



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**Blue Seal Evolution Series IN514R5-B - 900mm Induction Cooktops - Bench Model**

**Model / SKU: IN514R5-B**

#### KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email [sales@kwcommercial.com.au](mailto:sales@kwcommercial.com.au)

Web [www.kwcommercial.com.au](http://www.kwcommercial.com.au)



Scan for the current KW product page

### DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: [https://moffat.global.ssl.fastly.net/sites/default/files/products/brochure/BSE\\_Electric\\_AN.pdf](https://moffat.global.ssl.fastly.net/sites/default/files/products/brochure/BSE_Electric_AN.pdf)



ELECTRIC

# BLUE SEAL ELECTRIC.



**MOFFAT**



# BLUE SEAL EVOLUTION SERIES®

|           |                                 |           |                             |
|-----------|---------------------------------|-----------|-----------------------------|
| <b>4</b>  | The Environment                 | <b>29</b> | Electric Griddle Oven Range |
| <b>6</b>  | Induction options               | <b>30</b> | Electric Chargrills         |
| <b>8</b>  | Induction Cooktops              | <b>34</b> | Electric Salamanders        |
| <b>12</b> | Sealed Hob Cooktops             | <b>36</b> | Electric Fryers             |
| <b>15</b> | Traditional Electric Cooktops   | <b>39</b> | Filtamax                    |
| <b>16</b> | Induction Range Convection Oven | <b>40</b> | Electric Bratt Pans         |
| <b>21</b> | Sealed Hob Oven Range           | <b>43</b> | Induction Wok               |
| <b>21</b> | Traditional Electric Oven Range | <b>46</b> | Electric Pasta Cooker       |
| <b>22</b> | Electric Solid Top              | <b>48</b> | Electric Chip Scuttle       |
| <b>25</b> | Electric Solid Top Oven Range   | <b>48</b> | Electric Bain Marie         |
| <b>26</b> | Electric Griddle                | <b>50</b> | Bench Tops                  |



# THE ELECTRIC GENERATION IS HERE.



The Evolution Electric Series embodies the Blue Seal tradition of lifelong performance in a complete range of equipment designed to empower chefs and food service professionals to embrace the electric future.



# If it's not sustainable, why do it?

At Moffat, we aim to inspire chefs, bakers, and cooks to create a more sustainable world by equipping them with the best tools powered by renewable energy.

As innovators of world class cooking technology, we've taken up the challenge to reduce the environmental consequences of what we do. It's an evolving process of reducing our carbon footprint that's as much about elevating the performance and longevity of these products as it is about how they are made, packaged, delivered.

We are lucky that the heart of our operation is powered by renewable energy. The majority of electricity supplied to Moffat's New Zealand manufacturing facility in Christchurch is generated from hydroelectric power stations on South Island dams. These hydro dams are replenished by rainfall to provide a natural energy source with significantly lower greenhouse gas emissions than any fossil fuelled power alternative.

Our efforts to lift environmental performance are ongoing as we develop new processes and technology. At the same time, we encourage food service professionals to reduce their own carbon footprints by making the transition to more sustainable electric platforms.

*Photo by Max on Unsplash*



## Built to Last.

Blue Seal units are finished in heavy gauge 304 grade stainless steel. Fully framed doors incorporate a new heavy-duty hinge system, and our ranges are all built on a galvanised steel chassis. The superb finishing that is a hallmark of Blue Seal products includes fully welded seams and bullnoses, and polished stainless-steel surfaces.



## Cook and Chill.

New inline refrigeration units mean raw ingredients can be contained and cooked in one place. Electric Cooktops, Griddles, and Chargrills can all be matched with 900mm or 1200mm gastronorm refrigeration bases, available in a two GN 1/1 drawer.

## A Griddle Where You Need It.

A Blue Seal Griddle Plate in 300, 600, or 900mm can now be fitted anywhere in your Electric Cooktop layout. They are available with smooth or ribbed surfaces, or a combination of both.

## Hygiene Down the Line.

Rounded corners and edges (internal and external) and streamlined top surfaces make for effortless cleaning and wiping down of an entire cooking line.

## Service on the Fly.

Blue Seal design allows each unit to be serviced and maintained in situ, minimising the need to remove it or shut down an entire cooking line.



# SING FROM THE COOKTOPS.

## Induction Cooktops 450mm and 900mm

Stop jiggling the pans and fussing over temperature settings. The extended range of Evolution Series Induction Cooktops delivers all the power and precision you need to keep those brilliant ideas simmering.

Blue Seal functionality includes powerful new 5.0kW variable heat zones set beneath a heavy-duty 6mm ceramic glass glide top for effortless movement of pans. Auto pan detection keeps the kitchen cooler by turning off the heat when pans are removed.

Available in 450mm and 900mm widths, with round and full area induction zones, Evolution Series Induction Cooktops can be supplied with suite matching modular cabinet bases, including shelves and adjustable feet as standard.

### Induction Cooktop Standard Features

- Heavy-duty construction
- Automatic pan detection switches induction zone off when pan removed
- 3 models of base unit
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

TWO 270MM  
SQUARE FULL AREA  
INDUCTION ZONE  
5KW HEATING /  
TWO 270MM .DIA  
ROUND INDUCTION  
ZONES  
3.5KW HEATING OR  
5KW HEATING

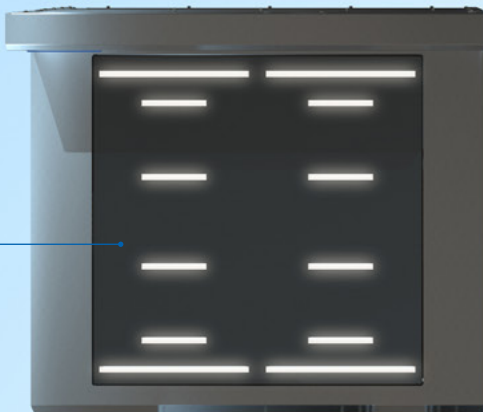


TWO 270MM  
SQUARE FULL AREA  
INDUCTION ZONE  
5KW HEATING

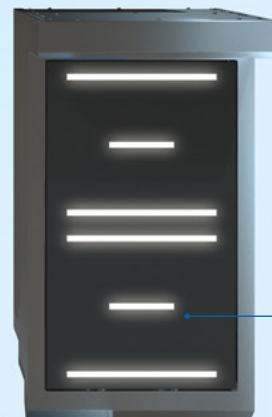


FOUR 270MM .DIA  
ROUND INDUCTION  
ZONES  
3.5KW HEATING OR  
5KW HEATING

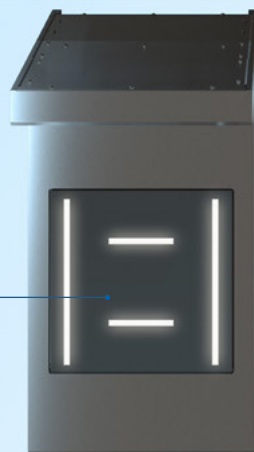
FOUR 270MM  
SQUARE FULL AREA  
INDUCTION ZONE  
5KW HEATING



TWO 270MM .DIA  
ROUND INDUCTION  
ZONES  
3.5KW HEATING OR  
5KW HEATING



ONE 270MM  
SQUARE FULL AREA  
INDUCTION ZONE  
5KW HEATING



ONE 270MM .DIA  
ROUND INDUCTION  
ZONE  
3.5KW HEATING OR  
5KW HEATING









Photo by Edward Howell on Unsplash

Asparagus, black  
garlic aioli, burrata,  
basil oil.

| Product                                                                              | Model Options / Dimensions                                                                                                                                                                                                                | Hob Variations                                                                      | Model Codes                                                                                   |
|--------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| <b>450mm<br/>Induction Cooktop</b><br>2 x 3.5kW and 2 x 5kW<br>Round Induction Zones | <p>Bench Model<br/>Cabinet Base Model<br/>Leg Stand Model</p> <p><b>Bench model</b><br/>W 450mm, D 812mm, H 355mm<br/>Incl. splashback 525mm</p> <p><b>All other models</b><br/>W 450mm, D 812mm, H 915mm<br/>Incl. splashback 1085mm</p> |  | <p>IN512R3-B<br/>IN512R3-CB<br/>IN512R3-LS</p> <p>IN512R5-B<br/>IN512R5-CB<br/>IN512R5-LS</p> |





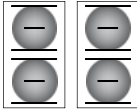
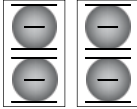


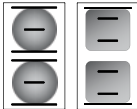
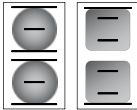
*Oyster mushrooms, shellfish with  
sorrel in white wine broth.*

Photo by Edward Haggell on Unsplash



| Product                                                                           | Model Options / Dimensions                                                                                                                                                                                                   | Hob Variations                                                                    | Model Codes                        |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|------------------------------------|
| <b>900mm Induction Cooktop</b><br>4 x 5kW Full Area Induction Zones               | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br><b>Bench model</b><br>W 900mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br><b>All other models</b><br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm |  | IN514F-B<br>IN514F-CB<br>IN514F-LS |
|  |                                                                                                                                                                                                                              |                                                                                   |                                    |

|                                                                                     |                                                                                                                                                                                                                              |                                                                                                                                                                           |                                                                                    |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| <b>900mm Induction Cooktop</b><br>4 x 3.5kW and 4 x 5kW Round Induction Zones       | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br><b>Bench model</b><br>W 900mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br><b>All other models</b><br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | <br> | IN514R3-B<br>IN514R3-CB<br>IN514R3-LS<br><br>IN514R5-B<br>IN514R5-CB<br>IN514R5-LS |
|  |                                                                                                                                                                                                                              |                                                                                                                                                                           |                                                                                    |

|                                                                                                                         |                                                                                                                                                                                                                              |                                                                                                                                                                              |                                                                                          |
|-------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| <b>900mm Induction Cooktop</b><br>2 x 3.5kW or 4 x 5kW Round Induction Zones<br><br>2 x 5.0kW Full Area Induction Zones | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br><b>Bench model</b><br>W 900mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br><b>All other models</b><br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | <br> | IN514R3F-B<br>IN514R3F-CB<br>IN514R3F-LS<br><br>IN514R5F-B<br>IN514R5F-CB<br>IN514R5F-LS |
|                                      |                                                                                                                                                                                                                              |                                                                                                                                                                              |                                                                                          |

# THE DIFFERENCE IS ELEMENTARY.

## **Sealed Hob Cooktops 300mm, 600mm and 900mm**

The Blue Seal Electric Sealed Hob Cooktops are a new take on traditional elements offering superior hygiene and easier cleaning.

Sealed cast iron 2.6kW hot plate elements direct boilovers and spillages to flow down the sides of the element onto the stainless-steel cooktop surface where they are easily wiped away at the end of service.

### **Sealed Hob Cooktop Standard Features**

- Heavy-duty construction
- 2.6kW cast iron hot plate elements
- Bench model only (300mm)
- 3 models of base unit (600mm)
- 4 models of base unit (900mm)
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service





BLUE SEAL

2.6KW CAST IRON HOT  
PLATE ELEMENTS

BOILOVERS AND  
SPILLAGES ARE EASILY  
WIPED AWAY

| Product                                                                                                                                                              | Model Options / Dimensions                                                                                                                                                                                                                                                         | Hob Variations                                                                                 | Model Codes                                               |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|-----------------------------------------------------------|
| <div>300mm<br/>Electric Cooktop</div> <div>2 Sealed Hob Cooktop</div> <div></div>   | <div>Bench Model Only</div> <div><b>Bench models</b><br/>W 300mm, D 812mm, H 315mm<br/>Incl. splashback 485mm</div>                                                                                                                                                                | <div></div>   | <div>E512S-B</div>                                        |
| <div>600mm<br/>Electric Cooktop</div> <div>4 Sealed Hob Cooktop</div> <div></div> | <div>Bench Model<br/>Cabinet Base Model<br/>Leg Stand Model</div> <div><b>Bench models</b><br/>W 600mm, D 812mm, H 315mm<br/>Incl. splashback 485mm</div> <div><b>All other models</b><br/>W 600mm, D 812mm, H 915mm<br/>Incl. splashback 1085mm</div>                             | <div></div>   | <div>E514S-B<br/>E514S-CB<br/>E514S-LS</div>              |
| <div>900mm<br/>Electric Cooktop</div> <div>6 Sealed Hob Cooktop</div> <div></div> | <div>Bench Model<br/>Cabinet Base Model<br/>Leg Stand Model<br/>Refrigerated Base Model</div> <div><b>Bench models</b><br/>W 900mm, D 812mm, H 315mm<br/>Incl. splashback 485mm</div> <div><b>All other models</b><br/>W 900mm, D 812mm, H 915mm<br/>Incl. splashback 1085mm</div> | <div></div> | <div>E516S-B<br/>E516S-CB<br/>E516S-LS<br/>E516S-RB</div> |



## Traditional Electric Cooktops 600mm and 900mm

Simplicity of operation and reliable performance are the key features defining Blue Seal's Electric Cooktops. There is a choice of 2.4kW radiant elements or 2kW solid plates and electric cooktops can accommodate 300, 600 or 900mm griddle plates.

### Traditional Electric Cooktop Standard Features

- Heavy-duty construction
- 2.4kW radiant elements
- 12mm griddle plate
- 3 models of base unit (600mm)
- 4 models of base unit (900mm)
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

| Product                                                                                                                                                           | Model Options / Dimensions                                                      | Hob Variations                                                                                                                                                             | Model Codes                                                                                    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|
| <div>600mm<br/>Electric Cooktop</div> <div>4 Element Cooktop</div> <div></div> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model                            |                                                                                           | E514D-B,<br>E514D-CB<br>E514D-LS                                                               |
|                                                                                                                                                                   | <b>Bench models</b><br>W 600mm, D 812mm, H 315mm<br>Incl. splashback 485mm      |                                                                                          | E514C-B<br>E514C-CB<br>E514C-LS                                                                |
|                                                                                                                                                                   | <b>All other models</b><br>W 600mm, D 812mm, H 915mm<br>Incl. splashback 1085mm |                                                                                         | E514B-B<br>E514B-CB<br>E514B-LS                                                                |
| <div>900mm<br/>Electric Cooktop</div> <div>6 Element Cooktop</div> <div></div> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br>Refrigerated Base Model |                                                                                         | E516D-B,<br>E516D-CB<br>E516D-LS<br>E516D-RB                                                   |
|                                                                                                                                                                   | <b>Bench models</b><br>W 900mm, D 812mm, H 315mm<br>Incl. splashback 485mm      |                                                                                         | E516C-B<br>E516C-CB<br>E516C-LS<br>E516C-RB                                                    |
|                                                                                                                                                                   | <b>All other models</b><br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | <br> | E516B-B<br>E516B-CB<br>E516B-LS<br>E516B-RB<br><br>E516A-B<br>E516A-CB<br>E516A-LS<br>E516A-RB |

# MEET THE MOTHER OF INDUCTION.

## Induction Range Convection Oven 900mm

For the first time, Blue Seal has introduced the 900mm Induction Range with Convection Oven – a veritable powerhouse that food service professionals have long been waiting for.

It combines the best of all worlds, delivering speed and precision up top with a choice of round or full area induction cooking zones in 3.5kW or 5kW. And thanks to some clever design there's no compromise on space down below where a full size 6.1kW 2/1 GN convection oven is ready to perform with typical Blue Seal dependability.

### Induction Range Standard Features

- Heavy-duty construction
- Four induction zones
- Automatic pan detection switches induction zone off when the pan is removed
- GN 2/1 6.kW electric convection oven
- Dual oven circulation fans
- Drop down door
- Stainless steel exterior
- Fully modular
- Easy clean, installation, and service



TWO 270MM .DIA ROUND  
INDUCTION ZONES  
5KW HEATING /  
TWO 270MM SQUARE  
FULL AREA INDUCTION  
ZONES  
5KW HEATING



MODELS ALSO  
AVAILABLE:

FOUR 270MM FULL  
INDUCTION ZONES  
5KW HEATING

FOUR 270MM .DIA ROUND  
INDUCTION ZONES  
5KW HEATING

FOUR 270MM .DIA ROUND  
INDUCTION ZONES  
3.5KW HEATING

GN 2/1 6.1KW  
ELECTRIC  
CONVECTION OVEN

*Disclaimer : The white circles and pastel yellow square colours in the rendered image are not a product feature. They form part of this rendered image to demonstrate the dimension of the induction cooking zones and the proximity of each in the total cooking space.*





| Product | Model Options / Dimensions | Hob Variations | Model Codes |
|---------|----------------------------|----------------|-------------|
|---------|----------------------------|----------------|-------------|

900mm  
Induction Range  
Convection Oven

GN 2/1 Electric Convection oven  
with 4 x 5.0kW Full  
Area Induction



W 900mm, D 812mm, H 915mm  
Incl. splashback 1085mm



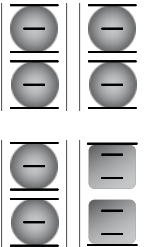
IN54F

900mm  
Induction Range  
Convection Oven

GN 2/1 Electric Convection oven  
with  
4 x 3.5kW Round Induction,  
4 x 5.0kW Round Induction,  
2 x 5.0kW Round and  
2 x 5.0kW Full Area Induction



W 900mm, D 812mm, H 915mm  
Incl. splashback 1085mm



IN54R3  
IN54R5

IN54R5F

NO COMPROMISE ON  
SPACE DOWN BELOW

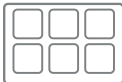






*Maple and pecan  
sticky date pudding.*

*Photo by Edward Howell on Unsplash*

| Product                                                                                                                                                               | Model Options / Dimensions                                                                                                                                                                                                                                                                               | Hob Variations                                                                               | Model Codes                      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|----------------------------------|
| <div>900mm<br/>Electric Oven Range</div> <div>6 Sealed Hob Cooktop</div> <div></div> | <div> ELECTRIC STATIC OVEN</div> <div> ELECTRIC CONVECTION OVEN</div> <div>W 900mm, D 812mm, H 915mm<br/>Incl. splashback 1085mm</div> | <div></div> | <div>E506S</div> <div>E56S</div> |

|                                                                                     |                                                                                   |                                 |                                                                                     |               |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|---------------------------------|-------------------------------------------------------------------------------------|---------------|
|  |  | E506 ELECTRIC<br>STATIC OVEN    |    | E506D<br>E56D |
|                                                                                     |  | E56 ELECTRIC<br>CONVECTION OVEN |                                                                                     |               |
|                                                                                     | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm                              |                                 |                                                                                     |               |
|                                                                                     |                                                                                   |                                 |   | E506C<br>E56C |
|                                                                                     |                                                                                   |                                 |  | E506B<br>E56B |
|                                                                                     |                                                                                   |                                 |  | E506A<br>E56A |





16MM THICK 16M03  
CHROME MOLY STEEL  
PLATE

BLUE SEAL

FOUR  
INDEPENDENT  
HEATING  
ZONES

CABINET BASE MODEL

ALSO AVAILABLE AS  
BENCH, LEG STAND  
AND REFRIGERATED  
BASE MODELS



# NOTHING LESS THAN SOLID PERFORMANCE.

**Electric Solid Top 900mm**  
**Electric Solid top Oven Range 900mm,**  
**static or convection.**

The new Evolution Series 900 Electric Solid Plate sets a new benchmark in heat control and rapid recovery.

Precise temperature settings across four independently controlled electric heat zones make it the consummate multitasker capable of handling any job from large pot boiling to small pan finishing.

## **Electric Solid Top Standard Features**

- Heavy-duty construction
- 10.8kW solid hot plate
- 750mm x 570mm cooking area
- Four independent heating zones (2.7kW)
- 16mm thick 16Mo3 chrome moly steel plate
- 3 models of base unit
- 1 model of refrigerated base with two GN 1/1 drawers
- Fully modular
- Easy clean, installation and service

## **Electric Solid Top Oven Range Standard Features**

- GN 2/1 6.5kW electric static or convection oven
- Drop down door





*Spiced bread, wine poached  
seckel pears with mascarpone  
and walnuts.*

Photo by Edward Howell on Unsplash



| Product                                                       | Model Options                                                                   | Dimensions                                                                                                                                                        | Model Codes                         |
|---------------------------------------------------------------|---------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|
| <b>900mm<br/>Electric Solid Top</b><br>10.8kW Solid Hot Plate | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br>Refrigerated Base Model | <b>Bench models</b><br>W 900mm, D 812mm, H 315mm<br>Incl. splashback 485mm<br><br><b>All other models</b><br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | E57-B<br>E57-CB<br>E57-LS<br>E57-RB |



|                                                    |                                                  |                                                      |              |
|----------------------------------------------------|--------------------------------------------------|------------------------------------------------------|--------------|
| <b>900mm<br/>Electric Range<br/>Solid Top Oven</b> | Electric Static Oven<br>Electric Convection Oven | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | E570<br>E576 |
|----------------------------------------------------|--------------------------------------------------|------------------------------------------------------|--------------|









# A UNIVERSAL WORKSTATION.

**Electric Griddles 600mm, 900mm, and 1200mm**  
**Electric Griddle Ranges 900mm, static or convection**

An Evolution Series Griddle offers precise temperature control and even heat distribution across the 20mm solid hotplate make the Evolution Series Electric Griddle a versatile addition to any food production line when reputation depends on consistent results.

Griddle plates are available with ribbed or smooth finish (or both) and a choice of mild steel or mirror chromed finish easy cleaning and superior heat transfer.

## **Electric Griddle Standard Features**

- Heavy-duty construction
- Thermostatic control
- 20mm thick machined top plates
- Top weld sealed plates
- Stainless steel grease drawer
- 3 models of base unit
- 1 model refrigerated base with two GN 1/1 drawers (900mm, 1200mm)
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service
- Choice of griddle surface – smooth, ribbed, or both
- Mirror chromed plate option



| Product                   | Model Options           | Dimensions                | Model Codes |
|---------------------------|-------------------------|---------------------------|-------------|
| 600mm<br>Electric Griddle | Bench Model             | <b>Bench model</b>        | EP514-B     |
|                           | Cabinet Base Model      | W 600mm, D 812mm, H 315mm | EP514-CB    |
|                           | Leg Stand Model         | Incl. splashback 485mm    | EP514-LS    |
|                           | Refrigerated Base Model |                           |             |
|                           |                         | <b>All other models</b>   |             |
|                           |                         | W 600mm, D 812mm, H 915mm |             |
|                           |                         | Incl. splashback 1085mm   |             |



|                           |                         |                           |          |
|---------------------------|-------------------------|---------------------------|----------|
| 900mm<br>Electric Griddle | Bench Model             | <b>Bench model</b>        | EP516-B  |
|                           | Cabinet Base Model      | W 900mm, D 812mm, H 315mm | EP516-CB |
|                           | Leg Stand Model         | Incl. splashback 485mm    | EP516-LS |
|                           | Refrigerated Base Model |                           | EP516-RB |
|                           |                         | <b>All other models</b>   |          |
|                           |                         | W 900mm, D 812mm, H 915mm |          |
|                           |                         | Incl. splashback 1085mm   |          |



|                            |                         |                            |          |
|----------------------------|-------------------------|----------------------------|----------|
| 1200mm<br>Electric Griddle | Bench Model             | <b>Bench model</b>         | EP518-B  |
|                            | Cabinet Base Model      | W 1200mm, D 812mm, H 315mm | EP518-CB |
|                            | Leg Stand Model         | Incl. splashback 485mm     | EP518-LS |
|                            | Refrigerated Base Model |                            | EP518-RB |
|                            |                         | <b>All other models</b>    |          |
|                            |                         | W 900mm, D 812mm, H 915mm  |          |
|                            |                         | Incl. splashback 1085mm    |          |





Hot cakes and berries.

Photo by Edward Howell on Unsplash

| Product | Model Options | Dimensions | Model Codes |
|---------|---------------|------------|-------------|
|---------|---------------|------------|-------------|

900mm  
Electric Griddle  
Oven Range

Electric Static Oven  
Electric Convection Oven

W 900mm, D 812mm, H 915mm  
Incl. splashback 1085mm

EP506  
EP56







EASY TO CLEAN!  
SIMPLY HEAT UP  
THE ELEMENTS.

MANUAL FILL  
WATER BASIN  
UNDERNEATH THE  
ELEMENT ADDS  
MOISTURE TO THE  
COOKING PROCESS

SEPARATE LEFT  
AND RIGHT HEAT  
ZONE CONTROLS

LARGE CAPACITY  
REMOVABLE DRAIN  
PAN UNDER HOB FOR  
EMPTYING COOKING  
WATER BASIN AND  
FULL CLEANING

CABINET BASE MODEL  
ALSO AVAILABLE AS  
BENCH AND LEG STAND  
MODELS

# POWER TO THE GRILL.

## Electric Chargrill 600mm and 900mm.

Evolution Series Electric Chargrills capture the tradition and authentic flavours of flame grilling but without the flames.

Searingly fast heat up times, uniform temperatures across the entire grill, and direct cooking on the elements for better heat transfer and even caramelisation make these a game changing addition for chargrilling consistency. A water pan located underneath the elements adds moisture to the cooking process.

The absence of a cast iron grate makes cleaning the electric chargrill a simple matter of turning the elements up to full power to burn off fats and other residue.

### Electric Chargrill Standard Features

- Heavy-duty construction
- Direct contact cooking elements
- Fast response heating
- Up to 400°C cooking temperature
- No cooking grates required
- 13.4kW heating elements
- Separate left and right heat zones
- 3 models of base unit
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service



*Marinated and charred  
leeks, crabapple vinegar  
and wild oregano.*

Photo by Edwera Howell on Unsplash



| Product                     | Model Options      | Dimensions                | Model Codes |
|-----------------------------|--------------------|---------------------------|-------------|
| 600mm<br>Electric Chargrill | Bench Model        | <b>Bench model</b>        | E594D-B     |
|                             | Cabinet Base Model | W 600mm, D 812mm, H 355mm | E594D-CB    |
|                             | Leg Stand Model    | Incl. splashback 525mm    | E594D-LS    |
|                             |                    | <b>All other models</b>   |             |
|                             |                    | W 600mm, D 812mm, H 915mm |             |
|                             |                    | Incl. splashback 1085mm   |             |



|                             |                         |                           |          |
|-----------------------------|-------------------------|---------------------------|----------|
| 900mm<br>Electric Chargrill | Bench Model             | <b>Bench model</b>        | E596D-B  |
|                             | Cabinet Base Model      | W 900mm, D 812mm, H 355mm | E596D-LS |
|                             | Leg Stand Model         | Incl. splashback 525mm    | E596D-CB |
|                             | Refrigerated Base Model |                           |          |
|                             |                         | <b>All other models</b>   |          |
|                             |                         | W 900mm, D 812mm, H 915mm |          |
|                             |                         | Incl. splashback 1085mm   |          |







ELECTRIC

# FINISH AND GO.

## Electric Salamanders 600mm and 900mm.

Blue Seal Evolution Series Electric Salamanders are versatile, easy to use and well equipped with performance features.

The E90Q features faster performance which comes from high-speed elements that heat up instantly and consume less energy while directing more heat to the cooking surfaces. All Blue Seal Salamanders can accommodate a Gastronorm GN 1/1 Tray.

### **E90Q Ultrarapid Electric Salamander Standard Features**

- 4kW
- Self balancing adjustable grill height
- 1/1 GN pan compatible
- Infrared tungsten heating elements protected by a glass ceramic plate
- Ultra quick heating – 20 seconds to reach maximum temperature from ignition, max 5 seconds in operation
- Energy saving with ultra quick heating upon ignition
- Two independent cooking areas
- Large view digital display for timer countdown and easy to use control for time and cooking zone selection
- Perfect cooking uniformity with deflector and centering of the cooking plate under the heating elements
- Minimum heat dispersion - hot air is released towards the back reducing the temperature within the operating areas
- Insulated on external surfaces and handle for operator safety
- Open on 3 sides allowing easy loading
- Wall mounting bracket option
- Easy clean

### **E90QT - Contact version**

- Enhanced energy saving with pan detection bar for automatic switching on and off

| Product                                               | Model Options                                                                          | Dimensions                                                    | Model Codes |
|-------------------------------------------------------|----------------------------------------------------------------------------------------|---------------------------------------------------------------|-------------|
| 600mm<br>Electric Ultrarapid<br>Adjustable Salamander | Self balancing<br>adjustable grill height                                              | W 600mm D 510mm (540mm with<br>wall mounting bracket) H 514mm | E90Q        |
|                                                       | Enhanced energy saving with<br>pan detection bar for automatic<br>switching on and off |                                                               | E90QT       |



|                                            |                                           |                                                               |     |
|--------------------------------------------|-------------------------------------------|---------------------------------------------------------------|-----|
| 600mm<br>Electric Adjustable<br>Salamander | Self balancing<br>adjustable grill height | W 600mm D 510mm (540mm with<br>wall mounting bracket) H 514mm | E90 |
|--------------------------------------------|-------------------------------------------|---------------------------------------------------------------|-----|



|                              |                                             |                                                                 |             |
|------------------------------|---------------------------------------------|-----------------------------------------------------------------|-------------|
| 900mm<br>Electric Salamander | Four position racking<br>(flat or inclined) | W 900mm, D 424mm (455mm with<br>wall mounting bracket), H 456mm | E91<br>E91B |
|------------------------------|---------------------------------------------|-----------------------------------------------------------------|-------------|







TWIN PAN MODEL  
HAS A 17.5L  
CAPACITY PER PAN



# FRY MORE.

## High Performance Electric Fryers 450mm and 600mm

The high-capacity 600mm Electric Fryers have joined the Blue Seal family. Available in single or twin pan configuration, with digital or manual controls, all models are equipped with powerful 22kW single flat bar elements that are simpler and easier to clean than traditional coiled elements.

The 600mm single pan options are designed for high production applications and can accommodate three standard baskets or two large. The twin models offer flexibility and economy of usage by allowing different foods to be fried in each side or one side to be turned off during quieter food service periods.

### Electric 600mm Fryer Standard Features

- 22kW high performance single and twin pan fryers
- Easy clean flat bar heating elements
- Electronic thermostat or digital control
- Easy clean stainless steel open pan with
- 10 year limited warranty
- 35L oil capacity or twin pan 17.5L per pan oil capacity
- Insulated on external surfaces and handle for operator safety
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service



| Product                                                                             | Capacity / Dimensions                                | Variations               | Model Codes |
|-------------------------------------------------------------------------------------|------------------------------------------------------|--------------------------|-------------|
| 450mm<br>Single Pan<br>Electric Fryer                                               | 27 Litre Capacity                                    | Mechanical Controls      | E43         |
|                                                                                     | W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | Digital Display Controls | E43E        |
|    | 12 Litre Capacity Per Pan                            | Mechanical Controls      | E44         |
|                                                                                     | W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | Digital Display Controls | E44E        |
|  | 35 Litre Capacity                                    | Mechanical Controls      | E60         |
|                                                                                     | W 600mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | Digital Display Controls | E60E        |
|  |                                                      |                          |             |

| Product                             | Capacity / Dimensions                                | Variations               | Model Codes |
|-------------------------------------|------------------------------------------------------|--------------------------|-------------|
| 600mm<br>Twin Pan<br>Electric Fryer | 17.5 Litre Capacity Per Pan                          | Mechanical Controls      | E66         |
|                                     | W 600mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | Digital Display Controls | E66E        |



# FILTAMAX.

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 Standard Features**
- Heavy-duty 304 grade stainless steel finish
  - Powerful reversible 1/3 HP pump
  - Reusable filter bag
  - Mounted on two fixed and two swivel castors
  - Rigid delivery hose with heavy-duty insulated handle
  - Easy clean, installation and service

| Product                                   | Capacity          | Dimensions                | Model Codes |
|-------------------------------------------|-------------------|---------------------------|-------------|
| Filtamax<br>Electric Filtration<br>System | 20 Litre Capacity | W 324mm, D 683mm, H 562mm | EF30        |
|                                           | 30 Litre Capacity | W 324mm, D 735mm, H 562mm | EF35        |
|                                           | 32 Litre Capacity | W 324mm, D 683mm, H 562mm | EF40        |





# SPEAK VOLUMES.

## Electric Bratt Pans 900mm and 1200mm

Feeding the crowd calls for a Blue Seal Tilting Electric Bratt Pan. Big on performance, the Blue Seal Evolution Series of electric tilting Bratt Pans include 80 litre (900mm wide) and 120 litre (1200mm wide).

Easy clean, easy service and superb finishing make the Bratt Pan a welcome addition to any Blue Seal Evolution Series kitchen. Manually operated tilting mechanism comes as standard, electric power tilting is an option.

### Electric Bratt Pan Standard Features

- Heavy-duty construction
- Manually operated tilting mechanism
- Heavy-duty lid and hinge system
- Galvanized 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 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

FULL STAINLESS  
STEEL PAN WITH 120  
LITRE CAPACITY (1200  
WIDE).

ELECTRIC POWER TILTING  
IS AN OPTION.



| Product                     | Capacity / Dimensions                                                        | Variations                                | Model Codes |
|-----------------------------|------------------------------------------------------------------------------|-------------------------------------------|-------------|
| 900mm<br>Electric Bratt Pan | 80 Litre Capacity Per Pan                                                    | Manually operated tilting mechanism       | E580-8      |
|                             | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm<br>With lid open 1566mm | Optional electric power tilting mechanism | E580-8E     |



|                              |                                                                               |                                           |          |
|------------------------------|-------------------------------------------------------------------------------|-------------------------------------------|----------|
| 1200mm<br>Electric Bratt Pan | 120 Litre Capacity Per Pan                                                    | Manually operated tilting mechanism       | E580-12  |
|                              | W 1200mm, D 812mm, H 915mm<br>Incl. splashback 1085mm<br>With lid open 1566mm | Optional electric power tilting mechanism | E580-12E |



300MM ROUND  
INDUCTION WOK  
3.5KW OR 5.0KW  
MODELS

CABINET BASE MODEL

ALSO AVAILABLE AS  
BENCH AND LEG STAND  
MODELS



# LET INDUCTION DO THE WOK.

## Induction Wok 450mm

The Induction Wok is designed for small scale operations wanting to add an Asian dimension to western style cooking without the additional expense of an extraction system.

Available in 3.5kW or 5.0 kW with a choice of bench mount, cabinet base or leg stand with shelf.

### Induction Wok Standard Features

- Heavy-duty construction
- 300mm round induction wok 3.5kW or 5.0kW models
- Automatic pan detection switches induction off when the wok is removed
- Two models of base unit
- Stainless steel exterior
- Fully modular
- Easy clean, installation, and service

Pad Thai



Photo by John Aledia on Unsplash

| Product                                            | Model Options / Dimensions                                                      | Model Codes                           |
|----------------------------------------------------|---------------------------------------------------------------------------------|---------------------------------------|
| <b>450mm Induction Wok</b><br>3.5kW and 5kW models | Bench Model                                                                     | IN511W3-B                             |
|                                                    | Cabinet Base Model                                                              | IN511W3-CB                            |
|                                                    | Leg Stand Model                                                                 | IN511W3-LS                            |
|                                                    | <b>Bench model</b><br>W 450mm, D 812mm, H 415mm<br>Incl. splashback 585mm       | IN511W5-B<br>IN511W5-CB<br>IN511W5-LS |
|                                                    | <b>All other models</b><br>W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm |                                       |





# THE PASTA MASTER.

## Electric Pasta Cooker 450mm

Built for speed with its unique pan design, the Blue Seal electric pasta cooker is the wizard of high turnover pasta production.

From variable high boil to standby simmer, our patented infrared burner system maintains constant water temperature and enables faster turnaround through faster recovery times from low heat settings.

The cooker is equipped with six baskets to allow different pastas to be cooked at the same time.

### Electric Pasta Cooker 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
- Easy clean stainless steel open pan with 10-year limited warranty
- 25mm drain valve for safe and easy cleaning
- Six stainless steel pasta baskets for multiple pasta cooking
- Safety cut out thermostat for empty pan/water boil out
- Hinged basket drain stand
- Removable basket support grid
- Adjustable feet and additional rear rollers
- Easy clean, installation and service



SIX STAINLESS  
STEEL PASTA  
BASKETS AS  
STANDARD.

HINGED BASKET  
DRAIN STAND

| Product                                                           | Capacity / Dimensions                                | Heating Power |         | Model Codes |
|-------------------------------------------------------------------|------------------------------------------------------|---------------|---------|-------------|
| 450mm<br>Single Pan Electric<br>Pasta Cooker<br>10.5 kW and 7.0kW | 40 Litre Capacity                                    | 10.5kW        | 3 phase | E47         |
|                                                                   | W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | 7.0kW         | 1 phase | E47-7       |







ELECTRIC

# HOT AND READY.

## **Electric Chip Scuttle 450mm Electric Bain Marie 450mm**

Perfectly held and ready to serve.  
These quick hold options have small  
scale operations covered.

### **Chip Scuttle Standard Features**

- Heavy-duty construction
- Easy clean stainless steel pan
- 1.0kW infrared ceramic heater
- Removable scoop / drain screen
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

### **Bain Marie Standard Features**

- Heavy-duty construction
- High performance Bain Marie
- Easy clean 160mm stainless steel 1/1 GN pan
- 1.0kW externally mounted element
- Integrated water fill and water faucet
- Safety cut-out thermostat - empty pan
- Stainless steel exterior
- Fully modular
- Easy clean, installation and service

| Product | Dimensions | Model Codes |
|---------|------------|-------------|
|---------|------------|-------------|

450mm  
Electric Chip Scuttle

W 450mm, D 805mm, H 915mm  
Incl. heater 1350mm

CS45E



450mm  
Electric Bain Marie

W 450mm, D 805mm, H 915mm  
Incl. splashback 1085mm

EB45D







# SPACE STATIONS.

## **Bench Tops 300mm – 900mm**

When working space is at a premium and you need more of it, Blue Seal Bench Tops are a welcome addition to your cooking lineup.

In a variety of widths and combinations to streamline your kitchen 300mm (leg stand only), 450mm, 600mm and 900mm available with cabinet base, leg stand or refrigerated base (900mm only).

The 900mm wide bench top is also available with Salamander support. Blue Seal Bench Tops give you the option of extra work area, storage or refrigeration.

### **Bench Top 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

### **Bench Top Options**

- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath

| Product | Model Options | Dimensions | Model Codes |
|---------|---------------|------------|-------------|
|---------|---------------|------------|-------------|

300mm  
Bench Top

Leg Stand Model

W 300mm, D 812mm, H 915mm  
Incl. splashback 1085mm

B30-LS



450mm  
Bench Top

Cabinet Base Model  
Leg Stand Model

W 450mm, D 812mm, H 915mm  
Incl. splashback 1085mm

B45-CB  
B45-LS



600mm  
Bench Top

Cabinet Base Model  
Leg Stand Model

W 600mm, D 812mm, H 915mm  
Incl. splashback 1085mm

B60-CB  
B60-LS



| Product            | Model Options                                                    | Dimensions                                           | Model Codes                |
|--------------------|------------------------------------------------------------------|------------------------------------------------------|----------------------------|
| 900mm<br>Bench Top | Cabinet Base Model<br>Leg Stand Model<br>Refrigerated Base Model | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | B90-CB<br>B90-LS<br>B90-RB |



|                                               |                                                                  |                                                      |                               |
|-----------------------------------------------|------------------------------------------------------------------|------------------------------------------------------|-------------------------------|
| 900mm<br>Bench Top with<br>Salamander Support | Cabinet Base Model<br>Leg Stand Model<br>Refrigerated Base Model | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | B90S-CB<br>B90S-LS<br>B90S-RB |
|-----------------------------------------------|------------------------------------------------------------------|------------------------------------------------------|-------------------------------|





# Check in for the Blue Seal Electric Experience.

Our dealer showrooms are well resourced to give you a full run-down on the Blue Seal Evolution Series. To book in for a demonstration or an introductory session at a Moffat test kitchen near you, please go to one of our websites:

[moffat.com.au/book-demo](http://moffat.com.au/book-demo)

[moffat.co.nz/book-demo](http://moffat.co.nz/book-demo)



# Service Wherever You are.

The Moffat Technical Service Department provides 24/7 support and our network of authorised providers is strategically located for servicing outlying areas. Contact us directly on one of our toll-free numbers.

Moffat Australia – 1300 264 217  
Moffat New Zealand – 0800 663 328



# We've got Your back.

Our 2 year warranty is backed by unrivalled service and technical support, delivering peace of mind from the moment you start.





#### Australia

[moffat.com.au](http://moffat.com.au)

#### Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Telephone +61 3-9518 3888

Facsimile +61 3-9518 3833

[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

#### New South Wales

Telephone +61 2-8833 4111

[nswsales@moffat.com.au](mailto:nswsales@moffat.com.au)

#### South Australia

Telephone +61 3-9518 3888

[vsales@moffat.com.au](mailto:vsales@moffat.com.au)

#### Queensland / Northern Territory

Telephone +61 7-3630 8600

[qldsales@moffat.com.au](mailto:qldsales@moffat.com.au)

#### Western Australia

Telephone +61 8-9413 2400

[wasales@moffat.com.au](mailto:wasales@moffat.com.au)

#### New Zealand

[moffat.co.nz](http://moffat.co.nz)

#### Moffat Limited

##### Rolleston

45 Illinois Drive

Izone Business Hub

Rolleston 7675

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

##### Auckland

Telephone +64 9-574 3150

[sales@moffat.co.nz](mailto:sales@moffat.co.nz)

#### International

[moffat.com](http://moffat.com)

#### Moffat Limited

##### Rolleston

45 Illinois Drive

Izone Business Hub

Rolleston 7675

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

[international@moffat.co.nz](mailto:international@moffat.co.nz)

#### ISO9001

All Blue Seal Evolution 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.

© Copyright Moffat Ltd  
AN.BSE.B.01/24



Australia



New Zealand



International

an Ali Group Company



The Spirit of Excellence