# PRODUCT DOCUMENT PACK

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## PRODUCT

## Blue Seal Evolution Series IN514R3-LS 900mm Induction Cooktops - Leg Stand

## Model / SKU: IN514R3-LS


### KW COMMERCIAL KITCHEN

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Official supplier source: https://moffat.global.ssl.fastly.net/sites/default/files/products/brochure/BSE_Electric_AN.pdf

ELECTRIC

# BLUE SEAL **ELECTRIC.**

MOFFAT®

# BLUE SEAL EVOLUTION SERIES®


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46 Electric Pasta Cooker
48 Electric Chip Scuttle
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ELECTRIC

# 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.



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# 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*



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## 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.



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# 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



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ELECTRIC

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| Product | Model Options / Dimensions | Hob Variations | Model Codes |
|---|---|---|---|
| 450mm<br>Induction Cooktop<br>5kW Full Area Induction Zone<br> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br>**Bench model**<br>W 450mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br>**All other models**<br>W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | | IN511F-B<br>IN511F-CB<br>IN511F-LS |
| 450mm<br>Induction Cooktop<br>3.5kW and 5kW<br>Round Induction Zone<br> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br>**Bench model**<br>W 450mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br>**All other models**<br>W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | <br> | IN511R3-B<br>IN511R3-CB<br>IN511R3-LS<br><br>IN511R5-B<br>IN511R5-CB<br>IN511R5-LS |
| 450mm<br>Induction Cooktop<br>2 x 5kW Full Area<br>Induction Zones<br> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br>**Bench model**<br>W 450mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br>**All other models**<br>W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | | IN512F-B<br>IN512F-CB<br>IN512F-LS |



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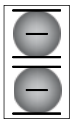
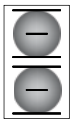
*Photo by Edward Howell on Unsplash*

*Asparagus, black garlic aioli, burrata, basil oil.*

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

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

*Photo by Edward Howell on Unsplash*



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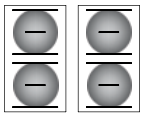
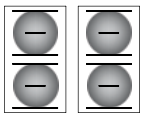
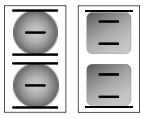
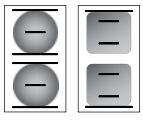
| Product | Model Options / Dimensions | Hob Variations | Model Codes |
|---|---|---|---|
| 900mm<br>Induction Cooktop<br>4 x 5kW Full Area<br>Induction Zones<br> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br>**Bench model**<br>W 900mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br>**All other models**<br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | | IN514F-B<br>IN514F-CB<br>IN514F-LS |
| 900mm<br>Induction Cooktop<br>4 x 3.5kW and 4 x 5kW<br>Round Induction Zones<br> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br>**Bench model**<br>W 900mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br>**All other models**<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 |
| 900mm<br>Induction Cooktop<br>2 x 3.5kW or 4 x 5kW<br>Round Induction Zones<br>2 x 5.0kW Full Area<br>Induction Zones<br> | Bench Model<br>Cabinet Base Model<br>Leg Stand Model<br><br>**Bench model**<br>W 900mm, D 812mm, H 355mm<br>Incl. splashback 525mm<br><br>**All other models**<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 |



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# 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



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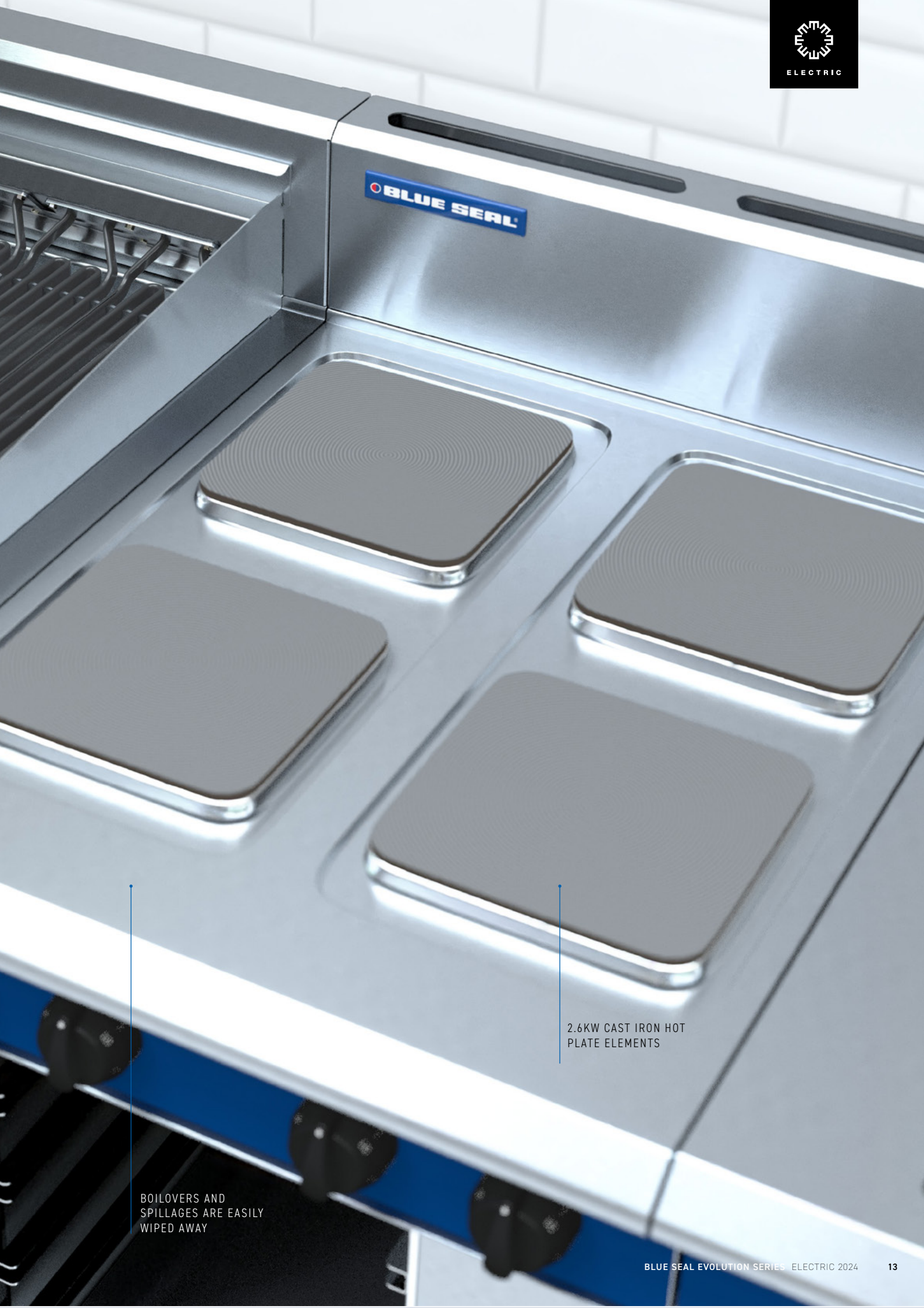




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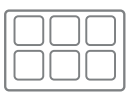
| Product | Model Options / Dimensions | Hob Variations | Model Codes |
|---|---|---|---|
| 300mm<br>Electric Cooktop<br>2 Sealed Hob Cooktop | Bench Model Only<br><br>**Bench models**<br>W 300mm, D 812mm, H 315mm<br>Incl. splashback 485mm | | E512S-B |
| 600mm<br>Electric Cooktop<br>4 Sealed Hob Cooktop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

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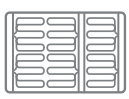
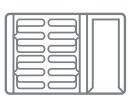
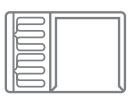
## Traditional Electric Cooktops 600mm and 900mm

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 |
|---|---|---|---|
| 600mm<br>Electric Cooktop<br>4 Element Cooktop | Bench Model<br>Cabinet Base Model<br>Leg Stand Model | | E514D-B,<br>E514D-CB<br>E514D-LS |
| | **Bench models**<br>W 600mm, D 812mm, H 315mm<br>Incl. splashback 485mm | | E514C-B<br>E514C-CB<br>E514C-LS |
| | **All other models**<br>W 600mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | | E514B-B<br>E514B-CB<br>E514B-LS |
| 900mm<br>Electric Cooktop<br>6 Element Cooktop | 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 |
| | **Bench models**<br>W 900mm, D 812mm, H 315mm<br>Incl. splashback 485mm |  | E516C-B<br>E516C-CB<br>E516C-LS<br>E516C-RB |
| | **All other models**<br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm |  | E516B-B<br>E516B-CB<br>E516B-LS<br>E516B-RB |
| | | | E516A-B<br>E516A-CB<br>E516A-LS<br>E516A-RB |



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# 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



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

GN 2/1 6.1KW
ELECTRIC
CONVECTION OVEN

**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

*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.*



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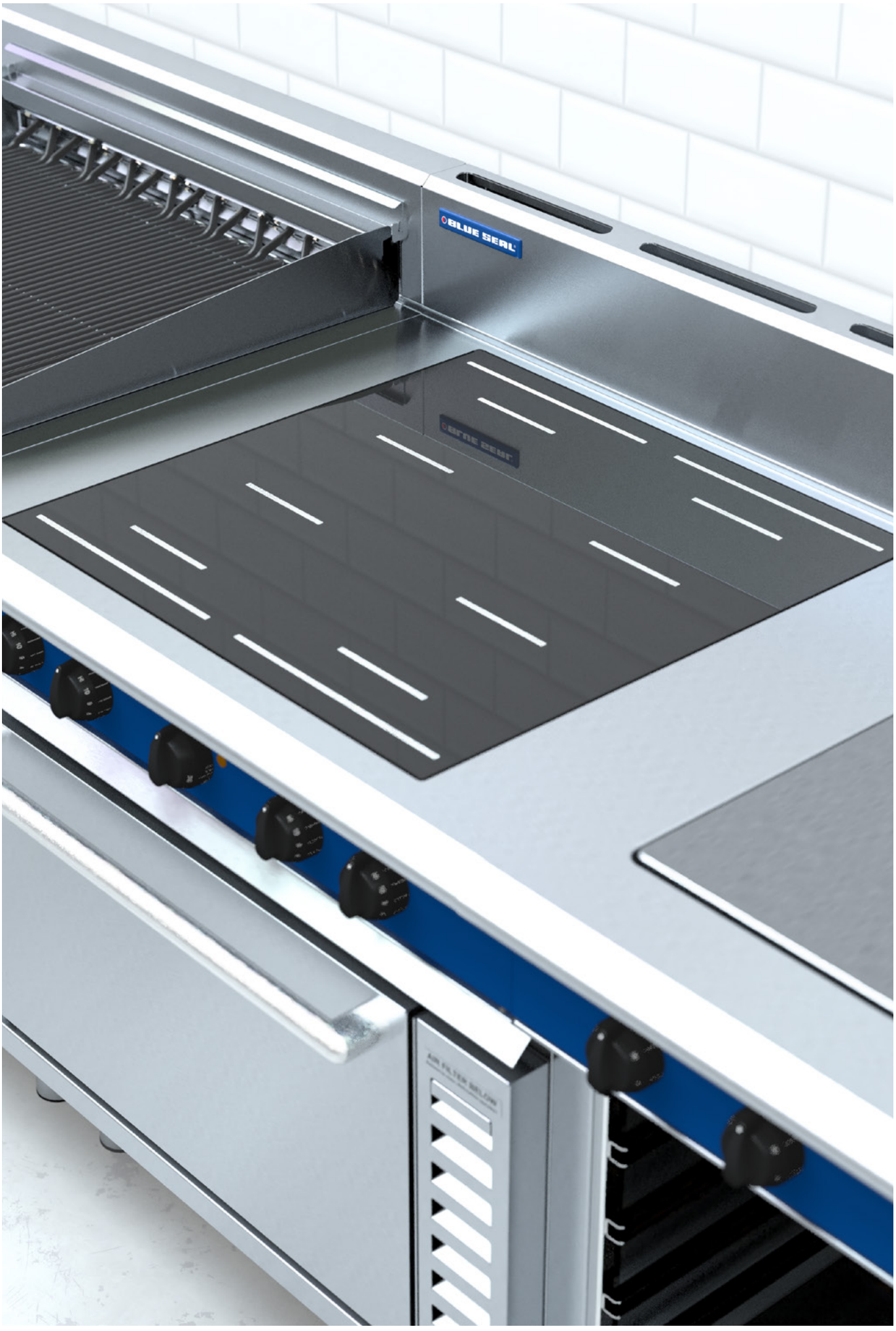




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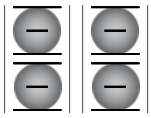
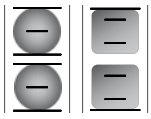
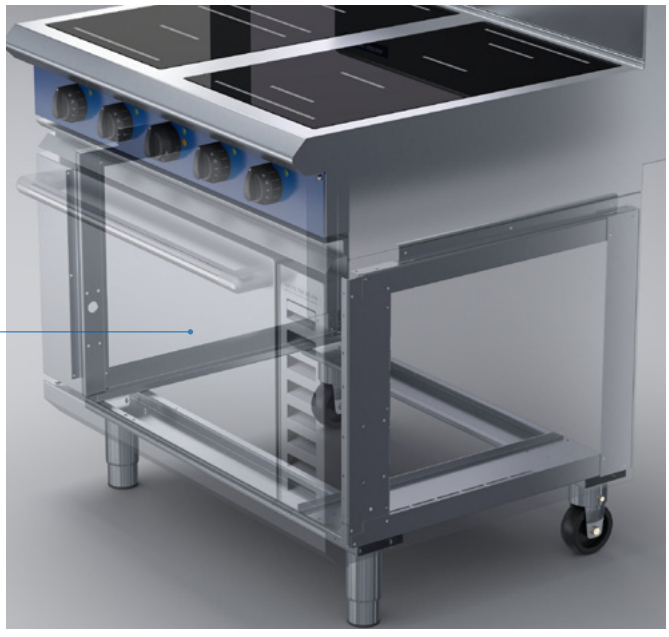
| Product | Model Options / Dimensions | Hob Variations | Model Codes |
|---|---|---|---|
| 900mm<br>Induction Range<br>Convection Oven<br><br>GN 2/1 Electric Convection oven with 4 x 5.0kW Full Area Induction | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | | IN54F |
| 900mm<br>Induction Range<br>Convection Oven<br><br>GN 2/1 Electric Convection oven with<br>4 x 3.5kW Round Induction,<br>4 x 5.0kW Round Induction,<br>2 x 5.0kW Round and<br>2 x 5.0kW Full Area Induction | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm |  <br>  | IN54R3<br>IN54R5<br><br>IN54R5F |

NO COMPROMISE ON SPACE DOWN BELOW





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*Maple and pecan sticky date pudding.*

*Photo by Edward Howell on Unsplash*



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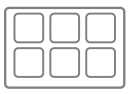
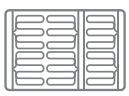
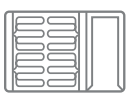
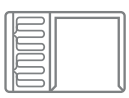
| Product | Model Options / Dimensions | Hob Variations | Model Codes |
|---|---|---|---|
| 900mm<br>Electric Oven Range<br>6 Sealed Hob Cooktop | ELECTRIC STATIC OVEN<br>ELECTRIC CONVECTION OVEN<br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm |  | E506S<br>E56S |
| 900mm<br>Electric Oven Range<br>6 Element Cooktop | E506 ELECTRIC STATIC OVEN<br>E56 ELECTRIC CONVECTION OVEN<br>W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm |  <br>  <br>  <br> | E506D<br>E56D<br>E506C<br>E56C<br>E506B<br>E56B<br>E506A<br>E56A |

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# 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



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

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

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

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ELECTRIC

# 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



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

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

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

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*Hot cakes and berries.*

*Photo by Edward Howell on Unsplash*

| Product | Model Options | Dimensions | Model Codes |
|---|---|---|---|
| 900mm<br>Electric Griddle<br>Oven Range | Electric Static Oven<br>Electric Convection Oven | W 900mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | EP506<br>EP56 |

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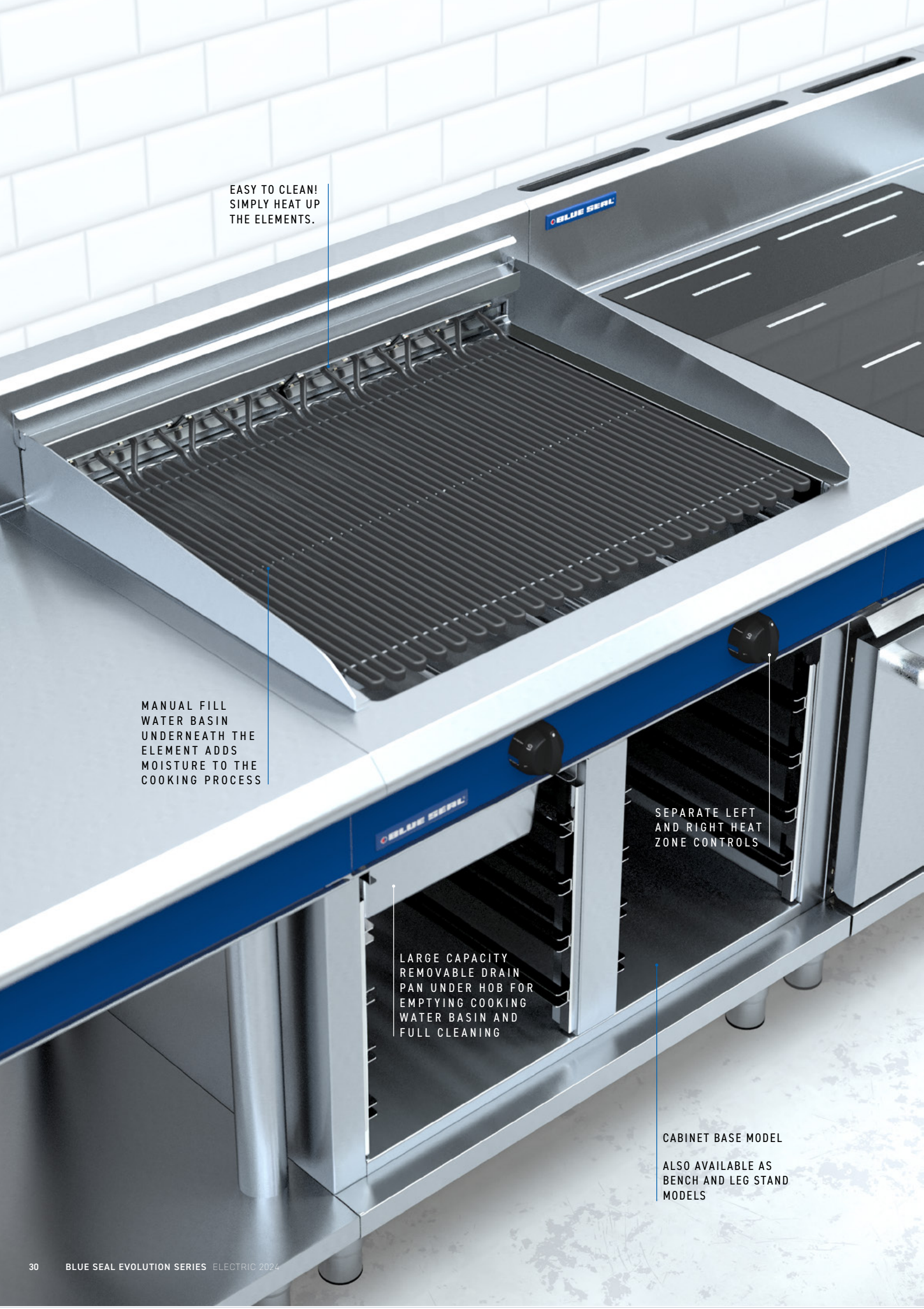




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# **POWER** TO THE **GRILL.**

## 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



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

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

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

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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



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

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

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

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ELECTRIC

# 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



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| Product | Capacity / Dimensions | Variations | Model Codes |
|---|---|---|---|
| 450mm Single Pan Electric Fryer | 27 Litre Capacity | Mechanical Controls | E43 |
| | W 450mm, D 812mm, H 915mm Incl. splashback 1085mm | Digital Display Controls | E43E |

| | | | |
|---|---|---|---|
| 450mm Twin Pan Electric Fryer | 12 Litre Capacity Per Pan | Mechanical Controls | E44 |
| | W 450mm, D 812mm, H 915mm Incl. splashback 1085mm | Digital Display Controls | E44E |

| | | | |
|---|---|---|---|
| 600mm Single Pan Electric Fryer | 35 Litre Capacity | Mechanical Controls | E60 |
| | W 600mm, D 812mm, H 915mm Incl. splashback 1085mm | Digital Display Controls | E60E |

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| Product | Capacity / Dimensions | Variations | Model Codes |
|---|---|---|---|
| 600mm Twin Pan Electric Fryer | 17.5 Litre Capacity Per Pan | Mechanical Controls | E66 |
| | W 600mm, D 812mm, H 915mm 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 Electric Filtration 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 |

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# 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



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

ELECTRIC POWER TILTING IS AN OPTION.



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

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

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300MM ROUND
INDUCTION WOK
3.5KW OR 5.0KW
MODELS

CABINET BASE MODEL

ALSO AVAILABLE AS
BENCH AND LEG STAND
MODELS



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# 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



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*Pad Thai*

*Photo by John Aledia on Unsplash*

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

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# 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



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| Product | Capacity / Dimensions | Heating Power | | Model Codes |
|---|---|---|---|---|
| 450mm<br>Single Pan Electric 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 |

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# 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



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| Product | Dimensions | Model Codes |
|---|---|---|
| 450mm<br>Electric Chip Scuttle | W 450mm, D 805mm, H 915mm<br>Incl. heater 1350mm | CS45E |
| 450mm<br>Electric Bain Marie | W 450mm, D 805mm, H 915mm<br>Incl. splashback 1085mm | EB45D |

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# 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



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| Product | Model Options | Dimensions | Model Codes |
|---|---|---|---|
| 300mm<br>Bench Top | Leg Stand Model | W 300mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | B30-LS |

| | | | |
|---|---|---|---|
| 450mm<br>Bench Top | Cabinet Base Model<br>Leg Stand Model | W 450mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | B45-CB<br>B45-LS |

| | | | |
|---|---|---|---|
| 600mm<br>Bench Top | Cabinet Base Model<br>Leg Stand Model | W 600mm, D 812mm, H 915mm<br>Incl. splashback 1085mm | B60-CB<br>B60-LS |

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| 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 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 |

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# 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**
**moffat.co.nz/book-demo**

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ELECTRIC

# 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**

24:7 Service Support

# 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.

2 YEAR WARRANTY

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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.

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24:7 Service Support

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New Zealand

International

an Ali Group Company

The Spirit of Excellence