

BLUE SEAL S LINE®



MOFFAT®

**POWERFUL AND DISTINCTIVE,
THE BENCHMARK FOR
PERFORMANCE AND VALUE.**



The new Blue Seal S Line is the effective choice.

With a variety of capacity options and exciting new functionality it delivers speed, reliability and everyday value. That's why the new range shows the way and why the S Line is the right option for hundreds of cafes, bistros and restaurants.

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BLUE SEAL S LINE®

A RANGE OF GOOD REASONS.

Power, function, reliability. The new S Line combination steamers unite these strengths to deliver an exceptional performance in the most demanding of cooking environments. S Line also offers a carefully developed line-up, with different capacity models and a list of features to suit a diverse selection of individual cooking applications. So, when it comes time to make the move, the choice is easy.

The S Line : It's the Smart choice.



E14



E9



E20

BLUE SEA

STURDY CONSTRUCTION.

A professional oven built with meticulous workmanship. There are countless construction and functional choices that make S Line special; the fully moulded chamber has wide radius corners for optimized air flow and ease of cleaning; the hand-held shower, the double glazed door with hinged inner glass and generous air gap which protects the operator from excessive heat; the ergonomic handle that allows you to open the oven door even when your hands are full; the new seal system for floor models which allows the oven to operate without heat dispersion even when the trolley is not inside (preheating); the practical external probe; the chamber lighting inside the door.



E21



E40

AL S LINE®

BLUE SEAL S LINE®

**Open up to the
power, function
and reliability
of S Line**



THE BEST IDEAS

At the heart:

Core construction

Each oven is constructed from stainless steel and is moulded with completely round edges to soften aesthetical impact and ensure cleaning is as effortless as possible. Built to last, the ovens are also easy to access and maintain. The cool-to-touch double glass door has a hinged inner glass for easy cleaning and an ergonomic handle allowing for left or right hand operation. The front control panel is easily available should any maintenance be required.

A new movement:

Bi-directional fan

Even, reliable air circulation in the oven chamber is a major factor when it comes to delivering consistent results. The oven fan of the S Line changes direction, this prevents hot and cold zones within the chamber and eliminates the possibility of uneven cooking.

Complete control:

Two-speed fan

A two-speed fan is included as standard. The fan control is located on the main board so the speed can be altered with a simple touch of a button.

The end to guesswork:

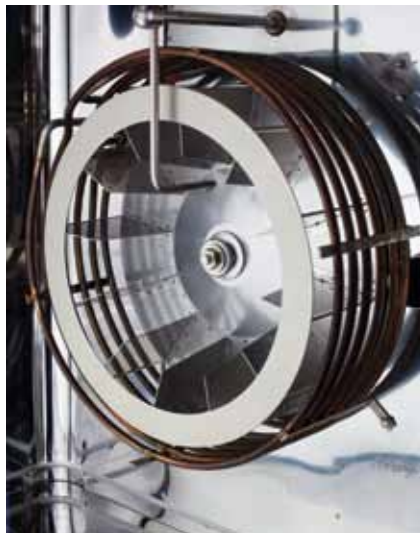
Core temperature probe



The plug-in core probe delivers accurate cooking control and provides a high level of flexibility depending on the products. Estimating when food is ready becomes a thing of the past. When cooking hearty foods such as roasts or lasagne simply use the 3mm probe. For more delicate or portioned food such as grilled fish, creme caramel or cooking sous vide simply unplug the 3mm probe and plug in an optional 1mm probe. This practice is the best way to protect food from unnecessary damage and ensure consistent results.



DURABLE CENTRE RETURN DOOR HANDLE



BI-DIRECTIONAL FAN



3MM CORE TEMPERATURE PROBE



Cool as:
Automatic venting system

Jumping from meal to meal is not without its complications. A rapid cool-down system substantially reduces the time spent waiting for a cooler oven after a higher temperature has recently been used. This automatic feature releases any unwanted heat from within the oven chamber quickly and efficiently so the correct heat is always readily available.

H²go:
Autoclima system



The autoclima humidity control system uses the automatic vent to remove unwanted moisture within the oven chamber. This process ensures food does not deteriorate from excessive moisture. For instance, meringue is dry and crispy and semi-dried tomatoes are dehydrated but not stewed.



AUTOMATIC OVEN VENT

Easy does it:
Programme options

There are a massive range of programmes that the modern chef can choose from, every one of the 99 programme options delivering simplicity and precision. The S Line offers standard 4 stage cooking and 92 tested cooking programmes that operate with minimal staff input.

Clear as day cooking:
Cycle guides

For an intuitive, user-friendly cooking experience the S Line control panel has an LED system displaying a set or active cycle. Each cooking phase is clearly displayed and readily identifiable to avoid confusion amongst the hustle and bustle of the modern kitchen.

COME CLEAN

When time equals money, cleaning duties can drain valuable resources from the modern kitchen. That's why the S Line has some standard cleaning features that enable businesses to maintain high standards without adding extra effort. As equipment is maintained with care and frequency the long-term benefits these features provide are considerable.



EASY CLEAN GLASS DOOR

The difference of design


Cleaning convenience was a key factor when considering the design of the S Line during the research and development phase.

The double-glazed door has hinged inner glass for easy cleaning. The hinged fan cover also allows for easy access, and the removable tray runners deliver the space to move. A major benefit is that the heat and wear-resistant silicon door seal is easy to remove so daily cleaning can be carried out with the minimum of fuss and bother.

Additionally, a flexible mount shower kit with stainless steel hose can be conveniently applied.



PLUG IN CONTINUOUS OVEN DOOR SEAL



Semi-automatic wash programme (standard)

This semi-automatic feature comes as standard in all S Line ovens, a remarkable feature for such an inexpensive range. For brilliant results it's simply a matter of selecting the cleaning cycle, employing a cleaning agent and standing back to let the oven clean itself. Rinse out the oven with the shower hose and you'll be away laughing.

Automatic wash system (optional)

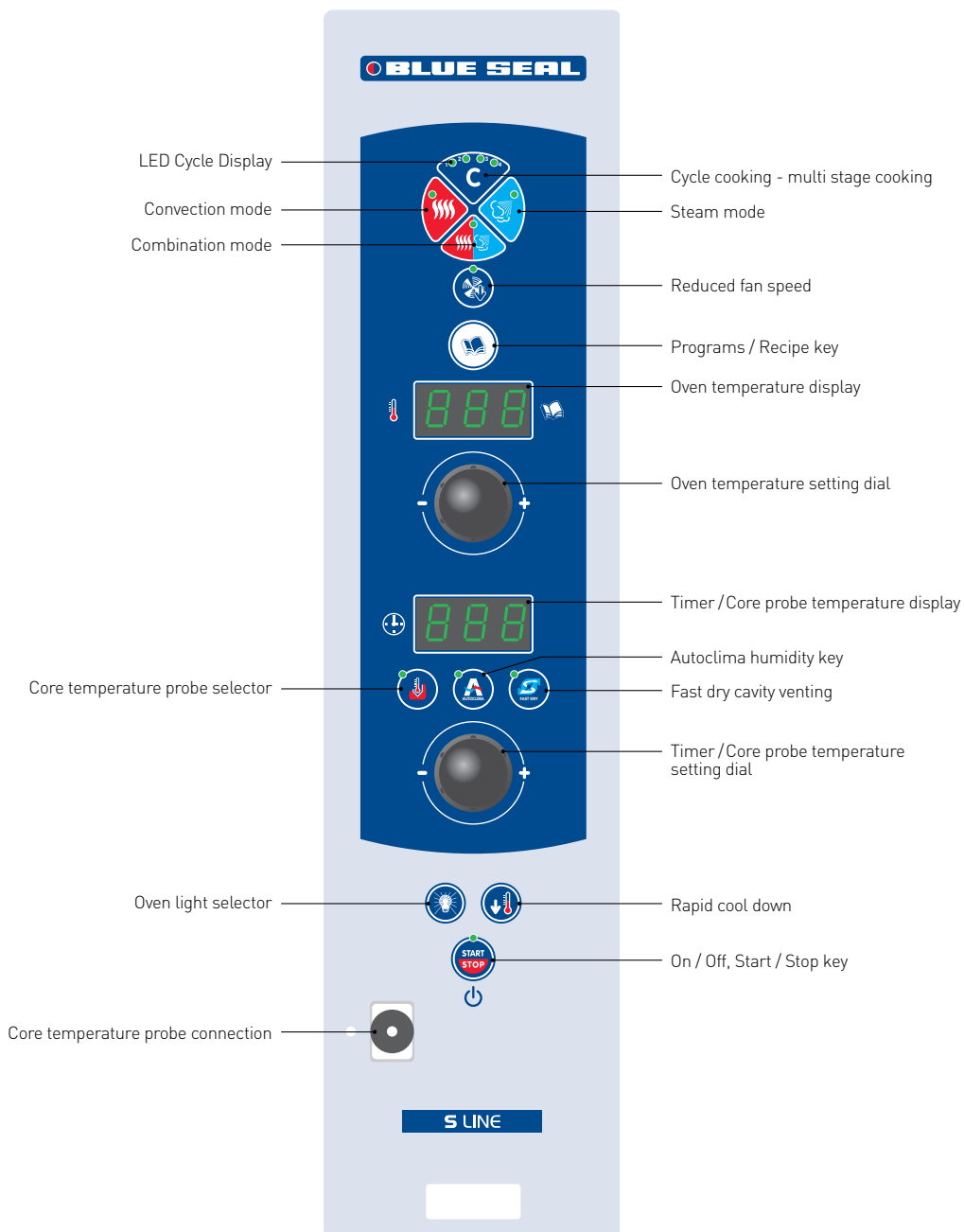
There is also an optional fully integrated automatic cleaning system that is built into the oven cavity. There are three wash programmes to choose from that can remove any kind of dirt without any extra work required. Simply connect the cleaning chemical and choose from 'soft', 'medium' or 'hard' according to the work required.



YOU'RE IN CONTROL

Investing in the right oven is important. Being able to use it easily is essential. The S Line has developed an easy-to-use electronic control board to keep the task at hand simple. With a straightforward selection for different cooking modes (convection, steam, combination, reheating) all your options are within arms reach.

Control panel: Features





CONVECTION COOKING



The Blue Seal S Line offers the cooking / baking choice of convection. The convection fan system is ideal for general roasting of meats, vegetables and the baking of pastries, cakes, bake off, frozen doughs and par bake doughs.

Products can be cooked at temperatures between 30°C - 300°C with heat distributed evenly within the oven via the enhanced convection fan system. This enables food to be cooked at lower temperatures than the more traditional static oven methods.





STEAM COOKING



Steam cooking is highly valued for a number of reasons, not the least being that it can deliver food that retains a large percentage of its natural nutritional value.

This cooking method is also popular for its simplicity and ease of use. Delicate foods can be cooked without fear of damage and serving is quick and uncomplicated.

The S Line can provide simultaneous cooking of a range of different dishes without any exchange of flavours.

Steaming (100°C). An even, thorough heat that can be easily reached (and maintained), this cooking method delivers food that looks good and tastes even better.

Steaming at low temperature (30/80°C). Low temperature steam produces healthy, light and naturally flavoursome food, so it's no wonder that this approach is so popular with many diners.



Steam and vacuum-packing (60/90°C) & needle probe. Kitchens are increasingly using vacuum-packed products, which markedly reduce food weight loss, reduces the need for seasoning and increases dish life (up to 25 days if food is chilled and correctly stored). The needle probe for vacuum cooking is also ideal for measuring the temperature of the food outside the oven.

Forced steaming (130°C). Prevents temperature drops when cooking large quantities of frozen products and reduces cooking for high starch products, shellfish etc.



COMBI COOKING



Sometimes, the best of both worlds can be achieved with a simple push of a button. Combi-cooking, the mix of convection and steam, creates results of exceptional quality.

Ideal for a la carte restaurants the inclusion of steam increases the transfer of heat to food reducing cooking times.

The cooked meat remains tender and succulent by retaining its natural juices, an often-difficult task using other forms of cooking.

The S Line creates new opportunities for kitchens when it comes to combi-cooking. Food can be delivered on time... and to the highest standard of taste.

Meal preparation. The combi-mode is especially suited for food with a high moisture-content (stews, sauces, meatballs, braised dishes etc) or large singular pieces. Roast beef, for example, can be prepared using the combi mode at a low temperature between 60 and 90°C.



BANQUETING

For large groups of diners, preparation is vital. Organising specific foods before service ensures meals can be delivered with the minimum of fuss. However kitchen appliances need to be of a high standard to ensure the maximum quality. The S Line delivers this standard.



Reheating and buffet meals.

The banqueting system can deliver servings in oven dishes, trays or plates. Using the regeneration function meals can be reheated cleanly and efficiently without drying out.

Large banqueting events.

The banqueting system of the S Line means large functions and events can be catered for irrespective of location. With the help of plated trolleys the S Line can reheat a meal quickly and have it perfectly regenerated, and presented, ready for serving despite the distance from kitchens or other preparation facilities.

Achieving optimal results.

The S Line needle probe accurately monitors temperature across every food category.

With the aid of thermal covers transport and holding of food can be carried out under the best possible conditions, ensuring a final outcome that is of an extremely high quality.





Multitasking Combination Ovens. The S Line of combination steamers can load a multiple of cooking products from proteins, starches and liquids providing they are cooked, roasted, sautéed and steamed on the correct cooking mode and temperature. This process occurs with no flavour transfer.

E9CSD G9CSD

The 9 and 14 models.

A la carte (cook to order) undoubtedly demands the flexibility to cook many food types quickly.

The all new 9 and 14 tray are ideal for use during mis en plus due to the industry standard gastronorm loading system and the additional rack runners provide extra flexibility.

9 x 1/1 GN

W 890mm x D 825mm x H 810mm

9 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° - 300°C
- Auto-reversing fan rotation
- Autoclimate with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- Rack runners for GN loading

E14CSD G14CSD

14 x 1 /1 GN

W 950mm x D 825mm x H 1090mm

14 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° - 300°C
- Auto-reversing fan rotation
- Autoclimate with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- Rack runners for GN loading



E9CSD / 3216303 STAND



E14CSD / 3216303 STAND



CAUTION HOT

BLUE SEAL

Control panel area with digital displays, buttons, and rotary knobs.

S LINE

BLUE SEAL

For individual needs.

The new S Line combines proven performance with the latest enhancement. The E14CSD makes the daily tasks of preparation and meal service a more satisfying experience.





E20CSD G20CSD

The 20 model.

The S Line 20 model offers 20 x 1/1GN or 10 x 2/1GN tray capacity. This capacity within an overall oven height of 1090mm makes the machine perfect for plated and bulk regeneration applications such as conference centres and international hotels. With an increased capacity for loading the 20 tray models are also ideally suited for speciality chicken cooking ovens

20 x 1/1 GN or 10 x 2/1 GN
W 1170mm x D 895mm x H 1090mm

20 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° - 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- Rack runners for GN loading



E20CSD / SPT20 STAND



BLUE SEAL S LINE®

Imagination meets engineering.



Application: Chicken roasting / quick service



The S Line combi steamers provide excellent solutions for the roasting of whole chickens and chicken pieces on the bone. For convenience stores, quick service restaurants, C store, independent supermarkets and take-away outlets.

E21CSD G21CSD

The 21 model.

The overall dimensions of the 21 model offers considerable footprint advantages over its competition. The combined use of additional roll-in trolleys and smaller footprint enable considerable capacity to be generated from the 21 model footprint.



GKST21 ROLL-IN TROLLEY

20 x 1/1 GN

W 950mm x D 875mm x H 1950mm

20 TRAY - STANDARD FEATURES

- Manual controls
- Easy to read displays
- Core temperature probe
- Two speed fan
- 92 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Electronic thermostat 30° - 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Oven light
- Hand shower
- Semi automatic washing programme
- Fully automatic wash system (W version only)
- 4 LED's to indicate actual cooking cycle in programme mode
- Trolley with rack runners for GN loading

OPTIONAL

- Sous vide needle probe



E21CSD

E40CSD G40CSD

The 40 model.

This range of combi steamers is ideally suited to meal distribution and regeneration applications. When consistent quality is mandatory, the S Line 40 leaves no doubt.

40 x 1/1 GN or 20 x 2/1 GN
W 1290mm x D 895mm x H 1950mm

40 TRAY - STANDARD FEATURES

- Manual controls
 - Easy to read displays
 - Core temperature probe
 - Two speed fan
 - 92 preset recipe programs
 - 99 free programs with 4 cycles, automatic sequence
 - Electronic thermostat 30° - 300°C
 - Auto-reversing fan rotation
 - Autoclima with automatic vent
 - Oven light
 - Hand shower
 - Semi automatic washing programme
 - Fully automatic wash system (W version only)
 - 4 LED's to indicate actual cooking cycle in programme mode
 - Trolley with rack runners for GN loading
 - Moffat MTAS-19175 triple action mic system, including filter head
- (NOTE: ACT, NSW, QLD, VIC & TAS ONLY)



E40CSD



Great reward.





A WINNING PERFORMANCE.

Stack the deck in your favour.

To guarantee even more power and versatility in the kitchen the Blue Seal S Line series has units designed to be easily stackable. This feature allows the busy chef the chance to get more from his space, more from his kitchen. And it does so without using unnecessary space.



E9 ON E9

BLUE SEAL S LINE®

S LINE COMPARISON CHART



Model Name	E9CSD	E9CSDW	G9CSD	G9CSDW	E14CSD	E14CSDW	G14CSD	G14CSDW
Shelf capacity								
1/1GN	9	9	9	9	14	14	14	14
2/1 GN								
Shelf spacing (mm)	45	45	45	45	45	45	45	45
Gas / Electric	Electric	Electric	Gas	Gas	Electric	Electric	Gas	Gas
Electrical rating								
400-415V, 3P (kW)	9.5	9.5	0.5	0.5	16	16	1	1
Current (A)	14	14	2.2	2.2	23	23	4.2	4.2
Gas rating								
Consumption (MJ/Hr)			38	38			71	71
Dimension								
Width (mm)	890	890	892	892	950	950	950	950
Depth (mm)	825	825	825	825	825	825	825	825
Height (mm)	810	810	810	810	1090	1090	1090	1090
Standard features								
Direct steam injection system	Y	Y	Y	Y	Y	Y	Y	Y
Manual controls	Y	Y	Y	Y	Y	Y	Y	Y
Core temperature probe	Y	Y	Y	Y	Y	Y	Y	Y
Two speed fan	Y	Y	Y	Y	Y	Y	Y	Y
92 preset recipe programs	Y	Y	Y	Y	Y	Y	Y	Y
99 free programs with 4 cycles, automatic sequence	Y	Y	Y	Y	Y	Y	Y	Y
Electronic thermostat	Y	Y	Y	Y	Y	Y	Y	Y
Auto-reversing fan rotation	Y	Y	Y	Y	Y	Y	Y	Y
Autoclima with automatic vent	Y	Y	Y	Y	Y	Y	Y	Y
Semi automatic washing program (CSD version)	Y		Y		Y		Y	
Fully automatic washing system (CSDW version)		Y		Y		Y		Y
Constant self-diagnosis for error recognition	Y	Y	Y	Y	Y	Y	Y	Y
4 LED's to indicate actual cooking system	Y	Y	Y	Y	Y	Y	Y	Y
Stainless steel construction	Y	Y	Y	Y	Y	Y	Y	Y
Oven light	Y	Y	Y	Y	Y	Y	Y	Y
Hand shower	Y	Y	Y	Y	Y	Y	Y	Y
Cool to touch double glazed door	Y	Y	Y	Y	Y	Y	Y	Y
Stand option	Y	Y	Y	Y	Y	Y	Y	Y



EXPERIENCE THE S LINE FOR YOURSELF

For a demonstration of the S Line, get in touch today.

The Moffat network of dealer showrooms is ready, willing and able to provide all the information you need. When you need to see the difference for yourself our skilled chefs and sales team can help you assess your situation and select the right technology for your kitchen.

Introductory sessions can also be booked online:

www.moffat.com.au in Australia or www.moffat.co.nz in New Zealand



ON CALL SERVICE WHERE YOU ARE

Moffat provides full service backup, 24 hours a day, 7 days a week. Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.



Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

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ISO9001
Quality
Management
Standard

Designed and manufactured by



ISO9001

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

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

