PRODUCT DOCUMENT PACK

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PRODUCT

Blue Seal GT60-HPO Gas Fryer – 600mm, 31L Oil, 50kg/hr | KW Commercial Kitchen

Model / SKU: GT60-HPO

KW COMMERCIAL KITCHEN

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BLUE SEAL EVOLUTION SERIES®

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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evolve

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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.

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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.

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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.

COOKTOP

GRIDDLE

TARGET TOP

INDUCTION COOKTOP

BENCH TOP

CABINET

LEG STAND

OVEN

CABINET WITH DOORS
(only with Induction Cooktop)

REFRIGERATED BASE

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Gas and Electric Cooktops.

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

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.

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

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.

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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.

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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.

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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 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 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.

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

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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.

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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.

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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.

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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.

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Space to create.

New to the Blue Seal Evolution Series - Bench Tops in width sizes to streamline your kitchen - 450mm, 600mm and 900mm available with cabinet base, leg stand, refrigerated base or oven (900mm only).

Tools of the

Evolution.

BLUE SEAL EVOLUTION SERIES®

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

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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
Adjustable feet at rear

Accessories.

Solid top simmer plates
Mobile castor kit
Joining caps

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

Gas Cooktops 300mm

2 Burner Cooktop G512 variations.

Models		
Bench	G512D-B	G512C-B
Dimensions (w x d x h) mm	300 x 812 x 315	300 x 812 x 315
Incl. Splashback (h) mm	480	480

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				
Bench	G516D-B	G516C-B	G516B-B	G516A-B
Dimensions (w x d x h) mm	900 x 812 x 315	900 x 812 x 315	900 x 812 x 315	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	900 x 812 x 915	900 x 812 x 915	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	1200 x 812 x 315	1200 x 812 x 315	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	1200 x 812 x 915	1200 x 812 x 915	1200 x 812 x 915
Incl. Splashback (h) mm	1085	1085	1085	1085

G516D-LS G512D-B G514D-LS G518D-LS

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

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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

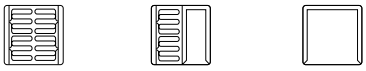
Electric Cooktops 300mm

2 Element Cooktop E512 variations.

Models		
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

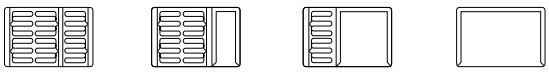
4 Element Cooktop E514 variations.



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.



Models				
Bench	E516D-B	E516C-B	E516B-B	E516A-B
Dimensions (w x d x h) mm	900 x 812 x 315	900 x 812 x 315	900 x 812 x 315	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	900 x 812 x 915	900 x 812 x 915	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

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

E512D-B E514D-LS E516D-LS IN512-CB IN514-CB

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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	900 x 812 x 915	900 x 812 x 915	900 x 812 x 915
Incl. Splashback (h) mm	1085	1085	1085	1085

Gas Range 1200mm

8 Burner Cooktop variations.

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	1200 x 812 x 915	1200 x 812 x 915	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	1200 x 812 x 915	1200 x 812 x 915	1200 x 812 x 915
Incl. Splashback (h) mm	1085	1085	1085	1085

G506D

G508D

G504D

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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				
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	900 x 812 x 915	900 x 812 x 915	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.

GE505D

G524D

E56D

Streamlining creates a continuous workspace.

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 liner
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.

G57-LS

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

GP514-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

GPE506

GPE58

EP56

Griddle Toaster.

Standard Features.

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
Fully modular

Gas Griddle Toaster 600mm

Gas Griddle Toaster G55T.

Model	G55T
Dimensions (w x d x h) mm	600 x 812 x 915
Incl. Splashback (h) mm	1085

EP514-LS

EP516-LS

EP518-LS

G55T

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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 300mm section
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
Incl. Splashback (h) mm	1085

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

G592-B

G593-LS

G594-LS

G596-LS

G598-LS

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Solid Fuel Grills.

Standard Features.

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
Insulated sides

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

SF8600-CB SF8900-CB SF81200-CB

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

Electric Salamander 900mm

Suitable for bench or wall mounting.

Models	
Four position racking (flat or inclined)	E91
Four position racking (flat or inclined) with branding plate	E91B
Dimensions (w x d x h) mm	900 x 390 x 400
Incl. wall mounting bracket (d) mm	420

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

G91

E91B

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 mechanism	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	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 mechanism	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 mechanism	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.

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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

VEERAY®

Gas Fryer 450mm

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

Models	
Mechanical controls	GT45
Digital display electronic controls	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 controls	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 controls	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-HPO
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 controls	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 controls	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.

GT18

GT46

GT60-HPO

E44

E43E

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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.

Model	
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

G47

E47

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

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.

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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 shelf

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

B45-LS

B60-LS

B90-RB

B90S-CB

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, GPE56, 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

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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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ISO9001
Quality
Management
Standard

Designed and manufactured by

ISO9001
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.

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