OBLUE SEAL

PRODUCT PRICE LIST **JANUARY 2024**













Contact Details

Sales Office: T. 0121-327-5575 F. 0121-327-9711

Spares: T. 0121-322-6640 / 0121-322-6641, F. 0121-327-9201

Service: T: 0121-322-6644, F. 0121-327-6257

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

David Chesshire, National Accounts Manager 07764-663174 Philip Basson, Sales Manager 07764-663175 Donald Harvey, Sales Manager 07764-663176

Test Kitchen & Technical Support

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

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

Distribution & Delivery Options

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

Units (Applicable UK Mainland Deliveries ONLY)

Delivery in four days - free of charge

Next day up to 5pm – £55.00

Next day before 12 noon - £70.00

Next day timed – £90.00

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

Spares

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

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

Product Information

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

Spares

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

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

www.blue-seal.co.uk



OBLUE SEAL

















equipment products for every kind of catering location

BLUE SEAL EVOLUTION

New Products		'	+	- 0
Miscellaneous		(6	- 7
Heavy Duty Modular Equipment.				. 8
Gas Cooktops		9	-	11
Electric Cooktops	. 1	2	-	15
Induction Cooktops	. 1	6	-	23
Electric Sealed Hobs	. 2	24	-	26
Gas Oven Ranges	. 2	27	-	32
Gas Target Tops & Oven Ranges				
Electric Oven Ranges				
Gas Tilting Bratt Pans				
Electric Tilting Bratt Pans				
Gas Griddles				
Electric Griddles				
Gas Griddle Ovens				
Gas Griddle Toaster				
Electric Griddle Ovens				
Gas Chargrills				
Gas & Electric Salamanders				
Gas Fryers				
Electric Fryers				
Fryer Filters				
Pasta Cookers				
In-Fill Tables				
Optional Extras	. 5	59	-	60

COBRA® YOUR STYLE, YOUR WAY

■ Medium Duty Modular Equipment. 61 - 69

turbofan

■ High Speed Convection Ovens70 - 76
■ Bake-Off Ovens, Provers77 - 78
& Holding Cabinets
■ Ventless Hoods

OBLUE SEAL

Combination Steamers 80 -	82
Pizza Ovens & Mixers	83
Ware Washing Equipment 84 -	85

Price List January 2024

COBRA MEDIUM DUTY MODULAR KITCHEN EQUIPMENT

Model

Options

Power kW

29.4

13

Price (exc. VAT)

0



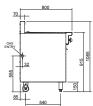
OPEN CABINET BASE

CB9

900mm BBQ, Mounted On Open Cabinet Base







£3,170.00

CB9

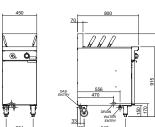


SINGLE PAN GAS PASTA COOKER



W 450mm x D 800mm x H 915mm

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



£4,915.00

CP4

240516 Noodle basket kit

£350.00



SALAMANDER BENCH



To suit QSET60/QSE60 rise and fall salamanders.

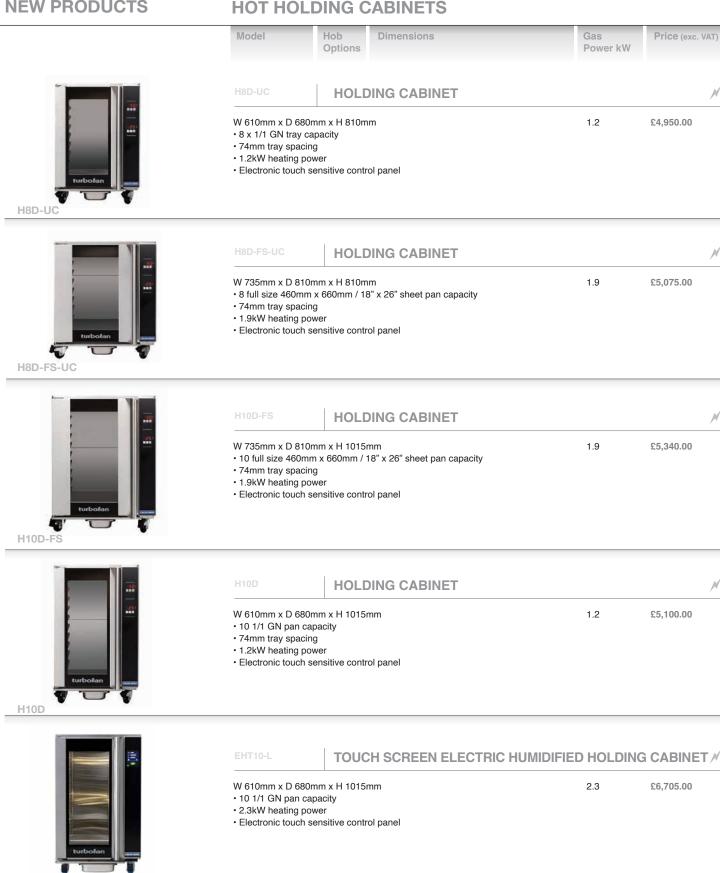
B60S-L Leg stand

£1,995.00

B60S-CB Cabinet base

£2,120.00

HOT HOLDING CABINETS



OPTIONAL EXTRAS SKEHT10 Stainless steel stand with castors (2 with swivel lock) to suit EHT10-L model

234562

W610mm x D 727mm x H 609mm 237472 Double stacking kit to suit E33/EHT10-L models £230.00 £330.00 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

Filter Cartridge P124BN CUNO

Filter cartridge itself for connection to above installation kit

EHT10-L

£700.00

£260.00



Model Hob Options Dimensions

Gas Power kW Price (exc. VAT)



FF18

GAS FRYER 400mm



400mm wide single pan fryer Stainless steel finish 18 litre oil capacity Mechanical thermostat Manual pilot ignition

Manual pilot ignition 30mm drain valve 90MJ multi- jet target burner 25kg / hr production rate

Splash Guards

G750-6

237307 Left Hand 237308 Right Hand

25

£1,955.00



G750-6

FF18

GAS 6 BURNER RANGE STATIC OVEN

£100.00

£100.00



00.00000



£3,015.00

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

£145.00 £690.00



QSET60/QSE60

QSET60 QSE60	RAPID HEAT RISE & FALL GRILL		<u> </u>
QSET60 QSET60 Plate	600mm wide x 450mm deep x 500mm high detector as standard.	4	£3,880.00
QSE60	600mm wide x 450mm deep x 500mm high	4	£3,605.00
9003	Wall brackets		£195.00

6



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

£1,005.00

£1,100.00

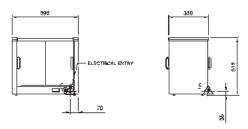
1.5

FOOD WARMER

W 595mm x D 356mm x H 515mm

· Temperature display

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



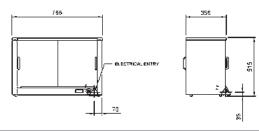


E84

FOOD WARMER

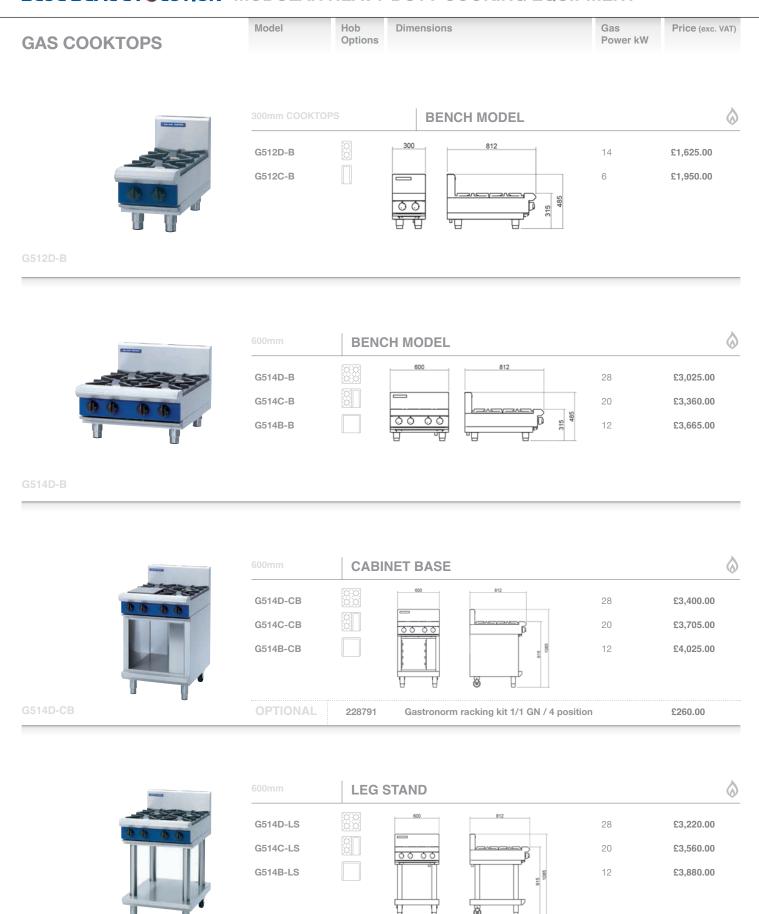
W 795mm x D 356mm x H 515mm

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





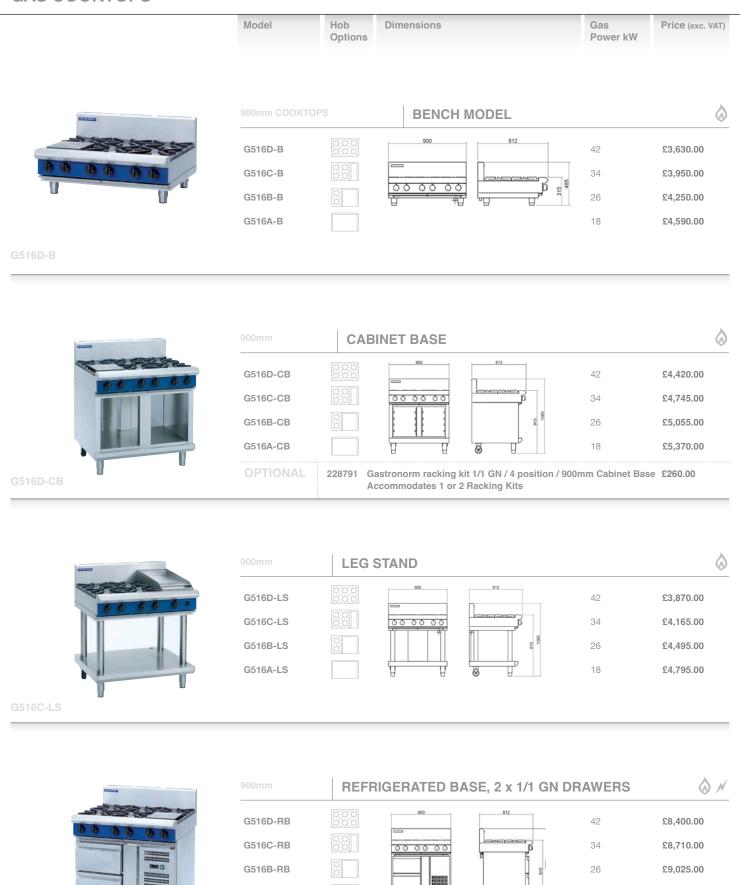
BLUE SEAL EVOLUTION MODULAR HEAVY-DUTY COOKING EQUIPMENT



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.

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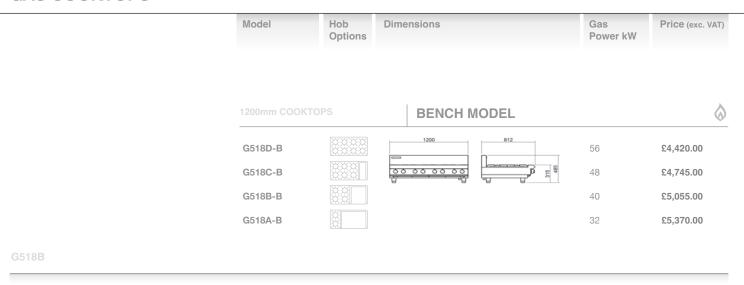


Note: Flame failure standard on open burners. Standard machined finish smooth griddle plate supplied. **Choice of griddle surfaces:** Simply order the optional griddle plate model number and unit is supplied with your nominated surface. View options page 11.

G516A-RB

18

£9,360.00





1200mm	CABINET	TBASE (RACKII	NG KIT	NOT INC	CLUDED)	
G518D-CB		1200	812		56	£5,205.00
G518C-CB		00 00 00 00			48	£5,525.00
G518B-CB				915	40	£5,855.00
G518A-CB		A A	8	T	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	



1200mm	LEG STA	ND			\delta
G518D-LS		1200	812	56	£4,795.00
G518C-LS		00 00 00 00		48	£5,155.00
G518B-LS			915	40	£5,455.00
G518A-LS		Ų Ψ	8	32	£5,775.00
		1069			

1200mm	REFRIG.	BASE, 2x1/1 G	N DRAWERS	/ 1x1/1 GN	DOOR ♦ /
G518D-RB		1200	812	56	£9,575.00
G518C-RB		00 00 00 00		48	£9,905.00
G518B-RB			915	40	£10,215.00
G518A-RB		T T	<u>8</u> H	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
	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
	OPTIONAL GRIDDLE PLATE SURFACE	
	OF HONAL GRIDDLE PLATE SURFACE	
PG912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,405.00
PG912R5* PG912R9*	900mm x 12mm Griddle plate – ribbed 450mm RH 900mm x 12mm Griddle plate – ribbed full	£1,800.00 £2,800.00
	OPTIONAL GRIDDLE PLATE SURFACE FOR 12	200mm WIDE HO
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

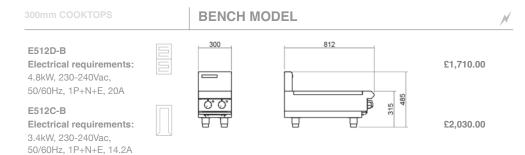
228807	Mobile castor kit (set of 2 lockable)	£140.00
Flex3/4/51	Flexihose 3/4 (flexible quick coupling hose & tether chain)	£250.00
230013	Bench shield, fits LH or RH of open burners	£125.00

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

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

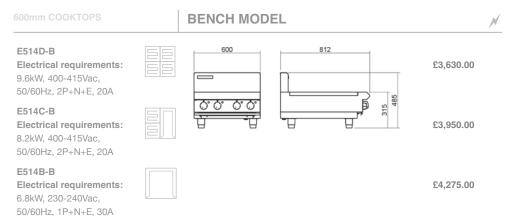
Model Hob Dimensions Price (exc. VAT)
Options





F512C -B





E514C-B



Note: Standard machined finish smooth griddle plate supplied.

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

Hob Model **Dimensions** Price (exc. VAT) **Options LEG STAND** 600 812 E514D-LS Electrical requirements: £3,805.00 9.6kW, 400-415Vac, 50/60Hz, 2P+N+E, 20A 0,0,0,0 E514C-LS **Electrical requirements:** £4.120.00 8.2kW, 400-415Vac, 50/60Hz, 2P+N+E, 20A E514B-LS £4,430.00 **Electrical requirements:** 6.8kW, 230-240Vac, 50/60Hz, 1P+N+E, 30A **BENCH MODEL** E516D-B Electrical requirements: £5,135.00 14.4kW. 400-415Vac. 50/60Hz, 3P+N+E, 20A E516C-B Electrical requirements: £5.455.00 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516B-B Electrical requirements: £5.765.00 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516A-B Electrical requirements: £6.085.00 10.2kW, 400-415Vac, 50/60Hz, 3P+N+E, 15A CABINET BASE (RACKING KIT NOT INCLUDED) E516D-CB £5,600.00 **Electrical requirements:** 14.4kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516C-CB **Electrical requirements:** £5,935.00 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516B-CB **Electrical requirements:** £6,245.00 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516A-CB £6,560.00

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.

228791

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

Gastronorm racking kit 1/1 GN / 4 position / 900mm

Cabinet Base Accommodates 1 or 2 racking kits

£260.00

Model Hob Dimensions Price (exc. VAT)
Options



LEG STAND 812 E516D-LS Electrical requirements: £5,455.00 14.4kW, 400-415Vac, 0000000 50/60Hz, 3P+N+E, 20A E516C-LS £5,765.00 Electrical requirements: 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516B-LS Electrical requirements: £6,085.00 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516A-LS Electrical requirements: £6.400.00 10.2kW, 400-415Vac, 50/60Hz, 3P+N+E, 15A

E516B-I Q

REFRIGERATED BASE, 2 x 1/1 GN DRAWERS E516D-RB 812 £7,835.00 Electrical requirements: 14.4kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A 0,0,0,0,0,0 E516C-RB Electrical requirements: £8.135.00 13kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516B-RB Electrical requirements: £8,470.00 11.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 20A E516A-RB **Electrical requirements:** £8,765.00 10.2kW, 400-415Vac, 50/60Hz, 3P+N+E, 15A

 $\textbf{Note:} \ \textbf{Standard machined finish smooth griddle plate supplied}.$

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. VA
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	£1,330.0
PE612R6*	600mm x 12mm Griddle plate – ribbed full	£1,945.0
900mm ——————————————————————————————————	OPTIONAL GRIDDLE PLATE SURFACE	
PE912R3*	900mm x 12mm Griddle plate – ribbed 300mm RH	£1,775.0
PE912R5*	900mm x 12mm Griddle plate – ribbed 450mm RH	£2,040.0
PE912R9*	900mm x 12mm Griddle plate – ribbed full	£2,955.0
OPTIONAL	EXTRAS ELECTRIC COOKTOPS	
228807	Mobile castor kit (2 lockable)	£140.00

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.

ELECTRIC INDUCTION COOKTOPS



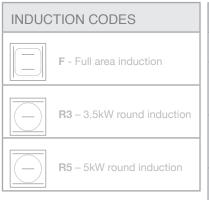
- · High performance 450mm and 900mm Induction Cooktops and Oven Ranges
- 6mm thick ceramic glass cooking surfaceFully modular with adjustable feet for match suite finish
- 270mm diameter induction zones or full area
- · Infinitely variable power controls for each induction zone
- Automatic pan detection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



IN511F-B IN512R5-LS IN514F-LS

ELECTRIC INDUCTION COOKTOPS

ELECTRIC INDUCTION COOKTOPS OVERVIEW



INDUCTION 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						

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

SINGLE FULL AREA ZONE - BENCH MODEL £7,380.00



IN511F-B Electrical requirements:

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



IN511F-B



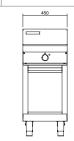
SINGLE FULL AREA ZONE - CABINET BASE (RACKING KIT NOT INCLUDED)

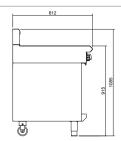
IN511F-CB

IN511F-CB

Electrical requirements:

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





Model Description Price (exc. VAT)

OPTIONAL CABINET BASE GASTRONORM RACKING KIT

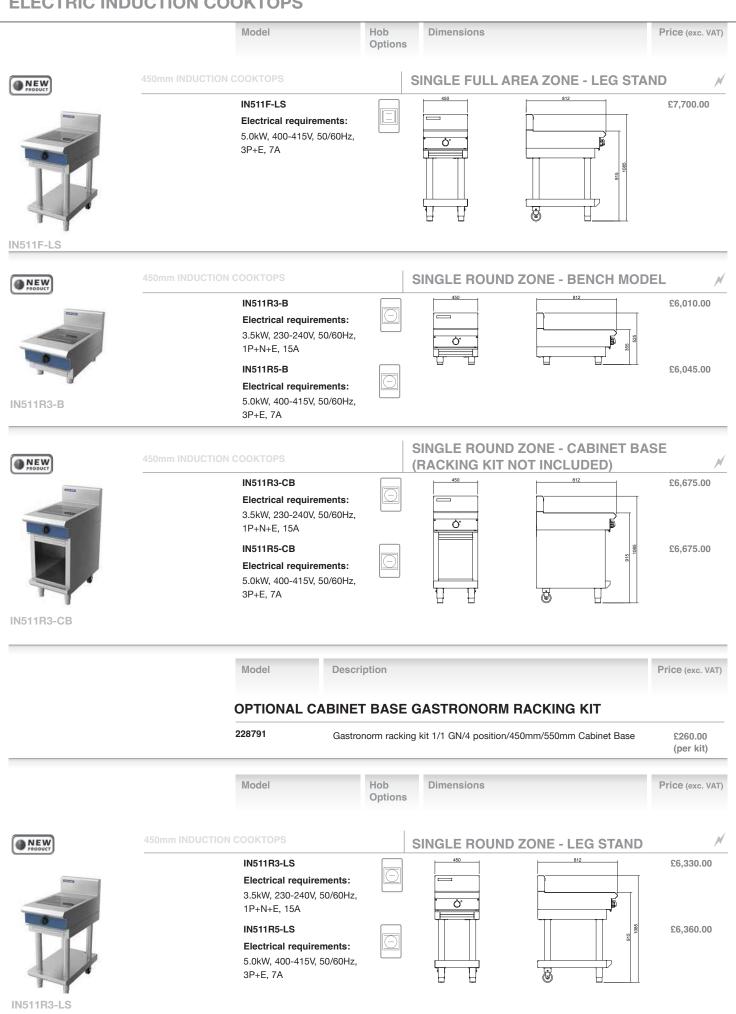
228791

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

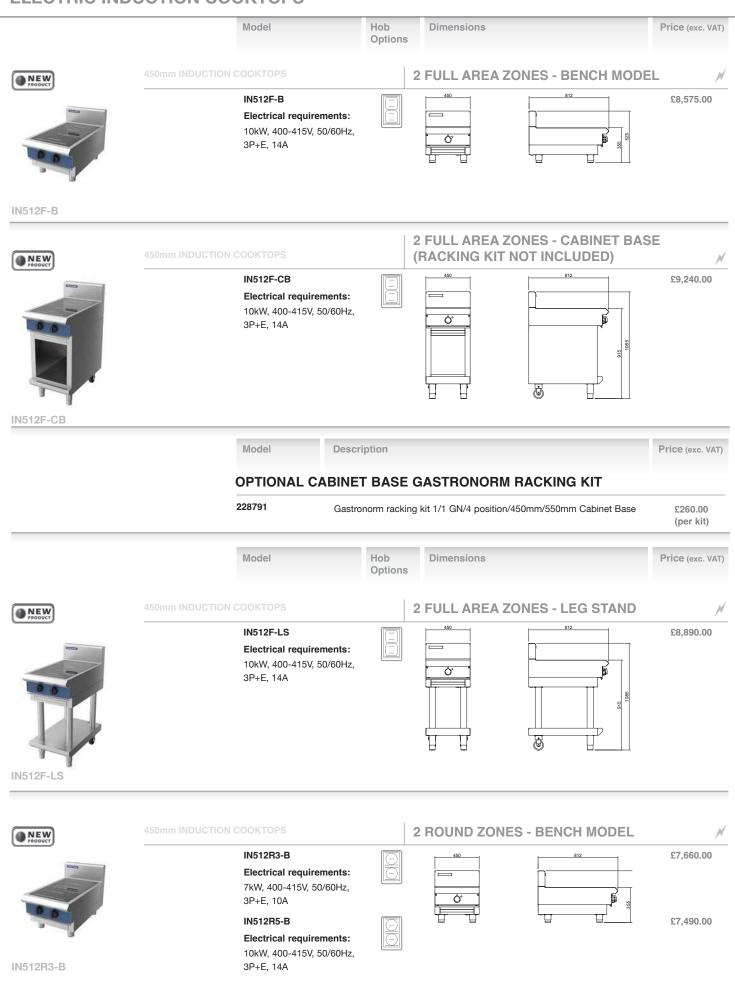
£260.00 (per kit)

£8,045.00

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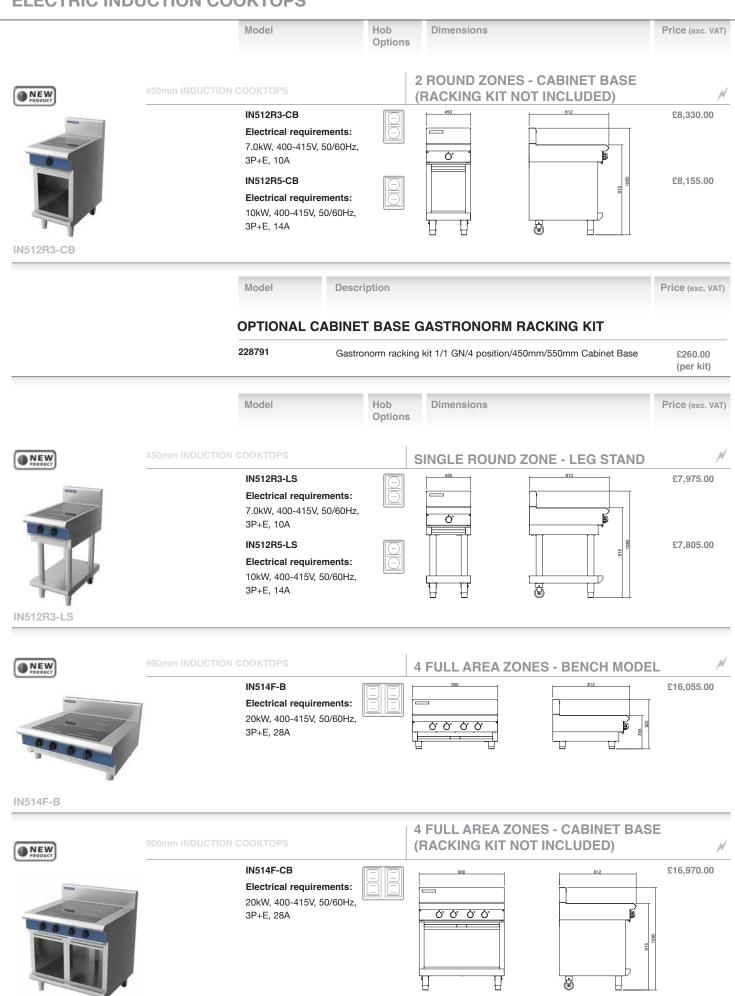
ELECTRIC INDUCTION COOKTOPS



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IN514F-CB

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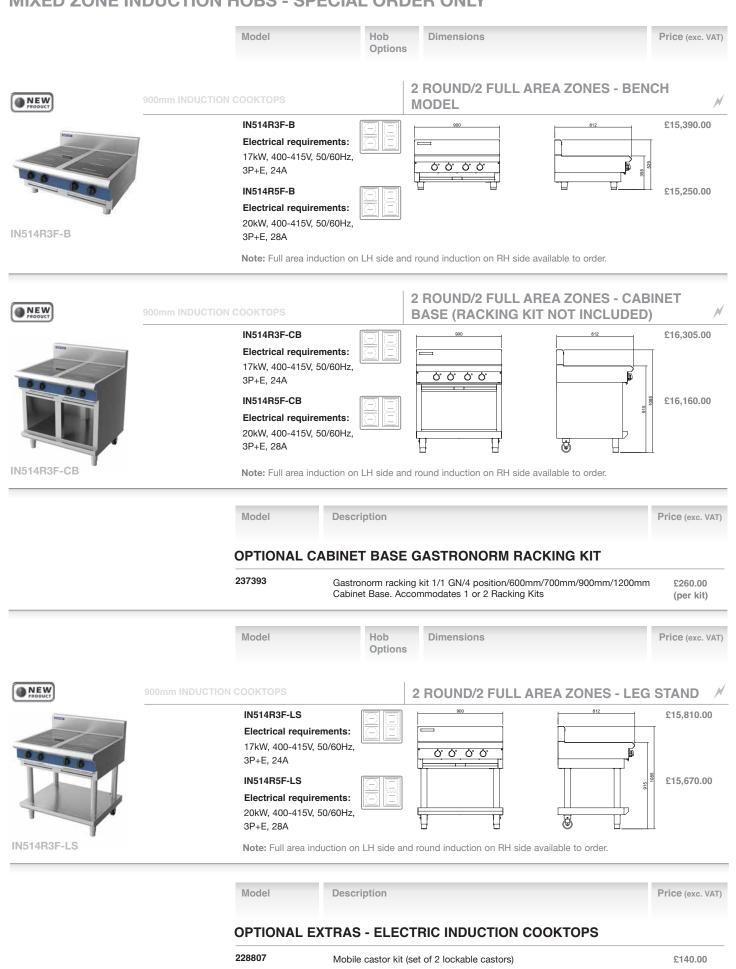


Model Description Price (exc. VAT) OPTIONAL CABINET BASE GASTRONORM RACKING KIT 237393 Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm £260.00 Cabinet Base. Accommodates 1 or 2 Racking Kits (per kit) Model Hob **Dimensions** Price (exc. VAT) **Options** NEW 4 FULL AREA ZONES - LEG STAND IN514F-LS £16,475.00 **Electrical requirements:** 20kW, 400-415V, 50/60Hz, 0 0 0 0 3P+E, 28A IN514F-LS NEW **4 ROUND ZONES - BENCH MODEL** IN514R3-B £14,405.00 **Electrical requirements:** 14kW, 400-415V, 50/60Hz, 0000 3P+E, 20A IN514R5-B £14,160.00 **Electrical requirements:** IN514R3-B 20kW, 400-415V, 50/60Hz, 3P+E, 28A **4 ROUND ZONES - CABINET BASE** (RACKING KIT NOT INCLUDED) MEW IN514R3-CB £15,315.00 Electrical requirements: 14kW, 400-415V, 50/60Hz, 0 0 0 0 3P+E, 20A IN514R5-CB £15,075.00 **Electrical requirements:** 20kW, 400-415V, 50/60Hz, Ü 3P+E, 28A IN514R3-CB **4 ROUND ZONES - LEG STAND** NEW IN514R3-LS £14,830.00 **Electrical requirements:** 14kW, 400-415V, 50/60Hz, 0000 3P+E, 20A IN514R5-LS £14.500.00 **Electrical requirements:** 20kW, 400-415V, 50/60Hz, 3P+E, 28A **IN514R3-LS** Model Description Price (exc. VAT) OPTIONAL CABINET BASE GASTRONORM RACKING KIT 237393 Gastronorm racking kit 1/1 GN/4 position/600mm/700mm/900mm/1200mm £260.00

Cabinet Base. Accommodates 1 or 2 Racking Kits

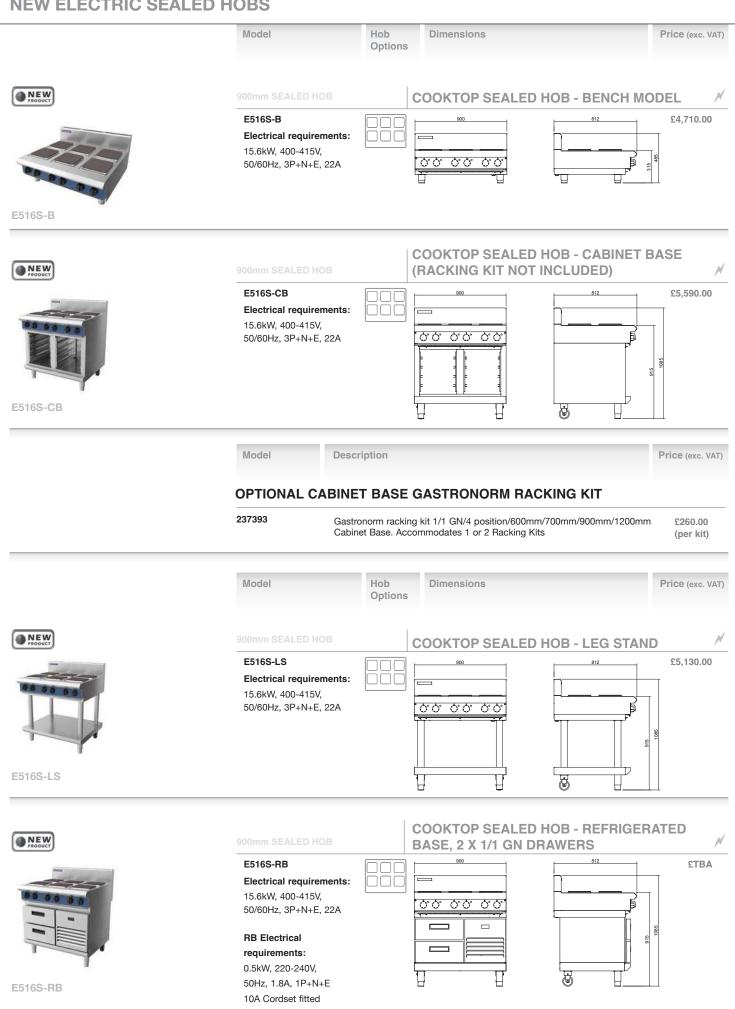
(per kit)

MIXED ZONE INDUCTION HOBS - SPECIAL ORDER ONLY

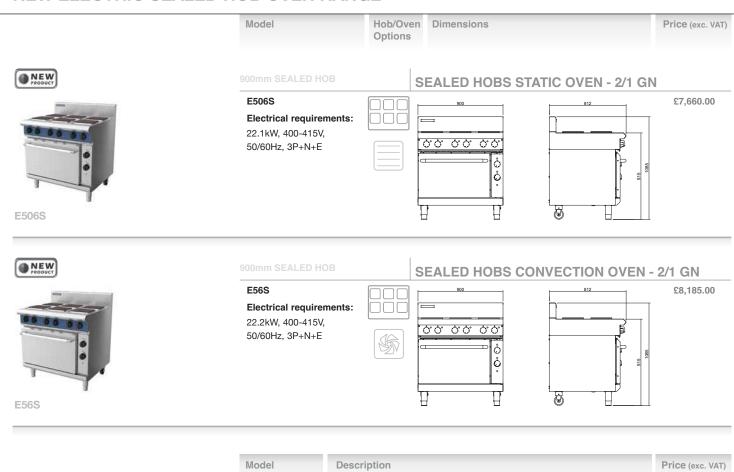


²² www.blue-seal.co.uk Price List January 2024





NEW ELECTRIC SEALED HOB OVEN RANGE



OPTIONAL EXTRAS - ELECTRIC OVEN RANGES

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

£90.00

£140.00

NEW MODELS COMING SOON INDUCTION CONVECTION RANGES

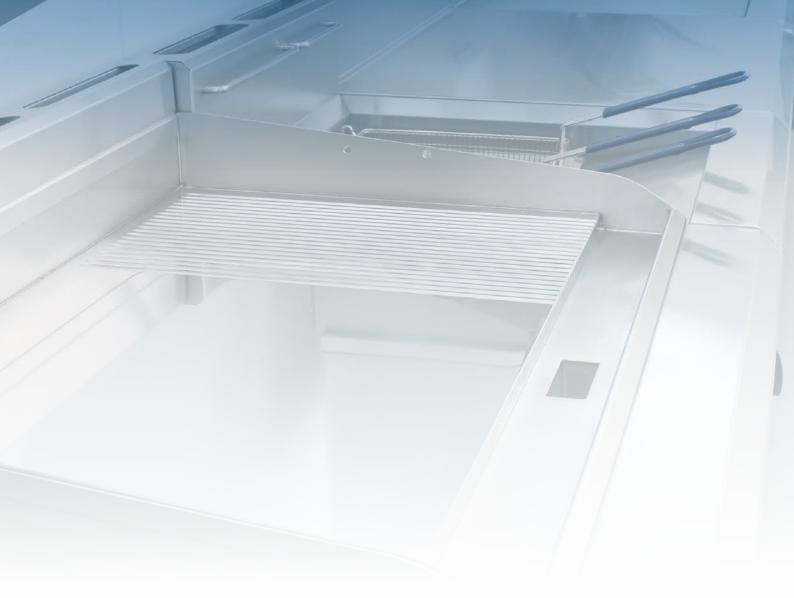




BLUE SEAL EVOLUTION SERIES®

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



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.

3P+N+E, 8A

Price List January 2024

Model

Hob **Options** Dimensions

Gas Power kW

28

Price (exc. VAT)

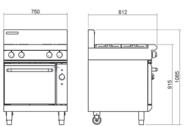


ELECTRIC CONVECTION OVEN - 1/1 GN 🔕 🖊 🗐

GE54D GE54C

Electrical requirements: 5.6kW, 230-240Vac, 50/60Hz, 1P+N+E, 23.3A

standard or 5.6kW, 400-415Vac, 50/60Hz, 3P+N+E, 8A



£7,190.00 £7,535.00



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 22.



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.

Price List January 2024

Model Hob **Dimensions** Gas Price (exc. VAT) **Options** Power kW STATIC OVEN - 2/1 GN G508D 65 £6,600.00 G508C £6,915.00 G508B 49 £7,220.00 G508A 41 £7,555.00 **CONVECTION OVEN - 2/1** G58D £9,400.00 G58C 57 £9.700.00 G58B £10,030.00 G58A £10,345.00 Electrical requirements:: 0.13kW, 230-240Vac, 50/60Hz, 1P+N+E, 0.6A 3 PIN, 13A Cordset fitted **ELECTRIC STATIC OVEN - 2/1** GE508D 56 £7,690.00 GE508C £8,010.00 GE508B £8,340.00 £8.650.00 GE508A 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 **ELECTRIC CONVECTION OVEN - 2/1 GN** GE58D 56 £10,380.00 GE58C £10.705.00 48 00 00 00 00 GE58B £11,025.00 GE58A £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,

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.

3P+N+E, 10A

GAS DOUBLE OVEN RANGES

	Model	Hob Options	Dimensions		Gas Power kW	Price (exc. VAT)
enas	1200mm GAS RA	NGE	DOUBLE STA	ATIC OVEN - 2	x 1/1 GN	
00000	G528D		1200	812	69.2	£8,330.00
1 15 16 16	G528C		0 000 0 0 000 0		61.2	£8,630.00
	G528B			JU 915	53.2	£8,960.00
	G528A		T	8 1	45.2	£9,265.00
G528D						

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

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

GAS OVEN RANGES

Model	Description	Price (exc. VAT)
300mm	OPTIONAL GRIDDLE PLATE SURFACE	
PG312R3*	300mm x 12mm Griddle plate – ribbed full	£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
	OPTIONAL GRIDDLE PLATE SURFACES	
	OF HOUSE GRIDDLE FEATE SOIL AGES	
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 12	00mm WIDE HORS
	OF HONAL GRIDDLE PLATE SURFACES FOR 12	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	
OFTIONAL	LATRAS GAS OVEN RANGES	
227896	Oven rack for 900mm ovens	
		£90.00
228106	Oven rack for 600mm ovens	£90.00 £85.00
228106 228807		
	Oven rack for 600mm ovens	£85.00
228807	Oven rack for 600mm ovens Mobile castor kit (set of 2 lockable)	£85.00 £140.00
228807 Flex3/4/51	Oven rack for 600mm ovens Mobile castor kit (set of 2 lockable) Flexihose 3/4 (flexible quick coupling hose & tether chain)	£85.00 £140.00 £250.00
228807 Flex3/4/51 230013	Oven rack for 600mm ovens Mobile castor kit (set of 2 lockable) Flexihose 3/4 (flexible quick coupling hose & tether chain) Bench shield, fits LH or RH of open burners	£85.00 £140.00 £250.00 £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 Dimensions Gas Price (exc. VAT)
Power kW

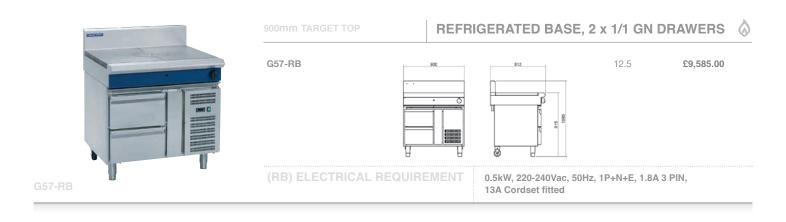


900mm TARGET TOP BENCH MODEL 12.5 £4,420.00

G57-B



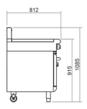




Model **Dimensions** Gas Price (exc. VAT) Power kW STATIC OVEN RANGE - 2/1 GN 812 G570 21.5 £6,155.00 **CONVECTION OVEN RANGE** - 2/1 GN G576 812 21.5 £8,085.00 Electrical requirements: 0.13kW, 230-240Vac, 50/60Hz, 1P+N+E, 0.6A 3 PIN, 13A Cordset fitted **ELECTRIC STATIC OVEN RANGE** - 2/1 GN 812 GE570 12.5 £6,425.00 Electrical requirements: 6.5kW, 230-240Vac, 50/60Hz, 1P+N+E, 27A standard or 6.5kW, 400-415Vac, 50/60Hz, 3P+N+E, 10A **ELECTRIC CONVECTION OVEN** RANGE - 2/1 GN **GE576** 12.5 £8,275.00



Electrical requirements: 6.5kW, 230-240Vac, 50/60Hz, 1P+N+E, 27A standard or 6.5kW, 400-415Vac, 50/60Hz, 3P+N+E, 10A 900



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 guick coupling hose & tether chain)	£250.00

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

Model Hob Dimensions Price (exc. VAT)
Options



STATIC OVEN - 2/1 GN 900 812 E506D £6,180.00 **Electrical requirements:** 20.9kW, 400-415Vac, 50/60Hz, 3P+N+E 0,0,0,0,0,0 E506C £6,510.00 Electrical requirements: 19.5kW, 400-415Vac, 50/60Hz, 3P+N+E E506B £6,825.00 **Electrical requirements:** 18.1kW. 400-415Vac. 50/60Hz, 3P+N+E E506A £7,135.00

E506D



CONVECTION OVEN - 2/1 GN 812 E56D £7,715.00 Electrical requirements: 21.0kW, 400-415Vac, 50/60Hz, 3P+N+E 0000000 £8,055.00 **Electrical requirements:** 19.6kW, 400-415Vac, 50/60Hz, 3P+N+E £8,375.00 Electrical requirements: 18.2kW, 400-415Vac, 50/60Hz, 3P+N+E E56A £8,680.00

E56D

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	290.00
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 obove.

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

Electrical requirements: 16.8kW, 400-415Vac, 50/60Hz, 3P+N+E Model **Dimensions** Gas Price (exc. VAT) Power kW



GAS TILTING 80 LITRE BRATT PANS



£10,995.00

G580-8

80 Litre stainless steel pan Manually operated tilting mechanism

Electrical requirements:

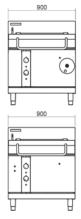
220-240Vac, 50/60Hz, 1P+N+E, 1A 3 Pin 13A cordset fitted

G580-8E

80 Litre stainless steel pan Electric power tilting mechanism

Electrical requirements:

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



20

£11,830.00



GAS TILTING 120 LITRE BRATT PANS





G580-12

120 Litre stainless steel pan Manually operated tilting mechanism

Electrical requirements:

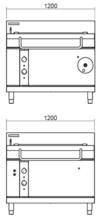
220-240Vac, 50/60Hz, 1P+N+E, 1A 3 Pin 13A cordset fitted

G580-12E

120 Litre stainless steel pan Electric power tilting mechanism G580-12

Electrical requirements:

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



25

25

£13,115.00

£13,915.00

OPTIONAL EXTRAS

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)



ELECTRIC TILTING 80 LITRE BRATT PANS

£10,995.00

E580-8

80 Litre stainless steel pan Manually operated tilting mechanism

Electrical requirements:

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

E580-8E

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

Electrical requirements:

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



£11,830.00



ELECTRIC TILTING 120 LITRE BRATT PANS



E580-12

120 Litre stainless steel pan Manually operated tilting mechanism

Electrical requirements:

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

E580-12E

120 Litre stainless steel pan Electric power tilting mechanism

Electrical requirements:

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



£13,115.00

£13,915.00



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

13amp

£4,215.00

Model	Dimensions	Gas Power kW	Price (exc. VAT)
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 11.1 £3,895.00 450 x 812 x 485 GP513-LS 450 x 812 x 1085 11.1 £4,275.00 GP513-CB 450 x 812 x 1085 11.1 £4,475.00

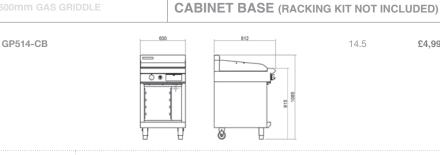


BENCH MODEL GP514-B 14.5 £4.420.00

Smooth machined finish mild steel plate PGH620

£4,995.00

£260.00



228791 Gastronorm racking kit 1/1 GN / 4 position

Smooth machined finish mild steel plate PGH620



LEG STAND GP514-LS 14.5 £4,795.00 0 0

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

PGH620C* 600mm x 20mm Heavy-duty griddle plate – chromed PGH620R3* 600mm x 20mm Heavy-duty griddle plate – ribbed 300RH PGH620R3C* 600mm x 20mm Heavy-duty griddle plate – ribbed 300RH chromed PGH620R6* 600mm x 20mm Heavy-duty griddle plate – ribbed full PGH620R6C 600mm x 20mm Heavy-duty griddle plate – ribbed full channel	£2,160.00 £3,315.00 £2,540.00 £2,460.00 £2,570.00
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^{*}Options must be specified at the placement of order.

PGH420C £2,085.00 PGH420R5 £2,805.00

Model	Dimensions	Gas	Price (exc. VAT)
		Power kW	



BENCH MODEL

GP516-B



23

£5,205.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH920



CABINET BASE (RACKING KIT NOT INCLUDED)



GP516-CB

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

£260.00

£6,025.00

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PGH920



LEG STAND GP516-LS £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 Price (exc. VAT)

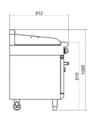
900mm GAS GRIDDLE REFRIGERATED BASE, 2 x 1/1 GN DRAWERS 🔊 💉



GP516-RB

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





£10,405.00

23

STANDARD PLATE SLIPPLIED

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
PGH920R5* PGH920R5C*	900mm x 20mm Heavy-duty griddle plate – ribbed 450AH 900mm x 20mm Heavy-duty griddle plate – ribbed full 900mm x 20mm Heavy-duty griddle plate – 450RH chromed	£3,140.00 £3,110.00 £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

1200

812

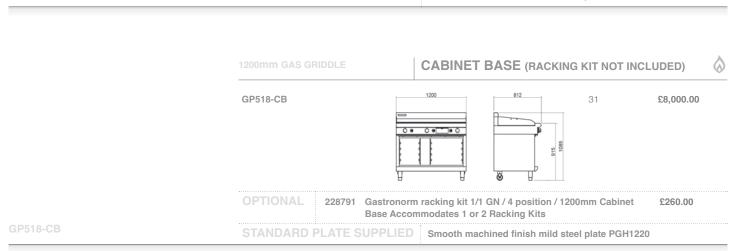
31

£7,190.00

GP518-E

STANDARD PLATE SUPPLIED

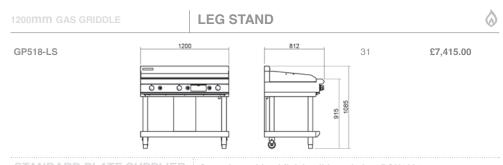
Smooth machined finish mild steel plate PGH1220



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

Model Dimensions Gas Price (exc. VAT) Power kW





Smooth machined finish mild steel plate PGH1220

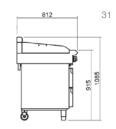
REFRIGERATED BASE, 2 x 1/1 GN DRAWERS / 1 x 1/1 GN DOOR



GP518-RB

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





£12,000.00

Smooth machined finish mild steel plate PGH1220

OPTIONAL EXTRAS | 1200mm GRIDDLE PLATE SURFACES

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
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.

www.blue-seal.co.uk

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

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



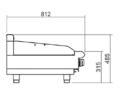
BENCH MODEL

£4,795.00

EP514-B

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





Smooth machined finish mild steel plate PEH620

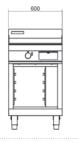


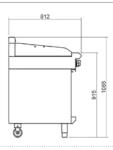
CABINET BASE (RACKING KIT NOT INCLUDED)



EP514-CB

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





£5,205.00

228791 Gastronorm racking kit 1/1 GN / 4 position

£260.00

Smooth machined finish mild steel plate PEH620



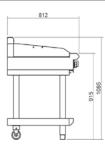
LEG STAND



EP514-LS

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





Smooth machined finish mild steel plate PEH620

OPTIONAL

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) **BENCH MODEL** EP516-B £5,590.00 Electrical requirements: 12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A Smooth machined finish mild steel plate PEH920 CABINET BASE (RACKING KIT NOT INCLUDED) EP516-CB £6,180.00 Electrical requirements: 12kW, 400-415Vac, 50/60Hz, 3P+N+E, 17A 228791 Gastronorm racking kit 1/1 GN / 4 position / 900mm Cabinet £260.00 Base Accommodates 1 or 2 Racking Kits Smooth machined finish mild steel plate PEH1220 **LEG STAND** EP516-LS £6,025.00 Electrical requirements: 12kW, 400-415Vac, 50/60Hz, 3P+N+E, 25A Smooth machined finish mild steel plate PEH920 REFRIGERATED BASE, 2 x 1/1 GN DRAWERS EP516-RB £9,005.00 Electrical requirements: 12kW, 400-415Vac, 50/60Hz, 3P+N+E, 25A 3 pin 13A plug, cordset 1.8

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

Smooth machined finish mild steel plate PEH920

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

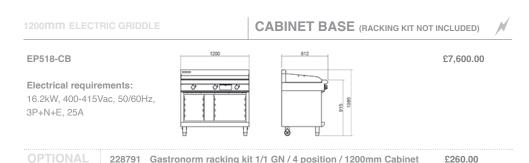
Note: The standard plate is not included when ordering an optional griddle plate surface.

1200mm ELECTRIC GRIDDLE BENCH MODEL £6,805.00 Electrical requirements: 16.2kW, 400-415Vac, 50/60Hz,

STANDARD PLATE SUPPLIED

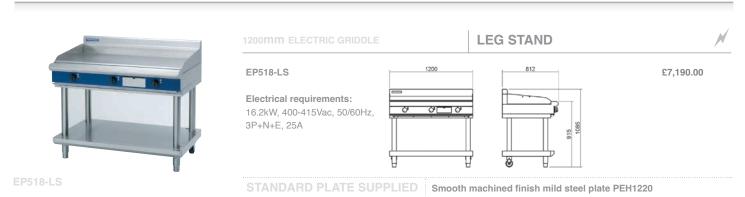
3P+N+E, 25A

Smooth machined finish mild steel plate PEH1220



Base Accommodates 1 or 2 Racking Kits

STANDARD PLATE SUPPLIED Smooth machined finish mild steel plate PEH1220



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

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

Model Dimensions Price (exc. VAT)

1200mm ELECTRIC GRIDDLE

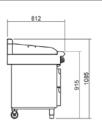
REFRIGERATED BASE, 2 x 1/1 GN DRAWERS / 1 x 1/1 GN DOOR



EP518-RB

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





£10,810.00

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PEH1220

OPTIONAL | 1200mm GRIDDLE PLATE SURFACES - CHROMED/RIBBED

PEH1220C*1200mm x 20mm Heavy-duty griddle plate – chromed£3,500.00PEH1220R4C*1200mm x 20mm Heavy-duty griddle plate – ribbed 400RH chromed£3,520.00PEH1220R12*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 Price (exc. VAT)
Power kW

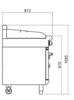


OMM GAS GRIDDLE ELECTRIC STATIC OVEN RANGE - 2/1 GN

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GPE506

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



£7,975.00

STANDARD PLATE SUPPLIE

Smooth machined finish mild steel plate PGH920

23

23



900mm GAS GRIDDI F

ELECTRIC CONVECTION OVEN RANGE - 2/1 GN

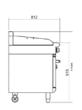




GPE56

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





£8,750.00

GPE56

STANDARD PLATE SUPPLIED

Smooth machined finish mild steel plate PGH920

OPTIONAL | 900mm GRIDDLE PLATE SURFACES - CHROMED/RIBBEI

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.

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

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

Model Dimensions Gas Power kW Price (exc. VAT)

ELECTRIC STATIC OVEN RANGE 2/1 GN

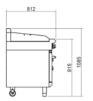




GPE508

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





£9,595.00

31

31

Smooth machined finish mild steel plate PGH1220



ELECTRIC CONVECTION OVEN RANGE - 2/1 GN

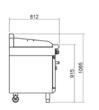




GPE58

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





£10.405.00

Smooth machined finish mild steel plate PGH1220

OPTIONAL

PGH1220C* 1200mm x 20mm Heavy-duty griddle plate - chromed £3,900.00 PGH1220R4* £3,730.00 1200mm x 20mm Heavy-duty griddle plate - ribbed 400RH PGH1220R4C* 1200mm x 20mm Heavy-duty griddle plate - ribbed 400RH chromed £3,730.00 PGH1220R6* £4.420.00 1200mm x 20mm Heavy-duty griddle plate - ribbed 600RH 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.

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

GAS GRIDDLE TOASTER

Model **Dimensions** Gas Price (exc. VAT) Power kW (1) **GRIDDLE TOASTER** G55T 12 £4,200.00



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

Model Dimensions Price (exc. VAT)



900mm ELECTRIC GRIDDLE

ELECTRIC STATIC OVEN RANGE – 2/1 GN

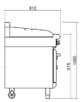


EP506

Electrical requirements:

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





£7,975.00

STANDARD PLATE SUPPLIE

Smooth machined finish mild steel plate PEH920



900mm FLECTRIC GRIDDLE

ELECTRIC CONVECTION OVEN RANGE – 2/1 GN

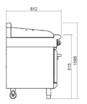


EP56

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* PEH920R3* PEH920R3C* PEH920R3C* PEH920R3C* PEH920R5C* PEH920R5C* PEH920R5C* PEH920R9C* PEH920R9C* PEH920R9C* PEH920R9C* PEH920R9C* PEH920R9C* PEH920R9C* PEH920R9C* PEH920R9C* POMM x 20mm Heavy-duty griddle plate – ribbed 450RH PEH920R9C* PEH920R9C* POMM x 20mm Heavy-duty griddle plate – ribbed full	chromed £3,060.00
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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.

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

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

Model

Chargrill

Dimensions

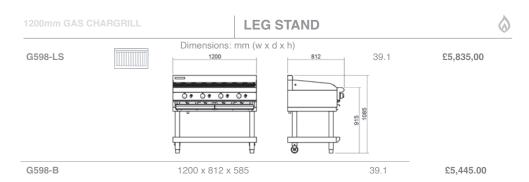
Gas

Price (exc. VAT)

Power kW **BENCH MODEL** 812 G592-B 9.8 £2,360.00 **GAS CHARGRILL** 0 Dimensions: mm (w x d x h) G593-LS 14.2 £4,275.00 G593-LS 450 x 812 x 585 14.2 G593-B £3,895.00 **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 **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

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







Example	with	dron	on	nlate	fitted

OPTIONAL E	XTRAS GAS C	HARGRILLS	3		

C

Description

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

Price (exc. VAT)



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 Price (exc. VAT) Power kW

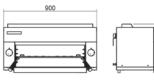


GAS SALAMANDER





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



8.8 £2,610.00

OPTIONAL EXTRAS

Bench stand

013048 013418B BS91 B90S-L

100mm high feet for bench mounting (set of 4) Branding plate - 620 x 320mm Floor stand

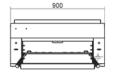
£105.00 £250.00 £960.00 £1,995.00



ELECTRIC SALAMANDER

E91B

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





£2,610.00

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

OPTIONAL EXTRAS

013048 013418B BS91 B90S-L

100mm high feet for bench mounting (set of 4) Branding plate - 620 x 320mm Floor stand Bench stand

£105.00 £250.00 £960.00 £1,995.00



RAPID HEAT RISE & FALL GRILL

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

QSET60 Plate detector as standard.

QSE₆₀ 600mm wide x 450mm deep x 500mm high

Wall brackets 9003

23,880.00

£3,605.00

£195.00

QSET60/QSE60



SALAMANDER BENCH

To suit QSET60/QSE60 rise and fall salamanders.

B60S-L Leg stand £1,995.00

B60S-CB Cabinet base £2,120.00

Dimensions Model Gas Price (exc. VAT) Power kW



SINGLE PAN GAS FRYER 400mm

NEW PRODUCT

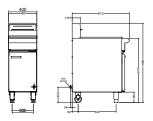


GT18

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

GT18



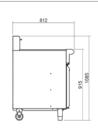
VEE RAY SINGLE PAN GAS FRYERS



GT45

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





£4,395.00

GT45E

Single pan

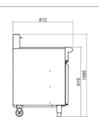
20 Litre capacity

Digital display electronic controls Supplied with two standard baskets

Electrical requirements:

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





25

£4,995.00

3 Pin 13A cordset fitted



VEE RAY TWIN PAN GAS FRYERS

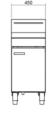


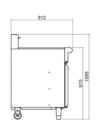
GT46

Twin pan

13 Litre capacity each pan Mechanical controls

Supplied with two standard baskets





£4,525.00

GT46E

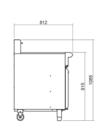
Twin pan

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

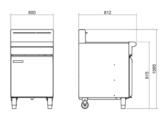
Model Dimensions Gas Price (exc. VAT) Power kW



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

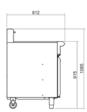
baskets



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

3 Pin 13A cordset fitted





£6,875.00

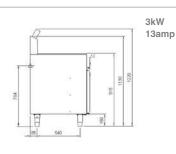
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CS45E

EVOLUTION CS45 CHIP SCUTTLE WITH ELECTRIC CERAMIC HEATER

CS45E





£2,230.00

OPTIONAL EXTRAS | GAS FRYERS



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	00.083
228128	· Fish plate GT60	£85.00
228761	· Fryer lift off lid GT45	00.083
228762	· Fryer lift off lid GT60	00.083
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.

18019

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



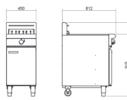
SINGLE PAN ELECTRIC FRYERS

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

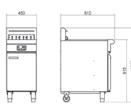
E43E

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

TWIN PAN ELECTRIC FRYERS



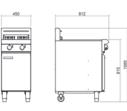
E44

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

frum rumri



£5,545.00

Electrical requirements: 3P+N+E, 24A

17kW, 400-415Vac, 50/60Hz,



www.blue-seal.co.uk

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	00.08£
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)



TAMAX FRYER FILTERS



EF30 20 Litre

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

Electrical requirements:

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

EF35 30 Litre

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

Electrical requirements:

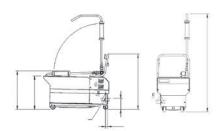
0.77kW, 220-240Vac, 50Hz, 1P+N+E, 6.4A, 3 PIN, Cordset fitted

EF40 32 Litre

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

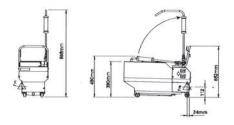
Electrical requirements:

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



£3,335.00

£3,520.00





£4,155.00

OPTIONAL EXTRAS | FILTAMAX FRYER FILTERS

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

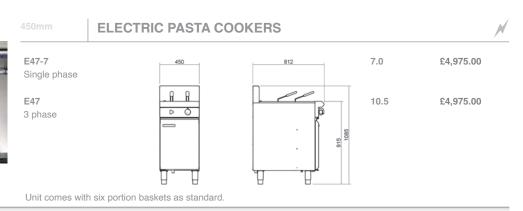
SINGLE PAN PASTA COOKERS



- · 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)
	450mm	GAS PASTA COOKER			\delta
	G47 Single Tank Pasta Cooker	450 D O	\$12 \$16 \$16	13.5	£4,975.00
G47	Unit comes wit	h six portion baskets as standard.			







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

Dimensions Model Price (exc. VAT) **PROFILED IN-FILL TABLE** Stainless steel Profiled In - FIII 915mm h x 812mm d x 300mm w £1,125.00 Table complete with stub back suitable for all Blue Seal Evolution Series products. PROFILED IN-FILL TABLE Stainless steel Profiled In - FIII 915mm h x 812mm d x 300mm w £,1020.00 Table complete with stub back suitable for all Blue Seal Evolution Series products. **PROFILED IN-FILL TABLE** Stainless steel Profiled In - FIII 915mm h x 812mm d x 450mm w £1,275.00 Table complete with stub back suitable for all Blue Seal Evolution Series products. **PROFILED IN-FILL TABLE** Stainless steel Profiled In - FIII 915mm h x 812mm d x 600mm w £1,405.00 Table complete with stub back suitable for all Blue Seal Evolution Series products. **PROFILED IN-FILL TABLE** Stainless steel Profiled In - FIII 915mm h x 812mm d x 900mm w £1.625.00 Table complete with stub back suitable for all Blue Seal Evolution Series products. PROFILED IN-FILL TABLE/REFRIGERATED BASE Stainless steel Profiled In - FIII 915mm h x 812mm d x 900mm w £3,800.00 Table complete with stub back suitable for all Blue Seal Refrigerated base. Evolution Series products. 2 draw GN-sized. PROFILED IN-FILL TABLE/SALAMANDER GRILL BRACKET Stainless steel Profiled In - FIII 915mm h x 812mm d x 900mm w £1,995.00 Table complete with stub back suitable for all Blue Seal Fitted with Salamander grill bracket. Evolution Series products.



Model	Dimensions	Price (exc. VAT)
600mm	SALAMANDER BENCH	۵

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

JOINING CAPS

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

- Bratt Pan Fryer Electric
- Bratt Pan Griddle Toaster
- Griddle Toaster Cooktop Open
- Griddle Toaster Target Top
- Griddle Toaster Bratt Pan
- Griddle Toaster Cooktop Electric
- Cooktop Electric Cooktop Open
- Cooktop Electric Cooktop Griddle
- Cooktop Electric Griddle Toaster • Cooktop Electric - Cooktop Open

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

JOINING CAPS FOR BLUE SEAL GAS AND ELECTRIC EQUIPMENT

Notes

Price (exc. VAT)

Application / By Products

Part No.

Туре

	71.	,		,
JOINING	CAPS	FOR BLUE SEAL GAS AND E	ELECTRIC EQUIPMENT	
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	260.00
228587	GP-CO	Griddles – Cooktops Open		£60.00
228595	TT-C	Target Top – Cooktops Open Target Tops - Chargrill Target Tops - Cooktop Griddles TT-TT Target Tops - Target Tops		£60.00 £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
28892	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	280.00
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	280.00
28896*	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
28897*	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	290.00
228600	FG-FG	Fryer Gas – Fryer Gas	Caps across 2 Tanks	£60.00
28601	FE-FE	Fryer Electric – Fryer Electric	Caps across 2 Tanks	£105.00
247924	FE-FE	E44-E44 only	Caps across 2 Tanks	£140.00

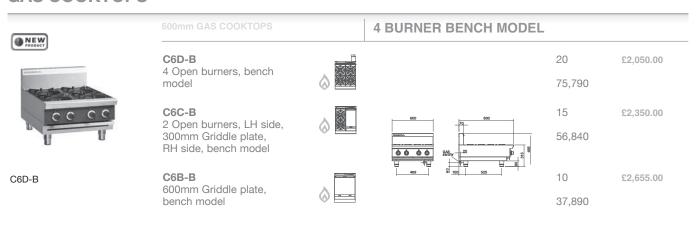
NOTE: PRODUCT GROUPS NOTED IN APPLICATION BY PRODUCT (PAIRS) CAN BE LOCATED WITH THE EXCEPTION OF JOINING CAPS MARKED * ARE DEDICATED LEFT OR RIGHT HAND SIDE FIT.



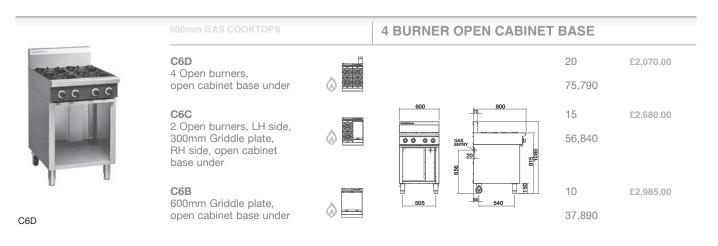
COBRA - MEDIUM DUTY MODULAR COOKING EQUIPMENT

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

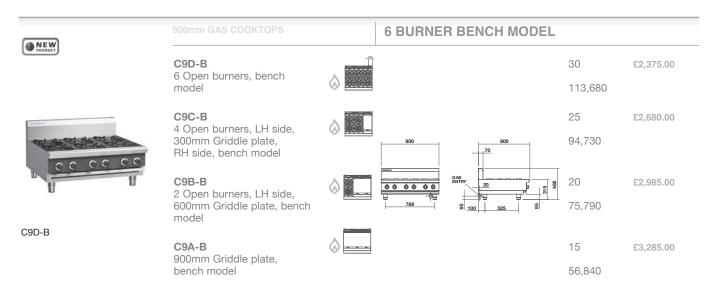
GAS COOKTOPS



Note: Flame failure standard on open burners.



Note: Flame failure standard on open burners.

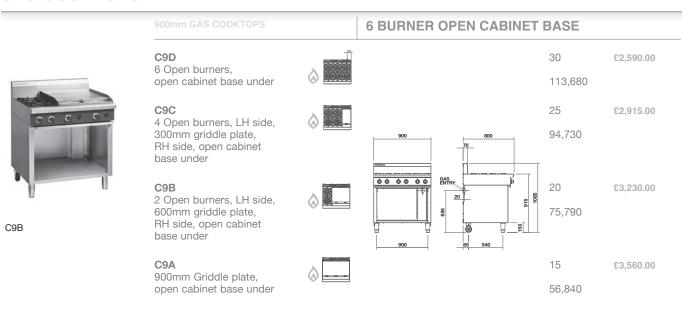


Note: Flame failure standard on open burners.

Price List January 2024 61

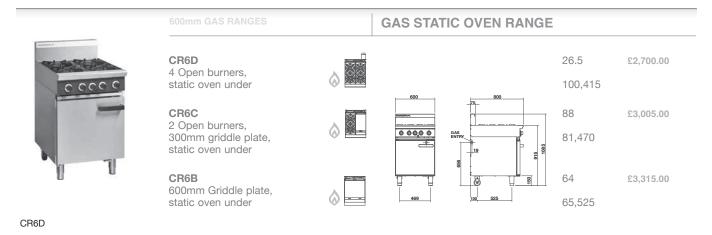
Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT)
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GAS COOKTOPS



Note: Flame failure standard on open burners.

GAS RANGES



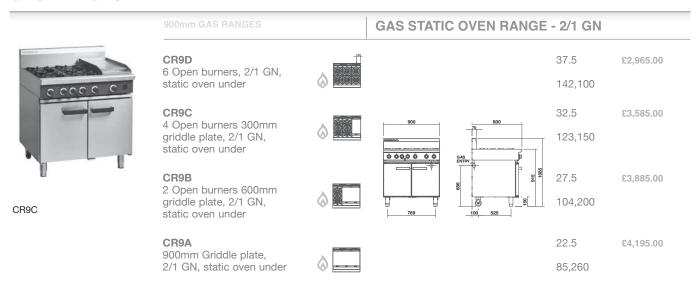
Note: Flame failure standard on open burners.

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COBRA - MEDIUM DUTY MODULAR COOKING EQUIPMENT

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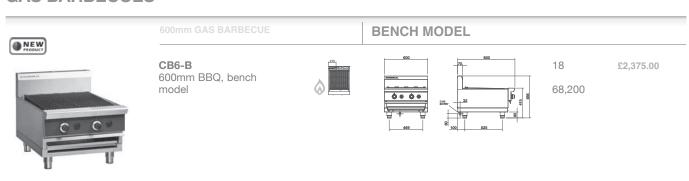
GAS RANGES



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



CB6-B



CB6

GAS RANGES, BARBECUES, SALAMANDER & GRIDDLE TOASTERS

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

GAS BARBECUES

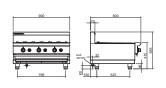


BENCH MODEL



СВ9-В 900mm BBQ, bench model



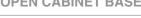


102,310

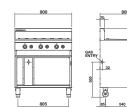
СВ9-В



OPEN CABINET BASE







27 102,310

£3,170.00

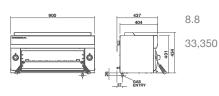
£2,900.00

GAS SALAMANDER



CS9 Four position racking (flat or inclined)





£2,085.00

CS9

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

£105.00 £250.00

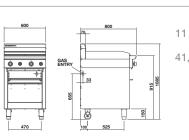
£2,805.00

GAS GRIDDLE TOASTERS



CT6 600mm Griddle, toaster compartment





41,700

CT6

COBRA - MEDIUM DUTY MODULAR COOKING EQUIPMENT

Options kW / BTU	ľ	Model	Hob Options	Dimensions	Gas kW / BTU	Price (exc. VAT
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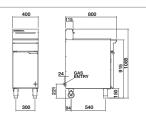
SINGLE PAN

GAS FRYER



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





25 £2,175.00 85,250

CF2

OPTIONAL EX	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				

GAS GRIDDLE TOASTERS, FRYER & COOKERS

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

GAS PASTA COOKER



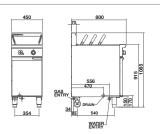
450mm PASTA COOKER

SINGLE PAN

CP4

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





£4,915.00

45,450

12

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

GAS NOODLE COOKER



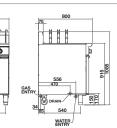
150mm NOODLE COOKER

SINGLE PAN

CN4 40 Litre water capacity, mechanical thermostat

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





12 £4,915.00

45,450

OPTIONAL EXTRAS – GAS NOODLE COOKER

240507 Noodle basket £65.00

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COBRA - MEDIUM DUTY MODULAR COOKING EQUIPMENT

C600

Dimensions Model Price (exc. VAT) **INFILL BENCHES LEG STAND** C300 £800.00 300mm Infill bench with leg stand 120 100 C300 **LEG STAND** C450 £925.00 70 450mm Infill bench with leg stand 150 100 525 C450 **LEG STAND** C600 £1,065.00 70 600mm Infill bench with leg stand 150 100

67

Model Dimensions Price (exc. VAT)



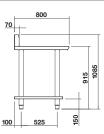
900mm INFILL BENCH

LEG STAND

C900

900mm Infill bench with leg stand





£1,195.00

C900

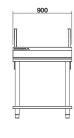


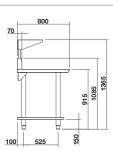
000mm INEILL BENCH

LEG STAND WITH SALAMANDER SUPPORT

C900S

900mm Infill bench with salamander support on leg stand





£1,720.00

C900S

68



20MSERIES

















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

*E22 & E31D4 use single direction fans



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

FEATURES...

- SPACE SAVING EFFICIENCY
- · BI-DIRECTIONAL FAN SYSTEM
- · DUAL BI-DIRECTIONAL FAN SYSTEM
- · MORE OVENS, MORE APPLICATIONS
- · PORTABLE COOKING
- · FIELD REVERSIBLE SIDE HINGED DOORS
- · SAFE TOUCH VENTED OVEN DOORS
- · TOUCH SCREE MODULE

- · DIGITAL CONTROL MODELS
- · MARKET LEADING TRAY SPACING
- · HALOGEN OVEN LAMPS
- · MOISTURE INJECTION
- · GRILL MODE
- · SAFE TOUCH VENTED OVEN DOORS
- · VITREOUS ENAMELLED OVEN CHAMBER

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30DSERIES







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

PSERIES





HSERIES



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

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

turbofan HIGH SPEED CONVECTION OVENS

Dimensions / Power (w x d x h)

Options

kw

Price (exc. VAT)

20SERIES



E22T tray 460x330mm

£75.00

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

£985.00

£2,085.00



SK23 STAND

£985.00

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



E22T tray 460x330mm

£75.00

13A cordset fitted

MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3 3 x 460mm x 330mm half size sheet pan capacity 3.0 610mm x 642mm x 607mm 3 x 2/3 GN pan capacity

Electrical requirements: 85mm Tray spacing 230-240V, 50/60Hz, Compact 610mm width 1 Phase+N+E, 3.0kW, 12A 3 Oven wire racks supplied

Bi-directional reversing fan system Double Stacking Kit DSK2223C

£2,360.00



SK23 STAND

£985.00

£985.00

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



E22T tray 460x330mm

£75.00

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



£985.00

£985.00

£2,480.00

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



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

£985.00

£2,700.00

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** $(w \times d \times h)$

Options

Price (exc. VAT)

£2.865.00

£985.00

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

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 3.0

2 x 600mm x 400mm tray capacity

115mm Tray spacing Compact 810mm width

2 Oven wire racks supplied

Bi-directional reversing fan system

Double Stacking Kit DSK272831C

Steam injection

SK2731N STAND

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



SK2731U STAND £985.00

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



MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 3 810mm x 762mm x 607mm Electrical requirements:

230-240V, 50/60Hz, 1 Phase+N+E, 4.7kW, 19.6A No cordset supplied

3 x 460mm x 660mm full size sheet pan capacity 4.7

3 x 600mm x 400mm tray capacity

85mm Tray spacing

Compact 810mm width 3 Oven wire racks supplied

Bi-directional reversing fan system

Double Stacking Kit DSK272831C

£985.00

£3.045.00

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



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

DIGITAL ELECTRIC CONVECTION OVEN

Rack capacity: 3 810mm x 762mm x 607mm Electrical requirements: 230-240V, 50/60Hz,

1 Phase+N+E, 4.7kW, 19.6A No cordset supplied

3 x 460mm x 660mm full size sheet pan capacity 4.7

3 x 600mm x 400mm tray capacity

85mm Tray spacing

Compact 810mm width

3 Oven wire racks supplied

Bi-directional reversing fan system

Double Stacking Kit DSK272831C

Steam injection

£985.00

£4,120.00

£985.00

£3,200.00



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

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



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

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MANUAL ELECTRIC CONVECTION OVEN

Rack capacity: 4 810mm x 762mm x 662mm

Electrical requirements: 230-240V, 50/60Hz, 1 Phase+N+E, 5.8kW, 25A No cordset supplied

4 x 460mm x 660mm full size sheet pan capacity 5.8

4 x 600mm x 400mm tray capacity

80mm Tray spacing

Compact 810mm width

4 Oven wire racks supplied

Twin Bi-directional reversing fans

Double Stacking Kit DSK272831C

SK2731N STAND £985.00 Stainless steel stand with castors Suits 600mm x 400mm trays and 1/1 GN pans



SK2731U STAND £985.00

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



W 810mm x D 650mm x H 880mm

turbofan CONVECTION OVENS



E311GAST tray 1/1GN 20mm deep £75.00 E27FT tray 400x600mm £75.00 E32UST tray 460x660mm £75.00 **Dimensions / Power** (w x d x h)

Options

kw

Price (exc. VAT)

£4,475.00

£985.00

DIGITAL ELECTRIC CONVECTION OVEN

Rack capacity: 4 810mm x 762mm x 662mm Electrical requirements:

230-240V. 50/60Hz. 1 Phase+N+E, 5.8kW, 25A No cordset supplied

4 x 460mm x 660mm full size sheet pan capacity 5.6

4 x 600mm x 400mm tray capacity

80mm Tray spacing Compact 810mm width

4 Oven wire racks supplied Twin Bi-directional reversing fans Double Stacking Kit DSK272831C

Steam injection

SK2731N STAND £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

3.0



ELECTRIC CONVECTION OVEN & 4 ELEMENT COOKTOP

675mm x 626mm x 800mm £4,795.00

Cooktop Single phase 2 x 2kW front and 2 x 1.5kW rear hot plate elements.

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

13A cordset supplied

80mm Tray spacing 4 Oven wire racks supplied

4 x 1/1 GN tray capacity

Digital display time and temperature controls

Single directional low-velocity fan * Two separate electrical supplies

30SERIES



E311GAST tray 1/1GN 20mm deep £75.00

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

£985.00

£2,245.00



SK2731N STAND £985.00

2.3

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

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

£985.00

£3,120.00



SK2731N STAND £985.00 Stainless steel stand with castors W 810mm x D 650mm x H 880mm Dimensions / Power (w x d x h)

Options

kw

Price (exc. VAT)



 DIGITAL CONVECTION OVEN

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

Electrical requirements: 230-240V, 50Hz,

1 Phase+N+E, 6kW, 25.7A No cordset supplied 5 x 1/1 GN Tray capacity

85mm Tray spacing

Digital time and temperature controls

Bi-directional fan

2 speed fan

3 stage cooking function

5 levels of humidity

Optional core temp probe
Double Stacking Kit DSK33C

Oven racks not supplied

£4,650.00

£300.00

SK33 STAND

£985 00

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



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

240550 Heat Shield

E32UST tray 460x660mm

240466 Heat Shield

£75.00 £65.00 £270.00

£75.00

£285.00

TOUCH SCREEN ELECTRIC CONVECTION OVEN

Rack capacity: 5

610mm x 680mm x 730mm

Electrical requirements: 230-240V, 50Hz,

1 Phase+N+E, 6kW, 25.7A No cordset supplied 5 x 1/1 GN Tray capacity 85mm Tray spacing Touch screen controls Bi-directional fan

2 speed fan 3 stage cooking function

5 levels of humidity Optional core temp probe Double Stacking Kit DSK33C Oven racks not supplied

£985.00



SK33 STAND

£985.00

£5.525.00

£300.00

£7.030.00

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



E32D4

DIGITAL ELECTRIC CONVECTION OVEN

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

Electrical requirements:

230-240V, 50/60Hz, 1 Phase+N+E, 6.5kW, 27A No cordset supplied 4 x 460mm x 660mm full size sheet pan capacity 6.5

4 x 600mm x 400mm tray capacity

110mm Tray spacing

Compact 735mm width

4 Oven wire racks supplied

Bi-directional fan motor

3 stage cooking function

5 levels of humidity setting

2 speed bi-directional reversing fan system

Double Stacking Kit DSKE32C Optional core temp probe

Steam injection

£1,235.00

£300.00



SK32 STAND

£985.00

£6,375.00

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



E32UST tray 460x660mm 240466 Heat Shield £75.00 £285.00

E3214

TOUCH SCREEN ELECTRIC CONVECTION OVEN

Rack capacity: 4

735mm x 810mm x 730mm
Electrical requirements:

230-240V, 50/60Hz, 1 Phase+N+E, 6.5kW, 27A No cordset supplied 4 x 460mm x 660mm full size sheet pan capacity 6.5

4 x 600mm x 400mm tray capacity

110mm Tray spacing

Compact 735mm width

4 Oven wire racks supplied

Bi-directional fan motor

3 stage cooking function

5 levels of humidity setting

2 speed bi-directional reversing fan system

Double Stacking Kit DSKE32C Optional core temp probe

Steam injection

OBLUE SEAL



SK32 STAND

£300.00

£1,235.00

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

E32UST tray 460x660mm £75.00 240549 Heat Shield £300.00 **Dimensions / Power** (w x d x h)

Options

Price (exc. VAT)

DIGITAL GAS CONVECTION OVEN

(9)

£6.755.00

£1.235.00

£300.00

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

Electrical requirements: 230-240V, 50/60Hz,

1 Phase+N+E, 0.5A 10A cordset fitted

Gas requirements: 35 MJ/hr burner rating. Natural, Propane/Butane models Unit supplied complete with gas type conversion kit

Gas connection 1/2" NPT male 10kW equivalent gas power

4 x 460mm x 660mm full size sheet pan capacity 1 phase

4 x 600mm x 400mm tray capacity

110mm Tray spacing Compact 735mm width

4 Oven wire racks supplied Bi-directional fan motor Double Stacking Kit DSKG32C

Steam injection

Opional core temp. probe



SK32 STAND

£985.00

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



FULL SIZE DIGITAL / ELECTRIC CONVECTION OVEN

12.5

£9.955.00

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

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

£300.00 £1,340.00

£1.180.00

E35GBT tray 460x760mm

£75.00

PROVER / HOLDING CABINETS

PSERIES PROVER/HOLDING CABINETS

STANDARD FEATURES

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

P8M

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

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

- · Continuous door seal
- · Side hinged door
- Off / Prove / Hold mode selection
- Mechanical thermostat 20-85°C
- Dual halogen cabinet interior lamps
- · Cabinet temperature display thermometer
- · 4 dia. 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging
- 16 Half size sheet pan capacity
- · 76mm Tray spacing
- · 24 Half size sheet pan capacity
- · 74mm Tray spacing

OPTIONAL EXTRAS

234347 Filter Head Kit

£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

1.5



AUTO ELECTRIC PROVER & HOLDING CABINET

Rack capacity: 8 735mm x 810mm x 914mm Electrical requirements 230-240V, 50/60Hz,

1 Phase+N+E, 1.5kW, 6.3A 10A cordset fitted

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

76mm Tray spacing Compact 735mm width

P/No. 234841 Stacking Kit to E32D4

£5,180.00

£555.00

£185.00

turbofan PROVER / HOLDING CABINETS



Dimensions / Power (w x d x h)		Options	kw	Price (exc. VAT)
P10M	AUTO EL	ECTRIC PROVER & HOLDING O	N	
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 E	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	



W 910mm x D 880mm x H 914mm including dia. 76mm castors • 8 457mm x 762mm / 18" x 30" tray capacity • 76mm tray spacing

1.5kW heating powerOptional M236060 Core Temperature Probe Kit

Stacking kit 239704 P85M8 with E35D6

1.5

£5,180.00

£300.00 £185.00

P85M8



P85M12

PROVER/HOLDING CABINET

PROVER/HOLDING CABINET

W 910mm x D 810mm x H 1129mm including dia. 76mm castors

• 12 457mm x 762mm / 18" x 30" tray capacity

• 74mm tray spacing

• 1.9kW heating power

Optional M236060 Core Temperature Probe Kit
 Description of the Core Temperature Probe Kit
 Total Core Temperat

• Stacking kit 239704 P85M12 with E35D6

1.9

£5,695.00

£300.00

£185.00

turbofan HOT HOLDING CABINETS



Price List January 2024

EHT10-L

turbofan HOT HOLDING CABINETS

OPTIONAL EXTRAS

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

turbofan VENTLESS HOODS

Model Details Price (exc. VAT)

VHSERIES



VENTLESS HOOD FOR E32D4/E32T4 OVENS

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

10A plug cordset fitted

VH32



VENTLESS HOOD FOR E33D5/E33T5 OVENS



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

W 617mm x D 890mm x H 340mm

10A plug cordset fitted

£6,385.00



VH35-30

VENTLESS HOOD FOR E35D6-30/E35T6-30 OVENS

W 917mm x D 1145mm x H 340mm • 230-240V, 50/60Hz, 1 Phase+N+E, 1.0A

• 10A plug cordset fitted

£7.535.00

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
- 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

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



turbofan

EC40D7



Price List January 2024

turbofan COMBINATION STEAMERS

COMBINA	AIION SIEA	IVILIO			
	Model	Hob Options	Dimensions	Gas Power kW	Price (exc. VAT)
	EC40M5	5 TR	AY MANUAL ELECTRIC C	OMBI OVEN	M
rurbolen () ()	W 777mm x D 8 • 5 x 1/1 GN tray • 5 x 600mm x 4 • 70mm tray spa • 7.25kW heating • 30 covers per I • Electromechan • Supplied with w Stand SK40A	y capacity 100mm tray capa acing g power load nical controls		7	£6,790.00 £985.00
EC40M5	3.64.0029 Stainl	less Steel Wire	Oven Grid 1/1 GN		£90.00
	EC40D5	5 TR	AY DIGITAL ELECTRIC CO	MBI OVEN	M
turbolan	W 777mm x D 8 • 5 x 1/1 GN tray • 5 x 600mm x 4 • 70mm tray spa • 7.25kW heating • 30 covers per I • 2.4" LCD-TFT of Automatic clea	y capacity 100mm tray capa acing g power load colour display w		7	£9,045.00
23		point core tempe	erature probe CP004		£410.00
EC40D5	Stand SK40A 3.64.0029 Stainl	less Steel Wire	Oven Grid 1/1 GN		£985.00 £90.00
	EC40M7	7 TR	AY MANUAL ELECTRIC C	OMBI OVEN	M
turbolan	W 777mm x D 8 • 7 x 1/1 GN tray • 7 x 600mm x 4 • 70mm tray spa • 12.5kW heating • 50 covers per I • 2.4" LCD-TFT o • Supplied with v	y capacity 100mm tray capa acing g power load colour display w		12	£8,390.00
EC40M7	Stand SK40A 3.64.0029 Stainl	less Steel Wire	Oven Grid 1/1 GN		£985.00 £90.00
	EC40D7	7 TR	AY DIGITAL ELECTRIC CO	MBI OVEN	M
turbolan		y capacity 400mm tray cap acing ng power load colour display v		12	£10,810.00
		point core tempe	erature probe CP004		£410.00
EC40D7	 Supplied with v Stand SK40A 3.64.0029 Stain 		Oven Grid 1/1 GN		£925.00 £90.00
Ble	EC40M10	10 TI	RAY MANUAL ELECTRIC (COMBI OVEN	M
turbolan	W 777mm x D 8 • 10 x 1/1 GN tra • 10 x 600mm x • 70mm tray spa • 14.5kW heating • 80 covers per I • Electromechan • Supplied with v	ay capacity 400mm tray cal acing g power load nical controls		14	£9,415.00
EC40M10	Stand SK40-10 <i>A</i> 3.64.0029 Stainl		Oven Grid 1/1 GN		£985.00 £90.00

turbofan COMBINATION STEAMERS

Dimensions / Power (w x d x h)

Standard Features

Optional Extras

Price (exc. VAT)



10 TRAY DIGITAL ELECTRIC COMBI OVEN

14

£11,850.00

W 777mm x D 835mm x H 1152mm

• 10 x 1/1 GN tray capacity

- 10 x 600mm x 400mm tray capacity
- 70mm tray spacing
- 14.5kW heating power
- 80 covers per load
- 2.4" LCD-TFT colour display with rapid selection scroller
- Automatic cleaning system

• Optional multipoint core temperature probe CP004

· Supplied with water softener

Stand SK40-10A 3.64.0029 Stainless Steel Wire Oven Grid 1/1 GN £410.00

£985.00 £90.00

Model nos

Opposite hinge door (factory fit only)

£190.00

CDL05 Detergent cartridge 5ltr for auto wash units

£135.00

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

Options

kw

Price (exc. VAT)



ELECTRIC PIZZA OVEN

Dimensions: mm (w x d x h) External 950 x 950 x 400

Internal 630 x 630 x 150 Net weight: 94kg

Single Phase

430/DS-M electric pizza oven Pizza capacity: 4 x 12 inch pizzas per deck. 4.4

£2,520.00

BSPZ01

£985.00

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



ELECTRIC PIZZA OVEN

£3.985.00

External 950 x 950 x 730 Internal 630 x 630 x 150 (per deck) Net weight: 158kg Single Phase 2 x 4.4kW electrical supplies

Dimensions: mm (w x d x h)

830/DS-M electric pizza oven Pizza capacity: 4 x 12 inch pizzas per deck. 8.8

BSPZ01

£985.00

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



PLANETARY MIXER

£2,425.00

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

10 litre mixer

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

£3.375.00



WARE WASHING EQUIPMENT





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 bre	eaktank model		

Price List January 2024

WARE WASHING EQUIPMENT



Dimensions / Power (w x d x h)

Options

kw

Price (exc. VAT)

HIGH VOLUME HOOD WASHER

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

Features: Twin wash cycle and integal break tank. Rack output: 30 per hour

SH55E high volume hood washer single phase 6.75 SH55E high volume hood washer 3 phase

55068 Stainless steel wings

£5,920.00 £5.920.00 £440.00 (each)

* Model Includes rinse aid detergent and drain pumps.



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.



Brita Aquaquell Purity 600 Complete System With MCU Display

£1,745.00

Manual water softeners

WS08 WS12 WS16 8 12 16

£280.00 £310.00 £400.00

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:
 - 10.2.1advise Blue Seal in writing within 7 days after the buyer becomes aware of the breach prior to the expiry of the Warranty Period;
 - 10.2.2at 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
 - 10.2.3provide 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:
 - 10.5.1you do not comply with your obligations at clause 10.1 in respect of the breach:
 - 10.5.2the relevant defect was caused by damage in transit after delivery;

- 10.5.3the 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
- 10.5.4you make further use of the relevant good after discovering the relevant
- 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
 - 12.1.2for 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;
 - 14.1.2fraud or fraudulent misrepresentation;
 - 14.1.3breach of the terms implied by section 12 of the Sale of Goods Act 1979 (title and quiet possession); or
 - 14.1.4any 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;
 - 14.2.2loss or corruption of data, information or software;
 - 14.2.3loss of business opportunity;
 - 14.2.4loss of anticipated savings;
 - 14.2.5loss of goodwill; or
 - 14.2.6anv 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
 - 16.1.2commits 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.

CONDITIONS OF SALE (continued)

- 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
 - 16.4.2all 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;
 - 17.1.2the 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
 - 17.1.3nothing 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
- 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;
 - 19.1.4a reference to the "parties" means Blue Seal and the buyer; and
 - 19.1.5a reference to "including" means "including without limitation".

OBLUE SEAL®



POWER • PERFORMANCE • RELIABILITY





PRODUCT PRICE LIST JUNE 2023

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