

# EVOLUTION

MODULAR HEAVY DUTY COOKING EQUIPMENT



 **BLUE SEAL**®

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

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



# evolve



HAMISH BROWN.

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

 **BLUE SEAL**<sup>®</sup>  
EVOLUTIONSERIES



A new era in kitchen equipment.

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# Rethink. Redesign. Rebuild.

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

**It is truly Evolutionary.**



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

Every chef could use a little more heat, so a new Advanced Open Burner has been designed to deliver just that – 7kW of power to burn. For optimum performance with all pan sizes, precise controls offer a full range of heat settings within a compact flame.

## **Evolution.**

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

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

## **A heart of steel.**

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

# So what's new?

Better features and more of them.

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



New products include:

- More Cooktop options
- 750mm Ranges with gas and electric, static and convection Oven options
- Heavy-duty, thermostatically controlled Griddles
- 80 and 120 litre Bratt Pans in gas or electric
- Target Tops – as individual units, or with oven ranges in gas or electric
- 600mm Griddle Toaster
- 600mm Fish Fryer
- Multi timer Digital Fryer control models
- 1200mm Chargrill
- Refrigerated bases in 900 and 1200mm
- Open cabinet bases with optional racking in 600, 900 or 1200mm
- 450mm Pasta Cooker



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

Blue Seal Evolution Series new 7kW Advanced Open Burners give you more to heat play with so you can get the big jobs done faster. From high to low heat/simmer, robust control knobs allow you to make subtle adjustments to get the heat setting just right. Made from cast iron for lasting performance, burners have a forged brass cap for consistent flame spread. A non-clogging design ensures optimum burner performance. Flame failure is standard. Pilot burners are optional.

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

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

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

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

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

#### **Pasta Cooker. 3**

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

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

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

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

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

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

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

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

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

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

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



# A natural selection.

Tops and bottoms. It's your choice.



COOKTOP - LEG STAND



COOKTOP - CABINET



COOKTOP - REFRIGERATED BASE



COOKTOP - OVEN



TARGET TOP - LEG STAND



TARGET TOP - CABINET



TARGET TOP - REFRIGERATED BASE



TARGET TOP - OVEN



GRIDDLE - LEG STAND



GRIDDLE - CABINET



GRIDDLE - REFRIGERATED BASE



GRIDDLE - OVEN

The Blue Seal Evolution Series introduces a level of selection of tops and bottoms not seen before. And with a bigger range of equipment, you have even more flexibility to configure your kitchen exactly the way you want it.

# Tools of the Evolution.





Turn up the heat.



# Cooktops.

Blue Seal Evolution Series Cooktops are about functionality and performance.

If power to burn is what you need, the open top burners on the gas option deliver an impressive 7kW of heat. A more uniform surface created by way of thicker, heavy-duty enamelled trivets with extended finger supports means you can slide smaller pots and pans around the cooktop without fear of tip-over.

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

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



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

## Gas Cooktops.

### Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 7kW rated open burners
- 2, 4, 6 or 8 burner cooktop configuration
- Flame failure protection on all burners
- Heavy-duty cast iron burners and enamelled pot stands
- Heavy-duty reinforced control knobs
- Griddles fitted with push-button piezo ignition
- 12mm griddle plate
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

### Options.

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

### Accessories.

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



G512D-B



#### Gas Cooktops 300mm

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

G512D-B



G512C-B



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



G514D-LS



#### Gas Cooktops 600mm

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

G514D-B  
G514D-CB  
G514D-LS



G514C-B  
G514C-CB  
G514C-LS



G514B-B  
G514B-CB  
G514B-LS



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

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

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





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



G516D-LS



**Gas Cooktops 900mm**

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

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

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

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

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

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

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

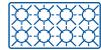


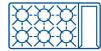
G518D-LS



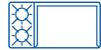
**Gas Cooktops 1200mm**

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

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

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

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

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

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

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

Standard rear rollers make inline cleaning and servicing even easier.



# Electric Cooktops.

## Standard Features.

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

## Options.

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

## Accessories.

- Mobile castor kit
- Joining caps

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



E512D-B

### Electric Cooktops 300mm

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

E512D-B



E512C-B



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



E514D-LS

### Electric Cooktops 600mm

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

E514D-B  
E514D-CB  
E514D-LS



E514C-B  
E514C-CB  
E514C-LS



E514B-B  
E514B-CB  
E514B-LS



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

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



E516D-LS

### Electric Cooktops 900mm

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

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



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



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



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



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

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

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

# Oven Ranges.

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

Gas options come equipped with our 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.

## Gas Cooktop Ranges.

### Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 7kW rated open burners
- 2, 4, 6 or 8 burner cooktop configuration
- Flame failure protection on all burners
- Heavy-duty cast iron burners and enamelled pot stands
- Heavy-duty reinforced control knobs
- Drop down door with welded frame
- Fully welded and enamelled oven liner
- Cool touch stainless steel door handle
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

### Options.

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

### Accessories.

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



GE505D



Gas Range  
Static Oven 750mm

Blue Seal 4 Burner  
Static Oven .

G505D



Gas Range  
Convection Oven 750mm

Blue Seal 4 Burner  
Convection Oven.

G54D



Gas Range  
Electric Static Oven 750mm

Blue Seal 4 Burner  
Electric Static Oven.

GE505D



Gas Range  
Electric Convection Oven 750mm

Blue Seal 4 Burner  
Electric Convection Oven.

GE54D

Blue Seal 4 Burner  
Oven Hob variations.

G505D  
G54D  
GE505D  
GE54D



G505D  
G54D  
GE505D  
GE54D



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



G504D



Gas Range  
Static Oven 600mm

Blue Seal 4 Burner  
Static Oven variations.

G504D



G504C



G504B



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

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

# Evolution.



It brings out the best in new.

**BLUE SEAL**<sup>®</sup>  
EVOLUTIONSERIES



G506D



Gas Range  
Static Oven 900mm

Blue Seal 6 Burner  
Static Oven .

G506D



Gas Range  
Convection Oven 900mm

Blue Seal 6 Burner  
Convection Oven.

G56D



Gas Range  
Electric Static Oven 900mm

Blue Seal 6 Burner  
Electric Static Oven.

GE506D



Gas Range  
Electric Convection Oven 900mm

Blue Seal 6 Burner  
Electric Convection Oven.

GE56D

Blue Seal 6 Burner  
Oven Hob variations.



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



G508D



Gas Range  
Static Oven 1200mm

Blue Seal 8 Burner  
Static Oven .

G508D



Gas Range  
Convection Oven 1200mm

Blue Seal 8 Burner  
Convection Oven.

G58D



Gas Range  
Electric Static Oven 1200mm

Blue Seal 8 Burner  
Electric Static Oven.

GE508D



Gas Range  
Electric Convection Oven 1200mm

Blue Seal 8 Burner  
Electric Convection Oven.

GE58D

Blue Seal 8 Burner  
Oven Hob variations.



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

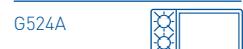


G524D



Gas Range  
Double Static Oven 1200mm

Blue Seal 8 Burner  
Double Static Oven variations.



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

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



# Electric Cooktop Ranges.

## Standard Features.

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

## Options.

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

## Accessories.

- Mobile castor kit
- Joining caps



E56D



Electric Range  
Electric Static Oven 900mm  
Blue Seal 6 Element  
Electric Static Oven.

E506D



Electric Range  
Electric Convection Oven 900mm  
Blue Seal 6 Element Electric  
Convection Oven.

E56D

Blue Seal 6 Burner  
Oven Hob variations.

E506D  
E56D



E506C  
E56C



E506B  
E56B



E506A  
E56A



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

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



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



# Target Tops.

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

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

## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- 12.5kW dual ring cast iron burner
- Flame failure protection and pilot burner
- Top plates and removable centre with spill protection design
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers

## Target Top Oven Range includes:

- Drop down door with welded frame
- Fully welded and enamelled oven liner
- Cool touch stainless steel door handle
- Easy clean, installation and service

## Options.

- Bench mounted
- Gastronorm storage cabinet underneath
- Gastronorm refrigeration module underneath

## Accessories.

- Joining caps
- Mobile castor kit



Heat is delivered by a 12.5kW dual ring, cast iron burner, with single control.



G57-LS



GE576



### Target Top 900mm

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

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

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

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



### Gas Target Top Static Oven 900mm

Blue Seal 8 Burner Static Oven .

G570



### Gas Target Top Convection Oven 900mm

Blue Seal 8 Burner Convection Oven.

G576



### Gas Target Top Electric Static Oven 900mm

Blue Seal 8 Burner Electric Static Oven.

GE570



### Gas Target Top Electric Convection Oven 900mm

Blue Seal 8 Burner Electric Convection Oven.

GE576

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

WHITE ONION TART TARTIN AND  
FOIE GRAS CREAM AWAITING THE  
ARRIVAL OF SEARED BEEF FILLET.

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



## Griddles.

# Instruments

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



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

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

# of mass creation.

## Standard Features.

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

## Options.

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

## Accessories.

- Joining caps
- Mobile castor kit



GP514-LS



GP516-LS



GP518-LS



### Gas Griddle 600mm

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

GP514-B  
GP514-CB  
GP514-LS

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

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



### Gas Griddle 900mm

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

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

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

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



### Gas Griddle 1200mm

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

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

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

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

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



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



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

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



EP514-LS

**Electric Griddle 600mm**

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

- EP514-B
- EP514-CB
- EP514-LS

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

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



EP516-LS

**Electric Griddle 900mm**

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

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

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

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



EP518-LS

**Electric Griddle 1200mm**

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

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

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

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

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



GPE506



Gas Griddle  
Electric Static Oven 900mm

Blue Seal Gas Griddle  
Electric Static Oven.

GPE506



GPE508



Gas Griddle  
Electric Static Oven 1200mm

Blue Seal Gas Griddle  
Electric Static Oven.

GPE508



EP506



Electric Griddle  
Static Oven 900mm

Blue Seal Gas Griddle  
Electric Static Oven.

EP506



Gas Griddle  
Electric Convection Oven 900mm

Blue Seal Gas Griddle  
Electric Convection Oven.

GPE56

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



Gas Griddle  
Electric Convection Oven 1200mm

Blue Seal Gas Griddle  
Electric Convection Oven.

GPE58

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



Electric Griddle  
Convection Oven 900mm

Blue Seal Gas Griddle  
Electric Convection Oven.

EP56

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

## Griddle Toaster.

The Blue Seal Evolution Series of Griddle Toasters is a must-have addition to any operation requiring the simultaneous production of toasted and grilled food. One set of specially designed burners and stainless steel radiants performs two functions – cooking up top and grilling down below – without compromising cooking time or performance. The burners heat the 16mm thick grill plate above them, while the radiants reflect heat to the toasting rack below.

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



G55T



Gas Griddle Toaster 600mm  
G55T

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

# Performance.



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



# Chargrills.

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

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



SEARED BEEF FILLET.  
ALMOST DONE.

Heavy-duty  
reversible grates.



### Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Reversible heavy-duty top grates
- Inclined position to reduce flare and enhance grease run
- 9.8kW/hr stainless steel burners per 300mm section
- Flame failure with continuous pilot burner
- Lift out grates, radiants and baffles for cleaning
- Heavy-duty reinforced control knobs
- Mounted on leg stand with suite matching shelf
- Adjustable feet at front with rear rollers
- Easy clean, installation and service



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

### Accessories.

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



G592-B

G594-LS

G596-LS

G598-LS



#### Gas Chargrill 300mm

Blue Seal Chargrill.  
Available in Bench model.

#### G592-B

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



#### Gas Chargrill 600mm

Blue Seal Chargrill.  
Available in Leg Stand model.

#### G594-LS

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



#### Gas Chargrill 900mm

Blue Seal Chargrill.  
Available in Leg Stand model.

#### G596-LS

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



#### Gas Chargrill 1200mm

Blue Seal Chargrill.  
Available in Leg Stand model.

#### G598-LS

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



Interchangeable drop-on griddle plates.

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





BLUE SEAL

# Salamanders.

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

Gas models feature energy efficient high-speed infrared burners for fast results. 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.



## Standard Features.

- Heavy-duty 304 grade stainless steel finish
- Powerful 2 x 3kW elements or 2 x infrared 4.4kW burners
- Standing pilot with flame failure on gas models
- Left and right hand heat control
- Wall mounting bracket
- Easy clean, installation and service
- Bottom collection tray



G91B



### Gas Salamander 900mm

Blue Seal Salamander. Suitable for bench or wall mounting.

G91B

Four position racking (flat or inclined) with branding plate

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



E91B



### Electric Salamander 900mm

Blue Seal Salamander. Suitable for bench or wall mounting.

E91B

Four position racking (flat or inclined) with branding plate

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

THE FINISHING TOUCH TO  
PAN-FRIED WILD SEA BASS.

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

**BLUE SEAL**  
EVOLUTIONSERIES

# Fryers.



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.



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

## Standard Features.

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

## Options.

- Digital display electronic controls
- Blue Seal Filtamax filtration system

## Accessories.

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



GT46

E44

E43E



### Gas Fryer 450mm

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

#### GT45

Mechanical controls

#### GT45E

Digital display electronic controls

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

#### GT46

Mechanical controls

#### GT46E

Digital display electronic controls

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



### Electric Fryer 450mm

Blue Seal Single Pan Electric Fryer variations. 27 litre capacity

#### E43

Mechanical controls

#### E43E

Digital display electronic controls

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

#### E44

Mechanical controls

#### E44E

Digital display electronic controls

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



Blue Seal’s unique twin pan fryers offer the same high performance and versatility in one.

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



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

**BLUE SEAL**<sup>®</sup>  
EVOLUTIONSERIES

## Filtamax Filtration System.

### More Power to Fry with HPO.

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

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



GT60-HPO



#### Gas Fryer 600mm

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

**GT60**  
Mechanical controls

**GT60E**  
Digital display electronic controls

HPO Fryers - High Power Output infra-red burner system

**GT60-HPO**  
Electronic controls

**GT60E-HPO**  
Digital display electronic controls

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



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

Filtamax is the ideal companion for Blue Seal Evolution Series Fryers because it enhances flavours by removing particles from the oil that would otherwise burn and taint the food.

Filtamax works with premium vegetable oils and shortenings, extending the life of your oil and reducing the costs of replacement. It's easy to use – taking just 10 minutes to drain, filter and refill a 26-litre tank. When not in use, it tucks away neatly under your fryer.

### Standard Features.

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

### Options.

Supersorb carbon pad available for EF30P and EF40P models.



EF35



#### Electric Filtamax

Blue Seal Filtamax 20 litre capacity

**EF30**  
Dimensions:  
W 324mm, D 683mm, H 562mm

Blue Seal Filtamax 30 litre capacity

**EF35**  
Dimensions:  
W 324mm, D 735mm, H 562mm

Blue Seal Filtamax 32 litre capacity

**EF40**  
Dimensions:  
W 474mm, D 683mm, H 562mm

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

# Bratt Pans.

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

## Standard Features.

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

## Options.

- Electric power tilting mechanism

## Accessories.

- Joining caps



G580-8



E580-12E



### Tilting Bratt Pan 900mm

Blue Seal 80 litre Gas Bratt Pan variations.

#### G580-8

Manually operated tilting mechanism

#### G580-8E

Electric power tilting mechanism

Blue Seal 80 litre Electric Bratt Pan variations.



### Tilting Bratt Pan 1200mm

Blue Seal 120 litre Gas Bratt Pan variations.

#### G580-12

Manually operated tilting mechanism

#### G580-12E

Electric power tilting mechanism

Blue Seal 120 litre Electric Bratt Pan variations.



#### E580-8

Manually operated tilting mechanism

#### E580-8E

Electric power tilting mechanism

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



#### E580-12

Manually operated tilting mechanism

#### E580-12E

Electric power tilting mechanism

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

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

# Pasta Cooker.

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.

## Standard Features.

- Unique pan design
- Fine adjustment water faucet for pan filling
- Starch-skimming system for constant water freshness
- 316 grade stainless steel pan for extra resistance to salt effects
- 10-year warranty on stainless steel pan
- 25mm drain valve for safe and easy cleaning
- Four stainless pasta baskets - 165mm x 165mm
- Water level and over temperature safety cut out
- Hinged basket drain stand
- Removable basket support grid
- Adjustable feet at front with rear rollers
- Easy clean, installation and service

## Options.

- Rectangular baskets - 320mm x 165mm

## Accessories.

- Side splashguards
- Joining caps



### Pasta Cooker 450mm

Blue Seal Single Pan Gas Pasta Cooker. 40 litre capacity

GT47

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



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

# Get serious about pasta.



ONE DISH WONDER.  
CLAM LINGUINE.

# Join the Evolution.



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

Introductory sessions can be booked online.  
[www.blueseal.co.uk](http://www.blueseal.co.uk)



Evolution. It's revolution.

 **BLUE SEAL**<sup>®</sup>  
EVOLUTIONSERIES



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ISO9001

Quality  
Management  
Standard

Designed and manufactured by



ISO9001

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



In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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