

MOFFAT

SPECIALS

END USER EDITION



MARCH - APRIL 2018 • WWW.MOFFAT.COM.AU



MOFFAT IQ

Professional Kitchen and Bakery Advice.

IF YOU'VE GOT QUESTIONS, WE'VE GOT ANSWERS.

We are proud to provide a FREE service to cater for your requirements. Our Moffat IQ team of *Food Service Professionals, Executive Chefs, Bakers and Application Specialist* will guide you through the complexity of commercial set up and the latest trends, technologies and global best practices.

WHAT WE OFFER:

- Solutions to your cooking and/or baking problems
- Advices on how to cook, bake, hold and serve better
- How to be more cost effective
- Create better and more efficient operating processes
- Reduce capital costs, running costs and labour costs
- Extending shelf life



BOOK A FREE CONSULTATION.
CALL US ON 1800 023 953.



www.moffat.com.au

BLUE SEAL EVOLUTION SERIES®

Sleek in design. Built to accommodate.





BLUE SEAL EVOLUTION SERIES®

Better features and more of them.

Oven ranges - Available in gas or electric models to suit every kitchen requirements.

Gas models come with 28MJ open cooktop burners, while the electric models offer a choice of heavy-duty 2.4kW radiant elements or 2kW solid plate.

Oven ranges are available in static or convection, with easy clean vitreous enamel interior and generous crown height. Durable cast iron sole plates provide excellent heat retention and recovery.

Salamanders - Perfect for melting, grilling or toasting, whether it is gas or electric models.

Experience fast cooking results with the twin 15.5MJ high-speed infrared burners in the gas models, or the 3kW twin coil elements in the electric models.

(The electric E90 self balancing adjustable height model offers twin 1.8kW elements)

Both gas and electric models fit 1/1 GN tray.

Branding plate is available as an option.



FIND OUT MORE ABOUT BLUE SEAL EVOLUTION SERIES.
CALL US ON 1800 023 953.



Fryers - High performance and a more streamlined range available in gas or electric, single or twin pan models.

All gas models feature the unique Vee Ray technology patented infrared burners. The 400mm single pan GT18 which utilises the multi-jet target burner.

Mechanical or digital control systems are available across all gas and electric models. Twin pan models have independent digital controls for each pan and six product timers.

Cooktop - Turn up the heat with an impressive 28MJ open top gas burners or a powerful 2.4kW radiant elements in the electric models.

Configure to perform in any situation by customising the cooking surface to accommodate 300, 600 or 900mm griddle plates in smooth or ribbed machine-finished mild steel.

Blue Seal cooktops are available in bench mounted, leg stand, cabinet base or refrigeration base version.

BLUE SEAL EVOLUTION SERIES®



G504D
600MM GAS RANGE STATIC OVEN

W 600mm x D 812mm x H 1085mm

- 4 x 28MJ/hr open burners
- 1/1 GN tray capacity gas static oven
- Flame failure protection on all burners
- Drop down door with welded frame

\$ 5,222.00 + GST

RRP \$ 6,963.00 + GST



G505D
750MM GAS RANGE STATIC OVEN

W 750mm x D 812mm x H 1085mm

- 4 x 28MJ/hr open burners
- 1/1 GN tray capacity gas static oven
- Flame failure protection on all burners
- Drop down door with welded frame

\$ 6,521.00 + GST

RRP \$ 8,695.00 + GST



G506D
900MM GAS RANGE STATIC OVEN

W 900mm x D 812mm x H 1085mm

- 6 x 28MJ/hr open burners
- 2/1 GN tray capacity gas static oven
- Flame failure protection on all burners
- Drop down door with welded frame

\$ 5,843.00 + GST

RRP \$ 7,790.00 + GST



G508D
1200MM GAS RANGE STATIC OVEN

W 1200mm x D 812mm x H 1085mm

- 8 x 28MJ/hr open burners
- 2/1 GN tray capacity static oven
- Storage cabinet on right hand side
- Flame failure protection on all burners

\$ 8,905.00 + GST

RRP \$ 11,873.00 + GST

**G91****900MM GAS SALAMANDER**

W 900mm x D 424mm x H 456mm

- 2 x 15.5MJ/hr individually controlled infrared burners
- Four position racking (flat or inclined)
- Left and right individual burner controls
- Suitable for bench or wall mounting

\$ 2,888.00 + GST

RRP \$ 3,851.00 + GST

12 MONTHS EXTENDED WARRANTY*

Receive extended warranty with every unit purchased. Offer is applicable to Blue Seal Evolution units listed in the March - April 2018 Specials Magazine. *CONDITIONS APPLY

**GT18****400MM SINGLE PAN GAS FRYER**

W 400mm x D 812mm x H 1085mm

- 18 litre oil capacity
- 25kg/hr production rate
- 90MJ multi-jet target burner
- Supplied with 2 baskets and stainless steel lid

\$ 2,648.00 + GST

RRP \$ 3,851.00 + GST

**GT45****450MM SINGLE PAN GAS FRYER**

W 450mm x D 812mm x H 1085mm

- 20 litre oil capacity
- 31kg/hr production rate
- 2 x 45MJ/hr infrared burners
- Supplied with 2 baskets and stainless steel lid

\$ 3,274.00 + GST

RRP \$ 4,762.00 + GST



G514D-LS 600MM GAS COOKTOP - LEG STAND

W 600mm x D 812mm x H 1085mm

- 4 x 28MJ/hr open burners
- Flame failure protection on all burners
- Heavy-duty reinforced control knobs
- Easy clean, installation and service

\$ 3,179.00 + GST

RRP \$ 4,624.00 + GST

12 MONTHS EXTENDED WARRANTY*

Receive extended warranty with every unit purchased. Offer is applicable to Blue Seal Evolution units listed in the March - April 2018 Specials Magazine. *CONDITIONS APPLY



G516D-LS 600MM GAS COOKTOP - LEG STAND

W 900mm x D 812mm x H 1085mm

- 6 x 28MJ/hr open burners
- Flame failure protection on all burners
- Heavy-duty reinforced control knobs
- Easy clean, installation and service

\$ 3,596.00 + GST

RRP \$ 5,230.00 + GST



GP514-LS 600MM GAS GRIDDLE - LEG STAND

W 600mm x D 812mm x H 1085mm

- 53MJ/hr thermostatic burner system
- 20mm thick griddle plate
- Push-button piezo ignition
- Optional ribbed or chrome mirror plate

\$ 4,445.00 + GST

RRP \$ 6,466.00 + GST

Cobra®

Flexibility to create.





Cobra® ASIA

Unite the east and the west through food.

Experience oriental cuisines from China, Southeast Asia, Japan and many more with the latest **Cobra ASIA** gas cooking range - noodle cooker, pasta cooker, stockpot and wok.

Waterless wok - Constructed with a double skin deck for a robust, long-lasting surface. These models do not require water to cool the wok deck, increasing energy efficiency and reducing steam.

Waterless stockpot - Utilises a cast iron pot-stand that is positioned at ergonomic 600mm height. Operating on a 70MJ duckbill burner system to suit up to 150 litre stockpot capacity.

Noodle cooker and pasta cooker - Built for speed and performance. The patented infrared burner system maintain constant water temperature for faster turnaround and outstanding recovery time.



**FIND OUT MORE ABOUT COBRA ASIA.
CALL US ON 1800 023 953.**



www.moffat.com.au



CSP6
600MM GAS STOCKPOT

W 600mm x D 800mm x H 1230mm

- 70MJ/hr duckbill burner
- Main burner On / Off valve with high-low burner adjustment
- Suits up to 150 litre stockpot
- Flame failure protection on each wok burner

\$ 3,190.00 + GST



CW1H
600MM GAS WOK 1 HOLE

W 600mm x D 800mm x H 1230mm

- 14" wok hole
- 105MJ/hr duckbill burners OR 95MJ/hr chimney burners
- Main burner On / Off valve with high-low burner adjustment
- Lift out wok rings for full cleaning ability

\$ 2,990.00 + GST

CHIMNEY OR DUCK BILL*

All Cobra woks are available in either chimney or duck bill burner options to suit your business. *STATE AT TIME OF ORDERING. CONDITIONS APPLY.



CW2H
1200MM GAS WOK 2 HOLE

W 1200mm x D 800mm x H 1230mm

- 14" wok hole
- 105MJ/hr duckbill burners OR 95MJ/hr chimney burners
- Main burner On / Off valve with high-low burner adjustment
- Lift out wok rings for full cleaning ability

\$ 4,990.00 + GST



CW3H
1800MM GAS WOK 3 HOLE

W 1800mm x D 800mm x H 1230mm

- 14" wok hole
- 105MJ/hr duckbill burners OR 95MJ/hr chimney burners
- Main burner On / Off valve with high-low burner adjustment
- Lift out wok rings for full cleaning ability

\$ 6,890.00 + GST



CN4
450MM GAS SINGLE PAN NOODLE COOKER

W 450mm x D 800mm x H 1085mm

- 40 litre water capacity
- Variable high boil to standby simmer burner control
- Integrated water fill and starch skimming water faucet
- Supplied with 5 stainless steel noodle baskets

\$ 5,600.00 + GST



CP4
450MM GAS SINGLE PAN PASTA COOKER

W 450mm x D 800mm x H 1085mm

- 40 litre water capacity
- Variable high boil to standby simmer burner control
- Integrated water fill and starch skimming water faucet
- Supplied with 6 stainless steel pasta baskets

\$ 5,960.00 + GST



1. Gas waterless wok stations 600 / 1200 / 1800 2. Gas waterless stockpot 600mm 3. Gas noodle cooker 450mm 4. Gas pasta cooker 450mm
5. Gas griddle toaster 900mm 6. Gas barbecue 900mm



Cobra®

Modern cooking application to inspire and excite.

Cobra represents outstanding value, performance, reliability and simplicity for almost every food service businesses.

Storage space - Cobra range of Cooktops, Barbecues, Griddle and Griddle Toasters have a unique open cabinet base for storage space.

Open burner - The 22MJ/hr open burners are a simple two piece construction for easy cleaning. Robust controls give a hi to lo turndown to simmer position with safe push'n'turn on or off settings.

Moveable - All modular units feature sturdy legs at the front with rollers at the rear for ease of placement and servicing. No assembly required.



FIND OUT MORE ABOUT COBRA.
CALL US ON 1800 023 953.

MOFFAT®

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CS9 900MM GAS SALAMANDER

W 900mm x D 389mm x H 450mm

- 2 x 15.75MJ/hr high performance infrared burners
- Removable easy-clean bottom tray
- Flame failure protection on each burner
- Supplied with wall mounting bracket

\$ 1,755.00 + GST

RRP \$ 2,421.00 + GST



C6D 600MM GAS COOKTOPS - OPEN CABINET BASE

W 600mm x D 800mm x H 1085mm

- 4 x 22MJ/hr open burners
- Variable high to low controls
- Cast iron burners and vitreous enamel pot stands
- Stainless steel finish

\$ 2,152.00 + GST

RRP \$ 2,968.00 + GST



C9D 900MM GAS COOKTOPS - OPEN CABINET BASE

W 900mm x D 800mm x H 1085mm

- 6 x 22MJ/hr open burners
- Variable high to low controls
- Cast iron burners and vitreous enamel pot stands
- Stainless steel finish

\$ 2,804.00 + GST

RRP \$ 3,868.00 + GST



CT6 600MM GAS GRIDDLE TOASTER

W 600mm x D 800mm x H 1085mm

- 2 x 21MJ/hr open burners
- Variable high to low controls
- 12mm thick griddle plate, 5 position toasting rack
- Stainless steel finish

\$ 2,820.00 + GST

RRP \$ 3,889.00 + GST



TAKE THE ADVANTAGE

Revolutionise any meal delivery that others cannot deliver.

Benefits of using Heat on Demand Advantage®:

- ✓ Eliminates plate warmer usage - no more preheating plates, accommodates most 9"/230mm dinner plates and cool to touch
- ✓ Maintain food temperature at or above 60C without a preheated plate and 73mins+ when using a preheated plate
- ✓ A short 12 second heating cycle, simple solid state electronic controls operation
- ✓ Small footprint on any tray line for faster tray assembly time



**FIND OUT MORE ABOUT HEAT ON DEMAND
ADVANTAGE. CALL US ON 1800 023 953.**



www.moffat.com.au



SELF-ADAPTING INTELLIGENT CHILLING

Extend the shelf life of your product with Friginox.

The **Friginox** I-Chilling blast chillers / freezers ensure food are chilled to perfection. The touch screen control panel reduces the overall footprint to create more space and improves energy efficiency.

Benefits of Blast Chilling / Freezing:

- ✓ Reduce food wastage by safely preparing food in large batches
- ✓ Preserve food perfectly whether it is raw or cooked
- ✓ Reduce moisture loss in cooked foods to maintain the taste
- ✓ Maintain a high food safety standard by eliminating micro-organism growth



FIND OUT MORE ABOUT FRIGINOX.
CALL US ON 1800 023 953.



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BLUE SEAL S LINE®



EC1011CSDW

10 TRAY ELECTRIC COMBI-STEAMER OVEN - AUTO WASH SYSTEM

W 510mm x D 800mm x H 970mm

- 10 x 1/1 GN tray capacity
- Two speed fan
- 90 preset recipe programs
- CLIMA control 30°C - 300°C

\$ 11,116.00 + GST

RRP \$ 17,786.00 + GST



CSR101

STAINLESS STEEL OVEN STAND

- Suits 7 and 10 tray models

\$ 794.00 + GST

RRP \$ 1,270.00 + GST



SPARES WEBSTORE

Purchase Moffat spares directly online
spares.moffat.com.au



FIND OUT MORE ABOUT THE SPARES
WEBSTORE. CALL US ON **1800 337 963**.





THE POCKET ROCKET

Essential in a fast-paced kitchen environment.

FF18

400MM GAS DEEP FRYER - SINGLE PAN

W 400mm x D 735mm x H 1085mm

- 18 litre oil capacity
- 25kg/hr production rate
- 90MJ multi-jet target burner
- Mechanical thermostat

\$ 1,725.00 + GST

RRP \$ 2,379.00 + GST

**FREE 18 LITRE
DRUM OF OIL***

Receive a FREE 18 litre drum of oil
with every Fastfri FF18 purchased.

*CONDITIONS APPLY



**WAREHOUSE
CLEARANCE SALE**



FIND OUT MORE ABOUT
AT WWW.MOFFAT.COM.AU



SCAN QR CODE
TO VIEW THE SALE





TOTAL BAKERY SOLUTIONS

OUR BAKERY PRODUCT RANGE:

Rotel
VTL ADVANTAGE

LYDAUB

E TAGLIAVINI

BERTO
by VMI

RONDO
Dough-how & more.

PANI CLIMA

Varimixer BEAR

turbofan
CONVECTION OVEN SYSTEMS

MONO

miracle

Silhouette2

FRIGINOX

PARA MOUNT

Craftsman

Curflow

Versatile

soffrona

Rapidmac



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Moffat 03/18



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The Spirit of Excellence