



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Blue Seal Evolution Series IN514R5F-LS 900mm Induction Cooktops - Leg Stand

Model / SKU: IN514R5F-LS

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web 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/range_catalogue/BSE_Induction_AN.pdf



ELECTRIC

BLUE SEAL INDUCTION.

MOFFAT®

BLUE SEAL EVOLUTION SERIES®

- 6 The Environment
- 8 Induction options
- 10 450mm Induction Cooktops
- 13 900mm Induction Cooktops
- 14 900mm Induction Range Convection Oven
- 18 450mm Induction Wok



INDUCTION. MORE FIREPOWER WITHOUT THE FIRE.



BLUE SEAL EVOLUTION SERIES®

PUT MORE ENERGY INTO YOUR COOKING.

Induction is the future of cooking technology.

It enables precise temperature control and keeps you cooler by heating only the pan, not the kitchen.



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

A heart of steel.

Evolution Series induction ranges are built on a fully galvanised steel chassis and clad in heavy gauge 304 grade stainless steel.



Enduring functionality.

Engineered to maintain a tight seal through years of relentless opening and closing, fully framed drop-down oven doors make single-handed operation easy.

Streamlined for hygiene.

Flat cooktop surfaces along with rounded internal and external edges on the Induction Ranges mean less wiping down and more time to focus on what you do best.

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

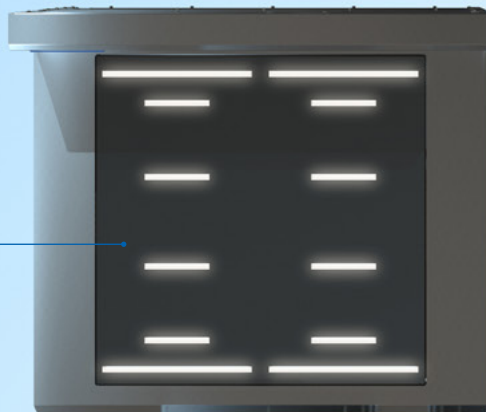


TWO 270MM
SQUARE FULL AREA
INDUCTION ZONE
5KW HEATING

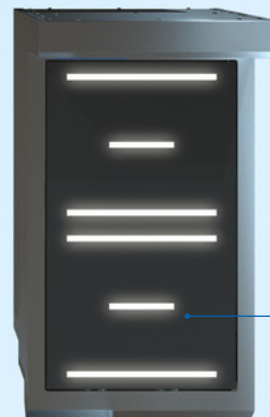


FOUR 270MM .DIA
ROUND INDUCTION
ZONES
3.5KW HEATING OR
5KW HEATING

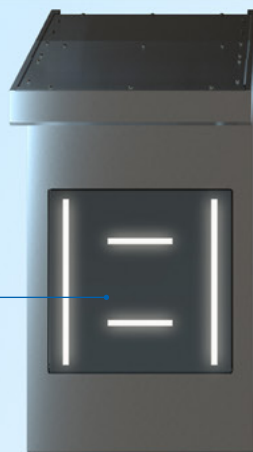
FOUR 270MM
SQUARE FULL AREA
INDUCTION ZONE
5KW HEATING



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

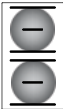
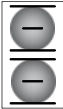


Product	Model Options / Dimensions	Hob Variations	Model Codes
450mm Induction Cooktop 5kW Full Area Induction Zone 	Bench Model Cabinet Base Model Leg Stand Model Bench model W 450mm, D 812mm, H 355mm Incl. splashback 525mm All other models W 450mm, D 812mm, H 915mm Incl. splashback 1085mm	 	IN511F-B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



Asparagus, black garlic aioli, burrata, basil oil.

Photo by Edward Howell on Unsplash

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

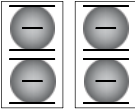
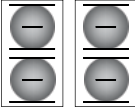


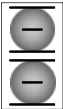
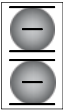
Oyster mushrooms and shellfish in white wine broth.



Photo by Edward Howell on Unsplash

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

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

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

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.



*Maple and pecan
sticky date pudding.*

Photo by Edward Howell on Unsplash

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

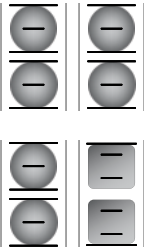
Induction Range

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

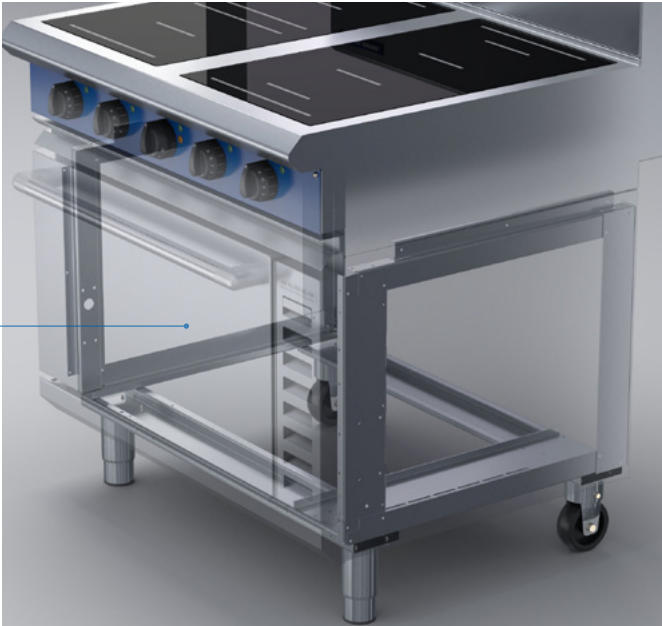


IN54R3

IN54R5

IN54R5F

NO COMPROMISE ON
SPACE DOWN BELOW



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



300MM ROUND
INDUCTION WOK
3.5KW OR 5.0KW
MODELS



Pad Thai

Photo by John Aledia on Unsplash

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



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

Check in for the Blue Seal Induction 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



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

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

New South Wales

Telephone +61 2-8833 4111

nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888

vsales@moffat.com.au

Queensland / Northern Territory

Telephone +61 7-3630 8600

qldsales@moffat.com.au

Western Australia

Telephone +61 8-9413 2400

wasales@moffat.com.au

New Zealand

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

Auckland

Telephone +64 9-574 3150

sales@moffat.co.nz

International

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

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