



HIGH PERFORMANCE FAST RECOVERY Fryers

Blue Seal single and twin pan electric fryers have been specially developed to give high production output. The relationship between the heat input from the elements and the amount of oil in the tank has been specially balanced to provide faster recovery and optimum output of fried foods (see performance chart below).

Blue Seal single pan electric fryers are available in two versions, one with simple mechanical temperature controls and the other with electronic controls for more accurate oil temperature control and optimum output. In addition, the electronic model also has twin timers for fast accurate batch cooking and an independent back up auxiliary control thermostat should the electronics fail for any reason (the fryer can still be operated and the electronics repaired when convenient).

The Blue Seal E44 has mechanical temperature controls. All Blue Seal electric fryers feature over-temperature safety cut outs.

The Complete Gas/Electric Fryer Range

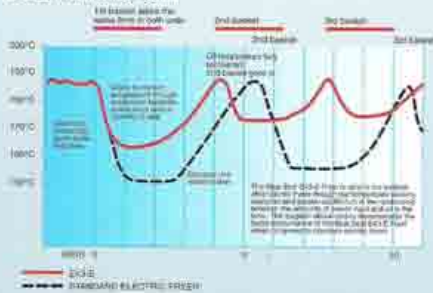
GAS	ELECTRIC
GT45 Vee-ray Single Pan Gas	E43-E Single pan electric with electronic controls
GT 46 Vee-ray Twin Pan Gas	E43-M Single pan electric with mechanical controls
	E44 Twin pan electric with mechanical controls

Easy to clean, easy to service, cooks quickly

The Blue Seal E43 and E44 high performance fryers are ideal for fast food operations, restaurants, Institutions and takeaways. Blue Seal fryers are compact, have a large oil capacity and have been specially designed to fit into modular in-line installations. Perfect for large quantities of fries, seafood, chicken and fish.



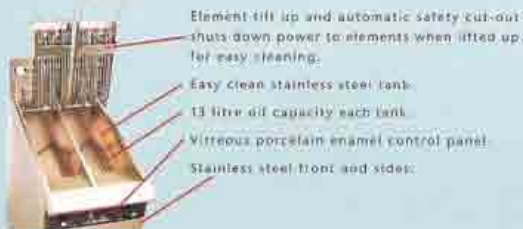
E43-E Performance Chart



Twin-timers for repeat batch cooking of large quantities can be set to suit specific-cooked products. Times can then be repeated at the touch of a single button.

Auto melt cycle and manual melt bypass.

Robertsshaw electronic control thermostat accurate to $\pm 0.1^\circ\text{C}$ for increased capacity.





BLUE SEAL ELECTRIC FRYER FEATURES

- | | |
|-------|--|
| E43-E | High performance single pan electric fryer with electronic temperature control, batch cooking timers and back up thermostat. |
| E43-M | High performance single pan electric fryer with mechanical temperature control. |
| E44 | High performance twin pan electric fryer with mechanical controls. |

All Blue Seal Electric Fryers offer the following standard features:

- Long life easy clean stainless steel tanks
- Melt cycles for solid fat
- Oil level and over temperature safety cut outs
- Swing up and out elements with auto power cut off
- Full 25mm diameter drain valves

E43-E High Performance Single Pan Electric Fryer

- Two heavy duty chrome plated baskets.
- Rugged front rail to protect operator and controls.
- Vitreous enamel control panel.
- Auto melt cycle and manual melt by-pass.
- Robertshaw electronic temperature control accurate to \pm or $- 1^{\circ}\text{C}$ from set point for increased capacity.
- Stainless steel front, sides and tank.
- High performance 17kW elements.
- Fryer tank insulated all around.
- Rear castors for easy movement.
- Adjustable feet.

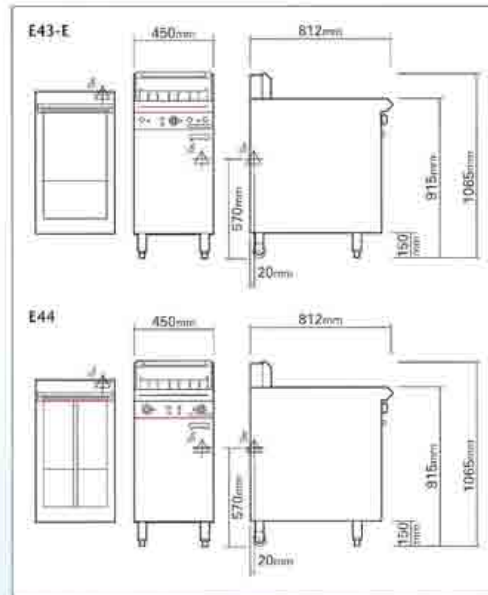


E44 High Performance Twin Pan Electric Fryer

- High performance elements rated to 8.5kW for each tank.
- Two separately controlled 13 litre fryer tanks.
- Vitreous enamel control panel.
- Fryer tank insulated all around.
- Rear castors for easy movement.
- Stainless steel front, sides and tank.
- Adjustable feet.
- Two heavy duty chrome plated baskets.
- Rugged front rail to protect operator and controls.
- Individual mechanical temperature controls.



HIGH PERFORMANCE ELECTRIC FRYERS



Specifications

	E43-E	E43-M	E44
Electrical Loading	17kW	17kW	17kW 8.5kW per tank
Oil Capacity	27 litre	27 litre	26 litre
Packing Data	0.49m ³	0.49m ³	0.49m ³
Weight	105kg	105kg	105kg
Construction	• Stainless steel front, sides and tank • Stainless steel lids included		
Optional Extras	• Side splash guard • Extra baskets • Joining strips for multiple installations		
Connection	3P+N+E 400-415Vac 50Hz		



ISO 9001

All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO 9001 quality management system covering design, manufacture and final inspection ensuring

JustCatering.Com

Distributed By JustCatering.Com Ltd

10 Jessop Av, Norwood Green, Middlesex, UB2 5UY, UK

Tel: +44 (0) 845 0034271 Direct line +44 (0) 7006342365

Email sales@justcatering.com Web site www.justcatering.com