PRODUCT PRICE LIST

JANUARY 2024

New Products Added October 2024

SPARES WEBSTORE
Purchase Blueseal Spares directly online
spares.blue-seal.co.uk
SPARES - 0121 322 6646
SERVICE - 0121 322 6647
BLUE SEAL
New customers get 10% off first order

SafeSupplier Sustainable Business VERIFIED alcumus.com

BLUE SEAL EVOLUTION SERIES® | COBRA® YOUR STYLE, YOUR WAY | turbofan® | VEERAY® | Fastfri®

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.

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

Product Information

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

Spares

We understand the importance of an accurate spares identification, ordering and fast turnaround 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

NEW CUSTOMERS
GET 10% OFF
ON FIRST ORDER
SPARES WEBSTORE
FREE SHIPPING
ALL YEAR ROUND!!

HEAVY DUTY EQUIPMENT

NEW PRODUCTS

MISCELLANEOUS

MEDIUM DUTY EQUIPMENT

CONVECTION OVENS

PIZZA & BAKERY EQUIPMENT

COMBINATION STEAMERS

WARE WASHING

equipment products for every kind of catering location

BLUE SEAL EVOLUTION

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COBRA

YOUR STYLE, YOUR WAY

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turbofan

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BLUE SEAL

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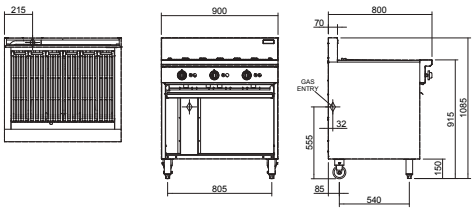
Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)

CB9

900mm GAS BBQ

OPEN CABINET BASE

CB9 900mm BBQ, Mounted On Open Cabinet Base		29.4	£3,170.00

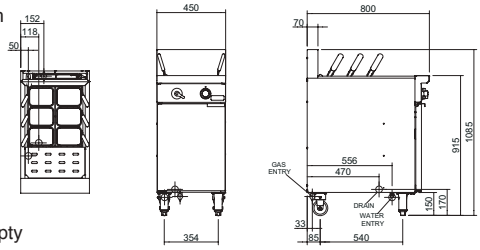
CP4

450mm

SINGLE PAN GAS PASTA COOKER

W 450mm x D 800mm x H 915mm — 13 — **£4,915.00**

- 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 — **£350.00**

600mm

SALAMANDER BENCH

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand — **£1,995.00**

B60S-CB Cabinet base — **£2,120.00**

HOT HOLDING CABINETS

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

H8D-UC

H8D-UC — HOLDING CABINET

W 610mm x D 680mm x H 810mm — 1.2 — £4,950.00
- 8 x 1/1 GN tray capacity
- 74mm tray spacing
- 1.2kW heating power
- Electronic touch sensitive control panel

H8D-FS-UC

H8D-FS-UC — HOLDING CABINET

W 735mm x D 810mm x H 810mm — 1.9 — £5,075.00
- 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

H10D-FS — HOLDING CABINET

W 735mm x D 810mm x H 1015mm — 1.9 — £5,340.00
- 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

W 610mm x D 680mm x H 1015mm — 1.2 — £5,100.00
- 10 1/1 GN pan capacity
- 74mm tray spacing
- 1.2kW heating power
- Electronic touch sensitive control panel

EHT10-L

EHT10-L — TOUCH SCREEN ELECTRIC HUMIDIFIED HOLDING CABINET

W 610mm x D 680mm x H 1015mm — 2.3 — £6,705.00
- 10 1/1 GN pan capacity
- 2.3kW heating power
- Electronic touch sensitive control panel

OPTIONAL EXTRAS

SKEHT10	Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model W610mm x D 727mm x H 609mm	£700.00
237472	Double stacking kit to suit E33/EHT10-L models	£230.00
234347	Filter head kit This kit supplies the cartridge mounting head assembly plus all associated plumbing/fittings for installation to P8/P12/P10/P85 provers. Also includes double check/pressure reducing valve and 2 metres of tubing for connection to supply	£330.00
234562	Filter Cartridge P124BN CUNO Filter cartridge itself for connection to above installation kit	£260.00

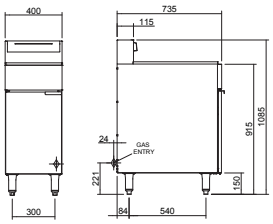
Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)

FF18

Fastfri

FF18 GAS FRYER 400mm

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



25 £1,955.00

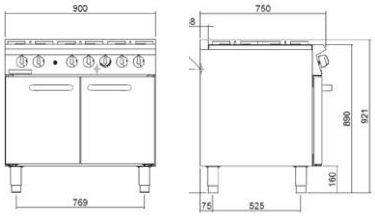
Splash Guards

237307	Left Hand	**£100.00**
237308	Right Hand	**£100.00**

G750-6

G750-6 GAS 6 BURNER RANGE STATIC OVEN

G750-6



42.7 **£3,015.00**

Mobile castor kit P/No 238007 (x4 castors) **£145.00**
UKSPSR6 Splash back and over shelf **£690.00**

QSET60/QSE60

QSET60 QSE60 RAPID HEAT RISE & FALL GRILL

QSET60	600mm wide x 450mm deep x 500mm high	4	**£3,880.00**
QSET60 Plate detector as standard.			
QSE60	600mm wide x 450mm deep x 500mm high	4	**£3,605.00**
9003	Wall brackets		**£195.00**

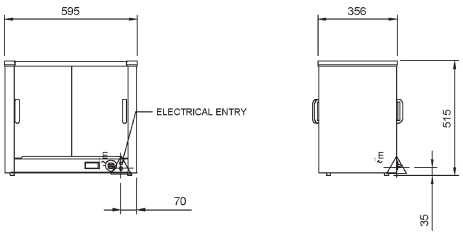
Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)

E83

E83 FOOD WARMER

W 595mm x D 356mm x H 515mm	1	£1,005.00

- 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

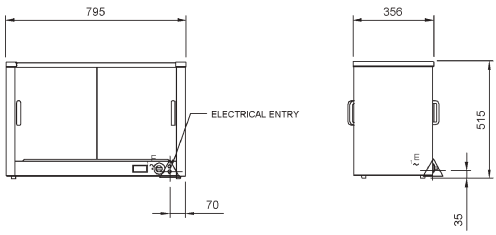


E84

E84 FOOD WARMER

W 795mm x D 356mm x H 515mm	1.5	£1,100.00

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

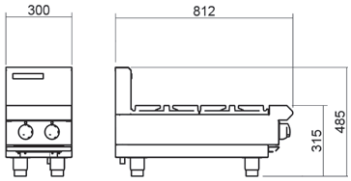


GAS COOKTOPS

G512D-B

300mm COOKTOPS — BENCH MODEL

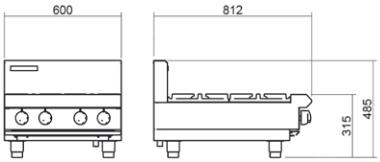
Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)
G512D-B		300 × 812 × 315 × 485	14	£1,625.00
G512C-B		300 × 812 × 315 × 485	6	£1,950.00



G514D-B

600mm — BENCH MODEL

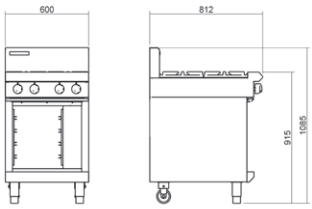
Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)
G514D-B		600 × 812 × 315 × 485	28	£3,025.00
G514C-B		600 × 812 × 315 × 485	20	£3,360.00
G514B-B		600 × 812 × 315 × 485	12	£3,665.00



G514D-CB

600mm — CABINET BASE

Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)
G514D-CB		600 × 812 × 915 × 1085	28	£3,400.00
G514C-CB		600 × 812 × 915 × 1085	20	£3,705.00
G514B-CB		600 × 812 × 915 × 1085	12	£4,025.00

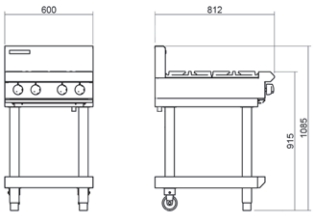


OPTIONAL	228791	Gastronorm racking kit 1/1 GN / 4 position	£260.00

G514D-LS

600mm — LEG STAND

Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)
G514D-LS		600 × 812 × 915 × 1085	28	£3,220.00
G514C-LS		600 × 812 × 915 × 1085	20	£3,560.00
G514B-LS		600 × 812 × 915 × 1085	12	£3,880.00



Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 11.

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

G516D-B

900mm COOKTOPS

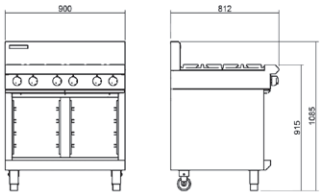
BENCH MODEL

G516D-B	42	£3,630.00
G516C-B	34	£3,950.00
G516B-B	26	£4,250.00
G516A-B	18	£4,590.00

G516D-CB

900mm

CABINET BASE



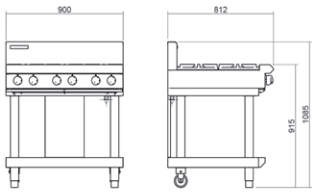
G516D-CB	42	£4,420.00
G516C-CB	34	£4,745.00
G516B-CB	26	£5,055.00
G516A-CB	18	£5,370.00

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

G516C-LS

900mm

LEG STAND

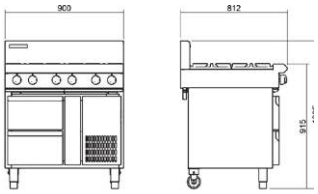


G516D-LS	42	£3,870.00
G516C-LS	34	£4,165.00
G516B-LS	26	£4,495.00
G516A-LS	18	£4,795.00

G516D-RB

900mm

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS



G516D-RB	42	£8,400.00
G516C-RB	34	£8,710.00
G516B-RB	26	£9,025.00
G516A-RB	18	£9,360.00

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 11.

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

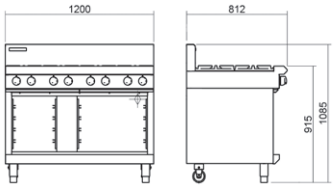
1200mm COOKTOPS — BENCH MODEL

G518D-B			56	£4,420.00
G518C-B			48	£4,745.00
G518B-B			40	£5,055.00
G518A-B			32	£5,370.00

G518B

G518C-CB

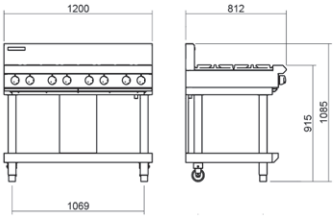
1200mm — CABINET BASE (RACKING KIT NOT INCLUDED)

G518D-CB			56	£5,205.00
G518C-CB			48	£5,525.00
G518B-CB			40	£5,855.00
G518A-CB			32	£6,155.00

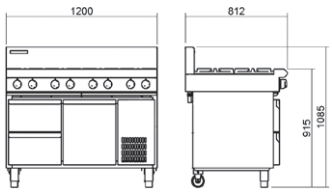
OPTIONAL	228791	Gastronorm racking kit fits 1/1 GN or 2/1 GN / 4 position / 1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits	£260.00

G518-LS

1200mm — LEG STAND

G518D-LS			56	£4,795.00
G518C-LS			48	£5,155.00
G518B-LS			40	£5,455.00
G518A-LS			32	£5,775.00

1200mm — REFRIG. BASE, 2x1/1 GN DRAWERS / 1x1/1 GN DOOR

G518D-RB			56	£9,575.00
G518C-RB			48	£9,905.00
G518B-RB			40	£10,215.00
G518A-RB			32	£10,535.00

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 11.

Model	Description	Price (exc. VAT)

300mm

OPTIONAL GRIDDLE PLATE SURFACE

PG312R3*	300mm x 12mm Griddle plate – ribbed full	£1,100.00

600mm

OPTIONAL GRIDDLE PLATE SURFACE

PG612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH	£1,275.00
PG612R6*	600mm x 12mm Griddle plate – ribbed full	£1,695.00

900mm

OPTIONAL GRIDDLE PLATE SURFACE

PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,405.00
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£1,800.00
PG912R9*	900mm x 12mm Griddle plate – ribbed full	£2,800.00

900mm

OPTIONAL GRIDDLE PLATE SURFACE FOR 1200mm WIDE HOBS

PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,405.00
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£1,800.00
PG912R9*	900mm x 12mm Griddle plate – ribbed full	£2,800.00

OPTIONAL EXTRAS GAS COOKTOPS

228807	Mobile castor kit (set of 2 lockable)	£140.00
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	£250.00
230013	Bench shield, fits LH or RH of open burners	£125.00

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 Options	Dimensions	Price (exc. VAT)

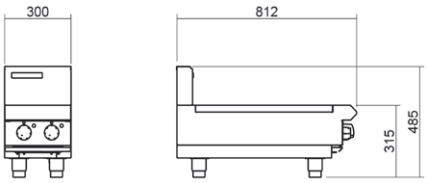
E512C -B

300mm COOKTOPS

BENCH MODEL

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

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



£1,710.00

£2,030.00

E514C-B

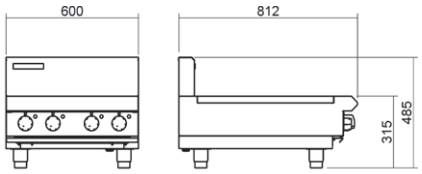
600mm COOKTOPS

BENCH MODEL

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

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

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



£3,630.00

£3,950.00

£4,275.00

E514D-CB

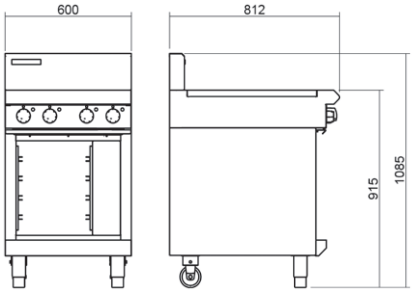
600mm

CABINET BASE (RACKING KIT NOT INCLUDED)

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

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

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



£3,870.00

£4,185.00

£4,495.00

OPTIONAL	228791	Gastronorm racking kit 1/1 GN / 4 position	£260.00

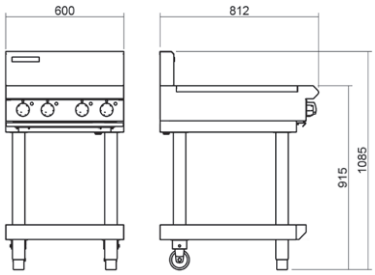
Note: Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 15.

Model	Hob Options	Dimensions	Price (exc. VAT)

E514D-LS

600mm COOKTOPS

LEG STAND



E514D-LS
Electrical requirements:
9.6kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A
£3,805.00

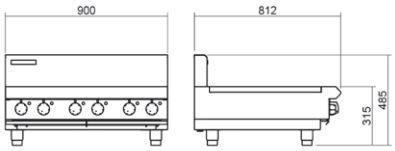
E514C-LS
Electrical requirements:
8.2kW, 400-415Vac,
50/60Hz, 2P+N+E, 20A
£4,120.00

E514B-LS
Electrical requirements:
6.8kW, 230-240Vac,
50/60Hz, 1P+N+E, 30A
£4,430.00

E516D-B

900mm COOKTOPS

BENCH MODEL



E516D-B
Electrical requirements:
14.4kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
£5,135.00

E516C-B
Electrical requirements:
13kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
£5,455.00

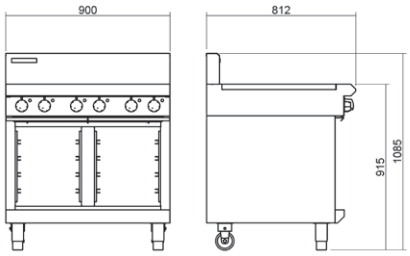
E516B-B
Electrical requirements:
11.6kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
£5,765.00

E516A-B
Electrical requirements:
10.2kW, 400-415Vac,
50/60Hz, 3P+N+E, 15A
£6,085.00

E516D-CB

900mm

CABINET BASE (RACKING KIT NOT INCLUDED)



E516D-CB
Electrical requirements:
14.4kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
£5,600.00

E516C-CB
Electrical requirements:
13kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
£5,935.00

E516B-CB
Electrical requirements:
11.6kW, 400-415Vac,
50/60Hz, 3P+N+E, 20A
£6,245.00

E516A-CB
Electrical requirements:
10.2kW, 400-415Vac,
50/60Hz, 3P+N+E, 15A
£6,560.00

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

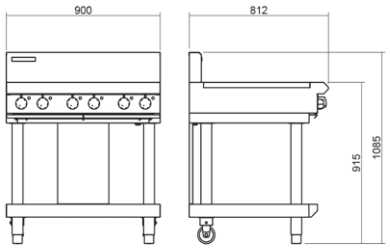
Note: Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 15.

Model	Hob Options	Dimensions	Price (exc. VAT)

E516B-LS

900mm COOKTOPS

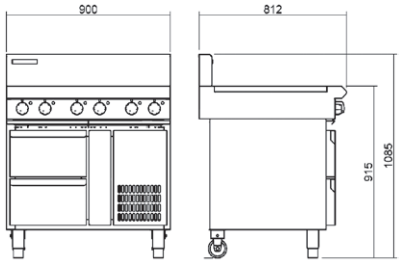
LEG STAND



E516D-LS **Electrical requirements:** 14.4kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A	£5,455.00
E516C-LS **Electrical requirements:** 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A	£5,765.00
E516B-LS **Electrical requirements:** 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A	£6,085.00
E516A-LS **Electrical requirements:** 10.2kW, 400-415Vac, 50/60Hz, 3P+N+E, 15A	£6.400.00

900mm

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS



E516D-RB **Electrical requirements:** 14.4kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A	£7,835.00
E516C-RB **Electrical requirements:** 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A	£8,135.00
E516B-RB **Electrical requirements:** 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A	£8,470.00
E516A-RB **Electrical requirements:** 10.2kW, 400-415Vac, 50/60Hz, 3P+N+E, 15A	£8,765.00

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 15.

Model	Description	Price (exc. VAT)

300mm

OPTIONAL GRIDDLE PLATE SURFACE

PE312R3*	300mm x 12mm Griddle plate – ribbed full	£1,165.00

600mm

OPTIONAL GRIDDLE PLATE SURFACE

PE612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH	£1,330.00
PE612R6*	600mm x 12mm Griddle plate – ribbed full	£1,945.00

900mm

OPTIONAL GRIDDLE PLATE SURFACE

PE912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,775.00
PE912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£2,040.00
PE912R9*	900mm x 12mm Griddle plate – ribbed full	£2,955.00

OPTIONAL EXTRAS ELECTRIC COOKTOPS

228807	Mobile castor kit (2 lockable)	£140.00
013600	Solid cast element	£285.00

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

ELECTRIC INDUCTION COOKTOPS

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

IN511F-B

IN512R5-LS

IN514F-LS

ELECTRIC INDUCTION COOKTOPS OVERVIEW

INDUCTION CODES	
	F - Full area induction
	R3 – 3.5kW round induction
	R5 – 5kW round induction

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

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

450mm INDUCTION COOKTOPS

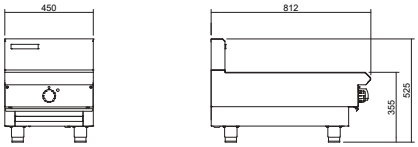
SINGLE FULL AREA ZONE - BENCH MODEL

IN511F-B

IN511F-B

Electrical requirements:

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



£7,380.00

NEW PRODUCT

450mm INDUCTION COOKTOPS

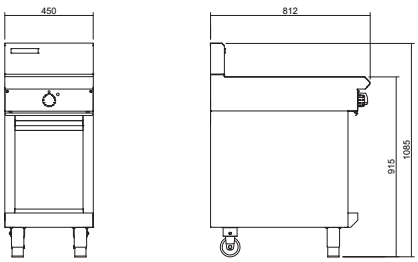
SINGLE FULL AREA ZONE - CABINET BASE (RACKING KIT NOT INCLUDED)

IN511F-CB

IN511F-CB

Electrical requirements:

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



£8,045.00

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791	Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

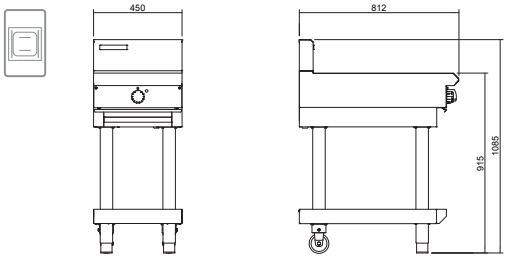
450mm INDUCTION COOKTOPS

SINGLE FULL AREA ZONE - LEG STAND

IN511F-LS

IN511F-LS

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



£7,700.00

NEW PRODUCT

450mm INDUCTION COOKTOPS

SINGLE ROUND ZONE - BENCH MODEL

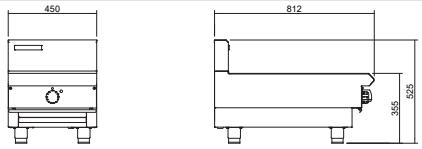
IN511R3-B

IN511R3-B

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

IN511R5-B

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



£6,010.00

£6,045.00

NEW PRODUCT

450mm INDUCTION COOKTOPS

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

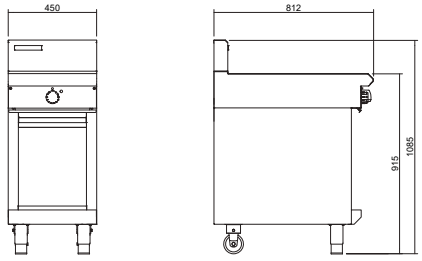
IN511R3-CB

IN511R3-CB

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

IN511R5-CB

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



£6,675.00

£6,675.00

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791	Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

450mm INDUCTION COOKTOPS

SINGLE ROUND ZONE - LEG STAND

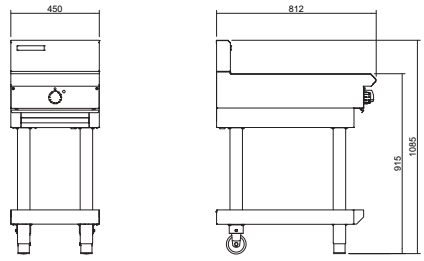
IN511R3-LS

IN511R3-LS

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

IN511R5-LS

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



£6,330.00

£6,360.00

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

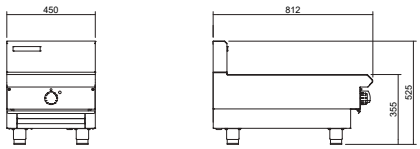
IN512F-B

450mm INDUCTION COOKTOPS

2 FULL AREA ZONES - BENCH MODEL

IN512F-B

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



£8,575.00

NEW PRODUCT

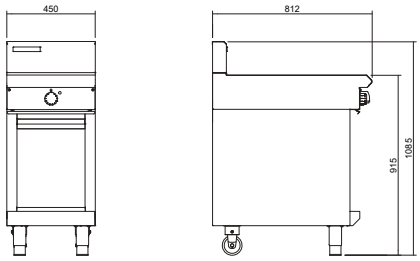
IN512F-CB

450mm INDUCTION COOKTOPS

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

IN512F-CB

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



£9,240.00

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791	Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

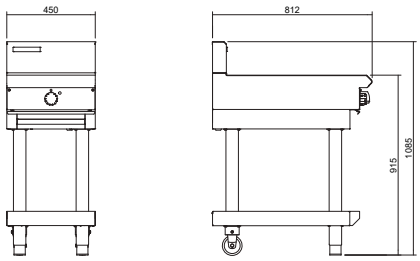
IN512F-LS

450mm INDUCTION COOKTOPS

2 FULL AREA ZONES - LEG STAND

IN512F-LS

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



£8,890.00

NEW PRODUCT

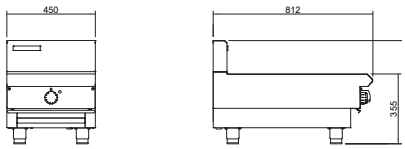
IN512R3-B

450mm INDUCTION COOKTOPS

2 ROUND ZONES - BENCH MODEL

IN512R3-B

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



£7,660.00

IN512R5-B

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

£7,490.00

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

450mm INDUCTION COOKTOPS

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

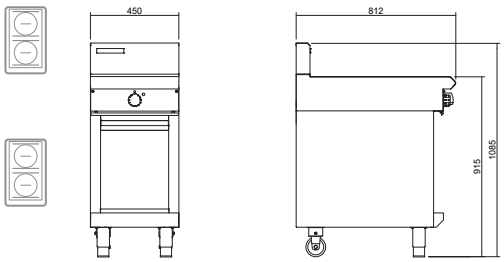
IN512R3-CB

IN512R3-CB — £8,330.00

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

IN512R5-CB — £8,155.00

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



Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791	Gastronorm racking kit 1/1 GN/4 position/450mm/550mm Cabinet Base	£260.00 (per kit)

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

450mm INDUCTION COOKTOPS

SINGLE ROUND ZONE - LEG STAND

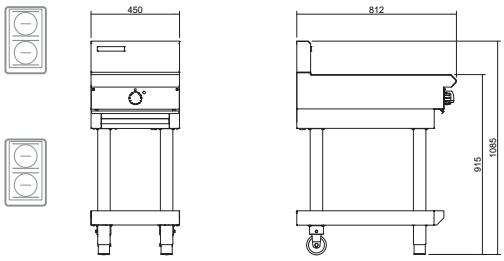
IN512R3-LS

IN512R3-LS — £7,975.00

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

IN512R5-LS — £7,805.00

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



NEW PRODUCT

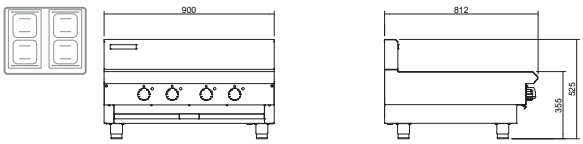
900mm INDUCTION COOKTOPS

4 FULL AREA ZONES - BENCH MODEL

IN514F-B

IN514F-B — £16,055.00

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



NEW PRODUCT

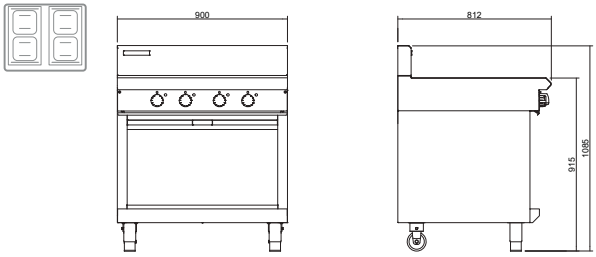
900mm INDUCTION COOKTOPS

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

IN514F-CB

IN514F-CB — £16,970.00

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



Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

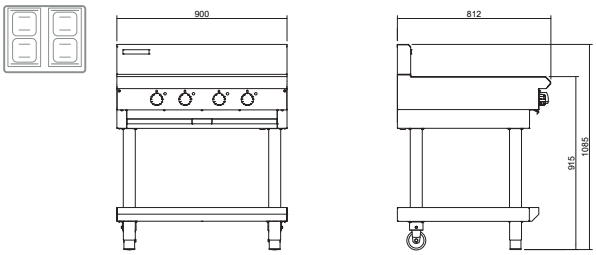
IN514F-LS

900mm INDUCTION COOKTOPS

4 FULL AREA ZONES - LEG STAND

IN514F-LS

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



£16,475.00

NEW PRODUCT

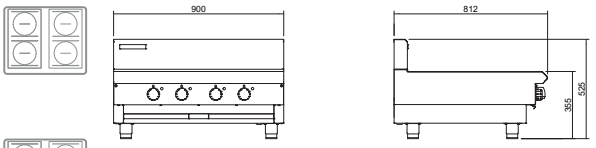
IN514R3-B

900mm INDUCTION COOKTOPS

4 ROUND ZONES - BENCH MODEL

IN514R3-B

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



£14,405.00

IN514R5-B

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

£14,160.00

NEW PRODUCT

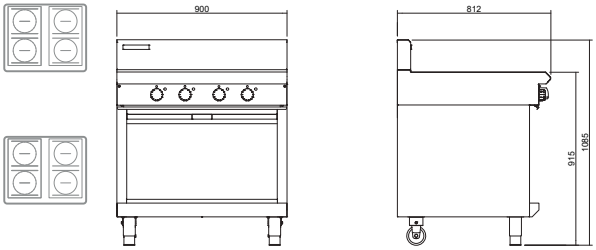
IN514R3-CB

900mm INDUCTION COOKTOPS

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

IN514R3-CB

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



£15,315.00

IN514R5-CB

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

£15,075.00

NEW PRODUCT

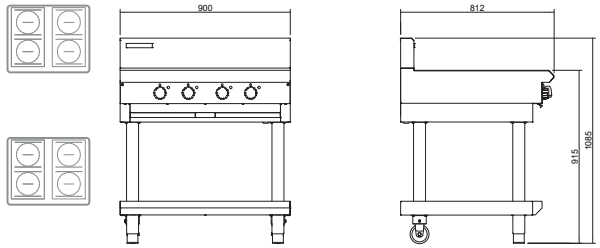
IN514R3-LS

900mm INDUCTION COOKTOPS

4 ROUND ZONES - LEG STAND

IN514R3-LS

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



£14,830.00

IN514R5-LS

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

£14,500.00

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits	**£260.00 (per kit)**

MIXED ZONE INDUCTION HOBS - SPECIAL ORDER ONLY

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

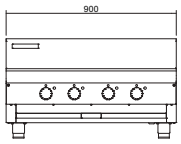
900mm INDUCTION COOKTOPS

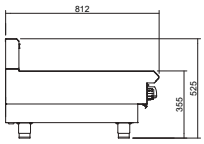
2 ROUND/2 FULL AREA ZONES - BENCH MODEL

IN514R3F-B

IN514R3F-B — £15,390.00

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





IN514R5F-B — £15,250.00

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

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

NEW PRODUCT

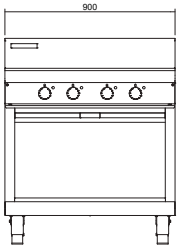
900mm INDUCTION COOKTOPS

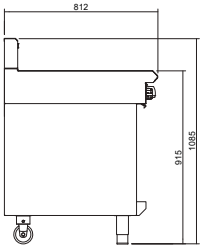
2 ROUND/2 FULL AREA ZONES - CABINET BASE (RACKING KIT NOT INCLUDED)

IN514R3F-CB

IN514R3F-CB — £16,305.00

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





IN514R5F-CB — £16,160.00

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

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

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

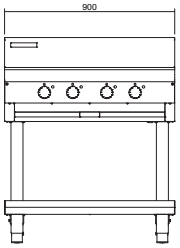
900mm INDUCTION COOKTOPS

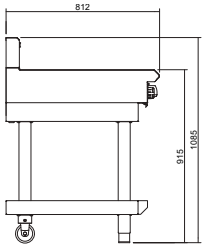
2 ROUND/2 FULL AREA ZONES - LEG STAND

IN514R3F-LS

IN514R3F-LS — £15,810.00

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





IN514R5F-LS — £15,670.00

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

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

Model	Description	Price (exc. VAT)

OPTIONAL EXTRAS - ELECTRIC INDUCTION COOKTOPS

228807	Mobile castor kit (set of 2 lockable castors)	**£140.00**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

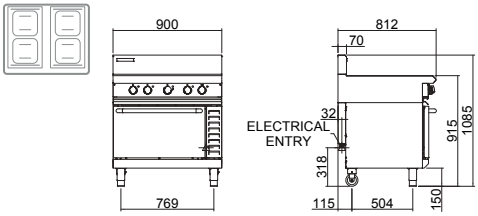
IN54F

900mm INDUCTIOIN RANGE

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

IN54F — £20,060.00

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



NEW PRODUCT

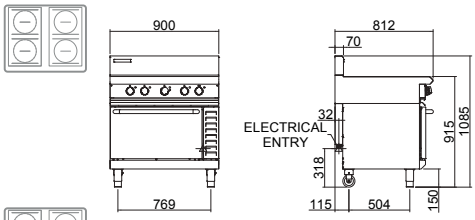
IN54R3

900mm INDUCTIOIN RANGE

CONVECTION OVEN - 4 ROUND ZONES - 2/1 GN

IN54R3 — £18,650.00

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



IN54R5 — £18,985.00

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

Model	Description	Price (exc. VAT)

OPTIONAL EXTRAS - ELECTRIC OVEN RANGES

227896	Oven rack to suit 900mm/1200mm 2/1 GN oven range	£90.00
228807	Mobile castor kit (set of 2 lockable castors)	£140.00

Note: Options must be specified at the time of order

ELECTRIC INDUCTION WOKS

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

450mm INDUCTION WOKS

SINGLE WORK ZONE - BENCH MODEL

IN511W3-B

IN511W3-B

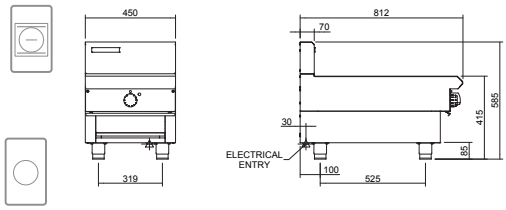
Electrical requirements:
3.5kW, 220-240V, 50/60Hz, 1P+N+E, 16A

£6,235.00

IN511W5-B

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

£6,725 .00



NEW PRODUCT

450mm INDUCTION WOKS

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

IN511W3-CB

IN511W3-CB

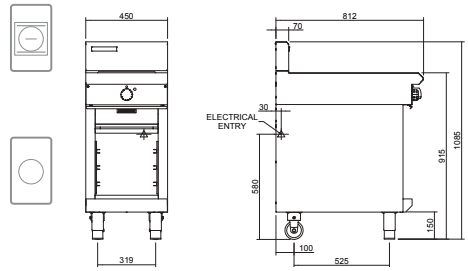
Electrical requirements:
3.5kW, 220-240V, 50/60Hz, 1P+N+E, 16A

£6,785.00

IN511W5-CB

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

£7,275 .00



Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

228791	Gastronorm racking kit 1/1 GN/4 position/450mm/550 Cabinet Base	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

450mm INDUCTION WOKS

SINGLE WORK ZONE - LEG STAND

IN511W3-LS

IN511W3-LS

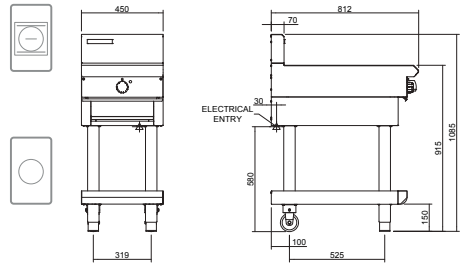
Electrical requirements:
3.5kW, 220-240V, 50/60Hz, 1P+N+E, 16A

£6,555.00

IN511W5-LS

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

£7,045 .00



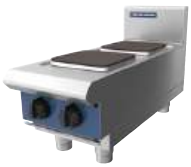
Model	Description	Price (exc. VAT)

OPTIONAL EXTRAS - ELECTRIC INDUCTION WOKS

228807	Mobile castor kit (set of 2 lockable castors)	**£140.00**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT



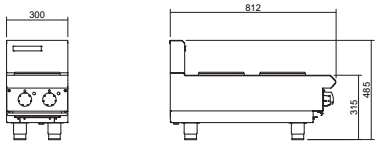
E512S-B

300mm SEALED HOB

COOKTOP SEALED HOB - BENCH MODEL

E512S-B

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



£2,145.00

NEW PRODUCT

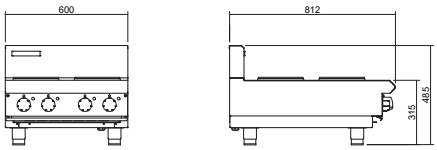
E514S-B

600mm SEALED HOB

COOKTOP SEALED HOB - BENCH MODEL

E514S-B

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



£3,445.00

NEW PRODUCT

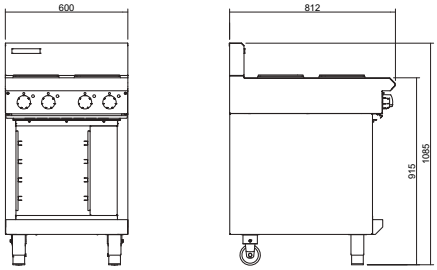
E514S-CB

600mm SEALED HOB

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

E514S-CB

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



£4,185.00

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

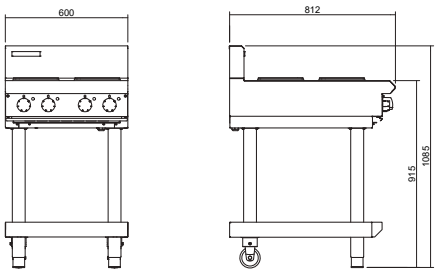
E514S-LS

600mm SEALED HOB

COOKTOP SEALED HOB - LEG STAND

E514S-LS

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



£3,800.00

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

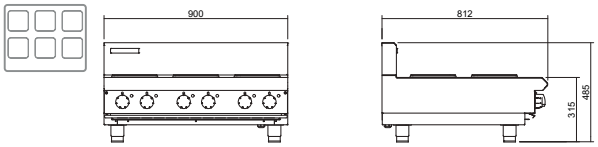
E516S-B

900mm SEALED HOB

COOKTOP SEALED HOB - BENCH MODEL

E516S-B

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



£4,710.00

NEW PRODUCT

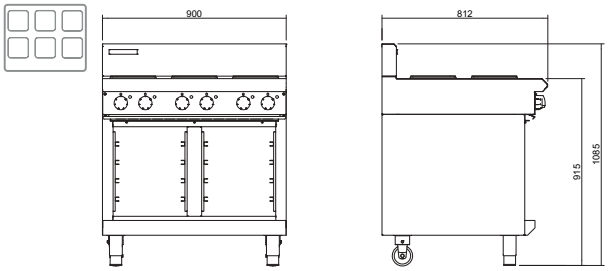
E516S-CB

900mm SEALED HOB

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

E516S-CB

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



£5,590.00

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

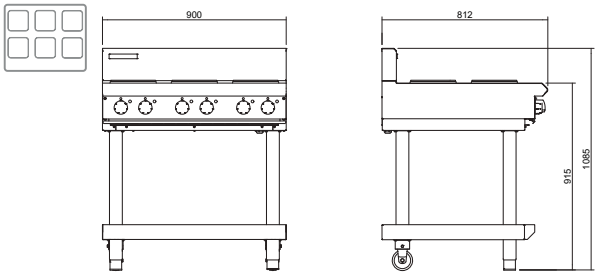
E516S-LS

900mm SEALED HOB

COOKTOP SEALED HOB - LEG STAND

E516S-LS

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



£5,130.00

NEW PRODUCT

E516S-RB

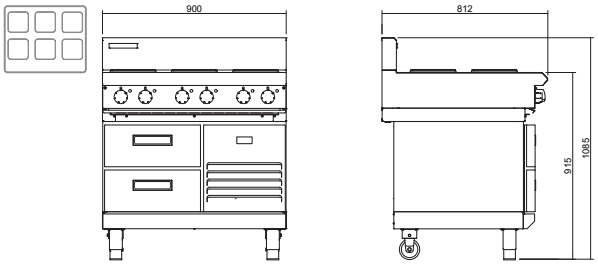
900mm SEALED HOB

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

E516S-RB

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

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



£TBA

Model	Hob/Oven Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

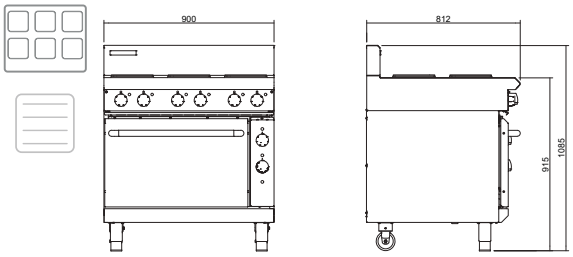
E506S

900mm SEALED HOB

SEALED HOBS STATIC OVEN - 2/1 GN

E506S

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



£7,660.00

NEW PRODUCT

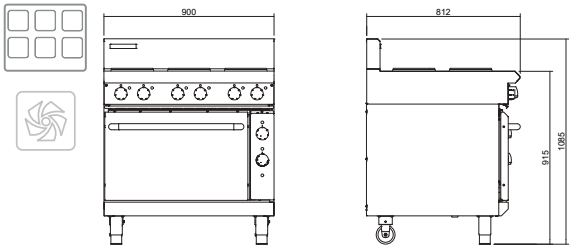
E56S

900mm SEALED HOB

SEALED HOBS CONVECTION OVEN - 2/1 GN

E56S

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



£8,185.00

Model	Description	Price (exc. VAT)

OPTIONAL EXTRAS - ELECTRIC OVEN RANGES

227896	Oven rack to suit E506D series	£90.00
228807	Mobile castor kit (set of 2 lockable castors)	£140.00

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.

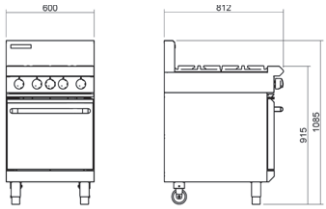
It's all about power, performance and choice.

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

G504D

600mm GAS RANGE

STATIC OVEN - 1/1 GN

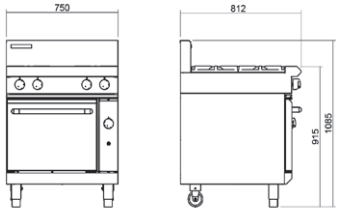


G504D	37.7	£3,725.00
G504C	27.8	£4,035.00
G504B	17.8	£4,380.00

G505D

750mm GAS RANGE

STATIC OVEN - 1/1

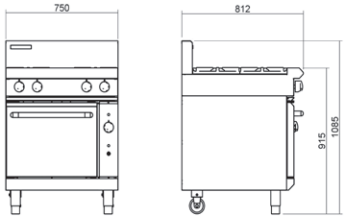


G505D	37	£4,080.00
G505C	29	£4,405.00

G54C

750mm GAS RANGE

CONVECTION OVEN - 1/1



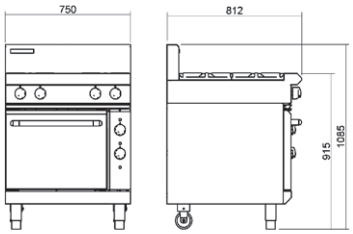
G54D	37	£6,425.00
G54C	29	£6,735.00

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

GE505D

750mm GAS RANGE

ELECTRIC STATIC OVEN - 1/1 GN



GE505D	28	£6,025.00
GE505C	20	£6,350.00

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

Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 22.

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

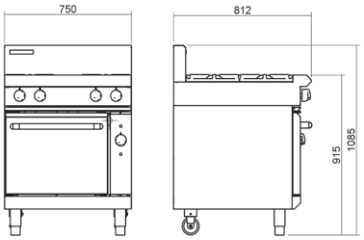
GE54D

750mm GAS RANGE

ELECTRIC CONVECTION OVEN - 1/1 GN

GE54D	28	£7,190.00
GE54C	20	£7,535.00

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



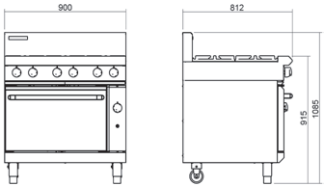
Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 22.

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

G506D

900mm GAS RANGE

STATIC OVEN - 2/1 GN

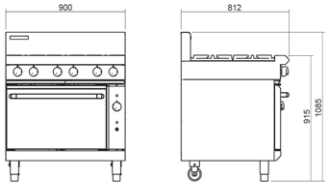


G506D	51	£4,005.00
G506C	43	£4,330.00
G506B	35	£4,650.00
G506A	27	£5,000.00

G56D

900mm GAS RANGE

CONVECTION OVEN - 2/1



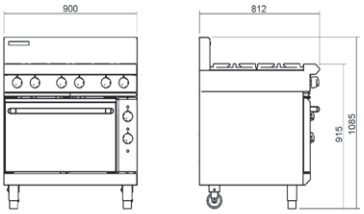
G56D	51	£7,795.00
G56C	43	£8,100.00
G56B	35	£8,415.00
G56A	27	£8,740.00

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

GE506D

900mm GAS RANGE

ELECTRIC STATIC OVEN - 2/1



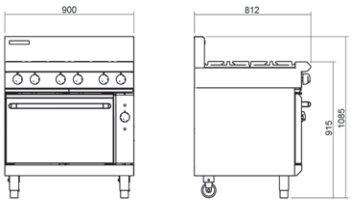
GE506D	42	£6,510 .00
GE506C	34	£6,825.00
GE506B	26	£7,135.00
GE506A	18	£7,450.00

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

GE56D

900mm GAS RANGE

ELECTRIC CONVECTION OVEN - 2/1GN



GE56D	42	£9,585.00
GE56C	34	£9,920.00
GE56B	26	£10,230.00
GE56A	18	£10,555.00

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

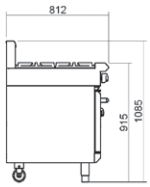
Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 22.

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

G508D

1200mm GAS RANGE

STATIC OVEN - 2/1 GN

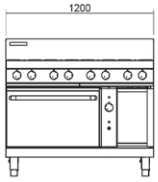


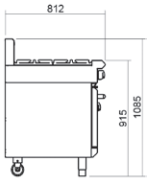
G508D	65	£6,600.00
G508C	57	£6,915.00
G508B	49	£7,220.00
G508A	41	£7,555.00

G58D

1200mm GAS RANGE

CONVECTION OVEN - 2/1





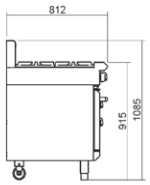
G58D	65	£9,400.00
G58C	57	£9,700.00
G58B	49	£10,030.00
G58A	41	£10,345.00

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

GE508D

1200mm GAS RANGE

ELECTRIC STATIC OVEN - 2/1



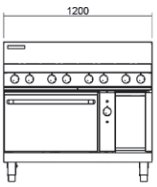
GE508D	56	£7,690.00
GE508C	48	£8,010.00
GE508B	40	£8,340.00
GE508A	24	£8,650.00

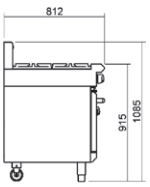
Electrical requirements:
Standard Supply
6.5kW, 230-240Vac,
50/60Hz, 1P+N+E, 27A standard
or 6.5kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A

GE58D

1200mm GAS RANGE

ELECTRIC CONVECTION OVEN - 2/1 GN





GE58D	56	£10,380.00
GE58C	48	£10,705.00
GE58B	40	£11,025.00
GE58A	24	£11,355.00

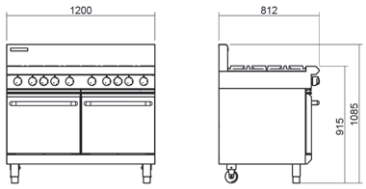
Electrical requirements:
Standard Supply
6.6kW, 230-240Vac,
50/60Hz, 1P+N+E, 27.7A standard
or 6.6kW, 400-415Vac, 50/60Hz,
3P+N+E, 10A

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

G528D

Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)
1200mm GAS RANGE		**DOUBLE STATIC OVEN - 2 x 1/1 GN**		
G528D			69.2	£8,330.00
G528C			61.2	£8,630.00
G528B			53.2	£8,960.00
G528A			45.2	£9,265.00



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	£1,100.00
600mm	**OPTIONAL GRIDDLE PLATE SURFACES**	
PG612R3*	600mm x 12mm Griddle plate – ribbed 300mm RH	£1,275.00
PG612R6*	600mm x 12mm Griddle plate – ribbed full	£1,695.00
900mm	**OPTIONAL GRIDDLE PLATE SURFACES**	
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,405.00
PG912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£1,800.00
PG912R9*	900mm x 12mm Griddle plate – ribbed full	£2,800.00
900mm	**OPTIONAL GRIDDLE PLATE SURFACES FOR 1200mm WIDE HOBS**	
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,405.00
PG912R6*	900mm x 12mm Griddle plate – ribbed 600mm RH	£1,800.00
PG912R9*	900mm x 12mm Griddle plate – ribbed full	£2,800.00

OPTIONAL EXTRAS GAS OVEN RANGES

227896	Oven rack for 900mm ovens	£90.00
228106	Oven rack for 600mm ovens	£85.00
228807	Mobile castor kit (set of 2 lockable)	£140.00
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	£250.00
230013	Bench shield, fits LH or RH of open burners	£125.00
UKSP4	Splashback, overshelf for 4 burner ranges	£690.00
UKSP6	Splashback, overshelf and grill shelf for 6 burner ranges	£690.00
UKSP8	Splashback, overshelf for 8 burner range	£690.00

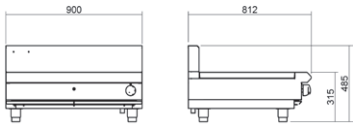
Note: The standard plate is not included when ordering an optional griddle plate surface.
*Options must be specified at the placement of order.

Model	Dimensions	Gas Power kW	Price (exc. VAT)

G57-B

900mm TARGET TOP

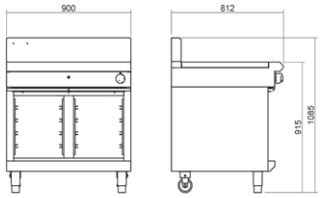
BENCH MODEL

G57-B		12.5	£4,420.00

G57-CB

900mm TARGET TOP

CABINET BASE (RACKING KIT NOT INCLUDED)

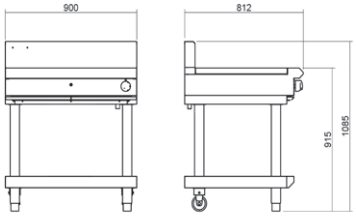
G57-CB		12.5	£5,410.00

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

G57-LS

900mm TARGET TOP

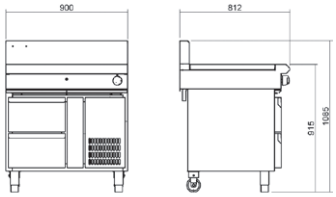
LEG STAND

G57-LS		12.5	£4,795.00

G57-RB

900mm TARGET TOP

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS

G57-RB		12.5	£9,585.00

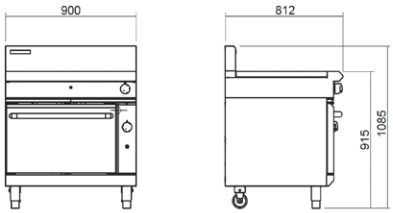
(RB) ELECTRICAL REQUIREMENT	0.5kW, 220-240Vac, 50Hz, 1P+N+E, 1.8A 3 PIN, 13A Cordset fitted

Model	Dimensions	Gas Power kW	Price (exc. VAT)

G570

900mm GAS TARGET TOP

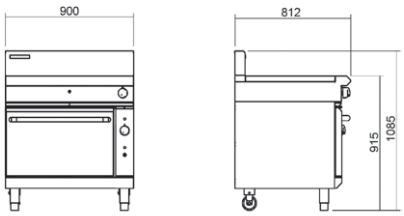
STATIC OVEN RANGE – 2/1 GN

G570		21.5	£6,155.00

G576

900mm GAS TARGET TOP

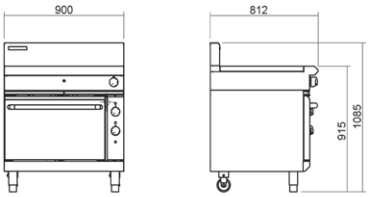
CONVECTION OVEN RANGE – 2/1 GN

G576 **Electrical requirements:** 0.13kW, 230-240Vac, 50/60Hz, 1P+N+E, 0.6A 3 PIN, 13A Cordset fitted		21.5	£8,085.00

GE570

900mm GAS TARGET TOP

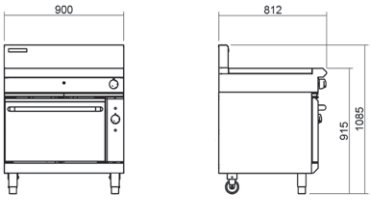
ELECTRIC STATIC OVEN RANGE – 2/1 GN

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	£6,425.00

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		12.5	£8,275.00

OPTIONAL EXTRAS | GAS TARGET TOPS / OVEN RANGES

227896	Oven rack to suit all 6 burner oven ranges	**£90.00**
014997	Casting Hook	**£75.00**
228807	Mobile castor kit (set of 2 lockable)	**£140.00**
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	**£250.00**

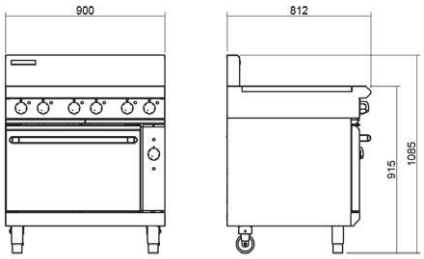
*Options must be specified at the placement of order.

Model	Hob Options	Dimensions	Price (exc. VAT)

E506D

900mm ELECTRIC RANGE

STATIC OVEN - 2/1 GN

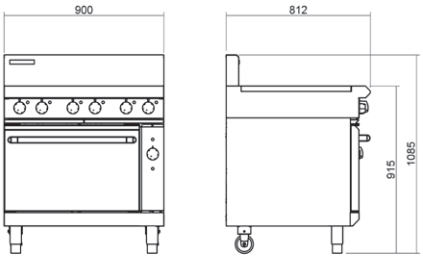


E506D **Electrical requirements:** 20.9kW, 400-415Vac, 50/60Hz, 3P+N+E	£6,180.00
E506C **Electrical requirements:** 19.5kW, 400-415Vac, 50/60Hz, 3P+N+E	£6,510.00
E506B **Electrical requirements:** 18.1kW, 400-415Vac, 50/60Hz, 3P+N+E	£6,825.00
E506A **Electrical requirements:** 16.**7kW**, 400-415Vac, 50/60Hz, 3P+N+E	£7,135.00

E56D

900mm ELECTRIC RANGE

CONVECTION OVEN - 2/1 GN



E56D **Electrical requirements:** 21.0kW, 400-415Vac, 50/60Hz, 3P+N+E	£7,715.00
E56C **Electrical requirements:** 19.6kW, 400-415Vac, 50/60Hz, 3P+N+E	£8,055.00
E56B **Electrical requirements:** 18.2kW, 400-415Vac, 50/60Hz, 3P+N+E	£8,375.00
E56A **Electrical requirements:** 16.8kW, 400-415Vac, 50/60Hz, 3P+N+E	£8,680.00

900mm

OPTIONAL GRIDDLE PLATE SURFACES

PE912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,775.00
PE912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£2,040.00
PE912R9*	900mm x 12mm Griddle plate – ribbed full	£2,955.00

OPTIONAL EXTRAS ELECTRIC OVEN RANGES

227896	Oven rack to suit E506D series	£90.00
228807	Mobile castor kit (2 lockable)	£140.00
013600	Solid cast element	£285.00

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

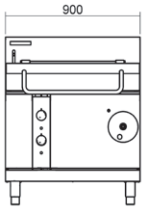
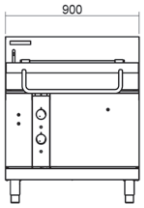
Note: Standard machined finish smooth griddle plate supplied.
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

Model	Dimensions	Gas Power kW	Price (exc. VAT)

G580-8

900mm

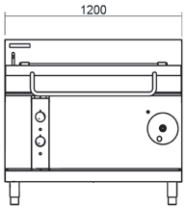
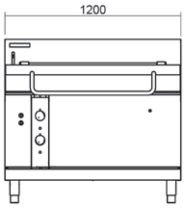
GAS TILTING 80 LITRE BRATT PANS

G580-8 80 Litre stainless steel pan Manually operated tilting mechanism **Electrical requirements:** 220-240Vac, 50/60Hz, 1P+N+E, 1A 3 Pin 13A cordset fitted		20	**£10,995.00**
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	**£11,830.00**

G508-12

1200mm

GAS TILTING 120 LITRE BRATT PANS

G580-12 120 Litre stainless steel pan Manually operated tilting mechanism **Electrical requirements:** 220-240Vac, 50/60Hz, 1P+N+E, 1A 3 Pin 13A cordset fitted		25	**£13,115.00**
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	**£13,915.00**

OPTIONAL EXTRAS | BLUE SEAL GAS COOKING EQUIPMENT

Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	**£250.00**

*Options must be specified at the placement of order.

Model	Dimensions	Price (exc. VAT)

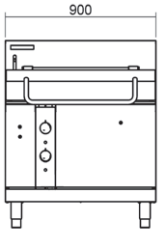
E580-8E

900mm

ELECTRIC TILTING 80 LITRE BRATT PANS

E580-8
80 Litre stainless steel pan
Manually operated tilting mechanism

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



£10,995.00

E580-8E
80 Litre stainless steel pan
Electric power tilting mechanismE580-8E

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

£11,830.00

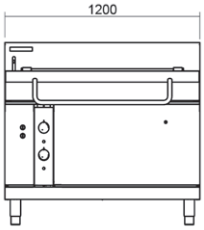
E580-12E

1200mm

ELECTRIC TILTING 120 LITRE BRATT PANS

E580-12
120 Litre stainless steel pan
Manually operated tilting mechanism

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



£13,115.00

E580-12E
120 Litre stainless steel pan
Electric power tilting mechanism

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

£13,915.00

EB45D

EB45D

BAIN-MARIE

W 450mm x D 812mm x H 915mm Incl. heater 1224mm Heating Elements1 x 1kW surface mount element Cold water connection 184mm from right hand side, 555mm from floor R1/2 (BSP) male 550kPa 80psi maximum water pressure Nett weight 53kg nett	3kW 13amp	£4,215.00

Model	Dimensions	Gas Power kW	Price (exc. VAT)

GP513-LS

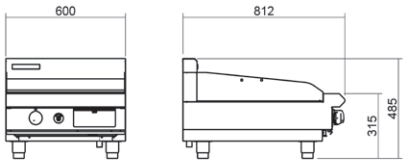
GP513 GAS GRIDDLE 450mm

450mm gas griddle
11.5kW thermostatic burner
Top weld sealed plates
Mirror chromed plate option
20mm thick griddle plate
Heavy-duty thermostatic griddle
Full pilot and flame failure with piezo ignition
2 models of the base unit
Easy clean, installation and service

	Dimensions: mm (w x d x h)		
GP513-B	450 x 812 x 485	11.1	£3,895.00
GP513-LS	450 x 812 x 1085	11.1	£4,275.00
GP513-CB	450 x 812 x 1085	11.1	£4,475.00

GP514-B

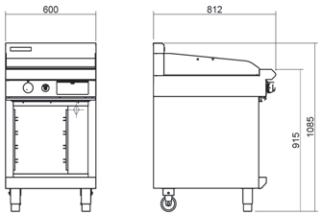
600mm GAS GRIDDLE BENCH MODEL

GP514-B		14.5	£4,420.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH620

GP514-CB

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

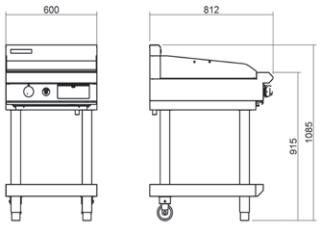
GP514-CB		14.5	£4,995.00

OPTIONAL 228791 Gastronorm racking kit 1/1 GN / 4 position £260.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH620

GP514-LS

600mm GAS GRIDDLE LEG STAND

GP514-LS		14.5	£4,795.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH620

Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 29.
Note: The standard plate is not included when ordering an optional griddle plate surface.

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

PGH620C*	600mm x 20mm Heavy-duty griddle plate – chromed	£2,160.00
PGH620R3*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH	£3,315.00
PGH620R3C*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed	£2,540.00
PGH620R6*	600mm x 20mm Heavy-duty griddle plate – ribbed full	£2,460.00
PGH620R6C	600mm x 20mm Heavy-duty griddle plate – ribbed full channel	£2,570.00

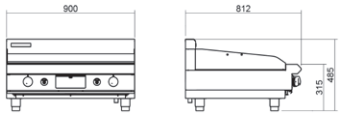
*Options must be specified at the placement of order.

PGH420C	450mm x 20mm Heavy-duty griddle plate - chromed	£2,085.00
PGH420R5	450mm x 20mm Heavy-duty griddle plate - ribbed full	£2,805.00

Model	Dimensions	Gas Power kW	Price (exc. VAT)

GP516-B

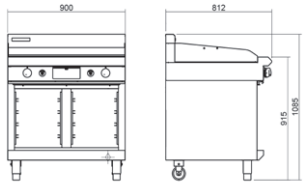
900mm GAS GRIDDLE | BENCH MODEL

GP516-B		23	£5,205.00

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PGH920

GP516-CB

900mm GAS GRIDDLE | CABINET BASE (RACKING KIT NOT INCLUDED)

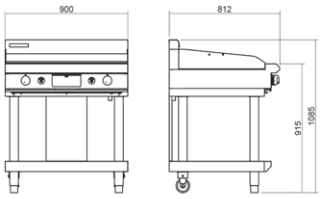
GP516-CB		23	£6,025.00

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

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PGH920

GP516-LS

900mm GAS GRIDDLE | LEG STAND

GP516-LS		23	£5,610.00

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PGH920

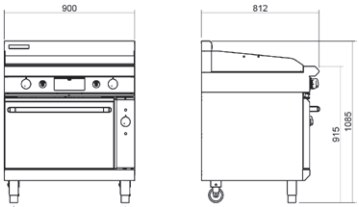
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 30.

Model	Dimensions	Gas Power kW	Price (exc. VAT)

GP516-RB

900mm GAS GRIDDLE

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS

GP516-RB (RB) Electrical requirements: 0.5kW, 220-240Vac, 50Hz, 1P+N+E, 1.8A, 3 pin 13A plug cordset fitted		23	£10,405.00

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	£3,020.00
PGH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH	£2,985.00
PGH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed	£3,095.00
PGH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH	£3,140.00
PGH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full	£3,110.00
PGH920R5C*	900mm x 20mm Heavy-duty griddle plate – 450RH chromed	£3,185.00

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

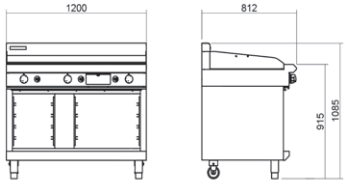
GP518-B		31	£7,190.00

GP518-B

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PGH1220

1200mm GAS GRIDDLE

CABINET BASE (RACKING KIT NOT INCLUDED)

GP518-CB		31	£8,000.00

OPTIONAL | 228791 Gastronorm racking kit 1/1 GN / 4 position / 1200mm Cabinet Base Accommodates 1 or 2 Racking Kits | £260.00

GP518-CB

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PGH1220

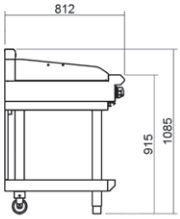
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 31.
Note: The standard plate is not included when ordering an optional griddle plate surface.

Model	Dimensions	Gas Power kW	Price (exc. VAT)

GP518-LS

1200mm GAS GRIDDLE

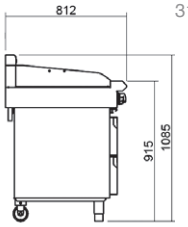
LEG STAND

GP518-LS		31	£7,415.00

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		31	£12,000.00

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	**£3,900.00**
PGH1220R4*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH	**£3,730.00**
PGH1220R4C*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed	**£3,730.00**
PGH1220R6*	1200mm x 20mm Heavy-duty griddle plate – ribbed 600RH	**£4,420.00**
PGH1220R12*	1200mm x 20mm Heavy-duty griddle plate – ribbed full	**£3,700.00**

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

Model	Dimensions	Price (exc. VAT)

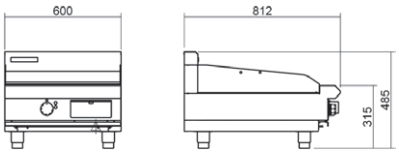
EP514-B

600mm ELECTRIC GRIDDLE

BENCH MODEL

EP514-B — **£4,795.00**

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



STANDARD PLATE SUPPLIED — **Smooth machined finish mild steel plate PEH620**

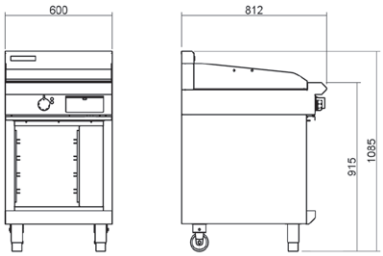
EP514-CB

600mm ELECTRIC GRIDDLE

CABINET BASE (RACKING KIT NOT INCLUDED)

EP514-CB — **£5,205.00**

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



OPTIONAL — **228791 Gastronorm racking kit 1/1 GN / 4 position** — **£260.00**

STANDARD PLATE SUPPLIED — **Smooth machined finish mild steel plate PEH620**

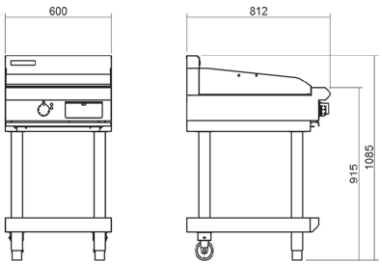
EP514-LS

600mm ELECTRIC GRIDDLE

LEG STAND

EP514-LS — **£4,995.00**

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	**£2,530.00**
PEH620R3C*	600mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed	**£2,580.00**
PEH620R6*	600mm x 20mm Heavy-duty griddle plate – ribbed full	**£2,160.00**
PEH620R6C*	600mm x 20mm Heavy-duty griddle plate – ribbed full chromed	**£2,305.00**

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.

Model	Dimensions	Price (exc. VAT)

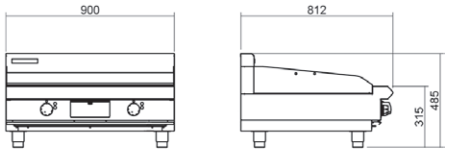
EP516-B

900mm ELECTRIC GRIDDLE

BENCH MODEL

EP516-B

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



£5,590.00

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PEH920

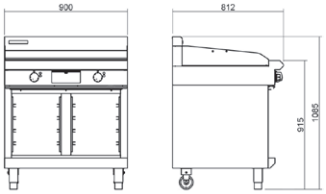
EP516-CB

900mm ELECTRIC GRIDDLE

CABINET BASE (RACKING KIT NOT INCLUDED)

EP516-CB

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



£6,180.00

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

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PEH1220

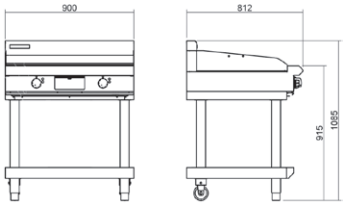
EP516-LS

900mm ELECTRIC GRIDDLE

LEG STAND

EP516-LS

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



£6,025.00

STANDARD PLATE SUPPLIED | Smooth machined finish mild steel plate PEH920

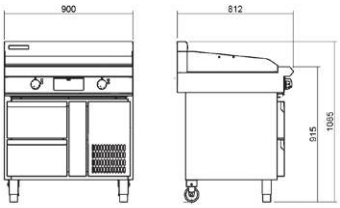
EP516-RB

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



£9,005.00

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.

Model	Dimensions	Price (exc. VAT)

OPTIONAL | 900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

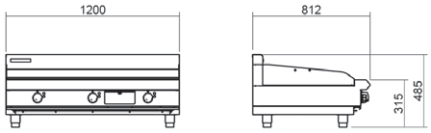
PEH920C*	900mm x 20mm Heavy-duty griddle plate – chromed	**£2,835.00**
PEH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH	**£2,900.00**
PEH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed	**£3,060.00**
PEH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH	**£2,955.00**
PEH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full	**£2,995.00**

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

1200mm ELECTRIC GRIDDLE | BENCH MODEL

EP518-B — **£6,805.00**

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

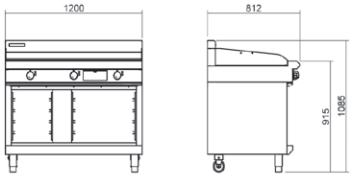


STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PEH1220**

1200mm ELECTRIC GRIDDLE | CABINET BASE (RACKING KIT NOT INCLUDED)

EP518-CB — **£7,600.00**

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** — **£260.00**

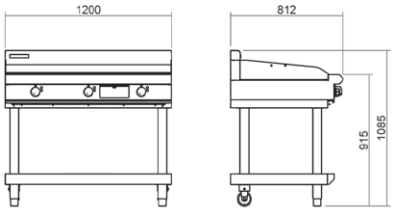
STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PEH1220**

EP518-LS

1200mm ELECTRIC GRIDDLE | LEG STAND

EP518-LS — **£7,190.00**

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



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.

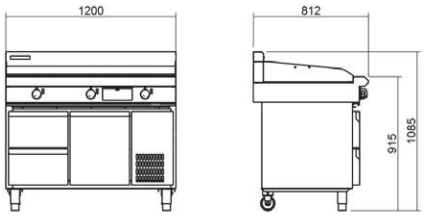
Model	Dimensions	Price (exc. VAT)

1200mm ELECTRIC GRIDDLE

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

EP518-RB — **£10,810.00**

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



STANDARD PLATE SUPPLIED — **Smooth machined finish mild steel plate PEH1220**

OPTIONAL — 1200mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH1220C*	1200mm x 20mm Heavy-duty griddle plate – chromed	**£3,500.00**
PEH1220R4C*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed	**£3,520.00**
PEH1220R12*	1200mm x 20mm Heavy-duty griddle plate – ribbed full	**£3,040.00**

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

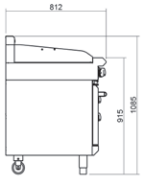
Choice of griddle surfaces: Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options above.

Model	Dimensions	Gas Power kW	Price (exc. VAT)

GPE506

900mm GAS GRIDDLE

ELECTRIC STATIC OVEN RANGE - 2/1 GN

GPE506		23	£7,975.00

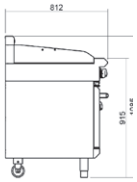
Electrical requirements:
6.5kW, 230-240Vac, 50/60Hz,
1P+N+E, 27A standard or 6.5kW,
400-415Vac, 50/60Hz,
3P+N+E, 10A

STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PGH920**

GPE56

900mm GAS GRIDDLE

ELECTRIC CONVECTION OVEN RANGE - 2/1 GN

GPE56		23	£8,750.00

Electrical requirements:
6.5kW, 230-240Vac, 50/60Hz,
1P+N+E, 27.7A standard or 6.6kW,
400-415Vac, 50/60Hz,
3P+N+E, 10A

STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PGH920**

OPTIONAL | 900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PGH920C*	900mm x 20mm Heavy-duty griddle plate – chromed	**£3,020.00**
PGH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH	**£2,985.00**
PGH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed	**£3,095.00**
PGH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH	**£3,140.00**
PGH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full	**£3,110.00**
PGH920R5C*	900mm x 20mm Heavy-duty griddle plate – 450RH chromed	**£3,185.00**

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.

GAS GRIDDLE OVENS

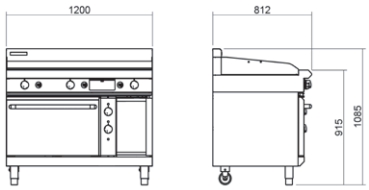
Model	Dimensions	Gas Power kW	Price (exc. VAT)

GPE508

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

GPE508

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



31 | **£9,595.00**

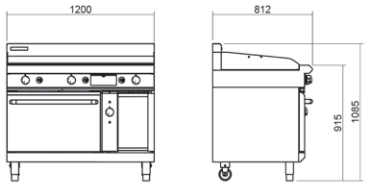
STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PGH1220**

GPE58

1200mm GAS GRIDDLE | **ELECTRIC CONVECTION OVEN RANGE – 2/1 GN**

GPE58

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



31 | **£10,405.00**

STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PGH1220**

OPTIONAL | 1200mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PGH1220C*	1200mm x 20mm Heavy-duty griddle plate – chromed	**£3,900.00**
PGH1220R4*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH	**£3,730.00**
PGH1220R4C*	1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed	**£3,730.00**
PGH1220R6*	1200mm x 20mm Heavy-duty griddle plate – ribbed 600RH	**£4,420.00**
PGH1220R12*	1200mm x 20mm Heavy-duty griddle plate – ribbed full	**£3,700.00**

OPTIONAL EXTRAS | GAS GRIDDLE / GRIDDLE OVENS

228566	Griddle scraper tool C/W blades	**£70.00**
228567	Smooth plate scraper blades (pack of 10 blades)	**£75.00**
228568	Ribbed plate scraper blade (individual blade)	**£40.00**
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	**£250.00**

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.

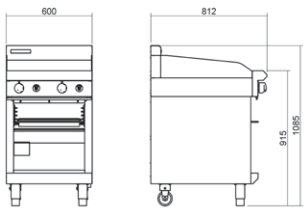
GAS GRIDDLE TOASTER

Model	Dimensions	Gas Power kW	Price (exc. VAT)

G55T

600mm | **GRIDDLE TOASTER**

G55T



12 | **£4,200.00**

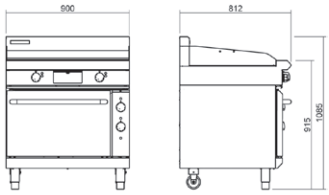
Model	Dimensions	Price (exc. VAT)

EP506

900mm ELECTRIC GRIDDLE

ELECTRIC STATIC OVEN RANGE – 2/1 GN

EP506
Electrical requirements:
18.5kW, 400-415Vac, 50/60Hz, 3P+N+E, 26A



£7,975.00

STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PEH920**

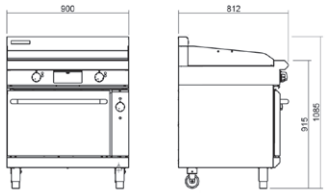
EP56

900mm ELECTRIC GRIDDLE

ELECTRIC CONVECTION OVEN RANGE – 2/1 GN

EP56

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



£8,750.00

STANDARD PLATE SUPPLIED | **Smooth machined finish mild steel plate PEH920**

OPTIONAL | 900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH920C*	900mm x 20mm Heavy-duty griddle plate – chromed	**£2,835.00**
PEH920R3*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH	**£2,900.00**
PEH920R3C*	900mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed	**£3,060.00**
PEH920R5*	900mm x 20mm Heavy-duty griddle plate – ribbed 450RH	**£2,955.00**
PEH920R9*	900mm x 20mm Heavy-duty griddle plate – ribbed full	**£2,995.00**

OPTIONAL EXTRAS | ELECTRIC GRIDDLE / GRIDDLE OVENS

228566	Griddle scraper tool C/W blades	**£70.00**
228567	Smooth plate scraper blades (pack of 5 blades)	**£75.00**
228807	Mobile castor kit (set of 2 lockable)	**£140.00**

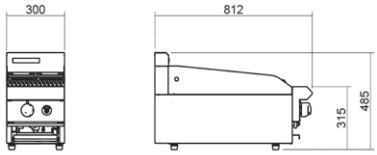
Note: The standard plate is not included when ordering an optional griddle plate surface.
*Options must be specified at the placement of order.

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

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

G592-B

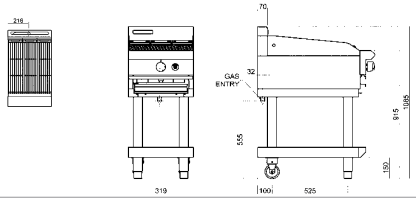
300mm GAS CHARGRILL | **BENCH MODEL**

G592-B			9.8	£2,360.00

G593-LS

G593 LS | **GAS CHARGRILL**

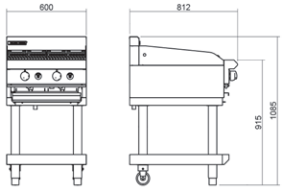
Dimensions: mm (w x d x h)

G593-LS			14.2	£4,275.00
G593-B		450 x 812 x 585	14.2	£3,895.00

G594-LS

600mm GAS CHARGRILL | **LEG STAND**

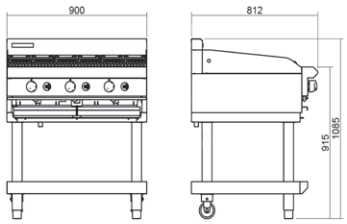
Dimensions: mm (w x d x h)

G594-LS			18.6	£4,680.00
G594-B		600 x 812 x 585	18.6	£4,275.00

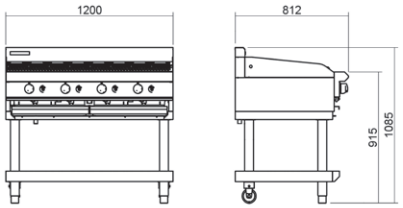
G596-LS

900mm GAS CHARGRILL | **LEG STAND**

Dimensions: mm (w x d x h)

G596-LS			29.3	£5,020.00
G596-B		900 x 812 x 585	29.3	£4,620.00

G598-LS

Model	Chargrill	Dimensions	Gas Power kW	Price (exc. VAT)
1200mm GAS CHARGRILL		LEG STAND		
G598-LS		Dimensions: mm (w x d x h) 	39.1	£5,835,00
G598-B		1200 x 812 x 585	39.1	£5,445.00

Example with drop on plate fitted.

Model	Description	Price (exc. VAT)
OPTIONAL EXTRAS GAS CHARGRILLS		
228787	Grate Scraper Tool	£225.00
227002	Drop on griddle plate 300mm	£150.00
227003	Drop on griddle plate 450mm	£250.00
228807	Mobile castor kit (set of 4 castors, 2 lockable)	£140.00
Flex3/4/51	Flexi hose 3/4 (flexible quick coupling hose & tether chain)	£250.00
230707	Heavy duty 12mm thick steel griddle plate 300mm	£450.00
230710	Heavy duty 12mm thick steel griddle plate 450mm	£560.00

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

E594D-B

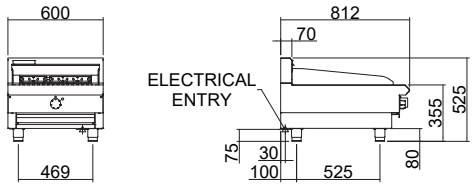
600mm ELECTRIC CHARGRILL

BENCH MODEL

E594D-B

Electrical requirements:

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



£4,680.00

NEW PRODUCT

E594D-CB

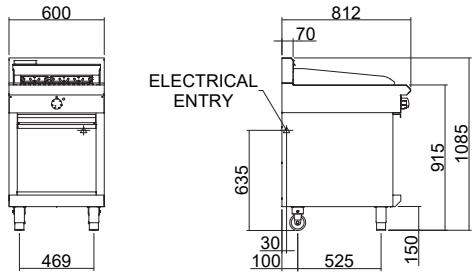
600mm ELECTRIC CHARGRILL

CABINET BASE (RACKING KIT NOT INCLUDED)

E594D-CB

Electrical requirements:

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



£5,290.00

Model	Description	Price (exc. VAT)
OPTIONAL CABINET BASE GASTRONORM RACKING KIT		
237393	Gastronorm racking kit 1/1 GN/4-position: 600mm/900mm/1200mm Cabinet Base Accommodates 1 or 2 Racking Kits	**£260.00 (per kit)**

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

E594D-LS

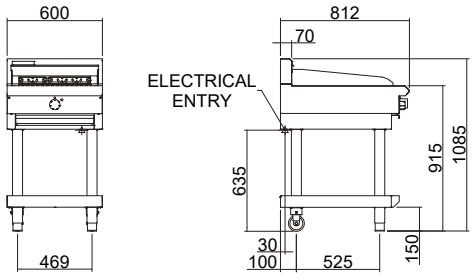
600mm ELECTRIC CHARGRILL

LEG STAND

E594D-LS

Electrical requirements:

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



£5,010.00

Model	Hob Options	Dimensions	Price (exc. VAT)

NEW PRODUCT

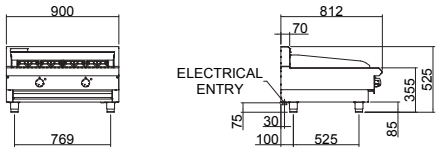
E596D-B

900mm ELECTRIC CHARGRILL

BENCH MODEL

E596D-B

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



£7,595.00

NEW PRODUCT

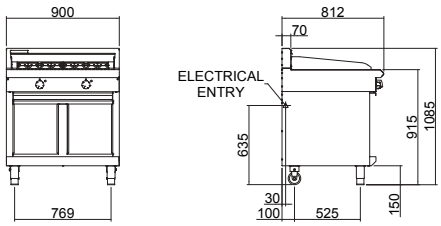
E596D-CB

900mm ELECTRIC CHARGRILL

CABINET BASE (RACKING KIT NOT INCLUDED)

E596D-CB

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



£8,330.00

Model	Description	Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

237393	Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm Cabinet Base. Accommodates 1 or 2 Racking Kits	**£260.00 (per kit)**

NEW PRODUCT

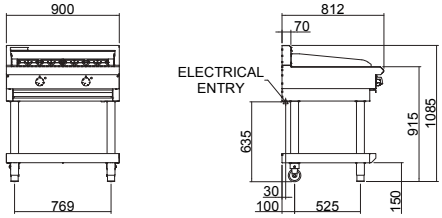
E596D-LS

900mm ELECTRIC CHARGRILL

LEG STAND

E596D-LS

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



£7,985.00

NEW PRODUCT

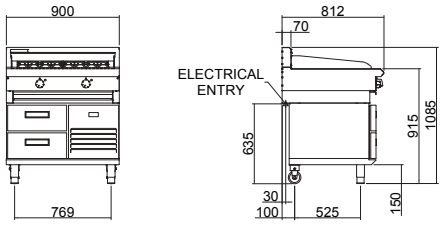
E596D-RB

900mm ELECTRIC CHARGRILL

REFRIGERATED BASE

E596D-RB

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



£14,645.00

FRYERS, PASTA COOKERS, SALAMANDERS

BLUE SEAL EVOLUTION SERIES®

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

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

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

Gas models feature energy efficient high-speed infrared burners for fast results. Electric models feature powerful 3kW twin coil elements for optimum cooking performance.

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

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

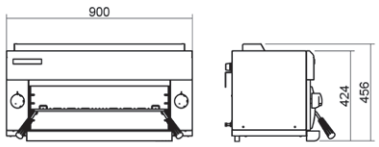
From variable high boil to standby simmer, our patented infrared burner system maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from Low heat settings.

The standard provision of four baskets allows four different pastas to be cooked at the same time.

Model	Dimensions	Gas Power kW	Price (exc. VAT)

G91B

900mm GAS SALAMANDER

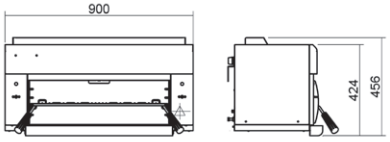
G91B Four position racking (flat or inclined) includes wall mounting bracket and branding plate		8.8	**£2,610.00**

OPTIONAL EXTRAS GAS SALAMANDER

013048	100mm high feet for bench mounting (set of 4)	**£105.00**
013418B	Branding plate – 620 x 320mm	**£250.00**
BS91	Floor stand	**£960.00**
B90S-L	Bench stand	**£1,995.00**

E91B

900mm ELECTRIC SALAMANDER

E91B Four position racking (flat or inclined) Includes wall mounting bracket and branding plate Electrical requirements: 6kW,230-240Vac,50/60Hz, 1P+N+E,25A		**£2,610.00**

OPTIONAL EXTRAS ELECTRIC SALAMANDER

013048	100mm high feet for bench mounting (set of 4)	**£105.00**
013418B	Branding plate – 620 x 320mm	**£250.00**
BS91	Floor stand	**£960.00**
B90S-L	Bench stand	**£1,995.00**

QSET60/QSE60

QSET60 QSE60 RAPID HEAT RISE & FALL GRILL

QSET60	600mm wide x 450mm deep x 500mm high	4	**£3,880.00**
QSET60 Plate detector as standard.			
QSE60	600mm wide x 450mm deep x 500mm high	4	**£3,605.00**
9003	Wall brackets		**£195.00**

600mm SALAMANDER BENCH

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand	**£1,995.00**
B60S-CB Cabinet base	**£2,120.00**

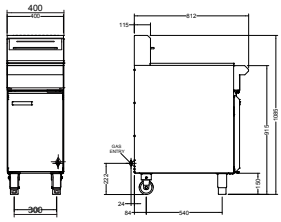
Model	Dimensions	Gas Power kW	Price (exc. VAT)

GT18

400mm

SINGLE PAN GAS FRYER 400mm NEW PRODUCT

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



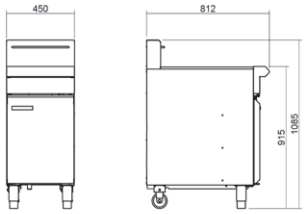
25 | £2,890.00

GT45

450mm

VEE RAY SINGLE PAN GAS FRYERS

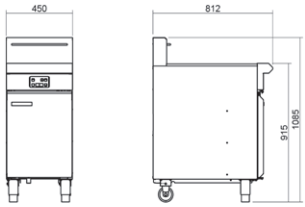
GT45
Single pan
20 Litre capacity
Mechanical controls
Supplied with two
standard baskets



25 | £4,395.00

GT45E
Single pan
20 Litre capacity
Digital display electronic controls
Supplied with two standard baskets

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



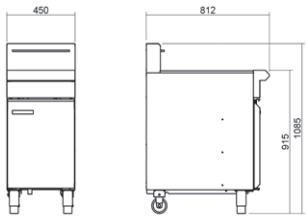
25 | £4,995.00

GT46E

450mm

VEE RAY TWIN PAN GAS FRYERS

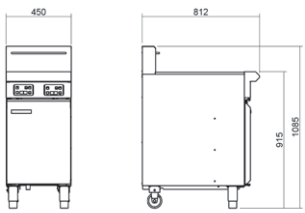
GT46
Twin pan
13 Litre capacity each pan
Mechanical controls
Supplied with two
standard baskets



25 | £4,525.00

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



25 | £5,960.00

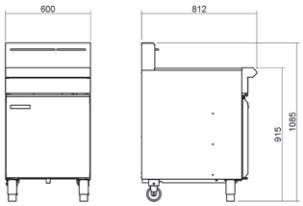
Model	Dimensions	Gas Power kW	Price (exc. VAT)

GT60E

600mm

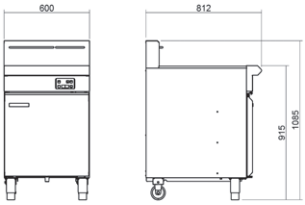
VEE RAY SINGLE PAN GAS FRYERS

GT60
Single pan
31 Litre capacity
Mechanical controls
Supplied with two large baskets



25 | **£6,070.00**

GT60E
Single pan
31 Litre capacity
Digital display electronic controls
Supplied with two large baskets



25 | **£6,875.00**

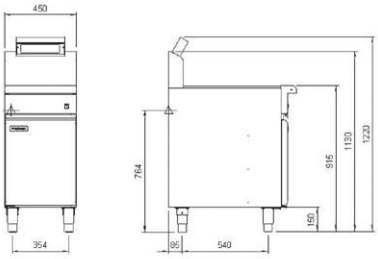
Electrical requirements:
230-240Vac, 50/60Hz, 1P+N+E, 0.5A
3 Pin 13A cordset fitted

CS45E

CS45E

EVOLUTION CS45 CHIP SCUTTLE WITH ELECTRIC CERAMIC HEATER

CS45E



3kW 13amp | **£2,230.00**

OPTIONAL EXTRAS | GAS FRYERS

18019

23220

018019	· Fryer baskets standard to suit GT45, GT46	**£110.00**
023220	· Fryer baskets large to suit GT60	**£170.00**
228898	· Fryer splashguards LH (all gas fryers)	**£105.00**
228899	· Fryer splashguards RH (all gas fryers)	**£105.00**
228127	· Fish plate GT45	**£80.00**
228565	· Fish plate GT46	**£80.00**
228128	· Fish plate GT60	**£85.00**
228761	· Fryer lift off lid GT45	**£80.00**
228762	· Fryer lift off lid GT60	**£80.00**
018176	· Fryer drain stick (all fryers)	**£60.00**
024705	· Fryer drain adaptor kit (allows use of 24710 drain extension) (all fryers)	**£150.00**
024710	· Fryer drain extension kit (to use GT45, GT46)	**£210.00**
228807	· Mobile castor kit (set of 2 lockable)	**£140.00**
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	**£250.00**

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

Model	Dimensions	Price (exc. VAT)

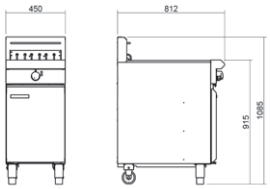
E43

450mm

SINGLE PAN ELECTRIC FRYERS

E43
Single pan
27 Litre capacity
Mechanical controls
Supplied with two baskets

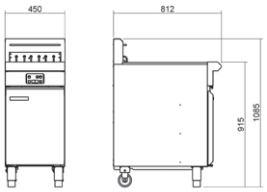
Electrical requirements:
17kW, 400-415Vac, 50/60Hz,
3P+N+E, 24A



£4,395.00

E43E
Single pan
27 Litre capacity
Digital display electronic controls
Supplied with two baskets

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



£5,435.00

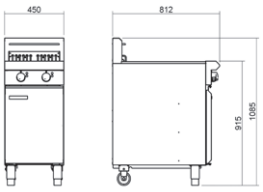
E44E

450mm

TWIN PAN ELECTRIC FRYERS

E44
Twin pan
12 Litre capacity each pan
Mechanical controls
Supplied with two baskets

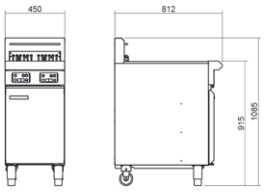
Electrical requirements:
17kW, 400-415Vac, 50/60Hz,
3P+N+E, 24A



£4,525.00

E44E
Twin pan
12 Litre capacity each pan
Digital display electronic controls
Supplied with two baskets

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



£5,545.00

018019

OPTIONAL EXTRAS | ELECTRIC FRYERS

018019	· Fryer baskets standard to suit E43, E44	**£110.00**
228898	· Fryer splashguards LH (all electric fryers)	**£105.00**
228899	· Fryer splashguards RH (all electric fryers)	**£105.00**
228761	· Fryer lift off lid E43, E44 series	**£80.00**
018176	· Fryer drain stick (all fryers)	**£60.00**
228807	· Mobile castor kit (set of 2 lockable)	**£140.00**

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

Model	Dimensions	Price (exc. VAT)

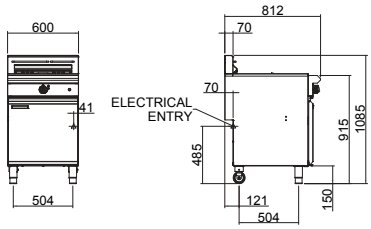
E60

600mm

SINGLE PAN ELECTRIC FRYERS

E60
Single pan
35 Litre capacity
Mechanical controls
Supplied with 3 standard baskets

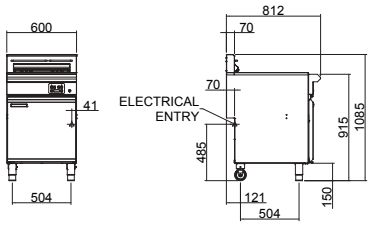
Electrical requirements:
22kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.5A



£4,090.00

E60E
Single pan
35 Litre capacity
Digital display electronic controls
Supplied with 3 standard baskets

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



£4,720.00

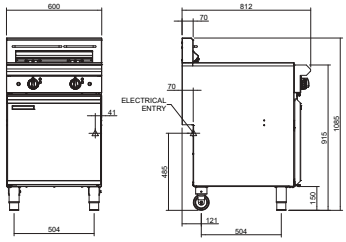
E66E

600mm

TWIN PAN ELECTRIC FRYERS

E66
Twin pan
17.5 Litre capacity
Mechanical controls
Supplied with 2 large baskets

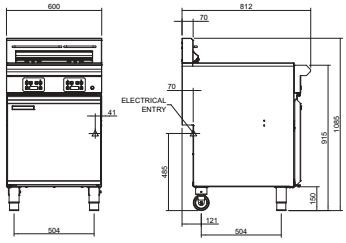
Electrical requirements:
22kW, 400-415Vac, 50/60Hz,
3P+N+E, 30.5A



£4,880.00

E66E
Twin pan
17.5 Litre capacity
Digital display electronic controls
Supplied with 2 large baskets

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



£6,075.00

018019

OPTIONAL EXTRAS | ELECTRIC FRYERS

018019	· Fryer baskets standard to suit 450mm fryer models	**£110.00**
228900	· Fryer splashguards LH (all electric fryers)	**£90.00**
228901	· Fryer splashguards RH (all electric fryers)	**£90.00**
228761	· Fryer lift off lid to suit 450mm fryer models	**£80.00**
018176	· Fryer drain stick (all fryers)	**£60.00**
024705	· Fryer drain adaptor kit (allows use of 024710 drain extension) (all fryers)	**£150.00**
024710	· Fryer drain extension kit to suit 450mm fryer models	**£210.00**
228807	· Mobile castor kit (set of 2 lockable castors)	**£140.00**
23220	· Fryer basket standard to suit 600mm fryer models	**£170.00**
228762	· Fryer lift off lid to suit 600mm fryer models	**£80.00**
FLEX 3/4/51	· Flexhose 3/4 (flexible quick coupling hose and tether chain)	**£250.00**

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

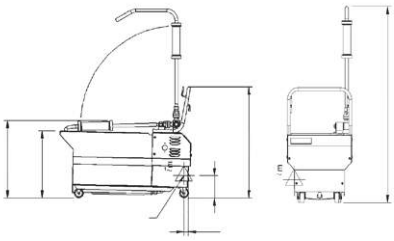
Model	Dimensions	Price (exc. VAT)

FILTAMAX

FRYER FILTERS

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

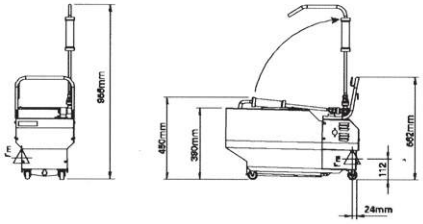
Electrical requirements:
0.77kW, 220-240Vac, 50Hz, 1P+N+E, 6.4A, 3 PIN, 10A Cordset fitted



£3,335.00

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

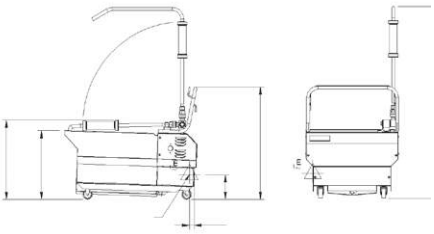
Electrical requirements:
0.77kW, 220-240Vac, 50Hz, 1P+N+E, 6.4A, 3 PIN, Cordset fitted



£3,520.00

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



£4,155.00

OPTIONAL EXTRAS | FILTAMAX FRYER FILTERS

022815	Filter Pad Kit for Filtamax Pad Consumables Pack of 25	**£235.00**
020417	Flexible Filter Return Hose Arm	**£895.00**
SA1159	Filter extension arm fixed EF30, EF35 (for electric fryers)	**£575.00**

SINGLE PAN PASTA COOKERS

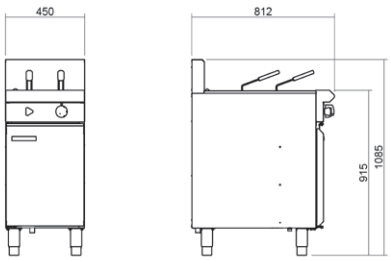
- High performance single pan pasta cooker
- Patented infra-red burner system
- Easy clean 316 grade stainless steel open pan
- 40 Litre water capacity
- Integrated water fill and starch skimming water faucet
- Six stainless steel pasta baskets supplied standard
- Incorporated basket drain stand
- Safety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

Model	Dimensions	Gas Power kW	Price (exc. VAT)

G47

450mm

GAS PASTA COOKER

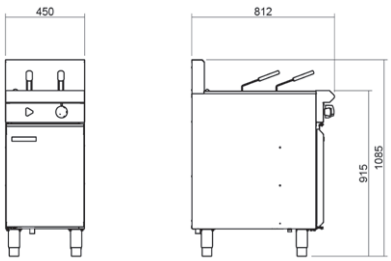
G47 Single Tank Pasta Cooker		13.5	**£4,975.00**

Unit comes with six portion baskets as standard.

E47

450mm

ELECTRIC PASTA COOKERS

E47-7 Single phase		7.0	**£4,975.00**
E47 3 phase		10.5	**£4,975.00**

Unit comes with six portion baskets as standard.

229836

229837

OPTIONAL EXTRAS | PASTA COOKER BASKETS

229836	Pasta Basket W 165mm x D 165mm x H 180mm	**£175.00**
229837	Pasta Basket W 320mm x D 165mm x H 180mm	**£230.00**

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

238674	L Hand W 165mm x 125mm	**£150.00**
238819	R Hand W 165mm x 125mm	**£150.00**

Model	Dimensions	Price (exc. VAT)

BS TABLE B30-C

300mm **PROFILED IN-FILL TABLE**

Stainless steel Profiled In - Flll Table complete with stub back suitable for all Blue Seal Evolution Series products.	915mm h x 812mm d x 300mm w	**£1,125.00**

BS TABLE B30-L

300mm **PROFILED IN-FILL TABLE**

Stainless steel Profiled In - Flll Table complete with stub back suitable for all Blue Seal Evolution Series products.	915mm h x 812mm d x 300mm w	**£,1020.00**

BS TABLE B45-L

450mm **PROFILED IN-FILL TABLE**

Stainless steel Profiled In - Flll Table complete with stub back suitable for all Blue Seal Evolution Series products.	915mm h x 812mm d x 450mm w	**£1,275.00**

BS TABLE B60-L

600mm **PROFILED IN-FILL TABLE**

Stainless steel Profiled In - Flll Table complete with stub back suitable for all Blue Seal Evolution Series products.	915mm h x 812mm d x 600mm w	**£1,405.00**

BS TABLE B90-L

900mm **PROFILED IN-FILL TABLE**

Stainless steel Profiled In - Flll Table complete with stub back suitable for all Blue Seal Evolution Series products.	915mm h x 812mm d x 900mm w	**£1,625.00**

BS TABLE B90-RB

900mm **PROFILED IN-FILL TABLE/REFRIGERATED BASE**

Stainless steel Profiled In - Flll Table complete with stub back suitable for all Blue Seal Evolution Series products.	915mm h x 812mm d x 900mm w Refrigerated base. 2 draw GN-sized.	**£3,800.00**

BS TABLE B90S-L

900mm **PROFILED IN-FILL TABLE/SALAMANDER GRILL BRACKET**

Stainless steel Profiled In - Flll Table complete with stub back suitable for all Blue Seal Evolution Series products.	915mm h x 812mm d x 900mm w Fitted with Salamander grill bracket.	**£1,995.00**

Model	Dimensions	Price (exc. VAT)
600mm	**SALAMANDER BENCH**	

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand	£1,995.00
B60S-CB Cabinet base	£2,120.00

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	£125.00
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	£260.00
RANGE OVENS	228106	Oven rack to suit G504, G505, G524	£85.00
	227896	Oven rack to suit G506, G508	£90.00
TARGET TOPS	014997	Casting hook	£75.00
GRIDDLES / GRIDDLE OVENS	228566	Griddle scraper tool c/w blades	£70.00
	228567	Smooth plate scraper blades (Pack of 10)	£75.00
	228568	Ribbed plate scraper blade (individual blade)	£40.00
CHARGRILLS	228787	Grate scraper tool	£225.00
	227002	Chargrill griddle plate 300mm	£150.00
	227003	Chargrill griddle plate 450mm	£250.00
SALAMANDERS	013418	Salamander branding kit / one double-sided ribbed aluminium branding plate / fits both rack system models	£250.00
	013048	100mm high feet for bench mounting (4 per salamander)	£105.00
FRYERS	018019	Fryer baskets standard to suit GT45, GT46 gas series, E43, E44	£110.00
	023220	Fryer baskets large to suit GT60, GT60-HPO	£170.00
	228898	Fryer splashguards LH (all fryers)	£105.00
	228899	Fryer splashguards RH (all fryers)	£105.00
	228127	Fish plate GT45	£80.00
	228565	Fish plate GT46	£80.00
	228128	Fish plate GT60, GT60-HPO--	£80.00
	228761	Fryer lift off lid GT45, E43, E44	£80.00
	228762	Fryer lift off lid GT60, GT60-HPO	£80.00
	018176	Fryer drain stick (all fryers)	£60.00
	024705	Fryer drain adaptor kit (allows use of 24710 drain extension) (all fryers)	£150.00
	024710	Fryer drain extension kit to use GT45, GT46, E43, E44 series with 40 litre filtamax machine	£210.00
FRYER FILTER	022815	Filter pad kit for Filtamax (upgrades Filtamax to carbon pad system)	£235.00
	020417	Filter flexible hose return arm	£895.00
	SA1559	Filter extension arm fixed EF30, EF35	£575.00
	SA1556	Filter extension arm fixed EF40	£575.00

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

Part No.	Type	Application / By Products	Notes	Price (exc. VAT)
228579	C-C	Cooktops Open – Cooktops Open Cooktops Open – Chargrill Cooktops Open – Cooktop Griddle	Kit – Capping piece + 2 x levelling tabs Required if joined with griddle section	£60.00
228587	GP-CO	Griddles – Cooktops Open		£60.00
228595	TT-C	Target Top – Cooktops Open Target Tops - Chargrill Target Tops - Cooktop Griddles		£60.00
228889		TT-TT Target Tops - Target Tops		£105.00
228890	TT-GP	Target Tops - Griddle		£105.00
228589	BP-BP	Bratt Pan – Bratt Pan		£60.00
228604	BP-C	Bratt Pan – Cooktop Open Bratt Pan - Chargrill Bratt Pan – Cooktops Electric Bratt Pan – Cooktop Griddle		£65.00
228891	BP-TT	Bratt Pan – Target Top		£105.00
228892	BP-GP	Bratt Pan – Griddle		£105.00
228893	G-G	Chargrill – Chargrill Chargrill – Cooktop Griddle Chargrill – Griddle Chargrill – Griddle Toaster Griddle Toaster – Griddle Toaster Griddle – Griddle Cooktop Griddle – Cooktop Griddle Electric Cooktop Griddle - Electric Cooktop Griddle	Type G-G Caps griddle raised sides of grills	£60.00
228894*	FG-GL	Fryer Gas – Cooktop Griddle Fryer Gas – Chargrill Caps over grill sides Fryer Gas – Griddle Fryer Gas – Griddle Toaster	FITS LH SIDE OF FRYER	£80.00
228895*	FG-GR	Fryer Gas – Cooktop Griddle Fryer Gas – Chargrill Caps over grill sides Fryer Gas – Griddle Fryer Gas – Griddle Toaster	FITS RH SIDE OF FRYER	£80.00
228896*	FE-GL	Fryer Electric – Cooktop Griddle Fryer Electric – Chargrill Fryer Electric – Griddle Fryer Electric – Griddle Toaster	FITS LH SIDE OF FRYER Caps over grill sides	£125.00
228897*	FE-GR	Fryer Electric – Cooktop Griddle Fryer Electric – Chargrill Fryer Electric – Griddle Fryer Electric – Griddle Toaster	FITS RH SIDE OF FRYER Caps over grill sides	£90.00
228600	FG-FG	Fryer Gas – Fryer Gas	Caps across 2 Tanks	£60.00
228601	FE-FE	Fryer Electric – Fryer Electric	Caps across 2 Tanks	£105.00
247924	FE-FE	E44-E44 only	Caps across 2 Tanks	£140.00

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

COBRA®

YOUR STYLE, YOUR WAY

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

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

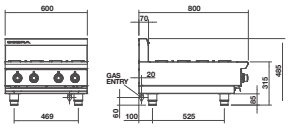
GAS COOKTOPS

NEW PRODUCT

C6D-B

600mm GAS COOKTOPS — 4 BURNER BENCH MODEL

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
C6D-B 4 Open burners, bench model			20 75,790	£2,050.00
C6C-B 2 Open burners, LH side, 300mm Griddle plate, RH side, bench model			15 56,840	£2,350.00
C6B-B 600mm Griddle plate, bench model			10 37,890	£2,655.00

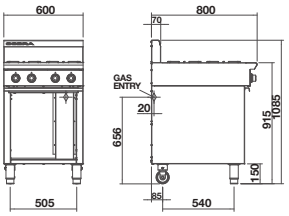


Note: Flame failure standard on open burners.

C6D

600mm GAS COOKTOPS — 4 BURNER OPEN CABINET BASE

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
C6D 4 Open burners, open cabinet base under			20 75,790	£2,070.00
C6C 2 Open burners, LH side, 300mm Griddle plate, RH side, open cabinet base under			15 56,840	£2,680.00
C6B 600mm Griddle plate, open cabinet base under			10 37,890	£2,985.00



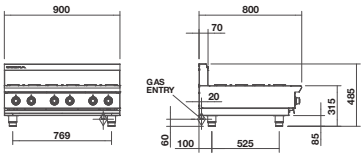
Note: Flame failure standard on open burners.

NEW PRODUCT

C9D-B

900mm GAS COOKTOPS — 6 BURNER BENCH MODEL

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
C9D-B 6 Open burners, bench model			30 113,680	£2,375.00
C9C-B 4 Open burners, LH side, 300mm Griddle plate, RH side, bench model			25 94,730	£2,680.00
C9B-B 2 Open burners, LH side, 600mm Griddle plate, bench model			20 75,790	£2,985.00
C9A-B 900mm Griddle plate, bench model			15 56,840	£3,285.00



Note: Flame failure standard on open burners.

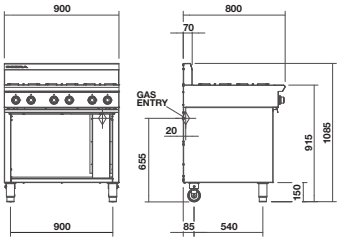
Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)

GAS COOKTOPS

C9B

900mm GAS COOKTOPS — 6 BURNER OPEN CABINET BASE

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
C9D 6 Open burners, open cabinet base under			30 113,680	£2,590.00
C9C 4 Open burners, LH side, 300mm griddle plate, RH side, open cabinet base under			25 94,730	£2,915.00
C9B 2 Open burners, LH side, 600mm griddle plate, RH side, open cabinet base under			20 75,790	£3,230.00
C9A 900mm Griddle plate, open cabinet base under			15 56,840	£3,560.00



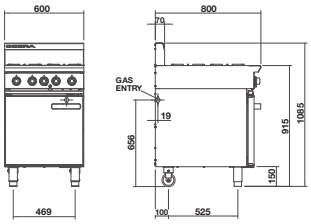
Note: Flame failure standard on open burners.

GAS RANGES

CR6D

600mm GAS RANGES — GAS STATIC OVEN RANGE

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
CR6D 4 Open burners, static oven under			26.5 100,415	£2,700.00
CR6C 2 Open burners, 300mm griddle plate, static oven under			88 81,470	£3,005.00
CR6B 600mm Griddle plate, static oven under			64 65,525	£3,315.00



Note: Flame failure standard on open burners.

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

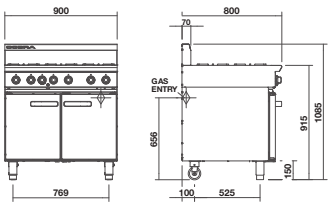
GAS RANGES

CR9C

900mm GAS RANGES

GAS STATIC OVEN RANGE - 2/1 GN

CR9D 6 Open burners, 2/1 GN, static oven under	37.5 142,100	£2,965.00
CR9C 4 Open burners 300mm griddle plate, 2/1 GN, static oven under	32.5 123,150	£3,585.00
CR9B 2 Open burners 600mm griddle plate, 2/1 GN, static oven under	27.5 104,200	£3,885.00
CR9A 900mm Griddle plate, 2/1 GN, static oven under	22.5 85,260	£4,195.00



Note: Flame failure standard on open burners.

OPTIONAL EXTRAS – GAS RANGES

233954	**Oven rack to suit 600mm oven range**	£60.00
230556	**Oven rack to suit 900mm oven range**	£70.00
UKCSP4	**Plate shelf and splashback to suit 600mm oven range**	£690.00
UKCSP6	**Splashback, overshelf and grill shelf to suit 900mm oven range**	£690.00

GAS BARBECUES

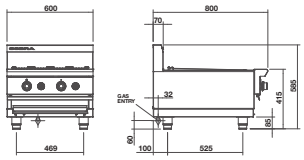
NEW PRODUCT

CB6-B

600mm GAS BARBECUE

BENCH MODEL

CB6-B 600mm BBQ, bench model	18 68,200	£2,375.00

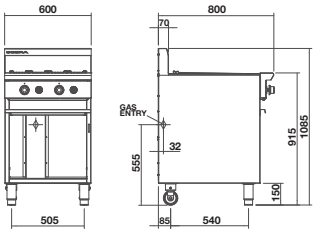


CB6

600mm GAS BARBECUE

OPEN CABINET BASE

CB6 600mm BBQ, mounted on open cabinet base	18 68,200	£2,590.00



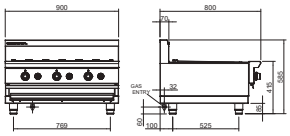
Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)

GAS BARBECUES

900mm GAS BARBECUE — BENCH MODEL

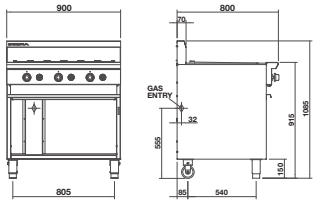
NEW PRODUCT

CB9-B

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
CB9-B 900mm BBQ, bench model			27 102,310	£2,900.00

900mm GAS BARBECUE — OPEN CABINET BASE

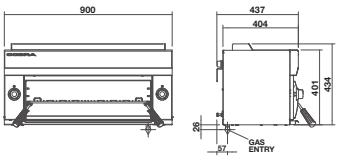
CB9

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
CB9 900mm BBQ, mounted on open cabinet base			27 102,310	£3,170.00

GAS SALAMANDER

900mm GAS SALAMANDER

CS9

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
CS9 Four position racking (flat or inclined)			8.8 33,350	£2,085.00

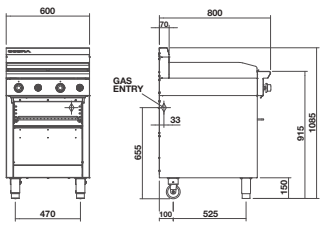
OPTIONAL EXTRAS – SALAMANDER

013048	**100m high feet for bench mounting (set of 4)**	£105.00
013418B	**Branding plate - 620 x 320mm**	£250.00

GAS GRIDDLE TOASTERS

600mm GAS GRIDDLE TOASTER

CT6

Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
CT6 600mm Griddle, toaster compartment			11 41,700	£2,805.00

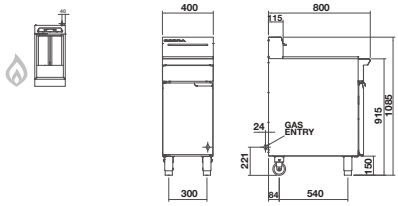
Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)

GAS FRYER

CF2

400mm GAS FRYER — SINGLE PAN

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



25	£2,175.00
85,250	

OPTIONAL EXTRAS – GAS FRYER

237427	Fish plate	£60.00
237306	Joining cap	£60.00
237307	Splashguard LH 400FG-XL – general splashguard to fit side of fryer	£105.00
237308	Splashguard RH 400FG-XR – general splashguard to fit side of fryer	£105.00
237310	Splashguard LH 400FG-GL – splashguard to join fryer to cooktop griddles / barbecue / griddle toaster	£105.00
237311	Splashguard RH 400FG-GR – splashguard to join fryer to cooktop griddles / barbecue / griddle toaster	£105.00

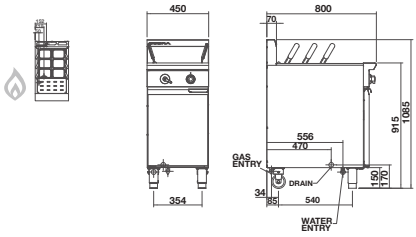
Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)

GAS PASTA COOKER

CP4

450mm PASTA COOKER | SINGLE PAN

CP4
40 Litre water capacity, mechanical thermostat patented infra-red burner system, 6 stainless steel pasta baskets included



12

45,450

£4,915.00

OPTIONAL EXTRAS – GAS PASTA COOKER

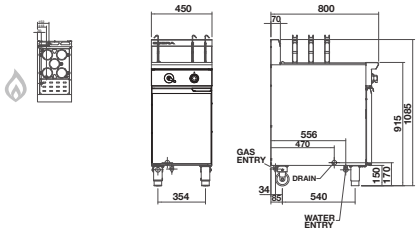
238674	Pasta basket LH – 165mm x 165mm x 180mm	£150.00
238819	Pasta basket RH – 165mm x 165mm x 180mm	£150.00
240516	Conversion kit for gas noodle kit includes basket support tray and 5 noodle baskets	£350.00

GAS NOODLE COOKER

CN4

450mm NOODLE COOKER | SINGLE PAN

CN4
40 Litre water capacity, mechanical thermostat patented infra-red burner system, 5 stainless steel noodle baskets included



12

45,450

£4,915.00

OPTIONAL EXTRAS – GAS NOODLE COOKER

240507	Noodle basket	£65.00

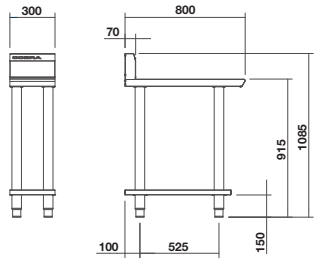
Model	Dimensions	Price (exc. VAT)

INFILL BENCHES

C300

300mm INFILL BENCH | LEG STAND

C300
300mm Infill bench
with leg stand

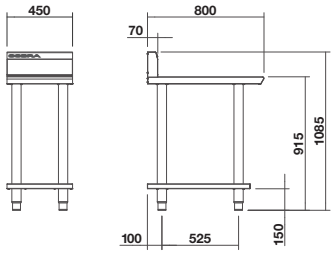


£800.00

C450

450mm INFILL BENCH | LEG STAND

C450
450mm Infill bench
with leg stand

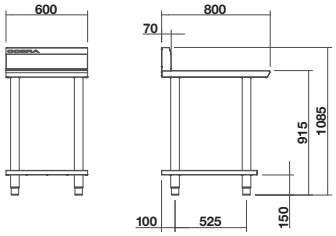


£925.00

C600

600mm INFILL BENCH | LEG STAND

C600
600mm Infill bench
with leg stand



£1,065.00

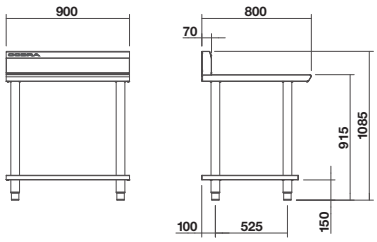
Model	Dimensions	Price (exc. VAT)

900mm INFILL BENCH

LEG STAND

C900

C900
900mm Infill bench
with leg stand



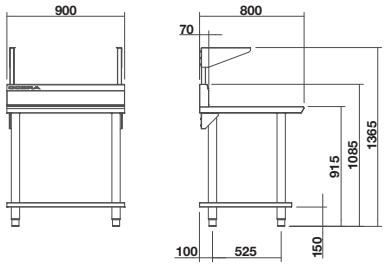
£1,195.00

900mm INFILL BENCH

LEG STAND WITH SALAMANDER SUPPORT

C900S

C900S
900mm Infill bench with salamander
support on leg stand



£1,720.00

20M SERIES

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

20D SERIES

POWERFUL PERFORMANCE, SMALLER FOOTPRINT,

*E22 & E31D4 use single direction fans

turbofan®

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

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

PSERIES

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.

TSERIES

HSERIES

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

Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

20SERIES

E22T tray 460x330mm **£75.00**

E22M3 MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3 610mm x 608mm x 552mm Electrical requirements: 230–240V, 50/60Hz, 1 Phase+N+E, 2.1kW, 9A 10A cordset supplied	3 x 460mm x 330mm half size sheet pan capacity 2.1 3 x 2/3 GN pan capacity 70mm Tray spacing Compact 610mm width 3 Oven wire racks supplied Single direction low-velocity fan Double Stacking Kit DSK2223C	**£2,085.00** **£985.00**

SK23 STAND **£985.00**
Stainless steel stand with castors
W 610mm x D 530mm x H 880mm

E22T tray 460x330mm **£75.00**

E23M3 MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3 610mm x 642mm x 607mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 3.0kW, 12A 13A cordset fitted	3 x 460mm x 330mm half size sheet pan capacity 3.0 3 x 2/3 GN pan capacity 85mm Tray spacing Compact 610mm width 3 Oven wire racks supplied Bi-directional reversing fan system Double Stacking Kit DSK2223C	**£2,360.00** **£985.00**

SK23 STAND **£985.00**
Stainless steel stand with castors
W 610mm x D 530mm x H 880mm

E22T tray 460x330mm **£75.00**

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	**£2,480.00** **£985.00**

SK23 STAND **£985.00**
Stainless steel stand with castors
W 610mm x D 530mm x H 880mm

E311GAST tray 1/1GN 20mm deep **£75.00**
E27FT tray 400x600mm **£75.00**
E32UST tray 460x660mm **£75.00**

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	**£2,700.00** **£985.00**

SK2731N STAND **£985.00**
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 **£985.00**
Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm

Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

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	2 x 460mm x 660mm full size sheet pan capacity 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	3.0	£2,865.00 £985.00

E311GAST tray 1/1GN 20mm deep	£75.00
E27FT tray 400x600mm	£75.00
E32UST tray 460x660mm	£75.00

SK2731N STAND £985.00
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 £985.00
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 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	4.7	£3,045.00 £985.00

E311GAST tray 1/1GN 20mm deep	£75.00
E27FT tray 400x600mm	£75.00
E32UST tray 460x660mm	£75.00

SK2731N STAND £985.00
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 £985.00
Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm

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 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	4.7	£3,200.00 £985.00

E311GAST tray 1/1GN 20mm deep	£75.00
E27FT tray 400x600mm	£75.00
E32UST tray 460x660mm	£75.00

SK2731N STAND £935.008
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 £985.00
Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm

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 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	5.8	£4,120.00 £985.00

E311GAST tray 1/1GN 20mm deep	£75.00
E27FT tray 400x600mm	£75.00
E32UST tray 460x660mm	£75.00

SK2731N STAND £985.00
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 £985.00
Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm

Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

E311GAST tray 1/1GN 20mm deep **£75.00**
E27FT tray 400x600mm **£75.00**
E32UST tray 460x660mm **£75.00**

E28D4 DIGITAL ELECTRIC CONVECTION OVEN

Rack capacity: 4 810mm x 762mm x 662mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 5.8kW, 25A No cordset supplied	4 x 460mm x 660mm full size sheet pan capacity 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	5.6	**£4,475.00** **£985.00**

SK2731N STAND **£985.00**
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 **£985.00**
Stainless steel stand with castors
Suits 660mm x 460mm pans
W 810mm x D 650mm x H 880mm

E931M ELECTRIC CONVECTION OVEN & 4 ELEMENT COOKTOP

675mm x 626mm x 800mm Cooktop Single phase 2 x 2kW front and 2 x 1.5kW rear hot plate elements.		7	**£4,795.00**
Convection Oven Rack capacity: 4 Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 3.1kW, 12.9A 13A cordset supplied	4 x 1/1 GN tray capacity 80mm Tray spacing Digital display time and temperature controls 4 Oven wire racks supplied Single directional low-velocity fan * Two separate electrical supplies	3.0	

30SERIES

E311GAST tray 1/1GN 20mm deep **£75.00**

E30M3 MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3 810mm x 616mm x 625mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 2.3kW, 9.5A 13A cordset supplied	3 x 1/1 GN tray capacity 100mm Tray spacing Analogue time and temperature controls 3 Oven wire racks supplied Single directional low-velocity fan Double Stacking Kit DSK272831C	2.3	**£2,245.00** **£985.00**

SK2731N STAND **£985.00**
Stainless steel stand with castors
1/1 GN pans
W 810mm x D 650mm x H 880mm

E311GAST tray 1/1GN 20mm deep **£75.00**

E31D4 DIGITAL ELECTRIC CONVECTION OVEN

Rack capacity: 4 810mm x 616mm x 625mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 3.1kW, 12.9A 13A cordset supplied	4 x 1/1 GN tray capacity 80mm Tray spacing Digital display time and temperature controls Grill mode 4 Oven wire racks supplied Single directional low-velocity fan Double Stacking Kit DSK272831C	3.1	**£3,120.00** **£985.00**

SK2731N STAND **£985.00**
Stainless steel stand with castors
1/1 GN pans
W 810mm x D 650mm x H 880mm

Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

E311GAST tray 1/1GN 20mm deep **£75.00**
Oven rack p/no. 236057 **£65.00**
240550 Heat Shield **£270.00**

E33D5

DIGITAL CONVECTION OVEN

Rack capacity: 5 610mm x 680mm x 730mm Electrical requirements: 230-240V, 50Hz, 1 Phase+N+E, 6kW, 25.7A No cordset supplied	5 x 1/1 GN Tray capacity 85mm Tray spacing Digital time and temperature controls Bi-directional fan 2 speed fan 3 stage cooking function 5 levels of humidity	6	**£4,650.00**
	Optional core temp probe		**£300.00**
	Double Stacking Kit DSK33C		**£985.00**
	Oven racks not supplied		

SK33 STAND **£985.00**
Stainless steel stand with castors
W 610mm x D 650mm x H 880mm

E311GAST tray 1/1GN 20mm deep **£75.00**
Oven rack p/no. 236057 **£65.00**
240550 Heat Shield **£270.00**

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	6	**£7,030.00**
	Optional core temp probe		**£300.00**
	Double Stacking Kit DSK33C		**£985.00**
	Oven racks not supplied		

SK33 STAND **£985.00**
Stainless steel stand with castors
W 610mm x D 650mm x H 880mm

E32UST tray 460x660mm **£75.00**
240466 Heat Shield **£285.00**

E32D4

DIGITAL ELECTRIC CONVECTION OVEN

Rack capacity: 4 735mm x 810mm x 730mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 6.5kW, 27A No cordset supplied	4 x 460mm x 660mm full size sheet pan capacity 4 x 600mm x 400mm tray capacity 110mm Tray spacing Compact 735mm width 4 Oven wire racks supplied Bi-directional fan motor 3 stage cooking function 5 levels of humidity setting 2 speed bi-directional reversing fan system	6.5	**£5,525.00**
	Double Stacking Kit DSKE32C		**£1,235.00**
	Optional core temp probe		**£300.00**
	Steam injection		

SK32 STAND **£985.00**
Stainless steel stand with castors
W 735mm x D 825mm x H 880mm

E32UST tray 460x660mm **£75.00**
240466 Heat Shield **£285.00**

E32T4

TOUCH SCREEN ELECTRIC CONVECTION OVEN

Rack capacity: 4 735mm x 810mm x 730mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 6.5kW, 27A No cordset supplied	4 x 460mm x 660mm full size sheet pan capacity 4 x 600mm x 400mm tray capacity 110mm Tray spacing Compact 735mm width 4 Oven wire racks supplied Bi-directional fan motor 3 stage cooking function 5 levels of humidity setting 2 speed bi-directional reversing fan system	6.5	**£6,375.00**
	Double Stacking Kit DSKE32C		**£1,235.00**
	Optional core temp probe		**£300.00**
	Steam injection		

SK32 STAND **£985.00**
Stainless steel stand with castors
W 735mm x D 825mm x H 880mm

Dimensions / Power (w x d x h)	Options	kW	Price (exc. VAT)

G32D4 DIGITAL GAS CONVECTION OVEN

Rack capacity: 4 735mm x 810mm x 910mm	4 x 460mm x 660mm full size sheet pan capacity 4 x 600mm x 400mm tray capacity 110mm Tray spacing	1 phase	£6,755.00
Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 0.5A 10A cordset fitted	Compact 735mm width 4 Oven wire racks supplied Bi-directional fan motor Double Stacking Kit DSKG32C Steam injection		£1,235.00
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	Opional core temp. probe		£300.00

SK32 STAND £985.00
Stainless steel stand with castors
W 735mm x D 825mm x H 880mm

E32UST tray 460x660mm	£75.00
240549 Heat Shield	£300.00

E35D6 FULL SIZE DIGITAL / ELECTRIC CONVECTION OVEN

W 910mm x D 1022mm x H 871mm including 76mm feet	12.5	£9,955.00
• 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		£300.00
• Stand SK35		£1,340.00
• Stacking Kit DSK35		£1,180.00

E35GBT tray 460x760mm	£75.00

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
- 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

P8M
- 8 Full size sheet pan capacity
- 8 EN 600 x 400 tray capacity
- 16 Half size sheet pan capacity
- 76mm Tray spacing

P12M
- 12 Full size sheet pan capacity
- 12 EN 600 x 400 tray capacity
- 24 Half size sheet pan capacity
- 74mm Tray spacing

OPTIONAL EXTRAS

234347 Filter Head Kit £330.00

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 £260.00

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	1.5	£5,180.00 £555.00
	P/No. 234841 Stacking Kit to E32D4		£185.00

Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

P10M

AUTO ELECTRIC PROVER & HOLDING CABINET

Rack capacity: 10 610mm x 680mm x 1015mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 1.5kW, 6.3A 10A cordset supplied	Dual function prover and holding cabinet Designed for individual use or system installed with Turbofan E33D convection oven 10 1/1 GN pan capacity 74mm Tray spacing Compact 610mm width	1.5	**£4,565.00**
	P/No. 236617 Stacking Kit to E33D5		**£185.00**

P12M

AUTO ELECTRIC PROVER & HOLDING CABINET

Rack capacity: 12 735mm x 810mm x 1129mm Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 1.9kW, 8.5A 10A cordset supplied	Dual function prover and holding cabinet Designed for individual use or system installed with Turbofan 32D convection ovens 12 Full size sheet pan capacity 24 Half size sheet pan capacity 12 EN 600 x 400 tray capacity 74mm Tray spacing Compact 735mm width	1.9	**£5,695.00** **£630.00**
	P/No. 234841 Stacking Kit to E/G32D4		**£185.00**

P85M8

P85M8

PROVER/HOLDING CABINET

W 910mm x D 880mm x H 914mm including dia. 76mm castors	1.5	£5,180.00
• 8 457mm x 762mm / 18” x 30” tray capacity		
• 76mm tray spacing		
• 1.5kW heating power		
• Optional M236060 Core Temperature Probe Kit		£300.00
• Stacking kit 239704 P85M8 with E35D6		£185.00

P85M12

P85M12

PROVER/HOLDING CABINET

W 910mm x D 810mm x H 1129mm including dia. 76mm castors	1.9	£5,695.00
• 12 457mm x 762mm / 18” x 30” tray capacity		
• 74mm tray spacing		
• 1.9kW heating power		
• Optional M236060 Core Temperature Probe Kit		£300.00
• Stacking kit 239704 P85M12 with E35D6		£185.00

MODEL	DETAILS	Gas Power kW	Price (exc. VAT)

H8D-UC

H8D-UC — **HOLDING CABINET**

W 610mm x D 680mm x H 810mm — 1.2 — £4,950.00
- 8 x 1/1 GN tray capacity
- 74mm tray spacing
- 1.2kW heating power
- Electronic digital control panel

H8D-FS-UC

H8D-FS-UC — **HOLDING CABINET**

W 735mm x D 810mm x H 810mm — 1.9 — £5,075.00
- 8 full size 460mm x 660mm / 18” x 26” sheet pan capacity
- 74mm tray spacing
- 1.9kW heating power
- Electronic digital control panel

H10D-FS

H10D-FS — **HOLDING CABINET**

W 735mm x D 810mm x H 1015mm — 1.9 — £5,340.00
- 10 full size 460mm x 660mm / 18” x 26” sheet pan capacity
- 74mm tray spacing
- 1.9kW heating power
- Electronic digital control panel

H10D

H10D — **HOLDING CABINET**

W 610mm x D 1015mm x H 680mm — 1.2 — £5,100.00
- 10 1/1 GN pan capacity
- 74mm tray spacing
- 1.2kW heating power
- Electronic digital control panel

H10T

H10T — **HOLDING CABINET**

W 610mm x D 1015mm x H 680mm — 1.2 — £5,480.00
- 10 1/1 GN pan capacity
- 74mm tray spacing
- 1.2kW heating power
- Electronic touch sensitive control panel

EHT10-L

EHT10-L — **TOUCH SCREEN ELECTRIC HUMIDIFIED HOLDING CABINET**

W 610mm x D 680mm x H 1015mm — 2.3 — £6,705.00
- 10 1/1 GN pan capacity
- 2.3kW heating power
- Electronic touch sensitive control panel

OPTIONAL EXTRAS

SKEHT10	Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model W610mm x D 727mm x H 609mm	£700.00
237472	Double stacking kit to suit E33/EHT10-L models	£230.00
234347	Filter head kit This kit supplies the cartridge mounting head assembly plus all associated plumbing/fittings for installation to P8/P12/P10/P85 provers. Also includes double check/pressure reducing valve and 2 metres of tubing for connection to supply	£330.00
234562	Filter Cartridge P124BN CUNO Filter cartridge itself for connection to above installation kit	£260.00

turbofan VENTLESS HOODS

Model	Details	Price (exc. VAT)

VHSERIES

VH32

VH32 VENTLESS HOOD FOR E32D4/E32T4 OVENS

W 742mm x D 1015mm x H 340mm — £6,560.00
- 230-240V, 50/60Hz, 1 Phase+N+E, 0.5A
- 10A plug cordset fitted

VH33

VH33 VENTLESS HOOD FOR E33D5/E33T5 OVENS

W 617mm x D 890mm x H 340mm — £6,385.00
- 230-240V, 50/60Hz, 1 Phase+N+E, 0.5A
- 10A plug cordset fitted

VH35-30

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

W 917mm x D 1145mm x H 340mm — £7,535.00
- 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

EC40M5

EC40M7

EC40M10

DIGITAL

EC40D5

EC40D7

EC40D10

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

EC40M5

EC40M5 — 5 TRAY MANUAL ELECTRIC COMBI OVEN

W 777mm x D 835mm x H 777mm • 5 x 1/1 GN tray capacity • 5 x 600mm x 400mm tray capacity • 70mm tray spacing • 7.25kW heating power • 30 covers per load • Electromechanical controls • Supplied with water softener	7	£6,790.00
Stand SK40A		£985.00
3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN		£90.00

EC40D5

EC40D5 — 5 TRAY DIGITAL ELECTRIC COMBI OVEN

W 777mm x D 835mm x H 777mm • 5 x 1/1 GN tray capacity • 5 x 600mm x 400mm tray capacity • 70mm tray spacing • 7.25kW heating power • 30 covers per load • 2.4" LCD-TFT colour display with rapid selection scroller • Automatic cleaning system	7	£9,045.00
• Optional multipoint core temperature probe CP004		£410.00
• Supplied with water softener		
Stand SK40A		£985.00
3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN		£90.00

EC40M7

EC40M7 — 7 TRAY MANUAL ELECTRIC COMBI OVEN

W 777mm x D 835mm x H 942mm • 7 x 1/1 GN tray capacity • 7 x 600mm x 400mm tray capacity • 70mm tray spacing • 12.5kW heating power • 50 covers per load • 2.4" LCD-TFT colour display with rapid selection scroller • Supplied with water softener	12	£8,390.00
Stand SK40A		£985.00
3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN		£90.00

EC40D7

EC40D7 — 7 TRAY DIGITAL ELECTRIC COMBI OVEN

W 777mm x D 835mm x H 942mm • 7 x 1/1 GN tray capacity • 7 x 600mm x 400mm tray capacity • 70mm tray spacing • 12.5kW heating power • 50 covers per load • 2.4" LCD-TFT colour display with rapid selection scroller • Automatic cleaning system	12	£10,810.00
• Optional multipoint core temperature probe CP004		£410.00
• Supplied with water softener		
Stand SK40A		£925.00
3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN		£90.00

EC40M10

EC40M10 — 10 TRAY MANUAL ELECTRIC COMBI OVEN

W 777mm x D 835mm x H 1152mm • 10 x 1/1 GN tray capacity • 10 x 600mm x 400mm tray capacity • 70mm tray spacing • 14.5kW heating power • 80 covers per load • Electromechanical controls • Supplied with water softener	14	£9,415.00
Stand SK40-10A		£985.00
3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN		£90.00

Dimensions / Power (w x d x h)	Standard Features	Optional Extras	Price (exc. VAT)

EC40D10

EC40D10 — 10 TRAY DIGITAL ELECTRIC COMBI OVEN

W 777mm x D 835mm x H 1152mm	14	£11,850.00
• 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		£410.00
• Supplied with water softener		
Stand SK40-10A		£985.00
3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN		£90.00

Model nos

Opposite hinge door (factory fit only)	£190.00
CDL05 Detergent cartridge 5ltr for auto wash units	£135.00

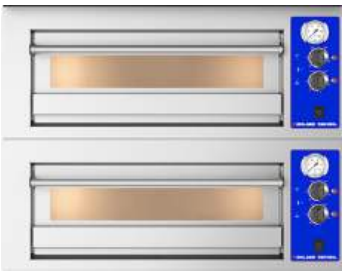
Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

430-EM

ELECTRIC PIZZA OVEN

Dimensions: mm (w x d x h) External: 882 x 827 (978mm including handle) x 343 (390mm including vent) Internal: 630 x 630 x 113 Pizza capacity: 4 x 12 inch pizzas. Net weight: 100kg Single Phase - 1 x 4.4kW electrical supply	430-EM electric pizza oven	4.4	**£2,520.00**

BSPZ01 **£985.00**
Steel stand with adjustable feet



830-EM

ELECTRIC PIZZA OVEN

Dimensions: mm (w x d x h) External 882 x 827 (978mm including handle) x 686 (773mm including vent) Internal 630 x 630 x 113 per deck Pizza capacity: 4 x 12 inch pizzas per deck. Net weight: 170kg Single Phase - 2 x 4.4kW electrical supplies	830-EM electric pizza oven	8.8	**£3,985.00**

BSPZ01 **£985.00**
Steel stand with adjustable feet

TLV45Touch

CONVEYOR OVEN

Dimensions: mm (w x d x h) External: 1440 x 950 x 575 Internal: 740 x 490 x 85 Belt width: 45cm Pizza capacity: 30cm pizza 50/hr 45cm pizza 18/hr 60 x 40cm pizza 9/hr Net weight: 190kg Three Phase - 1 x 9.8kW electrical supply	TLV45Touch conveyor oven Forced air for even baking	9.8	**£11,815.00**

BSPZ02 **£1,030.00**
Support light stand with adjustable height

BSPZ03 **£1,040.00**
Low stand for stacking x 3 TLV45 conveyor ovens
Dimensions: mm (w x d x h)
810 x 741 x 200

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	**£2,425.00**

Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

BM20

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	**£3,375.00**

FX201M

SPIRAL DOUGH MIXER single speed with Caster Kit

Dimensions: mm (w x d x h) 427 x 740 x 734 (1119mm with feet. Add 65mm if using casters) Capacity 30 litres Net weight: 79kg	30 litre single speed spiral mixer	0.75	**£3,065.00**

FX202M

SPIRAL DOUGH MIXER two speed with Caster Kit

Dimensions: mm (w x d x h) 427 x 740 x 734 (1119mm with feet. Add 65mm if using casters) Capacity 30 litres Net weight: 79kg	30 litre two speed spiral mixer	0.75	**£3,955.00**

	Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

SG4E2 **GLASS WASHER**

Dimensions: mm (w x d x h) External w460 x d521 x h680 400mm x 400mm rack size Includes rinse aid detergent and drain pumps	2.66w	£2,410.00
Pedestal stand		£350.00

SG45E2 **GLASS WASHER**

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	3.78w	£3,360.00
Pedestal stand		£475.00

SG5EC2 **GLASS WASHER**

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	3.78w	£3,190.00
Pedestal stand		£475.00

SD5EC2 **DISH WASHER**

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	3.78w	£3,190.00
Pedestal stand		£475.00

SD5ECBT2 **DISH WASHER**

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	£3,855.00
Pedestal stand		£475.00
Class ‘A’ air gap breaktank model		

Dimensions / Power (w x d x h)	Options	kw	Price (exc. VAT)

SH55E BT

HIGH VOLUME HOOD WASHER

Dimensions: mm (w x d x h) External 710 x d735 x h1450 Lowered 1860 raised.	SH55E high volume hood washer single phase SH55E high volume hood washer 3 phase 55068 Stainless steel wings	6.75 10	£5,920.00 £5,920.00 £440.00 (each)
Features: Twin wash cycle and integal break tank. Rack output: 30 per hour	* 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.	SH120E high volume hood washer (three phase only)	10.1	£7,390.00
Features: Class “A” Air Gap,	55068 Stainless steel wings		£440.00 (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			£1,745.00
Manual water softeners			
	WS08	8	£280.00
	WS12	12	£310.00
	WS16	16	£400.00

CONDITIONS OF SALE

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

1. **GENERAL**

1.1 Please read these Contract Terms carefully before you submit Your Order (as defined in clause 1.6 below) and when reviewing the details of your order that will be set out in the Order Confirmation (as defined in clause 3.1 below).

1.2 These Contract Terms tell you about Blue Seal, how Blue Seal will provide goods to you, how you and Blue Seal may change or end the contract, what to do if there is a problem and other important information. If you think that there is a mistake in these Contract Terms, please contact Blue Seal to discuss.

1.3 The seller is Blue Seal Limited (Company No. **03437267**) and Blue Seal's registered address is at Unit 67 Gravelly Industrial Park, Erdington, Birmingham, West Midlands. B24 8TQ. Blue Seal's registered VAT number is 705397036.

1.4 You can contact Blue Seal by telephoning Blue Seal's customer service team at 0121 327 5575 or by writing to Blue Seal at sales@blue-seal.co.uk or Unit 67, Gravelly Industrial Park, Gravelly Park, Erdington, Birmingham B24 8TQ.

1.5 Details of the goods available for purchase can be found at www.blue-seal.co.uk (**Site**) and within our advertising brochures. The Site includes all web pages under or forming part of the domain name blue-seal.co.uk.

1.6 You may order goods sold by Blue Seal by contacting us (in writing, by email or via telephone) confirming the goods you would like to purchase as detailed on our Site or in our advertising brochures (**Your Order**).

1.7 By submitting Your Order you confirm that you have read and understood these Contract Terms and you agree to these Contract Terms, in addition to any terms of use and privacy policy that may be applicable to the Site.

1.8 These Contract Terms are the only terms and conditions on which Blue Seal will supply goods to you and will apply to the exclusion of all other terms and conditions including any terms and conditions which you purport to apply under any purchase order, confirmation of order or similar document (whether or not such document is referred to in the contract) and any terms and conditions which may otherwise be implied by trade, custom, practice or course of dealing.

1.9 Blue Seal amends these Contract Terms from time to time. Whilst Blue Seal will endeavour to contact existing customers to inform them of changes to these Contract Terms prior to any change coming into effect, you are responsible for familiarising yourself with the most up to date Contract Terms prior to placing Your Order. The most up to date Contract Terms can be found on our Site and in our most recent advertising brochures. Every time you order goods from Blue Seal, the Contract Terms in force at the time of your order will apply to the contract between you and Blue Seal.

1.10 These Contract Terms are only in the English language.

1.11 You confirm that you have authority to bind any business on whose behalf you purchase goods.

2. **THE GOODS**

2.1 Blue Seal will be entitled at any time to:

2.1.1 vary the design, finish or specification of the goods and/or their packaging; and/or

2.1.2 substitute any materials or parts which are used in goods and which are unavailable for any reason with alternative materials or parts,

to the extent that:

2.1.3 this does not materially affect their quality or performance; or

2.1.4 this is necessary to comply with health and safety or other legal requirements.

2.1.5 The contract is not a sale by sample.

3. **QUOTATIONS AND ORDERS**

3.1 Further to you submitting Your Order, Blue Seal will review the details of Your Order and if acceptable, send you an order confirmation email (**Order Confirmation**). The Order Confirmation is an acceptance of Your Order.

3.2 The Order Confirmation is issued on the basis that the terms governing the contract between the parties for the supply of goods detailed in the Order Confirmation are these Contract Terms.

3.3 Blue Seal may refuse to issue an Order Confirmation in response to Your Order, without liability to you if:

3.3.1 a good in that order is not available;

3.3.2 there is an error in the price or the description of the good posted on the Site and/or in our advertising brochures;

3.3.3 the order triggers fraud prevention protocols; or

3.3.4 Blue Seal believes that to do so is otherwise necessary or expedient.

3.4 If Blue Seal refuse to issue an Order Confirmation in response to Your Order, then it will endeavour to notify you of that rejection at the time you submit Your Order or within a reasonable time thereafter. If you have already paid for the goods, Blue Seal will refund you the full amount including any delivery costs charged as soon as possible.

3.5 Our contract for the supply of goods detailed in the Order Confirmation will come into force when we send to you the Order Confirmation.

3.6 If you consider there to be any mistakes, omissions or inaccuracies in the details set out in the Order Confirmation, or if you wish to amend any aspect of the order details, you will be required to contact us as soon as possible so any amendments to the order details can be agreed between the parties. If the parties are unable to agree the amendments, the contract will terminate and Blue Seal will not proceed with processing the Order. In circumstances where the parties agree amendments, these will be agreed subject to these Contract Terms continuing to apply to the contract to supply the goods (subject to any amendments agreed).

3.7 Blue Seal also reserves the right to refuse to fulfil any orders that you may have placed based on information on the Site and/or in our advertising brochures that may contain errors or inaccuracies, including, without limitation, errors, inaccuracies or out-of-date information regarding pricing, shipping, payment terms, or return policies. In these circumstances, Blue Seal will terminate the contract between the parties.

3.8 Each order placed for good(s) results in a separate binding contract between you and Blue Seal for the supply of those good(s).

3.9 For each order accepted by Blue Seal, Blue Seal will supply the good(s) in that order to you in accordance with these Contract Terms.

3.10 You may elect to collect the good(s) you order, or to have them delivered to a nominated delivery address. A fee may apply (see clauses 4 and 7 below).

3.11 The Site and/or our advertising brochures may contain typographical errors or other errors or inaccuracies and may not be complete or current. Blue Seal reserves the right to correct any errors, inaccuracies or omissions and to change or update information at any time without notice.

3.12 You consent to receive sales invoices electronically for all orders. Electronic invoices will be emailed to the email address provided by you in relation to the each order.

3.13 Blue Seal reserve the right to charge a fee of 20% for the cancellation of any order or the return of any goods. The fee will be based on the value of the order or the sale price of the goods as the case may be. The parties agree that the fee, if charged, constitutes a genuine pre-estimate of Blue Seal's loss arising from the cancellation or return of goods. The return of goods will only be permitted in circumstances where the goods are returned in a new and unused condition, and the goods are returned within 14 days of delivery (as described in clause 7).

3.14 In addition to the fee payable under clause 3.13, where you cancel or return any "spare part goods", Blue Seal reserve the right to charge you an engineering test fee to cover the costs for testing to ensure they meet the necessary safety standards for resale. If requested, Blue Seal will provide an estimate of the fees likely to be incurred prior to undertaking this testing (such a request to be made at the same time the "spare parts goods" are returned). For the purposes of this clause 3.14, "spare part goods" means any individual parts issued as spares for the purposes of any equipment that we sell.

4. **PRICE AND PRICE VARIATION**

4.1 The maximum prices of the goods will be quoted on the Site and in the price lists accompanying our advertising brochures at the time you submit Your Order.

4.2 Blue Seal is entitled to adjust any price to take into account a variation in cost arising from:

4.3 delays in manufacture or installation as a result of any act or omission by the buyer, or other circumstances beyond Blue Seal's control;

4.4 variations in Blue Seal's costs of manufacture including, without limitation, variations in the cost of labour or raw materials;

4.4.1 variations in the cost of the goods to Blue Seal due to variations in the cost of freight and transport, insurance premiums, customs duties or currency exchange rates; and

4.4.2 any error or omission.

4.5 In addition, the maximum prices of the goods may be adjusted to reflect discounts we are willing to provide you with. The price payable for the goods under the contract will be confirmed in the Order Confirmation. The Order Confirmation will also confirm the relevant delivery costs payable.

4.6 The price of goods set out on the Site and in the price lists accompanying our advertising brochures exclude VAT (where applicable). VAT will be charged on goods at the applicable current rate chargeable in the UK for the time being. If the rate of VAT changes between the date you enter into a contract for goods and the date of delivery, we will adjust the VAT you pay, unless you have already paid for the good in full before the change in VAT takes effect.

4.6.1 The Site and our advertising brochures contain a large number of goods. It is always possible that, despite Blue Seal's reasonable efforts, some of the goods on the Site and/or in our advertising brochures may be incorrectly priced. If Blue Seal discovers an error in the price of the goods you have ordered Blue Seal will contact you to inform you of this error and Blue Seal will give you the option of continuing to purchase the goods at the correct price or cancelling your order. Blue Seal will not process your order until Blue Seal have your instructions. If Blue Seal are unable to contact you using the contact details you have provided as part of the ordering process, Blue Seal will treat the contract as cancelled and notify you in writing. If Blue Seal mistakenly accepts and processes your order where a pricing error is obvious and unmistakable and could reasonably have been recognised by you as a mispricing, Blue Seal may cancel your order and refund you any sums you have paid.

5. **TERMS OF PAYMENT**

5.1 Payment is to be made in full on goods sold by Blue Seal prior to delivery (such date to be confirmed in the Order Confirmation), save where the buyer has been granted a credit account. In these circumstances, subject to the terms on which we have agreed to provide you with a credit account permitting the goods to be charged to your account (to be agreed under separate terms), payment must be made within 30 days from the date of receipt of Blue Seal's invoice or within such other timeframe as agreed with you.

5.2 Where the buyer has a credit account with Blue Seal, Blue Seal reserves the right to impose on the buyer a minimum deposit to Blue Seal of 25% of the purchase price for goods.

5.3 In the event of default by the buyer under clause 5.1 or 5.2, all debt recovery costs, including legal costs on a solicitor /own client basis and disbursements, and any mercantile agent costs charged to Blue Seal will be part of the indebtedness of the buyer to Blue Seal and will be paid to Blue Seal on request.

5.4 Without prejudice to any other remedy, if you fail to make any payment due to Blue Seal under the Contract Terms by the due date for payment, Blue Seal may charge you interest on the overdue amount at the rate set out in the Late Payment of Commercial Debts (Interest) Act 1998 from time to time. Such interest shall accrue on a daily basis from the due date until actual payment of the overdue amount, whether before or after judgment. The buyer shall pay the interest together with the overdue amount.

5.5 Blue Seal accepts payment by the payment methods stated on the Site and in our advertising brochures.

5.6 You authorise Blue Seal to debit the amount that is payable in respect of an accepted order from you in accordance with your nominated payment method.

5.7 You must not pay, or attempt to pay, for a good using any fraudulent or unlawful means.

5.8 Your nominated payment method may trigger fraud prevention protocols. If this occurs, Blue Seal may contact you to confirm additional details, or cancel the transaction.

5.9 To the extent permitted by law, Blue Seal (and its assignees) exclude all liability for any loss or damage suffered or incurred by you (whether directly or indirectly) where a credit card is used fraudulently or in an unauthorised manner.

6. **VARIATION OF TERMS OF PAYMENT**

6.1 If Blue Seal decides that the credit worthiness of the buyer has become unsatisfactory, Blue Seal may on written notice to the buyer:

6.1.1 vary the terms of payment, and may require payment in full and in cash, and/or the provision of security, for any amount unpaid and the buyer will pay in the timeframe stipulated by Blue Seal; and

6.1.2 stop any goods in transit until any requirements under this clause have been complied with.

7. **COMPLETION AND DELIVERY**

7.1 Blue Seal will endeavour to deliver goods within a reasonable time (in the absence of an agreement with you).

7.2 Delivery of an order shall be completed when Blue Seal deliver the goods to the address agreed between the parties (even if this is Blue Seal's address) or a carrier organised by the buyer collect them from Blue Seal.

7.3 Blue Seal may suspend delivery, supply or completion and/or terminate the contract where the failure to deliver, supply or complete is caused by force majeure, including any act or omission on the part of the buyer, or by any act of God, war lightning, fire, earthquake, storm, flood, explosion, any embargoes, restraint orders or restrictions imposed directly or indirectly by any government or governmental authority, agency or department, unavailability or delay in availability of equipment materials or transport, labour dispute and any other case whether of the kind enumerated or otherwise which is not within the control of Blue Seal.

7.4 Unfortunately, Blue Seal does not deliver to addresses outside the UK and Ireland.

8. **WITHHOLDING SUPPLY AND DELIVERY BY INSTALMENTS**

8.1 Blue Seal reserves the right to withhold supply to the buyer if the buyer is in breach of any contract with Blue Seal.

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

9. **TITLE AND RISK**

9.1 The risk in the goods passes to you when the goods are fully loaded for transportation to you at Blue Seal's warehouse.

9.2 All payments received from the buyer may be applied by Blue Seal in the manner Blue Seal, in its absolute discretion, determines.

9.3 Subject to **clauses 9.4** and **9.5**, legal and beneficial ownership of the goods will not pass to the buyer until Blue Seal has received in full in cleared funds:

9.3.1 all sums due to it in respect of the goods; and

9.3.2 all other sums which are or which become due to Blue Seal from the buyer on any account whatsoever.

9.4 The buyer may resell the goods in the ordinary course of its business and, if it does so, legal and beneficial ownership of goods will pass to the buyer immediately prior to the buyer entering into a binding contract for the sale of those goods.

9.5 Blue Seal may, by giving written notice to the buyer, pass legal and beneficial ownership of the goods (or any of them) to the buyer at any time before such ownership would otherwise have passed to the buyer.

9.6 Until ownership of the goods has passed to the buyer, the buyer will:

9.6.1 store the goods (at no cost to Blue Seal) separately from all other goods of the buyer or any third party in such a way that they remain readily identifiable as the Blue Seal's property;

9.6.2 not destroy, deface or obscure any identifying mark or packaging on or relating to the goods;

9.6.3 not, without Blue Seal's prior written consent, annex any goods to its premises or property;

9.6.4 maintain the goods in a satisfactory condition; and

9.6.5 keep the goods insured for their full price against damage or loss on an "all risks" basis with reputable insurers in the UK market and whenever requested by Blue Seal produce a copy of the policy of insurance in respect of the goods to Blue Seal, do nothing and not omit to do anything which in consequence permits any insurer to refuse to indemnify the buyer in full in accordance with the terms of any insurance policy maintained in respect of the goods in respect of any claim made under any such insurance policy and ensure that any insurance proceeds received by the buyer under the relevant policy are applied to repairing damaged goods or, in the event that they are not so applied, hold such proceeds on trust for Blue Seal.

9.7 The buyer may use the goods in the ordinary course of its business before ownership has passed to it.

9.8 If the buyer resells any goods, the buyer will hold such part of the proceeds of sale as represents the amount owed by the buyer to Blue Seal on trust for Blue Seal and will account to Blue Seal accordingly.

9.9 The buyer's right to possession, use and resale of the goods will terminate immediately if, before ownership of the goods passes to the buyer in accordance with **clauses 9.3**, **9.4** or **9.5**:

9.9.1 the buyer becomes insolvent;

9.9.2 the buyer fails to pay any sum due to Blue Seal under any contract on or before the due date or is in breach of any of its obligations under these Contract Terms or any contract;

9.9.3 these Contract Terms expires or terminates for any reason.

9.10 Blue Seal will be entitled to recover payment for the goods (including by way of an action for the price) notwithstanding that ownership of any of the goods has not passed from Blue Seal.

9.11 The buyer grants, and will procure that the owner of any relevant third party premises grants, Blue Seal, its agents, employees and sub-contractors an irrevocable licence at any time to enter any premises where the goods are or may be stored in order to inspect them, or, where the buyer's right to possession, use and resale has terminated, to recover them.

9.12 If the buyer's right to possession, use and resale of the goods terminates in accordance with **clause 9.9**, Blue Seal will be entitled to issue the buyer with a credit note for all or any part of the price of the goods together with VAT thereon.

9.13 Blue Seal's rights contained in this **clause 9** will survive expiry or termination of a contract however arising.

9.14 The buyer warrants that it does not intend to use the goods predominantly for personal, domestic or household purposes.

10. **WARRANTY**

10.1 Blue Seal warrants that on delivery, and for a period of 90 days from the date of delivery (**Warranty Period**) the goods shall conform with their written technical specification set out on the Site and in our advertising brochures.

10.2 If at any time during the Warranty Period, the buyer becomes aware of a breach of clause 10.1 above, the buyer shall:

10.2.1 advise Blue Seal in writing within 7 days after the buyer becomes aware of the breach prior to the expiry of the Warranty Period;

10.2.2 at Blue Seal's option, return the goods to Blue Seal at the buyer's cost or permit Blue Seal to inspect it at the buyer's premises; and

10.2.3 provide Blue Seal with all information and assistance which Blue Seal may reasonably require to investigate the alleged breach.

10.3 Subject to clause 14.1, Blue Seal's only liability for breach of clause 10.1 above will be, at Blue Seal's option, to repair or replace the relevant good or to reduce the price of the relevant good by a sum which is equitable in the circumstances.

10.4 The buyer's only remedy for breach of the obligation at clause 10.3 will be in damages.

10.5 Subject to clause 14.1, Blue Seal will not have any liability for a breach of the warranty at clause 10.1 if:

10.5.1 you do not comply with your obligations at clause 10.1 in respect of the breach;

10.5.2 the relevant defect was caused by damage in transit after delivery;

10.5.3 the relevant defect was caused or exacerbated by improper use, handling, alteration, installation, repair, maintenance, storage or failure to comply with instructions provided by Blue Seal or the manufacturer; or

10.5.4 you make further use of the relevant good after discovering the relevant breach.

10.6 The warranty at clause 10.1 will apply to any goods which are repaired or replaced under clause 10.3 for the remainder of the original Warranty Period.

10.7 Separate to these Contract Terms, and without prejudice to any provisions set out in these Contract Terms, Blue Seal may provide end user consumer customers with a manufacturer's warranty.

11. **INDEMNITY**

11.1 The buyer shall indemnify and keep Blue Seal indemnified against any action, claim, demand, loss, damage, cost or expense which:

11.1.1 Blue Seal may suffer or incur, or is liable for arising out of, or in connection with the storage, use, possession, or other act or omission of the buyer in respect of any goods supplied; or

11.1.2 may be brought by a third party arising out of or in connection with any goods supplied by Blue Seal to the buyer.

12. **CLAIMS**

12.1 Without prejudice to clause 10, the buyer shall advise Blue Seal in writing of any claims:

12.1.1 for loss or damage – within 14 days of receipt of the goods; and

12.1.2 for non–delivery or a shortfall in delivery – within 7 days of agreed or reasonable delivery of the goods.

12.2 Blue Seal will advise the buyer of any rejected claim made pursuant to clause 12.1 in writing electronically, detailing the reason/s for rejection, after which payment in full will be required from the buyer for the value of the rejected claim.

13. **DURABILITY**

13.1 The durability of goods may be affected by neglect, misuse, spasmodic and/or irregular use and use of water that is outside the quality and/or temperature specifications of the goods.

14. **LIABILITY**

14.1 Nothing in these Contract Terms limits or excludes our liability for:

14.1.1 death or personal injury caused by Blue Seal's negligence;

14.1.2 fraud or fraudulent misrepresentation;

14.1.3 breach of the terms implied by section 12 of the Sale of Goods Act 1979 (title and quiet possession); or

14.1.4 any liability which cannot be legally limited or excluded.

14.2 Subject to clause 14.1, Blue Seal will under no circumstances whatever be liable to you, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, arising under or in connection with the contract for:

14.2.1 any loss of profits, sales, business, or revenue;

14.2.2 loss or corruption of data, information or software;

14.2.3 loss of business opportunity;

14.2.4 loss of anticipated savings;

14.2.5 loss of goodwill; or

14.2.6 any indirect or consequential loss.

14.3 Subject to clause 14.1, Blue Seal's total liability to you in respect of all losses arising under or in connection with these Contract Terms or any contract, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, shall in no circumstances exceed 200% of the price of the relevant goods in respect of which the liability relates.

14.4 Except as expressly stated in these Contract Terms, Blue Seal do not give any representation, warranties or undertakings in relation to the goods. Any representation, condition or warranty which might be implied or incorporated into these Contract Terms by statute, common law or otherwise is excluded to the fullest extent permitted by law. In particular, Blue Seal will not be responsible for ensuring that the goods are suitable for your purposes.

15. **RETURN OF DRAWINGS**

15.1 All drawings and specifications obtained by the buyer from Blue Seal or its employees or agents remain Blue Seal's property.

15.2 The buyer shall not, without the prior written consent of Blue Seal, utilise or reproduce such drawings or specifications or communicate them to a third party, except for the purpose for which they are supplied.

15.3 Except for Blue Seal's standard descriptive specifications, operating instructions, layout and foundation drawings, all drawings and specifications are to be returned to Blue Seal on completion of the contract or on request.

16. **TERMINATION**

16.1 If the buyer:

16.1.1 commits a breach of the contract which cannot be remedied; or

16.1.2 commits a breach of a contract which can be remedied but fails to remedy that breach within 14 days of a written notice requiring it to be remedied being given by the Blue Seal,

Blue Seal may terminate the contract immediately by giving written notice to that effect to the buyer.

16.2 Blue Seal may terminate the contract immediately by giving written notice to that effect to the buyer if the buyer becomes insolvent or makes any composition or arrangement with its creditors or steps are taken for the winding up of the buyer, or the buyer has a receiver appointed over any of its property.

16.3 If the manufacture, dispatch or transport of goods is delayed due to any act or omission of the buyer, and that delay continues beyond a reasonable time, Blue Seal may treat the contract as terminated and a proportion of the price that reflects the work already done by Blue Seal together with any expenses and any additional costs attributable to such delay, shall become due and payable.

16.4 Following expiry or termination of the contract:

16.4.1 **clauses 5, 9, 10, 11 14, 15, 16 and 19** will continue in force, together with any other clauses which expressly or impliedly continue to have effect after expiry or termination of the contract; and

16.4.2 all other rights and obligations will immediately cease without prejudice to any rights, obligations, claims (including claims for damages for breach) and liabilities which have accrued prior to the date of expiry or termination.

17. **GENERAL**

17.1 The contract constitutes the entire agreement between the parties and supersedes any prior agreement or arrangement in respect of its subject matter and:

17.1.1 neither party has entered into the contract in reliance upon, and it will have no remedy in respect of, any misrepresentation, representation or statement (whether made by the other party or any other person and whether made to the first party or any other person) which is not expressly set out in the contract;

17.1.2 the only remedies available for any misrepresentation or breach of any representation or statement which was made prior to entry into the contract and which is expressly set out in the contract will be for breach of contract; and

17.1.3 nothing in this **clause 17.1** will be interpreted or construed as limiting or excluding the liability of any person for fraud or fraudulent misrepresentation.

17.2 A delay in exercising or failure to exercise a right or remedy under or in connection with the contract will not constitute a waiver of, or prevent or restrict future exercise of, that or any other right or remedy, nor will the single or partial exercise of a right or remedy prevent or restrict the further exercise of that or any other right or remedy. A waiver of any right, remedy, breach or default will only be valid if it is in writing in the circumstances and for the purpose for which it was given and will not constitute a waiver of any other right, remedy, breach or default.

17.3 If any term of the contract is found by any court or body or authority of competent jurisdiction to be illegal, unlawful, void or unenforceable, such term will be deemed to be severed from the contract and this will not affect the remainder of the contract which will continue in full force and effect.

17.4 No variation to the contract will be effective unless it is in writing and signed by a duly authorised representative on behalf of each of the parties.

17.5 Nothing in the contract and no action taken by the parties in connection with it or them will create a partnership or joint venture or relationship of employer and employee between the parties or give either party authority to act as the agent of or in the name of or on behalf of the other party or to bind the other party or to hold itself out as being entitled to do so.

17.6 Each party agrees that it is an independent contractor and is entering into the contract as principal and not as agent for or for the benefit of any other person.

18. **GOVERNING LAW AND JURISDICTION**

18.1 These Contract Terms any dispute or claim arising out of or in connection with their subject matter or formation (including non-contractual disputes or claims) shall be governed by and construed in accordance with the law of England and Wales.

18.2 Blue Seal and the buyer both irrevocably agree that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim arising out of or in connection with these Contract Terms or their subject matter or formation (including non-contractual disputes or claims).

19. **INTERPRETATION**

19.1 In these Contract Terms the following words will (unless the context otherwise requires) have the following meanings:

19.1.1 "buyer"/ "you"/ "your" means and includes the buyer and any servant, agent, partner, contractor or employee of that party;

19.1.2 "Blue Seal" includes all Blue Seal's employees and agents;

19.1.3 "we"/ "our"/ "us" means Blue Seal;

19.1.4 a reference to the "parties" means Blue Seal and the buyer; and

19.1.5 a reference to "including" means "including without limitation".

BLUE SEAL®

POWER • PERFORMANCE • RELIABILITY

PRODUCT PRICE LIST JANUARY 2024

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