

# BLUE SEAL EVOLUTION SERIES®



**MOFFAT®**

How do you improve something whose reputation is already grounded in performance and no-nonsense functionality?

You evolve it. Because there is always a way to do it better.



# evolve



HAMISH BROWN.

The Blue Seal Evolution Series is the next stage in a journey of continuous improvement. Sleeker in design, and built to accommodate the demands of today's most passionate chefs, it promises even more performance than anything before it.

**BLUE SEAL EVOLUTION SERIES®**

A new era in  
kitchen equipment.

Advanced Open Burner	3
What's New	4
Cooktops	10
Induction Cooktops	14
Oven Ranges	18
Target Tops	22
Griddles	24
Chargrills	30
Salamanders	32
Fryers	34
Filtamax	36
Bratt Pans	37
Pasta Cooker	38
Bench Tops	36

# Rethink. Redesign. Rebuild.

The Blue Seal Evolution Series is the culmination of a process in which the Blue Seal range has been completely redesigned. The result is an expanded, more functional range of equipment offering more configuration options and blistering performance. Improved streamlining creates a continuous workspace when units are placed in a line-up, while the 812mm of depth gives plenty of cooking area, even when you are forced to push culinary frontiers from the confines of a small kitchen.

**It is truly Evolutionary.**



**If you can't stand the heat, turn it up.**

Every chef could use a little more heat, so a new Advanced Open Burner has been designed to deliver just that – 28MJ of power to burn. For optimum performance with all pan sizes, precise controls offer a full range of heat settings within a compact flame.

**Evolution.**

**It's not just about good looks.**

When your working day is an endless juggle of cooking instruments, you and your wrists will be glad of a flatter, more streamlined surface on which you can effortlessly slide pots and pans from one unit to another.

**A heart of steel.**

Heavy gauge 304 grade stainless steel is the cladding of choice for all units in the Blue Seal Evolution Series. All ranges are constructed on a full galvanised steel chassis, while fully framed drop down doors are fitted with a heavy-duty hinge system for a lifetime of operation.

# So what's new?

**Better features and more of them.**

Enhanced features across an expanded range of equipment means the Blue Seal Evolution Series can be configured to perform in any situation.



New products include:

- 450mm and 900mm Induction Cooktop on cabinet base with doors
- 450mm electric Pasta Cooker - 7kW or 10.5kW options
- Adjustable electric Salamander
- Modular stainless steel preparation benches in 450, 600 and 900mm
- Open cabinet bases in 450, 600, 900 and 1200
- Refrigerated bases in 900 and 1200mm
- 750mm Ranges with gas and electric, static and convection Oven options
- Heavy-duty, thermostatically controlled Griddles
- 80 and 120 litre Bratt Pans in gas or electric
- Target Tops – as individual units, or with Oven Ranges in gas or electric
- 600mm Griddle Toaster
- 600mm Fish Fryer
- Digital control multi timer Fryer models



### **More heat in the moment.**

Blue Seal Evolution Series 28MJ Advanced Open Burners give you more heat to play with so you can get the big jobs done faster. From high to low heat/simmer, robust control knobs allow you to make subtle adjustments to get the heat setting just right. Made from cast iron for lasting performance, burners have a forged brass cap for consistent flame spread. A non-clogging design ensures optimum burner performance. Flame failure is standard. Pilot burners are optional.

### **A trio of Griddles. 1**

The addition of 600, 900 and 1200mm dedicated Griddles offers new possibilities for customising your Blue Seal Evolution Series line-up. A standard, thermostatically controlled 20mm plate offers excellent heat retention and distribution. The mirrored chrome surface option provides exceptional efficiency by trapping more heat on the cooking surface.

### **Would you like a fridge with that? 2**

Forget walking to the fridge every time – the Blue Seal Evolution Series' flexibility has made way for you to fit refrigeration units where you need them – so you can do your thing without leaving your station. Match your Cooktop, Griddle, or Target Top with a 900 or 1200mm gastronorm refrigerated base, available in a range of door/drawer combinations. All units accept 1/1 gastronorm sizing.

Blue Seal Evolution Series refrigeration units are rated for tropical temperatures up to 40°C and have a holding temperature of -2° to +8°C. A digital temperature control and an automatic defrosting and condensate heater are standard on all units.

### **Pasta Cooker. 3**

Designed to cope with extreme pasta demand, the Blue Seal Evolution Series Pasta Cooker produces consistently perfect results, really coming into its own when there are multiple orders on the go.

### **More support up top. 4**

Thanks to heavyweight iron castings and a full vitreous enamel finish, Blue Seal Evolution Series Cooktops are unphased by the calibre of punishment dished out by chefs on a daily basis. Extended pot support fingers provide added stability for eliminating small pan tip-overs.

### **Spread that heat. 4**

A solid simmer plate retains precious heat and spreads it evenly across pots and pans. It sits at the same level and is easily swapped with the pot supports on all Blue Seal Evolution Series Gas Cooktops.

### **Functional door design. 5**

Drop down doors on all Blue Seal Evolution Series ovens make for easier single-handed operation. Fully framed, they are designed to withstand harsh treatment, while retaining an even seal close.

### **Life's too short to clean. 5**

The Blue Seal Evolution Series has been redesigned to enhance creativity and reduce cleaning time. Rounded internal and external edges make wipe down and hygiene control easier. More streamlined surfaces make for effortless cleaning of an entire cooking line.

### **Service while you cook.**

The Blue Seal Evolution Series has been designed so full service and maintenance can be carried out without removing a unit from the cooking line. The need to shut down a whole line to service one unit is minimised, allowing chefs to keep on cooking!

## Our environment

All Moffat technology is both a product of its environment and a product for the environment. That means that whether the design, development or construction stage every detail is checked to ensure that our equipment is as energy efficient and earth-friendly as possible. We will continue to use every tool at our disposal to work towards reducing environmental impact even further. This way our products can be enjoyed by not just those who use them, but everyone.





# A natural selection.

**Tops and bottoms.**  
**It's your choice.**

When it comes to selecting tops and bottoms, the Blue Seal Evolution Series offers a level of choice not seen before. With a bigger range of equipment, you have even more flexibility to configure your kitchen exactly the way you want it.



COOKTOP - LEG STAND



COOKTOP - CABINET



COOKTOP - REFRIGERATED BASE



COOKTOP - OVEN



TARGET TOP - LEG STAND



TARGET TOP - CABINET



TARGET TOP - REFRIGERATED BASE



TARGET TOP - OVEN



GRIDDLE - LEG STAND



GRIDDLE - CABINET



GRIDDLE - REFRIGERATED BASE



GRIDDLE - OVEN



BENCH - LEG STAND



BENCH - CABINET



BENCH - REFRIGERATED BASE



INDUCTION COOKTOP-CABINET

# Tools of the Evolution.





Turn up the heat.



# Cooktops.

Blue Seal Evolution Series Cooktops are about functionality and performance.

If power to burn is what you need, the open top burners on the gas option deliver an impressive 28MJ of heat. A more uniform surface created by way of thicker, heavy-duty vitreous enamel trivets with extended finger supports means you can slide smaller pots and pans around the cooktop without fear of tip-over.

Blue Seal Evolution Series Electric Cooktops deliver all the heat you could possibly need through 2.4kW radiant elements or optional 2kW solid plates.

When the job requires a change of cooking surface, both gas and electric options can accommodate 300, 600 or 900mm griddle plates, in smooth or ribbed machine-finished mild steel. Chunky controls allow precise adjustment across the entire heat spectrum, while clear, non-fade markings and strengthened shaft sleeves make regular knob replacement a thing of the past.



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

## Gas Cooktops.

### Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 28MJ rated open burners
- 2, 4, 6 or 8 burner cooktop configuration
- Flame failure protection on all burners
- Heavy-duty cast iron burners and vitreous enamel pot stands
- Heavy-duty reinforced control knobs
- Griddles fitted with push-button piezo ignition
- 12mm griddle plate
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

### Options.

- Flame failure with standing pilot
- Choice of griddle surface – smooth, ribbed or both
- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Adjustable feet at rear

### Accessories.

- Solid top simmer plates
- Mobile castor kit
- Joining caps



G512D-B



#### Gas Cooktops 300mm

Blue Seal 2 Burner Cooktop variations.  
Available as a Bench model only.

G512D-B



G512C-B



Dimensions:  
W 300mm, D 812mm, H 315mm  
Incl. splashback 480mm



G514D-LS



#### Gas Cooktops 600mm

Blue Seal 4 Burner Cooktop variations.  
Available in Bench, with Cabinet Base or with Leg Stand models.

G514D-B  
G514D-CB  
G514D-LS



G514C-B  
G514C-CB  
G514C-LS



G514B-B  
G514B-CB  
G514B-LS



Dimensions: Bench models  
W 600mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm

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



PAN FRIED BRIOCHE AND CARAMELISED PEACH, TO BE SERVED WITH WHITE NECTARINE SORBET AND MEYER LEMON CURD.



G516D-LS



Gas Cooktops 900mm

Blue Seal 6 Burner Cooktop variations.  
Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

G516D-B  
G516D-CB  
G516D-LS  
G516D-RB



G516C-B  
G516C-CB  
G516C-LS  
G516C-RB



G516B-B  
G516B-CB  
G516B-LS  
G516B-RB



G516A-B  
G516A-CB  
G516A-LS  
G516A-RB



Dimensions: Bench models  
W 900mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm



G518D-LS



Gas Cooktops 1200mm

Blue Seal 8 Burner Cooktop variations.  
Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base3

G518D-B  
G518D-CB  
G518D-LS  
G518D-RB



G518C-B  
G518C-CB  
G518C-LS  
G518C-RB



G518B-B  
G518B-CB  
G518B-LS  
G518B-RB



G518A-B  
G518A-CB  
G518A-LS  
G518A-RB



Dimensions: Bench models  
W 1200mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm

Standard rear rollers make inline cleaning and servicing even easier.



# Electric Cooktops.

## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Heavy-duty 2.4kW radiant elements
- 2, 4 or 6 element size configuration
- Heavy-duty reinforced control knobs
- Thermostatically controlled 12mm griddle plate
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

## Options.

- Choice of Griddle surface – smooth, ribbed or both
- 2kW solid plates
- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Adjustable feet at rear

## Accessories.

- Mobile castor kit
- Joining caps

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



E512D-B



### Electric Cooktops 300mm

Blue Seal 2 Element Cooktop variations.  
Available as a Bench model only.

E512D-B



E512C-B



Dimensions:  
W 300mm, D 812mm, H 315mm  
Incl. splashback 480mm



E514D-LS



### Electric Cooktops 600mm

Blue Seal 4 Element Cooktop variations.  
Available in Bench, with Cabinet Base or with Leg Stand models.

E514D-B  
E514D-CB  
E514D-LS



E514C-B  
E514C-CB  
E514C-LS



E514B-B  
E514B-CB  
E514B-LS



Dimensions: Bench models  
W 600mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm



E516D-LS



### Electric Cooktops 900mm

Blue Seal 6 Element Cooktop variations.  
Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

E516D-B  
E516D-CB  
E516D-LS  
E516D-RB



E516C-B  
E516C-CB  
E516C-LS  
E516C-RB



E516B-B  
E516B-CB  
E516B-LS  
E516B-RB



E516A-B  
E516A-CB  
E516A-LS  
E516A-RB



Dimensions: Bench models  
W 900mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm

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

# Induction Cooktops.

The new Blue Seal Evolution Series range of induction cooktops utilise large 270mm induction zones that automatically detect various sized cooking pans. The cooking zone switches off when the pan is removed.

Each induction model is equipped with either two or four 5kW heavy-duty induction zones that have variable power controls for each cooking zone. The overall construction is a heavy-duty 6mm thick ceramic glass, enabling pans to glide across the cooking surface, combined with signature Blue Seal Evolution welded 1.5mm stainless steel bull nose.



All induction cooktops are supplied with suite matching modular cabinet bases with doors and adjustable feet as standard.

The control design is a large control knob for each induction zone with a (green) indicator light including pan detection indication. Blue Seal Evolution induction cooktops offer the additional benefits of reduced energy consumption and lowering the amount of latent heat in the cooking area.



### Standard Features.

- Heavy-duty construction
- 5kW rated induction cooking zones
- 270mm diameter induction cooking zones
- 2 or 4 induction cooktop configuration
- Fully sealed 6mm thick ceramic cooking surface
- Adjustable stainless steel legs
- Large easy use control knob
- Automatic pan detection

### Accessories.

- Mobile castor kit



IN512-CB



#### Electric Induction Cooktops 450mm

Blue Seal 2 Induction zone  
Cooktop.  
Available with Cabinet Base as  
standard.

IN512-CB

Dimensions:  
W 450mm, D 812mm, H 915mm  
Incl. splashback 1080mm



IN514-CB



#### Electric Induction Cooktops 900mm

Blue Seal 4 Induction zone  
Cooktop.  
Available with Cabinet Base as  
standard.

IN514-CB

Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm

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

# Cooking in the smart zone.





# Oven Ranges.

Whatever the scale of operation, Blue Seal Evolution Series Oven Ranges have a gas or electric option to suit.

Gas options come equipped with our 28MJ open cooktop burners, while the electric versions offer a choice of heavy-duty 2.4kW radiant elements, or 2kW solid plates.

Within the oven itself, cast iron sole plates ensure even heat distribution. Heavy-duty motors and circulation fans in the convection ovens reduce cooking times and enable food to be cooked at lower temperatures.

## Gas Cooktop Ranges.

### Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 28MJ rated open burners
- 2, 4, 6 or 8 burner cooktop configuration
- Flame failure protection on all burners
- Heavy-duty cast iron burners and vitreous enamel pot stands
- Heavy-duty reinforced control knobs
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

### Options.

- Gas and Electric, Static and Convection
- Flame failure with standing pilot
- Choice of Griddle surface – smooth, ribbed or both
- Adjustable feet at rear

### Accessories.

- Solid top simmer plates
- Mobile castor kit
- Joining caps



GE505D



Gas Range  
Static Oven 750mm

Blue Seal 4 Burner  
Static Oven.

G505D



Gas Range  
Convection Oven 750mm

Blue Seal 4 Burner  
Convection Oven.

G54D



Gas Range  
Electric Static Oven 750mm

Blue Seal 4 Burner  
Electric Static Oven.

GE505D



Gas Range  
Electric Convection Oven 750mm

Blue Seal 4 Burner  
Electric Convection Oven.

GE54D

Blue Seal 4 Burner  
Oven Hob variations.

G505D  
G54D  
GE505D  
GE54D



G505C  
G54C  
GE505C  
GE54C



Dimensions:  
W 750mm, D 812mm, H 915mm  
Incl. splashback 1080mm



G504D



Gas Range  
Static Oven 600mm

Blue Seal 4 Burner  
Static Oven variations.

G504D



G504C



G504B



Dimensions:  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm

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

# Blue Seal Evolution.



It brings out the best in new.

BLUE SEAL EVOLUTION SERIES®



G506D



Gas Range  
Static Oven 900mm

Blue Seal 6 Burner  
Static Oven.

G506D



Gas Range  
Convection Oven 900mm

Blue Seal 6 Burner  
Convection Oven.

G56D



Gas Range  
Electric Static Oven 900mm

Blue Seal 6 Burner  
Electric Static Oven.

GE506D



Gas Range  
Electric Convection Oven 900mm

Blue Seal 6 Burner  
Electric Convection Oven.

GE56D

Blue Seal 6 Burner  
Oven Hob variations.



Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm



G508D



Gas Range  
Static Oven 1200mm

Blue Seal 8 Burner  
Static Oven.

G508D



Gas Range  
Convection Oven 1200mm

Blue Seal 8 Burner  
Convection Oven.

G58D



Gas Range  
Electric Static Oven 1200mm

Blue Seal 8 Burner  
Electric Static Oven.

GE508D



Gas Range  
Electric Convection Oven 1200mm

Blue Seal 8 Burner  
Electric Convection Oven.

GE58D

Blue Seal 8 Burner  
Oven Hob variations.



Dimensions:  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm

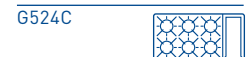


G524D



Gas Range  
Double Static Oven 1200mm

Blue Seal 8 Burner  
Double Static Oven variations.



Dimensions:  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm

Easy clean, vitreous enamel interior offers 2/1 Gastronorm capacity and generous crown height. Durable cast iron sole plates provide excellent heat retention and recovery.



# Electric Cooktop Ranges.

## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Heavy-duty 2.4kW radiant elements
- 4 or 6 element size configuration
- Six temperature settings with simmer setting
- Heavy-duty reinforced control knobs
- 12mm griddle plate
- Drop down door with welded frame
- Fully welded and vitreous enamelled oven liner
- Cool touch stainless steel door handle
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

## Options.

- Choice of Griddle surface – smooth, ribbed or both
- 2kW solid plates
- Electric – static and convection
- Adjustable feet at rear

## Accessories.

- Mobile castor kit
- Joining caps



E56D



**Electric Range**  
Electric Static Oven 900mm

Blue Seal 6 Element  
Electric Static Oven.  
E506D



**Electric Range**  
Electric Convection Oven 900mm

Blue Seal 6 Element Electric  
Convection Oven.  
E56D

Blue Seal 6 Burner  
Oven Hob variations.



Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm

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



PREPARATION OF A ROASTED SADDLE OF LAMB WITH MEDJOOOL DATE STUFFING.



WHITE ONION TART TARTIN  
AND FOIE GRAS CREAM TO  
ACCOMPANY THE SEARED  
BEEF FILLET.



# Target Tops.

Blue Seal Evolution Series 900mm Target Tops come as stand-alone hobs, or with a choice of four base units – cabinet base, leg stand, refrigeration base, or oven base (static/convection, gas/electric).

A high output, dual ring cast-iron burner enables the super heavy-duty Target Top castings to deliver outstanding heat control and recovery. A burner box lined with 50mm refractory ceramic blocks provides excellent thermal efficiency.

## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 45MJ dual ring cast iron burner
- Flame failure protection and pilot burner
- Top plates and removable centre with spill protection design
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers
- Target Top Oven Range includes:
  - Drop down door with welded frame
  - Fully welded and vitreous enamelled oven liner
  - Cool touch stainless steel door handle
  - Easy clean, installation and service

## Options.

- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Adjustable feet at rear

## Accessories.

- Joining caps
- Mobile castor kit



Heat is delivered by a 45MJ dual ring, cast iron burner, with single control.



G57-LS



GE576



### Target Top 900mm

Blue Seal Target Top variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

- G57-B
- G57-CB
- G57-LS
- G57-RB

Dimensions: Bench models  
W 900mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm



### Gas Target Top Static Oven 900mm

Blue Seal Target Top Static Oven.

G570



### Gas Target Top Convection Oven 900mm

Blue Seal Target Top Convection Oven.

G576



### Gas Target Top Electric Static Oven 900mm

Blue Seal Target Top Electric Static Oven.

GE570



### Gas Target Top Electric Convection Oven 900mm

Blue Seal Target Top Electric Convection Oven.

GE576

Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Target Tops and Target Top Ranges outlining construction, maintenance and installation information.

## Griddles.

# Instruments

Blue Seal Evolution Series heavy-duty gas and electric Griddles are available in 600, 900 and 1200mm widths. Gas Griddle Ranges are available in 900 and 1200mm, with electric ovens (static or convection).

Electric Griddle Ranges are available in 900mm, with electric ovens (static or convection).



With solid and seamless weld construction all heavy-duty Griddles have a standard 20mm plate for maximum heat retention and distribution. They are thermostatically controlled for accurate temperature setting, and are available in smooth or ribbed machine finished mild steel plate.

A mirror chrome surface option, also available as smooth or ribbed, minimises heat loss by trapping more heat on the cooking surface.

# of mass creation.

## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Thermostatic control
- 20mm thick machined top plates
- Full pilot and flame failure protection
- Top weld sealed plates
- Stainless steel grease drawer
- Heavy-duty reinforced control knobs
- Push-button piezo ignition
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

## Options.

- Choice of Griddle surface – smooth, ribbed or both
- Chromed mirror plate option
- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath
- Adjustable feet at rear

## Accessories.

- Joining caps
- Mobile castor kit



GP514-LS



### Gas Griddle 600mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base or with Leg Stand models.

GP514-B  
GP514-CB  
GP514-LS

Dimensions: Bench models  
W 600mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm



GP516-LS



### Gas Griddle 900mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

GP516-B  
GP516-CB  
GP516-LS  
GP516-RB

Dimensions: Bench models  
W 900mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm



GP518-LS



### Gas Griddle 1200mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

GP518-B  
GP518-CB  
GP518-LS  
GP518-RB

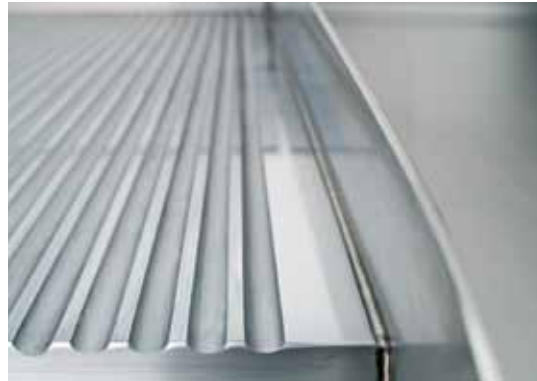
Dimensions: Bench models  
W 1200mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm

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



SEARED SCALLOPS SOON TO BE COMPLEMENTED BY JERUSALEM ARTICHOKE PUREE, WILD HERB SALAD AND VANILLA OIL.



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



Heavy-duty control knobs with strengthened shafts are designed to last. Non-fade temperature markings provide accurate heat settings for more consistent results.



EP514-LS



**Electric Griddle 600mm**

Blue Seal Griddle variations. Available in Bench, with Cabinet Base or with Leg Stand models.

EP514-B  
EP514-CB  
EP514-LS

Dimensions: Bench models  
W 600mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm



EP516-LS



**Electric Griddle 900mm**

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

EP516-B  
EP516-CB  
EP516-LS  
EP516-RB

Dimensions: Bench models  
W 900mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm



EP518-LS



**Electric Griddle 1200mm**

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

EP518-B  
EP518-CB  
EP518-LS  
EP518-RB

Dimensions: Bench models  
W 1200mm, D 812mm, H 315mm  
Incl. splashback 480mm

Dimensions: All other models  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm

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



GPE506



Gas Griddle  
Electric Static Oven 900mm

Blue Seal Gas Griddle  
Electric Static Oven.

GPE506



Gas Griddle  
Electric Convection Oven 900mm

Blue Seal Gas Griddle  
Electric Convection Oven.

GPE56

Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm



GPE58



Gas Griddle  
Electric Static Oven 1200mm

Blue Seal Gas Griddle  
Electric Static Oven.

GPE508



Gas Griddle  
Electric Convection Oven 1200mm

Blue Seal Gas Griddle  
Electric Convection Oven.

GPE58

Dimensions:  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm



EP56



Electric Griddle  
Static Oven 900mm

Blue Seal Gas Griddle  
Electric Static Oven.

EP506



Electric Griddle  
Convection Oven 900mm

Blue Seal Gas Griddle  
Electric Convection Oven.

EP56

Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm

## Griddle Toaster.

The Blue Seal Evolution Series Griddle Toaster is a must-have addition to any operation requiring the simultaneous production of toasted and grilled food. One set of specially designed burners and stainless steel radiants performs two functions – cooking up top and grilling down below – without compromising cooking time or performance.

The burners heat the 16mm thick grill plate above them, while the radiants reflect heat to the toasting rack below.



G55T

Gas Griddle Toaster 600mm  
G55T

Dimensions:  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm

Ask for a detailed specification sheet on the Blue Seal Evolution Series Griddle Ovens and Griddle Toaster outlining construction, features and installation information.

# Performance.



ROASTED POUSSON WITH ORANGE, STAR ANISE AND THYME, CHARRED AUBERGINE SALAD AND FRIED NEW POTATOES.



# Chargrills.

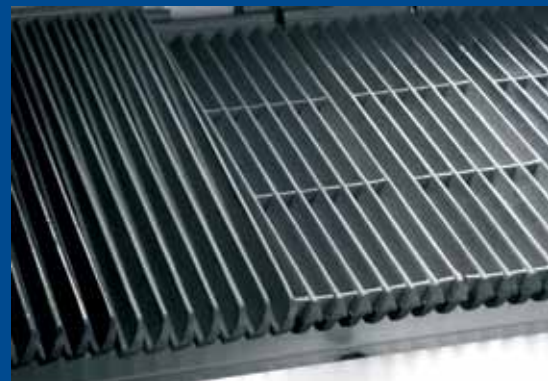
The sheer performance of the Blue Seal Evolution Series Chargrills is delivered through powerful stainless steel burners and radiants that generate maximum heat for sealing in meat flavours.

The grooved fin design and inclined position of the heavy-duty cast iron grates reduces flare by enabling grease to run off into a front collection channel. Drop-on 300 and 450mm griddle sections can also be interchanged with the grates.



SEARED BEEF FILLET.  
ALMOST DONE.

Powerful burners and radiants are designed to take maximum heat to the edge. The heavy-duty grates are reversible.





**Standard Features.**

- Heavy-duty 304 grade stainless steel finish
- Reversible heavy-duty top grates
- Inclined position to reduce flare and enhance grease run
- 33MJ/hr stainless steel burners per 300mm section
- Flame failure with continuous pilot burner
- Lift out grates, radiants and baffles for cleaning
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

**Options.**

- Adjustable feet at rear

**Accessories.**

- Interchangeable drop-on griddle plates
- Mobile castor kit
- Joining caps



A grease channel running along the base of each grill fin allows cooking juices to run off during inclined use.



G592-B

G594-LS

G596-LS

G598-LS



**Gas Chargrill 300mm**

Blue Seal Chargrill.  
Available in Bench model.

G592-B

Dimensions:  
W 300mm, D 812mm, H 315mm  
Incl. splashback 480mm



**Gas Chargrill 600mm**

Blue Seal Chargrill.  
Available in Leg Stand model.

G594-LS

Dimensions:  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm



**Gas Chargrill 900mm**

Blue Seal Chargrill.  
Available in Leg Stand model.

G596-LS

Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm



**Gas Chargrill 1200mm**

Blue Seal Chargrill.  
Available in Leg Stand model.

G598-LS

Dimensions:  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm



Interchangeable drop-on griddle plates.

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



**BLUE SEAL**

# Salamanders.

Blue Seal Evolution Series Gas and Electric Salamanders are versatile, easy to use and well equipped with performance features. They can be used for melting, grilling, gratinating and toasting.

Gas models feature energy efficient high-speed infrared burners for fast results. The E91 electric model features powerful 3kW twin coil elements for optimum cooking performance. The new E90 with self balancing adjustable height features twin 1.8kW elements.

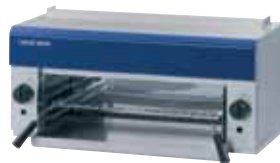
Both gas and electric options will accept a Gastronorm GN 1/1 tray. An optional branding plate is ideal for cooking fish or steak.

## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Powerful 2 x 3kW elements or 2 x infrared 15.5MJ burners (91 models)
- E90 model features 2 x 1.8kW elements
- Piezo ignition and flame failure protection on each burner (gas models)
- Left and right hand heat control
- Wall mounting bracket
- Easy clean, installation and service
- Bottom collection tray

## Accessories.

- Branding plate



G91



### Gas Salamander 900mm

Blue Seal Salamander. Suitable for bench or wall mounting.

#### G91

Four position racking (flat or inclined)

#### G91B

Four position racking (flat or inclined) with branding plate

Dimensions:  
W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm



E91B



### Electric Salamander 900mm

Blue Seal Salamander. Suitable for bench or wall mounting.

#### E91

Four position racking (flat or inclined)

#### E91B

Four position racking (flat or inclined) with branding plate

Dimensions:  
W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm



E90



### Adjustable Electric Salamander 600mm

Blue Seal Adjustable Salamander. Suitable for bench or wall mounting.

#### E90

Self balancing adjustable grill height

Dimensions:  
W 600mm, D 510mm (540mm with wall mounting bracket), H 514mm

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

# Fryers.



Blue Seal has long been recognised for the quality and performance of its Fryers. The Blue Seal Evolution Series takes this a stage further with a sleeker, more streamlined Fryer range – available in 450 or 600mm single or twin pan versions. Gas units feature Blue Seal's unique Vee Ray technology, incorporating patented infrared burners for industry leading frying output and recovery.

All Fryers are available with either mechanical or digital controls. Digital control models offer precise temperature control, three product timers, as well as time and temperature digital display. Twin pan models have independent digital controls for each pan and six product timers.

### Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Gas models feature the patented infrared burner system
- Easy clean stainless steel open pan with 10-year limited warranty
- 32mm drain valve
- Over temperature safety cut out
- Stainless steel exterior
- Fully modular
- Baskets and lids included
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

### Options.

- Digital display electronic controls
- Blue Seal Filtamax Filtration System
- Adjustable feet at rear

### Accessories.

- Extra baskets
- Side splash guards
- Mobile castor kit
- Joining caps



Twin pan electronic models have independent digital controls for each pan and six product timers.



GT46



#### Gas Fryer 450mm

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

#### GT45

Mechanical controls

#### GT45E

Digital display electronic controls

Blue Seal Vee Ray Twin Pan Gas Fryer variations. 13 litre capacity each pan

#### GT46

Mechanical controls

#### GT46E

Digital display electronic controls

Dimensions:  
W 450mm, D 812mm, H 915mm  
Incl. splashback 1080mm



E44



E43E



#### Electric Fryer 450mm

Blue Seal Single Pan Electric Fryer variations. 27 litre capacity

#### E43

Mechanical controls

#### E43E

Digital display electronic controls

Blue Seal Twin Pan Electric Fryer variations. 12 litre capacity each pan

#### E44

Mechanical controls

#### E44E

Digital display electronic controls

Dimensions:  
W 450mm, D 812mm, H 915mm  
Incl. splashback 1080mm



Blue Seal's unique twin pan fryers offer high performance and versatility.

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



OUT OF THE FRYER AND ON TO THE PLATE...TEMPURA ROCK OYSTERS.

## Filtamax Filtration System.

More Power to Fry with HPO.  
When the job calls for high volume, constant production of fried food, Blue Seal Evolution Series High Power Output (HPO) fryers lift performance to another level again.

Increased production (up to 50kg/hr) and superior recovery times are made possible through a blower system that pushes greater volumes of air and gas through specially designed ceramic fibre burners. More heat is absorbed by the oil, resulting in lower flue exhaust temperatures and lower production costs per kilo.



GT60-HPO



### Gas Fryer 600mm

Blue Seal Evolution Vee Ray Single Pan Gas Fryer variations. 31 litre capacity

**GT60**  
Mechanical controls

**GT60E**  
Digital display electronic controls

HPO Fryer - High Power Output infra-red burner system

**GT60-HPO**  
Electronic controls

Dimensions:  
W 600mm, D 812mm, H 915mm  
Incl. splashback 1080mm



Filtamax is out of sight. Tuck it under your fryer and close the door!

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. When not in use, it tucks away neatly under your fryer.

### Standard Features.

- Robust, powerful pump
- Reverse motor action for total system flush out
- Heavy-duty, insulated locking handle means no spillages
- Easy clean, reusable filter bags (up to 500 applications)

### Options.

- Carbon pad upgrade kit
- Drain adaptor kit
- Drain extension kit



EF35



### Electric Filtamax

Blue Seal Filtamax 20 litre capacity

#### EF30

Dimensions:  
W 324mm, D 683mm, H 562mm  
Blue Seal Filtamax 30 litre capacity

#### EF35

Dimensions:  
W 324mm, D 735mm, H 562mm

Blue Seal Filtamax 32 litre capacity

#### EF40

Dimensions:  
W 474mm, D 683mm, H 562mm

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

# Bratt Pans.

Big on performance, the Blue Seal Evolution Series of tilting Bratt Pans has been expanded to include 80 litre (900mm wide) and 120 litre (1200mm wide) options in gas or electric. Designed for convenient high capacity batch cooking, all models offer manual or electric pan tilting for easy portion control. Easy clean, easy service and superb finishing make the Bratt Pan a welcome addition to any Blue Seal Evolution Series kitchen.

## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Manually operated tilting mechanism
- Heavy-duty lid and hinge system
- Galvanised steel chassis
- Stainless steel exterior
- Full stainless steel pan with 2mm pan body
- 12mm thick stainless steel even heat pan base
- Large capacity pouring spout
- Heavy-duty stainless steel legs with adjustable feet
- Large easy-to-use control knobs – heat resistant reinforced
- Thermostatic control
- Over temperature safety cut-out
- Fold away handle on manual pan tilt
- Easy clean, installation and service

## Options.

- Electric power tilting mechanism

## Accessories.

- Joining caps

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



### Tilting Bratt Pan 900mm

Blue Seal 80 litre Gas Bratt Pan variations.

**G580-8**  
Manually operated tilting mechanism

**G580-8E**  
Electric power tilting mechanism



### Tilting Bratt Pan 1200mm

Blue Seal 120 litre Gas Bratt Pan variations.

**G580-12**  
Manually operated tilting mechanism

**G580-12E**  
Electric power tilting mechanism



Blue Seal 80 litre Electric Bratt Pan variations.  
**E580-8**

Manually operated tilting mechanism  
**E580-8E**

Electric power tilting mechanism

Dimensions:  
W 900mm, D 812mm, H 915mm  
Incl. splashback 1080mm  
With lid open 1600mm



Blue Seal 120 litre Electric Bratt Pan variations.  
**E580-12**

Manually operated tilting mechanism  
**E580-12E**

Electric power tilting mechanism

Dimensions:  
W 1200mm, D 812mm, H 915mm  
Incl. splashback 1080mm  
With lid open 1600mm



# Get serious about pasta.



ONE DISH WONDER.  
CLAM LINGUINE.



# Pasta Cooker.

The Blue Seal Evolution Series Pasta Cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect pasta.

From variable high boil to standby simmer our patented infrared burner system in gas, or powerful elements in electric, maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings. The standard provision of four baskets allows four different pastas to be cooked at the same time.

## 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
- 10-year limited warranty on stainless steel pan
- 25mm drain valve for safe and easy cleaning
- Four stainless steel pasta baskets - 165mm x 165mm
- Safety cut out thermostat for empty pan/water boil out
- Hinged basket drain stand
- Removable basket support grid
- Heavy-duty stainless steel legs with adjustable feet
- Easy clean, installation and service

## Options.

- Rectangular baskets - 320mm x 165mm

## Accessories.

- Side splashguards
- Joining caps



G47



### Pasta Cooker 450mm

Blue Seal Single Pan Gas Pasta Cooker. 40 litre capacity

### G47

Dimensions:  
W 450mm, D 812mm, H 915mm  
Incl. splashback 1080mm



E47



### Pasta Cooker 450mm

Blue Seal Single Pan Electric Pasta Cooker. 40 litre capacity

### E47

10.5kW 3 phase

### E47-7

7kW 1 phase

Dimensions:  
W 450mm, D 812mm, H 915mm  
Incl. splashback 1080mm



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

# Space to create.

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



# Bench Tops.

## Standard Features.

- 3.5mm thick compound work surface
- 1.5mm heavy-duty 304 grade stainless steel top
- 2.0mm galvanised steel backing
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers

## Options.

- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath on 900mm models
- Adjustable feet at rear
- Accessories.
- Joining caps
- Mobile castor kit

Benches give you the option of extra work area, storage and refrigeration.



B45-LS



B60-LS



B90-RB



B90S-CB

### Bench Tops 450mm

Blue Seal Bench Top variations. Available with Cabinet Base or with Leg Stand models.

B45-CB  
B45-LS

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

### Bench Tops 600mm

Blue Seal Bench Top variations. Available with Cabinet Base or with Leg Stand models.

B60-CB  
B60-LS

Dimensions:  
W 500mm, D 812mm, H 915mm  
Incl. splashback 1085mm

### Bench Tops 900mm

Blue Seal Bench Top variations. Available with Cabinet Base, with Leg Stand or with Refrigerated Base models.

B90-CB  
B90-LS  
B90-RB

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

### Bench Tops 900mm

with Salamander support Blue Seal Bench Top variations. Available with Cabinet Base, with Leg Stand or with Refrigerated Base models.

B90S-CB  
B90S-LS  
B90S-RB

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

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



Evolution. It's a revolution.

Improved streamlining creates  
a continuous workspace.





### On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

1800 622 216 Moffat Australia or 0800 663 328 Moffat New Zealand.



### Blue Seal Evolution Series AGA Gas Certified Products

Gas Pasta Cooker - G47	Cert.No. 7027
Gas Griddle Toaster - G55T	Cert.No. 6869
Gas Target Top - G57	Cert.No. 6872
Gas Chargrill - G592, G594, G596, G598	Cert.No. 6878
Gas Salamander - G91	Cert.No. 4337
Gas Cooktop - G512, G514, G516, G518	Cert.No. 6902
Gas Range Static Oven 600mm - G504, G528	Cert.No. 6901
Gas Range Static Oven - G505, G506, G508	Cert.No. 6892
Gas Range Electric Static Oven - GE505, GE506, GE508	Cert.No. 6892
Gas Range Convection Oven - G54, G56, G58	Cert.No. 6913
Gas Range Electric Convection Oven - GE54, GE56, GE58	Cert.No. 6913
Gas Target Top Range - G570, G576	Cert.No. 6918
Gas Target Top Range Electric Oven - GE570, GE576	Cert.No. 6918
Gas Bratt Pan - G580-8(E), G580-12(E)	Cert.No. 6923
Gas Griddle Plate - GP514, GP516, GP518	Cert.No. 6898
Gas Griddle Range Electric Oven - GPE506, GPE56, GPE508, GPE58	Cert.No. 7088
Gas Fryer - GT45, GT46, GT60	Cert.No. 6882
Gas Fryer DigitalControl - GT45E, GT46E, GT60E	Cert.No. 6882
Gas HPO Fryer - GT60HPO	Cert.No. 6125

# Join the Evolution.



Our network of dealer showrooms is well resourced to provide all the information you need on the Blue Seal Evolution Series. To see it in action, book in for a demonstration at a Blue Seal Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right appliances for your kitchen.

Introductory sessions can be booked online.  
[www.moffat.com.au](http://www.moffat.com.au) Moffat Australia or  
[www.moffat.co.nz](http://www.moffat.co.nz) Moffat New Zealand.



Australia  
moffat.com.au

New Zealand  
moffat.co.nz

bluesealevolution.com

**Australia**

**Moffat Pty Limited**

**Victoria/Tasmania**

740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone 03-9518 3888  
Facsimile 03-9518 3833  
vsales@moffat.com.au

**New South Wales**

Telephone 02-8833 4111  
nswsales@moffat.com.au

**South Australia**

Telephone 03-9518 3888  
vsales@moffat.com.au

**Queensland**

Telephone 07-3630 8600  
qldsales@moffat.com.au

**Western Australia**

Telephone 08-9202 6820  
bgarcia@moffat.com.au

**New Zealand**

**Moffat Limited**

**Christchurch**

16 Osborne Street  
Christchurch 8011  
Telephone 03-389 1007  
Facsimile 03-389 1276  
sales@moffat.co.nz

**Auckland**

Telephone 09-574 3150  
sales@moffat.co.nz



**ISO9001**  
Quality  
Management  
Standard

Designed and manufactured by



**ISO9001**

All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all

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  
Moffat/1219/11.11

