





Sapiens reloaded

WHEN TECHNOLOGY REINVENTS THE PAST







Sapiens

SO MUCH EASIER, INTUITIVE AND COMPLETE

All the innovative technology is in the background, assisting you in preparing even the most complex dishes, safe in the knowledge that the cooking parameters are correct.

For anyone who is not seeking complex electronics, but wants to be able to cook and program using simple, manual commands, but without forgoing the precision of digital controls.

For anyone looking for an oven that is easy to operate, but hard-wearing; suitable for everyone, but also advanced; with a traditional approach, yet packed with content. An appliance that is reassuring and efficient, then Blue Seal has just what you need. The solution is called Sapiens.

Sapiens is the oven providing assisted cooking with electronically-controlled manual commands.

Sapiens automatic cooking procedures are easy to manage and ensure constant, high-quality results.

All the functions are controlled electronically, step by step, with maximum efficiency.

This means that Sapiens constantly adjusts the cooking mode automatically, resulting in ideal results every time: succulent meat; perfectly uniform browning and golden crusts; perfectly cooked food; desserts or fragrant bread; crispy, dry fried food; delicious gratin dishes.





Sapiens reloaded

EVERYTHING YOU NEED

Sapiens includes the automatic and manual controls that are indispensable for the best and most consistent cooking results.

Sapiens functionality demonstrates an attention to detail in it's development and the dedication of Blue Seal to the end user.



Alphanumeric LED HVS (High Visibility System) display



LCS automatic washing system with liquid detergent in 100% recyclable polyethylene, slotted into the special compartment



2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.



Pre-configuration for quick connection of the core probe via an external connector to the standard-supply cooking chamber.



Variable fan speed with choice of up to six speeds. Intermittent fan mode available for special cooking requirements.



Hand-held shower with automatic winding, standard supply



Scroll and push knobs (select and confirm)



USB connection to download HACCP data, update software, upload/download cooking programmes



LED bar which lights up in sequence, based on the selected cooking temperature



LED bar which switches off gradually until the set cooking time has expired or lights up gradually until the selected core temperature is reached.



CONVECTION COOKING

A distinctive trait of convection cooking is the uniformity of its results. Sapiens ensures consistancy for numerous sweet and savoury foods.

Whether aiming for crispy and dry, or soft and juicy, the system offers excellent results even at full loads, without waste or food that is not presentable. The variable high or low ventilation speed, with automatic power reduction, slashes energy consumption and waste. Perfect cooking uniformity is ensured thanks to Sapiens exclusive cooking chamber heat distribution system and the bidirectional fan.



DRY, CRISPY COOKING

The patented Fast Dry® system (active cooking chamber dehumidification system) ensures perfect crispiness and browning of fried foods, grilled foods, desserts and bread, even at full loads. It uses 100% of the load capacity.



6 FAN SPEEDS

Variable fan speed with choice of up to six speeds Intermittent fan mode available for special cooking requirements.

Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.



STEAM COOKING

Steam cooking maintains all of the food's nutritional value.

The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower.

Sapiens lets you steam cook at low temperatures from 30°C, with absolute precision and with minimum water and energy consumption.

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in a traditional system in boiling water, with greater quality and with savings of over 20%.

Finally, forced steam cooking, up to 130°C, is ideal for frozen products, especially in large quantities.

Cooking times are very quick with lower processing costs.



VACUUM / SOUS VIDE COOKING

Innovative steam cooking technique, with controlled cooking times, that can be used for different types of products. There are numerous quality advantages and also medium to long storage times. It is also a new way of presenting food.



VACUUM COOKING IN GLASS JARS

This cooking technique requires the utmost precision of both the cooking chamber and internal core temperatures. This can be ensured thanks to the needle probe specifically for these types of cooking, maintaining maximum nutritional quality and the absolute lowest possible weight loss.



ECOVAPOR

Sapiens recognises the level of steam and only uses the amount of energy required. With the EcoVapor system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber.



COMBINATION COOKING

Combination cooking allows excellent results with meats and fish thanks to the Autoclima® humidity control system. With Autoclima there is no need to continuously baste the product to keep it from drying out.

It also ensures perfect core cooking using the multi-point probe.



TENDER, JUICY COOKING

The Autoclima® system automatically controls the perfect climate in the cooking chamber.

The temperature and humidity are automatically controlled at the ideal levels according to the food to be cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.



PROBES FOR EVERY FUNCTION

The standard Multi-point probe (optional) always ensures that the food is cooked perfectly to the core or the needle probe for vacuum-packed cooking and small portions.



COOKING PROGRAMS

Sapiens includes automatic programs: Up to 95 pre-loaded and tested cooking programmes including reheating in the pan or on the plate. Also the ability to store up to 99 cooking procedures, which can be programmed and stored by the user; by choosing the name and icon, each one of which can have up to 9 cycles in automatic sequence.

Thanks to the programming, the oven manages all the different steps and various cooking parameters in complete autonomy.

- By selecting the cooking mode (from convection, steam, combined steam + hot air)
- By keeping a constant check on the temperature
- By detecting the level of humidity in the cooking chamber
- By adjusting the fan speed

It also allows you to start manual cooking directly or select a program with the dedicated scroller from your favourites with the scroll & function.



ECOSPEED

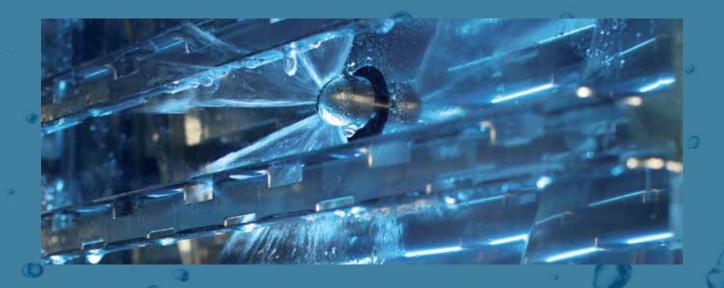
With the Ecospeed function, by recognising the quantity and type of product being cooked, Sapiens optimises and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.

Use only the amount of energy needed and maximise energy efficiency.



GREEN FINE TUNING

The new GFT (Green Fine Tuning) burner modulation system and the patented high efficiency exchanger prevent power waste and reduce harmful emissions (Gas models only).



CLEAN, THOROUGHLY AND SIMPLY.

Choose the best wash for your USAGE requirements.

Every counter-top Sapiens has an automatic LCS wash system with liquid detergent in a 100% recyclable cartridge, slotted into a concealed compartment.

Floor-standing Sapiens have automatic LM systems with liquid detergent in tanks.

The detergent is automatically sprayed inside the cooking chamber.

The combined action of the detergent with the steam, followed by the rinse cycle with water, is extremely effective on grease and residue that are deposited during cooking.



MANUAL WASH



RINSING



SOFT WASH



HARD WASH



HARD PLUS WASH



HARD PLUS ECO WASH





NEW, 100% RECYCLABLE DETERGENT CARTRIDGES

The COMBICLEAN detergent, with a new, ultrahygienic formula, comes in a 100% recyclable practical cartridge for counter-top Sapiens, so it no longer has to be handled or decanted.

Ready to use, it is slotted into the special, hidden compartment, with pull-down closure.

CALFREE is the new Sapiens product in a 100% recyclable cartridge, which keeps the steam generator free from limescale, preventing build-up.

The advantages obtained with CALFREE are numerous:

- Elimination of malfunctioning due to build-up of limescale
- Constant, plentiful supply of pure steam
- Maximum energy efficiency and thus lower power consumption
- Long-term, high performance
- Longer life of the steam generator
- Lower maintenance costs



HALF THE TIME OF WASHING

The benefits include economising: the time needed for washing using less than with traditional systems.

Simply choose the suitable level of washing, then Sapiens does the rest on its own.



GREEN FINE TUNING

The new level of washing, contributes to a further lessening of the amounts of time and detergent needed, reducing overall cost in operation.

Sapiens

THE PRODUCT LINE



7RSDW (7x 1/1 GN)



10RSDW (10× 1/1 GN)



20RSDW (20 × 1/1 GN, 10 × 2 1/1 GN)

Direct steam oven models	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)
E7RSDW	(5)	7×1/1	70	50/120	10,5	-/-
G7RSDW	4	7×1/1	70	50/120	0,5	12/10.230
E10RSDW	(5)	10×1/1	70	80/150	16	-/-
G10RSDW	4	10×1/1	70	80/150	1	18/15.480
E20RSDW	(5)	10x2/1 - 20x1/1	70	150/300	31	-/-
G20RSDW	4	10x2/1 - 20x1/1	70	150/300	1	27/23.220
E710RSDW	(5)	7×1/1 + 10×1/1	70	130/270	26.5	-/-
G710RSDW	4	7×1/1 + 10×1/1	70	130/270	1.5	30/25.800
E21RSDW	(5)	20x1/1	70	150/300	31	-/-
G21RSDW	4	20x1/1	70	150/300	1.8	36/30.960
E40RSDW	(5)	20x1/1	70	300/500	61.8	-/-
G40RSDW	4	20x2/1 - 40x 1/1	70	300/500	1.8	54/25.800







21RSDW (20x 1/1 GN)



40RSDW (40 × 1/1 GN, 20 × 2 1/1 GN)

External dimensions (W x D x H mm)	Power supply voltage (special voltage and frequency upon request)
875 x 825 x 820	3 Phase, 400-415V, 50Hz
875 x 825 x 820	1 Phase, 230-240V, 50Hz
930 x 825 x 1040	3 Phase, 400-415V, 50Hz
930 x 825 x 1040	1 Phase, 230-240V, 50Hz
1170 x 895 x 1040	3 Phase, 400-415V, 50Hz
1170 x 895 x 1040	1 Phase, 230-240V, 50Hz
930 x 825 x 1925	3 Phase, 400-415V, 50Hz
930 x 825 x 1925	1 Phase, 230-240V, 50Hz
960 x 825 x 1810	3 Phase, 400-415V, 50Hz
960 x 825 x 1810	1 Phase, 230-240V, 50Hz
1290 x 895 x 1810	3 Phase, 400-415V, 50Hz
1290 x 895 x 1810	1 Phase, 230-240V, 50Hz

 $^{^*710}RSDW: Versatility in a single unit with 2 separate controls and two cooking chambers, capacity 7x1/1GN+10x1/1GN$



FFATURES

COOKING MODES

- Automatic with over 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination from 30°C to 300°C
- · Manual with instant start of cooking
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- Autoclima® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller

OPERATION

- LED HVS High Visibility System) alphanumeric display to display the temperatures, Autoclima, time and core temperature
- 2.4-inch (LCD TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices
- LED bars to signal that the temperature, timer and probe temperature are activated
- · Manual pre-heating

CLEANING MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies
- Automatic LCS wash system with an integrated tank for counter-top versions and automatic dosing of detergent
- The COMBICLEAN detergent liquid and the CALFREE descaler in a 100% recyclable cartridge
- CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing
- For the 21RSDW / 40RSDW models, automatic LM cleaning system and CALOUT descaler system, using COMBICLEAN liquid detergent and CALFREE descaler
- Manual cleaning system with retractable hand-held shower.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation
- Manual chamber pressure relief control
- Manual humidifier
- · Timed lighting
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically trigger a reduction in heating power
- For special cooking methods, you can use an intermittent speed.
- Pre-configuration for quick connection of the core probe via an external connector to the cooking chamber.
- Temperature control at the product core using a probe with 4 detection points.
- Core cooking temperature with needle probe for vacuumcooking and small portions (optional)
- USB connection to download HACCP data, update software and load/download cooking programmes.
- SERVICE program for: Testing the operation of the electronic board and displaying the temperature probes
 Counter of appliance operational hours for all primary functions for programmed maintenance
- ECOSPEED Based on the quantity and type of product, Sapiens optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations
- ECOVAPOR With the ECOVAPOR system, there is a net reduction in water and energy consumption due to the automatic check on the steam saturation in the cooking chamber
- GREEN FINE TUNING: a new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions (gas models only)

CONSTRUCTION

- Perfectly smooth, watertight chamber with seamless welding.
- Door with double tempered glass: external glass with mirrored effect and air chamber, and internal, heatreflecting glass for reduced heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning
- IPX5 protection against water splashes











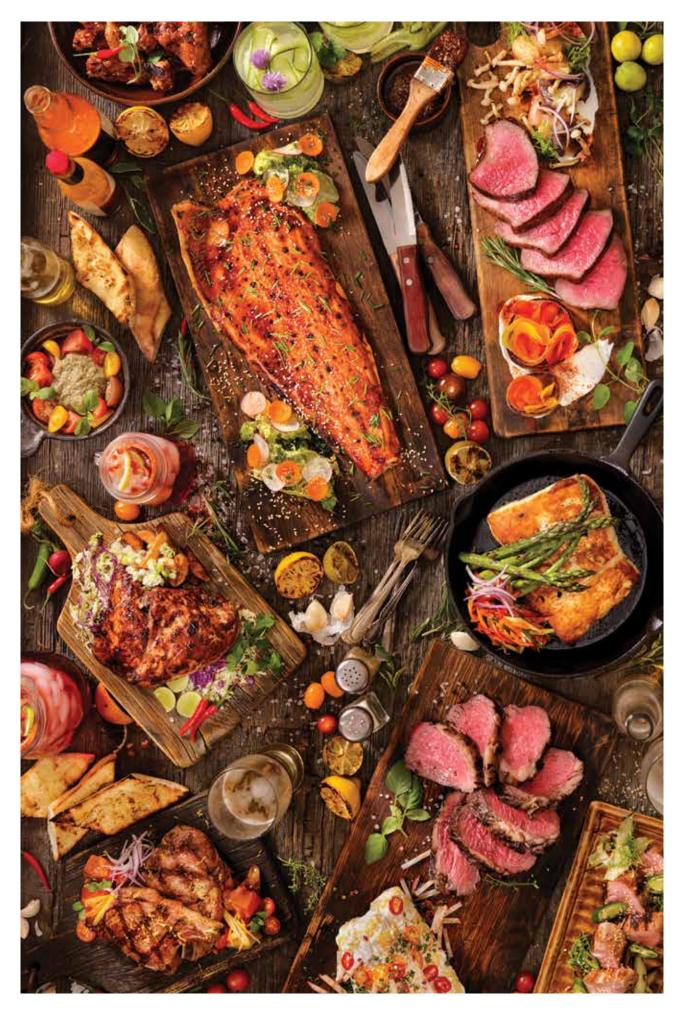














Compact Sapiens

THE MOST COMPACT SOLUTION FOR COOKING IN A BIG WAY.

Compact Sapiens is concentrated cooking technology. A device that broadens horizons in the kitchen.



Compact Sapiens

AN EXPERT IN THE KITCHEN

Elegant and compact design, ideal for kitchens that do not have a lot of space but also for "open" kitchens, in 3 models with different sizes and tray capacities. Compact Sapiens, conquering space in the kitchen.



EC623RSDW (6 x 2/3 GN)



EC611RSDW (6 x 1/1 GN)



EC1011RSDW (10 x 1/1 GN)



MANUAL COMMANDS WITH ELECTRONIC CONTROL

DEDICATED SPACE: MULTI-POINT CORE PROBE, USB PORT

A practical device which allows you to start manual cooking in direct mode and quickly use pre-set programs or select a program with the dedicated scroller from your favourites with the scroll & function.

Compact Sapiens has a special area in which to place the tools making it more functional, such as the multipoint core probe or the needle probe (option) for small portions or vacuum cooking and the USB port.

Compact Sapiens

PRODUCT LINE AND FEATURES

Direct steam oven models	Power supply	Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Power supply voltage (special voltage and frequency upon request)
EC623RSDW	(4)	6x2/3	60	20/50	5.25	-/-	510 x 625 x 880	3 Phase, 410-415, 50Hz
EC611RSDW	(5)	6x1/1	60	30/80	7.75	-/-	510 x 800 x 880	3 Phase, 410-415, 50Hz
EC1011RSDW	(5)	10×1/1	60	80/150	15.5	-/-	510 × 800 × 1120	3 Phase, 410-415, 50Hz

COOKING MODE

- Automatic with over 90 tested and stored cooking programmes including programmes for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles).
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Manual with instant start of cooking
- Cooking with core temperature control with multi-point probe (or needle probe, optional).
- Autoclima® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

OPERATION

- LED, HVS (High Visibility System) alphanumeric display to visualise the temperatures, Autoclima, time and core temperature.
- 2.4 inch (LCD TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating

CLEANING MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies.
- Automatic LCS washing system with build-in detergent cartridge and automatic dispensing.
- CALOUT descaling system standard-supply fr the steam generator model that prevents the formation and build-up of limescale in the boiler, with built-in descaling cartridge and automatic dispensing.
- The detergent liquid COMBICLEAN and the descaler CALFREE in a 100% recyclable cartridge.
- Manual cleaning system with externally-connected shower head

CONTROL MECHANISMS

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier
- Timed lighting
- 2 fan speeds (optional), the reduced speed activates a reduction in heating power.
- Pre-configuration for quick connection of core probe via external connector to cooking chamber.
- Temperature control at the product core using probe with 4 detection points.
- Core cooking temperature with needle probe for vacuumcooking and small portions (optional)
- USB connection to download HACCP data, update software and load/unload cooking programmes.
- SERVICE program for: Testing the operation of the electronic board and displaying the temperature probes.
- Counter for operating hours of all primary functions for programmed maintenance.
- ECOSPEED Based on the quantity and type of product, Compact Sapiens optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations.
- ECOVAPOR With the ECOVAPOR system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.

CONSTRUCTION

- IPX4 protection against water splashes.
- Perfectly smooth, watertight chamber with seamless welding.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- · Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning























ACCESSORIES

A solution for every need.



STANDS

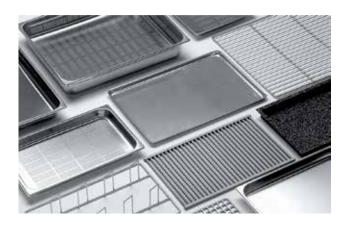
For all Sapiens counter-top models (including Compact Sapiens models), Blue Seal offers practical and functional configurations for various needs with the addition on a stainless steel stand.



REFRIGERATION

If a blast chiller/freezer needs to be added to the Sapiens and there's no space in the kitchen, a special support can be placed under the oven to insert a blast chiller.

This practical configuration can be created for a 7 tray unit ontop.



MULTIGRILL

For perfect cooking every time. With the exclusive accessories specific for every type of cooking.



A RESETTING OF TEMPERATURE AND A FINISH ALWAYS PERFECT WITH THE SYSTEM BLUE SEAL BANQUETING

Thanks to various accessories which can be integrated, it is no longer a problem for Sapiens to serve 10 - 100 dishes at any point in time with the highest quality.



OVERLAYS

Do you have a small kitchen but at the same time a need for large diversification and quantities? No problem. Stacking is the solution. The following combinations are available: Sapiens gas/electric with boiler or direct steam.

- Sapiens 7 tray / 7 tray 1/1 GN
- Sapiens 7 tray / 10 tray 1/1 GN
- Compact Sapiens 6 tray / 6 tray 2/3 GN
- Compact Sapiens 6 tray / 6 tray 1/1 GN



EXTRACTION SYSTEMS

To resolve the problem of cooking steam in visible installations in supermarkets, delicatessens and butchers shops, Sapiens ovens can be equipped with a practical stainless steel hood with motorised suction and condensate neutraliser with automatic activation when the device is turned on.



ON CALL SERVICE WHERE YOU ARE

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

1800 622 216 Moffat Australia 0800 663 328 Moffat New Zealand. Our network of dealer showrooms are well resourced to provide all the information you need on the Blue Seal Sapiens and Compact Sapiens series.

To see them in action, book in for a demonstration at a Blue Seal Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right models for your kitchen.

Introductory sessions can be booked online.

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POWERFUL AND DISTINCTIVE, THE BENCHMARK FOR PERFORMANCE AND VALUE.



The new Blue Seal S Line is the effective choice.

With a variety of capacity options and exciting new functionality it delivers speed, reliability and everyday value. That's why the new range shows the way and why the S Line is the right option for hundreds of cafes, bistros and restaurants.

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BLUE SEAL S LINE®

A RANGE OF GOOD REASONS.

Power, function, reliability. The new S Line combination steamers unite these strengths to deliver an exceptional performance in the most demanding of cooking environments. S Line also offers a carefully developed lineup, with different capacity models and a list of features to suit a diverse selection of individual cooking applications. So, when it comes time to make the move, the choice is easy.

The S Line: It's the Smart choice.



BUUE SEA

STURDY CONSTRUCTION.

A professional oven built with meticulous workmanship. There are countless construction and functional choices that make S Line special; the fully moulded chamber has wide radius corners for optimized air flow and ease of cleaning; the hand-held shower, the double glazed door with hinged inner glass and generous air gap which protects the operator from excessive heat; the ergonomic handle that allows you to open the oven door even when your hands are full; the new seal system for floor models which allows the oven to operate without heat dispersion even when the trolley os not inside (preheating); the practical external probe; the chamber lighting inside the door.

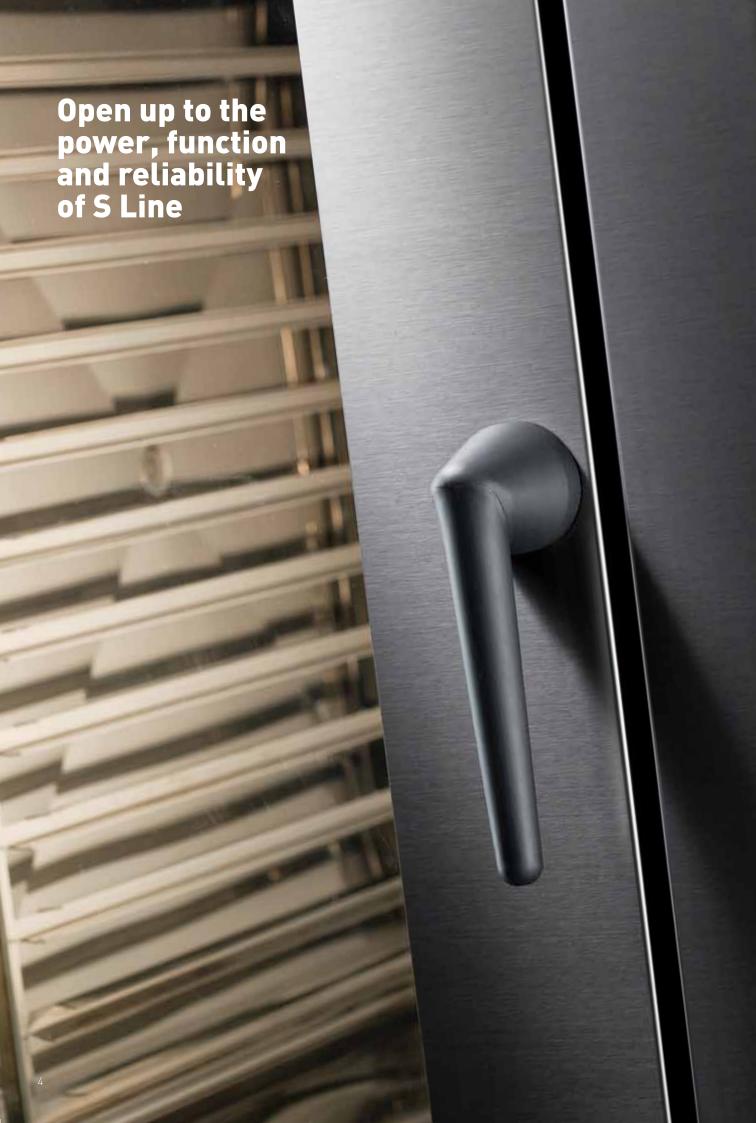




E21 E40

L 5 LINE®

BLUE SEAL S LINE®



THE BEST IDEAS

At the heart:

Core construction

Each oven is constructed from stainless steel and is moulded with completely round edges to soften aesthetical impact and ensure cleaning is as effortless as possible. Built to last, the ovens are also easy to access and maintain. The cool-totouch double glass door has a hinged inner glass for easy cleaning and an ergonomic handle allowing for left or right hand operation. The front control panel is easily available should any maintenance be required.

A new movement:

Bi-directional fan

Even, reliable air circulation in the oven chamber is a major factor when it comes to delivering consistent results. The oven fan of the S Line changes direction, this prevents hot and cold zones within the chamber and eliminates the possibility of uneven cooking.

Complete control:

Two-speed fan

A two-speed fan is included as standard. The fan control is located on the main board so the speed can be altered with a simple touch of a button.

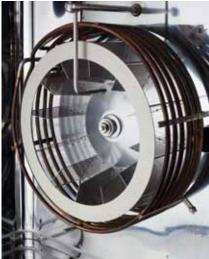
The end to guesswork: Core temperature probe



The plug-in core probe delivers accurate cooking control and provides a high level of flexibility depending on the products. Estimating when food is ready becomes a thing of the past. When cooking hearty foods such as roasts or lasagne simply use the 3mm probe. For more delicate or portioned food such as grilled fish, creme caramel or cooking sous vide simply unplug the 3mm probe and plug in an optional 1mm probe. This practice is the best way to protect food from unnecessary damage and ensure consistent results.



DURABLE CENTRE RETURN DOOR HANDLE BI-DIRECTIONAL FAN





3MM CORE TEMPERATURE PROBE



Cool as: Automatic venting system

Jumping from meal to meal is not without its complications. A rapid cooldown system substantially reduces the time spent waiting for a cooler oven after a higher temperature has recently been used. This automatic feature releases any unwanted heat from within the oven chamber quickly and efficiently so the correct heat is always readily available.

H²go: Autoclima system



The autoclima humidity control system uses the automatic vent to remove unwanted moisture within the oven chamber. This process ensures food does not deteriorate from excessive moisture. For instance, meringue is dry and crispy and semi-dried tomatoes are dehydrated but not stewed.



AUTOMATIC OVEN VENT

Easy does it: Programme options

There are a massive range of programmes that the modern chef can choose from, every one of the 99 programme options delivering simplicity and precision. The S Line offers standard 4 stage cooking and 92 tested cooking programmes that operate with minimal staff input.

Clear as day cooking:

Cycle guides

For an intuitive, user-friendly cooking experience the S Line control panel has an LED system displaying a set or active cycle. Each cooking phase is clearly displayed and readily identifiable to avoid confusion amongst the hustle and bustle of the modern kitchen.

COME CLEAN

When time equals money, cleaning duties can drain valuable resources from the modern kitchen. That's why the S Line has some standard cleaning features that enable businesses to maintain high standards without adding extra effort. As equipment is maintained with care and frequency the long-term benefits these features provide are considerable.



EASY CLEAN GLASS DOOR

The difference of design

Cleaning convenience was a key factor when considering the design of the S Line during the research and development phase.

The double-glazed door has hinged inner glass for easy cleaning. The hinged fan cover also allows for easy access, and the removable tray runners deliver the space to move. A major benefit is that the heat and wear-resistant silicon door seal is easy to remove so daily cleaning can be carried out with the minimum of fuss and bother.

Additionally, a flexible mount shower kit with stainless steel hose can be convenietly applied.



PLUG IN CONTINUOUS OVEN DOOR SEAL



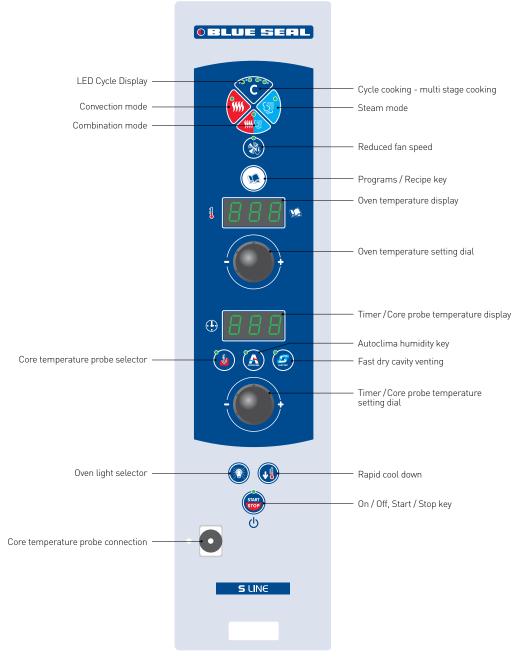


YOU'RE IN CONTROL

Investing in the right oven is important. Being able to use it easily is essential. The S Line has developed an easy-to-use electronic control board to keep the task at hand simple. With a straightforward selection for different cooking modes (convection, steam, combination, reheating) all your options are within arms reach.

Control panel:

Features









The Blue Seal S Line offers the cooking / baking choice of convection. The convection fan system is ideal for general roasting of meats, vegetables and the baking of pastries, cakes, bake off, frozen doughs and par bake doughs.

Products can be cooked at temperatures between 30°C - 300°C with heat distributed evenly within the oven via the enhanced convection fan system. This enables food to be cooked at lower temperatures than the more traditional static oven methods.















Steam cooking is highly valued for a number of reasons, not the least being that it can deliver food that retains a large percentage of its natural nutritional value.

This cooking method is also popular for it's simplicity and ease of use. Delicate foods can be cooked without fear of damage and serving is quick and uncomplicated.

The S Line can provide simultaneous cooking of a range of different dishes without any exchange of flavours.

Steaming (100°C). An even, thorough heat that can be easily reached(and maintained), this cooking method delivers food that looks good and tastes even better.

Steaming at low temperature (30/80°C). Low temperature steam produces healthy, light and naturally flavoursome food, so it's no wonder that this approach is so popular with many diners.

Steam and vacuum-packing (60/90°C)

& needle probe. Kitchens are increasingly using vacuum-packed products, which markedly reduce food weight loss, reduces the need for seasoning and increases dish life (up to 25 days if food is chilled and correctly stored). The needle probe for vacuum cooking is also ideal for measuring the temperature of the food outside the oven.

Forced steaming (130°C). Prevents temperature drops when cooking large quantities of frozen products and reduces cooking for high starch products, shellfish etc.









Sometimes, the best of both worlds can be achieved with a simple push of a button. Combi-cooking, the mix of convection and steam, creates results of exceptional quality.

Ideal for a la carte restaurants the inclusion of steam increases the transfer of heat to food reducing cooking times.

The S Line creates new opportunities for kitchens when it comes to combicooking. Food can be delivered on time... and to the highest standard of taste.

Meal preparation. The combi-mode is especially suited for food with a high moisture-content (stews, sauces, meatballs, braised dishes etc) or large singular pieces. Roast beef, for example, can be prepared using the combi mode at a low temperature between 60 and 90°C.

The cooked meat remains tender and succulent by retaining its natural juices, an often-difficult task using other forms of cooking.





BANQUETING

For large groups of diners, preparation is vital. Organising specific foods before service ensures meals can be delivered with the minimum of fuss. However kitchen appliances need to be of a high standard to ensure the maximum quality. The S Line delivers this standard.



Reheating and buffet meals.

The banqueting system can deliver servings in oven dishes, trays or plates. Using the regeneration function meals can be reheated cleanly and efficiently without drying out.

Large banqueting events.

The banqueting system of the S Line means large functions and events can be catered for irrespective of location. With the help of plated trolleys the S Line can reheat a meal quickly and have it perfectly regenerated, and presented, ready for serving despite the distance from kitchens or other preparation facilities.

Achieving optimal results.

The S Line needle probe accurately monitors temperature across every food category.

With the aid of thermal covers transport and holding of food can be carried out under the best possible conditions, ensuring a final outcome that is of an extremely high quality.





Multitasking Combination Ovens. The S Line of combination steamers can load a multiple of cooking products from proteins, starches and liquids providing they are cooked, roasted, sautéed and steamed on the correct cooking mode and temperature. This process occurs with no flavour transfer.

E9CSD G9CSD

The 9 and 14 models.

A la carte (cook to order) undoubtably demands the flexibility to cook many food types quickly.

The all new 9 and 14 tray are ideal for use during mis en plus due to the industry standard gastronorm loading system and the additional rack runners provide extra flexibility.

9 x 1/1 GN W 890mm x D 825mm x H 810mm

9 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- · Rack runners for GN loading

E14CSD G14CSD

14 x 1 /1 GN W 950mm x D 825mm x H 1090mm

14 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- · Rack runners for GN loading





For individual needs.

The new S Line combines proven performance with the latest enhancement. The E14CSD makes the daily tasks of preparation and meal service a more satisfying experience.





E20CSD G20CSD

The 20 model.

The S Line 20 model offers 20 x 1/1GN or 10 x 2/1GN tray capacity. This capacity within an overall oven height of 1090mm makes the machine perfect for plated and bulk regeneration applications such as conference centres and international hotels. With an increased capacity for loading the 20 tray models are also ideally suited for speciality chicken cooking ovens

20 x 1/1 GN or 10 x 2/1 GN W 1170mm x D 895mm x H 1090mm

20 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- · Rack runners for GN loading







Application: Chicken roasting / quick service



The S Line combi steamers provide excellent solutions for the roasting of whole chickens and chicken pieces on the bone. For convenience stores, quick service restaurants, C store, independent supermarkets and take-away outlets.

E21CSD G21CSD

The 21 model.

The overall dimensions of the 21 model offers considerable footprint advantages over its competition. The combined use of additional roll-in trolleys and smaller footprint enable considerable capacity to be generated from the 21 model footprint.



GKST21 ROLL-IN TROLLEY

20 x 1/1 GN W 950mm x D 875mm x H 1950mm

20 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- Trolley with rack runners for GN loading

OPTIONAL

Sous vide needle probe



E21CSD

E40CSD G40CSD

The 40 model.

This range of combi steamers is ideally suited to meal distribution and regeneration applications. When consistent quality is mandatory, the S Line 40 leaves no doubt.

E40CSD

40 x 1/1 GN or 20 x 2/1 GN W 1290mm x D 895mm x H 1950mm

40 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- Trolley with rack runners for GN loading
- Moffat MTAS-19175 triple action mic system, including filter head (NOTE: ACT, NSW, QLD, VIC & TAS ONLY)











A WINNING PERFORMANCE.

Stack the deck in your favour.

To guarantee even more power and versatility in the kitchen the Blue Seal S Line series has units designed to be easily stackable. This feature allows the busy chef the chance to get more from his space, more from his kitchen. And it does so without using unnecessary space.



E9 ON E9

S LINE COMPARISON CHART





	50 U									
Model Name	E9CSD	E9CSDW	G9CSD	G9CSDW	E14CSD	E14CSDW	G14CSD	G14CSDW		
Shelf capacity										
1/1GN	9	9	9	9	14	14	14	14		
2/1 GN										
Shelf spacing (mm)	45	45	45	45	45	45	45	45		
Gas / Electric	Electric	Electric	Gas	Gas	Electric	Electric	Gas	Gas		
Electrical rating										
400-415V, 3P (kW)	9.5	9.5	0.5	0.5	16	16	1	1		
Current (A)	14	14	2.2	2.2	23	23	4.2	4.2		
Gas rating										
Consumption (MJ/Hr)			38	38			71	71		
Dimension										
Width (mm)	890	890	892	892	950	950	950	950		
Depth (mm)	825	825	825	825	825	825	825	825		
Height (mm)	810	810	810	810	1090	1090	1090	1090		
Standard features										
Direct steam injection system	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ		
Manual controls	Ϋ́	Ϋ́	Y	Ϋ́	Ϋ́	Ϋ́	Ϋ́	Ϋ́		
Core temperature probe	Ϋ́	Ϋ́	Y	Ϋ́	Ϋ́	Ϋ́	Ϋ́	Ϋ́		
Two speed fan	Ϋ́	Ϋ́	Y	Y	Y	Ϋ́	Y	Ϋ́		
92 preset recipe programs	Ϋ́	Ϋ́	Ϋ́	Ϋ́	Ϋ́	Ϋ́	Ϋ́	Ϋ́		
99 free programs with 4 cycles,	·	·	·	·	'	•		·		
automatic sequence	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ		
Electronic thermostat	Ϋ́	Ϋ́	Y	Ϋ́	Y	Ϋ́	Y	Ϋ́		
Auto-reversing fan rotation	Ϋ́	Ϋ́	Y	Y	Y	Ϋ́	Y	Ϋ́		
Autoclima with automatic vent	Y	Ϋ́	Y	Y	Y	Ϋ́	Y	Y		
Semi automatic washing program (CSD version)	Y	ı	Y	'	Y	'	Y	ı		
Fully automatic washing	1		,		·		•			
system (CSDW version)		Υ		Υ		Υ		Υ		
Constant self-diagnosis for error recognition	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ		
4 LED's to indicate actual cooking system	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ		
Stainless steel construction	Υ	Y	Υ	Υ	Υ	Υ	Υ	Υ		
Oven light	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ		
Hand shower	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ		
Cool to touch double glazed door	Υ	Y	Υ	Υ	Υ	Υ	Υ	Y		
Stand option	Υ	Y	Υ	Υ	Υ	Υ	Υ	Υ		







E20CSD	E20CSDW	G20CSD	G20CSDW	E21CSD	E21CSDW	G21CSD	G21CSDW	E40CSD	E40CSDW	G40CSD	G40CSDW
20 10	20 10	20 10	20 10	21	21	21	21	40 20	40 20	40 20	40 20
70	70	70	70	67	67	67	67	67	67	67	67
Electric	Electric	Gas	Gas	Electric	Electric	Gas	Gas	Electric	Electric	Gas	Gas
31 45	31 45	1 4.3	1 4.3	31.8 46	31.8 46	1.8 7.8	1.8 7.8	61.8 90	61.8 90	1.8 7.8	1.8 7.8
		100	100			100	100			200	200
1170 895 1090	1170 895 1090	1170 895 1090	1170 895 1090	950 895 1950	950 895 1950	950 895 1950	950 895 1950	1290 895 1950	1290 895 1950	1290 895 1950	1290 895 1950
Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y	Y Y Y Y
Y Y Y	Y Y Y	Y Y Y	Y Y Y	Y Y Y	Y Y Y	Y Y Y	Y Y Y Y	Y Y Y	Y Y Y Y	Y Y Y	Y Y Y
Υ		Υ		Υ		Υ		Υ		Υ	
	Υ		Υ		Υ		Υ		Υ		Υ
Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ
Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ
Υ	Υ	Υ	Y	Υ	Υ	Υ	Υ	Υ	Y	Υ	Υ
Υ	Y	Υ	Y	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Υ
Υ	Y	Υ	Y	Y	Υ	Υ	Υ	Y	Υ	Υ	Υ
Υ	Υ	Υ	Y	Υ	Υ	Υ	Υ	Υ	Υ	Υ	Y
Υ	Υ	Υ	Υ								





ON CALL SERVICE WHERE YOU ARE

Moffat provides full service backup, 24 hours a day, 7 days a week. Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

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Designed and manufactured by



S09001

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

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.





BLUE SEAL EVOLUTION SERIES®



How do you improve something whose reputation is already grounded in performance and no-nonsense functionality?

You evolve it.

Because there is always a way to do it better.

The Blue Seal Evolution Series is the next stage in a journey of continuous improvement. Sleeker in design, and built to accommodate the demands of today's most passionate chefs, it promises even more performance than anything before it.

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Rethink. Redesign. Rebuild.

The Blue Seal Evolution Series is the culmination of a process in which the Blue Seal range has been completely redesigned. The result is an expanded, more functional range of equipment offering more configuration options and blistering performance. Improved streamlining creates a continuous workspace when units are placed in a line-up, while the 812mm of depth gives plenty of cooking area, even when you are forced to push culinary frontiers from the confines of a small kitchen.

It is truly Evolutionary.

If you can't stand the heat, turn it up.

Every chef could use a little more heat, so a new Advanced Open Burner has been designed to deliver just that – 28MJ of power to burn. For optimum performance with all pan sizes, precise controls offer a full range of heat settings within a compact flame.

Evolution. It's not just about good looks.

When your working day is an endless juggle of cooking instruments, you and your wrists will be glad of a flatter, more streamlined surface on which you can effortlessly slide pots and pans from one unit to another.

A heart of steel.

Heavy gauge 304 grade stainless steel is the cladding of choice for all units in the Blue Seal Evolution Series. All ranges are constructed on a full galvanised steel chassis, while fully framed drop down doors are fitted with a heavy-duty hinge system for a lifetime of operation.



Better features and more of them.

Enhanced features across an expanded range of equipment means the Blue Seal Evolution Series can be configured to perform in any situation.



More heat in the moment.

Blue Seal Evolution Series 28MJ Advanced Open Burners give you more heat to play with so you can get the big jobs done faster. From high to low heat/simmer, robust control knobs allow you to make subtle adjustments to get the heat setting just right. Made from cast iron for lasting performance, burners have a forged brass cap for consistent flame spread. A non-clogging design ensures optimum burner performance. Flame failure is standard. Pilot burners are optional.

A selection of Griddles.

The addition of 450, 600, 900 and 1200mm dedicated Griddles offers new possibilities for customising your Blue Seal Evolution Series line-up. A standard, thermostatically controlled 20mm plate offers excellent heat retention and distribution. The mirrored chrome surface option provides exceptional efficiency by trapping more heat on the cooking surface.

Spread that heat.

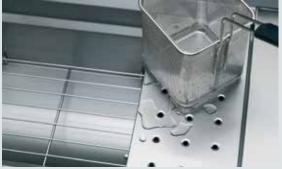
A solid simmer plate retains heat and spreads it evenly across pots and pans. It sits at the same level and is easily swapped with the pot supports on all Blue Seal Evolution Series Gas Cooktops.

Functional door design.

Drop down doors on all Blue Seal Evolution Series ovens make for easier single-handed operation. Fully framed, they are designed to withstand harsh treatment, while retaining an even seal close.







Would you like a fridge with that?

The Blue Seal Evolution Series' flexibility has made way for you to fit refrigeration units where you need them - so you can do your thing without leaving your station. Match your Cooktop, Griddle, or Target Top with a 900 or 1200mm gastronorm refrigerated base, available in a range of door/drawer combinations. All units accept 1/1 gastronorm sizing. Blue Seal Evolution Series refrigeration units are rated for tropical temperatures up to 40°C and have a holding temperature of -2° to +8°C. A digital temperature control and an automatic defrosting and condensate heater are standard on all units.

More support up top.

Thanks to heavyweight iron castings and a full vitreous enamel finish, Blue Seal Evolution Series Cooktops can take the punishment dished out by chefs on a daily basis. Extended pot support fingers provide added stability for eliminating small pan tip-overs.

Pasta Cooker.

Designed to cope with extreme pasta demand, the Blue Seal Evolution Series Pasta Cooker produces consistently perfect results, really coming into its own when there are multiple orders on the go.

Life's too short to clean.

The Blue Seal Evolution Series has been redesigned to enhance creativity and reducecleaning time. Rounded internal and external edges make wipe down and hygiene control easier. More streamlined surfaces make for effortless cleaning of an entire cooking line.

Service while you cook.

The Blue Seal Evolution Series has been designed so full service and maintenance can be carried out without removing a unit from the cooking line. The need to shut down a whole line to service one unit is minimised, allowing chefs to keep on cooking!



Our environment.

All Moffat technology is both a product of its environment and a product for the environment. That means that whether the design, development or construction stage every detail is checked to ensure that our equipment is as energy efficient and earthfriendly as possible. We will continue to use every tool at our disposal to work towards reducing environmental impact even further. This way our products can be enjoyed by not just those who use them, but everyone.



A natural selection.

Tops and bottoms. It's your choice.

When it comes to selecting tops and bottoms, the Blue Seal Evolution Series offers a level of choice not seen before. With a bigger range of equipment, you have even more flexibility to configure your kitchen exactly the way you want it.







Gas and Electric Cooktops.

Turn up the heat - Blue Seal Evolution Series Cooktops are about functionality and performance.



Chill where you cook. The inclusion of refrigeration units into the cooking line means raw materials can be safely stored nearby.



If power to burn is what you need, the open top burners on the gas option deliver an impressive 28MJ of heat. A more uniform surface created by way of thicker, heavy-duty vitreous enamel trivets with extended finger supports means you can slide smaller pots and pans around the cooktop without fear of tip-over.

Blue Seal Evolution Series Electric Cooktops deliver all the heat you could possibly need through 2.4kW radiant elements or optional 2kW solid plates.

When the job requires a change of cooking surface, both gas and electric options can accommodate 300, 600 or 900mm griddle plates, in smooth or ribbed machine-finished mild steel. Chunky controls allow precise adjustment across the entire heat spectrum, while clear, non-fade markings and strengthened shaft sleeves make regular knob replacement a thing of the past.



Induction Cooktops.

The new Blue Seal Evolution Series range of induction cooktops utilise large 270mm induction zones that automatically detect various sized cooking pans. The cooking zone switches off when the pan is removed.

Each induction model is equipped with either two or four 5kW heavy-duty induction zones that have variable power controls for each cooking zone. The overall construction is a heavy-duty 6mm thick ceramic glass, enabling pans to glide across the cooking surface, combined with signature Blue Seal Evolution Series welded 1.5mm stainless steel bull nose.

All induction cooktops are supplied with suite matching modular cabinet bases with doors and adjustable feet as standard.

The control design is a large control knob for each induction zone with a (green) indicator light including pan detection indication. Blue Seal Evolution Series induction cooktops offer the additional benefits of reduced energy consumption and lowering the amount of latent heat in the cooking area.





Standard rear rollers make inline cleaning and servicing even easier.





Oven Ranges.

Whatever the scale of operation, Blue Seal Evolution Series Oven Ranges have a gas or electric option to suit.

Gas options come equipped with our 28MJ open cooktop burners, while the electric versions offer a choice of heavy-duty 2.4kW radiant elements, or 2kW solid plates.

Within the oven itself, cast iron sole plates ensure even heat distribution. Heavy-duty motors and circulation fans in the convection ovens reduce cooking times and enable food to be cooked at lower temperatures.



Easy clean, vitreous enamel interior offers 2/1 Gastronorm capacity and generous crown height. Durable cast iron sole plates provide excellent heat retention and recovery.



Target Tops.

As individual units, or with Oven Ranges in gas or electric.

Blue Seal Evolution Series 900mm Target Tops come as stand-alone hobs, or with a choice of four base units – cabinet base, leg stand, refrigeration base, or oven base (static/convection, gas/electric).

A high output, dual ring cast-iron burner enables the super heavy-duty Target Top castings to deliver outstanding heat control and recovery.

A hurner how lined with 50mm refractory ceramic

A burner box lined with 50mm refractory ceramic blocks provides excellent thermal efficiency.



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





Griddles and Griddle Toaster.

Blue Seal Evolution Series heavy-duty gas Griddles are available in 450, 600, 900 and 1200mm widths, electric Griddles are available in 600, 900 and 1200mm widths. The Griddle Toaster is a must-have addition to any operation requiring the simultaneous production of toasted and grilled food.

Gas Griddle Ranges are available in 900 and 1200mm, with electric ovens (static or convection). Electric Griddle Ranges are available in 900mm, with electric ovens (static or convection).

With solid and seamless weld construction all heavy-duty Griddles have a standard 20mm plate for maximum heat retention and distribution. They are thermostatically controlled for accurate

The 3mm splashguard is a fully welded hob surround providing extra durability and ease of cleaning.

temperature setting, and are available in smooth or ribbed machine finished mild steel plate.

A mirror chrome surface option, also available as smooth or ribbed, minimises heat loss by trapping more heat on the cooking surface.

The Blue Seal Evolution Series Griddle Toaster features one set of specially designed burners and stainless steel radiants performing two functions – cooking up top and grilling down below – without compromising cooking time or performance.

The burners heat the 16mm thick grill plate above them, while the radiants reflect heat to the toasting rack below.



Chargrills.

Powerful burners and radiants are designed to take maximum heat to the edge.

The sheer performance of the Blue Seal Evolution Series Chargrills is delivered through powerful stainless steel burners and radiants that generate maximum heat for sealing in meat flavours.

The grooved fin design and inclined position of the heavy-duty cast iron grates reduces flare by enabling grease to run off into a front collection channel. Drop-on 300 and 450mm griddle sections can also be interchanged with the grates.

Solid Fuel Grills.

Bring outdoor cooking inside with the Blue Seal Evolution Series Solid Fuel Grill.

Featuring heavy-duty stainless steel rod grates and heavy-duty firebox, the Solid Fuel Grill is available in 600mm, 900mm and 1200mm widths. Gain a unique char and add natural smoke flavour to your menu.

Fully modular for a match suite with cabinet base. Outstanding thermal efficiency is achieved by way of a firebox lined with 50mm refractory blocks.



Salamanders.

Blue Seal Evolution Series Gas and Electric Salamanders are versatile, easy to use and well equipped with performance features. They can be used for melting, grilling, gratinating and toasting.



Gas models feature energy efficient high-speed infrared burners for fast results. The E91 electric model features powerful 3kW twin coil elements for optimum cooking performance. The new E90 with self balancing adjustable height features twin 1.8kW elements.

Both gas and electric options will accept a Gastronorm GN 1/1 tray. An optional branding plate is ideal for cooking fish or steak.



Fryers.

Blue Seal has long been recognised for the quality and performance of its Fryers.

The Blue Seal Evolution Series takes this a stage further with a sleeker, more streamlined Fryer range – available in 400mm single pan and 450 or 600mm single or twin pan versions. Gas units feature Blue Seal's unique Vee Ray technology, incorporating patented infrared burners for industry leading frying output and recovery. The new 400mm single pan Fryer gets it's power from a multi-jet target burner.

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

VEERAY

More Power to Fry with HPO. When the job calls for high volume, constant production of fried food,

Blue Seal Evolution Series High Power
Output (HPO) fryers lift performance to another
level again. Increased production (up to 50kg/
hr) and superior recovery times are made
possible through a blower system that pushes
greater volumes of air and gas through specially
designed ceramic fibre burners. More heat is
absorbed by the oil, resulting in lower flue exhaust
temperatures and lower production costs per kilo.



Blue Seal's unique twin pan fryers offer high performance and versatility.



Filtamax Filtration System.

Filtamax is the ideal companion for Blue Seal Evolution Series Fryers because it enhances flavours by removing particles from the oil that would otherwise burn and taint the food.

Filtamax works with premium vegetable oils and shortenings, extending the life of your oil and reducing the costs of replacement. It's easy to use – taking just 10 minutes to drain, filter and refill a 26-litre tank.



Filtamax is out of sight. When not in use tuck it under your fryer and close the door!

Bratt Pans.

Designed for convenient high capacity batch cooking, all models offer manual or electric pan tilting for easy portion control.



Big on performance, the Blue Seal Evolution Series of tilting Bratt Pans has been expanded to include 80 litre (900mm wide) and 120 litre (1200mm wide) options in gas or electric.

Easy clean, easy service and superb finishing make the Bratt Pan a welcome addition to any Blue Seal Evolution Series kitchen.



Pasta Cookers.

The Blue Seal Evolution Series Pasta Cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect pasta.

From variable high boil to standby simmer our patented infrared burner system in gas, or powerful elements in electric, maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings.

The standard provision of four baskets allows four different pastas to be cooked at the same time.









Tools of the



Evolution.







Instruments of mass creation.

The right combination can make a huge difference in cuisine...and when it comes to your kitchen, the right combination will allow you freedom to move and flexibility to grow.

The Blue Seal Evolution Series range of equipment offers a level of choice not seen before - griddles, cooktops, target tops and benches can be combined with ovens, leg stands, fridges or cabinets. With a bigger range of options, you can combine and mix your kitchen exactly the way you want it.

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create

Gas Cooktops.

Standard Features.

Heavy-duty 304 grade stainless steel finish 28MJ rated open burners 2, 4, 6 or 8 burner cooktop configuration Flame failure protection on all burners Heavy-duty cast iron burners and vitreous enamel pot stands Heavy-duty reinforced control knobs Griddles fitted with push-button piezo ignition

12mm griddle plate Mounted on leg stand with suite matching shelf Adjustable feet at front with rear rollers Easy clean, installation and service

Options.

Flame failure with standing pilot Choice of griddle surface – smooth, ribbed or both Bench mounted Gastronorm storage cabinet underneath Gastronorm refrigeration module underneath

Accessories.

Solid top simmer plates Mobile castor kit Joining caps

Adjustable feet at rear

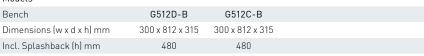


Optional standing pilot burner with flame failure protection provides instant, energy saving operation.

Gas Cooktops 300mm

2 Burner Cooktop G512 variations.





Gas Cooktops 600mm

4 Burner Cooktop G514 variations.







Models				
Bench	G514D-B	G514C-B	G514B-B	
Dimensions (w x d x h) mm	600 x 812 x 315	600 x 812 x 315	600 x 812 x 315	
Incl. Splashback (h) mm	480	480	480	
Cabinet Base	G514D-CB	G514C-CB	G514B-CB	
Leg Stand	G514D-LS	G514C-LS	G514B-LS	
Dimensions (w x d x h) mm	600 x 812 x 915	600 x 812 x 915	600 x 812 x 915	
Incl. Splashback (h) mm	1085	1085	1085	

Gas Cooktops 900mm

6 Burner Cooktop G516 variations.









Models		(/TX///)		<u> </u>
Bench	G516D-B	G516C-B	G516B-B	G516A-B
Dimensions (w x d x h) mm	900 x 812 x 315			
Incl. Splashback (h) mm	480	480	480	480
Cabinet Base	G516D-CB	G516C-CB	G516B-CB	G516A-CB
Leg Stand	G516D-LS	G516C-LS	G516B-LS	G516A-LS
Refrigerated Base	G516D-RB	G516C-RB	G516B-RB	G516A-RB
Dimensions (w x d x h) mm	900 x 812 x 915			
Incl. Splashback (h) mm	1085	1085	1085	1085

Gas Cooktops 1200mm

8 Burner Cooktop G518 variations.









Models				
Bench	G518D-B	G518C-B	G518B-B	G518A-B
Dimensions (w x d x h) mm	1200 x 812 x 315			
Incl. Splashback (h) mm	480	480	480	480
Cabinet Base	G518D-CB	G518C-CB	G518B-CB	G518A-CB
Leg Stand	G518D-LS	G518C-LS	G518B-LS	G518A-LS
Refrigerated Base	G518D-RB	G518C-RB	G518B-RB	G518A-RB
Dimensions (w x d x h) mm	1200 x 812 x 915			
Incl. Splashback (h) mm	1085	1085	1085	1085





Electric Cooktops.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Heavy-duty 2.4kW radiant elements
2, 4 or 6 element size configuration
Heavy-duty reinforced control knobs
Thermostatically controlled 12mm griddle plate
Mounted on leg stand with suite matching shelf
Adjustable feet at front with rear rollers
Easy clean, installation and service

Options

Choice of Griddle surface – smooth, ribbed or both 2kW solid plates Bench mounted Gastronorm storage cabinet underneath Gastronorm refrigeration module underneath Adjustable feet at rear

Accessories.

Mobile castor kit Joining caps

Electric Cooktops 300mm

2 Element Cooktop E512 variations.





Bench E512D-B E512C-B Dimensions (w x d x h) mm 300 x 812 x 315 300 x 812 x 315 Incl. Splashback (h) mm 480 480

Electric Cooktops 600mm

4 Element Cooktop E514 variations.





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Models				
Bench	E514D-B	E514C-B	E514B-B	
Dimensions (w x d x h) mm	600 x 812 x 315	600 x 812 x 315	600 x 812 x 315	
Incl. Splashback (h) mm	480	480	480	
Cabinet Base	E514D-CB	E514C-CB	E514B-CB	
Leg Stand	E514D-LS	E514C-LS	E514B-LS	
Dimensions (w x d x h) mm	600 x 812 x 915	600 x 812 x 915	600 x 812 x 915	
Incl. Splashback (h) mm	1085	1085	1085	

Electric Cooktops 900mm

6 Element Cooktop E516 variations.









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Models	(<u></u>)	(<u>——</u> I		
Bench	E516D-B	E516C-B	E516B-B	E516A-B
Dimensions (w x d x h) mm	900 x 812 x 315			
Incl. Splashback (h) mm	480	480	480	480
Cabinet Base	E516D-CB	E516C-CB	E516B-CB	E516A-CB
Leg Stand	E516D-LS	E516C-LS	E516B-LS	E516A-LS
Refrigerated Base	E516D-RB	E516C-RB	E516B-RB	E516A-RB
Dimensions (w x d x h) mm	900 x 812 x 915			
Incl. Splashback (h) mm	1085	1085	1085	1085

Induction Cooktops.

Standard Features.

Heavy-duty construction
5kW rated induction cooking zones
270mm diameter induction cooking zones
2 or 4 induction cooktop configuration
Fully sealed 6mm thick ceramic cooking surface
Adjustable stainless steel legs
Large easy use control knob
Automatic pan detection

Accessories.

Mobile castor kit

E512D-B

Electric Induction Cooktops 450mm

2 Induction zone Cooktop. Available as Cabinet Base as standard.

 Model
 IN512-CB

 Dimensions (w x d x h) mm
 450 x 812 x 915

 Incl. Splashback (h) mm
 1085

Electric Induction Cooktops 900mm

4 Induction zone Cooktop. Available as Cabinet Base as standard.

 Model
 IN514-CB

 Dimensions (w x d x h) mm
 900 x 812 x 915

 Incl. Splashback (h) mm
 1085



E514D-LS



E516D-LS





IN514-CB

Gas Cooktop Ranges.

Standard Features.

Heavy-duty 304 grade stainless steel finish 28MJ rated open burners 2, 4, 6 or 8 burner cooktop configuration Flame failure protection on all burners Heavy-duty cast iron burners and vitreous enamel pot stands Heavy-duty reinforced control knobs Drop down door with welded frame Fully welded and vitreous enamelled oven liner Cool touch stainless steel door handle Adjustable feet at front with rear rollers Easy clean, installation and service

Options.

Gas and Electric, Static and Convection Flame failure with standing pilot Choice of Griddle surface – smooth, ribbed or both Adjustable feet at rear

Accessories.

Solid top simmer plates Mobile castor kit Joining caps



Heavy-duty control knobs with strengthened shafts are designed to last. Non-fade temperature markings provide accurate heat settings for more consistent results.

Gas Range 600mm

4 Burner Cooktop variations.

Models			
Gas Static Oven	G504D	G504C	G504B
Dimensions (w x d x h) mm	600 x 812 x 915	600 x 812 x 915	600 x 812 x 915
Incl. Splashback (h) mm	1085	1085	1085

Gas Range 750mm

4 Burner Cooktop variations.

Models		
Gas Static Oven	G505D	G505C
Gas Convection Oven	G54D	G54C
Electric Static Oven	GE505D	GE505C
Electric Convection Oven	GE54D	GE54C
Dimensions (w x d x h) mm	750 x 812 x 915	750 x 812 x 915
Incl. Splashback (h) mm	1085	1085

Gas Range 900mm

6 Burner Cooktop variations.

Models				
Gas Static Oven	G506D	G506C	G506B	G506A
Gas Convection Oven	G56D	G56C	G56B	G56A
Electric Static Oven	GE506D	GE506C	GE506B	GE506A
Electric Convection Oven	GE56D	GE56C	GE56B	GE56A
Dimensions (w x d x h) mm	900 x 812 x 915			
Incl. Splashback (h) mm	1085	1085	1085	1085

Gas Range 1200mm

8 Burner Cooktop variations.

Modele

Models				
Gas Static Oven	G508D	G508C	G508B	G508A
Gas Convection Oven	G58D	G58C	G58B	G58A
Electric Static Oven	GE508D	GE508C	GE508B	GE508A
Electric Convection Oven	GE58D	GE58C	GE58B	GE58A
Dimensions (w x d x h) mm	1200 x 812 x 915			
Incl. Splashback (h) mm	1085	1085	1085	1085

Gas Range 1200mm

8 Burner Cooktop variations.

Models				
Double Gas Static Oven	G524D	G524C	G524B	G524A
Dimensions (w x d x h) mm	1200 x 812 x 915			
Incl. Splashback (h) mm	1085	1085	1085	1085



Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Oven Ranges outlining construction, features and installation information.



Electric Cooktop Ranges.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Heavy-duty 2.4kW radiant elements
4 or 6 element size configuration
Six temperature settings with simmer setting
Heavy-duty reinforced control knobs
12mm griddle plate
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Adjustable feet at front with rear rollers

Easy clean, installation and service

Options.

Choice of Griddle surface – smooth, ribbed or both 2kW solid plates Electric – static and convection Adjustable feet at rear

Accessories.

Mobile castor kit Joining caps

Electric Range 900mm 6 Element Cooktop variations.







Models	راكانك	والاس		
Electric Static Oven	E506D	E506C	E506B	E506A
Electric Convection Oven	E56D	E56C	E56B	E56A
Dimensions (w x d x h) mm	900 x 812 x 915			
Incl. Splashback (h) mm	1085	1085	1085	1085



A heavy-duty galvanised steel chassis gives the workhorse of your kitchen inner strength to keep on performing.





E56D

31





Target Tops.

Standard Features.

Heavy-duty 304 grade stainless steel finish 45MJ dual ring cast iron burner

Flame failure protection and pilot burner Top plates and removable centre with spill protection design

Heavy-duty reinforced control knobs Mounted on leg stand with suite matching shelf

Adjustable feet at front with rear rollers Target Top Oven Range includes: Drop down door with welded frame Fully welded and vitreous enamelled oven

Cool touch stainless steel door handle Easy clean, installation and service

Options

Bench mounted

Gastronorm storage cabinet underneath Gastronorm refrigeration module underneath

Adjustable feet at rear

Accessories.

Mobile castor kit Joining caps

Target Top 900mm

Gas Target Top G57 variations.

Models

Bench	G57-B
Dimensions (w x d x h) mm	900 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	G57-CB
Leg Stand	G57-LS
Refrigerated Base	G57-RB
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085

Target Top Range 900mm

Target Top Range variations.

Models

Gas Static Oven	G570
Gas Convection Oven	G576
Electric Static Oven	GE570
Electric Convection Oven	GE576
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085



Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Target Tops and Target Top Ranges outlining construction, maintenance and installation information.







GE576

Griddles.

Standard Features.

Heavy-duty 304 grade stainless steel finish Thermostatic control 20mm thick machined top plates Full pilot and flame failure protection

Top weld sealed plates

Stainless steel grease drawer Heavy-duty reinforced control knobs Push-button piezo ignition

Mounted on leg stand with suite matching shelf

Adjustable feet at front with rear rollers Easy clean, installation and service

Options.

Choice of Griddle surface – smooth, ribbed or both

Chromed mirror plate option

Bench mounted

Gastronorm storage cabinet underneath Gastronorm refrigeration module

underneath
Adjustable feet at rear

Accessories.

Mobile castor kit Joining caps



Chome mirror plate in a choice of smooth, ribbed or both.

Gas Griddle 450mm

Gas Griddle GP513 variations.

Models

Bench	GP513-B
Dimensions (w x d x h) mm	450 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	GP513-CB
Leg Stand	GP513-LS
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085

Gas Griddle 600mm

Gas Griddle GP514 variations.

Models

Bench	GP514-B
Dimensions (w x d x h) mm	600 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	GP514-CB
Leg Stand	GP514-LS
Dimensions (w x d x h) mm	600 x 812 x 915
Incl. Splashback (h) mm	1085

Gas Griddle 900mm

Gas Griddle GP516 variations.

Models

Bench	GP516-B
Dimensions (w x d x h) mm	900 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	GP516-CB
Leg Stand	GP516-LS
Refrigerated Base	GP516-RB
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085

Gas Griddle 1200mm

Gas Griddle GP518 variations.

Models

Bench	GP518-B
Dimensions (w x d x h) mm	1200 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	GP518-CB
Leg Stand	GP518-LS
Refrigerated Base	GP518-RB
Dimensions (w x d x h) mm	1200 x 812 x 915
Incl. Splashback (h) mm	1085

Electric Griddle 600mm

Electric Griddle EP514 variations.

Models

Bench	EP514-B
Dimensions (w x d x h) mm	600 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	EP514-CB
Leg Stand	EP514-LS
Dimensions (w x d x h) mm	600 x 812 x 915
Incl. Splashback (h) mm	1085

Electric Griddle 900mm

Electric Griddle EP516 variations.

Models

Bench	EP516-B
Dimensions (w x d x h) mm	900 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	EP516-CB
Leg Stand	GP516-LS
Refrigerated Base	EP516-RB
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085

Electric Griddle 1200mm

Electric Griddle EP518 variations.

Models

Bench	EP518-B
Dimensions (w x d x h) mm	1200 x 812 x 315
Incl. Splashback (h) mm	480
Cabinet Base	EP518-CB
Leg Stand	EP518-LS
Refrigerated Base	EP518-RB
Dimensions (w x d x h) mm	1200 x 812 x 915
Incl. Splashback (h) mm	1085



GP513-LS







GP516-LS

GP518-LS

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Griddles outlining construction, maintenance and installation information.

Griddle Ranges.

Standard Features.

Heavy-duty 304 grade stainless steel finish Thermostatic control

20mm thick machined top plates Full pilot and flame failure protection Top weld sealed plates

Stainless steel grease drawer Heavy-duty reinforced control knobs

Push-button piezo ignition

Griddle Oven Range includes: Drop down door with welded frame

Fully welded and vitreous enamelled oven liner

Cool touch stainless steel door handle Easy clean, installation and service

Options.

Choice of Griddle surface - smooth, ribbed or both

Chromed mirror plate option

Accessories.

Mobile castor kit Joining caps

Gas Griddle Range 900mm

Gas Griddle Range variations.

Models

Electric Static Oven	GPE506
Electric Convection Oven	GPE56
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085

Gas Griddle Range 1200mm

Gas Griddle Range variations.

Models

Electric Static Oven	GPE508
Electric Convection Oven	GPE58
Dimensions (w x d x h) mm	1200 x 812 x 915
Incl. Splashback (h) mm	1085

Electric Griddle Range 900mm

Electric Griddle Range variations.

Models

Electric Static Oven	EP506
Electric Convection Oven	EP56
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085



Griddle Toaster.

Standard Features.

Fully modular

Griddle plate with toaster under 16mm griddle plate Individually controlled dual burners Large capacity grease collection drawer Rear rollers Stainless steel exterior Easy clean Easy service

Gas Griddle Toaster 600mm

Gas Griddle Toaster G55T.

Model	G551
Dimensions (w x d x h) mm	600 x 812 x 915
Incl. Splashback (h) mm	1085





G55T



Gas Chargrills.

Standard Features.

Heavy-duty 304 grade stainless steel finish Reversible heavy-duty top grates Inclined position to reduce flare and enhance grease run 33MJ/hr stainless steel burners per

Flame failure with continuous pilot burner Lift out grates, radiants and baffles for cleaning

Heavy-duty reinforced control knobs Mounted on leg stand with suite matching shelf

Adjustable feet at front with rear rollers Easy clean, installation and service

Options.

Adjustable feet at rear

Accessories.

Interchangeable drop-on griddle plates Mobile castor kit Joining caps

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Chargrills outlining construction, maintenance and installation information.

Gas Chargrill 300mm Gas Griddle G592.

Model

Bench	G592-B
Dimensions (w x d x h) mm	300 x 812 x 315
Incl. Splashback (h) mm	480

Gas Chargrill 450mm Gas Griddle G593 variations.

Models

Bench	G593-B
Dimensions (w x d x h) mm	450 x 812 x 315
Incl. Splashback (h) mm	480
Leg Stand	G593-LS
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085

Gas Chargrill 600mm

Gas Griddle G594 variations.

Models

Bench	G594-B
Dimensions (w x d x h) mm	600 x 812 x 315
Incl. Splashback (h) mm	480
Leg Stand	G594-LS
Dimensions (w x d x h) mm	600 x 812 x 915
Incl. Splashback (h) mm	1085

Gas Chargrill 900mm Gas Griddle G596 variations.

Models

Bench	G596-B
Dimensions (w x d x h) mm	900 x 812 x 315
Incl. Splashback (h) mm	480
Leg Stand	G596-LS
Dimensions (w x d x h) mm	900 x 812 x 915

Gas Chargrill 1200mm Gas Griddle G598 variations.

Models

Bench	G598-B
Dimensions (w x d x h) mm	1200 x 812 x 315
Incl. Splashback (h) mm	480
Leg Stand	G598-LS
Dimensions (w x d x h) mm	1200 x 812 x 915
Incl. Splashback (h) mm	1085





Solid Fuel Grills.

Standard Features.

Insulated sides

Fully modular solid fuel grill
3 modular width models
Heavy-duty fire box
Heavy-duty stainless steel rod grates
Stainless steel exterior
Open box easy clean
Low back models (SFL) available
Ash rake included
Welded hob with 1.5mm 304 stainless steel
bull nose
Spalshback and side panels 1.2mm 304
stainless steel
Front panel's 0.9mm stainless steel
50mm thick refractory brick lined fire box

Solid Fuel Grill 600mm SF8600 variations.

Models

Cabinet Base	SF8600-CB
Dimensions (w x d x h) mm	600 x 805 x 915
Incl. Splashback (h) mm	1130
Cabinet Base with Doors	SF8600-CD
Dimensions (w x d x h) mm	600 x 805 x 915
Incl. Splashback (h) mm	1130

Solid Fuel Grill 900mm

SF8900 variations.

Models

Cabinet Base	SF8900-CB
Dimensions (w x d x h) mm	900 x 805 x 915
Incl. Splashback (h) mm	1130
Cabinet Base with Doors	SF8900-CD
Dimensions (w x d x h) mm	900 x 805 x 915
Incl. Splashback (h) mm	1130

Solid Fuel Grill 1200mm

SF8120 variations.

Models

Cabinet Base	SF8120-CB
Dimensions (w x d x h) mm	1200 x 805 x 915
Incl. Splashback (h) mm	1130
Cabinet Base with Doors	SF8120-CD
Dimensions (w x d x h) mm	1200 x 805 x 915
Incl. Splashback (h) mm	1130



Salamanders.

Standard Features.

Heavy-duty 304 grade stainless steel finish

Powerful 2 x 3kW elements or 2 x infrared 15.5MJ burners (91 models) E90 model features 2 x 1.8kW elements Piezo ignition and flame faliure protection on each burner (gas models) Left and right hand heat control Wall mounting bracket Easy clean, installation and service Bottom collection tray

Accessories.

Branding plate

Gas Salamander 900mm

Suitable for bench or wall mounting.

Models

Four position racking (flat or inclined) G91

Four position racking (flat or inclined) with branding plate G91B

Dimensions (w x d x h) mm 900 x 390 x 400

Incl. wall mounting bracket (d) mm 420

Four position racking (flat or inclined) with branding plate E91B Dimensions (w x d x h) mm 900 x 390 x 400

Electric Salamander 900mm

Suitable for bench or wall mounting.

Incl. wall mounting bracket (d) mm 420

Four position racking (flat or inclined) E91

Adjustable Electric Salamander 600mm

Suitable for bench or wall mounting.

Models

Self balancing adjustable grill height E90

Dimensions (w x d x h) mm 600 x 510 x 514

Incl. wall mounting bracket (d) mm 540







E90

Bratt Pans.

Standard Features.

Heavy-duty 304 grade stainless steel finish Manually operated tilting mechanism Heavy-duty lid and hinge system Galvanised steel chassis

Stainless steel exterior

Full stainless steel pan with 2mm pan body 12mm thick stainless steel even heat pan base

Large capacity pouring spout Heavy-duty stainless steel legs with adjustable feet

Large easy-to-use control knobs – heat resistant reinforced

Thermostatic control

Over temperature safety cut-out Fold away handle on manual pan tilt

Easy clean, installation and service

Options.

Electric power tilting mechanism

Accessories.

Joining caps

Gas Tilting Bratt Pan 900mm

80 litre Gas Bratt Pan variations

Models

Manually operated tilting mechanis	m G580-8
Electric power tilting mechanism	G580-8E
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. wall mounting bracket (d) mm	1085
With lid open mm	1600

Gas Tilting Bratt Pan 1200mm

120 litre Gas Bratt Pan variations

Models

Manually operated tilting mechanism	m G580-12
Electric power tilting mechanism	G580-12E
Dimensions (w x d x h) mm	1200 x 812 x 915
Incl. wall mounting bracket (d) mm	1085
With lid open mm	1600

Electric Tilting Bratt Pan 900mm

80 litre Electric Bratt Pan variations

Models

Manually operated tilting mechanis	m E580-8
Electric power tilting mechanism	E580-8E
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. wall mounting bracket (d) mm	1085
With lid open mm	1600

Electric Tilting Bratt Pan 1200mm

120 litre Electric Bratt Pan variations

Models

Manually operated tilting mechanis	m E580-12
Electric power tilting mechanism	E580-12E
Dimensions (w x d x h) mm	1200 x 812 x 915
Incl. wall mounting bracket (d) mm	1085
With lid open mm	1600





G580-8

E580-12E

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Salamanders and Bratt Pans outlining construction, maintenance and installation information.

Fryers.

Standard Features.

Heavy-duty 304 grade stainless steel finish Gas models feature the patented infrared burner system (except GT18)

Easy clean stainless steel open pan with 10-year limited warranty

32mm drain valve

Over temperature safety cut out

Stainless steel exterior

Fully modular

Baskets and lids included Adjustable feet at front with rear rollers Easy clean, installation and service

Options.

Digital display electronic controls Blue Seal Filtamax Filtration System

Accessories.

Extra baskets Side splash guards Mobile castor kit Joining caps

Convenient fryer basket rails.



Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Fryers and Filtamax outlining construction, maintenance and installation information.

Gas Fryer 400mm

Single Pan Gas Fryer. 18 litre capacity.

Model

Mechanical controls	GT18
Dimensions (w x d x h) mm	400 x 812 x 915
Incl. Splashback (h) mm	1085



Gas Fryer 450mm

Vee Ray Single Pan Gas Fryer variations. 20 litre capacity.

Models

Mechanical controls	GT45
Digital display electronic contr	rols GT45E
Dimensions (w x d x h) mm	450 x 812 x 915
Incl Splashback (h) mm	1085

Gas Fryer 450mm

Vee Ray Twin Pan Gas Fryer variations.

13 litre capacity each pan.

Models

Mechanical controls	GT46
Digital display electronic contr	ols GT46E
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085

Gas Fryer 600mm

Vee Ray Single Pan Gas Fryer variations. 31 litre capacity.

Models

Mechanical controls	GT60
Digital display electronic contro	ols GT60E
Dimensions (w x d x h) mm	600 x 812 x 915
Incl. Splashback (h) mm	1085

HPO Gas Fryer 600mm

Single Pan Gas Fryer. 31 litre capacity. High Power Output infra-red burner system.

Models

Electronic controls	GT60-HP0
Dimensions (w x d x h) mm	600 x 812 x 915
Incl. Splashback (h) mm	1085

Electric Fryer 450mm

Single Pan Electric Fryer variations. 27 litre capacity.

Models

Mechanical controls	E43
Digital display electronic contro	ls E43E
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085

Electric Fryer 450mm

Twin Pan Electric Fryer variations. 12 litre capacity each pan.

Models

Mechanical controls	E44
Digital display electronic control	ls E44E
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085



Twin pan electronic models have independent digital controls for each pan and six product timers.



Pasta Cookers.

Standard Features.

Unique pan design

Fine adjustment water faucet for pan filling Starch-skimming system for constant water freshness

316 grade stainless steel pan for extra resistance to salt effects

25mm drain valve for safe and easy cleaning Four stainless steel pasta baskets - 165mm x 165mm

Safety cut out thermostat for empty pan/ water boil out

Hinged basket drain stand

Removable basket support grid

Heavy-duty stainless steel legs with adjustable feet

Easy clean, installation and service

Options.

Rectangular baskets - 320mm x 165mm

Accessories.

Side splashguards

Joining caps

Gas Pasta Cooker 450mm

Single Pan Gas Pasta Cooker. 40 litre capacity.

Mode

Infra-red burner system	G47
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085

Electric Pasta Cooker 450mm

Single Pan Electric Pasta Cooker. 40 litre capacity.

Models

10.5kW 3 phase	E47
7kW 1 phase	E47-7
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085





Hinged basket drain stand, 25mm drain valve and removable basket support grid make for safe and easy

Filtamax Filtration System.

Standard Features.

Robust, powerful pump

Reverse motor action for total system flush out

Heavy-duty, insulated locking handle means no spillages

Easy clean, reusable filter bags (up to 500 applications)

Options.

Carbon pad upgrade kit Drain adaptor kit

Drain extension kit

Electric Filtamax

Filtamax capacity variations.

Model

20 litre capacity	EF30
Dimensions (w x d x h) mm	324 x 683 x 562
30 litre capacity	EF35
Dimensions (w x d x h) mm	324 x 735 x 562
32 litre capacity	EF40
Dimensions (w x d x h) mm	474 x 683 x 562



EF35

Ask for a detailed specification sheet on the Blue Seal Evolution Series Pasta Cooker outlining construction, features and installation information.

Bench Tops.

Standard Features.

3.5mm thick compound work surface

- 1.5mm heavy-duty 304 grade stainless steel top
- 2.0mm galvanised steel backing Mounted on leg stand with suite matching

Adjustable feet at front with rear rollers

Options.

Gastronorm storage cabinet underneath Gastronorm refrigeration module underneath on 900mm models Adjustable feet at rear

Accessories.

Mobile castor kit Joining caps

Bench Tops 450mm

Bench Top B45 variations.

Model

Cabinet Base	B45-CB
Leg Stand	B45-LS
Dimensions (w x d x h) mm	450 x 812 x 915
Incl. Splashback (h) mm	1085

Bench Tops 600mm

Bench Top B60 variations.

Model

Cabinet Base	B60-CB		
Leg Stand	B60-LS		
Dimensions (w x d x h) mm	600 x 812 x 915		
Incl. Splashback (h) mm	1085		

Bench Tops 900mm

Bench Top B90 variations.

Model

Cabinet Base	B90-CB
Leg Stand	B90-LS
Refrigerated Base	B90-RB
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085

Bench Tops 900mm

Bench Top, with Salamander support, variations.

Model

Cabinet Base	B90S-CB
Leg Stand	B90S-LS
Refrigerated Base	B90S-RB
Dimensions (w x d x h) mm	900 x 812 x 915
Incl. Splashback (h) mm	1085



Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Bench Tops outlining construction, maintenance and installation information.

Blue Seal Evolution Series AGA Gas Certified Products

Gas Pasta Cooker - G47 Cert.No. 7027

Gas Griddle Toaster - G55T Cert.No. 6869

Gas Target Top - G57 Cert.No. 6872

Gas Chargrill - G592, G594, G596, G598 Cert.No. 6878

Gas Salamander - G91 Cert.No. 4337

Gas Cooktop - G512, G514, G516, G518 Cert.No. 6902

Gas Range Static Oven 600mm - G504, G528 Cert.No. 6901

Gas Range Static Oven - G505, G506, G508 Cert.No. 6892

Gas Range Electric Static Oven - GE505, GE506, GE508 Cert.No. 6892

Gas Range Convection Oven - G54, G56, G58 Cert.No. 6913

Gas Range Electric Convection Oven - GE54, GE56, GE58 Cert.No. 6913

Gas Target Top Range - G570, G576 Cert.No. 6918

Gas Target Top Range Electric Oven - GE570, GE576 Cert.No. 6918

Gas Bratt Pan - G580-8(E), G580-12(E) Cert.No. 6923

Gas Griddle Plate - GP514, GP516, GP518 Cert.No. 6898

Gas Griddle Range Electric Oven - GPE506, GPE508, GPE508, GPE58 Cert.No. 7088

Gas Fryer - GT45, GT46, GT60 Cert.No. 6882

Gas Fryer DigitalControl - GT45E, GT46E, GT60E Cert.No. 6882

Gas HPO Fryer - GT60HPO Cert.No. 6125





On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

1800 622 216 Moffat Australia 0800 663 328 Moffat New Zealand. Our network of dealer showrooms is well resourced to provide all the information you need on the Blue Seal Evolution Series.

To see it in action, book in for a demonstration at a Blue Seal Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right appliances for your kitchen. Introductory sessions can be booked online.

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New Zealand moffat.co.nz

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Designed and manufactured by



IS09001

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

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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