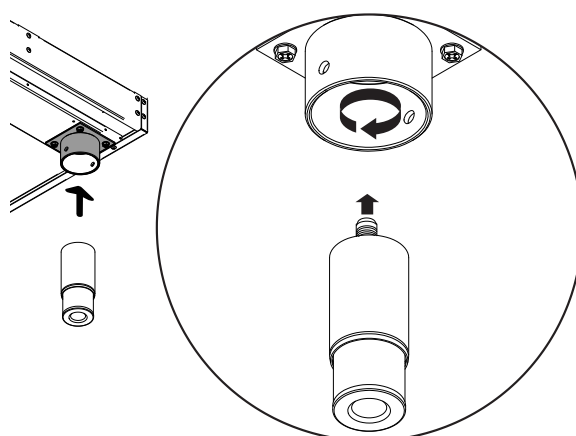


1. Lower the chargrill onto its rear face.
2. Attach the four leg-stand legs to the leg mounting plates on the underside of the chargrill. Secure each leg hand tight.
3. Align the four round cut out holes on the base with the four leg stand legs already fitted to the chargrill
  - ☑ Ensure that the base tray is orientated with the lip (L) facing the rear of the chargrill.
4. Slot the base onto the four leg stand legs and push fully home.

5. Screw the front legs into the bottom of the base to secure the base to the leg stand legs.



6. Screw the rear adjustable leg into the base.



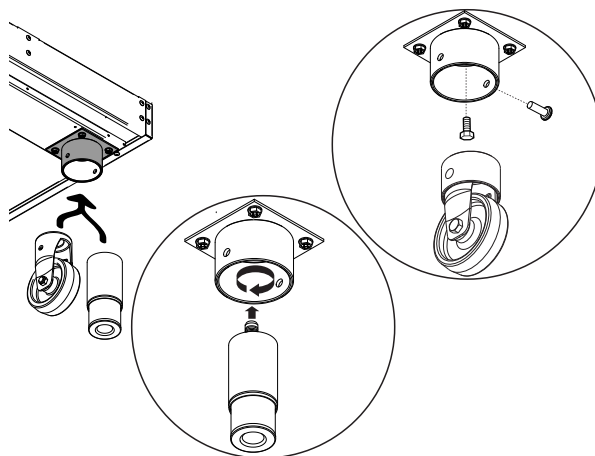
## Fitting optional accessories

This chargrill can be fitted with optional accessories. See [Accessories on page 33](#) for more information.

- ☑ Refer to the instructions provided with the optional accessories to fit them to the chargrill.

## Fitting rear rollers

Models with cabinets and other bases can be fitted with either rear rollers or adjustable feet.



To fit rear rollers to the base of the chargrill.

1. Raise the chargrill from the floor by approximately 75 mm using suitable lifting equipment (for example, palletiser or forklift) to allow rear adjustable feet to be removed.
2. Unscrew and remove both rear adjustable feet from the rear leg housings.
3. Fit the roller into the leg support and secure it in place with the locating screw. Tighten this screw using a 10 mm spanner.
4. Lower the chargrill back to the floor and adjust the front adjustable feet to level the chargrill.

## Positioning the chargrill

### ⚠ WARNING

Do not obstruct or block the chargrill's flue. Never directly connect a ventilation system to flue outlet.

### ⚠ CAUTION

This chargrill shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room that the chargrill is installed in.

### NOTICE

The installation of this chargrill must allow for sufficient flow of fresh air for combustion. See [Supply requirements on page 10](#).

### ⚠ CAUTION

Position the chargrill so that the control panel and chargrill cooking area is easily reachable for loading and unloading.

## Clearances

### ⚠ CAUTION

The air for the combustion of the chargrill's burner is supplied from the bottom. Legs or plinth kit must always be fitted and no obstructions placed beneath or around the base of the chargrill, as obstructions will cause incorrect operation or failure of the chargrill.

### NOTICE

This chargrill should only be placed in close proximity to walls, partitions, furniture, or other surfaces if they are made of or clad with non-combustible material.

Position the chargrill with the following minimum clearances:

|              | Non-combustible surface | Combustible surface |
|--------------|-------------------------|---------------------|
| Left / Right | 0 mm                    | 250 mm              |
| Rear         | 0 mm                    | 150 mm              |

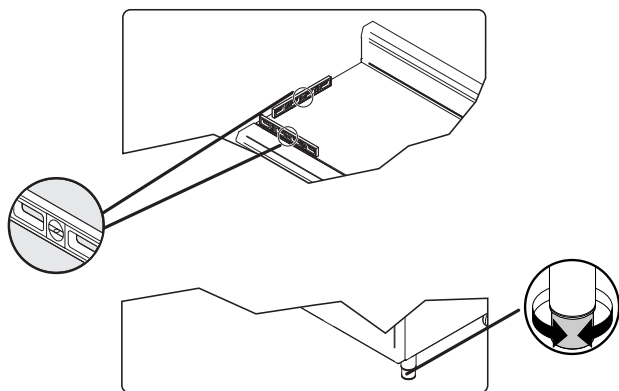
## Installing models with a refrigerated base

Refer to the Refrigerated Cabinet Installation and Operation manual supplied to install models with refrigerated base.

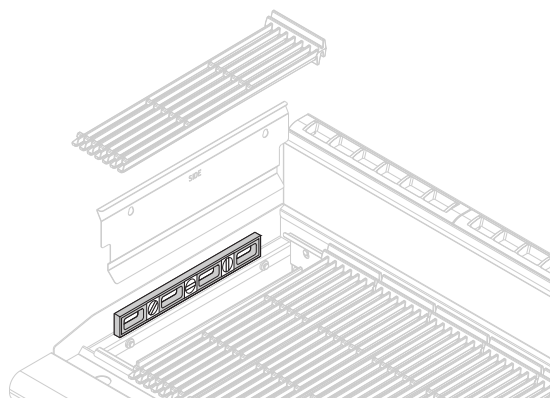
## Levelling the chargrill

Correctly locate the chargrill into its final operating position and, using a spirit level, adjust the chargrill feet so that the chargrill is level and at the correct height.

- ☑ Check that all feet are securely fitted.



- ☑ Do not use the outer edge of the chargrill when levelling the chargrill from front to back. Remove the grate along the side and level along the inside edge of the chargrill.



## Connecting the gas supply

### ⚠ WARNING

Gas supply connection should only be carried out by a qualified service agent. All connections must be checked for gas leaks before commissioning the chargrill.

## Gas supply check

### ⚠ WARNING

Ensure that the gas supply at the installation location is correct for your chargrill and that the supply pressure and volume are adequate for its operation.

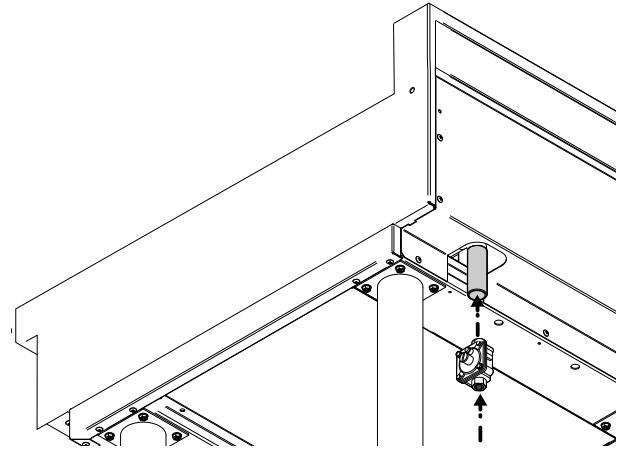
Check that the gas supply meets the following requirements of your chargrill:

- Gas type - The gas type of the supply is correct for the gas type of your chargrill.
  - ☑ The gas type for your chargrill is indicated on the coloured stickers that are placed above the gas entry point and next to the rating plate.
  - ☑ The conversion supply connections can be adjusted for your supply requirements. See [Converting the gas type on page 28](#).
- Supply pressure - The supply pressure is adequate for your chargrill. See [Supply requirements on page 10](#).
- Input rate - The input rate of the supply should meet the requirements for your chargrill indicated on the rating plate. See [Supply requirements on page 10](#).
  - ☑ Check the input rate of the supply against the available gas supply line capacity, especially when the chargrill is added to an existing installation.

## Gas supply connection

### ⚠ WARNING

The gas supply connection shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.



- ☛ Connect the gas supply to the connection point at the rear of the chargrill with the gas regulator supplied fitted inline from the supply to the chargrill.
- ☛ Fit the supplied gas regulator as close as possible to the chargrill, while ensuring that cooking operations will not affect the proper functioning of the regulator.
  - ☑ The gas pressure regulator supplied with this chargrill shall be converted to the required gas type. See [Converting the gas type on page 28](#).
- ☛ Fit a gas supply isolation device (for example, a manual shut-off valve or a quick connect device) on the inlet connection to this chargrill.

### ❗ IMPORTANT

The gas supply isolation device must be accessible within the area where the chargrill is installed.

## Best practices (gas supply connection)

Connect the gas supply to the chargrill. Follow these best practices for your installation:

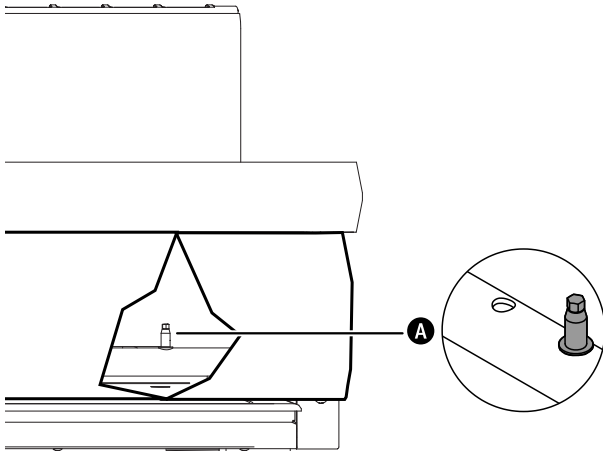
- Use a suitable joining compound which resists the breakdown action of LPG on every gas line connection, unless compression fittings are used.
- Use adequately sized piping that runs directly to the connection joint on the chargrill, with as few tees and elbows as possible, to ensure maximum gas supply volume.

## Gas supply test and adjustment

Check all gas connections for leakages using soapy water or other gas detecting equipment.

**⚠ DANGER**

Do not use a naked flame to check for gas leakages.



Operating pressure test:

1. Measure the burner operating pressure at the chargrill hob manifold test point (A), which is located behind the control panel. See [Gas-type specifications on page 10](#).
2. Turn off the mains gas supply and bleed gas out of appliance gas lines.
3. Turn on the gas supply and appliance.
4. Verify operating pressure remains correct.

## OPERATION

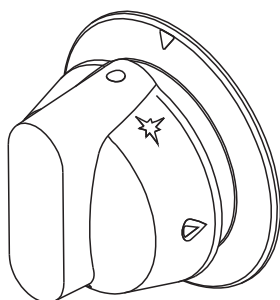
### ⚠ CAUTION

Immediately stop using and schedule this chargrill for service by a qualified service person if the following occurs:

- The chargrill does not ignite.
- The chargrill flame is abnormal.
- The chargrill controls do not function correctly.
- There is partial or full loss of the flame during normal operation.

## Chargrill operation

### Gas control



The control knob settings for the burner are as follows:

- Off
- ☆ Pilot burner
- △ High heat setting
- ◂ Low heat setting

### NOTICE

Never operate the chargrill with the gas control knob between the high △ and pilot ☆ settings.

## Fit the chargrill for operation

Ensure that the heat shields, grates, and radiants are fitted before operation.

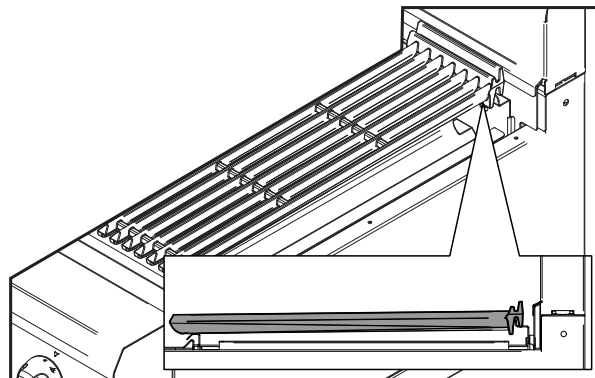
### Reversing the grates

You can fit the grates to the chargrill in the flat or raised position by turning the grate over and fitting it back to the chargrill.

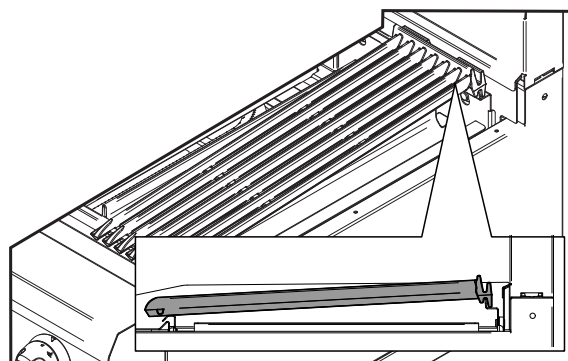
- 💡 Fit the grates in the flat position to allow fats and oils that are released during cooking to fall directly onto the radiants and burn off. This imparts a flame-grilled flavour to food.

- 💡 Fit the grates in the raised position to fix the grates at a slight slant so that fats and oils that are released during cooking are channelled by the grooves in the grate directly onto the fat collection area at the front of the chargrill

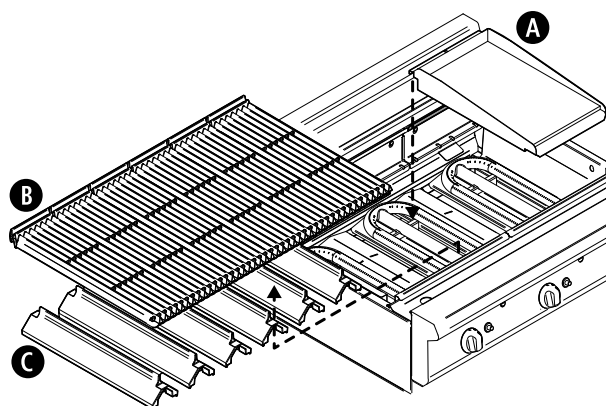
Flat position:



Raised position:



## Fitting the griddle plates (optional)



The following griddle plate (A) options are available.

|   |                          |
|---|--------------------------|
| A | 300 mm wide (fabricated) |
|   | 450 mm wide (fabricated) |
|   | 600 mm wide (fabricated) |

- ✎ Remove the grates (B).
- ✎ (Optional) Remove the radiants (C).
  - ☑ Remove the radiants to increase the intensity of heat on the griddle plates.
- ✎ Fit the griddle plates (A) as required.

## General operation

### ⚠ CAUTION

When a griddle plate is fitted to the chargrill, its surface temperature can exceed 350 °C when operated at the full heat setting.

To light the chargrill:

- ✎ Depress and turn the control knob to the pilot ☆ setting.
- ✎ While you hold the control knob depressed, repeatedly press the piezo igniter 1-2 times to light the pilot burner.
  - ⦿ Ensure that the pilot burner is lit by looking through the slot above the piezo igniter.
  - Release the gas control knob after approximately 10-20 seconds after the pilot burner ignites.
    - ☑ If the burner does not stay lit, repeat the above steps.
- ✎ Depress and rotate the control knob anticlockwise to the high △ to light the main burner off the pilot.
  - ☑ The gas control knob must be set to the high △ position to light the main burner.

### ❗ IMPORTANT

If the pilot burner is extinguished during operation, wait at least 1 minute before attempting to re-light the pilot burner.

- ✎ Set the gas control knob between the high △ and low ▽ setting to set an intermediate temperature.
- ✎ Turn the gas control knob completely anticlockwise to set the heat to low.
- ✎ During idle periods, turn the main burner down or set the gas control to the pilot ☆ position.

To turn off the main burner but keep the pilot burner lit:

- ✎ Depress and rotate the control knob to the pilot ☆ position.

To turn off the chargrill:

- ✎ Depress and rotate the control knob to the off ○ position.

## Refrigerated base operation and maintenance

Refer to the Refrigerated Cabinet Installation and Operation manual supplied with refrigerated base models for operation and maintenance instructions.

## TROUBLESHOOTING

This section provides a reference to the more common problems that may occur during the operation of your chargrill. This fault finding guide is intended to help you correct and accurately diagnose problems with your chargrill.

💡 When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

### Fault finding

| Fault                                                  | Possible causes                                                    | Remedy                                                                                                          |
|--------------------------------------------------------|--------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|
| The pilot does not light.                              | No gas supply.                                                     | Ensure gas isolation valve is turned on and that the gas supply is connected.                                   |
|                                                        | Insufficient gas supply pressure.                                  | Check the gas supply pressure and adjust if necessary. See <a href="#">Gas-type specifications on page 10</a> . |
|                                                        | The pilot injector is blocked or the wrong size.                   | Call for service.                                                                                               |
|                                                        | Faulty piezo ignition.                                             | Call for service.                                                                                               |
| The pilot goes out when the gas control knob released. | The control knob is released before the thermocouple is heated.    | Hold the control knob in for at least 20 seconds after the pilot is ignited.                                    |
|                                                        | Insufficient gas supply pressure.                                  | Check the gas supply pressure and adjust if necessary. See <a href="#">Gas-type specifications on page 10</a> . |
|                                                        | The pilot injector is partially blocked.                           | Call for service.                                                                                               |
|                                                        | The thermocouple connection to the gas control is loose or faulty. | Call for service.                                                                                               |
|                                                        | The thermocouple is faulty.                                        | Call for service.                                                                                               |
|                                                        | The gas control valve magnet is faulty.                            | Call for service.                                                                                               |
| The main burner does not light.                        | Insufficient gas supply pressure.                                  | Check the gas supply pressure and adjust if necessary. See <a href="#">Gas-type specifications on page 10</a> . |
|                                                        | Faulty gas control valve.                                          | Call for service.                                                                                               |
|                                                        | The main injector is blocked or is the wrong size.                 | Call for service.                                                                                               |
| The burner is extinguished during use.                 | Insufficient gas supply pressure.                                  | Check the gas supply pressure and adjust if necessary. See <a href="#">Gas-type specifications on page 10</a> . |
|                                                        | The pilot injector is blocked or is the wrong size.                | Call for service.                                                                                               |
|                                                        | The main injector is blocked or is the wrong size.                 | Call for service.                                                                                               |
| The burner flame is yellow.                            | The burner aeration gap is not set correctly.                      | Call for service.                                                                                               |
| The gas control valve is stiff to operate.             | The gas control valve needs to be re-greased.                      | Call for service.                                                                                               |

# CARE AND MAINTENANCE

To achieve the best results, clean your chargrill regularly and thoroughly. If small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown.

**⚠CAUTION**

Always turn off the gas supply before cleaning the chargrill.

**⚠WARNING**

Do not use flammable solvents and cleaning aids on or in close proximity to, the chargrill when the chargrill is still hot.

**NOTICE**

- This chargrill is not water proof. Do not use water jet spray or steam cleaner to clean interior or exterior of the chargrill.
- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- Do not use cleaning products with an acidic base or those containing chlorine.
- Do not use saline or sulphuric acid preparations to descale the chargrill.
- Do not use sharp scrapers or harsh abrasive scourers as they could damage the chargrill.
- Immediately clean alkaline spills (such as salty liquids) or acidic spills (such as lemon juice or vinegar) from cooking surfaces or enamel.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

## Maintenance schedule

|                                                    | Daily | Weekly | Periodic       |
|----------------------------------------------------|-------|--------|----------------|
| Clean the cooking area                             | ✓     |        | -              |
| Clean the stainless steel surfaces                 | -     | ✓      | -              |
| Clean the outer body                               | ✓*    | -      |                |
| Empty and clean any debris or drainage receptacles | ✓     |        |                |
| Check and adjust controls and mechanical parts**   | -     | -      | Every 6 months |
| Full product service**                             | -     | -      | Every 6 months |

\* For a heavy cooking schedule, perform this task after each shift.

\*\* To be conducted by a Moffat authorized service technician in full compliance with local and safety inspection and testing requirements.

## Maintenance tasks

### Cleaning the outer body

1. Thoroughly clean the splash back, the interior and exterior surfaces of the appliance with hot water, a detergent solution and a soft scrubbing brush.
2. Remove the splashback casting and wash it in hot soapy water with a soft-bristled brush.
3. Clean the control panel with a damp cloth lightly moistened with a solution of mild detergent and water. Dry the control panel thoroughly with a dry cloth and polish with a soft dry cloth.
4. Dry the appliance thoroughly with a dry cloth and polish with a soft dry cloth.

### General cleaning guidelines

- ☑ After cleaning, always wipe the cooking area dry with a soft cloth.

### Cleaning light soil

Clean light soil on the cooking surface with solution of hot water and mild detergent.

### Cleaning baked-on soil (stainless steel surfaces)

Clean heavy, baked-on soil using a good quality stainless steel cleaner or stainless steel wool.

- ☑ Only apply stainless steel cleaner when the chargrill is cool and rub in the direction of the grain.

### Cleaning the cooking area

#### NOTICE

To prevent rust forming on the chargrill, ensure that any detergent or cleaning material is completely removed after each cleaning and the chargrill is completely dry.

- ☞ Wipe the solid plate surface with a cloth and then clean with hot soapy water and a soft bristled brush. Dry thoroughly with a dry cloth.
- ☞ Briefly turn on the chargrill until the plate is dry.
- ☞ Smear a thin layer of cooking oil over the plate to form a protective film.

### Grates

- ☞ Scrape the grates with a wire brush or a flexible spatula. If required, use a scraper tool to remove stubborn carbon and deposits.
- ☞ Clean the grates with hot soapy water and a scrubbing brush. Dry thoroughly with a dry cloth.
- ☞ Briefly turn on the chargrill until the grates are dry.

- ☞ Smear a thin layer of cooking oil over the grates to form a protective film.

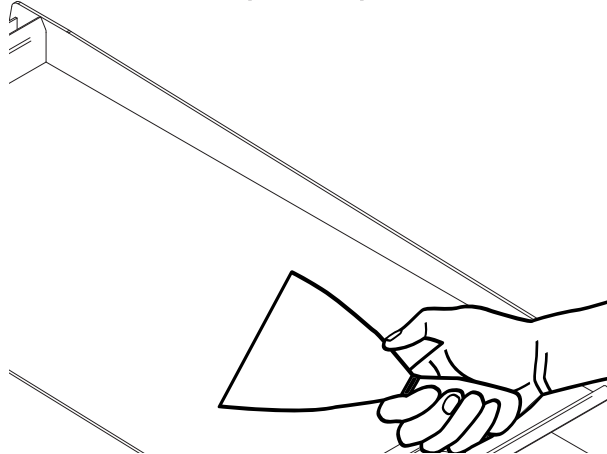
### Radiants

- ☞ Scrape the radiants with a wire brush or a flexible spatula. If required, use a scraper tool to remove stubborn carbon and deposits.
- ☞ Clean the radiants with hot soapy water and a scrubbing brush. Dry thoroughly with a dry cloth
- ☞ Smear a thin layer of cooking oil over the grates to form a protective film.

### Main burners

- ☞ Clean the main burners with hot soapy water and a scrubbing brush. Dry thoroughly with a dry cloth.
- ☑ Ensure that you fit the burners back correctly over the main injectors and into the burner slots.

### Griddle plates (if fitted)



- ☞ Clean the griddle plate surface thoroughly with a scraper tool and brush off any deposits with a soft bristled brush.

#### NOTICE

- Blades fitted to the scraper tool are extremely sharp and are to be used with care.
- To prevent scoring of griddle surface, always ensure that you apply even pressure over the entire surface of scraper tool when using on flat surface of griddle,
- Never bang the sharp edge of scraper tool on flat surface of griddle as this will damage the griddle and invalidate the warranty.

- ☞ Remove stubborn or accumulated carbon deposits with a griddle stone or a scotch bright pad.

- ☛ Wipe the griddle surface with a cloth and then clean with hot soapy water and a soft bristled brush. Dry thoroughly with a dry cloth.
- 💡 Occasionally bleach the griddle plate with vinegar when plate is cold.
- ☛ Briefly turn on the chargrill until plate is dry.
- ☛ Smear a thin layer of cooking oil over the griddle plate to form a protective film.

# ADJUSTMENT AND CALIBRATION

## Converting the gas type

If required, the gas type can be converted to accommodate the gas supply installation requirements.

### ⚠ CAUTION

Ensure that the chargrill is isolated from the gas supply before servicing.

### NOTICE

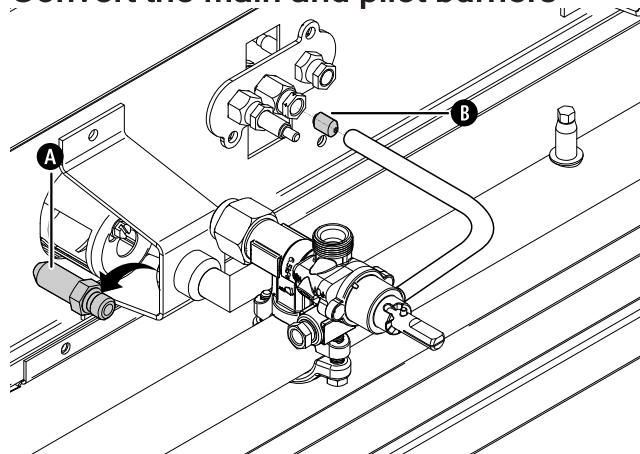
Gas-type conversion should only be carried out by a qualified service agent. All connections must be checked for gas leaks before re-commissioning the chargrill.

## Gas-type conversion procedure

To access the main and pilot burner assemblies.

- ✎ Remove the thermostat control knobs from the control panel.
- ✎ Remove the front cover from the control panel.

## Convert the main and pilot burners



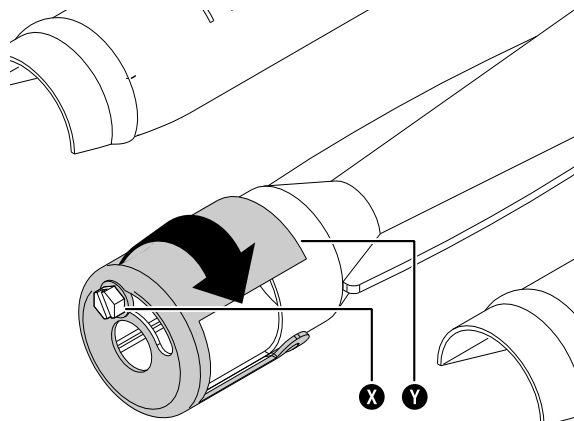
Pilot burner:

1. Remove pilot injector (B) from the pilot burner and replace it with the correct size injectors. See [Gas-type specifications on page 10](#).
2. Reconnect all connectors and leads and refit the pilot burner assembly.

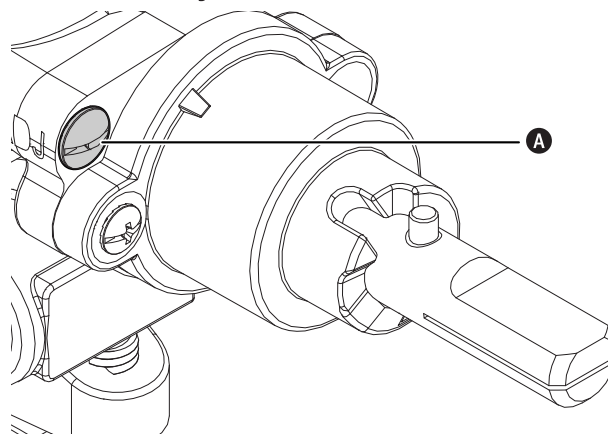
Main burner:

- ✎ Remove the main injector (A) and replace it with the correct size injector. See [Gas-type specifications on page 10](#).

- ✎ Adjust the aeration gap on the main burner (A) for type of gas being used. See [Gas-type specifications on page 10](#).
- ✎ Unfasten the aeration screw (X) and rotate the aeration slide (Y) to adjust the gap.



## Low-Fire adjustment



1. Light the main burner and check the flame size on the low (⬇) setting.
  2. Screw the low fire adjustment screw (A) on gas control valve fully in.
  3. Adjust the low fire adjustment screw (A) on gas control valve for the gas type. See [Gas-type specifications on page 10](#).
- ☑ Seal the low-fire adjustment screw with coloured paint on completion of low fire adjustment.

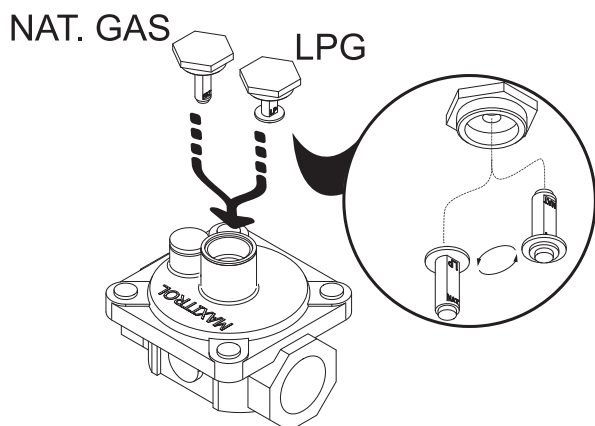
## Gas regulator conversion Natural gas / LPG regulator

### NOTICE

#### Natural Gas / LPG models

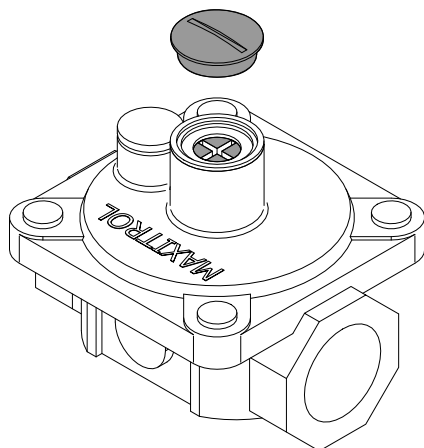
The outlet pressure of the regulator is calibrated in the factory during manufacture for both gas types.

The regulator is not adjustable but can be converted between these two gas types. See [Converting the gas type on the previous page](#).



1. Remove the hexagonal cap from the regulator.
2. Remove the pin from the cap.
3. Rotate the pin into the correct orientation for the gas type into the cap. See [Gas-type specifications on page 10](#).
4. Fit the cap with the pin into the regulator and press to secure it.

## Town gas regulator



1. Remove the slotted cap from the regulator.
2. Turn on the gas supply and the chargrill.
3. Adjust the pressure adjusting screw to achieve the correct burner operating pressure. See [Gas-type specifications on page 10](#).

4. Verify that the operating pressure is correctly maintained and re-adjust the regulator if necessary.
5. Fit the slotted cap back into the regulator

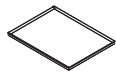
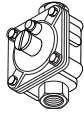
## Update the gas type identification label

After completing the gas-type conversion, replace the gas-type identification label in the following locations:

- The rear of appliance, above the gas connection point.

# PARTS

## Supplied parts

|                                                                                   | Part No. | Description                  | Notes                                          |
|-----------------------------------------------------------------------------------|----------|------------------------------|------------------------------------------------|
|  | 244526   | Crumb tray                   | 600 mm models.<br>1200 mm models (2 required). |
|  | 244690   | Crumb tray                   | 450 mm models.<br>900 mm models (2 required).  |
|  | -        | Gas regulator                |                                                |
|                                                                                   | -        | Alternate gas conversion kit | Natural gas and LP gas models only.            |

## Gas system

### Parts list - chargrill

| Part No. | Description                                                                                                    |
|----------|----------------------------------------------------------------------------------------------------------------|
| 244087   | Burner<br>☑ For 600 mm models (2 required).<br>☑ 900 mm models (3 required).<br>☑ 1200 mm models (4 required). |
| 244749   | Burner<br>☑ For 450 mm models only (1 required).                                                               |
| 019464K  | Pilot burner kit                                                                                               |
| 227508   | Piezo - SIT                                                                                                    |
| 019428   | Thermocouple 320 mm M9x1                                                                                       |
| 243457   | Gas valvePF A60U                                                                                               |
| 229731   | HT lead 250 mm                                                                                                 |

### Burner injectors - chargrill

| Part No. | Description                              | Notes                                               |
|----------|------------------------------------------|-----------------------------------------------------|
| 037270   | Main injector - natural gas, Ø 2.70 mm   | 600 mm models.<br>900 mm models.<br>1200 mm models. |
| 037350   | Main injector - natural gas, Ø 3.50 mm   | 450 mm models only.                                 |
| 037165   | Main injector - LPG (propane), Ø 1.65 mm | 600 mm models.<br>900 mm models.<br>1200 mm models. |
| 037190   | Main injector - LPG (propane), Ø 1.90 mm | 450 mm models only.                                 |
| 037155   | Main injector - butane, Ø 1.55 mm        | 600 mm models.<br>900 mm models.<br>1200 mm models. |
| 037180   | Main injector - butane, Ø 1.80 mm        | 450 mm models only.                                 |
| 037450   | Main injector - town gas, Ø 4.50 mm      | 600 mm models.<br>900 mm models.<br>1200 mm models. |

## Gas regulators

| Part No. | Gas type                | Description            |
|----------|-------------------------|------------------------|
| 248049   | 4" Natural gas, 10" LPG | ¾" BSP F/F convertible |
| 230185   | Town gas                | ¾" BSP F/F convertible |

## Gas conversion kits

| Model   | Width   | Country code   | Gas-type to convert to | Conversion kit |
|---------|---------|----------------|------------------------|----------------|
| CH8450G | 450 mm  | AU, NZ, UK, XP | LPG (Propane)          | 250830         |
| CH8450G | 450 mm  | AU, NZ, UK, XP | Natural Gas            | 250831         |
| CH8450G | 450 mm  | XP             | Butane                 | 250832         |
| CH8450G | 450 mm  | XP             | Town Gas               | 250833         |
| CH8600G | 600 mm  | AU             | Propane                | 250834         |
| CH8600G | 600 mm  | NZ, UK, XP     | LPG (Propane)          | 251668         |
| CH8600G | 600 mm  | AU, NZ, UK, XP | Natural Gas            | 250835         |
| CH8600G | 600 mm  | XP             | Butane                 | 250836         |
| CH8600G | 600 mm  | XP             | Town Gas               | 250837         |
| CH8900G | 900 mm  | AU             | Propane                | 250838         |
| CH8900G | 900 mm  | NZ, UK, XP     | LPG (Propane)          | 251669         |
| CH8900G | 900 mm  | AU, NZ, UK, XP | Natural Gas            | 250839         |
| CH8900G | 900 mm  | XP             | Butane                 | 250840         |
| CH8900G | 900 mm  | XP             | Town Gas               | 250841         |
| CH8120G | 1200 mm | AU             | Propane                | 250842         |
| CH8120G | 1200 mm | NZ, UK, XP     | LPG (Propane)          | 251670         |
| CH8120G | 1200 mm | AU, NZ, UK, XP | Natural Gas            | 250843         |
| CH8120G | 1200 mm | XP             | Butane                 | 250844         |
| CH8120G | 1200 mm | XP             | Town Gas               | 250845         |

## Replacement parts

Quote the part number and description when ordering replacement parts. If the part required is not listed here, request the part by its description and quote your chargrill's model number and serial number as shown on the rating plate.

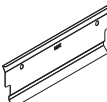
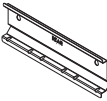
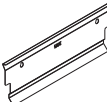
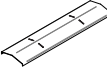
### NOTICE

Only genuine Waldorf parts should be used for servicing or repair of this chargrill.

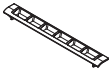
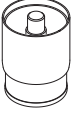
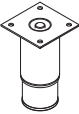
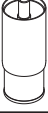
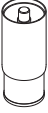
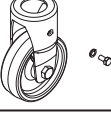
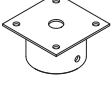
### NOTICE

Follow the instructions supplied with the replacement part when you install it. Contact a Waldorf authorised service centre or our Customer Care team for additional information and service instructions.

## Replacement parts - chargrill

|                                                                                     | Part No. | Description                                                 |
|-------------------------------------------------------------------------------------|----------|-------------------------------------------------------------|
|    | 245202   | Knob Waldorf 8 mm GAS-PF                                    |
|   | 245250   | Chargrill grate casting - angled<br>☑ Width 150 mm (each).  |
|  | 014508   | Burner radiant<br>☑ Requires one per grate.                 |
|  | 244294   | Side heat shield<br>☑ 2 required.                           |
|  | 244674   | Rear casting support<br>☑ For 450 mm models.                |
|                                                                                     | 244531   | Rear casting support<br>☑ For 600 mm models.                |
|                                                                                     | 243935   | Rear casting support<br>☑ For 900 mm models (2 required).   |
|                                                                                     | 244574   | Rear casting support<br>☑ For 1200 mm models (2 required).  |
|  | 244673   | Front casting support<br>☑ For 450 mm models.               |
|                                                                                     | 244525   | Front casting support<br>☑ For 600 mm models.               |
|                                                                                     | 243934   | Front casting support<br>☑ For 900 mm models (2 required).  |
|                                                                                     | 244573   | Front casting support<br>☑ For 1200 mm models (2 required). |
|  | 244313   | Burner support<br>☑ 2 required.                             |

## Replacement parts - general

|                                                                                     | Part No. | Description                                                                       |
|-------------------------------------------------------------------------------------|----------|-----------------------------------------------------------------------------------|
|    | 244048   | Splashback casting<br>☑ For 450 mm models.<br>☑ For 900 mm models (2 required).   |
|    | 244049   | Splashback casting<br>☑ For 600 mm models.<br>☑ For 1200 mm models (2 required).  |
|    | 227855   | Adjustable leg, 80 mm<br>☑ For B models only.                                     |
|    | 240534   | Front leg assembly, 150 mm x Ø63mm C/W plate<br>☑ For CB, CD, OB, RB models only. |
|    | 227851   | Front / rear adjustable leg, 150 mm (extended stud)<br>☑ For LS models only.      |
|   | 227850   | Rear adjustable leg, 150 mm (flush stud)<br>☑ For CB, CD, OB, RB models only.     |
|  | 229674   | Rear roller assembly<br>☑ For CB, CD, OB, LS, RB models only.                     |
|  | 229673   | Leg ring plate plain (LS)<br>☑ For LS models only.                                |
|  | 227852   | Leg plate 5/8" (threaded)<br>☑ For B and LS models only.                          |
|  | 229671   | Leg ring plate (threaded)<br>☑ For CB, CD, OB, RB models only.                    |

## Accessories

### Add-on accessories

| Part No. | Description                                                                  |
|----------|------------------------------------------------------------------------------|
| 228787   | Scraper assembly chargrill                                                   |
| 228566   | Griddle scraper tool                                                         |
| 228567   | Smooth plate scraper blades<br>☑ Pack contains 2 blades.                     |
| 244206   | Drop-on griddle plate - 300 mm (steel, no sides)                             |
| 244973   | Drop-on griddle plate - 450 mm (steel, no sides)                             |
| 244974   | Drop-on griddle plate - 600 mm (steel, no sides)<br>☑ Not for 450 mm models. |

## Accessories - plinth kits

| Part No. | Description                    |
|----------|--------------------------------|
| 251255   | Plinth interface kit - 450 mm  |
| 251258   | Plinth interface kit - 600 mm  |
| 251262   | Plinth interface kit - 900 mm  |
| 251269   | Plinth interface kit - 1200 mm |

## Accessories - kick panels

| Part No. | Description                             | Notes               |
|----------|-----------------------------------------|---------------------|
| 247122   | Kick panel 450 mm x 140 <sup>1</sup>    | For 450 mm models.  |
| 247342   | Kick panel 450 mm x 125 <sup>2</sup>    |                     |
| 247360   | Kick panel 450 mm x 75 <sup>3</sup>     |                     |
| 247124   | Kick panel 600 mm x 140 <sup>1</sup>    | For 600 mm models.  |
| 247344   | Kick panel 600 mm x 125 <sup>2</sup>    |                     |
| 247362   | Kick panel 600 mm x 75 <sup>3</sup>     |                     |
| 247126   | Kick panel 900 mm x 140 <sup>1</sup>    | For 900 mm models.  |
| 247346   | Kick panel 900 mm x 125 <sup>2</sup>    |                     |
| 247364   | Kick panel 900 mm x 75 <sup>3</sup>     |                     |
| 247128   | Kick panel 1200 mm x 140 <sup>1</sup>   | For 1200 mm models. |
| 247348   | Kick panel 1200 mm x 125 <sup>2</sup>   |                     |
| 247366   | Kick panel 1200 mm x 75 <sup>3</sup>    |                     |
| 247135   | Kick panel ends pair x 140 <sup>1</sup> |                     |
| 247373   | Kick panel ends pair x 125 <sup>2</sup> |                     |
| 247376   | Kick panel ends pair x 75 <sup>3</sup>  |                     |

<sup>1</sup> 140 mm height kick panel for 915 mm chargrill operating height.

<sup>2</sup> 125 mm height kick panel for 900 mm chargrill operating height.

<sup>3</sup> 75 mm height kick panel for 850 mm chargrill operating height.

# COMMISSIONING CHECKLIST

Before leaving the new installation, check that the chargrill functions in accordance with the operating instructions in this manual. Complete the following checklist.

 If the chargrill does not operate correctly, turn off the chargrill and contact the supplier of this chargrill.

Date

Installer

## Pre-installation

- ☐ Delivered intact with all parts and accessories.
- ☐ No noticeable damage to the interior or exterior of the chargrill.

## Installation

- Positioning and fitting
  - ☐ Adequate separation and/or isolation from other appliances and/or heat sources.
  - ☐ Adequate ventilation in installation area.
  - ☐ The chargrill is level with respect to the floor.
- Gas connection
  - ☐ Correct gas type and connection.
  - ☐ Correct gas supply pressure.
  - ☐ Correctly sized gas supply line.
  - ☐ Gas transmission lines and connections have been tested for leaks using soapy water or other gas detecting equipment.

⚠ DANGER

Do not use a naked flame to check for gas leakages.

- General
  - ☐ Correct door alignment (for applicable models).
  - ☐ All removable panels and receptacles have been refitted.

- First use

⚠ CAUTION

Ensure that all packaging material has been removed from the chargrill before operation.

## Operation

- Functionality
  - ☐ All burners ignite correctly.
  - ☐ Correct low fire burner operation.

- ☐ Correct high fire burner operation.
- ☐ The controls operate correctly. See [Operation on page 22](#).
- Operational readiness
  - ☐ All connections are correct and all covers are fitted.
- Operator training
  - ☐ The operator has been instructed in correct operation and safe shutdown of the chargrill.

# WALDORF CUSTOMER CARE

## **New Zealand**

Moffat Limited  
www.moffat.co.nz  
Tel: +64 (3) 983 6600  
Fax: +64 (3) 983 6660  
Email: sales@moffat.co.nz

## **Australia**

Moffat Pty Ltd  
www.moffat.com.au  
Tel: +61 (03) 9518 3888  
Service: 1300 264 217  
Fax: +61 (03) 9518 3833  
Email: vsales@moffat.com.au

## **Canada**

Serve Canada  
www.servecanada.com  
Sales: 800 551 8795  
Service: 800 263 1455  
Email: info@servecanada.com

## **United Kingdom**

Blue Seal Limited  
www.blue-seal.co.uk  
Tel: 0121 327 5575  
Service: 0121 332 6647  
Fax: 0121 327 9711  
Email: sales@blue-seal.co.uk

## **International**

Moffat Limited  
www.moffat.com  
Tel: +64 (3) 983 6600  
Fax: +64 (3) 983 6660  
Email: export@moffat.co.nz

## **United States**

Moffat Inc  
www.moffat.com  
Tel: 1 800 551 8795  
Fax: 336 661 9546  
Email: sales@moffat.com

an Ali Group Company



the spirit of excellence