



PRODUCT SPECIFICATION GUIDE





SPARES WEBSTORE
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spares.blue-seal.co.uk

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BLUE SEAL EVOLUTION SERIES®

COBRA®
YOUR STYLE. YOUR WAY

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Contact Details

Sales Office: T. 0121-327-5575 F. 0121-327-9711
Spares: T. 0121-322-6640 / 0121-322-6641, F. 0121-327-9201
Service: T. 0121-322-6644, F. 0121-327-6257
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Test Kitchen & Technical Support

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the Blue Seal product range first hand in a commercial cooking environment. Product demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff and a network of over 200 field service engineers provide excellent support to customers throughout the UK.

Distribution & Delivery Options

Our central distribution hub is based at our Headquarters in Birmingham, close to the country's major motorway network, ideally placed for next day deliveries to most parts of the UK. Most models and spares are available ex-stock.

You are strongly advised not to book any installation engineers until you have received delivery and have inspected the goods. Blue Seal will not be held liable for any cost incurred due to late delivery or damage.

Spares

To guarantee next day delivery – orders must be received by 3.00pm. Next day deliveries to the Scottish Highlands cannot be guaranteed.

Please note any damages or discrepancies must be reported within 72 hours of delivery. For damage claims we require photos of the packaging and the damage to the item. Any claims made after this time or without photos may not be honoured. When returning damaged items please return them in the original packaging.

Product Information

CD product range catalogues, Cad library and high quality product images are available to specifiers, dealers and end users on request or on our website at www.blue-seal.co.uk.

Spares

We understand the importance of an accurate spares identification, ordering and fast turnaround facility and that's why we've created a dedicated spares section on our website.

You'll find expandable technical drawings of every unit in our range, plus complementary lists of the relevant spares complete with full description and part numbers.

www.blue-seal.co.uk



Over 300 catering





HEAVY DUTY EQUIPMENT



NEW PRODUCTS



MISCELLANEOUS



MEDIUM DUTY EQUIPMENT



CONVECTION OVENS



PIZZA & BAKERY EQUIPMENT



COMBINATION STEAMERS



WARE WASHING

equipment products for every kind of catering location

BLUE SEAL EVOLUTION

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COBRA®

YOUR STYLE. YOUR WAY

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turbofan®

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BLUE SEAL®

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NEW PRODUCTS

Model	Hob Options	Dimensions	Gas Power kW
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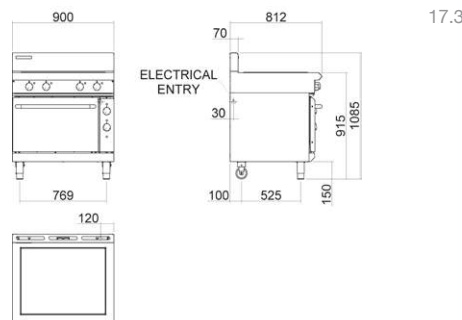
900mm TARGET TOP

STATIC OVEN



E570

Electrical requirements:
17.3kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.8A



17.3

E570



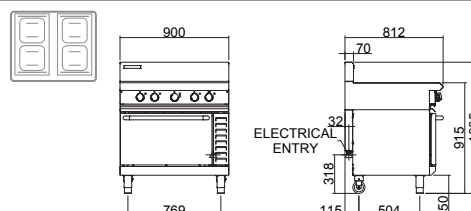
900mm INDUCTION RANGE

CONVECTION OVEN - 4 FULL AREA ZONES -
2/1 GN



IN54F

Electrical requirements:
26.1kW, 400-415V,
50/60Hz, 3P+N+E, 36.3A



IN54F



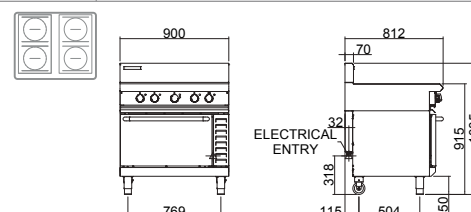
900mm INDUCTION RANGE

CONVECTION OVEN - 4 ROUND ZONES -
2/1 GN



IN54R3

Electrical requirements:
20.1kW, 400-415V,
50/60Hz, 3P+N+E, 28.5A



IN54R5

Electrical requirements:
26.1kW, 400-415V,
50/60Hz, 3P+N+E, 36.3A

IN54R3



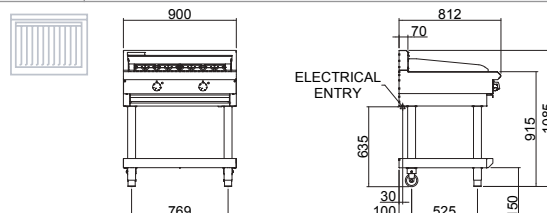
900mm ELECTRIC CHARGRILL

LEG STAND



E596D-LS

Electrical requirements:
13.4kW, 400-415V,
50/60Hz, 3P+N+E, 22.5A



E596D-LS

NEW PRODUCTS

HOT HOLDING CABINETS

Model	Hob Options	Dimensions	Gas Power kW
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H8D-UC

H8D-UC | HOLDING CABINET



- W 610mm x D 680mm x H 810mm
- 8 x 1/1 GN tray capacity
 - 74mm tray spacing
 - 1.2kW heating power
 - Electronic touch sensitive control panel

1.2



H8D-FS-UC

H8D-FS-UC | HOLDING CABINET



- W 735mm x D 810mm x H 810mm
- 8 full size 460mm x 660mm / 18" x 26" sheet pan capacity
 - 74mm tray spacing
 - 1.9kW heating power
 - Electronic touch sensitive control panel

1.9



H10D-FS

H10D-FS | HOLDING CABINET



- W 735mm x D 810mm x H 1015mm
- 10 full size 460mm x 660mm / 18" x 26" sheet pan capacity
 - 74mm tray spacing
 - 1.9kW heating power
 - Electronic touch sensitive control panel

1.9



H10D

H10D | HOLDING CABINET



- W 610mm x D 680mm x H 1015mm
- 10 1/1 GN pan capacity
 - 74mm tray spacing
 - 1.2kW heating power
 - Electronic touch sensitive control panel

1.2



EHT10-L

EHT10-L | TOUCH SCREEN ELECTRIC HUMIDIFIED HOLDING CABINET



- W 610mm x D 680mm x H 1015mm
- 10 1/1 GN pan capacity
 - 2.3kW heating power
 - Electronic touch sensitive control panel

2.3

OPTIONAL EXTRAS

- SKEHT10** Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model
W610mm x D 727mm x H 609mm
- 237472** Double stacking kit to suit E33/EHT10-L models
- 234347** Filter head kit
This kit supplies the cartridge mounting head assembly plus all associated plumbing/fittings for installation to P8/P12/P10/P85 provers. Also includes double check/pressure reducing valve and 2 metres of tubing for connection to supply
- 234562** Filter Cartridge P124BN CUNO
Filter cartridge itself for connection to above installation kit

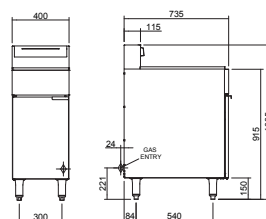
MISCELLANEOUS



FF18

Model	Hob Options	Dimensions	Gas Power kW
FF18		GAS FRYER 400mm	

400mm wide single pan fryer
Stainless steel finish
18 litre oil capacity
Mechanical thermostat
Manual pilot ignition
30mm drain valve
90MJ multi-jet target burner
25kg / hr production rate



25

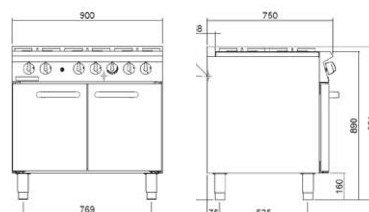
Splash Guards
237307 Left Hand
237308 Right Hand



G750-6

G750-6	GAS 6 BURNER RANGE STATIC OVEN
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G750-6



42.7

Mobile castor kit P/No 238007 (x4 castors)
UKSPSR6 Splash back and over shelf



QSET60/QSE60

QSET60 QSE60	RAPID HEAT RISE & FALL GRILL
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QSET60	600mm wide x 450mm deep x 500mm high	4
QSET60	Plate detector as standard.	
QSE60	600mm wide x 450mm deep x 500mm high	4
9003	Wall brackets	

Model	Hob Options	Dimensions	Gas Power kW
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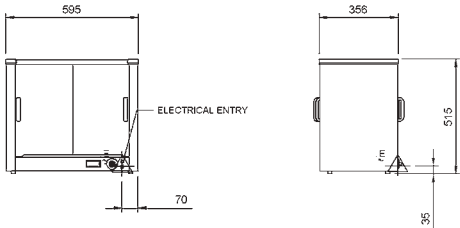
E83

E83 | FOOD WARMER



- W 595mm x D 356mm x H 515mm
- Temperature display
 - Stay-cool door handles
 - Easy-clean removable glass doors
 - Anti-pilfer door locking clip
 - Solid glass back option (no extra cost)
 - Plugs into 10A power supply
 - Capacity 50 pies
 - Rack sizes 4 racks, 493 x 295mm
 - Power Supply 220-240V 800W 3.4A
 - Shipping Data 19.5kg, 0.16m3 packed

1



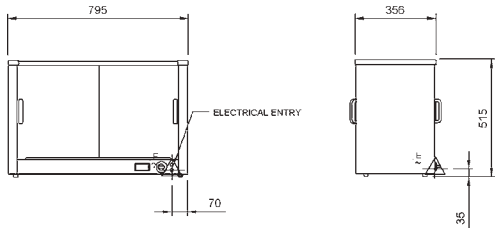
E84

E84 | FOOD WARMER



- W 795mm x D 356mm x H 515mm
- Thermostat control
 - Temperature display
 - Stay-cool door handles
 - Easy-clean removable glass doors
 - Anti-pilfer door locking clip
 - Solid glass back option (no extra cost)
 - Plugs into 10A power supply
 - Capacity 80 – 100 pies
 - Rack sizes 4 racks, 693 x 295mm
 - Power Supply E84 220-240V 1100W 4.6A
 - Shipping Data 25kg, 0.21m3 packed

1.5



GAS COOKTOPS

Model	Hob Options	Dimensions	Gas Power kW
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300mm COOKTOPS
BENCH MODEL


G512D-B				14
G512C-B				6

G512D-B

600mm
BENCH MODEL


G514D-B				28
G514C-B				20
G514B-B				12

G514D-B

600mm
CABINET BASE


G514D-CB				28
G514C-CB				20
G514B-CB				12

G514D-CB

OPTIONAL **228791** Gastronorm racking kit 1/1 GN / 4 position


600mm
LEG STAND


G514D-LS				28
G514C-LS				20
G514B-LS				12

G514D-LS

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 11.

GAS COOKTOPS

Model	Hob Options	Dimensions	Gas Power kW
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G516D-B

900mm COOKTOPS

BENCH MODEL



G516D-B				42
G516C-B				34
G516B-B				26
G516A-B				18

900mm

CABINET BASE



G516D-CB

G516D-CB				42
G516C-CB				34
G516B-CB				26
G516A-CB				18

OPTIONAL

228791 Gastronorm racking kit 1/1 GN / 4 position / 900mm Cabinet Base
Accommodates 1 or 2 Racking Kits

900mm

LEG STAND



G516C-LS

G516D-LS				42
G516C-LS				34
G516B-LS				26
G516A-LS				18

900mm

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS



G516D-RB

G516D-RB				42
G516C-RB				34
G516B-RB				26
G516A-RB				18

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 11.

GAS COOKTOPS

Model	Hob Options	Dimensions	Gas Power kW
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1200mm COOKTOPS

BENCH MODEL



G518D-B			56
G518C-B			48
G518B-B			40
G518A-B			32

G518B



G518C-CB

1200mm

CABINET BASE (RACKING KIT NOT INCLUDED)



G518D-CB			56
G518C-CB			48
G518B-CB			40
G518A-CB			32

OPTIONAL

228791 Gastronorm racking kit fits 1/1 GN or 2/1 GN / 4 position / 1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits



G518-LS

1200mm

LEG STAND



G518D-LS			56
G518C-LS			48
G518B-LS			40
G518A-LS			32

1200mm

REFRIG. BASE, 2x1/1 GN DRAWERS / 1x1/1 GN DOOR



G518D-RB			56
G518C-RB			48
G518B-RB			40
G518A-RB			32

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 11.

GAS COOKTOPS

Model	Description
300mm	OPTIONAL GRIDDLE PLATE SURFACE
PG312R3*	300mm x 12mm Griddle plate – ribbed full
600mm	OPTIONAL GRIDDLE PLATE SURFACE
PG612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH
PG612R6*	600mm x 12mm Griddle plate – ribbed full
900mm	OPTIONAL GRIDDLE PLATE SURFACE
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH
PG912R9*	900mm x 12mm Griddle plate – ribbed full
900mm	OPTIONAL GRIDDLE PLATE SURFACE FOR 1200mm WIDE HOBS
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH
PG912R9*	900mm x 12mm Griddle plate – ribbed full
OPTIONAL EXTRAS GAS COOKTOPS	
228807	Mobile castor kit (set of 2 lockable)
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)
230013	Bench shield, fits LH or RH of open burners

Note: The standard plate is not included when ordering an optional griddle plate surface.

*Options must be specified at the placement of order.

ELECTRIC COOKTOPS

Model	Hob Options	Dimensions
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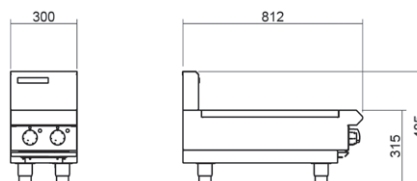


300mm COOKTOPS

BENCH MODEL

E512D-B
Electrical requirements:
4.8kW, 230-240Vac,
50/60Hz, 1P+N+E, 20A

E512C-B
Electrical requirements:
3.4kW, 230-240Vac,
50/60Hz, 1P+N+E, 14.2A



E512C -B



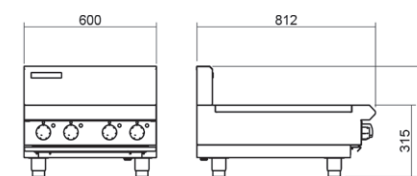
600mm COOKTOPS

BENCH MODEL

E514D-B
Electrical requirements:
9.6kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A

E514C-B
Electrical requirements:
8.2kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A

E514B-B
Electrical requirements:
6.8kW, 230-240Vac,
50/60Hz, 1P+N+E, 30A



E514C-B



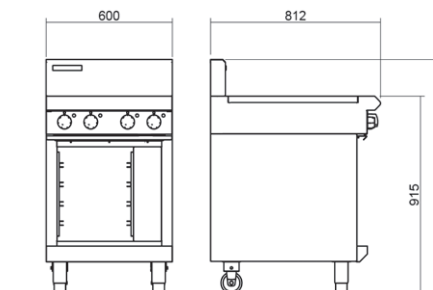
600mm

CABINET BASE (RACKING KIT NOT INCLUDED)

E514D-CB
Electrical requirements:
9.6kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A

E514C-CB
Electrical requirements:
8.2kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A

E514B-CB
Electrical requirements:
6.8kW, 230-240Vac,
50/60Hz, 1P+N+E, 30A



E514D-CB

OPTIONAL

228791

Gastronorm racking kit 1/1 GN / 4 position

Note: Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 15.

ELECTRIC COOKTOPS

Model	Hob Options	Dimensions
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E514D-LS

600mm COOKTOPS

LEG STAND

E514D-LS

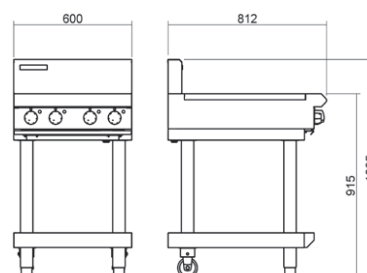
Electrical requirements:
9.6kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A

E514C-LS

Electrical requirements:
8.2kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A

E514B-LS

Electrical requirements:
6.8kW, 230-240Vac,
50/60Hz, 1P+N+E, 30A



E516D-B

900mm COOKTOPS

BENCH MODEL

E516D-B

Electrical requirements:
14.4kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A

E516C-B

Electrical requirements:
13kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A

E516B-B

Electrical requirements:
11.6kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A

E516A-B

Electrical requirements:
10.2kW, 400-415Vac,
50/60Hz, 3P+N+E, 15A



E516D-CB

900mm

CABINET BASE (RACKING KIT NOT INCLUDED)

E516D-CB

Electrical requirements:
14.4kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A

E516C-CB

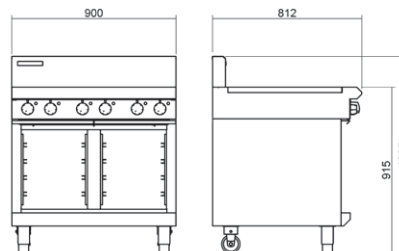
Electrical requirements:
13kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A

E516B-CB

Electrical requirements:
11.6kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A

E516A-CB

Electrical requirements:
10.2kW, 400-415Vac,
50/60Hz, 3P+N+E, 15A



OPTIONAL

228791

Gastronorm racking kit 1/1 GN / 4 position / 900mm
Cabinet Base Accommodates 1 or 2 racking kits

Note: Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 15.

ELECTRIC COOKTOPS

Model	Hob Options	Dimensions
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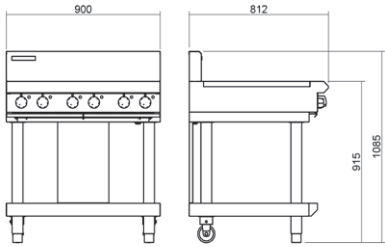
E516B-LS

900mm COOKTOPS

LEG STAND



- E516D-LS**
Electrical requirements:
14.4kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
- E516C-LS**
Electrical requirements:
13kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
- E516B-LS**
Electrical requirements:
11.6kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
- E516A-LS**
Electrical requirements:
10.2kW, 400-415Vac,
50/60Hz, 3P+N+E, 15A

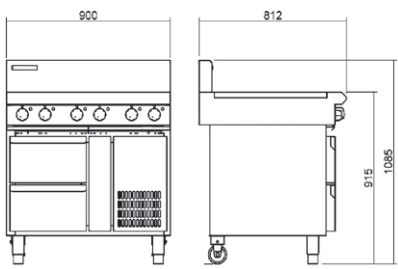


900mm

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS



- E516D-RB**
Electrical requirements:
14.4kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
- E516C-RB**
Electrical requirements:
13kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
- E516B-RB**
Electrical requirements:
11.6kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
- E516A-RB**
Electrical requirements:
10.2kW, 400-415Vac,
50/60Hz, 3P+N+E, 15A



Note: Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 15.

ELECTRIC COOKTOPS

Model	Description
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300mm	OPTIONAL GRIDDLE PLATE SURFACE
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PE312R3*	300mm x 12mm Griddle plate – ribbed full
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600mm	OPTIONAL GRIDDLE PLATE SURFACE
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PE612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH
PE612R6*	600mm x 12mm Griddle plate – ribbed full

900mm	OPTIONAL GRIDDLE PLATE SURFACE
-------	--------------------------------

PE912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH
PE912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH
PE912R9*	900mm x 12mm Griddle plate – ribbed full

OPTIONAL EXTRAS ELECTRIC COOKTOPS

228807	Mobile castor kit (2 lockable)
013600	Solid cast element

Note: The standard plate is not included when ordering an optional griddle plate surface.
*Options must be specified at the placement of order.

ELECTRIC INDUCTION COOKTOPS



- High performance 450mm and 900mm Induction Cooktops and Oven Ranges
- 6mm thick ceramic glass cooking surface
- Fully modular with adjustable feet for match suite finish
- 270mm diameter induction zones or full area
- Infinitely variable power controls for each induction zone
- Automatic pan detection switches cooking zone off when a pan is removed
- Heating ON indicator lights (green) including pan detection indication
- Fully sealed cooking surface
- Removable full stainless steel air intake filters (induction cooling)
- Front service access



IN511F-B















IN512R5-LS



IN514F-LS

ELECTRIC INDUCTION COOKTOPS

ELECTRIC INDUCTION COOKTOPS OVERVIEW

INDUCTION CODES	INDUCTION ZONE CONFIGURATIONS		
 F - Full area induction	450mm - 1 zone	450mm - 2 zones	900mm - 4 zones
 R3 - 3.5kW round induction			
 R5 - 5kW round induction			
R3F/R5F - 2 round 2 full area zones			

Model	Hob Options	Dimensions
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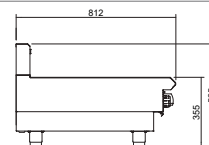
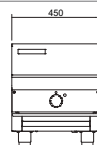


450mm INDUCTION COOKTOPS

SINGLE FULL AREA ZONE - BENCH MODEL

IN511F-B

Electrical requirements:
5.0kW, 400-415V, 50/60Hz,
3P+E, 7A



IN511F-B

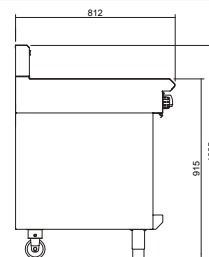
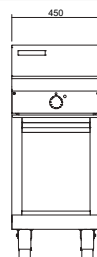


450mm INDUCTION COOKTOPS

SINGLE FULL AREA ZONE - CABINET BASE (RACKING KIT NOT INCLUDED)

IN511F-CB

Electrical requirements:
5.0kW, 400-415V, 50/60Hz,
3P+E, 7A



IN511F-CB

Model	Description
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OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791	Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base
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ELECTRIC INDUCTION COOKTOPS



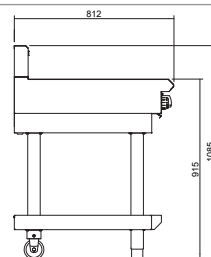
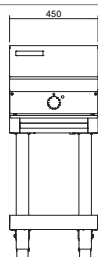
IN511F-LS

450mm INDUCTION COOKTOPS

SINGLE FULL AREA ZONE - LEG STAND

IN511F-LS

Electrical requirements:
5.0kW, 400-415V, 50/60Hz,
3P+E, 7A



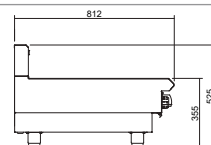
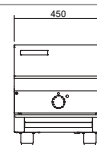
IN511R3-B

450mm INDUCTION COOKTOPS

SINGLE ROUND ZONE - BENCH MODEL

IN511R3-B

Electrical requirements:
3.5kW, 230-240V, 50/60Hz,
1P+N+E, 15A



IN511R5-B

Electrical requirements:
5.0kW, 400-415V, 50/60Hz,
3P+E, 7A



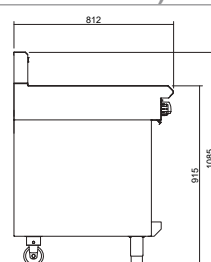
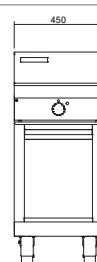
IN511R3-CB

450mm INDUCTION COOKTOPS

SINGLE ROUND ZONE - CABINET BASE (RACKING KIT NOT INCLUDED)

IN511R3-CB

Electrical requirements:
3.5kW, 230-240V, 50/60Hz,
1P+N+E, 15A



IN511R5-CB

Electrical requirements:
5.0kW, 400-415V, 50/60Hz,
3P+E, 7A



Model

Description

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791

Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base



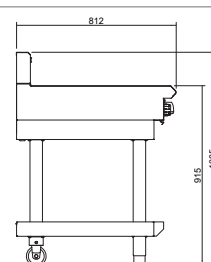
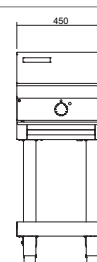
IN511R3-LS

450mm INDUCTION COOKTOPS

SINGLE ROUND ZONE - LEG STAND

IN511R3-LS

Electrical requirements:
3.5kW, 230-240V, 50/60Hz,
1P+N+E, 15A



IN511R5-LS

Electrical requirements:
5.0kW, 400-415V, 50/60Hz,
3P+E, 7A



ELECTRIC INDUCTION COOKTOPS

Model	Hob Options	Dimensions
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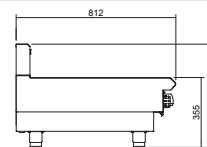
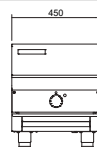
450mm INDUCTION COOKTOPS

2 FULL AREA ZONES - BENCH MODEL



IN512F-B

Electrical requirements:
10kW, 400-415V, 50/60Hz,
3P+E, 14A



IN512F-B



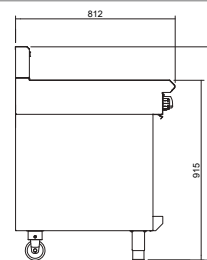
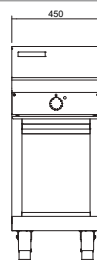
450mm INDUCTION COOKTOPS

2 FULL AREA ZONES - CABINET BASE
(RACKING KIT NOT INCLUDED)



IN512F-CB

Electrical requirements:
10kW, 400-415V, 50/60Hz,
3P+E, 14A



IN512F-CB

Model	Description
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OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791	Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base
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Model	Hob Options	Dimensions
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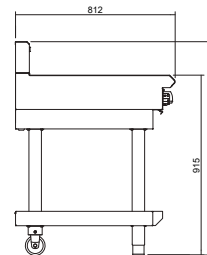
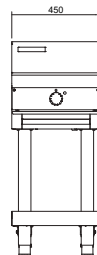
450mm INDUCTION COOKTOPS

2 FULL AREA ZONES - LEG STAND



IN512F-LS

Electrical requirements:
10kW, 400-415V, 50/60Hz,
3P+E, 14A



IN512F-LS



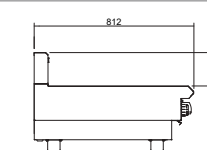
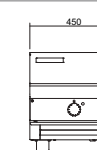
450mm INDUCTION COOKTOPS

2 ROUND ZONES - BENCH MODEL



IN512R3-B

Electrical requirements:
7kW, 400-415V, 50/60Hz,
3P+E, 10A



IN512R5-B

Electrical requirements:
10kW, 400-415V, 50/60Hz,
3P+E, 14A



IN512R3-B

ELECTRIC INDUCTION COOKTOPS

NEW
PRODUCT



IN512R3-CB

450mm INDUCTION COOKTOPS

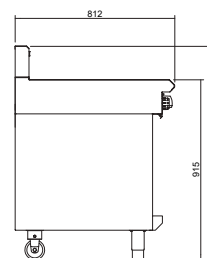
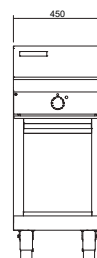
2 ROUND ZONES - CABINET BASE (RACKING KIT NOT INCLUDED)

IN512R3-CB

Electrical requirements:
7.0kW, 400-415V, 50/60Hz,
3P+E, 10A

IN512R5-CB

Electrical requirements:
10kW, 400-415V, 50/60Hz,
3P+E, 14A



Model

Description

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791

Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base

NEW
PRODUCT



IN512R3-LS

450mm INDUCTION COOKTOPS

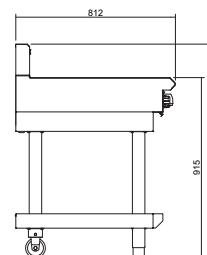
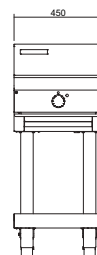
2 ROUND ZONES - LEG STAND

IN512R3-LS

Electrical requirements:
7.0kW, 400-415V, 50/60Hz,
3P+E, 10A

IN512R5-LS

Electrical requirements:
10kW, 400-415V, 50/60Hz,
3P+E, 14A



NEW
PRODUCT



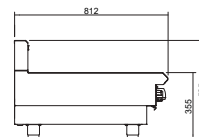
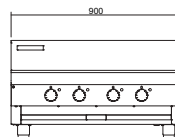
IN514F-B

900mm INDUCTION COOKTOPS

4 FULL AREA ZONES - BENCH MODEL

IN514F-B

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



NEW
PRODUCT



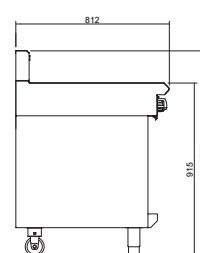
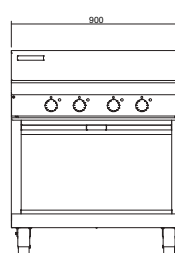
IN514F-CB

900mm INDUCTION COOKTOPS

4 FULL AREA ZONES - CABINET BASE (RACKING KIT NOT INCLUDED)

IN514F-CB

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



ELECTRIC INDUCTION COOKTOPS

Model	Description
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OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits
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Model	Hob Options	Dimensions
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900mm INDUCTION COOKTOPS

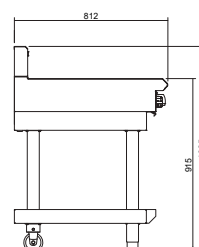
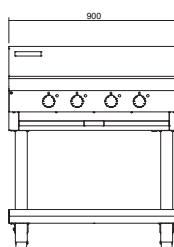
4 FULL AREA ZONES - LEG STAND



IN514F-LS

IN514F-LS

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



900mm INDUCTION COOKTOPS

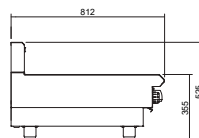
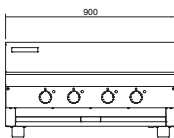
4 ROUND ZONES - BENCH MODEL



IN514R3-B

IN514R3-B

Electrical requirements:
14kW, 400-415V, 50/60Hz,
3P+E, 20A



IN514R5-B

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



900mm INDUCTION COOKTOPS

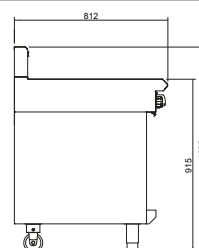
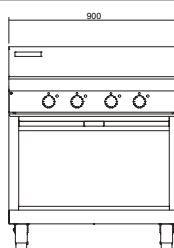
4 ROUND ZONES - CABINET BASE (RACKING KIT NOT INCLUDED)



IN514R3-CB

IN514R3-CB

Electrical requirements:
14kW, 400-415V, 50/60Hz,
3P+E, 20A



IN514R5-CB

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



900mm INDUCTION COOKTOPS

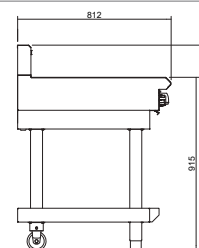
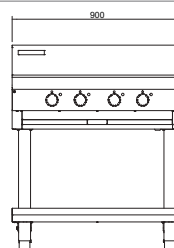
4 ROUND ZONES - LEG STAND



IN514R3-LS

IN514R3-LS

Electrical requirements:
14kW, 400-415V, 50/60Hz,
3P+E, 20A



IN514R5-LS

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



Model	Description
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OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits
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ELECTRIC INDUCTION COOKTOPS

MIXED ZONE INDUCTION HOBS - SPECIAL ORDER ONLY



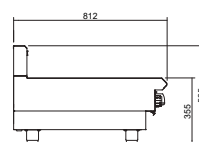
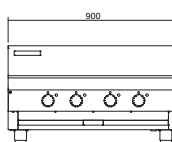
IN514R3F-B

900mm INDUCTION COOKTOPS

2 ROUND/2 FULL AREA ZONES - BENCH MODEL

IN514R3F-B

Electrical requirements:
17kW, 400-415V, 50/60Hz,
3P+E, 24A



IN514R5F-B

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



Note: Full area induction on LH side and round induction on RH side available to order.



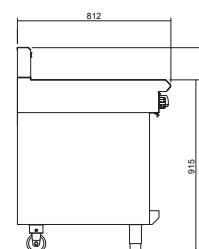
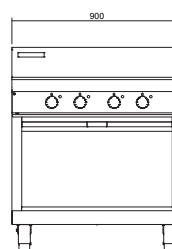
IN514R3F-CB

900mm INDUCTION COOKTOPS

2 ROUND/2 FULL AREA ZONES - CABINET BASE (RACKING KIT NOT INCLUDED)

IN514R3F-CB

Electrical requirements:
17kW, 400-415V, 50/60Hz,
3P+E, 24A



IN514R5F-CB

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



Note: Full area induction on LH side and round induction on RH side available to order.

Model

Description

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393

Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits



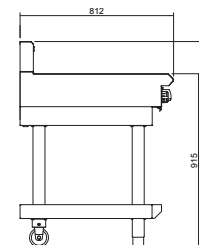
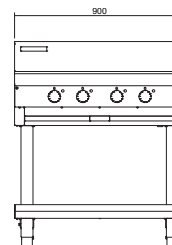
IN514R3F-LS

900mm INDUCTION COOKTOPS

2 ROUND/2 FULL AREA ZONES - LEG STAND

IN514R3F-LS

Electrical requirements:
17kW, 400-415V, 50/60Hz,
3P+E, 24A



IN514R5F-LS

Electrical requirements:
20kW, 400-415V, 50/60Hz,
3P+E, 28A



Note: Full area induction on LH side and round induction on RH side available to order.

Model

Description

OPTIONAL EXTRAS - ELECTRIC INDUCTION COOKTOPS

228807

Mobile castor kit (set of 2 lockable castors)

ELECTRIC INDUCTION RANGES



IN54F

Model	Hob Options	Dimensions
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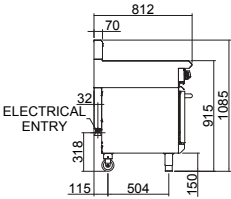
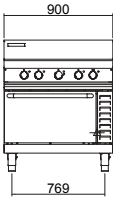
900mm INDUCTION RANGE

CONVECTION OVEN - 4 FULL AREA ZONES - 2/1 GN



IN54F

Electrical requirements:
26.1kW, 400-415V,
50/60Hz, 3P+N+E, 36.3A



IN54R3

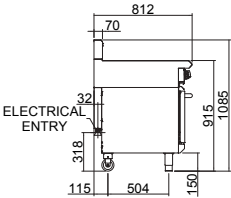
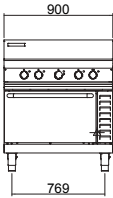
900mm INDUCTION RANGE

CONVECTION OVEN - 4 ROUND ZONES - 2/1 GN



IN54R3

Electrical requirements:
20.1kW, 400-415V,
50/60Hz, 3P+N+E, 28.5A



IN54R5

Electrical requirements:
26.1kW, 400-415V,
50/60Hz, 3P+N+E, 36.3A



Model	Description
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OPTIONAL EXTRAS - ELECTRIC OVEN RANGES

227896	Oven rack to suit 900mm/1200mm 2/1 GN oven range
228807	Mobile castor kit (set of 2 lockable castors)

Note: Options must be specified at the time of order

ELECTRIC INDUCTION COOKTOPS

ELECTRIC INDUCTION WOKS



IN511W3-B

450mm INDUCTION WOKS

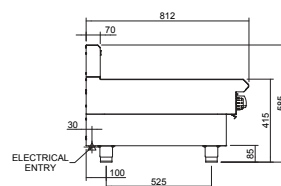
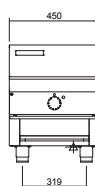
SINGLE WORK ZONE - BENCH MODEL

IN511W3-B

Electrical requirements:
3.5kW, 220-240V, 50/60Hz,
1P+N+E, 16A

IN511W5-B

Electrical requirements:
5kW, 400-415V, 50/60Hz,
3P+E, 24A



IN511W3-CB

450mm INDUCTION WOKS

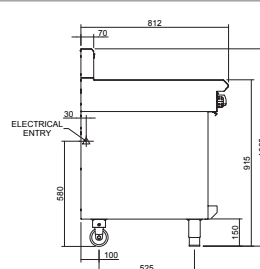
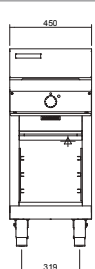
SINGLE WORK ZONE - CABINET BASE (RACKING KIT NOT INCLUDED)

IN511W3-CB

Electrical requirements:
3.5kW, 220-240V, 50/60Hz,
1P+N+E, 16A

IN511W5-CB

Electrical requirements:
5kW, 400-415V, 50/60Hz,
3P+E, 24A



Model

Description

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791

Gastronorm racking kit 1/1 GN/4 position/450mm/550
Cabinet Base



IN511W3-LS

450mm INDUCTION WOKS

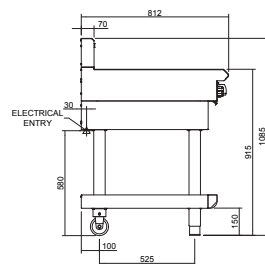
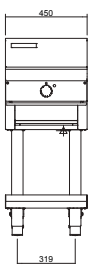
SINGLE WORK ZONE - LEG STAND

IN511W3-LS

Electrical requirements:
3.5kW, 220-240V, 50/60Hz,
1P+N+E, 16A

IN511W5-LS

Electrical requirements:
5kW, 400-415V, 50/60Hz,
3P+E, 24A



Model



Description

OPTIONAL EXTRAS - ELECTRIC INDUCTION WOKS

228807

Mobile castor kit (set of 2 lockable castors)

NEW ELECTRIC SEALED HOBS



Model


Hob Options

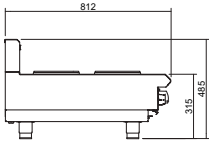
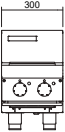
Dimensions

300mm SEALED HOB


E512S-B

Electrical requirements:
5.2kW, 400-415V,
50/60Hz, 1P+N+E, 22A







COOKTOP SEALED HOB - BENCH MODEL



E512S-B



Model


Hob Options

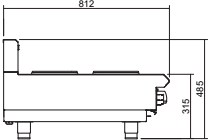
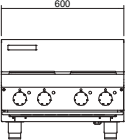
Dimensions

600mm SEALED HOB


E514S-B

Electrical requirements:
10.4kW, 400-415Vac,
50/60Hz, 2P+N+E, 22A







COOKTOP SEALED HOB - BENCH MODEL



E514S-B



Model


Hob Options

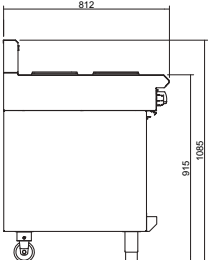
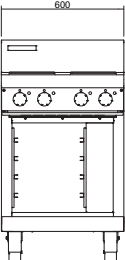
Dimensions

600mm SEALED HOB


E514S-CB

Electrical requirements:
10.4kW, 400-415V,
50/60Hz, 2P+N+E, 22A







COOKTOP SEALED HOB - CABINET BASE
(RACKING KIT NOT INCLUDED)



E514S-CB

Model	Description
OPTIONAL CABINET BASE GASTRONORM RACKING KIT	
237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits



Model


Hob Options

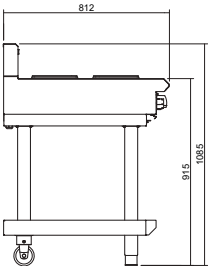
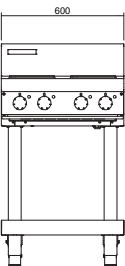
Dimensions

600mm SEALED HOB


E514S-LS

Electrical requirements:
10.4kW, 400-415V,
50/60Hz, 2P+N+E, 22A





COOKTOP SEALED HOB - LEG STAND



E514S-LS

NEW ELECTRIC SEALED HOBS



E516S-B

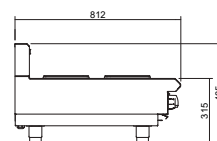
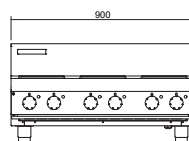
900mm SEALED HOB

E516S-B

Electrical requirements:
15.6kW, 400-415V,
50/60Hz, 3P+N+E, 22A



COOKTOP SEALED HOB - BENCH MODEL



E516S-CB

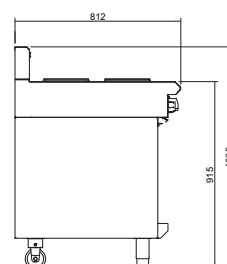
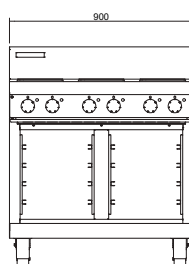
900mm SEALED HOB

E516S-CB

Electrical requirements:
15.6kW, 400-415V,
50/60Hz, 3P+N+E, 22A



COOKTOP SEALED HOB - CABINET BASE (RACKING KIT NOT INCLUDED)



Model

Description

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393

Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits



E516S-LS

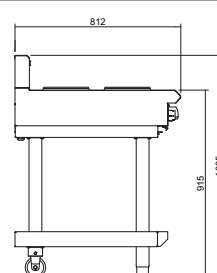
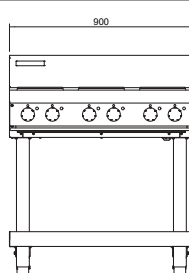
900mm SEALED HOB

E516S-LS

Electrical requirements:
15.6kW, 400-415V,
50/60Hz, 3P+N+E, 22A



COOKTOP SEALED HOB - LEG STAND



E516S-RB

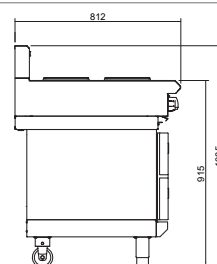
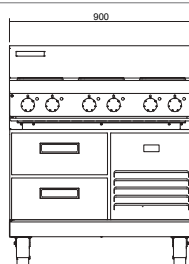
900mm SEALED HOB

E516S-RB

Electrical requirements:
15.6kW, 400-415V,
50/60Hz, 3P+N+E, 22A



COOKTOP SEALED HOB - REFRIGERATED BASE, 2 X 1/1 GN DRAWERS



RB Electrical requirements:

0.5kW, 220-240V,
50Hz, 1.8A, 1P+N+E
10A Cordset fitted

NEW ELECTRIC SEALED HOB OVEN RANGE



E506S

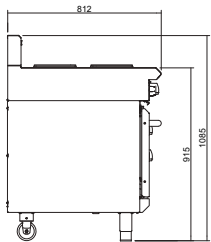
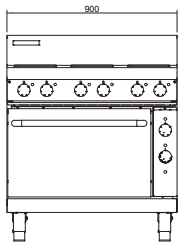
Model	Hob/Oven Options	Dimensions
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900mm SEALED HOB

SEALED HOBS STATIC OVEN - 2/1 GN

E506S

Electrical requirements:
22.1kW, 400-415V,
50/60Hz, 3P+N+E



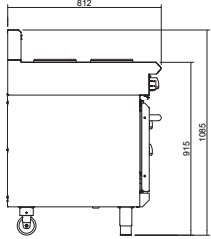
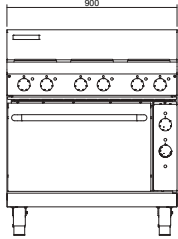
E56S

900mm SEALED HOB

SEALED HOBS CONVECTION OVEN - 2/1 GN

E56S

Electrical requirements:
22.2kW, 400-415V,
50/60Hz, 3P+N+E



Model	Description
-------	-------------

OPTIONAL EXTRAS - ELECTRIC OVEN RANGES

227896	Oven rack to suit E506D series
228807	Mobile castor kit (set of 2 lockable castors)

BLUE SEAL EVOLUTION SERIES®

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 7kW 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.

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

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

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

Target Tops - Delivering power where you need it. Heat is delivered by a 12.5kW dual ring, cast iron burner, with single control.



It's all about power, performance
and choice.

GAS OVEN RANGES

Model	Hob Options	Dimensions	Gas Power kW
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G504D

600mm GAS RANGE

STATIC OVEN - 1/1 GN



G504D				37.7
G504C				27.8
G504B				17.8



G505D

750mm GAS RANGE

STATIC OVEN - 1/1



G505D				37
G505C				29



G54C

750mm GAS RANGE

CONVECTION OVEN - 1/1



G54D				37
G54C				29

Electrical requirements:
0.13kW, 230-240Vac,
50/60Hz, 1P+N+E, 0.6A
3 PIN, 13A Cordset fitted



GE505D

750mm GAS RANGE

ELECTRIC STATIC OVEN - 1/1 GN



GE505D				28
GE505C				20

Electrical requirements:
5.5kW, 230-240Vac,
50/60Hz, 1P+N+E, 23A standard
or 5.5kW, 400-415Vac, 50/60Hz,
3P+N+E, 8A

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 22.

GAS OVEN RANGES

Model	Hob Options	Dimensions	Gas Power kW
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GE54D

750mm GAS RANGE

ELECTRIC CONVECTION OVEN - 1/1 GN   

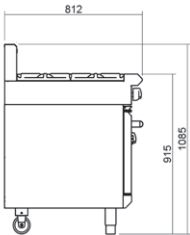
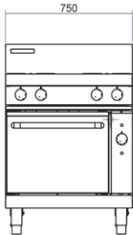
GE54D



GE54C



Electrical requirements:
5.6kW, 230-240Vac,
50/60Hz, 1P+N+E, 23.3A
standard or 5.6kW, 400-415Vac,
50/60Hz, 3P+N+E, 8A



28

20



Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 33.

GAS OVEN RANGES

Model	Hob Options	Dimensions	Gas Power kW
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G506D



900mm GAS RANGE

STATIC OVEN - 2/1 GN



G506D				51
G506C				43
G506B				35
G506A				27

G56D



900mm GAS RANGE

CONVECTION OVEN - 2/1



G56D				51
G56C				43
G56B				35
G56A				27

Electrical requirements:

0.13kW, 230-240Vac,
50/60Hz, 1P+N+E, 0.6A
3 PIN, 13A Cordset fitted

GE506D



900mm GAS RANGE

ELECTRIC STATIC OVEN - 2/1



GE506D				42
GE506C				34
GE506B				26
GE506A				18

Electrical requirements:

Standard Supply
6.5kW, 230-240Vac,
50/60Hz, 1P+N+E, 27A standard
or 6.5kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A

GE56D



900mm GAS RANGE

ELECTRIC CONVECTION OVEN - 2/1GN



GE56D				42
GE56C				34
GE56B				26
GE56A				18

Electrical requirements:

Standard Supply
6.6kW, 230-240Vac,
50/60Hz, 1P+N+E, 27.7A standard
or 6.6kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 33.

GAS OVEN RANGES

Model	Hob Options	Dimensions	Gas Power kW
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G508D

1200mm GAS RANGE

STATIC OVEN - 2/1 GN



G508D				65
G508C				57
G508B				49
G508A				41



G58D

1200mm GAS RANGE

CONVECTION OVEN - 2/1



G58D				65
G58C				57
G58B				49
G58A				41

Electrical requirements::

0.13kW, 230-240Vac,
50/60Hz, 1P+N+E, 0.6A
3 PIN, 13A Cordset fitted



GE508D

1200mm GAS RANGE

ELECTRIC STATIC OVEN - 2/1



GE508D				56
GE508C				48
GE508B				40
GE508A				24

Electrical requirements:

Standard Supply
6.5kW, 230-240Vac,
50/60Hz, 1P+N+E, 27A standard
or 6.5kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A



GE58D

1200mm GAS RANGE

ELECTRIC CONVECTION OVEN - 2/1 GN



GE58D				56
GE58C				48
GE58B				40
GE58A				24

Electrical requirements:

Standard Supply
6.6kW, 230-240Vac,
50/60Hz, 1P+N+E, 27.7A standard
or 6.6kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 33.

GAS DOUBLE OVEN RANGES

Model	Hob Options	Dimensions	Gas Power kW
1200MM GAS RANGE		DOUBLE STATIC OVEN - 2 x 1/1 GN	
G528D			69.2
G528C			61.2
G528B			53.2
G528A			45.2

G528D

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options below.

Model	Description
300mm	OPTIONAL GRIDDLE PLATE SURFACE
PG312R3*	300mm x 12mm Griddle plate – ribbed full
600mm	OPTIONAL GRIDDLE PLATE SURFACES
PG612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH
PG612R6*	600mm x 12mm Griddle plate – ribbed full
900mm	OPTIONAL GRIDDLE PLATE SURFACES
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH
PG912R9*	900mm x 12mm Griddle plate – ribbed full
900mm	OPTIONAL GRIDDLE PLATE SURFACES FOR 1200mm WIDE HOBS
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH
PG912R6*	900mm x 12mm Griddle plate – ribbed 600mm RH
PG912R9*	900mm x 12mm Griddle plate – ribbed full

OPTIONAL EXTRAS GAS OVEN RANGES

227896	Oven rack for 900mm ovens
228106	Oven rack for 600mm ovens
228807	Mobile castor kit (set of 2 lockable)
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)
230013	Bench shield, fits LH or RH of open burners
UKSP4	Splashback, overshelf for 4 burner ranges
UKSP6	Splashback, overshelf and grill shelf for 6 burner ranges
UKSP8	Splashback, overshelf for 8 burner range

Note: The standard plate is not included when ordering an optional griddle plate surface.

*Options must be specified at the placement of order.

GAS TARGET TOPS

Model	Dimensions	Gas Power kW
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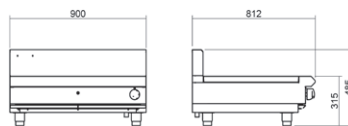


900mm TARGET TOP

BENCH MODEL



G57-B



12.5

G57-B

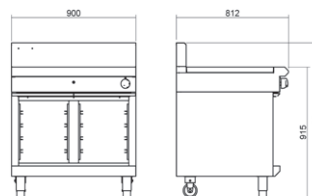


900mm TARGET TOP

CABINET BASE (RACKING KIT NOT INCLUDED)



G57-CB



12.5

G57-CB

OPTIONAL

228791 Gastronorm racking kit 1/1 GN / 4 position / 900mm Cabinet Base £260.00
Accommodates 1 or 2 Racking Kits

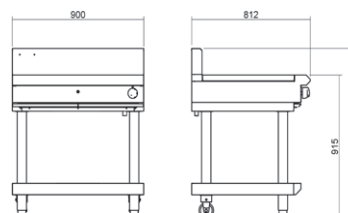


900mm TARGET TOP

LEG STAND



G57-LS



12.5

G57-LS

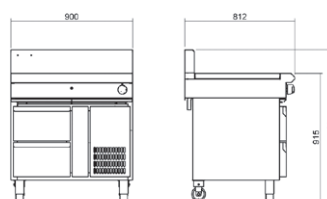


900mm TARGET TOP

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS



G57-RB






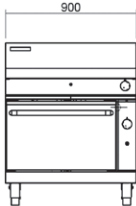
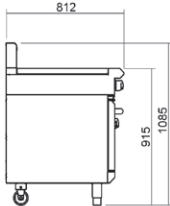




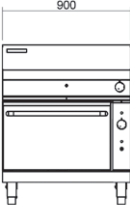
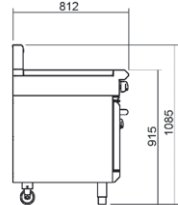




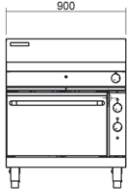
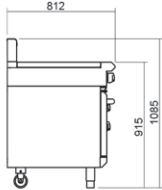





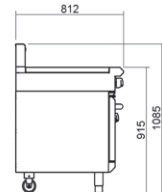
12.5

G57-RB

(RB) ELECTRICAL REQUIREMENT

0.5kW, 220-240Vac, 50Hz, 1P+N+E, 1.8A 3 PIN,
13A Cordset fitted

GAS TARGET TOP OVEN RANGES

Model		Dimensions		Gas Power kW
	900mm GAS TARGET TOP	STATIC OVEN RANGE – 2/1 GN		 
	G570			21.5
	900mm GAS TARGET TOP	CONVECTION OVEN RANGE – 2/1 GN		  
	G576 Electrical requirements: 0.13kW, 230-240Vac, 50/60Hz, 1P+N+E, 0.6A 3 PIN, 13A Cordset fitted			21.5
	900mm GAS TARGET TOP	ELECTRIC STATIC OVEN RANGE – 2/1 GN		  
	GE570 Electrical requirements: 6.5kW, 230-240Vac, 50/60Hz, 1P+N+E, 27A standard or 6.5kW, 400-415Vac, 50/60Hz, 3P+N+E, 10A			12.5
	900mm GAS TARGET TOP	ELECTRIC CONVECTION OVEN RANGE – 2/1 GN		  
	GE576 Electrical requirements: 6.5kW, 230-240Vac, 50/60Hz, 1P+N+E, 27A standard or 6.5kW, 400-415Vac, 50/60Hz, 3P+N+E, 10A			12.5

OPTIONAL EXTRAS | GAS TARGET TOPS / OVEN RANGES

227896	Oven rack to suit all 6 burner oven ranges
014997	Casting Hook
228807	Mobile castor kit (set of 2 lockable)
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)

*Options must be specified at the placement of order.

ELECTRIC SOLID TOP HOBS

Model	Dimensions	Power kW
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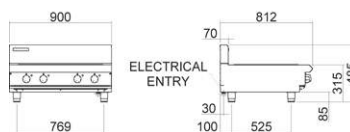
900mm TARGET TOP

BENCH MODEL



E57-B

Electrical requirements:
10.8kW, 400-415Vac, 50/60Hz,
3P+N+E, 1.8A , L1 22.5A,
L2 13A, L3/separate 13amp



10.8

E57-B



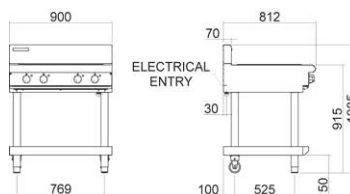
900mm TARGET TOP

LEG STAND MODEL



E57-LS

Electrical requirements:
10.8kW, 400-415Vac, 50/60Hz,
3P+N+E, 1.8A , L1 22.5A,
L2 13A, L3/separate 13amp



10.8

E57-LS



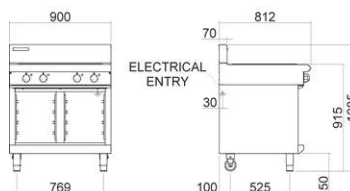
900mm TARGET TOP

CABINET BASE MODEL



E57-CB

Electrical requirements:
10.8kW, 400-415Vac, 50/60Hz,
3P+N+E, 1.8A , L1 22.5A,
L2 13A, L3/separate 13amp



10.8

E57-CB



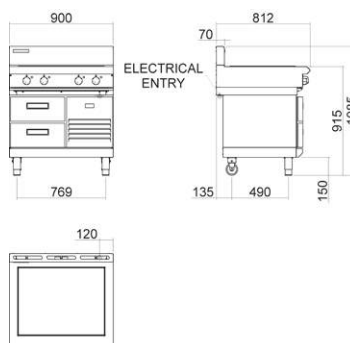
900mm TARGET TOP

REFRIGERATED BASE MODEL



E57-RB

Electrical requirements:
10.8kW, 400-415Vac, 50/60Hz,
3P+N+E, 1.8A , L1 22.5A,
L2 13A, L3/separate 13amp
220-240Vac, 50Hz,
1P+N+E, 1.8A
3-pin 10A cordset fitted for
refrigerated unit



10.8

E57-RB

ELECTRIC SOLID TOP RANGES

Model	Dimensions	Power kW
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E570

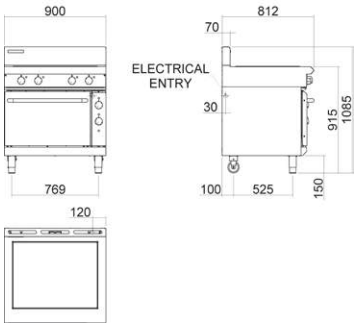
900mm TARGET TOP

STATIC OVEN



E570

Electrical requirements:
17.3kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.8A



17.3



E576

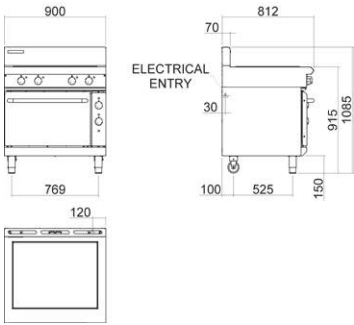
900mm TARGET TOP

CONVECTION OVEN



E576

Electrical requirements:
17.3kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.8A



17.3

ELECTRIC OVEN RANGES

Model	Hob Options	Dimensions
-------	-------------	------------



900mm ELECTRIC RANGE

STATIC OVEN - 2/1 GN



E506D

Electrical requirements:
20.9kW, 400-415Vac,
50/60Hz, 3P+N+E



E506C

Electrical requirements:
19.5kW, 400-415Vac,
50/60Hz, 3P+N+E



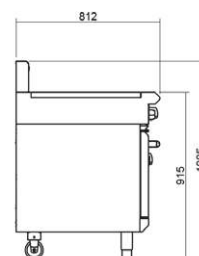
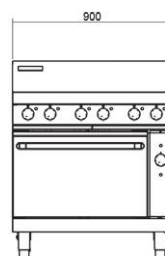
E506B

Electrical requirements:
18.1kW, 400-415Vac,
50/60Hz, 3P+N+E



E506A

Electrical requirements:
16.7kW, 400-415Vac,
50/60Hz, 3P+N+E



E506D



900mm ELECTRIC RANGE

CONVECTION OVEN - 2/1 GN



E56D

Electrical requirements:
21.0kW, 400-415Vac,
50/60Hz, 3P+N+E



E56C

Electrical requirements:
19.6kW, 400-415Vac,
50/60Hz, 3P+N+E



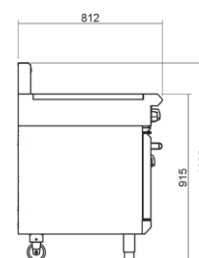
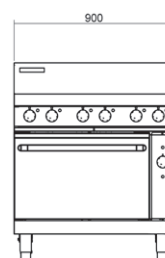
E56B

Electrical requirements:
18.2kW, 400-415Vac,
50/60Hz, 3P+N+E



E56A

Electrical requirements:
16.8kW, 400-415Vac,
50/60Hz, 3P+N+E



E56D

900mm

OPTIONAL GRIDDLE PLATE SURFACES

PE912R3*

900mm x 12mm Griddle plate – ribbed 300mm RH

PE912R5*

900mm x 12mm Griddle plate – ribbed 450mm RH

PE912R9*

900mm x 12mm Griddle plate – ribbed full

OPTIONAL EXTRAS ELECTRIC OVEN RANGES

227896

Oven rack to suit E506D series

228807

Mobile castor kit (2 lockable)

013600

Solid cast element

Note: The standard plate is not included when ordering an optional griddle plate surface.

*Options must be specified at the placement of order.

Note: Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

GAS TILTING BRATT PANS

Model	Dimensions	Gas Power kW
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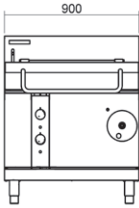
900mm

GAS TILTING 80 LITRE BRATT PANS



G580-8

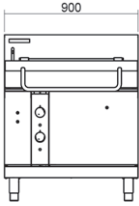
80 Litre stainless steel pan
Manually operated tilting mechanism
Electrical requirements:
220-240Vac, 50/60Hz, 1P+N+E, 1A
3 Pin 13A cordset fitted



20

G580-8E

80 Litre stainless steel pan
Electric power tilting mechanism
Electrical requirements:
220-240Vac, 50/60Hz, 1P+N+E, 1A
3 Pin 13A cordset fitted



20

G580-8



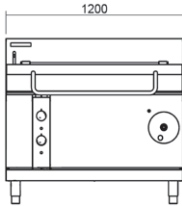
1200mm

GAS TILTING 120 LITRE BRATT PANS



G580-12

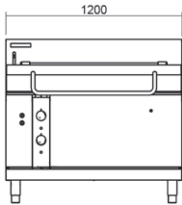
120 Litre stainless steel pan
Manually operated tilting mechanism
Electrical requirements:
220-240Vac, 50/60Hz, 1P+N+E, 1A
3 Pin 13A cordset fitted



25

G580-12E

120 Litre stainless steel pan
Electric power tilting mechanism G580-12
Electrical requirements:
220-240Vac, 50/60Hz, 1P+N+E, 1A
3 Pin 13A cordset fitted



25

G580-12

OPTIONAL EXTRAS | BLUE SEAL GAS COOKING EQUIPMENT

Flex3/4/51 Flexihose 3/4 (flexible quick coupling hose & tether chain)

*Options must be specified at the placement of order.

ELECTRIC TILTING BRATT PANS

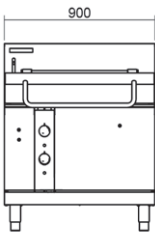
Model	Dimensions
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900mm | ELECTRIC TILTING 80 LITRE BRATT PANS



E580-8
80 Litre stainless steel pan
Manually operated tilting mechanism
Electrical requirements:
12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A



E580-8E
80 Litre stainless steel pan
Electric power tilting mechanism
Electrical requirements:
12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A

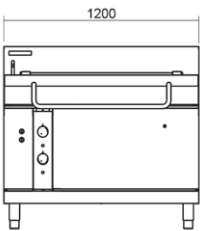
E580-8E



1200mm | ELECTRIC TILTING 120 LITRE BRATT PANS



E580-12
120 Litre stainless steel pan
Manually operated tilting mechanism
Electrical requirements:
17kW, 400-415Vac, 50/60Hz, 3P+N+E, 23A



E580-12E
120 Litre stainless steel pan
Electric power tilting mechanism
Electrical requirements:
17kW, 400-415Vac, 50/60Hz, 3P+N+E, 23A

E580-12E



EB45D | BAIN-MARIE



W 450mm x D 812mm x H 915mm Incl. heater 1224mm
Heating Elements1 x 1kW surface mount element
Cold water connection 184mm from right hand side, 555mm from floor
R1/2 (BSP) male
550kPa 80psi maximum water pressure
Nett weight 53kg nett

3kW
13amp

Electrical requirements:
3kW, 13A. Supplied with cordset.

EB45D

GAS GRIDDLES



GP513-LT

Model	Dimensions	Gas Power kW
GP513	GAS GRIDDLE 450mm	
450mm gas griddle 11.5kW thermostatic burner Top weld sealed plates Mirror chromed plate option 20mm thick griddle plate Heavy-duty thermostatic griddle Full pilot and flame failure with piezo ignition 2 models of the base unit Easy clean, installation and service		
	Dimensions: mm (w x d x h)	
GP513-B	450 x 812 x 485	11.1
GP513-LS	450 x 812 x 1085	11.1
GP513-CB	450 x 812 x 1085	11.1

OPTIONS - must be specified at placement of order:

PGH420C	450mm x 20mm Heavy-duty griddle plate - chromed
PGH420R5	450mm x 20mm Heavy-duty griddle plate - ribbed full



GP514-B

600mm GAS GRIDDLE	BENCH MODEL	
GP514-B		14.5

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH620



GP514-CB

600mm GAS GRIDDLE	CABINET BASE (RACKING KIT NOT INCLUDED)	
GP514-CB		14.5

OPTIONAL 228791 Gastronorm racking kit 1/1 GN / 4 position

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH620



GP514-LS

600mm GAS GRIDDLE	LEG STAND	
GP514-LS		14.5

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH620

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 42.
Note: The standard plate is not included when ordering an optional griddle plate surface.

GAS GRIDDLES

OPTIONAL EXTRAS | 600mm GRIDDLE PLATE SURFACES – CHROMED/RIBBED

PGH620C*	600mm x 20mm Heavy-duty griddle plate – chromed
PGH620R3*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH
PGH620R3C*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed
PGH620R6*	600mm x 20mm Heavy-duty griddle plate – ribbed full
PGH620R6C	600mm x 20mm Heavy-duty griddle plate – ribbed full channel

*Options must be specified at the placement of order.

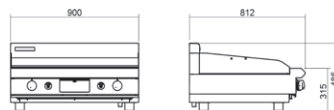


900mm GAS GRIDDLE

BENCH MODEL



GP516-B



23

GP516-B

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH920

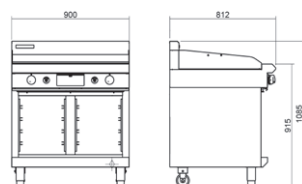


900mm GAS GRIDDLE

CABINET BASE (RACKING KIT NOT INCLUDED)



GP516-CB



23

OPTIONAL

228791 Gastronorm racking kit 1/1 GN / 4 position / 900mm Cabinet Base Accommodates 1 or 2 Racking Kits

GP516-CB

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH920

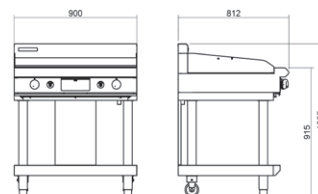


900mm GAS GRIDDLE

LEG STAND



GP516-LS



23

GP516-LS

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH920

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 43.

GAS GRIDDLES

Model	Dimensions	Gas Power kW
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GP516-RB

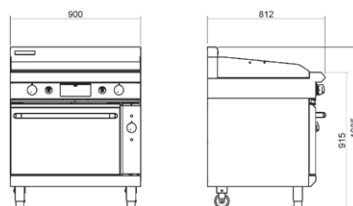
900mm GAS GRIDDLE

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS



GP516-RB

(RB) Electrical requirements:
0.5kW, 220-240Vac,
50Hz, 1P+N+E, 1.8A,
3 pin 13A plug cordset fitted



23

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH920

OPTIONAL EXTRAS

900mm GRIDDLE PLATE SURFACES – CHROMED/RIBBED

PGH920C*	900mm x 20mm Heavy-duty griddle plate – chromed
PGH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH
PGH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed
PGH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH
PGH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full
PGH920R5C*	900mm x 20mm Heavy-duty griddle plate – 450RH chromed

Note: The standard plate is not included when ordering an optional griddle plate surface.
*Options must be specified at the placement of order.

1200mm GAS GRIDDLE

BENCH MODEL



GP518-B



31

GP518-B

STANDARD PLATE SUPPLIED

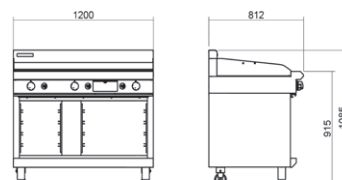
Smooth machined finish mild steel plate PGH1220

1200mm GAS GRIDDLE

CABINET BASE (RACKING KIT NOT INCLUDED)



GP518-CB



31

OPTIONAL

228791 Gastronorm racking kit 1/1 GN / 4 position / 1200mm Cabinet Base Accommodates 1 or 2 Racking Kits

GP518-CB

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH1220

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 44.

GAS GRIDDLES

Model	Dimensions	Gas Power kW
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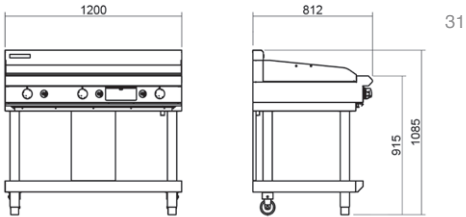
GP518-LS

1200mm GAS GRIDDLE

LEG STAND



GP518-LS



STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH1220

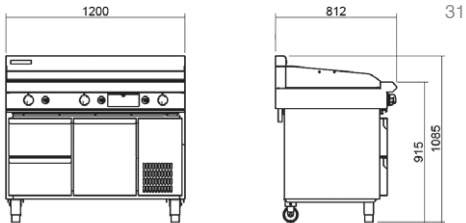
1200mm GAS GRIDDLE

REFRIGERATED BASE, 2 x 1/1
GN DRAWERS / 1 x 1/1 GN DOOR



GP518-RB

Electrical requirements:
220-240Vac,
50Hz, 1P+N+E, 1.8A,
3 pin 13A plug cordset fitted



STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH1220

OPTIONAL EXTRAS

1200mm GRIDDLE PLATE SURFACES
– CHROMED/RIBBED

PGH1220C*	1200mm x 20mm Heavy-duty griddle plate – chromed
PGH1220R4*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH
PGH1220R4C*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed
PGH1220R6*	1200mm x 20mm Heavy-duty griddle plate – ribbed 600RH
PGH1220R12*	1200mm x 20mm Heavy-duty griddle plate – ribbed full

Note: The standard plate is not included when ordering an optional griddle plate surface.
*Options must be specified at the placement of order.

ELECTRIC GRIDDLES

Model	Dimensions
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EP513-B

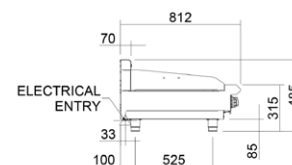


450mm ELECTRIC GRIDDLE

BENCH MODEL

EP513-B

Electrical requirements:
6.0kW, 230-240Vac, 50/60Hz,
1P+N+E, 25A



STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH620

EP513-CB

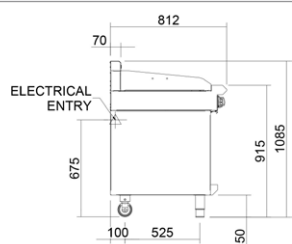
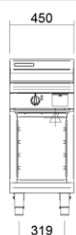


450mm ELECTRIC GRIDDLE

CABINET BASE (RACKING KIT NOT INCLUDED)

EP513-CB

Electrical requirements:
6.0kW, 230-240Vac, 50/60Hz,
1P+N+E, 25A



OPTIONAL

228791 Gastronorm racking kit 1/1 GN / 4 position

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH620

EP513-LS

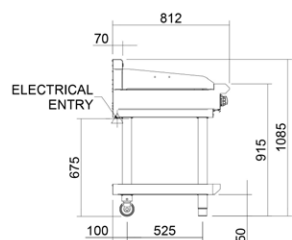
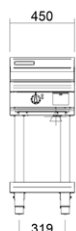


450mm ELECTRIC GRIDDLE

LEG STAND

EP513-LS

Electrical requirements:
6.0kW, 230-240Vac, 50/60Hz,
1P+N+E, 25A



STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH620

OPTIONAL

450mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH420C*

450mm x 20mm Heavy-duty griddle plate – chromed

PEH420R5*

450mm x 20mm Heavy-duty griddle plate – ribbed full

Note: The standard plate is not included when ordering an optional griddle plate surface.

*Options must be specified at the placement of order.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

EP514-B

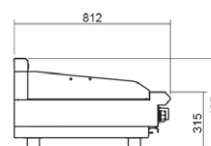
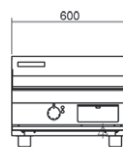


600mm ELECTRIC GRIDDLE

BENCH MODEL

EP514-B

Electrical requirements:
7.2kW, 230-240Vac, 50/60Hz,
1P+N+E, 30A



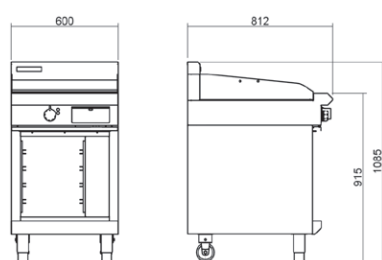
STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH620

ELECTRIC GRIDDLES

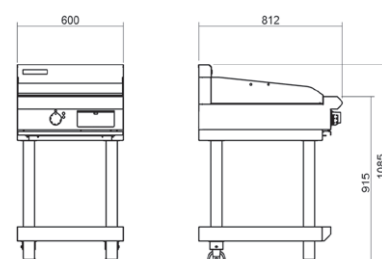


EP514-CB

Model	Dimensions	
600mm ELECTRIC GRIDDLE	CABINET BASE (RACKING KIT NOT INCLUDED)	
EP514-CB		
Electrical requirements: 7.2kW, 230-240Vac, 50/60Hz, 1P+N+E, 30A		
OPTIONAL	228791 Gastronorm racking kit 1/1 GN / 4 position	
STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH620	



EP514-LS

600mm ELECTRIC GRIDDLE	LEG STAND	
EP514-LS		
Electrical requirements: 7.2kW, 230-240Vac, 50/60Hz, 1P+N+E, 30A		
STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH620	

OPTIONAL 600mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

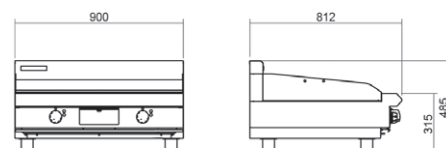
PEH620C*	600mm x 20mm Heavy-duty griddle plate – chromed
PEH620R3C*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed
PEH620R6*	600mm x 20mm Heavy-duty griddle plate – ribbed full
PEH620R6C*	600mm x 20mm Heavy-duty griddle plate – ribbed full chromed

Note: The standard plate is not included when ordering an optional griddle plate surface.
*Options must be specified at the placement of order.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

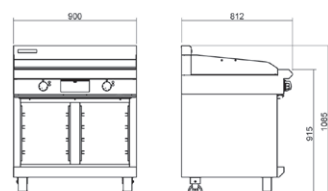


EP516-B

900mm ELECTRIC GRIDDLE	BENCH MODEL	
EP516-B		
Electrical requirements: 12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A		
STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH920	



EP516-CB

900mm ELECTRIC GRIDDLE	CABINET BASE (RACKING KIT NOT INCLUDED)	
EP516-CB		
Electrical requirements: 12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A		
OPTIONAL	228791 Gastronorm racking kit 1/1 GN / 4 position / 900mm Cabinet Base Accommodates 1 or 2 Racking Kits	
STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH1220	

ELECTRIC GRIDDLES

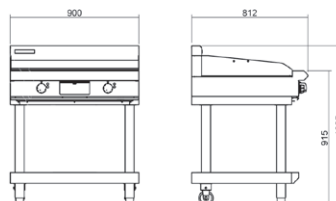


EP516-LS

Model	Dimensions
900mm ELECTRIC GRIDDLE	LEG STAND

EP516-LS

Electrical requirements:
12kW, 400-415Vac, 50/60Hz,
3P+N+E, 25A



STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH920
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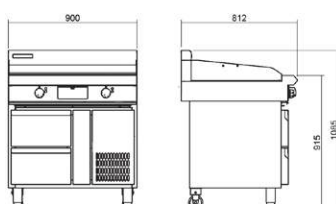


EP516-RB

900mm ELECTRIC GRIDDLE	REFRIGERATED BASE, 2 x 1/1 GN DRAWERS
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EP516-RB

Electrical requirements:
12kW, 400-415Vac, 50/60Hz,
3P+N+E, 25A
3 pin 13A plug, cordset 1.8



STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH920
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OPTIONAL 900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH920C*	900mm x 20mm Heavy-duty griddle plate – chromed
PEH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH
PEH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed
PEH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH
PEH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full

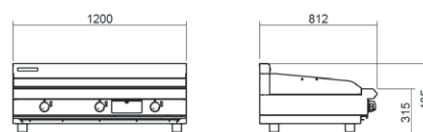
Note: The standard plate is not included when ordering an optional griddle plate surface.
*Options must be specified at the placement of order.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

1200mm ELECTRIC GRIDDLE	BENCH MODEL
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EP518-B

Electrical requirements:
16.2kW, 400-415Vac, 50/60Hz,
3P+N+E, 25A

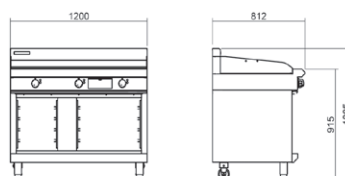


STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH1220
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1200mm ELECTRIC GRIDDLE	CABINET BASE (RACKING KIT NOT INCLUDED)
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EP518-CB


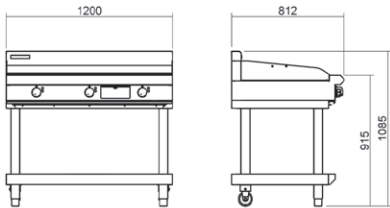

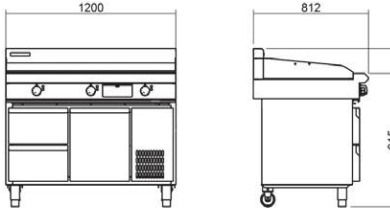
Electrical requirements:
16.2kW, 400-415Vac, 50/60Hz,
3P+N+E, 25A




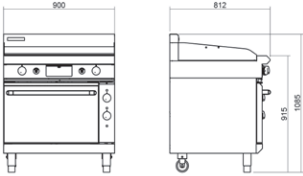
OPTIONAL	228791 Gastronorm racking kit 1/1 GN / 4 position / 1200mm Cabinet Base Accommodates 1 or 2 Racking Kits
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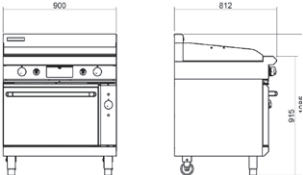
STANDARD PLATE SUPPLIED	Smooth machined finish mild steel plate PEH1220
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ELECTRIC GRIDDLES

Model		Dimensions	
	1200mm ELECTRIC GRIDDLE		LEG STAND
	EP518-LS		
	Electrical requirements: 16.2kW, 400-415Vac, 50/60Hz, 3P+N+E, 25A		
STANDARD PLATE SUPPLIED		Smooth machined finish mild steel plate PEH1220	
	1200mm ELECTRIC GRIDDLE		REFRIGERATED BASE, 2 x 1/1 GN DRAWERS / 1 x 1/1 GN DOOR
	EP518-RB		
	Electrical requirements: 16.2kW, 400-415Vac, 50/60Hz, 3P+N+E		
STANDARD PLATE SUPPLIED		Smooth machined finish mild steel plate PEH1220	
OPTIONAL		1200mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED	
PEH1220C*		1200mm x 20mm Heavy-duty griddle plate – chromed	
PEH1220R4C*		1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed	
PEH1220R12*		1200mm x 20mm Heavy-duty griddle plate – ribbed full	
Note: The standard plate is not included when ordering an optional griddle plate surface.			
*Options must be specified at the placement of order.			
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.			

GAS GRIDDLE OVENS

Model	Dimensions	Gas Power kW
 GPE506	900mm GAS GRIDDLE ELECTRIC STATIC OVEN RANGE - 2/1 GN 	23 £7,975.00
Electrical requirements: 6.5kW, 230-240Vac, 50/60Hz, 1P+N+E, 27A standard or 6.5kW, 400-415Vac, 50/60Hz, 3P+N+E, 10A		
STANDARD PLATE SUPPLIED		Smooth machined finish mild steel plate PGH920

 GPE56	900mm GAS GRIDDLE ELECTRIC CONVECTION OVEN RANGE - 2/1 GN 	23
Electrical requirements: 6.5kW, 230-240Vac, 50/60Hz, 1P+N+E, 27.7A standard or 6.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 10A		
STANDARD PLATE SUPPLIED		Smooth machined finish mild steel plate PGH920

OPTIONAL	900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED
PGH920C*	900mm x 20mm Heavy-duty griddle plate – chromed
PGH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH
PGH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed
PGH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH
PGH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full
PGH920R5C*	900mm x 20mm Heavy-duty griddle plate – 450RH chromed
Note: The standard plate is not included when ordering an optional griddle plate surface.	
*Options must be specified at the placement of order.	

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

GAS GRIDDLE OVENS

Model	Dimensions	Gas Power kW
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GPE508

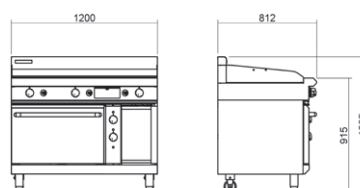
1200mm GAS GRIDDLE

ELECTRIC STATIC OVEN RANGE – 2/1 GN



GPE508

Electrical requirements:
6.5kW, 230-240Vac, 50/60Hz,
1P+N+E, 27A standard or
6.5kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A



31

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH1220



GPE58

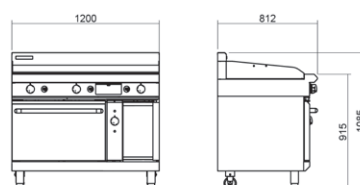
1200mm GAS GRIDDLE

ELECTRIC CONVECTION OVEN RANGE – 2/1 GN



GPE58

Electrical requirements:
6.6kW, 230-240Vac, 50/60Hz,
1P+N+E, 27.7A standard or
6.6kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A



31

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH1220

OPTIONAL 1200mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PGH1220C*	1200mm x 20mm Heavy-duty griddle plate – chromed
PGH1220R4*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH
PGH1220R4C*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed
PGH1220R6*	1200mm x 20mm Heavy-duty griddle plate – ribbed 600RH
PGH1220R12*	1200mm x 20mm Heavy-duty griddle plate – ribbed full

OPTIONAL EXTRAS GAS GRIDDLE / GRIDDLE OVENS

228566	Griddle scraper tool C/W blades
228567	Smooth plate scraper blades (pack of 10 blades)
228568	Ribbed plate scraper blade (individual blade)
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)
Note: The standard plate is not included when ordering an optional griddle plate surface.	
*Options must be specified at the placement of order.	

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

GAS GRIDDLE TOASTER

Model	Dimensions	Gas Power kW
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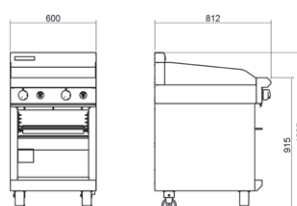


G55T

600mm GRIDDLE TOASTER



G55T



12

ELECTRIC GRIDDLE OVENS

Model	Dimensions
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EP506

900mm ELECTRIC GRIDDLE

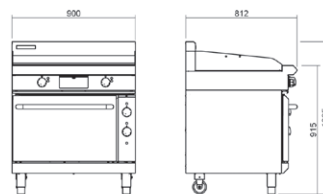
ELECTRIC STATIC OVEN RANGE – 2/1 GN



EP506

Electrical requirements:

18.5kW, 400-415Vac, 50/60Hz,
3P+N+E, 26A



STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH920



EP56

900mm ELECTRIC GRIDDLE

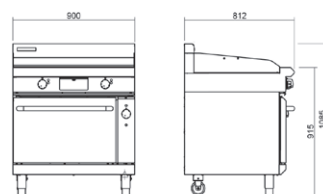
ELECTRIC CONVECTION OVEN RANGE – 2/1 GN



EP56

Electrical requirements:

18.6kW, 400-415Vac, 50/60Hz,
3P+N+E, 27A



STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH920

OPTIONAL

900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH920C*	900mm x 20mm Heavy-duty griddle plate – chromed
PEH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH
PEH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed
PEH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH
PEH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full

OPTIONAL EXTRAS

ELECTRIC GRIDDLE / GRIDDLE OVENS

228566	Griddle scraper tool C/W blades
228567	Smooth plate scraper blades (pack of 5 blades)
228807	Mobile castor kit (set of 2 lockable)

Note: The standard plate is not included when ordering an optional griddle plate surface.

*Options must be specified at the placement of order.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

GAS CHARGRILLS

Model	Chargrill	Dimensions	Gas Power kW
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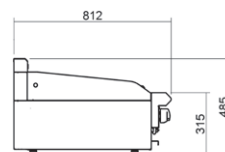
G592-B

300mm GAS CHARGRILL

BENCH MODEL



G592-B



9.8



G593-LS

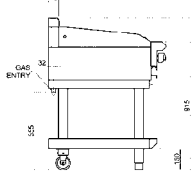
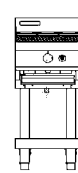
G593-LS

GAS CHARGRILL



Dimensions: mm (w x d x h)

G593-LS



14.2

G593-B

450 x 812 x 585

14.2



G594-LS

600mm GAS CHARGRILL

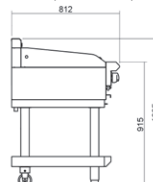
LEG STAND



G594-LS



Dimensions: mm (w x d x h)



18.6

G594-B

600 x 812 x 585

18.6



G596-LS

900mm GAS CHARGRILL

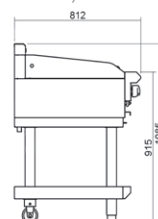
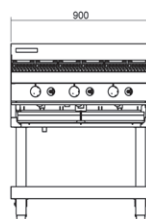
LEG STAND



G596-LS



Dimensions: mm (w x d x h)



29.3

G596-B

900 x 812 x 585

29.3

GAS CHARGRILLS



G598-LS

Model	Chargrill	Dimensions	Gas Power kW
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1200mm GAS CHARGRILL

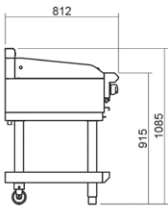
LEG STAND



G598-LS



Dimensions: mm (w x d x h)



39.1

G598-B

1200 x 812 x 585

39.1



Example with drop on plate fitted.

Model	Description
-------	-------------

OPTIONAL EXTRAS GAS CHARGRILLS

228787	Grate Scraper Tool
227002	Drop on griddle plate 300mm
227003	Drop on griddle plate 450mm
228807	Mobile castor kit (set of 4 castors, 2 lockable)
Flex3/4/51	Flexi hose 3/4 (flexible quick coupling hose & tether chain)
230707	Heavy duty 12mm thick steel griddle plate 300mm
230710	Heavy duty 12mm thick steel griddle plate 450mm

ELECTRIC CHARGRILLS - WATER BATH STYLE

Model	Hob Options	Dimensions
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600mm ELECTRIC CHARGRILL

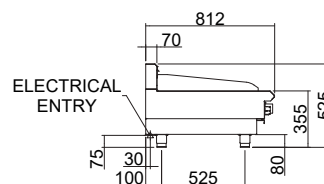
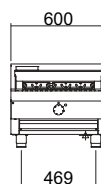
BENCH MODEL



E594D-B

E594D-B

Electrical requirements:
8.4kW, 400-415V, 50/60Hz,
3P+E, 15A



600mm ELECTRIC CHARGRILL

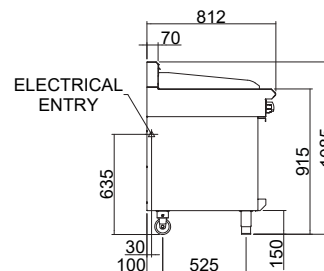
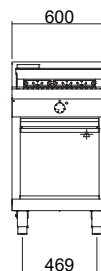
CABINET BASE (RACKING KIT NOT INCLUDED)



E594D-CB

E594D-CB

Electrical requirements:
8.4kW, 400-415V, 50/60Hz,
3P+E, 15A



Model	Description
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OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393

Gastronorm racking kit 1/1 GN/4-position: 600mm/900mm/1200mm
Cabinet Base

Model	Hob Options	Dimensions
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600mm ELECTRIC CHARGRILL

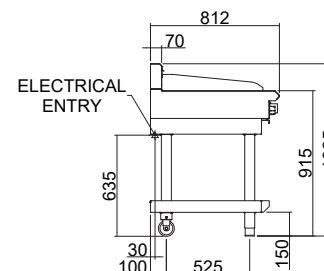
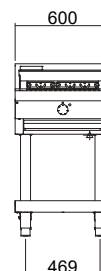
LEG STAND



E594D-LS

E594D-LS

Electrical requirements:
8.4kW, 400-415V, 50/60Hz,
3P+E, 15A



ELECTRIC CHARGRILLS - WATER BATH STYLE

Model	Hob Options	Dimensions
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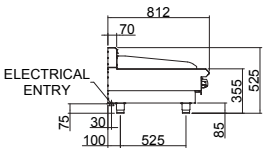
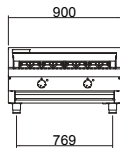


E596D-B

900mm ELECTRIC CHARGRILL

BENCH MODEL

E596D-B
Electrical requirements:
13.4kW, 400-415V,
50/60Hz, 3P+N+E, 22.5A

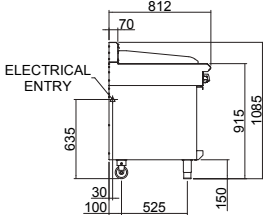


E596D-CB

900mm ELECTRIC CHARGRILL

CABINET BASE
(RACKING KIT NOT INCLUDED)

E596D-CB
Electrical requirements:
13.4kW, 400-415V,
50/60Hz, 3P+N+E, 22.5A



Model	Description
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OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393 Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm
Cabinet Base. Accommodates 1 or 2 Racking Kits

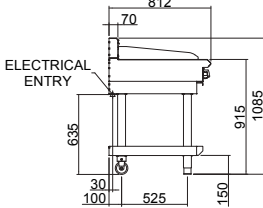
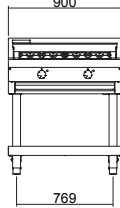


E596D-LS

900mm ELECTRIC CHARGRILL

LEG STAND

E596D-LS
Electrical requirements:
13.4kW, 400-415V,
50/60Hz, 3P+N+E, 22.5A



NB: Drop-on griddle plates are not available for electric chargrills.

FRYERS, PASTA COOKERS, SALAMANDERS

BLUE SEAL EVOLUTION SERIES®

Blue Seal has long been recognised for the quality and performance of its Fryers. The 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.

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. Electric models feature powerful 3kW twin coil elements for optimum cooking performance.

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

The Blue Seal Evolution Series Pasta Cooker is built for speed. Fully modular, and featuring a unique single 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 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.



GAS AND ELECTRIC SALAMANDERS

Model	Dimensions	Gas Power kW
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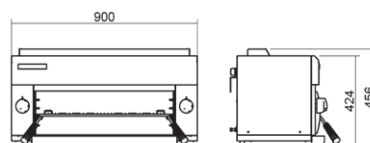
G91B

900mm | GAS SALAMANDER



G91B

Four position racking
(flat or inclined)
includes wall mounting
bracket and branding plate



8.8

OPTIONAL EXTRAS | GAS SALAMANDER

013418B

BS91

B90S-L

Branding plate – 620 x 320mm

Floor stand

Bench stand



E91B

900mm | ELECTRIC SALAMANDER



E91B

Four position racking
(flat or inclined)
Includes wall mounting
bracket and branding plate



Electrical requirements:
6kW, 230-240Vac, 50/60Hz,
1P+N+E, 25A

OPTIONAL EXTRAS | ELECTRIC SALAMANDER

013418B

BS91

B90S-L

Branding plate – 620 x 320mm

Floor stand

Bench stand



QSET60/QSE60

QSET60 QSE60

RAPID HEAT RISE & FALL GRILL



QSET60

600mm wide x 450mm deep x 500mm high

4

QSET60

Plate detector as standard.

QSE60

600mm wide x 450mm deep x 500mm high

4

9003

Wall brackets



600mm | SALAMANDER BENCH



To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand

B60S-CB Cabinet base

Model	Dimensions	Gas Power kW
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GT18



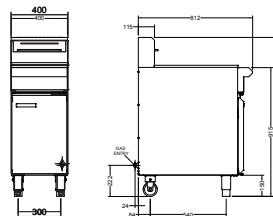
400mm

SINGLE PAN GAS FRYER 400mm



GT18

400mm wide single pan fryer
Stainless steel exterior
18 litre oil capacity
V- tank with cool zone
Manual pilot ignition
30mm drain valve
90MJ multi- jet target burner
Fully modular



25

GT45



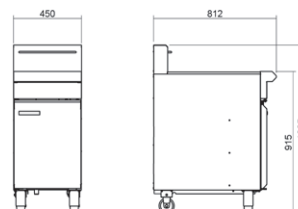
450mm

VEE RAY SINGLE PAN GAS FRYERS



GT45

Single pan
20 Litre capacity
Mechanical controls
Supplied with two standard baskets



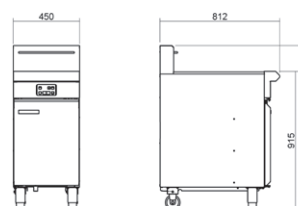
25

GT45E

Single pan
20 Litre capacity
Digital display electronic controls
Supplied with two standard baskets

Electrical requirements:

230-240Vac, 50/60Hz, 1P+N+E, 0.5A
3 Pin 13A cordset fitted



25



GT46E



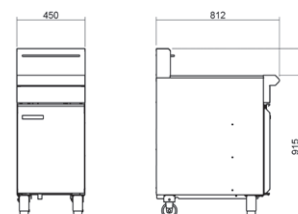
450mm

VEE RAY TWIN PAN GAS FRYERS



GT46

Twin pan
13 Litre capacity each pan
Mechanical controls
Supplied with two standard baskets



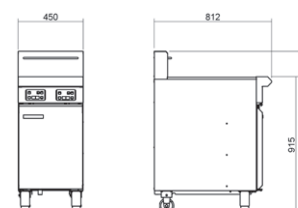
25

GT46E

Twin pan
13 Litre capacity each pan
Digital display electronic controls
Supplied with two standard baskets

Electrical requirements:

230-240Vac, 50/60Hz, 1P+N+E, 0.5A
3 Pin 13A cordset fitted



25

GAS FRYERS

Model	Dimensions	Gas Power kW
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GT60E

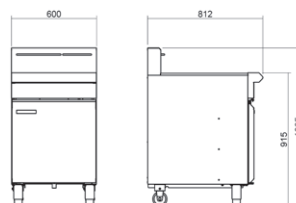
600mm

VEE RAY SINGLE PAN GAS FRYERS



GT60

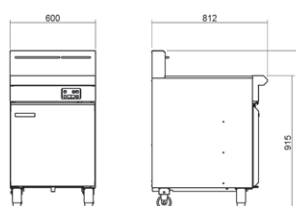
Single pan
31 Litre capacity
Mechanical controls
Supplied with two large baskets



25

GT60E

Single pan
31 Litre capacity
Digital display electronic controls
Supplied with two large baskets



25

Electrical requirements:

230-240Vac, 50/60Hz, 1P+N+E, 0.5A
3 Pin 13A cordset fitted



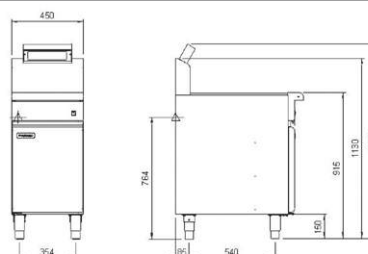
CS45E

CS45E

EVOLUTION CS45 CHIP SCUTTLE WITH ELECTRIC CERAMIC HEATER



CS45E



3kW
13amp

OPTIONAL EXTRAS GAS FRYERS

18019



23220



018019

023220

228898

228899

228127

228565

228128

228761

228762

018176

024705

024710

228807

Flex3/4/51

- Fryer baskets standard to suit GT45, GT46
- Fryer baskets large to suit GT60
- Fryer splashguards LH (all gas fryers)
- Fryer splashguards RH (all gas fryers)
- Fish plate GT45
- Fish plate GT46
- Fish plate GT60
- Fryer lift off lid GT45
- Fryer lift off lid GT60
- Fryer drain stick
- Fryer drain adaptor kit (allows use of 24710 drain extension) (all fryers)
- Fryer drain extension kit (to use GT45, GT46)
- Mobile castor kit (set of 2 lockable)
- Flexihose 3/4 (flexible quick coupling hose & tether chain)

Note: Options must be specified at the placement of order.

ELECTRIC FRYERS

Model	Dimensions
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E43

450mm

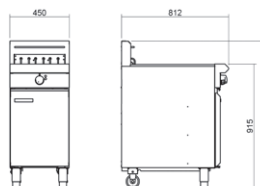
SINGLE PAN ELECTRIC FRYERS



E43

Single pan
27 Litre capacity
Mechanical controls
Supplied with two baskets

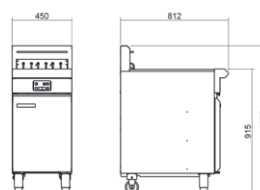
Electrical requirements:
17kW, 400-415Vac, 50/60Hz,
3P+N+E, 24A



E43E

Single pan
27 Litre capacity
Digital display electronic controls
Supplied with two baskets

Electrical requirements:
17kW, 400-415Vac, 50/60Hz,
3P+N+E, 24A



E44E

450mm

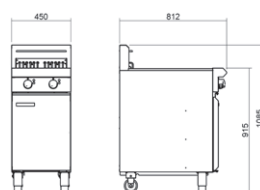
TWIN PAN ELECTRIC FRYERS



E44

Twin pan
12 Litre capacity each pan
Mechanical controls
Supplied with two baskets

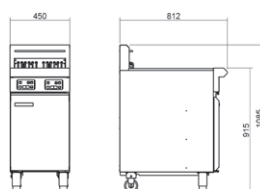
Electrical requirements:
17kW, 400-415Vac, 50/60Hz,
3P+N+E, 24A



E44E

Twin pan
12 Litre capacity each pan
Digital display electronic controls
Supplied with two baskets

Electrical requirements:
17kW, 400-415Vac, 50/60Hz,
3P+N+E, 24A



018019

OPTIONAL EXTRAS | ELECTRIC FRYERS

018019

228898

228899

228761

018176

228807

- Fryer baskets standard to suit E43, E44
- Fryer splashguards LH (all electric fryers)
- Fryer splashguards RH (all electric fryers)
- Fryer lift off lid E43, E44 series
- Fryer drain stick
- Mobile castor kit (set of 2 lockable)

Note: Options must be specified at the placement of order.

ELECTRIC FRYERS

Model	Dimensions
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E60

600mm

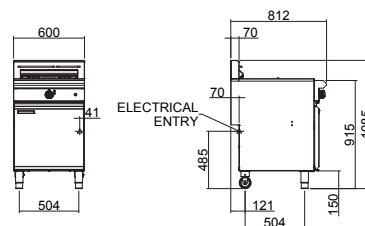
SINGLE PAN ELECTRIC FRYERS

E60

Single pan
35 Litre capacity
Mechanical controls
Supplied with 3 standard baskets

Electrical requirements:

22kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.5A

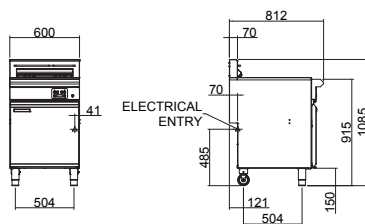


E60E

Single pan
35 Litre capacity
Digital display electronic controls
Supplied with 3 standard baskets

Electrical requirements:

22kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.5A



E66E

600mm

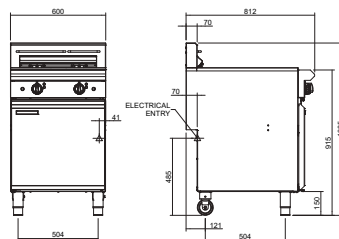
TWIN PAN ELECTRIC FRYERS

E66

Twin pan
17.5 Litre capacity
Mechanical controls
Supplied with 2 large baskets

Electrical requirements:

22kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.5A

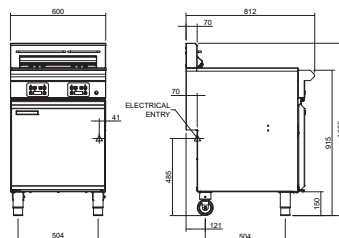


E66E

Twin pan
17.5 Litre capacity
Digital display electronic controls
Supplied with 2 large baskets

Electrical requirements:

22kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.5A



018019

OPTIONAL EXTRAS | ELECTRIC FRYERS

018019

228900

228901

228761

018176

024705

024710

228807

23220

228762

FLEX 3/4/51

- Fryer baskets standard to suit 450mm fryer models
- Fryer splashguards LH (all electric fryers)
- Fryer splashguards RH (all electric fryers)
- Fryer lift off lid to suit 450mm fryer models
- Fryer drain stick
- Fryer drain adaptor kit (allows use of 024710 drain extension) (all fryers)
- Fryer drain extension kit to suit 450mm fryer models
- Mobile castor kit (set of 2 lockable castors)
- Fryer basket standard to suit 600mm fryer models
- Fryer lift off lid to suit 600mm fryer models
- Flexhose 3/4 (flexible quick coupling hose and tether chain)

Note: Options must be specified at the placement of order.

Model	Dimensions
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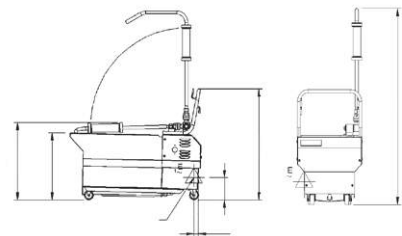


FILTAMAX

FRYER FILTERS

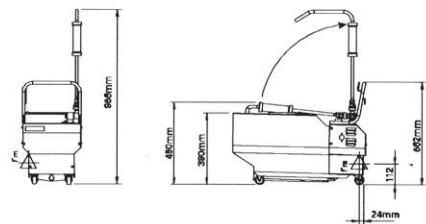
EF30 20 Litre
Reusable Filter Bag.
Filtamax Filter fits under the following: GT45, GT45E, GT46, GT46E

Electrical requirements:
0.77kW, 220-240Vac, 50Hz, 1P+N+E, 6.4A, 3 PIN, 10A Cordset fitted



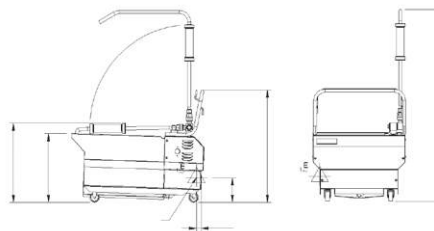
EF35 30 Litre
Reusable Filter Bag.
Filtamax Filter cannot be stored under fryers.
E35 for use with E43, E43E, E44, E44E

Electrical requirements:
0.77kW, 220-240Vac, 50Hz, 1P+N+E, 6.4A, 3 PIN, Cordset fitted



EF40 32 Litre
Reusable Filter Bag.
Filtamax Filter fits under fryer model, GT60, GT60E

Electrical requirements:
0.77kW, 220-240Vac, 50Hz, 1P+N+E, 6.4A, 3 PIN, Cordset fitted



OPTIONAL EXTRAS

FILTAMAX FRYER FILTERS

022815	Filter Pad Kit for Filtamax Pad Consumables Pack of 30
020417	Flexible Filter Return Hose Arm
SA1159	Filter extension arm fixed EF30, EF35 (for electric fryers)

SINGLE PAN PASTA COOKERS



- High performance single pan pasta cooker
- Patented infra-red burner system
- Easy clean 316 grade stainless steel open pan
- 40 Litre water capacity
- Integrated water fill and starch skimming water faucet
- Six stainless steel pasta baskets supplied standard
- Incorporated basket drain stand
- Safety cut out thermostat for empty pan/water boil out
- Stainless steel exterior
- Easy service
- Fully modular

Model	Dimensions	Gas Power kW
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G47

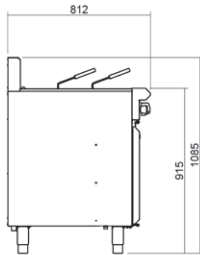
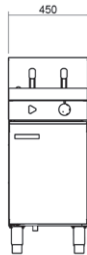


450mm

GAS PASTA COOKER



G47
Single Tank
Pasta Cooker



13.5

Unit comes with six portion baskets as standard.



E47



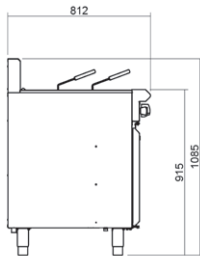
450mm

ELECTRIC PASTA COOKERS



E47-7
Single phase

E47
3 phase



7.0

10.5

Unit comes with six portion baskets as standard.



229836

229837








OPTIONAL EXTRAS | PASTA COOKER BASKETS

229836 Pasta Basket W 165mm x D 165mm x H 180mm
229837 Pasta Basket W 320mm x D 165mm x H 180mm

Note: Pasta Cooker Basket Combinations:
• Six Square (standard supply) • Two square / one rectangular • Two large rectangular

238674 L Hand W 165mm x 125mm
238819 R Hand W 165mm x 125mm

IN-FILL TABLES

	Model	Dimensions
 BS TABLE B30-C	300mm	PROFILED IN-FILL TABLE
	Stainless steel Profiled In - Fill Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 300mm w	
 BS TABLE B30-L	300mm	PROFILED IN-FILL TABLE
	Stainless steel Profiled In - Fill Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 300mm w	
 BS TABLE B45-L	450mm	PROFILED IN-FILL TABLE
	Stainless steel Profiled In - Fill Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 450mm w	
 BS TABLE B60-L	600mm	PROFILED IN-FILL TABLE
	Stainless steel Profiled In - Fill Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 600mm w	
 BS TABLE B90-L	900mm	PROFILED IN-FILL TABLE
	Stainless steel Profiled In - Fill Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 900mm w	
 BS TABLE B90-RB	900mm	PROFILED IN-FILL TABLE/REFRIGERATED BASE
	Stainless steel Profiled In - Fill Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 900mm w Refrigerated base. 2 draw GN-sized.	
 BS TABLE B90S-L	900mm	PROFILED IN-FILL TABLE/SALAMANDER GRILL BRACKET
	Stainless steel Profiled In - Fill Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 900mm w Fitted with Salamander grill bracket.	



Model	Dimensions
600mm	SALAMANDER BENCH

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand

B60S-CB Cabinet base



OPTIONAL EXTRAS FOR BLUE SEAL GAS AND ELECTRIC EQUIPMENT

Product	Model	Description
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OPTIONAL EXTRAS | BLUE SEAL GAS AND ELECTRIC EQUIPMENT

COOKTOP / RANGES	230013	Bench shield, fits LH or RH of open burners
	227855	Bench feet
CABINET BASES	228791	Gastronorm racking kit / cabinets standard w/o racking / 900mm / 1200mm cabinet bases £240 accommodates 1 or 2 racking kits fits 1/1 GN or 2/1 GN6
RANGE OVENS	228106	Oven rack to suit G504, G505, G524
	227896	Oven rack to suit G506, G508
TARGET TOPS	014997	Casting hook
	227855	Bench feet
GRIDDLES / GRIDDLE OVENS	228566	Griddle scraper tool c/w blades
	228567	Smooth plate scraper blades (Pack of 10)
	228568	Ribbed plate scraper blade (individual blade)
	227855	Bench feet
CHARGRILLS	228787	Grate scraper tool
	227002	Chargrill griddle plate 300mm
	227003	Chargrill griddle plate 450mm
	227855	Bench feet
SALAMANDERS	013418	Salamander branding kit / one double-sided ribbed aluminium branding plate / fits both rack system models
FRYERS	018019	Fryer baskets standard to suit GT45, GT46 gas series, E43, E44
	023220	Fryer baskets large to suit GT60, GT60-HPO
	228898	Fryer splashguards LH (all fryers)
	228899	Fryer splashguards RH (all fryers)
	228127	Fish plate GT45
	228565	Fish plate GT46
	228128	Fish plate GT60, GT60-HPO--
	228761	Fryer lift off lid GT45, E43, E44
	228762	Fryer lift off lid GT60, GT60-HPO
	018176	Fryer drain stick
	024705	Fryer drain adaptor kit (allows use of 24710 drain extension) (all fryers)
	024710	Fryer drain extension kit to use GT45, GT46, E43, E44 series with 40 litre filtamax machine
FRYER FILTER	022815	Filter pad kit for Filtamax (upgrades Filtamax to carbon pad system)
	020417	Filter flexible hose return arm
	SA1559	Filter extension arm fixed EF30, EF35
	SA1556	Filter extension arm fixed EF40

JOINING CAPS | NOT AVAILABLE

- Cooktops Open – Griddle Toaster
- Cooktops Open – Cooktop Electric
- Cooktops Open – Cooktop Electric Griddle
- Cooktop Griddle – Cooktop Electric
- Target Top – Griddle Toaster
- Fryer Gas – Fryer Electric
- Fryer Gas – Bratt Pan
- Fryer Electric – Fryer Gas
- Fryer Electric – Bratt Pan
- Bratt Pan – Fryer Gas
- Bratt Pan – Fryer Electric
- Bratt Pan – Griddle Toaster
- Griddle Toaster – Cooktop Open
- Griddle Toaster – Target Top
- Griddle Toaster – Bratt Pan
- Griddle Toaster – Cooktop Electric
- Cooktop Electric – Cooktop Open
- Cooktop Electric – Cooktop Griddle
- Cooktop Electric – Griddle Toaster
- Cooktop Electric – Cooktop Open

Note: Options must be specified at the placement of order.

JOINING CAPS FOR BLUE SEAL GAS AND ELECTRIC EQUIPMENT

Part No.	Type	Application / By Products	Notes
<div> <div>JOINING CAPS</div> <div>FOR BLUE SEAL GAS AND ELECTRIC EQUIPMENT</div> </div>			
228579	C-C	Cooktops Open – Cooktops Open Cooktops Open – Chargrill Cooktops Open – Cooktop Griddle	Kit – Capping piece + 2 x levelling tabs Required if joined with griddle section
228587	GP-CO	Griddles – Cooktops Open	
228595	TT-C	Target Top – Cooktops Open Target Tops - Chargrill Target Tops - Cooktop Griddles	
228889		TT-TT Target Tops - Target Tops	
228890	TT-GP	Target Tops - Griddle	
228589	BP-BP	Bratt Pan – Bratt Pan	
228604	BP-C	Bratt Pan – Cooktop Open Bratt Pan - Chargrill Bratt Pan – Cooktops Electric Bratt Pan – Cooktop Griddle	
228891	BP-TT	Bratt Pan – Target Top	
228892	BP-GP	Bratt Pan – Griddle	
228893	G-G	Chargrill – Chargrill Chargrill – Cooktop Griddle Chargrill – Griddle Chargrill – Griddle Toaster Griddle Toaster – Griddle Toaster Griddle – Griddle Cooktop Griddle – Cooktop Griddle Electric Cooktop Griddle - Electric Cooktop Griddle	Type G-G Caps griddle raised sides of grills
228894*	FG-GL	Fryer Gas – Cooktop Griddle Fryer Gas – Chargrill Caps over grill sides Fryer Gas – Griddle Fryer Gas – Griddle Toaster	FITS LH SIDE OF FRYER
228895*	FG-GR	Fryer Gas – Cooktop Griddle Fryer Gas – Chargrill Caps over grill sides Fryer Gas – Griddle Fryer Gas – Griddle Toaster	FITS RH SIDE OF FRYER
228896*	FE-GL	Fryer Electric – Cooktop Griddle Fryer Electric – Chargrill Fryer Electric – Griddle Fryer Electric – Griddle Toaster	FITS LH SIDE OF FRYER Caps over grill sides
228897*	FE-GR	Fryer Electric – Cooktop Griddle Fryer Electric – Chargrill Fryer Electric – Griddle Fryer Electric – Griddle Toaster	FITS RH SIDE OF FRYER Caps over grill sides
228600	FG-FG	Fryer Gas – Fryer Gas	Caps across 2 Tanks
228601	FE-FE	Fryer Electric – Fryer Electric	Caps across 2 Tanks
247924	FE-FE	E44-E44 only	Caps across 2 Tanks

NOTE: PRODUCT GROUPS NOTED IN APPLICATION BY PRODUCT (PAIRS) CAN BE LOCATED WITH THE EXCEPTION OF JOINING CAPS MARKED * ARE DEDICATED LEFT OR RIGHT HAND SIDE FIT.

COBRA®

YOUR STYLE, YOUR WAY



Powerful, the Cobra Series is the solution for those who demand reliability and capability. Cobra is suited to a large range of eateries – anywhere that needs solid raw power, specific cooking equipment that offers cuisine flexibility when cooking a diverse menu.

COBRA® - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Model	Hob Options	Dimensions	Gas kW / BTU
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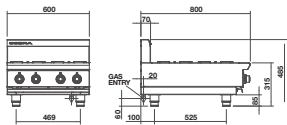


GAS COOKTOPS



C6D-B

600mm GAS COOKTOPS

4 BURNER BENCH MODEL

C6D-B 4 Open burners, bench model	 		20 75,790
C6C-B 2 Open burners, LH side, 300mm Griddle plate, RH side, bench model	 		15 56,840
C6B-B 600mm Griddle plate, bench model	 		10 37,890





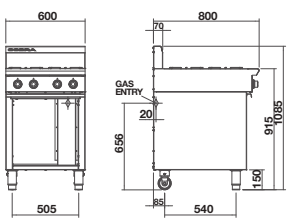


Note: Flame failure standard on open burners.



C6D

600mm GAS COOKTOPS

4 BURNER OPEN CABINET BASE

C6D 4 Open burners, open cabinet base under	 		20 75,790
C6C 2 Open burners, LH side, 300mm Griddle plate, RH side, open cabinet base under	 		15 56,840
C6B 600mm Griddle plate, open cabinet base under	 		10 37,890





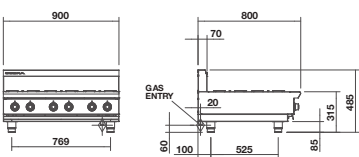




Note: Flame failure standard on open burners.



C9D-B

900mm GAS COOKTOPS

6 BURNER BENCH MODEL

C9D-B 6 Open burners, bench model	 		30 113,680
C9C-B 4 Open burners, LH side, 300mm Griddle plate, RH side, bench model	 		25 94,730
C9B-B 2 Open burners, LH side, 600mm Griddle plate, bench model	 		20 75,790
C9A-B 900mm Griddle plate, bench model	 		15 56,840

Note: Flame failure standard on open burners.

Model	Hob Options	Dimensions	Gas kW / BTU
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GAS COOKTOPS

900mm GAS COOKTOPS

6 BURNER OPEN CABINET BASE



C9B

C9D

6 Open burners,
open cabinet base under



30

113,680

C9C

4 Open burners, LH side,
300mm griddle plate,
RH side, open cabinet
base under



25

94,730

C9B

2 Open burners, LH side,
600mm griddle plate,
RH side, open cabinet
base under



20

75,790

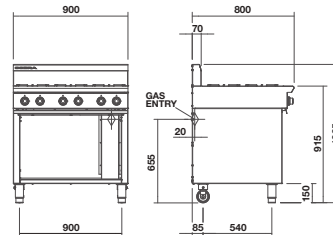
C9A

900mm Griddle plate,
open cabinet base under



15

56,840



Note: Flame failure standard on open burners.

GAS RANGES

600mm GAS RANGES

GAS STATIC OVEN RANGE



CR6D

CR6D

4 Open burners,
static oven under



26.5

100,415

CR6C

2 Open burners,
300mm griddle plate,
static oven under



88

81,470

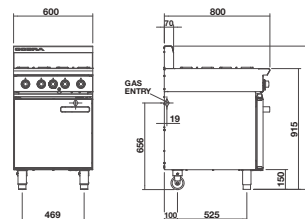
CR6B

600mm Griddle plate,
static oven under



64

65,525



Note: Flame failure standard on open burners.

COBRA® - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Model	Hob Options	Dimensions	Gas kW / BTU
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GAS RANGES

900mm GAS RANGES

GAS STATIC OVEN RANGE - 2/1 GN



CR9C

CR9D

6 Open burners, 2/1 GN, static oven under



37.5

142,100

CR9C

4 Open burners 300mm griddle plate, 2/1 GN, static oven under



32.5

123,150

CR9B

2 Open burners 600mm griddle plate, 2/1 GN, static oven under



27.5

104,200

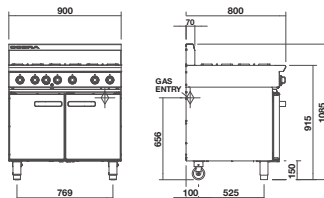
CR9A

900mm Griddle plate, 2/1 GN, static oven under



22.5

85,260



Note: Flame failure standard on open burners.

OPTIONAL EXTRAS – GAS RANGES

233954

Oven rack to suit 600mm oven range

230556

Oven rack to suit 900mm oven range

UKCSP4

Plate shelf and splashback to suit 600mm oven range

UKCSP6

Splashback, overshell and grill shelf to suit 900mm oven range

GAS BARBECUES

600mm GAS BARBECUE

BENCH MODEL



CB6-B

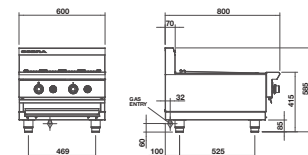
CB6-B

600mm BBQ, bench model



18

68,200



600mm GAS BARBECUE

OPEN CABINET BASE



CB6

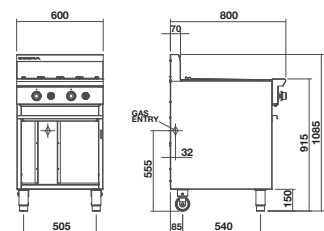
CB6

600mm BBQ, mounted on open cabinet base



18

68,200



GAS RANGES, BARBECUES, SALAMANDER & GRIDDLE TOASTERS

Model	Hob Options	Dimensions	Gas kW / BTU
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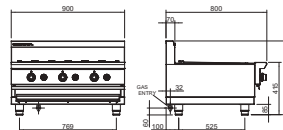
GAS BARBECUES



900mm GAS BARBECUE

BENCH MODEL

CB9-B
900mm BBQ, bench model



27
102,310

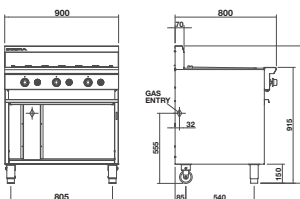
CB9-B



900mm GAS BARBECUE

OPEN CABINET BASE

CB9
900mm BBQ, mounted on open cabinet base



27
102,310

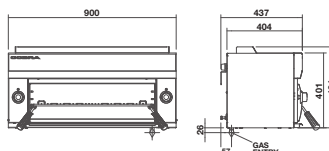
CB9

GAS SALAMANDER



900mm GAS SALAMANDER

CS9
Four position racking (flat or inclined)



8.8
33,350

CS9

OPTIONAL EXTRAS – SALAMANDER

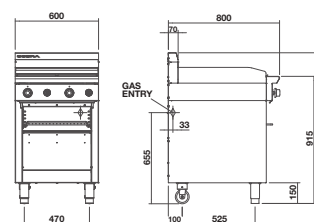
013418B Branding plate - 620 x 320mm

GAS GRIDDLE TOASTERS



600mm GAS GRIDDLE TOASTER

CT6
600mm Griddle, toaster compartment



11
41,700

CT6

COBRA® - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Model	Hob Options	Dimensions	Gas kW / BTU
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GAS FRYER

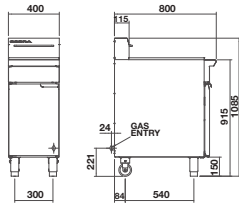


CF2

400mm GAS FRYER

SINGLE PAN

18 Litre oil capacity,
mechanical thermostat
25kg / hr production rate
supplied with baskets & lid



25
85,250

OPTIONAL EXTRAS – GAS FRYER

237427	Fish plate
237306	Joining cap
237307	Splashguard LH 400FG-XL – general splashguard to fit side of fryer
237308	Splashguard RH 400FG-XR – general splashguard to fit side of fryer
237310	Splashguard LH 400FG-GL – splashguard to join fryer to cooktop griddles / barbecue / griddle toaster
237311	Splashguard RH 400FG-GR – splashguard to join fryer to cooktop griddles / barbecue / griddle toaster

GAS GRIDDLE TOASTERS, FRYER & COOKERS

Model	Hob Options	Dimensions	Gas kW / BTU
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GAS PASTA COOKER



CP4

450mm PASTA COOKER

CP4

40 Litre water capacity, mechanical thermostat patented infra-red burner system, 6 stainless steel pasta baskets included

SINGLE PAN

12

45,450


OPTIONAL EXTRAS – GAS PASTA COOKER

238674	Pasta basket LH – 165mm x 165mm x 180mm
238819	Pasta basket RH – 165mm x 165mm x 180mm
240516	Conversion kit for gas noodle kit includes basket support tray and 5 noodle baskets

GAS NOODLE COOKER



CN4

450mm NOODLE COOKER	SINGLE PAN
<p>CN4</p> <p>40 Litre water capacity, mechanical thermostat patented infra-red burner system, 5 stainless steel noodle baskets included</p>	 <p>12</p> <p>45,450</p>

OPTIONAL EXTRAS – GAS NOODLE COOKER

240507 Noodle basket

COBRA® - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Model	Dimensions
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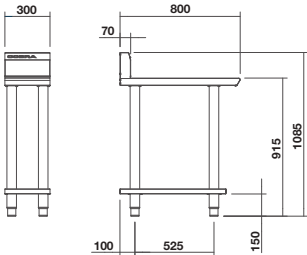
INFILL BENCHES

300mm INFILL BENCH

LEG STAND



C300
300mm Infill bench
with leg stand



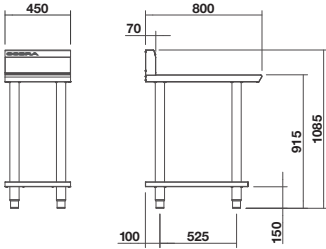
C300

450mm INFILL BENCH

LEG STAND



C450
450mm Infill bench
with leg stand



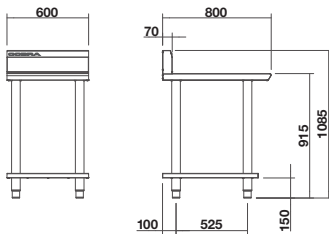
C450

600mm INFILL BENCH

LEG STAND



C600
600mm Infill bench
with leg stand



C600

INFILL BENCHES

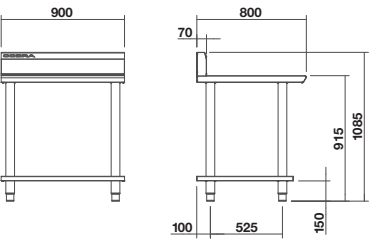
Model	Dimensions
-------	------------

900mm INFILL BENCH

LEG STAND



C900
900mm Infill bench
with leg stand



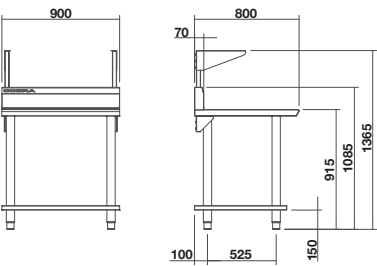
C900

900mm INFILL BENCH

LEG STAND WITH SALAMANDER SUPPORT



C900S
900mm Infill bench with salamander
support on leg stand



C900S



20MSERIES

20DSERIES



Reduced footprints, better rack spacing and a bi-directional fan system.*

POWERFUL PERFORMANCE, SMALLER FOOTPRINT,

*E22 & E31D4 use single direction fans

turbofan[®]

TODAY'S INNOVATIVE, EASY TO USE TURBOFAN RANGE HAS BEEN DESIGNED AND MANUFACTURED TO THE HIGHEST SPECIFICATION AND CONTINUES TO PROVIDE A CLASS LEADING SOLUTION FOR EVERY KIND OF CATERING LOCATION. THESE EASY TO USE OVENS HAVE BEEN DESIGNED WITH A CLEAR UNDERSTANDING OF OUR CUSTOMERS NEEDS AND THE CHANGING DEMANDS OF THE CATERING INDUSTRY. DELIVERING OUTSTANDING COOKING, BAKING AND ROASTING PERFORMANCE, USING IMPROVED BI-DIRECTIONAL FAN SYSTEMS THAT ACHIEVE BETTER THAN EVER RESULTS

FEATURES...

- SPACE SAVING EFFICIENCY
- BI-DIRECTIONAL FAN SYSTEM
- DUAL BI-DIRECTIONAL FAN SYSTEM
- MORE OVENS, MORE APPLICATIONS
- PORTABLE COOKING
- FIELD REVERSIBLE SIDE HINGED DOORS
- SAFE TOUCH VENTED OVEN DOORS
- TOUCH SCREE MODULE
- DIGITAL CONTROL MODELS
- MARKET LEADING TRAY SPACING
- HALOGEN OVEN LAMPS
- MOISTURE INJECTION
- GRILL MODE
- SAFE TOUCH VENTED OVEN DOORS
- VITREOUS ENAMELLED OVEN CHAMBER

WWW.BLUE-SEAL.CO.UK

30D SERIES



The ultimate in commercial convection ovens - ideal for baking, roasting and holding.

P SERIES



Our upgraded range of easy to use Provers/ Holding Cabinets, are smart in design and even smarter in engineering, The eight or twelve tray units come with an auto-fill humidity generator and holding cabinet function mode as standard.

T SERIES



H SERIES



INNOVATIVE FEATURES... IN A CLASS OF ITS OWN.

Dimensions / Power
(w x d x h)

Options

kw

20SERIES



E22M3

E22T Tray 460x330mm

E22M3

MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3
610mm x 608mm x 552mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 2.1kW, 9A
10A cordset supplied

3 x 460mm x 330mm half size sheet pan capacity 2.1
3 x 2/3 GN pan capacity
70mm Tray spacing
Compact 610mm width
3 Oven wire racks supplied
Single direction low-velocity fan
Double Stacking Kit DSK2223C



SK23 STAND

Stainless steel stand with castors
W 610mm x D 530mm x H 880mm



E23M3

E22T Tray 460x330mm

E23M3

MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3
610mm x 642mm x 607mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 3.0kW, 12A
13A cordset fitted

3 x 460mm x 330mm half size sheet pan capacity 3.0
3 x 2/3 GN pan capacity
85mm Tray spacing
Compact 610mm width
3 Oven wire racks supplied
Bi-directional reversing fan system
Double Stacking Kit DSK2223C



SK23 STAND

Stainless steel stand with castors
W 610mm x D 530mm x H 880mm



E23D3

E22T Tray 460x330mm

E23D3

DIGITAL ELECTRIC CONVECTION OVEN

Rack capacity: 3
610mm x 642mm x 607mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 3.0kW, 12A
13A cordset fitted

3 x 460mm x 330mm half size sheet pan capacity 3.0
3 x 2/3 GN pan capacity
85mm Tray spacing
Compact 610mm width
3 Oven wire racks supplied
Bi-directional reversing fan system
Double Stacking Kit DSK2223C
Steam injection



SK23 STAND

Stainless steel stand with castors
W 610mm x D 530mm x H 880mm



E27M2

E311GAST Tray 1/1GN 20mm deep
E27FT Tray 400x600mm
E32UST Tray 460x660mm

E27M2

MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 2
810mm x 762mm x 607mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 3.0kW, 12A
13A cordset supplied

2 x 460mm x 660mm full size sheet pan capacity 3.0
2 x 600mm x 400mm tray capacity
85mm Tray spacing
Compact 810mm width
2 Oven wire racks supplied
Bi-directional reversing fan system
Double Stacking Kit DSK272831C



SK2731N STAND

Stainless steel stand with castors
Suits 600mm x 400mm trays and 1/1 GN pans
W 810mm x D 650mm x H 880mm



SK2731U STAND

Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm

Dimensions / Power
(w x d x h)

Options

kw

E27D2

DIGITAL ELECTRIC CONVECTION OVEN



E27D2

E311GAST Tray 1/1GN 20mm deep
E27FT Tray 400x600mm
E32UST Tray 460x660mm

Rack capacity: 2
810mm x 762mm x 607mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 3.0kW, 12A
13A cordset supplied

2 x 460mm x 660mm full size sheet pan capacity 3.0
2 x 600mm x 400mm tray capacity
115mm Tray spacing
Compact 810mm width
2 Oven wire racks supplied
Bi-directional reversing fan system
Double Stacking Kit DSK272831C
Steam injection



SK2731N STAND

Stainless steel stand with castors
Suits 600mm x 400mm trays and 1/1 GN pans
W 810mm x D 650mm x H 880mm



SK2731U STAND

Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm



E27M3

E311GAST Tray 1/1GN 20mm deep
E27FT Tray 400x600mm
E32UST Tray 460x660mm

E27M3

MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3
810mm x 762mm x 607mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 4.7kW, 19.6A
No cordset supplied

3 x 460mm x 660mm full size sheet pan capacity 4.7
3 x 600mm x 400mm tray capacity
85mm Tray spacing
Compact 810mm width
3 Oven wire racks supplied
Bi-directional reversing fan system
Double Stacking Kit DSK272831C



SK2731N STAND

Stainless steel stand with castors
Suits 600mm x 400mm trays and 1/1 GN pans
W 810mm x D 650mm x H 880mm



SK2731U STAND

Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm



E27D3

E311GAST Tray 1/1GN 20mm deep
E27FT Tray 400x600mm
E32UST Tray 460x660mm

E27D3

DIGITAL ELECTRIC CONVECTION OVEN

Rack capacity: 3
810mm x 762mm x 607mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 4.7kW, 19.6A
No cordset supplied

3 x 460mm x 660mm full size sheet pan capacity 4.7
3 x 600mm x 400mm tray capacity
85mm Tray spacing
Compact 810mm width
3 Oven wire racks supplied
Bi-directional reversing fan system
Double Stacking Kit DSK272831C
Steam injection



SK2731N STAND

Stainless steel stand with castors
Suits 600mm x 400mm trays and 1/1 GN pans
W 810mm x D 650mm x H 880mm



SK2731U STAND

Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm



E28M4

E311GAST Tray 1/1GN 20mm deep
E27FT Tray 400x600mm
E32UST Tray 460x660mm

E28M4

MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 4
810mm x 762mm x 662mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 5.8kW, 25A
No cordset supplied

4 x 460mm x 660mm full size sheet pan capacity 5.8
4 x 600mm x 400mm tray capacity
80mm Tray spacing
Compact 810mm width
4 Oven wire racks supplied
Twin Bi-directional reversing fans
Double Stacking Kit DSK272831C



SK2731N STAND

Stainless steel stand with castors
Suits 600mm x 400mm trays and 1/1 GN pans
W 810mm x D 650mm x H 880mm



SK2731U STAND

Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm

Dimensions / Power
(w x d x h)

Options

kw



E28D4

E311GAST Tray 1/1 GN 20mm deep
E27FT Tray 400x600mm
E32UST Tray 460x660mm

E28D4

DIGITAL ELECTRIC CONVECTION OVEN



Rack capacity: 4
810mm x 762mm x 662mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 5.8kW, 25A
No cordset supplied

4 x 460mm x 660mm full size sheet pan capacity 5.6
4 x 600mm x 400mm tray capacity
80mm Tray spacing
Compact 810mm width
4 Oven wire racks supplied
Twin Bi-directional reversing fans
Double Stacking Kit DSK272831C
Steam injection



SK2731N STAND

Stainless steel stand with castors
Suits 600mm x 400mm trays and 1/1 GN pans
W 810mm x D 650mm x H 880mm



SK2731U STAND

Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm



E931M

E931M

ELECTRIC CONVECTION OVEN & 4 ELEMENT COOKTOP



675mm x 626mm x 800mm
Cooktop
Single phase
2 x 2kW front and 2 x 1.5kW
rear hot plate elements.

7

Convection Oven
Rack capacity: 4
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 3.1kW, 12.9A
13A cordset supplied

4 x 1/1 GN tray capacity
80mm Tray spacing
Digital display time and temperature controls
4 Oven wire racks supplied
Single directional low-velocity fan
* Two separate electrical supplies

3.0

30SERIES



E30M3

E311GAST Tray 1/1 GN 20mm deep

E30M3

MANUAL ELECTRIC CONVECTION OVEN



Rack capacity: 3
810mm x 616mm x 625mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 2.3kW, 9.5A
13A cordset supplied

3 x 1/1 GN tray capacity
100mm Tray spacing
Analogue time and temperature controls
3 Oven wire racks supplied
Single directional low-velocity fan
Double Stacking Kit DSK272831C

2.3



SK2731N STAND

Stainless steel stand with castors
1/1 GN pans
W 810mm x D 650mm x H 880mm



E31D4

E311GAST Tray 1/1 GN 20mm deep

E31D4

DIGITAL ELECTRIC CONVECTION OVEN



Rack capacity: 4
810mm x 616mm x 625mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 3.1kW, 12.9A
13A cordset supplied

4 x 1/1 GN tray capacity
80mm Tray spacing
Digital display time and temperature controls
Grill mode
4 Oven wire racks supplied
Single directional low-velocity fan
Double Stacking Kit DSK272831C

3.1



SK2731N STAND

Stainless steel stand with castors
1/1 GN pans
W 810mm x D 650mm x H 880mm



E33D5

E311GAST Tray 1/1GN 20mm deep
236057 Oven rack
240550 Heat Shield

Dimensions / Power
(w x d x h)

Options

kw

E33D5

DIGITAL CONVECTION OVEN



Rack capacity: 5
 610mm x 680mm x 730mm

Electrical requirements:
 230-240V, 50Hz,
 1 Phase+N+E, 6kW, 25.7A
 No cordset supplied

5 x 1/1 GN Tray capacity
 85mm Tray spacing
 Digital time and temperature controls
 Bi-directional fan
 2 speed fan
 3 stage cooking function
 5 levels of humidity
 Optional core temp probe
 Double Stacking Kit DSK33C
 Oven racks not supplied

6

SK33 STAND

Stainless steel stand with castors
 W 610mm x D 650mm x H 880mm



E33T5

E311GAST Tray 1/1GN 20mm deep
236057 Oven rack
240550 Heat Shield

E33T5

TOUCH SCREEN ELECTRIC CONVECTION OVEN



Rack capacity: 5
 610mm x 680mm x 730mm

Electrical requirements:
 230-240V, 50Hz,
 1 Phase+N+E, 6kW, 25.7A
 No cordset supplied

5 x 1/1 GN Tray capacity
 85mm Tray spacing
 Touch screen controls
 Bi-directional fan
 2 speed fan
 3 stage cooking function
 5 levels of humidity
 Optional core temp probe
 Double Stacking Kit DSK33C
 Oven racks not supplied

6



SK33 STAND

Stainless steel stand with castors
 W 610mm x D 650mm x H 880mm



E32D4

E32UST Tray 460x660mm
240466 Heat Shield

E32D4

DIGITAL ELECTRIC CONVECTION OVEN



Rack capacity: 4
 735mm x 810mm x 730mm

Electrical requirements:
 230-240V, 50/60Hz,
 1 Phase+N+E, 6.5kW, 27A
 No cordset supplied

4 x 460mm x 660mm full size sheet pan capacity 6.5
 4 x 600mm x 400mm tray capacity
 110mm Tray spacing
 Compact 735mm width
 4 Oven wire racks supplied
 Bi-directional fan motor
 3 stage cooking function
 5 levels of humidity setting
 2 speed bi-directional reversing fan system
 Double Stacking Kit DSKE32C
 Optional core temp probe
 Steam injection

6.5



SK32 STAND

Stainless steel stand with castors
 W 735mm x D 825mm x H 880mm



E32T4

E32UST Tray 460x660mm
240466 Heat Shield

E32T4

TOUCH SCREEN ELECTRIC CONVECTION OVEN



Rack capacity: 4
 735mm x 810mm x 730mm

Electrical requirements:
 230-240V, 50/60Hz,
 1 Phase+N+E, 6.5kW, 27A
 No cordset supplied

4 x 460mm x 660mm full size sheet pan capacity 6.5
 4 x 600mm x 400mm tray capacity
 110mm Tray spacing
 Compact 735mm width
 4 Oven wire racks supplied
 Bi-directional fan motor
 3 stage cooking function
 5 levels of humidity setting
 2 speed bi-directional reversing fan system
 Double Stacking Kit DSKE32C
 Optional core temp probe
 Steam injection

6.5



SK32 STAND

Stainless steel stand with castors
 W 735mm x D 825mm x H 880mm



G32D4

E32UST Tray 460x660mm
240549 Heat Shield

Dimensions / Power
(w x d x h)

Options

kW

G32D4

DIGITAL GAS CONVECTION OVEN



Rack capacity: 4
735mm x 810mm x 910mm

Electrical requirements:

230-240V, 50/60Hz,
1 Phase+N+E, 0.5A
10A cordset fitted

Gas requirements:

35 MJ/hr burner rating. Natural,
Propane/Butane models
Unit supplied complete with gas
type conversion kit
Gas connection 1/2" NPT male
10kW equivalent gas power

4 x 460mm x 660mm full size sheet pan capacity 1 phase
4 x 600mm x 400mm tray capacity
110mm Tray spacing
Compact 735mm width
4 Oven wire racks supplied
Bi-directional fan motor
Double Stacking Kit **DSKG32C**
Steam injection
Optional core temp. probe



SK32 STAND

Stainless steel stand with castors
W 735mm x D 825mm x H 880mm



E35D6

E35GBT Tray 460x760mm

E35D6

FULL SIZE DIGITAL / ELECTRIC CONVECTION OVEN



W 910mm x D 1022mm x H 871mm including 76mm feet

12.5

- 6 406mm x 736mm / 16" x 29" tray capacity
- 6 457mm x 762mm / 18" x 30" tray capacity
- 105mm tray spacing
- 12kW heating power
- Electronic controls with Digital Time and Temperature display
- Optional M236060 Core Temperature Probe Kit
- Stand SK35
- Stacking Kit DSK35

PSERIES PROVER/HOLDING CABINETS

STANDARD FEATURES

P8M / P10M / P12M

- Dual function prover and holding cabinet
- Designed for individual use or system installed with Turbofan 32D convection ovens
- Low velocity circulation fan system
- Humidity level control
- Compact 735mm width
- Full double skin construction
- Auto water fill system with optional integrated water filter kit

P8M

- 8 Full size sheet pan capacity
- 8 EN 600 x 400 tray capacity

P12M

- 12 Full size sheet pan capacity
- 12 EN 600 x 400 tray capacity

- Continuous door seal
- Side hinged door
- Off / Prove / Hold mode selection
- Mechanical thermostat 20-85°C
- Dual halogen cabinet interior lamps
- Cabinet temperature display thermometer
- 4 dia. 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

- 16 Half size sheet pan capacity
- 76mm Tray spacing

- 24 Half size sheet pan capacity
- 74mm Tray spacing

OPTIONAL EXTRAS

234347 Filter Head Kit

This kit supplies the cartridge mounting head assembly plus all associated plumbing/fittings for installation to P12 provers. Also includes double check/pressure reducing valve and 2 metres of tubing for connection to supply.

234562 Filter Cartridge P124BN CUNO

Filter cartridge itself, for connection to above installation kit.



P8M

P8M

AUTO ELECTRIC PROVER & HOLDING CABINET



Rack capacity: 8
735mm x 810mm x 914mm
Electrical requirements:
230-240V, 50/60Hz,
1 Phase+N+E, 1.5kW, 6.3A
10A cordset fitted

Dual function prover and holding cabinet
Designed for individual use or
system installed with Turbofan 32D
convection ovens
8 Full size sheet pan capacity
16 Half size sheet pan capacity
8 EN 600 x 400 tray capacity P/No. 235445
76mm Tray spacing
Compact 735mm width

1.5

234841 Stacking Kit to E32D4

235445 Racking kit 600mm x 400mm trays



P10M

Dimensions / Power (w x d x h)	Options	kw
P10M	AUTO ELECTRIC PROVER & HOLDING CABINET	
Rack capacity: 10 610mm x 680mm x 1015mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 1.5kW, 6.3A 10A cordset supplied	Dual function prover and holding cabinet Designed for individual use or system installed with Turbofan E33D convection oven 10 1/1 GN pan capacity 74mm Tray spacing Compact 610mm width	1.5

236617 Stacking Kit to E33D5



P12M

P12M	AUTO ELECTRIC PROVER & HOLDING CABINET	
Rack capacity: 12 735mm x 810mm x 1129mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 1.9kW, 8.5A 10A cordset supplied	Dual function prover and holding cabinet Designed for individual use or system installed with Turbofan 32D convection ovens 12 Full size sheet pan capacity 24 Half size sheet pan capacity 12 EN 600 x 400 tray capacity 74mm Tray spacing Compact 735mm width	1.9

234841 Stacking Kit to E/G32D4

235445 Racking kit 600mm x 400mm trays



P85M8

P85M8	PROVER/HOLDING CABINET	
W 910mm x D 880mm x H 914mm including dia. 76mm castors • 8 457mm x 762mm / 18" x 30" tray capacity • 76mm tray spacing • 1.5kW heating power • Optional M236060 Core Temperature Probe Kit • Stacking kit 239704 P85M8 with E35D6		1.5



P85M12

P85M12	PROVER/HOLDING CABINET	
W 910mm x D 810mm x H 1129mm including dia. 76mm castors • 12 457mm x 762mm / 18" x 30" tray capacity • 74mm tray spacing • 1.9kW heating power • Optional M236060 Core Temperature Probe Kit • Stacking kit 239704 P85M12 with E35D6		1.9

	MODEL	DETAILS	Gas Power kW
	H8D-UC	HOLDING CABINET	
		W 610mm x D 680mm x H 810mm • 8 x 1/1 GN tray capacity • 74mm tray spacing • 1.2kW heating power • Electronic digital control panel	1.2
H8D-UC			
	H8D-FS-UC	HOLDING CABINET	
		W 735mm x D 810mm x H 810mm • 8 full size 460mm x 660mm / 18" x 26" sheet pan capacity • 74mm tray spacing • 1.9kW heating power • Electronic digital control panel	1.9
H8D-FS-UC			
	H10D-FS	HOLDING CABINET	
		W 735mm x D 810mm x H 1015mm • 10 full size 460mm x 660mm / 18" x 26" sheet pan capacity • 74mm tray spacing • 1.9kW heating power • Electronic digital control panel	1.9
H10D-FS			
	H10D	HOLDING CABINET	
		W 610mm x D 1015mm x H 680mm • 10 1/1 GN pan capacity • 74mm tray spacing • 1.2kW heating power • Electronic digital control panel	1.2
H10D			
	H10T	HOLDING CABINET	
		W 610mm x D 1015mm x H 680mm • 10 1/1 GN pan capacity • 74mm tray spacing • 1.2kW heating power • Electronic touch sensitive control panel	1.2
H10T			
	EHT10-L	TOUCH SCREEN ELECTRIC HUMIDIFIED HOLDING CABINET	
		W 610mm x D 680mm x H 1015mm • 10 1/1 GN pan capacity • 2.3kW heating power • Electronic touch sensitive control panel	2.3
EHT10-L			

OPTIONAL EXTRAS

SKEHT10	Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model W610mm x D 727mm x H 609mm
237472	Double stacking kit to suit E33/EHT10-L models
234347	Filter head kit This kit supplies the cartridge mounting head assembly plus all associated plumbing/fittings for installation to P8/P12/P10/P85 provers. Also includes double check/pressure reducing valve and 2 metres of tubing for connection to supply
234562	Filter Cartridge P124BN CUNO Filter cartridge itself for connection to above installation kit

turbofan® VENTLESS HOODS - suitable for single oven use only

VH SERIES



VH32

Model	Details	Price (exc. VAT)
VH32	VENTLESS HOOD FOR E32D4/E32T4 OVENS	⚡

- W 742mm x D 1015mm x H 340mm
 • 230-240V, 50/60Hz, 1 Phase+N+E, 0.5A
 • 10A plug cordset fitted



VH33

VH33	VENTLESS HOOD FOR E33D5/E33T5 OVENS	⚡
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- W 617mm x D 890mm x H 340mm
 • 230-240V, 50/60Hz, 1 Phase+N+E, 0.5A
 • 10A plug cordset fitted



VH35-30

VH35-30	VENTLESS HOOD FOR E35D6-30/E35T6-30 OVENS	⚡
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- W 917mm x D 1145mm x H 340mm
 • 230-240V, 50/60Hz, 1 Phase+N+E, 1.0A
 • 10A plug cordset fitted

OPTIONAL EXTRAS – CARBON FILTER

H11715	Carbon Filter
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STANDARD FEATURES

- Ventless oven hood - no vent connection or canopy required
- 3-stage filtering with condensing heat exchanger; 1st stage grease filter baffle, 2nd stage mesh particle filter, 3rd stage odour reduction charcoal filter
- Oven vent condensing heat exchanger reducing heat emissions
- Condensate collection to self-contained collection pan
No waste drain connection needed or condensate collection to waste drain. No manual emptying of condensate collection pan required

- Hood control interlock with oven - cannot operate without hood opening
- Low speed fan operation - reduced noise
- Automatic high speed fan when oven door is open
- User replacement charcoal filter
- Removable grease baffle and mesh filters
- 240V, 10A plug cordset electrical connection
- Hood installation kits are required to install VH Series hoods on Turbofan ovens

turbofan[®]

COMBI

Turbofan Combi Steamers offer the ultimate in convenience, versatility and control, enabling you to deliver a wide range of foods to the highest standards without the need for large appliances.

From bread and pizza, through seafood, meats and vegetables to dessert, Turbofan Combi provides convection, steam or combination convection/steam cooking, with a choice of manual or touch screen models.

With refined lines and sophisticated design the entirely flat 40 Series lets you make the most of your space, be it behind the scenes or out in front of the crowd. Tuck it away in the bar area or have it pride of place in the open kitchen – either way you'll be happy to see this high performer deliver the goods time and time again.

Touch screen models also feature:-

- 2 speed fan.
- Manual cooking with three cooking modes – Convection (30°C-260°C), Steam (30°C-130°C), Combi (30°C-260°C).
- Autoclima® system that automatically manages the perfect climate in the cooking chamber.
- MULTILEVEL PLUS - multi-level function on each shelf means doubling production capacity (patented).
- High-definition 7-inch capacitive LCD colour touch screen function – configurable based on user preferences.
- Programmable modes: create and save a recipe with its cooking methods in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information.
- Intelligent recognition of recipes in multilevel folders.
- ICS (Interactive Cooking System), an automatic cooking system for preset recipes including their history, ingredients, cooking accessory, procedure, automatic cooking program and picture.
- Automatic one touch cooking (ICS).
- Auto reverse (automatic inversion of the direction of the fan) for perfectly uniform cooking.
- ECOVAPOR – automatic control of the steam saturation in the cooking chamber.
- ECOSPEED – oven optimizes and controls the delivery of energy to maintain correct cooking temperature.
- Core temperature probe included.
- Automatic cleaning system LCS (Liquid Clean System) with built-in tank and automatic dispensing.
- USB connection to download HACCP data, software update and cooking program management.
- Wi-Fi connectivity.
- Low consumption LED cooking chamber lighting.
- Self-diagnostic with smart error viewing.
- Door with rear ventilation, double tempered glass front with air chamber and interior heat-reflecting glass.
- Internal glass that folds for easy cleaning.
- Cooking chamber in 1mm thick AISI 304 stainless steel with fully rounded edges for best airflow and easy cleaning.

We strongly recommend that site has its water tested and suitable water treatment installed as required.

MANUAL



EC40M5



EC40M7



EC40M10

TOUCH SCREEN








EC40T5



EC40T7



EC40T10

	Dimensions / Power (w x d x h)	Options	kW
	EC40M5	5 TRAY MANUAL ELECTRIC COMBI OVEN	
	W 777mm x D 835mm x H 777mm • 5 x 1/1 GN tray capacity • 5 x 600mm x 400mm tray capacity • 70mm tray spacing • 7.25kW heating power • 30 covers per load • Electromechanical controls Stand SK40A Electrical requirements: 400-415V, 50Hz, 3-Phase+N+E, 7.25kW @ 400V, 11A/ph 230-240V, 50Hz, 1-Phase+N+E, 7.25kW, 32A		7
	EC40T5	5 TRAY TOUCH SCREEN ELECTRIC COMBI OVEN	
	Rack capacity: 5 777mm x 744mm x 723mm Weight: 74kg Electrical requirements: 400-415V, 50Hz, 3-Phase+N+E, 7.25kW @ 400V, 11A/ph 230-240V, 50Hz, 1-Phase+N+E, 7.25kW, 32A	Electric direct steam version • Compact 777mm wide • 5 x 1/1 GN tray capacity • 5 x 600mm x 400mm tray capacity • 70mm tray spacing • 7.25kW heating power Stand SK40A	7
	EC40M7	7 TRAY MANUAL ELECTRIC COMBI OVEN	
	W 777mm x D 835mm x H 942mm • 7 x 1/1 GN tray capacity • 7 x 600mm x 400mm tray capacity • 70mm tray spacing • 12kW heating power • 50 covers per load • Electromechanical controls Stand SK40A Electrical requirements: 400-415V, 50Hz, 3-Phase+N+E, 12.5kW @ 400V, 18A/ph		12
	EC40T7	7 TRAY TOUCH SCREEN ELECTRIC COMBI OVEN	
	Rack capacity: 7 777mm x 744mm x 887mm Weight: 90kg Electrical requirements: 400-415V, 50Hz, 3-Phase+N+E, 12.5kW @ 400V, 18A/ph	Electric direct steam version • Compact 777mm wide • 7 x 1/1 GN tray capacity • 7 x 600mm x 400mm tray capacity • 70mm tray spacing • 12.5kW heating power Stand SK40A	12
	EC40M10	10 TRAY MANUAL ELECTRIC COMBI OVEN	
	W 777mm x D 835mm x H 1152mm • 10 x 1/1 GN tray capacity • 10 x 600mm x 400mm tray capacity • 70mm tray spacing • 14.5kW heating power • 80 covers per load • Electromechanical controls Stand SK40-10A Electrical requirements: 400-415V, 50Hz, 3-Phase+N+E, 14.5kW @ 400V, 22A/ph		14

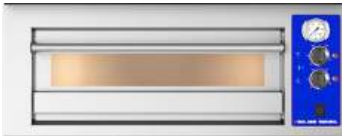
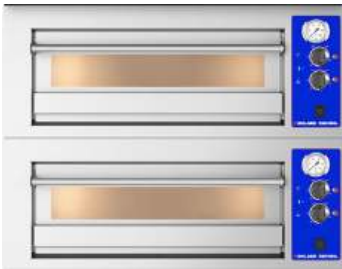



EC40T10

Dimensions / Power (w x d x h)	Options	kW
EC40T10	10 TRAY TOUCH SCREEN ELECTRIC COMBI OVEN	
Rack capacity: 10 777mm x 744mm x 1097mm Weight: 104kg	Electric direct steam version • Compact 777mm wide • 10 x 1/1 GN tray capacity • 10 x 600mm x 400mm tray capacity • 70mm tray spacing • 14.5 kW heating power Stand SK40-10A	14
Electrical requirements: 400-415V, 50Hz, 3-Phase+N+E, 14.5kW @ 400V, 22A/ph		

OPTIONAL EXTRAS FOR COMBI OVENS

Model	Description
CP004	Multi-point core temperature probe - Turbofan Combi
C1100STEAM	Water treatment kit
PKE044	5 on 5, 5 on 7, 5 on 10 stacking kit
PKE064	7 on 7 stacking kit
ISR055	Low Stand 5 on 5, 5 on 7
PSR444	Stand for 5 on 5 only
3.64.0029	Stainless Steel Grid
E311GAST	20mm SS GN tray
T1104	40mm SS GN tray
T1106	65mm SS GN tray
F1102	20mm perforated SS GN tray
F1104	40mm perforated SS GN tray
F1106	65mm perforated SS GN tray
F1110	100mm perforated SS GN tray
F1115	150mm perforated SS GN tray
S1102	20mm Enameled alloy stew pan
S1104	40mm Enameled alloy stew pan
S1106	65mm Enameled alloy stew pan
R1104	1.5Kg fry basket
AT02	20mm stir fry pan, non-stick with sides
AT04	40mm stir fry pan, non-stick with sides
AT06	65mm stir fry pan, non-stick with sides
AF11	Perforated nonstick aluminium tray
AT11	Non-stick aluminium tray
APLR11	Non-stick aluminium pizza grill, ridged
GV110	Square grid non-stick vegetable grill
GS111	4 x 52cm skewer grill
SD052	52cm skewer
GS112	8 x 23cm skewer grill
GC230	Meat/fish grill non-stick
SG11C	Speedy grill non-stick
SAM55	SS lamb/piglet spit 12kg max 550mmh
TF106	Non-stick bullseye, 6 pot fried eggs
TF223	Non-stick 2 x 200mm omlette pan
P1108	8 x chicken spit
PS1108	Non-stick 8 x 1.5kg speedy chicken pan
PS1106	Non-stick 6 x 2.5kg speedy chicken pan
PKC04	Extraction Hood
PKC04F	Flat extraction hood
PKC04S	Double stack extraction hood
CCER90	Steam collector for external extraction
SN	Energy saving system connection
DSP	Display control panel protection
CDL05	Detergent cartridge 5ltr for auto wash units Opposite hinge door (factory fit only)

PIZZA & BAKERY EQUIPMENT

	Dimensions / Power (w x d x h)	Options	kW
	<div>430-EM</div> <div>ELECTRIC PIZZA OVEN</div> <div>⚡</div>		
	<div>430-EM electric pizza oven</div> <div>4.4</div> <div> Dimensions: mm (w x d x h) External: 882 x 827 (978mm including handle) x 343 (390mm including vent) Internal: 630 x 630 x 113 Pizza capacity: 4 x 12 inch pizzas. Net weight: 100kg Single Phase - 1 x 4.4kW electrical supply </div> <div>BSPZ01 - Steel stand with adjustable feet</div>		
	<div>830-EM</div> <div>ELECTRIC PIZZA OVEN</div> <div>⚡</div>		
	<div>830-EM electric pizza oven</div> <div>8.8</div> <div> Dimensions: mm (w x d x h) External 882 x 827 (978mm including handle) x 686 (773mm including vent) Internal 630 x 630 x 113 per deck Pizza capacity: 4 x 12 inch pizzas per deck. Net weight: 170kg Single Phase - 2 x 4.4kW electrical supplies </div> <div>BSPZ01 - Steel stand with adjustable feet</div>		
	<div>TLV45Touch</div> <div>CONVEYOR OVEN</div> <div>⚡</div>		
	<div>TLV45Touch conveyor oven</div> <div>9.8</div> <div> Dimensions: mm (w x d x h) External: 1440 x 950 x 575 Internal: 740 x 490 x 850 Belt width: 45cm Pizza capacity: 30cm pizza 50/hr 45cm pizza 18/hr 60 x 40cm pizza 9/hr Net weight: 190kg Three Phase - 1 x 9.8kW electrical supply </div> <div> BSPZ02 - Steel stand with adjustable feet Dimensions mm (w x d x h): 741 x 810 x 950 BSPZ03 - Low stand for stacking x 3 TLV45 conveyor ovens Dimensions mm (w x d x h): 810 x 741 x 200 </div>		
	<div>BM10</div> <div>PLANETARY MIXER</div> <div>⚡</div>		
	<div>10 litre mixer</div> <div>3</div> <div> Dimensions: mm (w x d x h) 400 x 450 x 630 (stand foot print) Capacity 10 litres Net weight: 62kg Supplied with 3-pin 13A plug </div>		

PIZZA & BAKERY EQUIPMENT

Dimensions (mm) / Power (w x d x h)	Options	kW
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BM20

BM20	HEAVY DUTY MIXER	
515 (incl. handle) x 518 x 879 Capacity 20 litres Net weight: 98kg Supplied with 3-pin 13A plug	20 litre mixer	3



FX201M

FX201M	SPIRAL DOUGH MIXER single speed with Caster Kit	
427 x 740 x 734 Height: (1119mm with feet. Add 65mm if using casters) Capacity: 30 litres Net weight: 79kg Supplied with 3-pin 13A plug	30 litre single speed spiral mixer	0.75



FX202M

FX202M	SPIRAL DOUGH MIXER two speed with Caster Kit	
427 x 740 x 734 Height: (1119mm with feet. Add 65mm if using casters) Capacity: 30 litres Net weight: 79kg Supplied with 3-pin 13A plug	30 litre two speed spiral mixer	0.75



PF33

PF33	HEATED PIZZA PRESS	
410 x 550 x 780 Net weight: 119kg 1-phase 230V 50Hz 16A	Heated pizza press for forming pizza dough bases up to 33cm	3.30

WARE WASHING EQUIPMENT

		Dimensions / Power	Options	kW	
SG4E2		SG4E2 GLASS WASHER			⚡
		Dimensions: mm (w x d x h) External 460 x 521 x 680 400mm x 400mm rack size Includes rinse aid detergent and drain pumps Pedestal stand		2.66	
SG45E2		SG45E2 GLASS WASHER			⚡
		Dimensions: mm (w x d x h) External 530 x 600 x 755 450mm x 450mm rack size Includes rinse aid detergent and drain pumps Pedestal stand		3.78	
SG5EC2		SG5EC2 GLASS WASHER			⚡
		Dimensions: mm (w x d x h) External 600 x 600 x 820 500mm x 500mm rack size Includes rinse aid detergent and drain pumps Pedestal stand		SG5EC2 3.78 SG5EC2-D - with integral water softener 3.78	
SD5EC2		SD5EC2 DISH WASHER			⚡
		Dimensions: mm (w x d x h) External 600 x 600 x 820 500mm x 500mm rack size Includes rinse aid detergent and drain pumps Pedestal stand		SD5EC2 3.78 SD5EC2-D - with integral water softener 3.78	
SD5ECBT2		SD5ECBT2 DISH WASHER			⚡
		Dimensions: mm (w x d x h) External 600 x 600 x 820 500mm x 500mm rack size Includes rinse aid detergent and drain pumps Pedestal stand Class 'A' air gap breaktank model		SD5ECBT2 6.45 SD5ECBT2-D - with integral water softener 6.45	

WARE WASHING EQUIPMENT

SH55E BT



Dimensions / Power		Options	kW
SH55E BT		HIGH VOLUME HOOD WASHER	
Dimensions: mm (w x d x h)		SH55E high volume hood washer single phase	6.75
External 710 x 735 x 1450		SH55EDBT single phase with integral water softener	6.75
lowered 1860 raised.		SH55E high volume hood washer 3-phase	10
		SH55EDBT 3-phase with integral water softener	10
Features: Twin wash cycle and integral break tank.		55068 Stainless steel wings	
Rack output: 30 per hour			
* Model Includes rinse aid detergent and drain pumps.			

SH120E BT



SH120E BT		HIGH VOLUME HOOD WASHER	
Dimensions: mm (w x d x h)		SH120E high volume hood washer (3-phase only)	10.1
External 710 x 740 x 1450		SH120EDBT – with integral water softener	10.1
lowered 1860 raised.		55068 Stainless steel wings	
Features: Class “A” Air Gap, integral break tank and has three wash programmes.			
Basket size: 500mm.			
Washing capacity: up to 1200 plates per hour			
* Model Includes rinse aid detergent and drain pumps.			

WATER TREATMENT KIT		
C1100STEAM		Water treatment kit
Manual water softeners		
	WS08	8
	WS12	12
	WS16	16

The supply of goods by Blue Seal Limited (Blue Seal) to you is made on the following terms and conditions (Contract Terms): Your attention is particularly drawn to the exclusions and limitations of liability at clause 14.

1. GENERAL

- 1.1 Please read these Contract Terms carefully before you submit Your Order (as defined in clause 1.6 below) and when reviewing the details of your order that will be set out in the Order Confirmation (as defined in clause 3.1 below).
- 1.2 These Contract Terms tell you about Blue Seal, how Blue Seal will provide goods to you, how you and Blue Seal may change or end the contract, what to do if there is a problem and other important information. If you think that there is a mistake in these Contract Terms, please contact Blue Seal to discuss.
- 1.3 The seller is Blue Seal Limited (Company No. **03437267**) and Blue Seal's registered address is at Unit 67 Gravelly Industrial Park, Erdington, Birmingham, West Midlands. B24 8TQ. Blue Seal's registered VAT number is 705397036.
- 1.4 You can contact Blue Seal by telephoning Blue Seal's customer service team at 0121 327 5575 or by writing to Blue Seal at sales@blue-seal.co.uk or Unit 67, Gravelly Industrial Park, Gravelly Park, Erdington, Birmingham B24 8TQ.
- 1.5 Details of the goods available for purchase can be found at www.blue-seal.co.uk (**Site**) and within our advertising brochures. The Site includes all web pages under or forming part of the domain name blue-seal.co.uk.
- 1.6 You may order goods sold by Blue Seal by contacting us (in writing, by email or via telephone) confirming the goods you would like to purchase as detailed on our Site or in our advertising brochures (**Your Order**).
- 1.7 By submitting Your Order you confirm that you have read and understood these Contract Terms and you agree to these Contract Terms, in addition to any terms of use and privacy policy that may be applicable to the Site.
- 1.8 These Contract Terms are the only terms and conditions on which Blue Seal will supply goods to you and will apply to the exclusion of all other terms and conditions including any terms and conditions which you purport to apply under any purchase order, confirmation of order or similar document (whether or not such document is referred to in the contract) and any terms and conditions which may otherwise be implied by trade, custom, practice or course of dealing.
- 1.9 Blue Seal amends these Contract Terms from time to time. Whilst Blue Seal will endeavour to contact existing customers to inform them of changes to these Contract Terms prior to any change coming into effect, you are responsible for familiarising yourself with the most up to date Contract Terms prior to placing Your Order. The most up to date Contract Terms can be found on our Site and in our most recent advertising brochures. Every time you order goods from Blue Seal, the Contract Terms in force at the time of your order will apply to the contract between you and Blue Seal.
- 1.10 These Contract Terms are only in the English language.
- 1.11 You confirm that you have authority to bind any business on whose behalf you purchase goods.

2. THE GOODS

- 2.1 Blue Seal will be entitled at any time to:
 - 2.1.1 vary the design, finish or specification of the goods and/or their packaging; and/or
 - 2.1.2 substitute any materials or parts which are used in goods and which are unavailable for any reason with alternative materials or parts, to the extent that:
 - 2.1.3 this does not materially affect their quality or performance; or
 - 2.1.4 this is necessary to comply with health and safety or other legal requirements.
 - 2.1.5 The contract is not a sale by sample.

3. QUOTATIONS AND ORDERS

- 3.1 Further to you submitting Your Order, Blue Seal will review the details of Your Order and if acceptable, send you an order confirmation email (**Order Confirmation**). The Order Confirmation is an acceptance of Your Order.
- 3.2 The Order Confirmation is issued on the basis that the terms governing the contract between the parties for the supply of goods detailed in the Order Confirmation are these Contract Terms.
- 3.3 Blue Seal may refuse to issue an Order Confirmation in response to Your Order, without liability to you if:
 - 3.3.1 a good in that order is not available;
 - 3.3.2 there is an error in the price or the description of the good posted on the Site and/or in our advertising brochures;
 - 3.3.3 the order triggers fraud prevention protocols; or
 - 3.3.4 Blue Seal believes that to do so is otherwise necessary or expedient.
- 3.4 If Blue Seal refuse to issue an Order Confirmation in response to Your Order, then it will endeavour to notify you of that rejection at the time you submit Your Order or within a reasonable time thereafter. If you have already paid for the goods, Blue Seal will refund you the full amount including any delivery costs charged as soon as possible.
- 3.5 Our contract for the supply of goods detailed in the Order Confirmation will come into force when we send to you the Order Confirmation.
- 3.6 If you consider there to be any mistakes, omissions or inaccuracies in the details set out in the Order Confirmation, or if you wish to amend any aspect of the order details, you will be required to contact us as soon as possible so

any amendments to the order details can be agreed between the parties. If the parties are unable to agree the amendments, the contract will terminate and Blue Seal will not proceed with processing the Order. In circumstances where the parties agree amendments, these will be agreed subject to these Contract Terms continuing to apply to the contract to supply the goods (subject to any amendments agreed).

- 3.7 Blue Seal also reserves the right to refuse to fulfil any orders that you may have placed based on information on the Site and/or in our advertising brochures that may contain errors or inaccuracies, including, without limitation, errors, inaccuracies or out-of-date information regarding pricing, shipping, payment terms, or return policies. In these circumstances, Blue Seal will terminate the contract between the parties.
- 3.8 Each order placed for good(s) results in a separate binding contract between you and Blue Seal for the supply of those good(s).
- 3.9 For each order accepted by Blue Seal, Blue Seal will supply the good(s) in that order to you in accordance with these Contract Terms.
- 3.10 You may elect to collect the good(s) you order, or to have them delivered to a nominated delivery address. A fee may apply (see clauses 4 and 7 below).
- 3.11 The Site and/or our advertising brochures may contain typographical errors or other errors or inaccuracies and may not be complete or current. Blue Seal reserves the right to correct any errors, inaccuracies or omissions and to change or update information at any time without notice.
- 3.12 You consent to receive sales invoices electronically for all orders. Electronic invoices will be emailed to the email address provided by you in relation to the each order.
- 3.13 Blue Seal reserve the right to charge a fee of 20% for the cancellation of any order or the return of any goods. The fee will be based on the value of the order or the sale price of the goods as the case may be. The parties agree that the fee, if charged, constitutes a genuine pre-estimate of Blue Seal's loss arising from the cancellation or return of goods. The return of goods will only be permitted in circumstances where the goods are returned in a new and unused condition, and the goods are returned within 14 days of delivery (as described in clause 7).
- 3.14 In addition to the fee payable under clause 3.13, where you cancel or return any "spare part goods", Blue Seal reserve the right to charge you an engineering test fee to cover the costs for testing to ensure they meet the necessary safety standards for resale. If requested, Blue Seal will provide an estimate of the fees likely to be incurred prior to undertaking this testing (such a request to be made at the same time the "spare parts goods" are returned). For the purposes of this clause 3.14, "spare part goods" means any individual parts issued as spares for the purposes of any equipment that we sell.

4. PRICE AND PRICE VARIATION

- 4.1 The maximum prices of the goods will be quoted on the Site and in the price lists accompanying our advertising brochures at the time you submit Your Order.
- 4.2 Blue Seal is entitled to adjust any price to take into account a variation in cost arising from:
 - 4.2.1 variations in the cost of the goods to Blue Seal due to variations in the cost of freight and transport, insurance premiums, customs duties or currency exchange rates; and
 - 4.2.2 any error or omission.
- 4.3 delays in manufacture or installation as a result of any act or omission by the buyer, or other circumstances beyond Blue Seal's control;
- 4.4 variations in Blue Seal's costs of manufacture including, without limitation, variations in the cost of labour or raw materials;
 - 4.4.1 variations in the cost of the goods to Blue Seal due to variations in the cost of freight and transport, insurance premiums, customs duties or currency exchange rates; and
 - 4.4.2 any error or omission.
- 4.5 In addition, the maximum prices of the goods may be adjusted to reflect discounts we are willing to provide you with. The price payable for the goods under the contract will be confirmed in the Order Confirmation. The Order Confirmation will also confirm the relevant delivery costs payable.
- 4.6 The price of goods set out on the Site and in the price lists accompanying our advertising brochures exclude VAT (where applicable). VAT will be charged on goods at the applicable current rate chargeable in the UK for the time being. If the rate of VAT changes between the date you enter into a contract for goods and the date of delivery, we will adjust the VAT you pay, unless you have already paid for the good in full before the change in VAT takes effect.
 - 4.6.1 The Site and our advertising brochures contain a large number of goods. It is always possible that, despite Blue Seal's reasonable efforts, some of the goods on the Site and/or in our advertising brochures may be incorrectly priced. If Blue Seal discovers an error in the price of the goods you have ordered Blue Seal will contact you to inform you of this error and Blue Seal will give you the option of continuing to purchase the goods at the correct price or cancelling your order. Blue Seal will not process your order until Blue Seal have your instructions. If Blue Seal are unable to contact you using the contact details you have provided as part of the ordering process, Blue Seal will treat the contract as cancelled and notify you in writing. If Blue Seal mistakenly accepts and processes your order where a pricing error is obvious and unmistakable and could reasonably have been recognised by you as a mispricing, Blue Seal may cancel your order and refund you any sums you have paid.

CONDITIONS OF SALE (continued)

5. TERMS OF PAYMENT

- 5.1 Payment is to be made in full on goods sold by Blue Seal prior to delivery (such date to be confirmed in the Order Confirmation), save where the buyer has been granted a credit account. In these circumstances, subject to the terms on which we have agreed to provide you with a credit account permitting the goods to be charged to your account (to be agreed under separate terms), payment must be made within 30 days from the date of receipt of Blue Seal's invoice or within such other timeframe as agreed with you.
- 5.2 Where the buyer has a credit account with Blue Seal, Blue Seal reserves the right to impose on the buyer a minimum deposit to Blue Seal of 25% of the purchase price for goods.
- 5.3 In the event of default by the buyer under clause 5.1 or 5.2, all debt recovery costs, including legal costs on a solicitor /own client basis and disbursements, and any mercantile agent costs charged to Blue Seal will be part of the indebtedness of the buyer to Blue Seal and will be paid to Blue Seal on request.
- 5.4 Without prejudice to any other remedy, if you fail to make any payment due to Blue Seal under the Contract Terms by the due date for payment, Blue Seal may charge you interest on the overdue amount at the rate set out in the Late Payment of Commercial Debts (Interest) Act 1998 from time to time. Such interest shall accrue on a daily basis from the due date until actual payment of the overdue amount, whether before or after judgment. The buyer shall pay the interest together with the overdue amount.
- 5.5 Blue Seal accepts payment by the payment methods stated on the Site and in our advertising brochures.
- 5.6 You authorise Blue Seal to debit the amount that is payable in respect of an accepted order from you in accordance with your nominated payment method.
- 5.7 You must not pay, or attempt to pay, for a good using any fraudulent or unlawful means.
- 5.8 Your nominated payment method may trigger fraud prevention protocols. If this occurs, Blue Seal may contact you to confirm additional details, or cancel the transaction.
- 5.9 To the extent permitted by law, Blue Seal (and its assignees) exclude all liability for any loss or damage suffered or incurred by you (whether directly or indirectly) where a credit card is used fraudulently or in an unauthorised manner.

6. VARIATION OF TERMS OF PAYMENT

- 6.1 If Blue Seal decides that the credit worthiness of the buyer has become unsatisfactory, Blue Seal may on written notice to the buyer:
 - 6.1.1 vary the terms of payment, and may require payment in full and in cash, and/or the provision of security, for any amount unpaid and the buyer will pay in the timeframe stipulated by Blue Seal; and
 - 6.1.2 stop any goods in transit until any requirements under this clause have been complied with.

7. COMPLETION AND DELIVERY

- 7.1 Blue Seal will endeavour to deliver goods within a reasonable time (in the absence of an agreement with you).
- 7.2 Delivery of an order shall be completed when Blue Seal deliver the goods to the address agreed between the parties (even if this is Blue Seal's address) or a carrier organised by the buyer collect them from Blue Seal.
- 7.3 Blue Seal may suspend delivery, supply or completion and/or terminate the contract where the failure to deliver, supply or complete is caused by force majeure, including any act or omission on the part of the buyer, or by any act of God, war lightning, fire, earthquake, storm, flood, explosion, any embargoes, restraint orders or restrictions imposed directly or indirectly by any government or governmental authority, agency or department, unavailability or delay in availability of equipment materials or transport, labour dispute and any other case whether of the kind enumerated or otherwise which is not within the control of Blue Seal.
- 7.4 Unfortunately, Blue Seal does not deliver to addresses outside the UK and Ireland.

8. WITHHOLDING SUPPLY AND DELIVERY BY INSTALMENTS

- 8.1 Blue Seal reserves the right to withhold supply to the buyer if the buyer is in breach of any contract with Blue Seal.
- 8.2 Blue Seal reserves the right to deliver the goods by instalments and each instalment shall be deemed to be sold under a separate contract incorporating these Contract Terms. Failure of Blue Seal to deliver any instalment shall not entitle the buyer to cancel the balance of the contract. Exercise of these rights does not entitle the buyer to terminate any contract with Blue Seal or claim any loss or damage.

9. TITLE AND RISK

- 9.1 The risk in the goods passes to you when the goods are fully loaded for transportation to you at Blue Seal's warehouse.
- 9.2 All payments received from the buyer may be applied by Blue Seal in the manner Blue Seal, in its absolute discretion, determines.
- 9.3 Subject to **clauses 9.4 and 9.5**, legal and beneficial ownership of the goods will not pass to the buyer until Blue Seal has received in full in cleared funds:
 - 9.3.1 all sums due to it in respect of the goods; and
 - 9.3.2 all other sums which are or which become due to Blue Seal from the buyer on any account whatsoever.

- 9.4 The buyer may resell the goods in the ordinary course of its business and, if it does so, legal and beneficial ownership of goods will pass to the buyer immediately prior to the buyer entering into a binding contract for the sale of those goods.
 - 9.5 Blue Seal may, by giving written notice to the buyer, pass legal and beneficial ownership of the goods (or any of them) to the buyer at any time before such ownership would otherwise have passed to the buyer.
 - 9.6 Until ownership of the goods has passed to the buyer, the buyer will:
 - 9.6.1 store the goods (at no cost to Blue Seal) separately from all other goods of the buyer or any third party in such a way that they remain readily identifiable as the Blue Seal's property;
 - 9.6.2 not destroy, deface or obscure any identifying mark or packaging on or relating to the goods;
 - 9.6.3 not, without Blue Seal's prior written consent, annex any goods to its premises or property;
 - 9.6.4 maintain the goods in a satisfactory condition; and
 - 9.6.5 keep the goods insured for their full price against damage or loss on an "all risks" basis with reputable insurers in the UK market and whenever requested by Blue Seal produce a copy of the policy of insurance in respect of the goods to Blue Seal, do nothing and not omit to do anything which in consequence permits any insurer to refuse to indemnify the buyer in full in accordance with the terms of any insurance policy maintained in respect of the goods in respect of any claim made under any such insurance policy and ensure that any insurance proceeds received by the buyer under the relevant policy are applied to repairing damaged goods or, in the event that they are not so applied, hold such proceeds on trust for Blue Seal.
 - 9.7 The buyer may use the goods in the ordinary course of its business before ownership has passed to it.
 - 9.8 If the buyer resells any goods, the buyer will hold such part of the proceeds of sale as represents the amount owed by the buyer to Blue Seal on trust for Blue Seal and will account to Blue Seal accordingly.
 - 9.9 The buyer's right to possession, use and resale of the goods will terminate immediately if, before ownership of the goods passes to the buyer in accordance with **clauses 9.3, 9.4 or 9.5**:
 - 9.9.1 the buyer becomes insolvent;
 - 9.9.2 the buyer fails to pay any sum due to Blue Seal under any contract on or before the due date or is in breach of any of its obligations under these Contract Terms or any contract;
 - 9.9.3 these Contract Terms expires or terminates for any reason.
 - 9.10 Blue Seal will be entitled to recover payment for the goods (including by way of an action for the price) notwithstanding that ownership of any of the goods has not passed from Blue Seal.
 - 9.11 The buyer grants, and will procure that the owner of any relevant third party premises grants, Blue Seal, its agents, employees and sub-contractors an irrevocable licence at any time to enter any premises where the goods are or may be stored in order to inspect them, or, where the buyer's right to possession, use and resale has terminated, to recover them.
 - 9.12 If the buyer's right to possession, use and resale of the goods terminates in accordance with **clause 9.9**, Blue Seal will be entitled to issue the buyer with a credit note for all or any part of the price of the goods together with VAT thereon.
 - 9.13 Blue Seal's rights contained in this **clause 9** will survive expiry or termination of a contract however arising.
 - 9.14 The buyer warrants that it does not intend to use the goods predominantly for personal, domestic or household purposes.
- ## 10. WARRANTY
- 10.1 Blue Seal warrants that on delivery, and for a period of 90 days from the date of delivery (**Warranty Period**) the goods shall conform with their written technical specification set out on the Site and in our advertising brochures.
 - 10.2 If at any time during the Warranty Period, the buyer becomes aware of a breach of clause 10.1 above, the buyer shall:
 - 10.2.1 advise Blue Seal in writing within 7 days after the buyer becomes aware of the breach prior to the expiry of the Warranty Period;
 - 10.2.2 at Blue Seal's option, return the goods to Blue Seal at the buyer's cost or permit Blue Seal to inspect it at the buyer's premises; and
 - 10.2.3 provide Blue Seal with all information and assistance which Blue Seal may reasonably require to investigate the alleged breach.
 - 10.3 Subject to clause 14.1, Blue Seal's only liability for breach of clause 10.1 above will be, at Blue Seal's option, to repair or replace the relevant good or to reduce the price of the relevant good by a sum which is equitable in the circumstances.
 - 10.4 The buyer's only remedy for breach of the obligation at clause 10.3 will be in damages.
 - 10.5 Subject to clause 14.1, Blue Seal will not have any liability for a breach of the warranty at clause 10.1 if:
 - 10.5.1 you do not comply with your obligations at clause 10.1 in respect of the breach;
 - 10.5.2 the relevant defect was caused by damage in transit after delivery;

CONDITIONS OF SALE (continued)

- 10.5.3 the relevant defect was caused or exacerbated by improper use, handling, alteration, installation, repair, maintenance, storage or failure to comply with instructions provided by Blue Seal or the manufacturer; or
- 10.5.4 you make further use of the relevant good after discovering the relevant breach.
- 10.6 The warranty at clause 10.1 will apply to any goods which are repaired or replaced under clause 10.3 for the remainder of the original Warranty Period.
- 10.7 Separate to these Contract Terms, and without prejudice to any provisions set out in these Contract Terms, Blue Seal may provide end user consumer customers with a manufacturer's warranty.
- 11. INDEMNITY**
- 11.1 The buyer shall indemnify and keep Blue Seal indemnified against any action, claim, demand, loss, damage, cost or expense which:
- 11.1.1 Blue Seal may suffer or incur, or is liable for arising out of, or in connection with the storage, use, possession, or other act or omission of the buyer in respect of any goods supplied; or
- 11.1.2 may be brought by a third party arising out of or in connection with any goods supplied by Blue Seal to the buyer.
- 12. CLAIMS**
- 12.1 Without prejudice to clause 10, the buyer shall advise Blue Seal in writing of any claims:
- 12.1.1 for loss or damage – within 14 days of receipt of the goods; and
- 12.1.2 for non-delivery or a shortfall in delivery – within 7 days of agreed or reasonable delivery of the goods.
- 12.2 Blue Seal will advise the buyer of any rejected claim made pursuant to clause 12.1 in writing electronically, detailing the reason/s for rejection, after which payment in full will be required from the buyer for the value of the rejected claim.
- 13. DURABILITY**
- 13.1 The durability of goods may be affected by neglect, misuse, spasmodic and/or irregular use and use of water that is outside the quality and/or temperature specifications of the goods.
- 14. LIABILITY**
- 14.1 Nothing in these Contract Terms limits or excludes our liability for:
- 14.1.1 death or personal injury caused by Blue Seal's negligence;
- 14.1.2 fraud or fraudulent misrepresentation;
- 14.1.3 breach of the terms implied by section 12 of the Sale of Goods Act 1979 (title and quiet possession); or
- 14.1.4 any liability which cannot be legally limited or excluded.
- 14.2 Subject to clause 14.1, Blue Seal will under no circumstances whatever be liable to you, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, arising under or in connection with the contract for:
- 14.2.1 any loss of profits, sales, business, or revenue;
- 14.2.2 loss or corruption of data, information or software;
- 14.2.3 loss of business opportunity;
- 14.2.4 loss of anticipated savings;
- 14.2.5 loss of goodwill; or
- 14.2.6 any indirect or consequential loss.
- 14.3 Subject to clause 14.1, Blue Seal's total liability to you in respect of all losses arising under or in connection with these Contract Terms or any contract, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, shall in no circumstances exceed 200% of the price of the relevant goods in respect of which the liability relates.
- 14.4 Except as expressly stated in these Contract Terms, Blue Seal do not give any representation, warranties or undertakings in relation to the goods. Any representation, condition or warranty which might be implied or incorporated into these Contract Terms by statute, common law or otherwise is excluded to the fullest extent permitted by law. In particular, Blue Seal will not be responsible for ensuring that the goods are suitable for your purposes.
- 15. RETURN OF DRAWINGS**
- 15.1 All drawings and specifications obtained by the buyer from Blue Seal or its employees or agents remain Blue Seal's property.
- 15.2 The buyer shall not, without the prior written consent of Blue Seal, utilise or reproduce such drawings or specifications or communicate them to a third party, except for the purpose for which they are supplied.
- 15.3 Except for Blue Seal's standard descriptive specifications, operating instructions, layout and foundation drawings, all drawings and specifications are to be returned to Blue Seal on completion of the contract or on request.
- 16. TERMINATION**
- 16.1 If the buyer:
- 16.1.1 commits a breach of the contract which cannot be remedied; or
- 16.1.2 commits a breach of a contract which can be remedied but fails to remedy that breach within 14 days of a written notice requiring it to be remedied being given by the Blue Seal,
- Blue Seal may terminate the contract immediately by giving written notice to that effect to the buyer.
- 16.2 Blue Seal may terminate the contract immediately by giving written notice to that effect to the buyer if the buyer becomes insolvent or makes any composition or arrangement with its creditors or steps are taken for the winding up of the buyer, or the buyer has a receiver appointed over any of its property.
- 16.3 If the manufacture, dispatch or transport of goods is delayed due to any act or omission of the buyer, and that delay continues beyond a reasonable time, Blue Seal may treat the contract as terminated and a proportion of the price that reflects the work already done by Blue Seal together with any expenses and any additional costs attributable to such delay, shall become due and payable.
- 16.4 Following expiry or termination of the contract:
- 16.4.1 **clauses 5, 9, 10, 11 14, 15, 16 and 19** will continue in force, together with any other clauses which expressly or impliedly continue to have effect after expiry or termination of the contract; and
- 16.4.2 all other rights and obligations will immediately cease without prejudice to any rights, obligations, claims (including claims for damages for breach) and liabilities which have accrued prior to the date of expiry or termination.
- 17. GENERAL**
- 17.1 The contract constitutes the entire agreement between the parties and supersedes any prior agreement or arrangement in respect of its subject matter and:
- 17.1.1 neither party has entered into the contract in reliance upon, and it will have no remedy in respect of, any misrepresentation, representation or statement (whether made by the other party or any other person and whether made to the first party or any other person) which is not expressly set out in the contract;
- 17.1.2 the only remedies available for any misrepresentation or breach of any representation or statement which was made prior to entry into the contract and which is expressly set out in the contract will be for breach of contract; and
- 17.1.3 nothing in this **clause 17.1** will be interpreted or construed as limiting or excluding the liability of any person for fraud or fraudulent misrepresentation.
- 17.2 A delay in exercising or failure to exercise a right or remedy under or in connection with the contract will not constitute a waiver of, or prevent or restrict future exercise of, that or any other right or remedy, nor will the single or partial exercise of a right or remedy prevent or restrict the further exercise of that or any other right or remedy. A waiver of any right, remedy, breach or default will only be valid if it is in writing in the circumstances and for the purpose for which it was given and will not constitute a waiver of any other right, remedy, breach or default.
- 17.3 If any term of the contract is found by any court or body or authority of competent jurisdiction to be illegal, unlawful, void or unenforceable, such term will be deemed to be severed from the contract and this will not affect the remainder of the contract which will continue in full force and effect.
- 17.4 No variation to the contract will be effective unless it is in writing and signed by a duly authorised representative on behalf of each of the parties.
- 17.5 Nothing in the contract and no action taken by the parties in connection with it or them will create a partnership or joint venture or relationship of employer and employee between the parties or give either party authority to act as the agent of or in the name of or on behalf of the other party or to bind the other party or to hold itself out as being entitled to do so.
- 17.6 Each party agrees that it is an independent contractor and is entering into the contract as principal and not as agent for or for the benefit of any other person.
- 18. GOVERNING LAW AND JURISDICTION**
- 18.1 These Contract Terms any dispute or claim arising out of or in connection with their subject matter or formation (including non-contractual disputes or claims) shall be governed by and construed in accordance with the law of England and Wales.
- 18.2 Blue Seal and the buyer both irrevocably agree that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim arising out of or in connection with these Contract Terms or their subject matter or formation (including non-contractual disputes or claims).
- 19. INTERPRETATION**
- 19.1 In these Contract Terms the following words will (unless the context otherwise requires) have the following meanings:
- 19.1.1 "buyer"/ "you"/ "your" means and includes the buyer and any servant, agent, partner, contractor or employee of that party;
- 19.1.2 "Blue Seal" includes all Blue Seal's employees and agents;
- 19.1.3 "we"/ "our"/ "us" means Blue Seal;
- 19.1.4 a reference to the "parties" means Blue Seal and the buyer; and
- 19.1.5 a reference to "including" means "including without limitation".



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In line with our policy to continually develop and improve our products, Blue Seal Limited reserves the right to change specifications without notice

