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**PRODUCT DOCUMENT PACK**

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## PRODUCT

# Blue Seal Evolution Series G518D-RB - 1200mm Gas Cooktop – Refrigerated Base

## Model / SKU: G518D-RB


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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!



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# 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.



# 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.



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# 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.



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# 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.

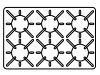
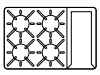
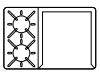
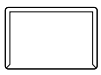




| Models | | | |
|---|---|---|---|
| Bench | G514D-B | G514C-B | G514B-B |
| Dimensions (w x d x h) mm | 600 x 812 x 315 | 600 x 812 x 315 | 600 x 812 x 315 |
| Incl. Splashback (h) mm | 480 | 480 | 480 |
| Cabinet Base | G514D-CB | G514C-CB | G514B-CB |
| Leg Stand | G514D-LS | G514C-LS | G514B-LS |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

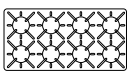
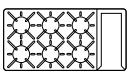
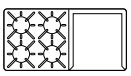
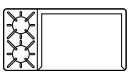
6 Burner Cooktop G516 variations.

| 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.

# 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

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



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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



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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



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# 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

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# 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



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# 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 |

## 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 |

## 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 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

### 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 |

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.



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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www.kwcommercial.com.au | sales@kwcommercial.com.au

# 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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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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24:7 Service Support



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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.

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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