OBLUE SEAL

PRODUCT PRICE LIST **JUNE 2022**













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

Operating Hours: Mon-Thurs 8.45-4-45. Friday 8.45-4.15.

David Chesshire, National Accounts Manager 07764-663174

Philip Basson, Sales Manager 07764-663175 Donald Harvey, Sales Manager 07764-663176

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.

Units (Applicable UK Mainland Deliveries ONLY)

Delivery in four days – free of charge

Next day up to 5pm - £55.00

Next day before 12 noon - £70.00

Next day timed - £90.00

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

UK mainland £10.00 per consignment (FOC for orders over £50.00) Ireland, Channel Islands and Isle of Man £20.00 per consignment Northern Ireland £20.00 per consignment

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

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 facilty 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 complimentary lists of the relevant spares complete with full description and part numbers.

www.blue-seal.co.uk





















equipment products for every kind of catering location

BLUE SEAL EVOLUTION

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Cobra®

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turbofan

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•BLUE SEAL®	

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NEW PRODUCTS

Cobra® MEDIUM DUTY MODULAR KITCHEN EQUIPMENT

Model

Hob Options **Dimensions**

Gas Power kW

29.4

13

Price (exc. VAT)



900mm GAS BBQ

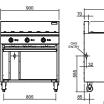
OPEN CABINET BASE



CB9

900mm BBQ, Mounted On Open Cabinet Base





£2,840.00

CB9



450mm

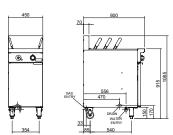
SINGLE PAN GAS PASTA COOKER



W 450mm x D 800mm x H 915mm

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

240516 Noodle basket kit



£4,415.00

CP4



600mm

SALAMANDER BENCH



£320.00

£1,790.00

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand

B60S-CB Cabinet base £1,900.00

NEW PRODUCTS	HOT HOL	DING (CABINETS		
	Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)
	H8D-UC	HOLI	DING CABINET		M
H8D-UC	W 610mm x D 680 8 x 1/1 GN tray c 74mm tray spaci 1.2kW heating po Electronic touch	capacity ng ower		1.2	£4,440.00
	H8D-FS-U	C HOLI	DING CABINET		M
Everlosodaen	W 735mm x D 810 8 full size 460mn 74mm tray spaci 1.9kW heating po Electronic touch	n x 660mm / 1 ng ower	8" x 26" sheet pan capacity	1.9	£4,555.00



H8D-FS-UC

H₁₀D-FS **HOLDING CABINET**

1.9 £4,795.00

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

H₁₀D

H₁₀D **HOLDING CABINET**

1.2 £4,580.00

- 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



EHT10-L TOUCH SCREEN ELECTRIC HUMIDIFIED HOLDING CABINET M

W 610mm x D 680mm x H 1015mm

- 10 1/1 GN pan capacity
- 2.3kW heating power

234562

• Electronic touch sensitive control panel

Filter Cartridge P124BN CUNO

2.3 £6,020.00

OPTIONAL EXTRAS							
Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model W610mm x D 727mm x H 609mm	£625.00	M					
Double stacking kit to suit E33/EHT10-L models	£205.00						
Filter head kit	£300.00						
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							
	Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model W610mm x D 727mm x H 609mm Double stacking kit to suit E33/EHT10-L models 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	Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model W610mm x D 727mm x H 609mm Double stacking kit to suit E33/EHT10-L models 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					

Filter cartridge itself for connection to above installation kit

£235.00

MISCELLANEOUS



Model Hob Options Dimensions

Gas Power kW Price (exc. VAT)



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

Splash Guards

237307 Left Hand 237308 Right Hand

25 £1,655.00



G750-6

FF18

G750-6 GAS 6 BURNER RANGE STATIC OVEN

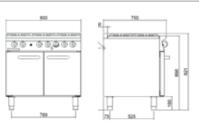
£95.00

£95.00



G750-6





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

£125.00 £615.00

£3,485.00



QSET60/QSE60

QSET60	RAPID HEAT RISE & FALL GRILL
QSE60	

 $\begin{tabular}{ll} {\bf QSET60} & 600mm\ wide\ x\ 450mm\ deep\ x\ 500mm\ high \\ {\bf QSET60\ Plate\ detector\ as\ standard.} \end{tabular}$

QSE60 600mm wide x 450mm deep x 500mm high 4 £3,235.00

9003 Wall brackets £175.00



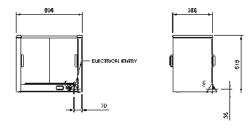
Model Hob **Dimensions** Gas Price (exc. VAT) **Options** Power kW

E83 **FOOD WARMER**

£900.00

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





W 795mm x D 356mm x H 515mm

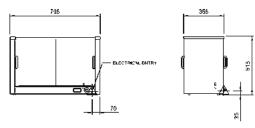
FOOD WARMER

£985.00 1.5

Thermostat control

E84

- 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



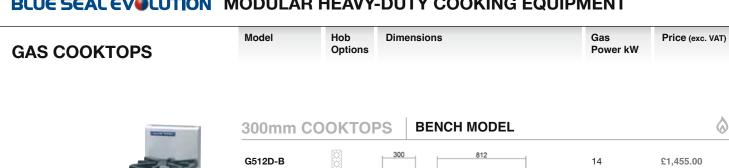


E84

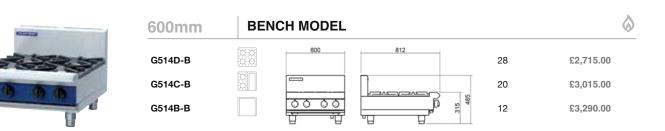
E83

BLUE SEAL EVOLUTION MODULAR HEAVY-DUTY COOKING EQUIPMENT

G512C-B



G512D-B

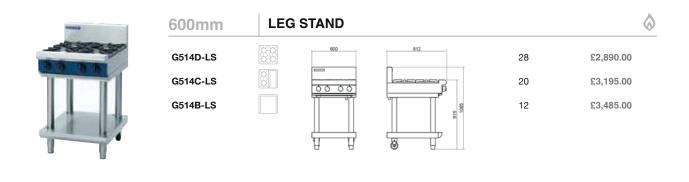


6

£1,750.00

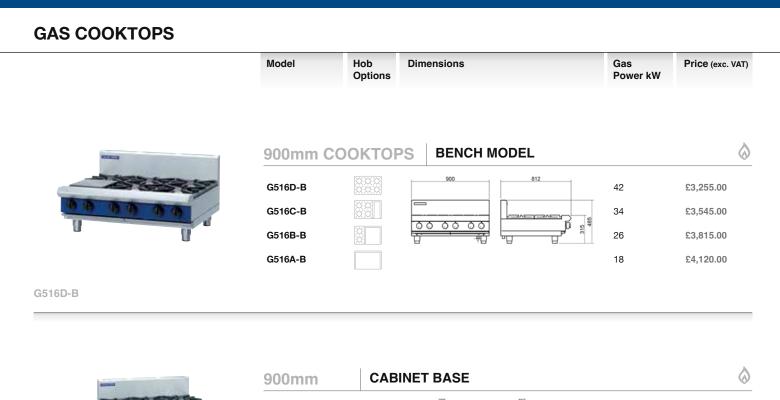
G514D-B

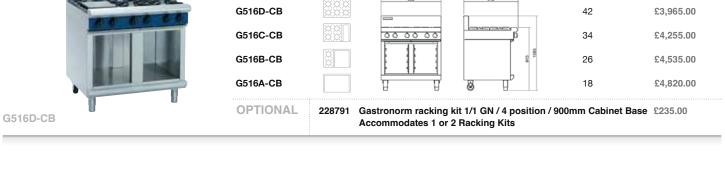




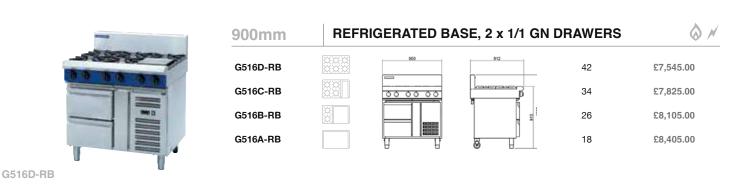
Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied. Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 9.

G514D-LS





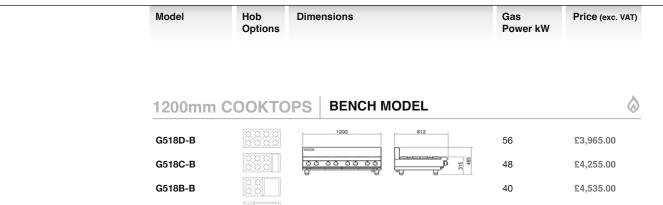




Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 9.

G516C-LS



32

£4,820.00

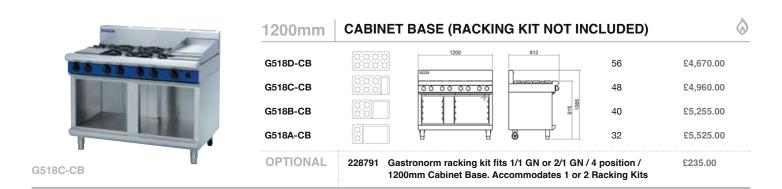
£4,305.00

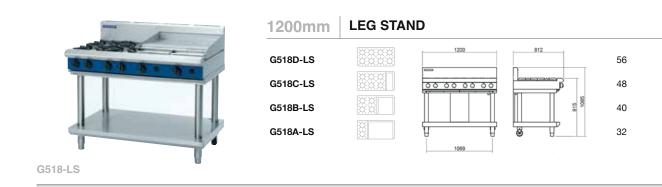
£4,625.00

£4,900.00

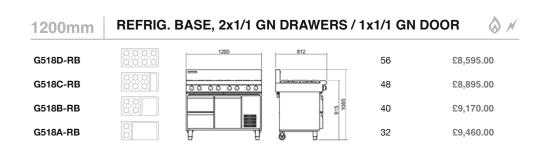
£5,185.00

G518B





G518A-B



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 9.

Model	Description	Price (exc. VA
300mm	OPTIONAL GRIDDLE PLATE SURFACE	
PG312R3*	300mm x 12mm Griddle plate – ribbed full	£985.00
600mm	OPTIONAL GRIDDLE PLATE SURFACE	
PG612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH	£1,140.00
PG612R6*	600mm x 12mm Griddle plate – ribbed full	£1,515.00
900mm	OPTIONAL GRIDDLE PLATE SURFACE	
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,255.00
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£1,610.00
PG912R9*	900mm x 12mm Griddle plate – ribbed full	£2,510.00
900mm	OPTIONAL GRIDDLE PLATE SURFACE FOR 12	200mm WIDE HOE
900mm PG912R3*	OPTIONAL GRIDDLE PLATE SURFACE FOR 12 900mm x 12mm Griddle plate – ribbed 300mm RH	200mm WIDE HOE

OPTIONAL EXTRAS GAS COOKTOPS

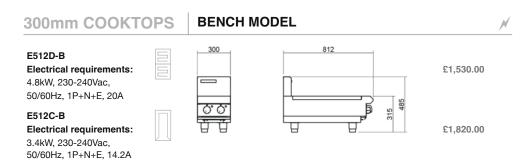
228807	Mobile castor kit (set of 2 lockable)	£120.00
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	£225.00
230013	Bench shield, fits LH or RH of open burners	£110.00

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

^{*}Options must be specified at the placement of order.

Model Hob **Dimensions** Price (exc. VAT) **Options**





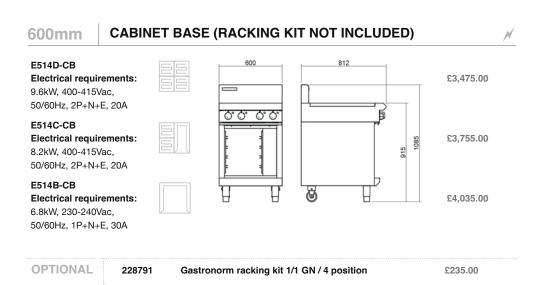
E512C -B



600mm COOKTOPS **BENCH MODEL** E514D-B 812 **Electrical requirements:** £3,255.00 9.6kW, 400-415Vac, 50/60Hz, 2P+N+E, 20A E514C-B Electrical requirements: £3,545.00 8.2kW, 400-415Vac, 50/60Hz, 2P+N+E, 20A E514B-B Electrical requirements: £3,835.00 6.8kW, 230-240Vac,

E514C-B





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 13.

50/60Hz, 1P+N+E, 30A

Model Hob Dimensions Price (exc. VAT)
Options



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

50/60Hz, 3P+N+E, 15A

LEG STAND 600mm COOKTOPS 600 812 E514D-LS Electrical requirements: £3,415.00 9.6kW, 400-415Vac, 50/60Hz, 2P+N+E, 20A 0,0,0,0 E514C-LS £3,695.00 Electrical requirements: 8.2kW, 400-415Vac, 50/60Hz, 2P+N+E, 20A E514B-LS



900mm COOKTOPS **BENCH MODEL** E516D-B **Electrical requirements:** £4,610.00 14.4kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516C-B Electrical requirements: £4,900.00 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516B-B £5,175.00 **Electrical requirements:** 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516A-B Electrical requirements: £5,465.00 10.2kW, 400-415Vac,



E516D-B

E516D-CB

900mm	CABINE	T BASE (RACKING KIT NOT INCLUDED)	M
E516D-CB Electrical requiren 14.4kW, 400-415Va 50/60Hz, 3P+N+E,	ıc,	900 812	£5,025.00
E516C-CB Electrical requiren 13kW, 400-415Vac, 50/60Hz, 3P+N+E,	nents:		£5,330.00
E16B-CB Electrical requiren 1.6kW, 400-415Va 50/60Hz, 3P+N+E,	ıc,	T T S T	£5,605.00
E16A-CB Electrical requiren 0.2kW, 400-415Va 50/60Hz, 3P+N+E,	ic,		£5,890.00
OPTIONAL	228791	Gastronorm racking kit 1/1 GN / 4 position / 900mm Cabinet Base Accommodates 1 or 2 racking kits	£235.00

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 13.

£3,975.00

Model Hob Dimensions Price (exc. VAT)
Options



LEG STAND 900mm COOKTOPS 812 E516D-LS **Electrical requirements:** £4,900.00 14.4kW, 400-415Vac, 00 00 00 50/60Hz, 3P+N+E, 20A E516C-LS £5,175.00 **Electrical requirements:** 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516B-LS **Electrical requirements:** £5,465.00

50/60Hz, 3P+N+E, 20A **E516A-LS**

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

11.6kW, 400-415Vac,

£5,750.00

E516B-LS

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS 900mm E516D-RB £7,035.00 Electrical requirements: 14.4kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A 00000000 E516C-RB £7,305.00 Electrical requirements: 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516B-RB **Electrical requirements:** £7,605.00 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516A-RB Electrical requirements: £7,870.00 10.2kW, 400-415Vac, 50/60Hz, 3P+N+E, 15A

Note: Standard machined finish smooth griddle plate supplied.

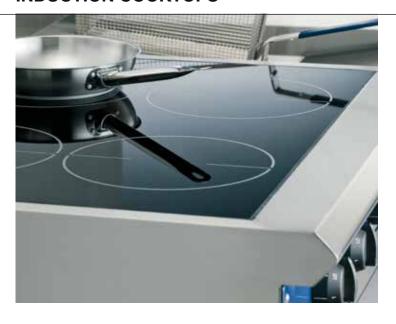
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 13.

Model	Description	Price (exc. VA
300mm	OPTIONAL GRIDDLE PLATE SURFACE	
PE312R3*	300mm x 12mm Griddle plate – ribbed full	£1,040.00
600mm	OPTIONAL GRIDDLE PLATE SURFACE	
PE612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH	£1,190.00
PE612R6*	600mm x 12mm Griddle plate – ribbed full	£1,745.00
900mm	OPTIONAL GRIDDLE PLATE SURFACE	
PE912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,590.00
PE912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£1,830.00
PE912R9*	900mm x 12mm Griddle plate – ribbed full	£2,650.00
OPTIONAL	EXTRAS ELECTRIC COOKTOPS	
OPTIONAL 228807	EXTRAS ELECTRIC COOKTOPS Mobile castor kit (2 lockable)	£120.00

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

^{*}Options must be specified at the placement of order.

INDUCTION COOKTOPS



- High performance 450mm and 900mm Induction Cooktops
- · 6mm thick ceramic glass cooking surface with Cabinet Base
- Fully modular with adjustable feet for match suite finish
- · Two/Four 270mm diameter induction zones
- 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

Model **Dimensions** Price (exc. VAT)



450mm 2 ZONE INDUCTION COOKTOP

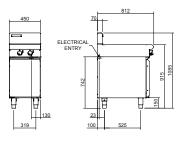
CABINET BASE

IN512-CB

2 x 5kW induction plates Ø 270mm cooking zones

Electrical requirements:

IN512-CB 10kW, 400-415Vac, 50/60hz, 3P+E 16A/phase



£10,020.00



IN512-CB

IN514-CB

900mm 4 ZONE INDUCTION COOKTOP

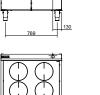
CABINET BASE

IN514-CB

4 x 5kW induction plates Ø 270mm cooking zones

Electrical requirements

20kW, 400-415Vac, 50/60hz, 3P+E 32A/phase



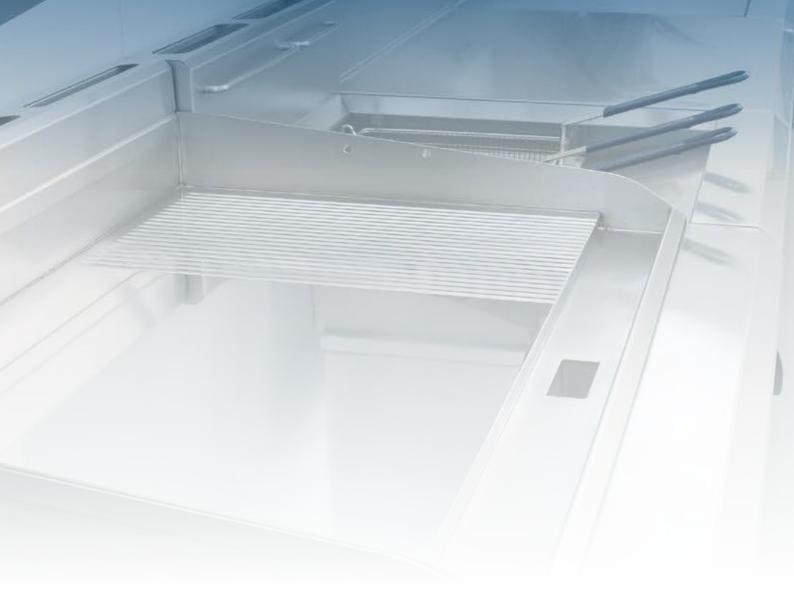
£16,340.00



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.





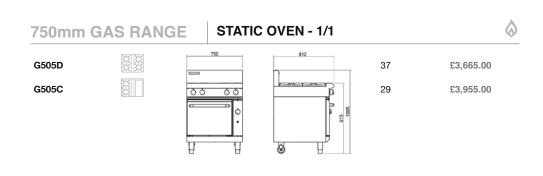




It's all about power, performance and choice.

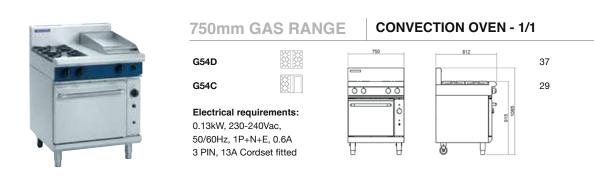
Model Hob **Dimensions** Gas Price (exc. VAT) **Options** Power kW **STATIC OVEN - 1/1 GN** 600mm GAS RANGE G504D 37.7 £3,340.00 G504C 27.8 £3,620.00 G504B £3,930.00 17.8 G504D





£5,765.00

£6,045.00



750mm C	GAS RANGE	ELECT	RIC STATIC O	VEN - 1/1 GN	\$ / =
GE505D		750	812	28	£5,410.00
GE505C		00 00		20	£5,700.00
*		H H	₩	915	

GE505D

G505D

G54C

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.

GE54D

Model

50/60Hz, 3P+N+E, 8A

Hob **Options** **Dimensions**

Gas Power kW Price (exc. VAT)



750mm GAS RANGE | ELECTRIC CONVECTION OVEN - 1/1 GN 🔕 🗡 🚱 GE54D 28 £6,455.00 GE54C £6,765.00 **Electrical requirements:** 5.6kW, 230-240Vac, 50/60Hz, 1P+N+E, 23.3A standard or 5.6kW, 400-415Vac,

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



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

6.6kW, 230-240Vac,

3P+N+E, 10A

50/60Hz, 1P+N+E, 27.7A standard or 6.6kW, 400-415Vac, 50/60Hz,

GE56D

STATIC OVEN - 2/1 GN 1200mm GAS RANGE G508D G508C

Hob

Options

Dimensions

Model

G508B

G508A





Price (exc. VAT)









£5,925.00 £6,210.00

£6,485.00

£6,785.00





CONVECTION OVEN - 2/1 1200mm GAS RANGE

G58D G58C G58B G58A





Gas

65

57

49

41

Power kW

£8,440.00 £8.710.00

£9,005.00 £9,290.00

G58D

G508D

1200mm GAS RANGE

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

ELECTRIC STATIC OVEN - 2/1





GE508D GE508C





£6,905.00 £7,190.00

£7,490.00 £7,765.00

Electrical requirements:

GE508B

GE508A

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

2/1 GN 🔕 📈

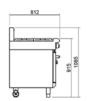






1200mm GAS RANGE	ELECTRIC CONVECTION OVEN - 2/1

GE58D GE58C GE58B GE58A



£9.615.00 £9,905.00

£9,325.00

£10,195.00

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 22.

GAS DOUBLE OVEN RANGES

	Model	Hob Options	Dimensions		Gas Power kW	Price (exc. VAT)
The state of the s	1200mm GA	S RAN	GE DOUBLE STA	ATIC OVEN - 2 x	c 1/1 GN	
A DATE OF THE PARTY OF THE PART	G528D	0000	1200	812	69.2	£7,480.00
	G528C		0 000 0 0 000 0	p	61.2	£7,750.00
	G528B		a	915	53.2	£8,045.00
	G528A		A A	8 1	45.2	£8,320.00
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.

GAS OVEN RANGES

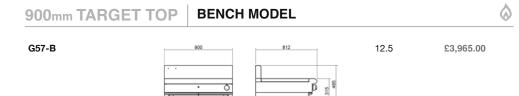
Model	Description	Price (exc. VAT)
300mm	OPTIONAL GRIDDLE PLATE SURFACE	
PG312R3*	300mm x 12mm Griddle plate – ribbed full	£985.00
600mm	OPTIONAL GRIDDLE PLATE SURFACES	
PG612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH	£1,140.00
PG612R6*	600mm x 12mm Griddle plate – ribbed full	£1,515.00
900mm	OPTIONAL GRIDDLE PLATE SURFACES	
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,255.00
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£1,610.00
PG912R9*	900mm x 12mm Griddle plate – ribbed full	£2,510.00
900mm	OPTIONAL GRIDDLE PLATE SURFACES FOR 12	00mm WIDE HOBS
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,255.00
PG912R6*	900mm x 12mm Griddle plate – ribbed 600mm RH	£1,610.00
PG912R9*	900mm x 12mm Griddle plate – ribbed full	£2,510.00
OPTIONAL	EXTRAS GAS OVEN RANGES	
227896		280.00
	Oven rack for 900mm ovens Oven rack for 600mm ovens	£80.00 £75.00
227896	Oven rack for 900mm ovens	
227896 228106	Oven rack for 900mm ovens Oven rack for 600mm ovens	£75.00
227896 228106 228807	Oven rack for 900mm ovens Oven rack for 600mm ovens Mobile castor kit (set of 2 lockable)	£75.00 £120.00
227896 228106 228807 Flex3/4/51	Oven rack for 900mm ovens Oven rack for 600mm ovens Mobile castor kit (set of 2 lockable) Flexihose 3/4 (flexible quick coupling hose & tether chain)	£75.00 £120.00 £225.00
227896 228106 228807 Flex3/4/51 230013	Oven rack for 900mm ovens Oven rack for 600mm ovens Mobile castor kit (set of 2 lockable) Flexihose 3/4 (flexible quick coupling hose & tether chain) Bench shield, fits LH or RH of open burners	£75.00 £120.00 £225.00 £110.00

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

^{*}Options must be specified at the placement of order.

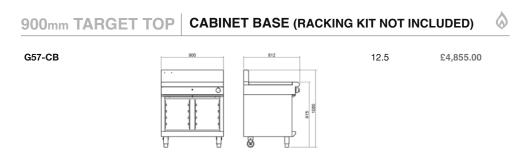
Dimensions Model Gas Price (exc. VAT) Power kW





G57-B





OPTIONAL

228791 Gastronorm racking kit 1/1 GN / 4 position / 900mm Cabinet Base $\,\,\mathfrak{L}235.00$ Accommodates 1 or 2 Racking Kits



900mm TARG	ET TOP LEG STAND		\delta
G57-LS	900 812	12.5	£4,305.00



900mm TARGE	T TOP REFE	RIGERATED BAS	SE, 2 x 1/1 GN	DRAWERS (
G57-RB	900	912 900 900	12.5	£8,605.00	
(RB) ELECTRICA	L REQUIREMENT	0.5kW, 220-240Vac, 13A Cordset fitted	50Hz, 1P+N+E, 1.8A	3 PIN,	

Model **Dimensions** Gas Price (exc. VAT) Power kW

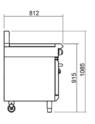


STATIC OVEN RANGE - 2/1 GN 900mm GAS TARGET TOP



G570





£5,525.00

21.5

G570



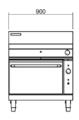
CONVECTION OVEN RANGE 900mm GAS TARGET TOP - 2/1 GN

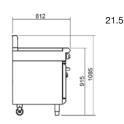




G576

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





£7,260.00

G576



900mm GAS TARGET TOP

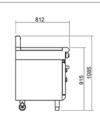
ELECTRIC STATIC OVEN RANGE - 2/1 GN



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

12.5

£5,765.00

GE570

GE576



900mm GAS TARGET TOP

ELECTRIC CONVECTION OVEN RANGE - 2/1 GN

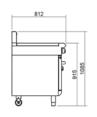




GE576

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





£7,430.00

OPTIONAL EXTRAS

GAS TARGET TOPS / OVEN RANGES

227896 280.00 Oven rack to suit all 6 burner oven ranges 014997 Casting Hook £65.00 228807 Mobile castor kit (set of 2 lockable) £120.00 Flex3/4/51 Flexihose 3/4 (flexible quick coupling hose & tether chain) £225.00

*Options must be specified at the placement of order.

Model Hob Price (exc. VAT) **Dimensions Options**



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,

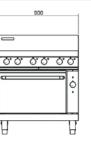
50/60Hz, 3P+N+E

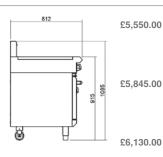
E506B

Electrical requirements:

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

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





£6,410.00

E506D



900mm ELECTRIC RANGE

CONVECTION OVEN - 2/1 GN



E56D

Electrical requirements:

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

Electrical requirements:

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

E56B

Electrical requirements:

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

E56A

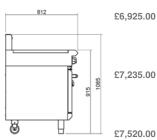
Electrical requirements:

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









£7,235.00

£7,795.00

E56D

OPTIONAL GRIDDLE PLATE SURFACES 900mm

PE912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,590.00
PE912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£1,830.00
PE912R9*	900mm x 12mm Griddle plate – ribbed full	£2,650.00

OPTIONAL EXTRAS ELECTRIC OVEN RANGES

227896	Oven rack to suit E506D series	00.083
228807	Mobile castor kit (2 lockable)	£120.00
013600	Solid cast element	£260.00

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 obove.

Model **Dimensions** Gas Price (exc. VAT) Power kW



GAS TILTING 80 LITRE BRATT PANS 900_{mm}



G580-8

80 Litre stainless steel pan Manually operated tilting mechanism

Electrical requirements:

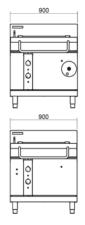
220-240Vac, 50/60Hz, 1P+N+E, 1A 3 Pin 13A cordset fitted

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

£9,875.00

20 £10,625.00

G580-8



1200_{mm}

GAS TILTING 120 LITRE BRATT PANS





G580-12

120 Litre stainless steel pan Manually operated tilting mechanism

Electrical requirements:

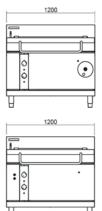
220-240Vac, 50/60Hz, 1P+N+E, 1A 3 Pin 13A cordset fitted

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

25

£11,780.00

£12,500.00

G508-12

OPTIONAL EXTRAS

BLUE SEAL GAS COOKING EQUIPMENT

Flex3/4/51

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

£225.00

^{*}Options must be specified at the placement of order.



ELECTRIC TILTING 80 LITRE BRATT PANS 900_{mm}



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 mechanismE580-8E

Electrical requirements:

12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A



£9,875.00

£10,625.00

E580-8E



ELECTRIC TILTING 120 LITRE BRATT PANS 1200_{mm}



E580-12

120 Litre stainless steel pan Manually operated tilting mechanism

Electrical requirements:

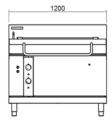
17kW, 400-415Vac, 50/60Hz, 3P+N+E, 23A

E580-12E

120 Litre stainless steel pan Electric power tilting mechanism

Electrical requirements:

17kW, 400-415Vac, 50/60Hz, 3P+N+E, 23A



£11,780.00

£12,500.00

E580-12E



BAIN-MARIE EB45D

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 £3,780.00

Model	Dimensions	Gas Power kW	Price (exc. VAT)

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

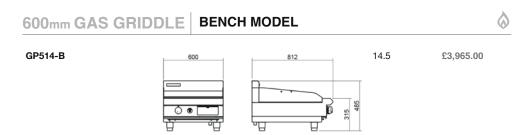
GP513

Griddle options please contact Blue Seal



GP514-B

GP514-CB



STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH620

600mm GAS GRIDDLE CABINET BASE (RACKING KIT NOT INCLUDED)

GP514-CB 500 812 14.5 £4,485.00

STANDARD PLATE SUPPLIED

P514-CB	600	812
		T S
		915
		8 1

OPTIONAL 228791 Gastronorm racking kit 1/1 GN / 4 position £235.00



STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH620

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

GP514-LS

OPTIONAL EXTRAS

600mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PGH620C*	600mm x 20mm Heavy-duty griddle plate – chromed	£1,935.00
PGH620R3*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH	£2,975.00
PGH620R3C*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed	£2,275.00
PGH620R6*	600mm x 20mm Heavy-duty griddle plate – ribbed full	£2,205.00
PGH620R6C	600mm x 20mm Heavy-duty griddle plate – ribbed full channel	£2,305.00

*Options must be specified at the placement of order.

PGH420C £1,870.00 PGH420R5 £2,515.00

Model	Dimensions	Gas	Price (exc. VAT)
		Power kW	



900mm GAS GRIDDLE | BENCH MODEL

£4,670.00

23

GP516-B





GP516-B

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH920

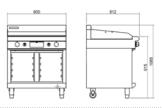


900mm GAS GRIDDLE

CABINET BASE (RACKING KIT NOT INCLUDED)

£5,410.00

GP516-CB



OPTIONAL

GP516-LS

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

£235.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH920



900mm GAS GRIDDLE **LEG STAND**

23

£5,035.00

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 30.

Model

Dimensions

Gas Power kW

23

Price (exc. VAT)



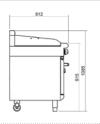
REFRIGERATED BASE, 2 x 1/1 GN DRAWERS 900mm GAS GRIDDLE



GP516-RB

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





£9.340.00

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	£2,710.00
PGH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH	£2,675.00
PGH920R3C*	900mm x 20mm Heavy-duty griddle plate - ribbed 300RH chromed	£2,775.00
PGH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH	£2,820.00
PGH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full	£2,790.00
PGH920R5C*	900mm x 20mm Heavy-duty griddle plate – 450RH chromed	£2,855.00

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





£6,455.00

GP518-B

STANDARD PLATE SUPPLIED

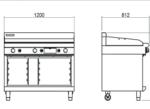
1200mm GAS GRIDDLE

Smooth machined finish mild steel plate PGH1220

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

£235.00

£7,180.00

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

Model **Dimensions** Gas Price (exc. VAT) Power kW

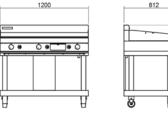


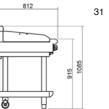
1200mm GAS GRIDDLE | LEG STAND



£6,660.00

GP518-LS





STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH1220

1200mm GAS GRIDDLE

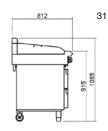
REFRIGERATED BASE, 2 x 1/1 GN DRAWERS / 1 x 1/1 GN DOOR



GP518-RB

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





£10,775.00

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	£3,500.00
PGH1220R4*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH	£3,345.00
PGH1220R4C*	1200mm x 20mm Heavy-duty griddle plate - ribbed 400RH chromed	£3,345.00
PGH1220R6*	1200mm x 20mm Heavy-duty griddle plate – ribbed 600RH	£3,965.00
PGH1220R12*	1200mm x 20mm Heavy-duty griddle plate - ribbed full	£3,320.00

 $\label{Note:the standard plate} \textbf{Note:} \ \ \textbf{The standard plate is not included when ordering an optional griddle plate surface.}$

*Options must be specified at the placement of order.



600mm ELECTRIC GRIDDLE **BENCH MODEL**

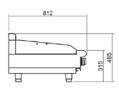


£4,305.00

EP514-B

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





EP514-B

EP514-CB

EP514-LS

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH620



600mm ELECTRIC GRIDDLE

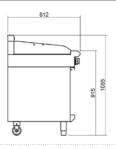
CABINET BASE (RACKING KIT NOT INCLUDED)



EP514-CB

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





OPTIONAL

228791 Gastronorm racking kit 1/1 GN / 4 position

£235.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PEH620



600mm ELECTRIC GRIDDLE

LEG STAND

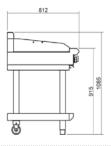
£4,485.00

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 £2,265.00 PEH620R3C* 600mm x 20mm Heavy-duty griddle plate - ribbed 300RH chromed £2,315.00 PEH620R6* 600mm x 20mm Heavy-duty griddle plate - ribbed full £1,935.00 PEH620R6C* 600mm x 20mm Heavy-duty griddle plate - ribbed full chromed £2.070.00

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.

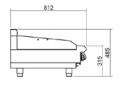


900mm ELECTRIC GRIDDLE **BENCH MODEL**

EP516-B

Electrical requirements: 12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A





£5,015.00

EP516-B

EP516-CB

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH920



900mm ELECTRIC GRIDDLE

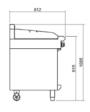
CABINET BASE (RACKING KIT NOT INCLUDED)



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

£235.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PEH1220



900mm ELECTRIC GRIDDLE

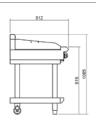
LEG STAND



EP516-LS

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





£5,410.00

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH920



900mm ELECTRIC GRIDDLE

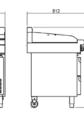
REFRIGERATED BASE, 2 x 1/1 GN DRAWERS



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

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 34.

OPTIONAL 900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH920C* 900mm x 20mm Heavy-duty griddle plate - chromed £2,545.00 PEH920R3* £2,600.00 900mm x 20mm Heavy-duty griddle plate - ribbed 300RH PEH920R3C* 900mm x 20mm Heavy-duty griddle plate - ribbed 300RH chromed £2,745.00 PEH920R5* 900mm x 20mm Heavy-duty griddle plate - ribbed 450RH £2,650.00 PEH920R9* 900mm x 20mm Heavy-duty griddle plate - ribbed full £2,685.00

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

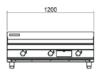
1200mm ELECTRIC GRIDDLE **BENCH MODEL**

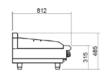


£6,110.00

EP518-B

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

CABINET BASE (RACKING KIT NOT INCLUDED)



£6.825.00

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

£235.00

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH1220



1200mm ELECTRIC GRIDDLE

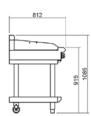
LEG STAND

EP518-LS

Electrical requirements:

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





£6,455.00

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH1220

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 35.

^{*}Options must be specified at the placement of order.

ELECTRIC GRIDDLES

Model Dimensions Price (exc. VAT)

1200mm ELECTRIC GRIDDLE

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

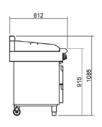


EP518-RB

Electrical requirements: 16.2kW, 400-415Vac, 50/60Hz,

3P+N+E





£9,710.00

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£3,140.00PEH1220R4C*1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed£3,160.00PEH1220R12*1200mm x 20mm Heavy-duty griddle plate – ribbed full£2,730.00

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

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

^{*}Options must be specified at the placement of order.

Model **Dimensions** Gas Price (exc. VAT) Power kW



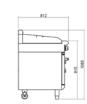
ELECTRIC STATIC OVEN RANGE 900mm GAS GRIDDLE - 2/1 GN



GPE506

Electrical requirements:

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



£7,165.00

23

23

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH920



900mm GAS GRIDDLE

ELECTRIC CONVECTION OVEN RANGE - 2/1 GN



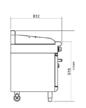


GPE56

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





£7,855.00

GPE56

GPE506

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	£2,710.00
PGH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH	£2,675.00
PGH920R3C*	900mm x 20mm Heavy-duty griddle plate - ribbed 300RH chromed	£2,775.00
PGH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH	£2,820.00
PGH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full	£2,790.00
PGH920R5C*	900mm x 20mm Heavy-duty griddle plate – 450RH chromed	£2,855.00

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

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

^{*}Options must be specified at the placement of order.

Model **Dimensions** Gas Price (exc. VAT) Power kW



ELECTRIC STATIC OVEN RANGE 1200mm GAS GRIDDLE 2/1 GN

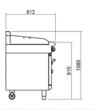


GPE508

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

31

£8,615.00

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH1220



1200mm GAS GRIDDLE

ELECTRIC CONVECTION OVEN RANGE - 2/1 GN





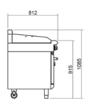
GPE58

Flex3/4/51

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





£9.340.00

£225.00

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH1220

OPTIONAL	1200mm GRIDDLE PLATE SURFACES - CH	ROMED/RIBBED
PGH1220C* PGH1220R4* PGH1220R4C* PGH1220R6* PGH1220R12*	1200mm x 20mm Heavy-duty griddle plate – chromed 1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH 1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chrom 1200mm x 20mm Heavy-duty griddle plate – ribbed 600RH 1200mm x 20mm Heavy-duty griddle plate – ribbed full	£3,500.00 £3,345.00 £3,345.00 £3,965.00 £3,320.00
OPTIONAL E	XTRAS GAS GRIDDLE / GRIDDLE OVENS	
228566 228567 228568	Griddle scraper tool C/W blades Smooth plate scraper blades (pack of 10 blades) Ribbed plate scraper blade (individual blade)	£60.00 £65.00 £30.00

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

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

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 Price (exc. VAT) Power kW **GRIDDLE TOASTER** 600mm G55T 12 £3,770.00

Model **Dimensions** Price (exc. VAT)



EP506

EP56

900mm ELECTRIC GRIDDLE

ELECTRIC STATIC OVEN RANGE – 2/1 GN

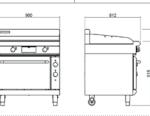


EP506

Electrical requirements:

18.5kW, 400-415Vac, 50/60Hz,

3P+N+E, 26A



£7,165.00

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH920



900mm ELECTRIC GRIDDLE

ELECTRIC CONVECTION OVEN RANGE – 2/1 GN

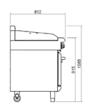


EP56

Electrical requirements:

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





£7.855.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PEH920

OPTIONAL

900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH920C* PEH920R3* PEH920R3C* PEH920R5*	900mm x 20mm Heavy-duty griddle plate – chromed 900mm x 20mm Heavy-duty griddle plate – ribbed 300RH 900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed 900mm x 20mm Heavy-duty griddle plate – ribbed 450RH	£2,545.00 £2,600.00 £2,745.00 £2.650.00
	, , , , ,	, , , , , , , , , , , , , , , , , , , ,
PEH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full	£2,685.00

OPTIONAL EXTRAS | ELECTRIC GRIDDLE / GRIDDLE OVENS

228566	Griddle scraper tool C/W blades	260.00
228567	Smooth plate scraper blades (pack of 5 blades)	£65.00
228807	Mobile castor kit (set of 2 lockable)	£120.00

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

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

^{*}Options must be specified at the placement of order.

Model

Chargrill

Dimensions

Gas

Price (exc. VAT)

Power kW 300mm GAS CHARGRILL **BENCH MODEL** 812 G592-B 9.8 £2,115.00 G592-B 0 **G593 LS GAS CHARGRILL** Dimensions: mm (w x d x h) G593-LS 14.2 £3,835.00 £3,495.00 G593-LS G593-B 450 x 812 x 585 14.2 600mm GAS CHARGRILL **LEG STAND** Dimensions: mm (w x d x h) G594-LS 18.6 £4,200.00 18.6 £3,835.00 G594-B 600 x 812 x 585 G594-LS **LEG STAND** 900mm GAS CHARGRILL (9) Dimensions: mm (w x d x h) £4,505.00 G596-LS 29.3 900 G596-LS G596-B 29.3 £4,150.00

900 x 812 x 585

Model	Chargrill	Dimensions	Gas	Price (exc. VAT)
			Power kW	





Price (exc. VAT)



Model

Description

Example with drop on plate fitted.

OPTIONAL EXTRAS GAS CHARGRILLS				
228787	Grate Scraper Tool	£200.00		
227002	Drop on griddle plate 300mm	£135.00		
227003	Drop on griddle plate 450mm	£225.00		
228807	Mobile castor kit (set of 4 castors, 2 lockable)	£120.00		
Flex3/4/51	Flexi hose 3/4 (flexible quick coupling hose & tether chain)	£225.00		
230707	Heavy duty 12mm thick steel griddle plate 300mm	£410.00		
230710	Heavy duty 12mm thick steel griddle plate 450mm	£510.00		



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.

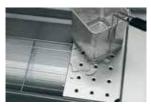
Both gas and electric options will accept a Gastronorm GN 1/1 tray. An optional branding plate is ideal for cooking fish or steak. The Blue Seal Evolution Series Pasta Cooker is built for speed. Fully modular, and featuring a unique single pan design, it comes well equipped for the continuous production 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 Price (exc. VAT) Power kW

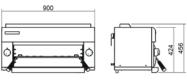


GAS SALAMANDER 900mm



G91B

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



8.8 £2,340.00

OPTIONAL EXTRAS

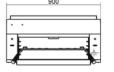
GAS SALAMANDER



ELECTRIC SALAMANDER 900mm

E91B

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





£2,340.00

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

OPTIONAL EXTRAS

ELECTRIC SALAMANDER

013048	100mm high feet for bench mounting (set of 4)	£95.00
013418B	Branding plate – 620 x 320mm	£225.00
BS91	Floor stand	£855.00
B90S-L	Bench stand	£1,790.00



QSET60 RAPID HEAT RISE & FALL GRILL QSE₆₀

QSET60 600mm wide x 450mm deep x 500mm high

QSET60 Plate detector as standard.

QSE60 600mm wide x 450mm deep x 500mm high £3,235.00

9003 Wall brackets £175.00

£3,485.00

QSET60/QSE60



SALAMANDER BENCH

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand £1,790.00

B60S-CB Cabinet base £1,900.00 Model **Dimensions** Gas Price (exc. VAT) Power kW



SINGLE PAN GAS FRYER 400mm 400mm

NEW PRODUCT

25

25

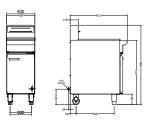
25

25



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 £2,590.00

GT18

GT45

GT46E

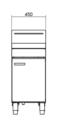


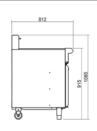
450mm **VEE RAY SINGLE PAN GAS FRYERS**



GT45

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





£3,945.00

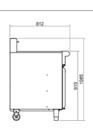
GT45E

Single pan

20 Litre capacity

Digital display electronic controls Supplied with two standard baskets





£4,485.00

Electrical requirements:

230-240Vac, 50/60Hz, 1P+N+E, 0.5A

3 Pin 13A cordset fitted



VEE RAY TWIN PAN GAS FRYERS



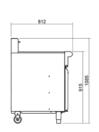
GT46

450mm

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

standard baskets





£4,060.00

GT46E

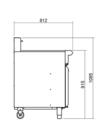
Twin pan

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





£5,350.00

Model Dimensions Gas Price (exc. VAT)
Power kW

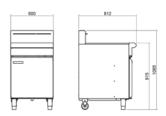


600mm | VEE RAY SINGLE PAN GAS FRYERS



GT60

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



25 £5,450.00



GT60E

GT60E

Single pan 31 Litre capacity

Digital display electronic controls

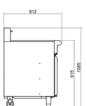
Supplied with two large baskets

Electrical requirements:

230-240Vac, 50/60Hz, 1P+N+E, 0.5A

3 Pin 13A cordset fitted





25

3kW 13amp £6,170.00

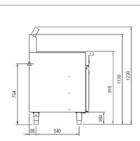
CS45E

CS45E

EVOLUTION CS45 CHIP SKUTTLE WITH ELECTRIC CERAMIC HEATER

CS45E





£2,000.00

18019



OPTIONAL EXTRAS | GAS FRYERS

018019	· Fryer baskets standard to suit GT45, GT46	£125.00
023220	· Fryer baskets large to suit GT60	£155.00
228898	· Fryer splashguards LH (all gas fryers)	£95.00
228899	· Fryer splashguards RH (all gas fryers)	£95.00
228127	· Fish plate GT45	£70.00
228565	· Fish plate GT46	£70.00
228128	· Fish plate GT60	£75.00
228761	· Fryer lift off lid GT45	£70.00
228762	· Fryer lift off lid GT60	£70.00
018176	· Fryer drain stick (all fryers)	£50.00
024705	· Fryer drain adaptor kit (allows use of 24710 drain extension) (all fryers)	£135.00
024710	· Fryer drain extension kit (to use GT45, GT46)	£190.00
228807	· Mobile castor kit (set of 2 lockable)	£120.00
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	£225.00

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

23220

Model Dimensions Price (exc. VAT)



450mm | SINGLE PAN ELECTRIC FRYERS

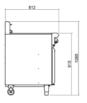


E43

Single pan 27 Litre capacity Mechanical controls Supplied with two baskets

Electrical requirements: 17kW, 400-415Vac, 50/60Hz,





£3,945.00

3P+N+E, 24A

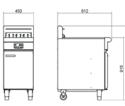
E43E

Single pan 27 Litre capacity

Digital display electronic controls Supplied with two baskets

nts:

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



£4,880.00

450mm TWIN PAN ELECTRIC FRYERS

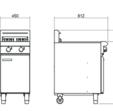


E44

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

Electrical requirements:

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



£4,060.00

E44E

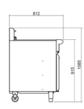
Twin pan

3P+N+E, 24A

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

Electrical requirements: 17kW, 400-415Vac, 50/60Hz,

FINITIONS



£4,980.00

E44E

E43

OPTIONAL EXTRAS | ELECTRIC FRYERS



018019	· Fryer baskets standard to suit E43, E44	£125.00
228898	· Fryer splashguards LH (all electric fryers)	£95.00
228899	· Fryer splashguards RH (all electric fryers)	£95.00
228761	· Fryer lift off lid E43, E44 series	£70.00
018176	· Fryer drain stick (all fryers)	£50.00
228807	Mobile castor kit (set of 2 lockable)	£120.00

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

Model **Dimensions** Price (exc. VAT)



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:

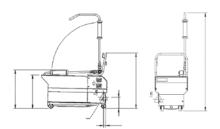
0.77kW, 220-240Vac, 50Hz, 1P+N+E, 6.4A, 3 PIN, Cordset fitted

EF40 32 Litre

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

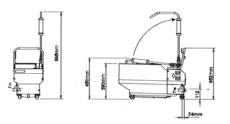
Electrical requirements:

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



£2,995.00

£3,160.00





£3,730.00

OPTIONAL EXTRAS | FILTAMAX FRYER FILTERS

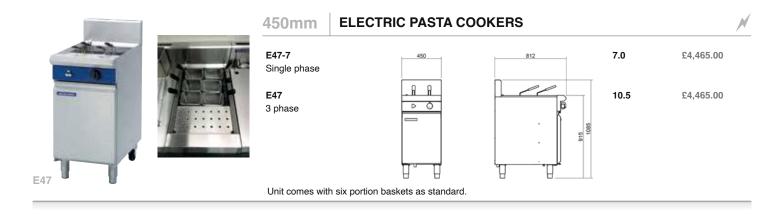
	·	
022815	Filter Pad Kit for Filtamax	£210.00
	Pad Consumables Pack of 30	
020417	Flexible Filter Return Hose Arm	£825.00
SA1159	Filter extension arm fixed EF30, EF35 (for electric fryers)	£525.00

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	Price (exc. VAT)
	450mm	GAS PASTA COOKER			\delta
	G47 Single Tank Pasta Cooker	450	\$12 \$160 \$160	13.5	£4,465.00
G47	Unit comes with	six portion baskets as standard.			





OPTIONAL EXTRAS | PASTA COOKER BASKETS

 229836
 Pasta Basket W 165mm x D 165mm x H 180mm
 £160.00

 229837
 Pasta Basket W 320mm x D 165mm x H 180mm
 £205.00

Note: Pasta Cooker Basket Combinations:

• Six Square (standard supply) • Two square / one rectangular • Two large rectangular

 238674
 L Hand W
 165mm x 125mm
 £135.00

 238819
 R Hand W
 165mm x 125mm
 £135.00

Model Dimensions Price (exc. VAT)



300mm | PROFILED IN-FILL TABLE

Stainless steel Profiled In - FIII Table complete with stub back suitable for all Blue Seal Evolution Series products.

915mm h x 812mm d x 300mm w

£1,005.00

BS TABLE B30-C



300mm | PROFILED IN-FILL TABLE

Stainless steel Profiled In - FIII Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 300mm w

£915.00

BS TABLE B30-L



450mm PROFILED IN-FILL TABLE

Stainless steel Profiled In - FIII Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 450mm w

£1,140.00

BS TABLE B45-L



600mm | PROFILED IN-FILL TABLE

Stainless steel Profiled In - FIII Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 600mm w

£1,255.00

BS TABLE B60-L



900mm | PROFILED IN-FILL TABLE

Stainless steel Profiled In - FIII Table complete with stub back suitable for all Blue Seal Evolution Series products.

915mm h x 812mm d x 900mm w

£1.455.00

BS TABLE B90-L



900mm | PROFILED IN-FILL TABLE/REFRIGERATED BASE

Stainless steel Profiled In - FIII
Table complete with stub back
suitable for all Blue Seal
Evolution Series products.

915mm h x 812mm d x 900mm w

£3,410.00

Refrigerated base. 2 draw GN-sized.

BS TABLE B90-RB



900mm

PROFILED IN-FILL TABLE/SALAMANDER GRILL BRACKET

Stainless steel Profiled In - FIII Table complete with stub back suitable for all Blue Seal Evolution Series products. 915mm h x 812mm d x 900mm w

£1,790.00

Fitted with Salamander grill bracket.



SALAMANDER BENCH 600mm

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand £1,790.00

B60S-CB Cabinet base £1,900.00

OPTIONAL EXTRAS FOR BLUE SEAL GAS AND ELECTRIC EQUIPMENT

Product	Model	Description	Price (exc. VAT)
OPTIONAL EXTRAS	BLUE SEAL	GAS AND ELECTRIC EQUIPMENT	
COOKTOP / RANGES	230013	Bench shield, fits LH or RH of open burners	£110.00
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	£235.00
RANGE OVENS	228106 227896	Oven rack to suit G504, G505, G524 Oven rack to suit G506, G508	£75.00 £80.00
TARGET TOPS	014997	Casting hook	£65.00
GRIDDLES / GRIDDLE OVENS	228566 228567 228568	Griddle scraper tool c/w blades Smooth plate scraper blades (Pack of 10) Ribbed plate scraper blade (individual blade)	£60.00 £65.00 £30.00
CHARGRILLS	228787 227002 227003	Grate scraper tool Chargrill griddle plate 300mm Chargrill griddle plate 450mm	£200.00 £135.00 £225.00
SALAMANDERS	013418 013048	Salamander branding kit / one double-sided ribbed aluminium branding plate / fits both rack system models 100mm high feet for bench mounting (4 per salamander)	£225.00 £95.00
FRYERS	018019 023220 228898 228899 228127 228565 228128 228761 228762 018176 024705 024710	Fryer baskets standard to suit GT45, GT46 gas series, E43, E44 Fryer baskets large to suit GT60, GT60-HPO Fryer splashguards LH (all fryers) Fryer splashguards RH (all fryers) Fish plate GT45 Fish plate GT46 Fish plate GT60, GT60-HPO Fryer lift off lid GT45, E43, E44 Fryer lift off lid GT60, GT60-HPO Fryer drain stick (all fryers) Fryer drain adaptor kit (allows use of 24710 drain extension) (all fryers) Fryer drain extension kit to use GT45, GT46, E43, E44 series with 40 litre filtamax machine	£125.00 £155.00 £95.00 £95.00 £70.00 £70.00 £75.00 £70.00 £70.00 £50.00 £135.00 £190.00
FRYER FILTER	022815 020417 SA1559 SA1556	Filter pad kit for Filtamax (upgrades Filtamax to carbon pad system) Filter flexible hose return arm Filter extension arm fixed EF30, EF35 Filter extension arm fixed EF40	£210.00 £825.00 £525.00 £525.00

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

Notes

Price (exc. VAT)

Application / By Products

JOINING CAPS FOR BLUE SEAL GAS AND ELECTRIC EQUIPMENT 228579 C-C Kit - Capping piece + 2 x levelling tabs £50.00 Cooktops Open - Cooktops Open Cooktops Open - Chargrill Required if joined with griddle section Cooktops Open - Cooktop Griddle 228587 GP-CO Griddles - Cooktops Open £50.00 TT-C £50.00 228595 Target Top - Cooktops Open Target Tops - Chargrill Target Tops - Cooktop Griddles 228889 TT-TT Target Tops - Target Tops £95.00 228890 TT-GP Target Tops - Griddle £95.00 228589 BP-BP Bratt Pan - Bratt Pan £50.00 228604 BP-C Bratt Pan - Cooktop Open £55.00 Bratt Pan - Chargrill Bratt Pan - Cooktops Electric Bratt Pan - Cooktop Griddle 228891 BP-TT Bratt Pan - Target Top £95.00 228892 BP-GP Bratt Pan - Griddle £95.00 228893 G-G Chargrill - Chargrill Type G-G Caps griddle raised sides of grills £50.00 Chargrill - Cooktop Griddle Chargrill - Griddle Chargrill - Griddle Toaster Griddle Toaster - Griddle Toaster Griddle - Griddle Cooktop Griddle - Cooktop Griddle Electric Cooktop Griddle - Electric Cooktop Griddle 228894* FG-GL Fryer Gas - Cooktop Griddle FITS LH SIDE OF FRYER £70.00 Fryer Gas - Chargrill Caps over grill sides Fryer Gas - Griddle Fryer Gas - Griddle Toaster 228895* FG-GR Fryer Gas - Cooktop Griddle FITS RH SIDE OF FRYER £70.00 Fryer Gas - Chargrill Caps over grill sides Fryer Gas - Griddle Fryer Gas - Griddle Toaster 228896* FE-GL FITS LH SIDE OF FRYER £110.00 Fryer Electric - Cooktop Griddle Fryer Electric - Chargrill Caps over grill sides Fryer Electric - Griddle Fryer Electric - Griddle Toaster FITS RH SIDE OF FRYER 228897* FE-GR Fryer Electric - Cooktop Griddle £80.00 Fryer Electric - Chargrill Caps over grill sides Fryer Electric - Griddle Fryer Electric - Griddle Toaster 228600 FG-FG Fryer Gas - Fryer Gas £50.00 Caps across 2 Tanks 228601 FE-FE Fryer Electric - Fryer Electric Caps across 2 Tanks £95.00 £125.00 247924 FF-FF 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.

Part No.

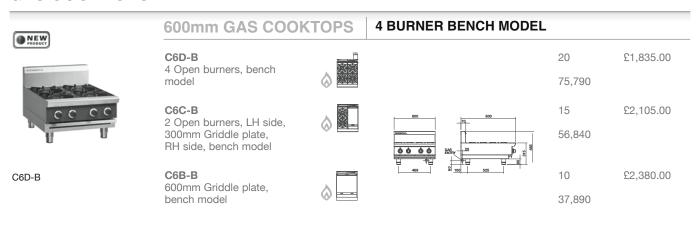
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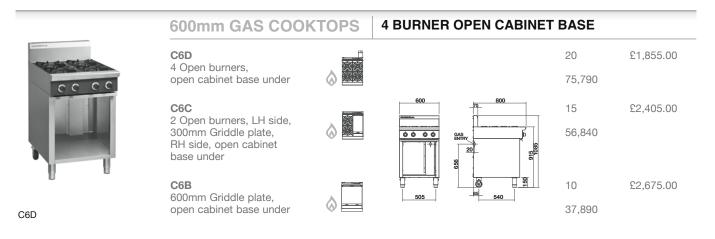
COBRA - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
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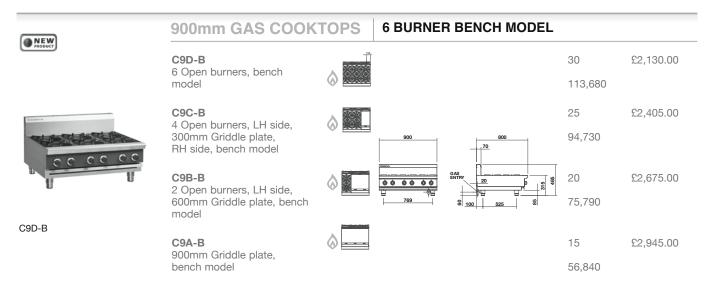
GAS COOKTOPS



Note: Flame failure standard on open burners.



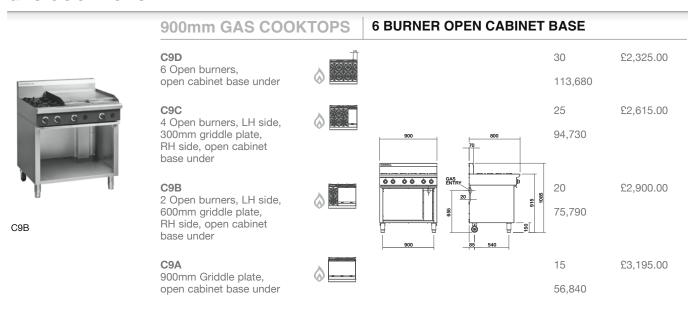
Note: Flame failure standard on open burners.



Note: Flame failure standard on open burners.

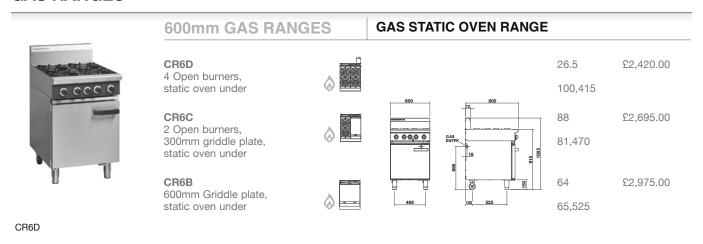
Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
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GAS COOKTOPS



Note: Flame failure standard on open burners.

GAS RANGES

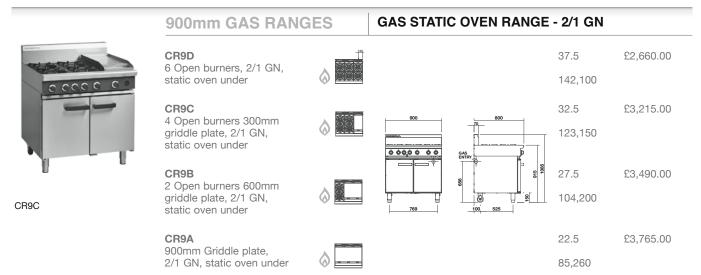


Note: Flame failure standard on open burners.

COBRA - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)

GAS RANGES

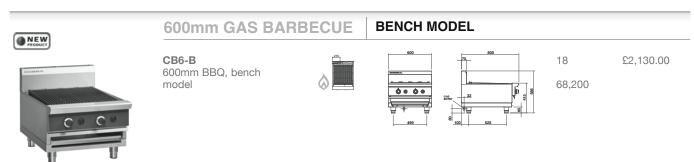


Note: Flame failure standard on open burners.

OPTIONAL EXTRAS – GAS RANGES

233954	Oven rack to suit 600mm oven range	£50.00
230556	Oven rack to suit 900mm oven range	£60.00
UKCSP4	Plate shelf and splashback to suit 600mm oven range	£615.00
UKCSP6	Splashback, overshelf and grill shelf to suit 900mm oven range	£615.00

GAS BARBECUES



СВ6-В



CB6

GAS RANGES, BARBECUES, SALAMANDER & GRIDDLE TOASTERS

Model Hob Dimensions Gas Price (exc. VAT)
Options RW / BTU

GAS BARBECUES



900mm GAS BARBECUE BENCH MODEL

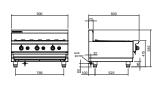


CB9-B 900mm BBQ, bench model

900mm BBQ, mounted on open cabinet base

CB9





27 £2,600.00

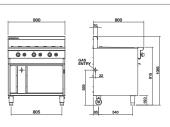
102,310

СВ9-В



900mm GAS BARBECUE OPEN CABINET BASE





£2,840.00

102,310

27

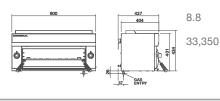
GAS SALAMANDER



900mm GAS SALAMANDER

CS9
Four position
racking (flat or inclined)





£1,870.00

CS9

OPTIONAL EXTRAS – SALAMANDER

 013048
 100m high feet for bench mounting (set of 4)
 £95.00

 013418B
 Branding plate - 620 x 320mm
 £225.00

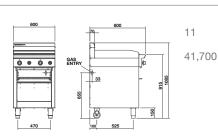
GAS GRIDDLE TOASTERS



600mm GAS GRIDDLE TOASTER

CT6 600mm Griddle, toaster compartment





11 £2,515.00

COBRA - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)

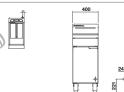
GAS FRYER



400mm GAS FRYER

SINGLE PAN

CF2 18 Litre oil capacity, mechanical thermostat 25kg / hr production rate supplied with baskets & lid



25 85,250

£1,950.00

CF2

OPTION	AL EXTRAS – GAS FRYER	
237427	Fish plate	£50.00
237306	Joining cap	£50.00
237307	Splashguard LH 400FG-XL – general splashguard to fit side of fryer	£95.00
237308	Splashguard RH 400FG-XR – general splashguard to fit side of fryer	£95.00
237310	Splashguard LH 400FG-GL – splashguard to join fryer to cooktop griddles / barbecue / griddle toaster	£95.00
237311	Splashguard RH 400FG-GR – splashguard to join fryer to cooktop griddles / barbecue / griddle toaster	£95.00

GAS GRIDDLE TOASTERS, FRYER & COOKERS

Model Hob Dimensions Gas Price (exc. VAT)
Options kW / BTU

GAS PASTA COOKER

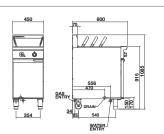


450mm PASTA COOKER SINGLE PAN

CP4

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





£4,415.00

45,450

12

CP4

OPTIONAL EXTRAS - GAS PASTA COOKER

238674	Pasta basket LH – 165mm x 165mm x 180mm	£135.00
238819	Pasta basket RH – 165mm x 165mm x 180mm	£135.00
240516	Conversion kit for gas noodle kit includes baskets support tray and 5 noodle baskets	£320.00

GAS NOODLE COOKER

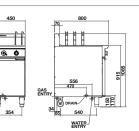


450mm NOODLE COOKER | SINGLE PAN

CN4

40 Litre water capacity, mechanical thermostat patented infra-red burner system, 5 stainless steel noodle baskets included





12 £4,415.00

45,450

OPTIONAL EXTRAS – GAS NOODLE COOKER

240507 Noodle basket £55.00

COBRA* - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Dimensions Model Price (exc. VAT)

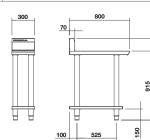
LEG STAND

INFILL BENCHES



300mm INFILL BENCH

C300 300mm Infill bench with leg stand



£715.00



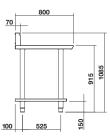
C450

450mm INFILL BENCH

C450 450mm Infill bench with leg stand



LEG STAND

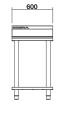


£830.00

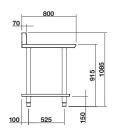


600mm INFILL BENCH

C600 600mm Infill bench with leg stand



LEG STAND



£950.00

Model Dimensions Price (exc. VAT)



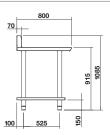
900mm INFILL BENCH

LEG STAND

C900

900mm Infill bench with leg stand





£1,070.00

C900



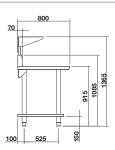
900mm INFILL BENCH

LEG STAND WITH SALAMANDER SUPPORT

C900S

900mm Infill bench with salamander support on leg stand





£1,540.00

C900S



















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

POWERFUL PERFORMANCE, SMALLER FOOTPRINT,

*E22 & E31D4 use single direction fans



TODAY'S INNOVATIVE, EASY TO USE TURBOFAN RANGE HAS BEEN DESIGNED AND
MANUFACTURED TO THE HIGHEST SPECIFICATION ANDS 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

30DSERIES **P**SERIES **T**SERI



















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

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.

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

turbofan HIGH SPEED CONVECTION OVENS

Dimensions / Power $(w \times d \times h)$

Options

kw

Price (exc. VAT)

20SERIES



E22T tray 460x330mm

£65.00

MANUAL ELECTRIC CONVECTION OVEN E22M3

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 2880.00



SK23 STAND

£880.00

£1,870.00

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



E22T tray 460x330mm

£65.00

MANUAL ELECTRIC CONVECTION OVEN **E23M3**

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

£880.00

£880.00

£2,115.00

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



E22T tray 460x330mm

£65.00

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

£880.00

£880.00

£2.225.00

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



E311GAST tray 1/1GN 20mm deep E27FT tray 400x600mm £65.00 E32UST tray 460x660mm £65.00

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

£880.00

£2,420.00



SK2731N STAND £880.00

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

£880.00

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

£880 00

Stainless steel stand with castors Suits 600mm x 400mm trays and 1/1 GN pans

W 810mm x D 650mm x H 880mm

£2,570.00

£880.00



E311GAST tray 1/1GN 20mm deep E27FT tray 400x600mm £65.00 £65.00 E32UST tray 460x660mm

E27D2

DIGITAL 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

SK2731N STAND

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

SK2731U STAND £880 00 Stainless steel stand with castors Suits 660mm x 460mm pans W 810mm x D 650mm x H 880mm



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

2 x 460mm x 660mm full size sheet pan capacity 3.0

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

£880.00

£2.735.00

E311GAST tray 1/1GN 20mm deep £65.00 E27FT tray 400x600mm £65.00 E32UST tray 460x660mm £65.00



SK2731N STAND £880.00

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 £880.00

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



E311GAST tray 1/1GN 20mm deep £65.00 E27FT tray 400x600mm £65.00 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

£880.00

2880.00

£2,870.00



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 £880.00

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



E311GAST tray 1/1GN 20mm deep £65.00 E27FT tray 400x600mm £65.00 E32UST tray 460x660mm £65.00

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

2880.00

£3,695.00



SK2731N STAND £880.00

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 2880.00

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

£4,015.00

2880.00

£4,305.00



E311GAST tray 1/1GN 20mm deep £65.00 E27FT tray 400x600mm £65.00 E32UST tray 460x660mm £65.00

DIGITAL ELECTRIC CONVECTION OVEN E28D4

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 £880.00

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 £880.00

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

3.0



ELECTRIC CONVECTION OVEN & 4 ELEMENT COOKTOP E931M

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

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

30SERIES



E311GAST tray 1/1GN 20mm deep £65.00

MANUAL ELECTRIC CONVECTION OVEN E30M3

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

£2,010.00

2880.00



SK2731N STAND £880.00

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

3.1



E311GAST tray 1/1GN 20mm deep £65.00

DIGITAL ELECTRIC CONVECTION OVEN E31D4

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

2880.00

£2,800.00



SK2731N STAND £880.00

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

turbofan CONVECTION OVENS

E311GAST tray 1/1GN 20mm deep £65.00 Oven rack p/no. 236057 £55.00 240550 Heat Shield £245.00 **Dimensions / Power** $(w \times d \times h)$

Options

kw

Price (exc. VAT)

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

Oven racks not supplied

5 levels of humidity

Optional core temp probe Double Stacking Kit DSK33C

£275 00 £880.00

SK33 STAND

£880.00

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



E311GAST tray 1/1GN 20mm deep Oven rack p/no. 236057 240550 Heat Shield

£65.00 €55.00 £245.00 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

£6.315.00

£275.00 2880.00

SK33 STAND

SK32 STAND

Stainless steel stand with castors

W 735mm x D 650mm x H 880mm

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



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

DIGITAL ELECTRIC CONVECTION OVEN

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

£4.960.00

£880.00

£1,105.00 £275.00 £880.00

£5,725.00

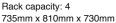
£1,105.00

E32UST tray 460x660mm 240466 Heat Shield

£65.00 £260.00

E32T4

TOUCH SCREEN ELECTRIC CONVECTION OVEN



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

Steam injection

3 stage cooking function 5 levels of humidity setting

2 speed bi-directional reversing fan system

Double Stacking Kit DSKE32C Optional core temp probe

£275.00

SK32 STAND £880.00

Stainless steel stand with castors W 735mm x D 650mm x H 880mm



E32UST trav 460x660mm 240466 Heat Shield

£65.00 £260.00

E32UST tray 460x660mm 240549 Heat Shield

Dimensions / Power (w x d x h)

Options

kW

Price (exc. VAT)

£6.065.00

£1.105.00

£275.00

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DIGITAL GAS CONVECTION OVEN G32D4

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

Opional core temp. probe

Double Stacking Kit DSKG32C Steam injection

SK32 STAND

£880 00

Stainless steel stand with castors W 735mm x D 650mm x H 880mm



E35D6

FULL SIZE DIGITAL / ELECTRIC CONVECTION OVEN

12.5

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

- 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

£275.00

£8.940.00

£1,200.00

£1.055.00

E35GBT tray 460x760mm

£65.00

£65.00

£275.00

PROVER / HOLDING CABINETS

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

£300.00

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 £235.00

Filter cartridge itself, for connection to above installation kit.



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

P/No. 234841 Stacking Kit to E32D4

1.5 £4,650.00

£495.00

£165.00

turbofan PROVER / HOLDING CABINETS



Dimensions / P (w x d x h)	ower	Options	kw	Price (exc. VAT)
P10M	AUTO EL	ECTRIC PROVER & HOLDING CA	ABINET	M
Rack capacity: 11 610mm x 680mm Electrical require 230-240V, 50/60l 1 Phase+N+E, 1. 10A cordset supp	n x 1015mm ments: Hz, .5kW, 6.3A	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	£4,095.00
		P/No. 236617 Stacking Kit to E33D5		£165.00



P12M AUTO E	LECTRIC 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	£5,110.00 £565.00	
	P/No. 234841 Stacking Kit to E/G32D4		£165.00	



PROVER/HOLDING CABINET P85M8

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 £4,650.00

£275.00

£165.00

P85M8



P85M12

PROVER/HOLDING CABINET P85M12

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

£5,110.00

£275.00

£165.00

HOT HOLDING CABINET



MODEL	DETAILS	Gas Power kW	Price (exc. VAT)	
H8D-UC	HOLDING CABINET		N	/
W 610mm x D 680	mm x H 810mm	1.2	£4,440.00	

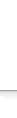
- 8 x 1/1 GN tray capacity
- 74mm tray spacing
- 1.2kW heating power
- Electronic touch sensitive control panel



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



H₁₀D-FS

W 735mm x D 810mm x H 1015mm

- 74mm tray spacing
- 1.9kW heating power
- · Electronic touch sensitive control panel





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 touch sensitive control panel

1.2 £4.580.00

£4,555.00

1.9



TOUCH SCREEN ELECTRIC HUMIDIFIED HOLDING CABINET EHT10-L

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 £6,020.00

OPTIONAL EXTRAS

SKEHT10	Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model	£625.00
	W610mm x D 727mm x H 609mm	
237472	Double stacking kit to suit E33/EHT10-L models	£205.00
234347	Filter head kit	£300.00
	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	£235.00
	Filter cartridge itself for connection to above installation kit	

turbofan VENTLESS HOODS

Model Details Price (exc. VAT)

VHSERIES



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

£5,890.00



VH32

VH33 VENTLESS HOOD FOR E33D5/E33T5 OVENS

W 617mm x D 890mm x H 340mm • 230-240V, 50/60Hz, 1 Phase+N+E, 0.5A

10A plug cordset fitted

£5,735.00



VH35-30 VENTLESS HOOD FOR E35D6-30/E35T6-30 OVENS

£6,765.00

W 917mm x D 1145mm x H 340mm

- 230-240V, 50/60Hz, 1 Phase+N+E, 1.0A
- 10A plug cordset fitted

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 VHSeries 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 digital 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.

- Choice of 6 models 3 digital and 3 manual
- 7kW 14kW heating power
- 30 80 covers per load
- 70mm tray spacing
- 5, 7 or 10 tray capacity
- 600mm x 400mm trays
- Range of accessories and options

MANUAL







DIGITAL



EC40D7



turbofan COMBINATION STEAMERS

	Model	Hob Options	Dimensions	Gas Power kW	Price (exc.	VAT)
Of ateras,	EC40M5		AY MANUAL ELECTRIC CO			
	W 777mm x D 838 • 5 x 1/1 GN tray of 5 x 600mm x 400 • 70mm tray spaci • 7.25kW heating • 30 covers per lose • Electromechanic • Supplied with was	5mm x H 777r capacity 0mm tray capa ing power ad cal controls	nm	7	£6,095.00	
EC40M5	Stand SK40A 3.64.0029 Stainle	ss Steel Wire	Oven Grid 1/1 GN		00.083 00.083	
SECTION AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF	EC40D5	5 TR	AY DIGITAL ELECTRIC CO	MBI OVEN		M
	W 777mm x D 838 • 5 x 1/1 GN tray c • 5 x 600mm x 400 • 70mm tray spaci • 7.25kW heating • 30 covers per lot • 2.4" LCD-TFT cc • Automatic cleani	capacity Omm tray capa ing power ad blour display w		7	£8,120.00	
22	 Supplied with wa 		erature probe CP004		£375.00	
EC40D5	Stand SK40A 3.64.0029 Stainle	ss Steel Wire	Oven Grid 1/1 GN		£880.00 £80.00	
	EC40M7	7 TR	AY MANUAL ELECTRIC CO	MBI OVEN		N
Telephone 1	 Supplied with was Stand SK40A 	capacity 0mm tray capa ing power ad blour display w ater softener		12	£7,535.00 £880.00 £80.00	
EC40M7	EC40D7	7 TR	AY DIGITAL ELECTRIC CO	MBI OVEN		<i>N</i>
National	W 777mm x D 83 • 7 x 1/1 GN tray e • 7 x 600mm x 40 • 70mm tray spac • 12.5kW heating • 50 covers per lo • 2.4" LCD-TFT co	capacity 0mm tray cap ing power ad olour display v		12	£9,710.00	
	Automatic cleanOptional multipoSupplied with wa	oint core tempe	erature probe CP004		£375.00	
EC40D7	Stand SK40A 3.64.0029 Stainle	ss Steel Wire	Oven Grid 1/1 GN		£880.00 £80.00	
Carlo	EC40M10	10 TI	RAY MANUAL ELECTRIC C	OMBI OVEN		N
22 27 27 27 12 2 2 2 2 2 2 2 2 2 2 2 2 2	W 777mm x D 83 • 10 x 1/1 GN tray • 10 x 600mm x 4 • 70mm tray spaci • 14.5kW heating • 80 covers per los • Electromechanic • Supplied with wa	capacity 00mm tray cap ing power ad cal controls		14	£8,455.00	
12 81	Stand SK40-10A	_			00.0883	

3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN

00.083

turbofan COMBINATION STEAMERS

Dimensions / Power $(w \times d \times h)$

Standard Features

Optional Extras

Price (exc. VAT)



EC40D10 10 TRAY DIGITAL ELECTRIC COMBI OVEN

14

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
- 2.4" LCD-TFT colour display with rapid selection scroller
- Automatic cleaning system
- Optional multipoint core temperature probe CP004
- · Supplied with water softener

Stand SK40-10A 3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN £375.00

£10,645.00

2880.00 280.00

Model nos	Description	
DSK405 Stacking kit	5 grid on 5 grid 5 grid on 7 grid	2880.00
DSS405 Stand for 5 grid stacking kit	stand on 5 for 5	£340.00
DSK407 Stacking kit	7 grid on 7 grid	00.0883
DSS405 required for 5 grid on 5 grid only, 5 grid on 7	grid on 7 grid stands on floor on unit f	eet.
Air cooled condensing hoods available on all mode	ls, factory fit only 4 week delivery f	rom date of order.
IKKV51 plus NPK configuration total list price		£3,290.00
Opposite hinge door (factory fit only)		£170.00
CDL05 Detergent cartridge 5ltr for auto wash units		£120.00

Dimensions / Power (w x d x h)

Options

kw

Price (exc. VAT)



430/DS-M | ELECTRIC PIZZA OVEN

M

Dimensions: mm (w x d x h) External 950 x 950 x 400 Internal 630 x 630 x 150 Net weight: 94kg Single Phase 430/DS-M electric pizza oven
Pizza capacity: 4 x 12 inch pizzas per deck.

4.4

£2,260.00

BSPZ01

£880.00

Steel stand with adjustable feet W 950mm x D 950mm x H 900mm



830/DS-M ELECTRIC PIZZA OVEN



Dimensions: mm (w x d x h) External 950 x 950 x 730 Internal 630 x 630 x 150 (per deck) Net weight: 158kg Single Phase 2 x 4.4kW electrical supplies 830/DS-M electric pizza oven
Pizza capacity: 4 x 12 inch pizzas per deck.

8.8

£3,580.00

BSPZ01

00.0883

Steel stand with adjustable feet W 950mm x D 950mm x H 900mm



BM10 PLANETARY MIXER



Dimensions: mm (w x d x h) 400 x 450 x 630 (stand foot print) Capacity 10 litres Net weight: 62kg 10 litre mixer

3

£2,170.00



BM20 F

HEAVY DUTY MIXER



Dimensions: mm (w x d x h) 515 (incl. handle) x 518 x 879 Capacity 20 litres Net weight: 98kg 20 litre mixer

3

£3,025.00

WARE WASHING EQUIPMENT

Dimensions / Pow (w x d x h)	er	Options	kw	Price (exc. VAT)
SG4E2	GLASS	SWASHER		<u> </u>
Dimensions: mm (w : External w460 x d52' 400mm x 400mm rad Includes rinse aid de	1 x h680 ck size	rain pumps	2.66w	£2,165.00
Pedestal stand				£310.00



SG45E2 GLASS WASHER 3.78w £3,015.00 Dimensions: mm (w x d x h) External w530 x d600 x h755 450mm x 450mm rack size Includes rinse aid detergent and drain pumps £420.00 Pedestal stand



SG5EC2	GLASS WASHER		^
Dimensions: mm (w External w600 x d60 500mm x 500mm ra Includes rinse aid de	0 x h820	3.78w	£2,860.00
Pedestal stand			£420.00



SD5EC2	DISH WASHER		^
Dimensions: mm (w : External w600 x d60 500mm x 500mm rad Includes rinse aid de	0 x h820	3.78w	£2,860.00
Pedestal stand			£420.00



SD5ECBT2 DISH WASHER		M
Dimensions: mm (w x d x h) External w600 x d600 x h820 500mm x 500mm rack size Includes rinse aid detergent and drain pumps	6.45w	£3,460.00
Pedestal stand		£420.00
Class 'A' air gap breaktank model		

WARE WASHING EQUIPMENT



Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT
(W A U A II)			

SH55E BT HIGH VOLUME HOOD WASHER

Dimensions: mm (w x d x h) External 710 x d735 x h1450 Lowered 1860 raised.

Features: Twin wash cycle and integal break tank. Rack output: 30 per hour SH55E high volume hood washer single phase 6.75 SH55E high volume hood washer 3 phase 10 55068 Stainless steel wings £5,315.00 £5,315.00 £400.00 (each)

* Model Includes rinse aid detergent and drain pumps.



SH120E BT HIGH VOLUME HOOD WASHER

Dimensions: mm (w x d x h) External 710 x 740 x 1450 lowered 1860 raised.

(three phase only)

SH120E high volume hood washer

10.1

£6,635.00

Features: Class "A" Air Gap,

55068 Stainless steel wings

£400.00 (each)

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 SOFTENERS

Brita Aquaquell Purity 600 Complete System With MCU Display

£1,565.00

Manual water softeners

 WS08
 8
 £255.00

 WS12
 12
 £285.00

 WS16
 16
 £365.00

NOTES

DEFINITIONS

- 1.1 "The Company" -means Blue Seal Limited, a subsidiary of Moffat Group Pty Limited
- "Confidential Information" all information in respect of the business of the Company including know-how and other matters connected with the Goods, information concerning the Company's relationships with actual or potential clients, customers or suppliers and the needs and requirements of the Company and of such persons and any other information which, if disclosed, will be liable to cause harm to the Company
- "The Contract" means any contract for the sale of Goods by the Company to the Customer on the terms and conditions set out in this document
- "The Customer" means the customer of the Company
- "The Goods" means any Unit Items and/or Spares forming the subject of this 1.5 Contract including parts and components of or materials incorporated in them as set out in Customer's order
- 1.6 "Force Majeure Event" means any event beyond a party's reasonable control, which by its nature could not have been foreseen, or, if it could have been foreseen, was unavoidable, including strikes, lock-outs or other industrial disputes (whether involving its own workforce or a third party's), failure of energy sources or transport network, acts of God, war, terrorism, riot, civil commotion, interference by civil or military authorities, national or international calamity, armed conflict, malicious damage, breakdown of plant or machinery, nuclear, chemical or biological contamination, sonic boom, explosions, collapse of building structures, fires, floods, storms, earthquakes, loss at sea, epidemics or similar events, natural disasters or extreme adverse weather conditions, or default of suppliers or subcontractors
- 1.6 "The Prices" means the prices set out in the Company's quotation for the relevant Goods
- "Spares" means replacement components which are integral to the running performance of Unit Items
- "Unit Items" means large, capital pieces of equipment, such as convection ovens which are detailed from time to time in the Company's catalogues

QUOTATION

Quotations by the Company unless otherwise stated in them shall be valid for a period of 30 days only from the date of the quotation, provided the Company has not previously withdrawn it.

EXISTENCE OF CONTRACT

- 3.1 Each order or acceptance of a quotation for Goods will be deemed to be an offer by the Customer to purchase Goods upon these terms and conditions. The Contract is formed when the Customer's order (however given) is accepted by the Company by the earliest of (a) the Company's written acceptance (b) delivery of the Goods or (c) the Company's invoice.
- 3.2 The Contract will be upon these terms and conditions to the exclusion of all other terms and conditions, including any terms or conditions which the Customer purports to apply under any purchase order, confirmation of order or similar document, whether or not such document is referred to in the Contract.
- No variations or amendments of this Contract shall be binding on the Company unless confirmed by it in writing.

PRICES

- 4.1 Prices for:
 - 4.1.1 Spares are ex-works and include insurance, but exclude value added tax and any other similar or equivalent taxes, duties, fees and levies imposed from time to time by any government or other authority) which will be payable in addition to that sum in the manner and at the rate prescribed by law from time to time. For the avoidance of doubt, the Customer will be responsible for the costs relating to carriage and delivery in addition to the Prices, and details of the applicable delivery charges will be set out in the relevant order, and shall be dependent on the particular delivery service required by the Customer. The Company reserves the right to vary the costs of delivery (including, without limitation, the delivery services offered to a Customer) at any time prior to acceptance of an order pursuant to clause 3.1 above.
 - 4.1.2 Unit Items are inclusive of the Company's standard delivery charges (as may be varied from time to time) and insurance, but exclude value added tax and any other similar or equivalent taxes, duties, fees and levies imposed from time to time by any government or other authority, which will be payable in addition to that sum in the manner and at the rate prescribed by law from time to time. The Customer may request that Unit Items are delivered via an expedited service, and the Company reserves the right to charge an expedited delivery charge in such instances. Details of any such charge shall be notified to the Customer in advance.
 - In the event that the Customer orders a combination of both Spares and Unit Items, the Spares will be delivered as part of the Unit Items order at no additional cost, save where otherwise agreed with the Customer.

PAYMENT

- 5.1 All invoices for the Prices for the Goods and any carriage and delivery costs payable by the Customer in addition to the Prices are payable by the Customer without discount of any kind in pounds sterling on or before the date stated on the Company's invoice at the Company's premises stated on the invoice and in no circumstances shall the Customer be entitled to make any deduction or withhold payment for any reason at all.
- Time for payment shall be of the essence of the Contract. Without prejudice to any other rights of the Company, if the Customer fails to pay the invoice price by the due date, the Customer shall pay interest on any overdue amount from the date on which payment was due to that on which it is made (whether before or after judgment) at the rate prescribed in the Late Payment of Commercial Debts (Interest) Act 1998 and reimburse to the Company

- all the costs and expenses (including legal costs) incurred in the collection of any overdue amount
- 5.3 All payments will be made in cleared funds by the Customer in accordance with the provisions of clause 5.1 above. Payment may be made by cheque, BACS, credit and/ or debit card or by cash.
- 5.4 Without prejudice tom condition 5.2, if the Customer fails to make any payment due to the Company under the Contract on or before the due date the Company will be entitled to withhold further supply of Goods until payment of all overdue sums has been made and to cancel any or all orders accepted under condition 3.1 which have not vet been delivered.
- 5.5 Following termination of the Contract:
 - 5.5.1 the Company will be entitled to invoice all Prices and any carriage and delivery costs incurred which have not yet been invoiced; and
 - all invoices (including any invoices issued under condition 5.5.1) will become immediately due and payable by the Customer.

TITLE

- Notwithstanding the earlier passing of risk in accordance with condition 7, title in the Goods shall remain with the Company and shall not pass to the Customer until the amount due under the invoice for such Goods has been paid in full cleared funds.
- 6.2 Until the title of the Goods passes to the Customer, the Customer shall:
 - 6.2.1 hold the Goods as bailee for the Company;
 - 6.2.2 shall store (at no cost to the Company) or mark them so they can at all times be identified as the Goods of the Company;
 - 6.2.3 maintain the Goods in a satisfactory condition:
 - 6.2.4 keep the Goods insured for their full price against all risks to the reasonable satisfaction of the Company and whenever requested by the Company produce a copy of the policy of insurance to the Company.
- 6.3 The Company shall, by giving the Customer written notice, be entitled at any time before title passes to repossess and use or sell all or any of the Goods and so terminate (without any liability to the Customer) the Customer's right to use, sell or otherwise deal in them and for that purpose, or determining what if any Goods are held by the Customer and inspecting them, to enter any premises of the Customer.
- 6.4 Until title passes, the Customer may use and resell the Goods in the ordinary course of its business before ownership has passed to it, provided that the Customer will be permitted to make sales solely on the following conditions:
 - 6.4.1 any sale will be effected at full market value;
 - 6.4.2 any sale will be a sale of the Customer's property on the Customer's own behalf and the Customer will deal as principal when making such a sale;
 - 6.4.3 the Customer will hold such part of the proceeds of sale as represents the amount owed by the Customer to the Company in trust for the Company and will account to the Company accordingly; and
 - 6.4.4 the Customer will include a retention of title clause in its sale contract with its customer

RISK. DELIVERY AND PERFORMANCE

- 7.1 Risk of damage to or loss of the Goods passes when they are delivered to the Customer
- 7.2 Goods are delivered to the Customer by the Company when the Company makes them available to the Customer or any agent of the Customer or any carrier (who shall be the Customers agent whoever pays his charges) at the Customer's premises or other delivery point agreed by the Company.
- The Company may at it's discretion deliver the Goods by instalments in any sequence
- 7.4 Where the Goods are delivered by instalments, each instalment shall be deemed to be the subject of a separate Contract and no default or failure by the Company in respect of any one or more instalments shall vitiate the Contract in respect of the Goods previously delivered or undelivered Goods.
- The Company may deliver to the Customer and the Customer shall accept in satisfaction of the Contract a lesser number than the number of Goods ordered. In such circumstances, the Customer will only pay the Prices for those Goods which have been
- 7.6 The Company will use reasonable endeavours to deliver the Goods within the time agreed with the Customer and notified to the Customer within the Company's acceptance of the Customer's order, and, if no time is agreed, then within a reasonable time, but the time of delivery in all circumstances will not be of the essence. If, despite those endeavours, the Company is unable for any reason to fulfil any delivery on the specified date or within a reasonable time, the Company will be deemed not to be in breach of this Contract. Any delay in delivery will not entitle the Customer to cancel the order unless and until the Customer has given 30 days' written notice to the Company requiring the delivery to be made and the Company has not fulfilled the delivery within that period. If the Customer cancels the order in accordance with this condition 7.6 then the Company will refund to the Customer any sums which the Customer has paid to the Company in respect of that order or part of the order which has been cancelled. Subject to condition 10, this condition contains the full extent of the Company's liability for a failure to comply with this condition.
- If the Customer fails to take delivery of the Goods or any part of them on the due date and fails to provides any instructions, documents, licenses, consents or authorisations required to enable the Goods to be delivered, the Goods will be deemed to have been delivered on the due date and (without prejudice to its other rights) the Company shall be entitled upon giving written notice to the Customer to:
 - 7.7.1 store or arrange for the storage of the Goods, until actual delivery or sale in accordance with condition 7.7.2 and charge the Customer for all related costs and expenses including storage and insurance;
 - 7.7.2 sell any of the Goods at the best price reasonably obtainable in the circumstances and charge the Customer for any shortfall below the price under the Contract or account to the Customer for any excess achieved over the price under the Contract, in both cases having taken into account any charges related to the sale

CONDITIONS OF SALE (continued)

over the price under the Contract, in both cases having taken into account any charges related to the sale.

- 7.8 Notwithstanding the fact that no right to cancel is provided to a Customer other than as expressly provided for in condition 7.6 above, where the Customer does cancel an Order, other than in accordance with the provisions of clause
- 7.6 the Company reserves the right to charge the Customer a fee (including without limitation a re-stocking fee) to reflect the actual losses suffered by the Company in connection with such cancellation.

CLAIMS NOTIFICATION

- 8.1 Any claim for non-delivery of any Goods shall be notified in writing by the Customer to the Company within 7 days of the date of the Company's invoice
- 8.2 Any claim that Goods have been delivered damaged are not of the correct quantity or do not comply with their description shall be notified by the Customer tot the Company within 3 days of their delivery.
- 8.3 Any alleged defect shall be notified by the Customer to the Company within 3 days of the delivery of the Goods or in the case of any defect which is not reasonably apparent on inspection within 7 days of the defect coming to the Customers attention and in any event within 1 month from the date of delivery
- 8.4 Any claim under this condition must be in writing and must contain full details of the claim including part numbers of any allegedly defective Goods
- 8.5 The Company shall be afforded reasonable opportunity and facilities to investigate any claims made under this condition and the Customer shall if so requested in writing by the Company promptly return any Goods the subject of any claim and any packing securely packed and carriage paid to the Company for examination.
- 8.6 The Company shall have no liability with regard to any claim in respect of which the Customer has not complied with the provisions of this condition.

SCOPE OF CONTRACT

- 9.1 The Company will, free of charge, within a period of 12 months from the date of delivery of Goods which are proved to the reasonable satisfaction of the Company to be defective due to defects in material or workmanship, at its option, repair or replace such Goods or allow the Customer to return the Goods and give them credit for their invoice value of such Goods. This obligation will not apply and under no circumstances shall the Company have any liability of whatever kind:
 - 9.1.1 for any defects resulting from wear and tear accident improper use by the Customer or use by the Customer otherwise than in accordance with the instructions or advice of the Company or neglect or from any instructions or materials provided by the Customer;
 - 9.1.2 for any Goods which have been adjusted modified or repaired otherwise than by the Company save by way of necessary warranty work carried out by the Customer on the authority of the Company
 - 9.1.3 for the suitability of any Goods for any particular purpose or use under specific conditions, whether or not the purpose or conditions were known or communicated to the Company:
 - 9.1.4 for any descriptions, illustration, specifications, figures as to performance, drawings and particulars of weights and dimensions submitted by the Company contained in the Company's catalogues, price lists or elsewhere since they are merely intended to represent a general idea of the Goods and not to form part of the Contract or be treated as representations;
 - 9.1.5 for any technical information recommendations statements or advice furnished by the Company its servants or agents not given in writing in response to a specific written request from the Customer before the Contract is made;
 - 9.7.6 for any variations in the quantities or dimensions of any Goods or changes of their specifications or substitution of any materials or components, if the variation or substitution does not materially affect the characteristics of the Goods, and the substituted materials or components are of a quality equal or superior to those originally specified:
 - 9.1.7 for any damage caused as a result of the Goods being improperly installed or connected;
 - 9.1.8 for any storage of the Goods have not been complied with in all respects;
 - 9.1.9 in the event that the Customer fails to comply with the claims notification process set out in condition 8.
- 9.2 Any Goods which have been returned (as a credit is to be given) or replaced in accordance with condition 9.1 will belong to the Company. Any repaired or replacement Goods will be liable to repair or replacement under the terms specified in condition 9.1 for the unexpired portion of the 12 month period from the original date of delivery of the replaced Goods.
- 9.3 The delivery of any returned, repaired or replacement Goods in accordance with condition 9.1shall be at the Customers premises or other delivery point specified for the original Goods.
- 9.4 Subject to this condition 9, all warranties, conditions and other terms implied by law (whether by statute, common law or otherwise) are excluded from the Contract.

EXTENT OF LIABILITY

- 10.1 Nothing in this Contract shall limit or exclude the Company's liability for:
 - 10.1.1 death or personal injury caused by its negligence, or the negligence of its employees, agents or subcontractors (as applicable);
 - 10.1.2 fraud or fraudulent misrepresentation;
 - 10.1.3 breach of the terms implied by section 12 of the Sale of Goods Act 1979;
 - 10.1.4 any matter in respect of which it would be unlawful for the Company to exclude or
- 10.2 Subject to condition 10.1, the Company shall have no liability to the Customer whether in contract, tort (including negligence), breach of statutory duty, or otherwise for any injury, death, or indirect or consequential loss (all two of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss)

- howsoever caused in connection with the performance or purported performance of or failure to perform the Contract.
- 10.3 Where the Company is liable in accordance with condition 9 in respect of only some or part of the Goods the Contract shall remain in full force and respect of the other or other parts of the Goods and no set off or other claim shall be made by the customer against or in respect of such other or other parts of the Goods.
- 10.4 The Customer shall have no claim against the Company for any defect arising from any design or specification provided or made by the Customer or if any adjustments alterations or other work has been done to the Goods by any person other than the Company.
- 10.5 Subject to condition 10.1, in no circumstances shall the total liability of the Company to the Customer under this Contract whether in contract, tort (including negligence), breach of statutory duty, or otherwise exceed the invoice value of the Goods.

GENERAL

- 11.1 The Contract is between the Company and the Customer as principals and shall not be assignable to the Customer without the express written consent of the Company.
- 11.2 The Company shall have a lien on all the Customer's property in the Company's possession for all sums due at any time from the Customer and shall be entitled to use sell or dispose of that property as agent for and at the expense of the Customer and apply the proceeds in and towards the payment of such sums on 28 days' notice in writing to the Customer. Upon accounting to the Customer for any balance remaining alter payment of any sums due to the Company and the costs of sale or disposal the company shall be discharged of any liability in respect of the Customer's property.
- 11.3 The Company may at it's absolute discretion suspend or terminate the supply of any Goods if the Customer fails to make any payment when and as due or otherwise defaults in any of its obligations under the Contract or any other agreement with the Company or becomes insolvent, has a receiver appointed of its business or is compulsorily or voluntarily wound up or the Company bona fide believes that any of those events may occur and in case of termination shall be entitled to forfeit any deposit paid by the Customer.
- 11.4 The Company reserves the right to carry out changes in manufacture of the Goods at any time without notice to distributors or other purchasers of its products.
- 11.5 The Company may at any time assign, transfer, charge, subcontract or deal in any other manner with all or any of its rights or obligations under the Contract. The Customer may not assign, transfer, charge, subcontract or deal in any other manner with all or any of its rights or obligations under the Contract without the prior written consent of the Company
- 11.6 The parties do not intend that any term of the Contract will be enforceable under the Contracts (Rights of Third Parties) Act 1999 by any person.
- 11.7 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.
- 11.8 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 and signed by the party giving it and only 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.
- 11.9 The Contract constitutes the entire agreement between the parties. The Customer acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract
- 11.10 The Customer will keep confidential any Confidential Information that is receives from the Company and will not use such Confidential Information for any purpose other than to perform its obligations under the Contract.

CANCELLATION

12. Orders for Goods may be cancelled by the Customer by written notice to the Company at any time prior to the order for such Goods being accepted by the Company in accordance with condition 3.1 but if a cancellation notice is received after the order for such Goods has been accepted by the Company in accordance with condition 3.1 then the order can only be cancelled at the Company's discretion and a packing and handling charge will be payable by the Customer.

FORCE MAJEURE

13. If a party obliged to perform the Contract or any obligation under it is prevented or restricted from doing so by reason of a Force Majeure Event the party so affected upon giving prompt notice to the other party shall be excused from performance to the extent of the prevention restriction or interference but the party so affected shall use its best efforts to avoid or remove such causes of non-performance and shall continue performance under the Contract with the utmost dispatch whenever such causes are removed or diminished.

LAW AND CONSTRUCTION

- 14.1 The Contract shall be governed by English Law and the Customer consents to the exclusive jurisdiction of the English Courts in all matters regarding the Contract except to the extent that the Company invokes the jurisdiction of the Courts of any other country
- 14.2 The headings of conditions are for convenience of reference only and shall not affect their interpretation.

NOTICES

15. Any Notice to be given under the Contract shall be in writing and telexed sent by facsimile transmission or forwarded by first class prepaid letter post to the receiving party at its business address as last notified in writing to the other party and shall be deemed to have been given on the date of the telex or facsimile transmission or on the day following that on which the notice was posted.

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