

Waldorf Induction Cooktop and Wok

Installation and Use and Care Manual

IN8x00 Series
Induction Cooktop and Wok



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THANK YOU

Thank you for purchasing this Waldorf induction cooktop / wok. Your Waldorf induction cooktop / wok is designed to provide years of reliable service.

This manual will provide you with the information you need to operate and maintain your induction cooktop / wok 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 induction cooktop / wok. The manual must remain with the induction cooktop / wok, even if the induction cooktop / wok is transferred, sold, leased, or shared.

This manual must be stored carefully in the place where the induction cooktop / wok 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 induction cooktop / wok's rating plate.

General information

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.

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❗ 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 induction cooktop / wok may void warranties and approvals.

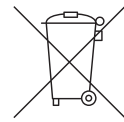
Intended use and restrictions

❗ IMPORTANT

This induction cooktop / wok 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 induction cooktop / wok.
- By children.
- This induction cooktop / wok 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 induction cooktop / wok indicates that this induction cooktop / wok 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 induction cooktop / wok, contact your local city office or your waste disposal service.

- ☑ This induction cooktop / wok is built with common electrical, electromechanical, and electronic parts. No batteries are used.
- ☑ The owner and operator are responsible for the proper and safe disposal of the induction cooktop / wok.

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 induction cooktop / wok and seek advice before operating the induction cooktop / wok 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 induction cooktop / wok 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 induction cooktop / wok, pay special attention to the instructions.



Read the instructions before using the induction cooktop / wok.



Risk of electric shock.



Risk of burns—hot surface.



Equipotential bonding terminal—must be connected to equipotential bonding system.



Radiation exposure—this induction cooktop / wok generates non-ionizing electromagnetic radiation.

This manual uses the following safety symbols to indicate the level of caution required when using the induction cooktop / wok.

⚠ 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).

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 induction cooktop / wok.

⚠ DANGER

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

⚠ WARNING

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

⚠ WARNING

Anyone with a pacemaker or other metal implants is at risk of life-threatening injuries from the electromagnetic field generated by induction appliances. Consult your physician or pacemaker manufacturer about possible risks before using this induction cooktop / wok.

NOTICE

The induction cooktop / wok 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 induction cooktop / wok without the supplied legs fitted to it.

Warranty

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

Visit www.moffat.com for warranty terms and conditions or contact our Customer Care team.

SPECIFICATIONS

Product information

The IN8x00 is a commercial heavy duty, high efficiency induction cooktop / wok for modular kitchens, constructed in easy clean stainless steel external finish.

The induction cooktop / wok has the following features:

- Powerful variable heat zones that deliver more power and precision while cooking.
- A heavy-duty 6 mm thick ceramic glass glide top.
- Automatic pan detection switches the induction zone on when a pan is placed on the induction zone and off when the pan is removed.
- An integrated faults diagnostic system instantly detects and reports malfunctions in the induction cooktop / wok.
- An integrated cooling system ensures that temperatures are managed for efficient operation.

Model identification

Your induction cooktop / wok may have additional features. The model code on the induction cooktop / wok's rating plate identifies the model type.

IN8100[1][2]-[3]-[4]

IN8200[1][2]-[3]-[4]

IN8400[1][2]-[3]-[4]

Where:

[1] Back options

- L** Low back
- H** High back

[2] Induction zone options

- R3** 3.5 kW, round induction zone (ø270 mm)
- R5** 5.0 kW, round induction zone (ø270 mm)
- F** 5.0 kW, full induction zone (270 mm x 270 mm)
- W3** 3.5 kW, wok induction zone (ø300 mm)
- W5** 5.0 kW, wok induction zone (ø300 mm)
- FR3** 5.0 kW, full induction zone (270 mm x 270 mm) on LH-side, with 3.5 kW, round induction zone (ø270 mm) on RH-side
- R3F** 3.5 kW, round induction zone (ø270 mm) on LH-side, with 5.0 kW, full induction zone (270 mm x 270 mm) on RH-side
- FR5** 5.0 kW, full induction zone (270 mm x 270 mm) on LH-side, with 5.0 kW, round induction zone (ø270 mm) on RH-side
- R5F** 5.0 kW, round induction zone (ø270 mm) on LH-side, with 5.0 kW, full induction zone (270 mm x 270 mm) on RH-side

[3] Stand options

- B** Bench mount
- CB** Cabinet base
- CD** Cabinet base with doors
- OB** Open base
- LS** Leg stand base

[4] Front finish options

- Standard finish
- Bx** Bold colour finish
- Cx** Control panel colour finish

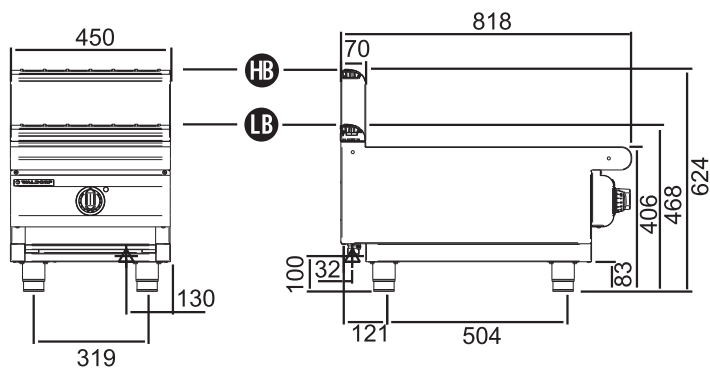
Product specifications

Model Series	Features	Width
IN8100R3x	1 round 3.5 kW induction zone (ø270 mm)	450 mm
IN8100R5x	1 round 5.0 kW induction zone (ø270 mm)	450 mm
IN8100Fx	1 full 5.0 kW induction zone (270 mm x 270 mm)	450 mm
IN8100W3	1 wok 3.5 kW induction zone (ø300 mm)	450 mm
IN8100W5	1 wok 5.0 kW induction zone (ø300 mm)	450 mm
IN8200R3x	2 round 3.5 kW induction zone (ø270 mm each)	450 mm
IN8200R5x	2 round 5.0 kW induction zone (ø270 mm each)	450 mm
IN8200Fx	2 full 5.0 kW induction zone (270 mm x 270 mm each)	450 mm
IN8400R3x	4 round 3.5 kW induction zones (ø270 mm each)	900 mm
IN8400R5x	4 round 5.0 kW induction zones (ø270 mm each)	900 mm
IN8400Fx	4 full 5.0 kW induction zones (270 mm x 270 mm each)	900 mm
IN8400FR3x	2 full 5.0 kW induction zones (270 mm x 270 mm each) on LH-side, with 2 round 3.5 kW induction zones (ø270 mm each) on RH-side	900 mm
IN8400R3Fx	2 round 3.5 kW induction zones (ø270 mm each) on LH-side, with 2 full 5.0 kW induction zones (270 mm x 270 mm each) on RH-side	900 mm
IN8400FR5x	2 full 5.0 kW induction zones (270 mm x 270 mm each) on LH-side, with 2 round 5.0 kW induction zones (ø270 mm each) on RH-side	900 mm
IN8400R5Fx	2 round 5.0 kW induction zones (ø270 mm each) on LH-side, with 2 full 5.0 kW induction zones (270 mm x 270 mm each) on RH-side	900 mm

Dimensions and weights

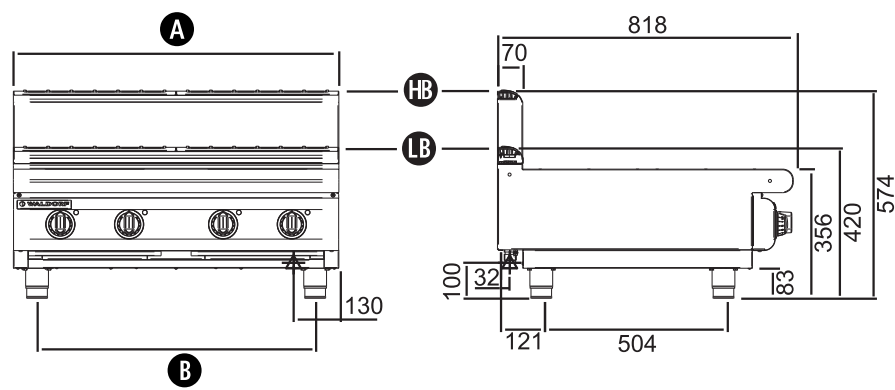
- ☑ All dimensions are in mm.
- ☑ All weights are in kg.
- ⚡ Electrical supply entry point
- LB Low-Back option only
- HB High-Back option only

Bench models (wok)



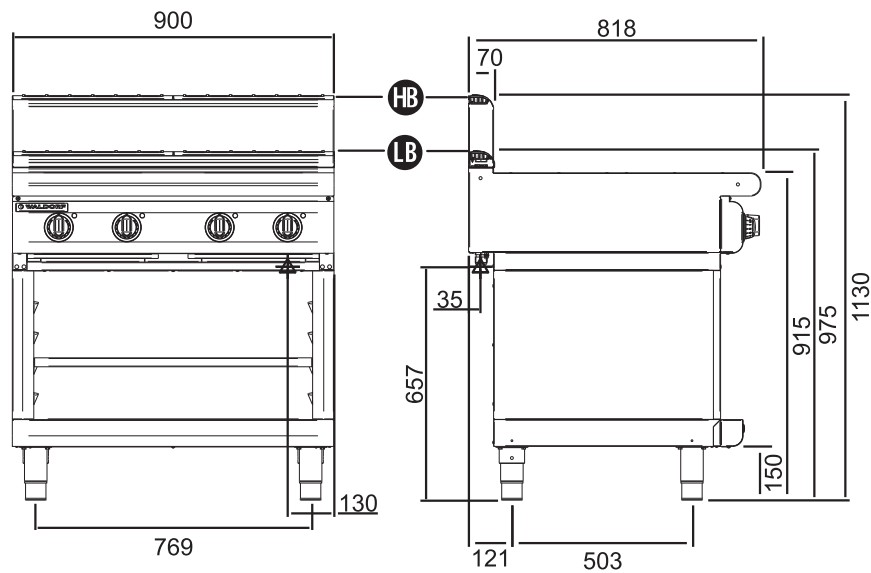
	IN8100x-B
Net Weight	42

Bench models (cooktop)



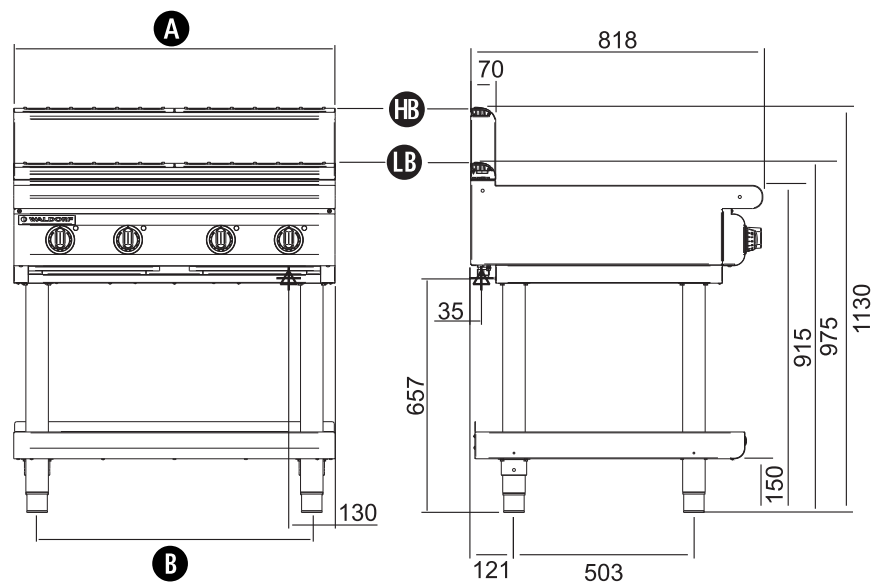
	IN8100x-B	IN8200x-B	IN8400x-B
A	450	450	900
B	319	319	769
Net Weight	40	45	77

Open base models



	IN8400x-OB
Net Weight	117

Leg-stand models



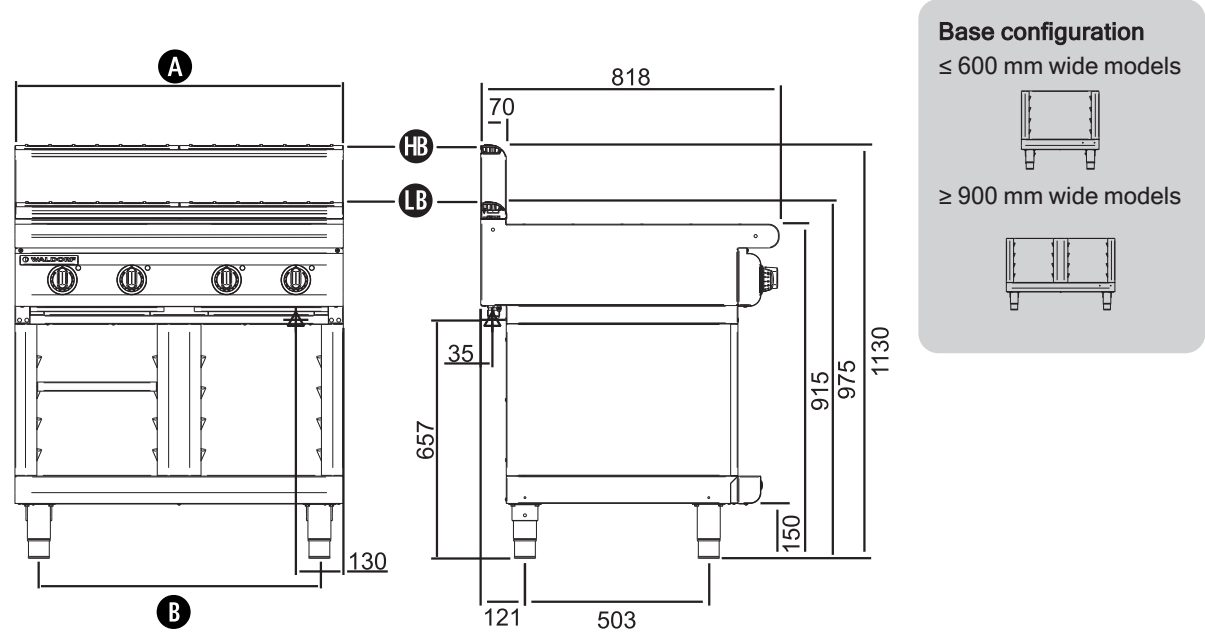
Wok

	IN8100x-LS
A	450
B	319
C	606
Net Weight	56

Cooktop

	IN8100x-LS	IN8200x-LS	IN8400x-LS
A	450	450	900
B	319	319	769
C	657	657	657
Net Weight	55	59	101

Cabinet base models



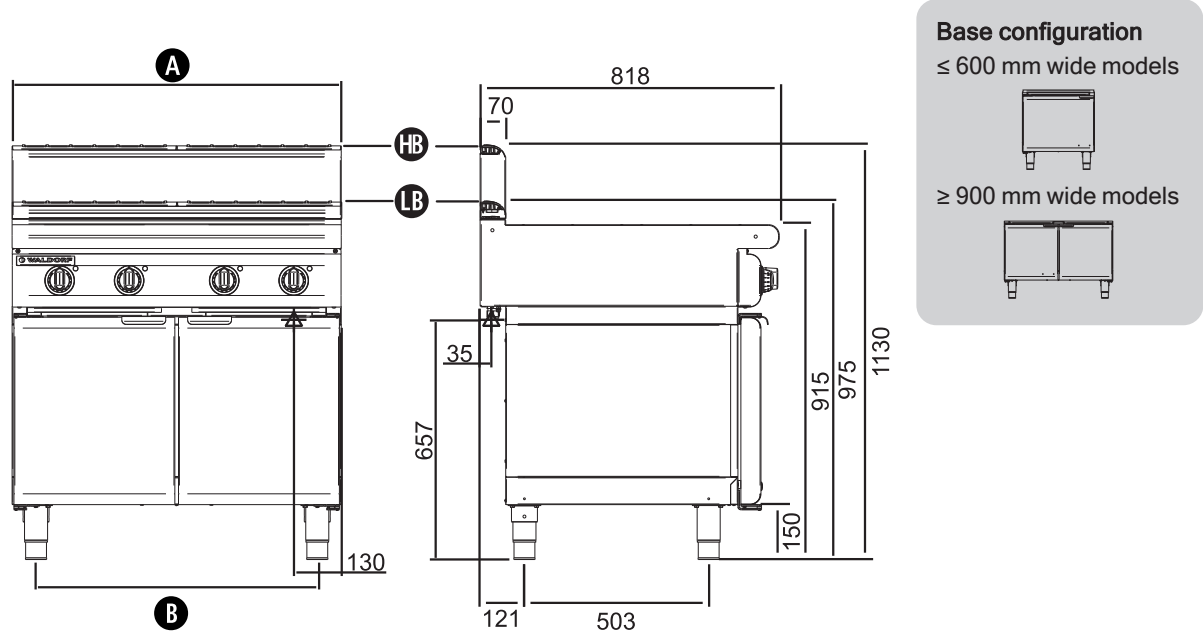
Wok

	IN8100x-CB
A	450
B	319
C	606
Net Weight	65

Cooktop

	IN8100x-CB	IN8200x-CB	IN8400x-CB
A	450	450	900
B	319	319	769
C	657	657	657
Net Weight	65	70	118

Cabinet with door models



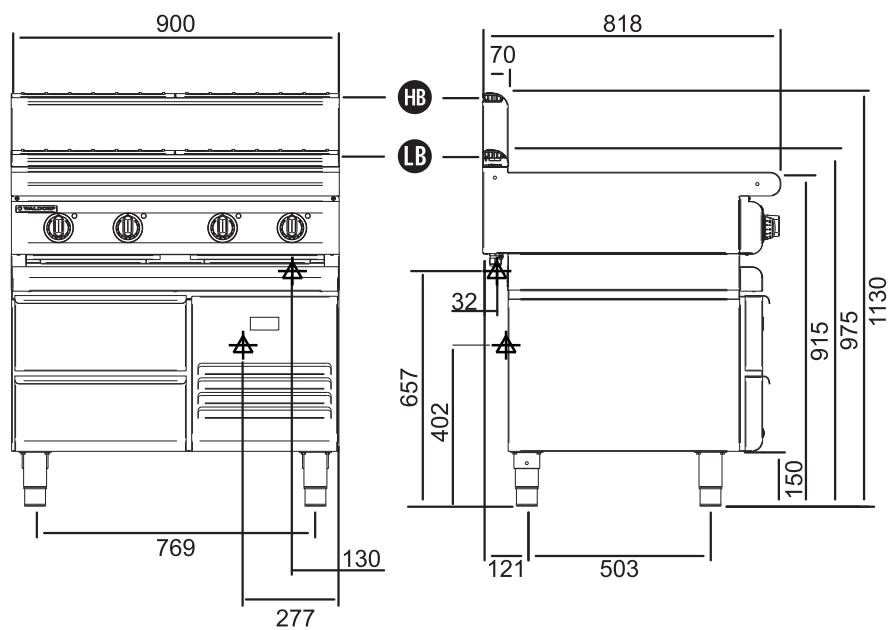
Wok

	IN8100x-CD
A	450
B	319
C	606
Net Weight	69

Cooktop

	IN8100x-CD	IN8200x-CD	IN8400x-CD
A	450	450	900
B	319	319	769
C	657	657	657
Net Weight	69	73	126

Refrigerated base models

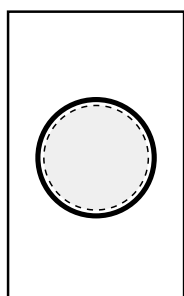


	IN8400x-RB
Net Weight	160

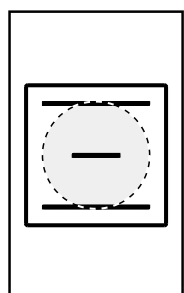
Cooking surface options

The markings on the cooking surface indicate the boundaries of the induction zone and the cooking pan sizes that can be used.

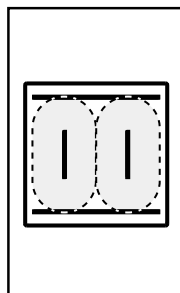
- ⦿ A short line indicates the centre of the induction coil and the minimum cooking pan base diameter (ø120 mm).
- ⦿ The two long lines above and below the short line indicate the range of the induction coil and the maximum cooking pan base diameter (ø270 mm).
- 💡 Round induction zones are most efficient for larger cooking vessels and for cooking large quantities.
- 💡 Full area induction zones are intended for small cooking vessels and cooking in small quantities, such as in à la carte applications.



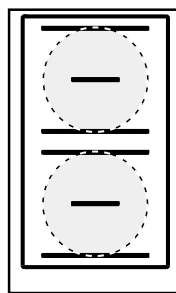
IN8100W3
IN8100W5



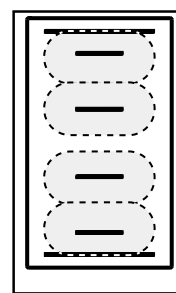
IN8100R3
IN8100R5



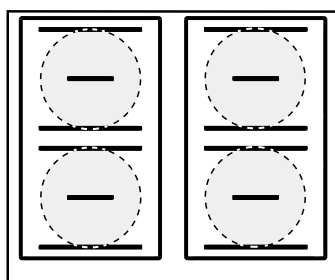
IN8100F



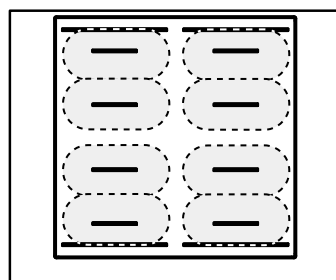
IN8200R3
IN8200R5



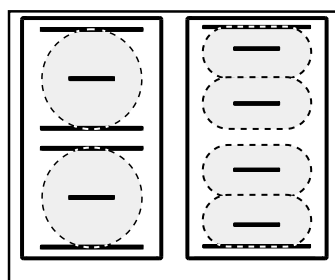
IN8200F



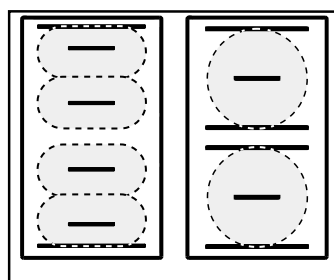
IN8400R3
IN8400R5



IN8400F



IN8400R3F
IN8400R5F



IN8400FR3
IN8400FR5

- ☑ The shaded area indicates the induction coil underneath the glass surface.

Supply requirements

Electrical supply

Model	Electrical supply			Nominal rating			
	Power	Voltage [Vac]	Frequency [Hz]	Power input [kW]	Current [A]		
					L1	L2	L3
IN8100R3/IN8100W3	1 P+N+E	230-240 ~	50 / 60	3.5	16	-	-
		220-230 ~				-	-
		220-240 ~				-	-
IN8100F, IN8100R5, IN8100W5	3 P+E	400-415 3~	50 / 60	5	8	8	8
		380-400 3~					
		380-415 3~					
IN8200R3	3 P+E	400-415 3~	50 / 60	7	11	11	11
		380-400 3~					
		380-415 3~					
IN8200F, IN8200R5	3 P+E	400-415 3~	50 / 60	10	16	16	16
		380-400 3~					
		380-415 3~					
IN8400R3	3 P+E	400-415 3~	50 / 60†	14	22	22	22
		380-400 3~					
		380-415 3~					
IN8400R3F, IN8400FR3	3 P+E	400-415 3~	50 / 60†	17	27	27	27
		380-400 3~					
		380-415 3~					
IN8400F, IN8400FR5, IN8400R5, IN8400R5F	3 P+E	400-415 3~	50 / 60†	20	32	32	32
		380-400 3~					
		380-415 3~					

† For Refrigerated base models (-RB), refer to the Refrigerated Base instruction manual and rating plate to verify the rated frequency.

Electrical connection requirements

- An isolation switch shall be fitted within 2 m of the induction cooktop / wok, but not on the induction cooktop / wok and in such a position that the user does not have to reach across the cooking surface.
- The supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene, or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57); for example, H05 RN-F type.
- The branch supply line shall be individually overload protected to the correct current rating and the supply cord shall be protected against any mechanical or thermal damage.
- All wiring connections must be tight.
- The size of the cable supply to the induction cooktop / wok shall be appropriate for the current drawn on the line. Refer to the appropriate wiring standards for the cable size required.

- If the induction cooktop / wok is intended to be moved for cleaning, then it shall be installed with a flexible power supply cord and equipotential bonding connections, such that the induction cooktop / wok can be moved forward not less than 1320 mm without the flexible connections becoming taut or strained.
- A Residual Current Device (RCD) is recommended for protection of the power supply to this induction cooktop / wok.

Clearances

NOTICE

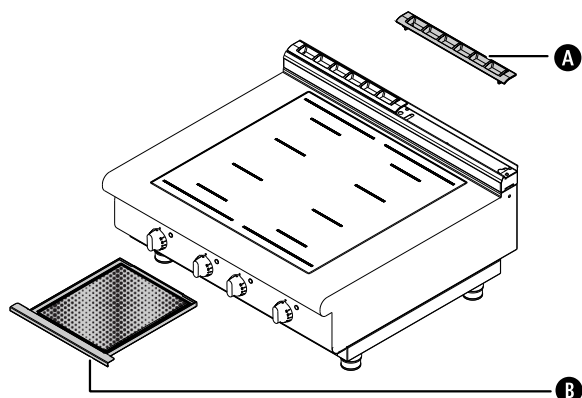
This induction cooktop / wok should only be placed in close proximity to walls, partitions, furniture, or other surfaces if they are made of or clad with non-combustible material.

Position the induction cooktop / wok with the following minimum clearances:

	Non-combustible surface	Combustible surface
Left / Right	0 mm	50 mm
Rear	0 mm	0 mm

OVERVIEW

Main parts



A Splashback casting

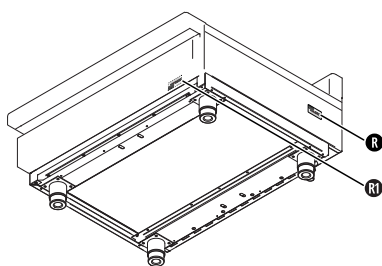
B Air filter

Rating plate location

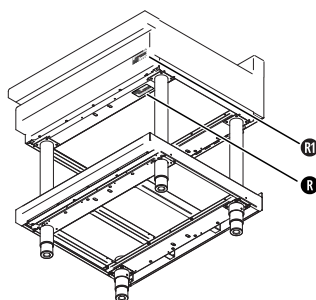
Depending on your model, the rating plate is located as shown below.

R Rating plate (main)

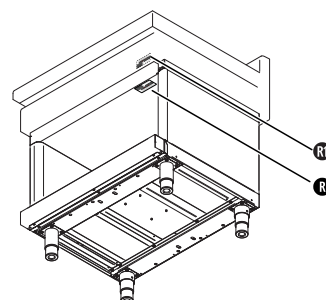
R1 Rating plate (alternative, located behind control panel)



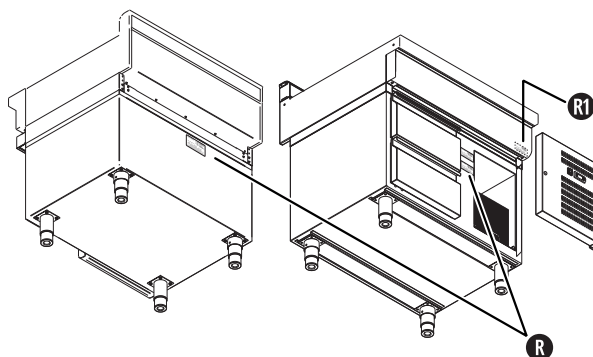
Bench model



Leg-stand model



Cabinet model
Cabinet with door model
Open base model



Refrigerated base model

INSTALLATION AND SETUP

Your induction cooktop / wok 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 induction cooktop / wok is installed correctly and that operation is correct before use.

☑ Complete the commissioning checklist in this manual before commissioning the induction cooktop / wok.

⚠ 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

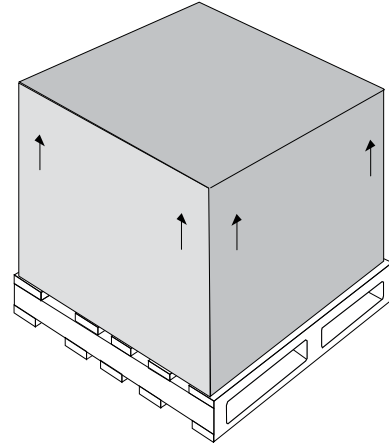
The induction cooktop / wok installation must conform to national installation codes and local and national codes for fire safety.

Australia and New Zealand
AS/NZS 3000 Wiring Rules

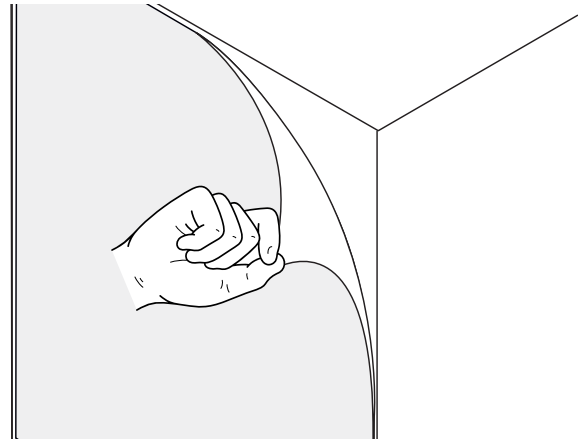
United Kingdom
BS 6173 Installation of Catering Appliances.
BS 5440 1 & 2 Installation Flueing & Ventilation.
BS 7671 Requirements for Electrical Installation.

US and Canada
ANSI / NFPA70 National Electrical Code.
CSA C22.2 Canadian Electrical Code.

Unpacking the induction cooktop / wok



1. Carefully remove all packaging and transit protection from the induction cooktop / wok 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 induction cooktop / wok

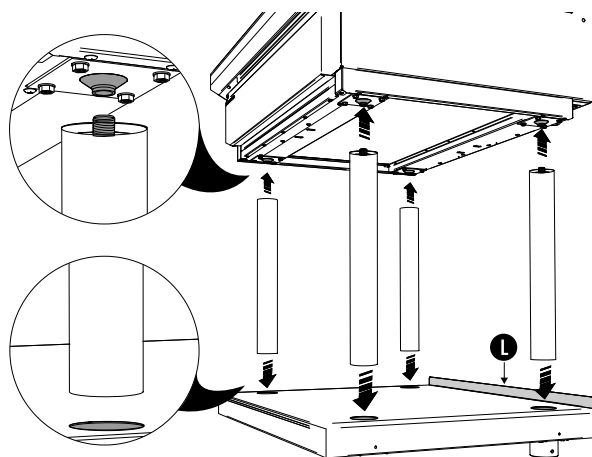
- ☑ Leg stand models require the base to be installed to the bottom of the unit.
- ☑ Models with cabinets and other bases can be fitted with either rear rollers or adjustable feet.

Fitting the base to Leg Stand models

⚠ CAUTION

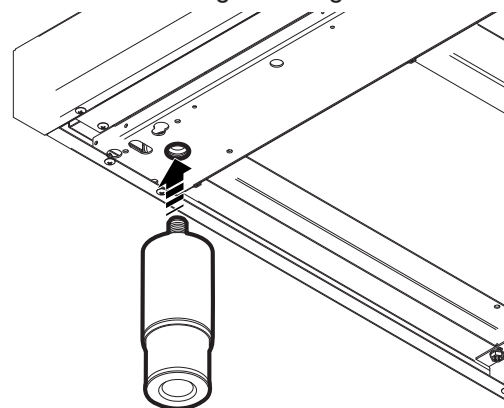
Risk of injury or equipment damage.

Remove the loose, removable parts from the top of the induction cooktop / wok before installing the base.

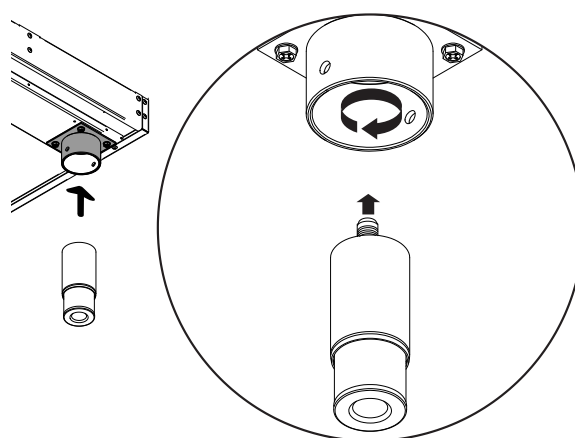


1. Lower the induction cooktop / wok onto its rear face.
2. Attach the four leg-stand legs to the leg mounting plates on the underside of the induction cooktop / wok. Secure each leg hand tight.
3. Align the four round cut out holes on the base with the four leg stand legs already fitted to the induction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



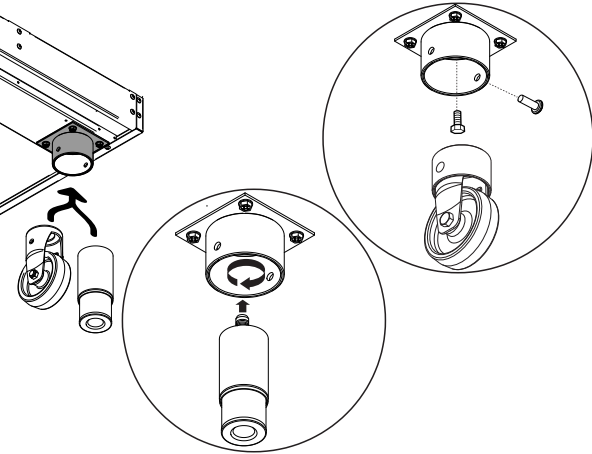
Fitting optional accessories

This induction cooktop / wok can be fitted with optional accessories. See [Accessories on page 31](#) for more information.

- Refer to the instructions provided with the optional accessories to fit them to the induction cooktop / wok.

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 induction cooktop / wok.

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

Positioning the induction cooktop / wok

CAUTION

Position the induction cooktop / wok so that the control panel and induction cooktop / wok cooking area is easily reachable for loading and unloading.

Clearances

NOTICE

This induction cooktop / wok 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 induction cooktop / wok with the following minimum clearances:

	Non-combustible surface	Combustible surface
Left / Right	0 mm	50 mm
Rear	0 mm	0 mm

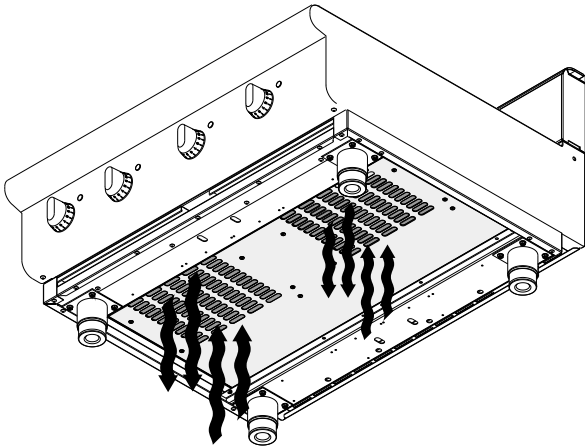
Ventilation

Your induction cooktop / wok has an integrated cooling system to ensure that temperatures are managed for efficient operation.

NOTICE

Do not obstruct the exhaust vents under the cooking surface of the induction cooktop / wok.

- Ensure that the induction cooktop / wok does not take in hot air from a nearby appliance, such as an oven.
- Ensure that the area where the induction cooktop / wok is installed has adequate ventilation to remove heat and steam from the induction cooktop / wok



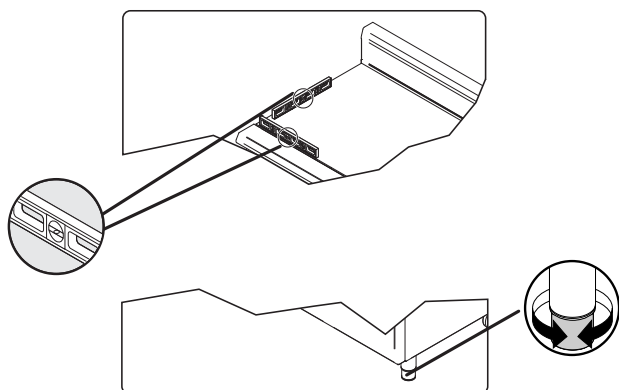
Installing models with a refrigerated base

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

Levelling the induction cooktop / wok

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

- ☑ Check that all feet are securely fitted.



Connecting the electrical supply

Ensure that you meet the electrical connection requirements. See [Electrical connection requirements](#) on page 14

⚠ WARNING

All electrical connections must only be carried out by a suitably qualified person.

⚠ WARNING

The induction cooktop / wok must be earthed (grounded).

⚠ WARNING

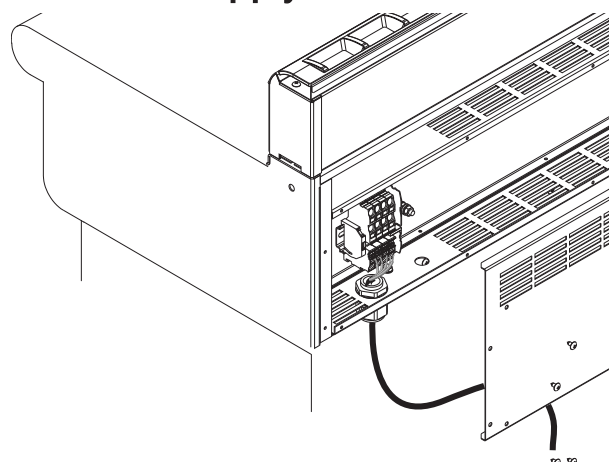
If the power supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.

NOTICE

Each induction cooktop / wok should be connected to an adequately protected power supply with an appropriate power cord.

- ☑ Check that the electricity supply is correct as shown on the induction cooktop / wok's rating plate.
- ☑ Ensure that a cable gland is fitted around the wiring entry hole into the induction cooktop / wok.

Electrical supply connection



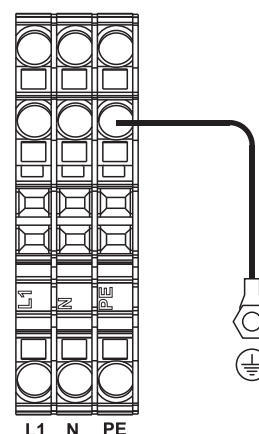
1. Remove the induction cooktop / wok rear panel.
2. Bring the supply cable through the compression gland at the rear of the induction cooktop / wok.
3. Connect the mains supply to the appropriately marked terminals on the terminal block. See Terminal block wiring connection below.
4. Tighten the cable entry gland to secure the cable to the induction cooktop / wok.

❗ IMPORTANT

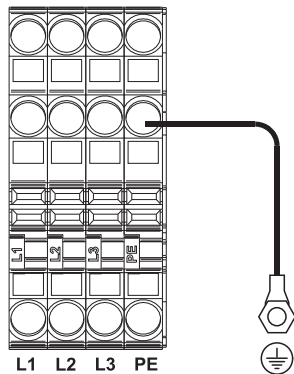
Check that the cable is securely connected and fastened by pulling the cable from the outside of the induction cooktop / wok.

5. Connect supply plug to mains outlet.
6. Turn on the mains supply and ensure that the induction cooktop / wok is powered-up.

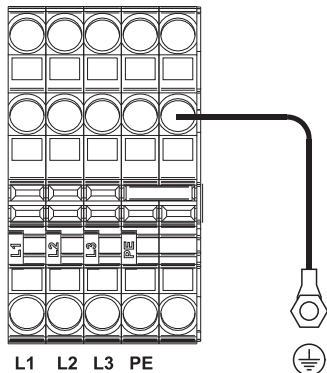
Terminal block wiring connection IN8100R3/IN8100W3



IN8100R5/IN8100F/IN8100W5 IN8200 (all models)



IN8400 (all models)



1. Connect the mains supply according to the terminal block label that is fitted to the induction cooktop / wok.
2. Ensure that the conductors are secure and appropriately terminated for all connections.
3. Tighten the cable entry gland to secure the cable to the induction cooktop / wok.

⚠ IMPORTANT

Check that the cable is securely connected and fastened by pulling the cable from the outside of the induction cooktop / wok.

4. Check that the polarity of each connection is correct and matches the terminal markings on the induction cooktop / wok.

OPERATION

⚠ DANGER

If any part of the induction cooktop / wok is cracked or broken, turn off the induction cooktop / wok and immediately disconnect the induction cooktop / wok from the power supply.

NOTICE

Using unsuitable cookware can cause the induction cooktop / wok to fail prematurely, void your warranty, and incur high service costs.

Use only cookware that is:

- Suitable for induction.
- A suitable size and made of proper material.
- In good condition without any uneven, arched or partially detached bottoms.

⚠ CAUTION

Short Cook Time

Induction appliances cook food faster than conventional cooking equipment. To avoid overheating and burning, check the cooking process frequently. Never leave the induction cooktop / wok unattended during operation.

⚠ CAUTION

Metallic objects are heated up very quickly when placed on the induction cooking zone during operation.

To avoid injury:

- Do not place any objects such as closed cans, aluminium objects including aluminium foils, cutlery, jewellery, or watches on the induction cooktop / wok.
- Do not place any object such as paper, cardboard, or cloth on the cooking surface.
- Do not place credit cards, phone cards, tapes, or any objects that are sensitive to magnetism on the induction cooktop / wok.
- Do not use the induction cooktop / wok for storage.
- Do not place any paper products, cooking utensils, cutlery, plastic vessels, or food directly on the cooking surface.
- Do not place metallic objects (such as kitchen utensils, cutlery, and so on) on the cooking surface within the cooking zones as they could get hot.

⚠ CAUTION

Aluminium foil must not be used with induction appliances. Aluminium foil may ignite and cause a fire.

⚠ WARNING

Anyone with a pacemaker or other metal implants is at risk of life-threatening injuries from the electromagnetic field generated by induction appliances. Consult your physician or pacemaker manufacturer about possible risks before using this induction cooktop / wok.

⚠ CAUTION

Rings, watches, and other wearable objects could get hot when in close proximity to the cooking surface.

⚠ CAUTION

Operating temperature: below 40 °C (104 °F).
Ensure that the kitchen temperature is kept below 40 °C (104 °F).

Before operation

Before you operate this induction cooktop / wok, ensure that you use the correct pans for cooking and that you understand how to correctly place your pans on the cooking surface.

- ☑ Contact your supplier to purchase suitable induction pans.
- ☑ If your induction cooktop / wok does not function as expected despite using quality induction pans, ensure that your induction cooktop / wok is functioning correctly. See [Troubleshooting on page 26](#)

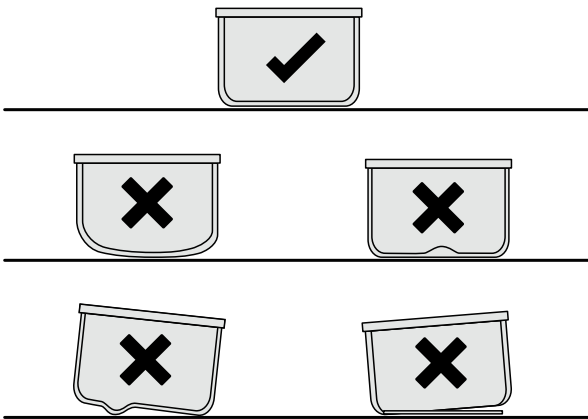
Pan condition

Do not use pans that are malformed or damaged as follows:

- Layer separation (that is, outward and inward protrusions or indentations).
- Arching or partially detached bottoms.

NOTICE

Malformed or damaged pans prevent the sensors under the glass-top from detecting the temperature correctly. These pans will overheat the sensors and eventually will damage the sensors and the induction generator.



Pan material

Use cookware made of conductive and magnetic materials.

- 💡 If the pan bottom attracts a magnet the pan is suitable for induction cooking.
- 💡 Look for cookware that is labelled “Suitable for Induction” or marked with an induction compatible symbol

- 💡 Do not use pans made of aluminium, copper, glass or ceramics.
- ☑ Cookware pan bases constructed with areas of aluminium reduces the magnetic area for induction cooking. The appliance may supply less energy to the cookware or have difficulties in detecting the pan.
- ☑ When using non-magnetic pans with a small magnetic base, the exposed non-magnetic metal on the base may affect the induction field and less energy may be supplied to the pan.



Pan boil test

Conduct a boil test to test the quality of a pan for induction cooking. If time to boil exceeds the guidelines below, then the pan is not suitable for achieving optimal efficiency.

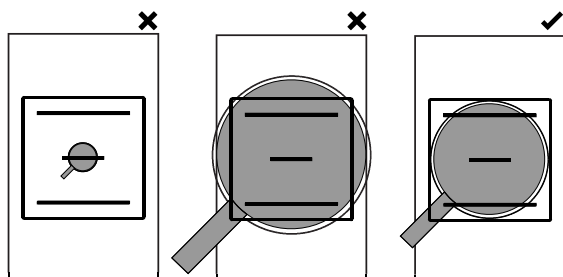
1. Add one litre of cold water into the pan and bring it to boil.
 - ☑ Use pan with a bottom diameter of 24 cm for optimal efficiency.
2. Compare the total boil time to the guideline below:

Induction zone	Approximate boil time
3.5 kW	140 seconds
5.0 kW	85 seconds

Pan size

- ☑ The bottom of the pan must have a minimum diameter of 12 cm [5"], otherwise, the pan will not be heated. This safety feature prevents the induction cooktop / wok from detecting and heating up small metal objects such as jewellery.

- ☑ The bottom of the pan must fit the glass. When a hot oversized pan covers the silicone seal underneath, the heat from the pan may dry out the silicone over time. When the silicone seal dries out and breaks, liquids can penetrate into the appliance and damage the electronics.
- ☑ For best results, use a pan with a bottom that fits the coil.



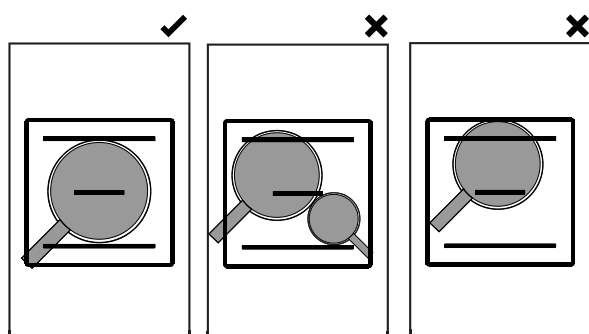
Pan placement

Sensors in each cooking zone monitor the temperature and cookware continuously in real time.

To obtain optimal results from the sensors, always place the pan in the centre of the cooking zone, otherwise, the bottom of the pan is heated unequally and the food inside the pan may burn.

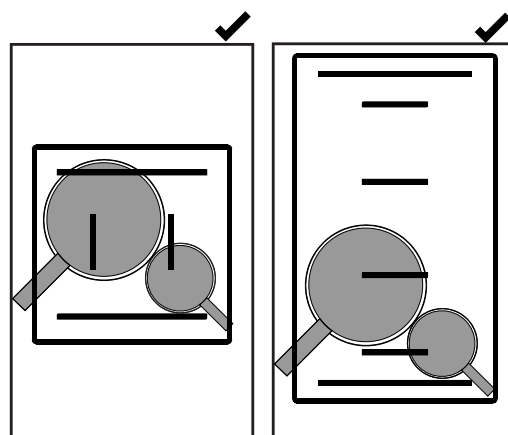
Round cooking zone

For Round cooking zones place one pan per cook zone.



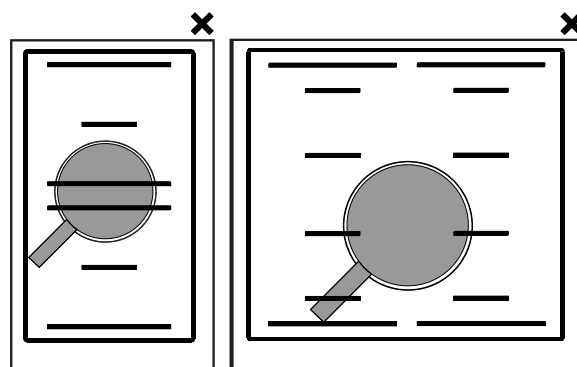
Full area cooking zone

For Full Area cooking zones you can use one pan or multiple pans per cook zone.



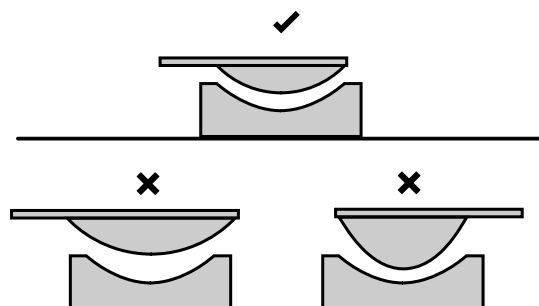
Dual, twin dual, or quad cooking zones

For dual, twin, or quad cooking zones, the pan must not cover more than one cooking zone.



Wok cooking zone

For wok cooking zones, choose woks that align with the curvature of the cooking zone.



Cooktop operation

Before you operate this induction cooktop / wok, ensure that you use the correct pans for cooking and that you understand how to correctly place your pans on the cooking surface. See [Before operation on page 23](#)

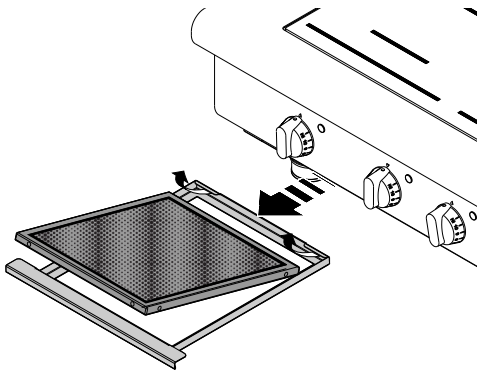
NOTICE

Do not preheat pans.

Never preheat your pan. Place the pan on the cooking zone when you are ready to cook.

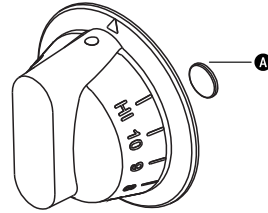
NOTICE

Clean the air intake filter at least once a week or as often as required. See [Maintenance tasks on page 29](#)



Using the controls

Cooking zone control



The control panel includes individual controls for each cooking zone. An status indicator light (A) is located beside each control knob.

The control knob settings for cooking zone are as follows:

○ Off
LO-1- ... - 10-HI Heat setting

The indicator light beside each control knob functions as follows:

- ◉ Illuminates and remains illuminated when the control knob is set to a heat setting.
- ◉ Flashes rapidly at a steady rate when the control knob is set to a heat setting without a pan placed in the cooking zone.
- ◉ Flashes at regular intervals according to the error code. See [Error codes on page 27](#)

Turning off the induction cooktop / wok

- ✎ Rotate the control knob to the off (○) position.

❗ IMPORTANT

Do not rely on the pan detector. Always switch the induction element off using its control knob between uses.

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 induction cooktop / wok. This fault finding guide is intended to help you correct and accurately diagnose problems with your induction cooktop / wok.

💡 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 pan does not heat up on the cooking zone. ⦿ The status indicator is not illuminated	The mains isolating switch, circuit breaker, or fuses are off at the power board.	Turn on the main isolating switch. Check the fuses at the power board.
	The cooking zone is not active.	Turn the control knob to a heat setting.
	The induction cooktop / wok is faulty.	Disconnect the induction cooktop / wok from the power supply (or turn off the main circuit breaker if it is safer to do so). Call for service.
The pan does not heat up on the cooking zone. ⦿ The status indicator flashes at a steady rate.	The pan is too small. See Before operation on page 23	Use a suitable pan with bottom diameter larger than 12 cm [5"].
	The pan is not placed in the centre of the cooking zone and is not detected by sensor. See Before operation on page 23	Move the pan to the centre of the cooking zone.
	The pan is unsuitable for use. See Before operation on page 23	Select only induction ready cookware.
	The induction cooktop / wok is faulty.	Disconnect the induction cooktop / wok from the power supply (or turn off the main circuit breaker if it is safer to do so). Call for service.
Poor heating. ⦿ The status indicator is steadily illuminated.	The ventilation system is clogged or obstructed.	Check that the air vents are not obstructed. Ensure the fresh air filter is clean.
	The pan is unsuitable for use. See Before operation on page 23	Select only induction ready cookware.
	Ambient temperature is too high. The cooling system is not able to keep the induction cooktop / wok in normal operating conditions.	Verify that no hot air is taken in by the fan.
		Reduce the ambient temperature. The intake air temperature must be lower than 40 °C [104 °F].
	One phase is missing.	Check incoming power supply. Check kitchen main fuse box. Call for service.
	The induction cooktop / wok is faulty.	Disconnect the induction cooktop / wok from the power supply (or turn off the main circuit breaker if it is safer to do so). Call for service.
The control knob positions do not change the heat setting of the cooking zone.	Unit is turned off.	Turn on the main isolating switch. Check the fuses at the power board.

Fault	Possible causes	Remedy
	The control knob is defective.	Disconnect the induction cooktop / wok from the power supply (or turn off the main circuit breaker if it is safer to do so). Call for service.
Small metallic objects (such as, spoon, knives, and so on) are heated up in the cooking zone.	Pan detection function is faulty.	Disconnect the induction cooktop / wok from the power supply (or turn off the main circuit breaker if it is safer to do so). Call for service.

* The cooling fan starts when the ambient temperature in the electronic control system exceeds 55 °C [130 °F]. At heat sink temperature higher than 70 °C [160 °F], the controller automatically reduces power to keep the induction cooktop / wok in normal operating conditions.

Error codes

The induction cooktop / wok status indicator flashes a certain number of times in a cycle to indicate a fault as follows:

Flashes per cycle	Possible causes	Remedy
1	Unsuitable induction cooking pan. See Before operation on page 23	Check pan material.
	Internal wiring or coil connection malfunction.	Call for service.
2	Unsuitable induction cooking pan. See Before operation on page 23	Check pan material. Contact an authorized service agency.
	Coil overcurrent*.	Call for service.
3	The ventilation system is clogged or obstructed.	Let appliance cool down. Verify that the air vents are not obstructed.
	Fan malfunction.	Check and clean the air filter.
	Heat sink overheated.*.	Call for service.
4	Overheated cook zone or overheated pan detected.	Let the induction cooktop / wok and pan cool down. • Check the pan material. See Before operation on page 23 • Verify that air vents are not obstructed. • Check and the clean air filter.
	Sensor failure.	Call for service.
5	Potentiometer defective.	Call for service.
6	Ambient temperature is too high. The cooling system is not able to keep the induction cooktop / wok in normal operating conditions*.	Let the induction cooktop / wok cool down. • Verify that air vents are not obstructed. • Check and clean the air filter. • Verify that no hot air is taken in by the fan. Reduce the ambient temperature. The intake air temperature must be lower than 40 °C [104 °F]. Call for service.
7	Generator component failure*.	Call for service.
8	Sensor error from heat sink.	• Verify that air vents are not obstructed. • Check and clean the air filter.
	Ambient temperature beyond normal operating range*.	Reduce the ambient temperature. The intake air temperature must be lower than 40 °C [104 °F]. Call for service.
10	Communication problem on the CAN interface	Call for service.

* The induction cooktop / wok switches off immediately.

CARE AND MAINTENANCE

To achieve the best results, clean your induction cooktop / wok 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 electrical power at the mains supply before cleaning the induction cooktop / wok.

⚠ WARNING

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

NOTICE

- This induction cooktop / wok is not water proof. Do not use water jet spray or steam cleaner to clean interior or exterior of the induction cooktop / wok.
- 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 induction cooktop / wok.
- Do not use sharp scrapers or harsh abrasive scourers as they could damage the induction cooktop / wok.
- 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.

For example: AU / NZ - AS / NZS 3760 for electrical equipment.

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)

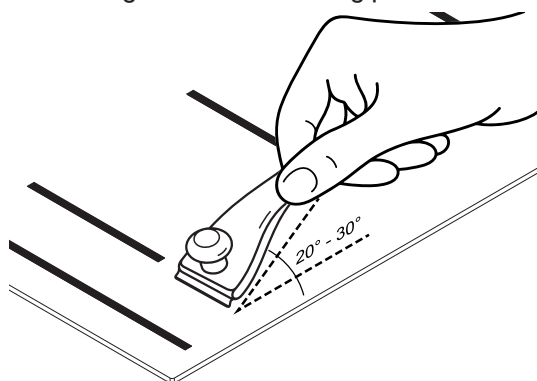
Clean heavy, baked-on soil using a good quality stainless steel cleaner or stainless steel wool.

- ☑ Only apply stainless steel cleaner when the induction cooktop / wok is cool and rub in the direction of the grain.

Cleaning the cooking surface

- ☞ Wipe the surface of the induction cooktop / wok with a soft cloth soaked in mild detergent or food safe liquid cleaner which will not penetrate the silicone seal around the glass. Dry thoroughly with a dry cloth.
- ☑ The Ceran® glass cooking surface may be cleaned with regular glass cleaning products available from a hardware store.
- 💡 You may use a razor blade scraper or a non scratching sponge to remove tough residues.
 - ☞ Place your razor blade scraper at an angle of about 20° to 30° from the glass. Then wipe

clean the glass with a cleaning product.



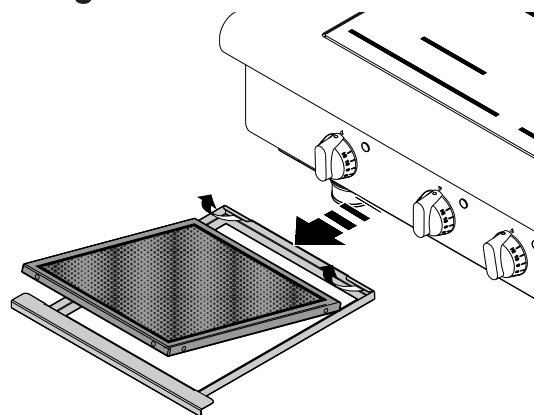
- ☞ Inspect the silicone seal around the glass perimeter as follows:

- Check for cracks on the silicone seal.
- Press down on the seal and ensure that it does not move or detach from the glass or metal housing.

CAUTION

If the silicone seal is damaged, immediately stop using the induction cooktop / wok and book a service or inspection with your authorized service agent.

Cleaning the filter



- ☞ Pull the filter tray out and remove the filter from the support tray.
- ☞ Wash the filter with warm soapy water or in a dishwasher. Rinse the filter and allow the filter to dry thoroughly.
- ☞ Refit the filter, ensuring that it is fully pushed back into position.

NOTICE

Do not operate the induction cooktop / wok without the air filter fitted.

PARTS

Supplied parts

This induction cooktop / wok is not supplied with any additional parts or accessories.

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 induction cooktop / wok's model number and serial number as shown on the rating plate.

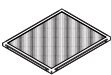
NOTICE

Only genuine Waldorf parts should be used for servicing or repair of this induction cooktop / wok.

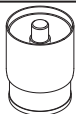
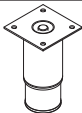
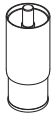
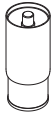
NOTICE

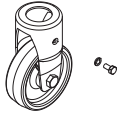
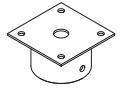
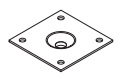
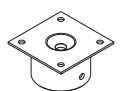
Follow the instructions supplied with the replacement part when you install it. Contact a Waldorf authorised service centre or our Customer Care team for additional information and service instructions.

Replacement parts - cooktop / wok

	Part No.	Description
	245179	Control knob, 6 mm (HI-10-1-LO)
	244401	Air filter screen 450

Replacement parts - general

	Part No.	Description
	244048	Splashback casting ☒ For 450 mm models. ☒ For 900 mm models (2 required).
	227855	Adjustable leg, 80 mm ☒ For B models only.
	240534	Front leg assembly, 150 mm x Ø63mm C/W plate ☒ For CB, CD, OB, RB models only.
	227851	Front / rear adjustable leg, 150 mm (extended stud) ☒ For LS models only.
	227850	Rear adjustable leg, 150 mm (flush stud) ☒ For CB, CD, OB, RB models only.

	229674	Rear roller assembly ☑ For CB, CD, OB, LS, RB models only.
	229673	Leg ring plate plain (LS) ☑ For LS models only.
	227852	Leg plate 5/8" (threaded) ☑ For B and LS models only.
	229671	Leg ring plate (threaded) ☑ For CB, CD, OB, RB models only.

Accessories

Accessories - plinth kits

Part No.	Description
251255	Plinth interface kit - 450 mm
251262	Plinth interface kit - 900 mm

Accessories - kick panels

Part No.	Description	Notes
247122	Kick panel 450 mm x 140 ¹	For 450 mm models.
247342	Kick panel 450 mm x 125 ²	
247360	Kick panel 450 mm x 75 ³	
247126	Kick panel 900 mm x 140 ¹	For 900 mm models.
247346	Kick panel 900 mm x 125 ²	
247364	Kick panel 900 mm x 75 ³	
247135	Kick panel ends pair x 140 ¹	
247373	Kick panel ends pair x 125 ²	
247376	Kick panel ends pair x 75 ³	

¹ 140 mm height kick panel for 915 mm induction cooktop / wok operating height.

² 125 mm height kick panel for 900 mm induction cooktop / wok operating height.

³ 75 mm height kick panel for 850 mm induction cooktop / wok operating height.

COMMISSIONING CHECKLIST

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

- ☒ If the induction cooktop / wok does not operate correctly, turn off the induction cooktop / wok, disconnect the power supply at the mains and contact the supplier of this induction cooktop / wok.

Date

Installer

Pre-installation

- ☐ Delivered intact with all parts and accessories.
- ☐ No noticeable damage to the interior or exterior of the induction cooktop / wok.

Installation

- Positioning and fitting
 - ☐ Adequate separation and/or isolation from other appliances and/or heat sources.
 - ☐ Adequate ventilation in installation area.
 - ☐ The induction cooktop / wok is level with respect to the floor.
- Electrical connection
 - ☐ Adequate supply voltage.
 - ☐ Correctly grounded outlet.
 - ☐ Correct current draw and loading.
- General
 - ☐ All removable panels and receptacles have been refitted.
- First use

⚠ CAUTION

Ensure that all packaging material has been removed from the induction cooktop / wok before operation.

■ 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 induction cooktop / wok.

Operation

- Functionality
 - ☐ The controls operate correctly. See [Operation on page 22](#).
 - ☐ For each cooking zone, conduct a boil test. See [Before operation on page 23](#).
 - For each cooking zone, turn the control knob to any power level setting.
 - ☐ The cooling system activates and exhaust air moves at the bottom of the cooktop.

WALDORF CUSTOMER CARE

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