



BLUE SEAL COMBINATION STEAMERS AC Series





THE BLUE SEAL AC SERIES

Innovation at your side.

The AC Series aim is to facilitate the work of catering professionals by maintaining all the natural goodness and quality of food intact - that's why innovation and design research are at the centre of it's operating ethos. And that's why a Blue Seal AC Series cooker is much more than a simple combi-oven.

Friendly technology.

Every Blue Seal AC Series unit is a superior-quality product, recognised for its reliability, hygiene and efficiency standards in kitchens all over the world. Thanks to the implementation of advanced, exclusive technology in all stages of production, backed by stringent operating tests in it's own testing facility, Blue Seal guarantees product excellence in compliance with all major international quality standards.

Leadership.

Growing success, as shown by the endorsement of chefs around the world. Years of experience working at their side and listening to their feedback have allowed Blue Seal to become a leading name in the supply of combi-ovens for professional catering.



Blue Seal AC Series
E21AC DD and G21AC DD

Blue Seal AC Series
E10AC DD and G10AC DD



Patented gas system.

Fast heating. Quicker cooking time.

Low energy consumption.

Less food weight loss.

Numerous functions, one appliance.



All types of cooking in just one appliance.



Blue Seal AC Series
E20AC DD and G20AC DD



Blue Seal AC Series
E40AC DD and G40AC DD

Blue Seal AC Series
E6AC DD and G6AC DD

The ultimate kitchen appliance.

The AC Series, is a totally new range of appliances. Innovative in shape, look, cooking chamber, capacity and gas heating system, this is a range designed to set higher performance standards with every use. The AC Series is an easy-to-operate combi-oven that will adjust to meet the specific cooking requirements of every chef.

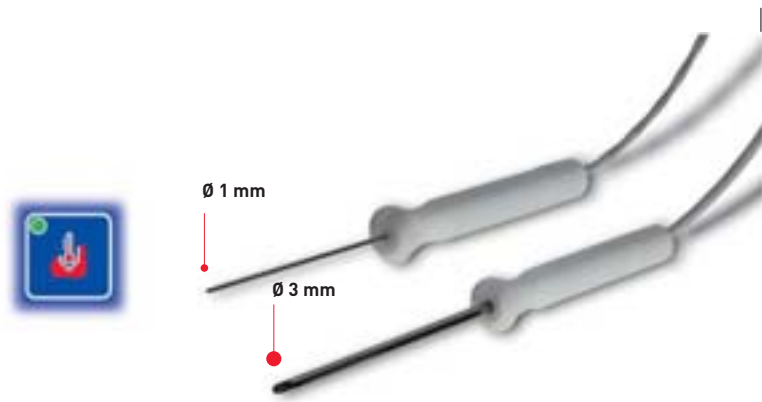
Always at your service.



Our extensive sales and technical assistance network guarantees prompt response to all your needs. Customers can even ask Blue Seal chefs for tips on how to best use their ovens. Blue Seal can also arrange training courses and live demonstrations, periodically held at our showrooms throughout Australia and New Zealand.



Core probe



The assurance of perfect cooking results every time.

The core probe is an extremely practical device that precisely measures the temperature inside food during cooking, causing the AC Series to stop heating once the required cooking temperature has been reached. The core probe ensures that the temperature for cooking then reheating during subsequent holding (which can mean several hours) is just right. The AC Series can also use needle probes ($\varnothing 1 \text{ mm}$) for smaller-sized dishes or when cooking vacuum-packed foods.

The probe attachment is fitted outside the cooking chamber, so it is not affected by high temperature or cleaning liquids, guaranteeing long-term efficiency and reliable operation. Finally, the right-hand side of the AC Series features a handy probe holder, where the probe can be fitted when not in use.



Probes with different diameters for different requirements.

Probe attachment outside the cooking chamber assures long-term reliability.

Convection cooking

- Quicker cooking.
- Lower cooking temperatures.
- Quicker baking.
- Product moisture is retained.
- Minimal weight loss.



Traditional, for the grill, kebabs, bread...

Convection cooking mode by the AC Series affords operating versatility far beyond that of the traditional ventilated ovens. With its remarkable versatility, you can cook food with forced hot air at a temperature that you can adjust between 30 °C and 300 °C ideal for products requiring variable humidity. Convection cooking can also be used when grilling meat and vegetables, making kebabs, browning or cooking au gratin. In fact, the AC Series also offers a set of specifically designed grills and trays, called the Multigrill program.

Food won't dry out during cooking, retaining all its flavour and fragrance; dishes are tender and evenly cooked throughout, with minimal weight loss, so you can get more portions.

And thanks to the special low fan speed function, you can bake even the finest puff pastries, croissants, biscuits or strudels.



Blue Seal AC Series E10AC DD and G10AC DD



Steam cooking



- Keeps** natural nutritional value intact.
- Steam-cooked** foods are easier to serve.
- Perfect** cooking of delicate foods.
- No need** for bain-marie utensils.

Atmospheric: 100 °C.

Steam cooking retains all the natural quality of food that would otherwise be lost when boiled. Savings are logistical as well: no pots, less space required, stoves kept free, no draining. And food tastes and looks better - with less salt and seasoning required. Another advantage of steam cooking is that food is not shaken or mixed: for example, eggs can be placed in the oven in their paper container or set on a tray - cooking is even and thorough (even large quantities), while the shells are kept perfectly unbroken.

Low temperature: 30/85 °C.

Low temperature steam (30/85 °C) cooks to perfection all types of food usually cooked by bain-marie. The AC Series can even cook different food types at the same time without any exchange of flavours.

The benefits of low-temperature steam cooking are being increasingly recognised by people who insist on eating healthy, light and naturally-fragrant food.





An advantage of steam cooking is that **food is not mixed or shaken**: for example, eggs can be placed in the oven in their paper container or set on a tray - cooking is even and thorough (even large quantities), while the shells are kept perfectly unbroken.



Steam and vacuum-packed food: 70/90 °C and needle probe.

The AC Series can also be used to cook vacuum-pack products. This increasingly popular method virtually eliminates food weight loss, reduces the need for seasoning and lengthens the life of cooked dishes (if chilled and stored at + 3 °C, even for 20/25 days). In this way you can extend your catering menu on an almost exponential scale. The exclusive AC Series needle probe used for vacuum cooking can also be used outside the oven for measuring the temperature of plates and dishes.



- Exclusive** needle probe.
- Retains** nutritional value of foods.
- Less** seasoning and salt needed.
- Simultaneous** cooking of different dishes.
- Rapidly** cooks large quantities of food.



Forced: 130 °C

Forced steam is used in the initial cooking stages of deep-frozen foods (e.g. vegetables) or fresh skinned produce (e.g. potatoes, turnips, beets). By using steam heated to 130 °C, the temperature difference between the product and the oven is reduced, especially important when large quantities of food are to be cooked.



BLUE SEAL

Combi mode cooking



The Blue Seal AC Series: many different cooking types..

The combi mode is perfect for cooking large pieces of food or those with a high-moisture content, such as stews, braised dishes, sauces, meat ragout, meatballs and roast beef.

By using this mode you combine all the advantages of convection cooking with that of steam, for rapid results and a guarantee of exceptional quality, even of dishes that usually take longer and require constant attention and adding of water, oil or sauce to prevent them from drying out.

The AC Series quite simply means quick cooking, energy savings, food that retains all its natural flavour, less seasoning and salt needed, less food weight loss.



Roast-beef. Combi mode cooking for succulent dishes.

Retaining the natural juices of meat during cooking is not always an easy task.

But this result can be attained with the combi mode and a temperature between 70 and 90 °C. The low temperature ensures the retention of natural juices, so that the cooked meat is always tender and succulent.



A combination of benefits.

Rapid cooking, without fuss or any extra ingredients.

Tender, juicy food with little weight loss.

Perfect crisp browning.

No need to add oil.

High productivity in small space.



**Slow cooking -
For large meat pieces, pork or hams.**

Cooking hams and legs of pork takes time, constant attention and care. But with the AC Series, all this is done automatically, even overnight, without any time waste. By using the slow cooking mode (temperature 90/110 ° C combined with the multipoint core probe, you can be sure that large meat pieces with thick or fatty skin will be cooked to perfection.

**Pollogrill -
Special grill kit for cooking chicken.**

With its special grills and multi-cycles program, the PoloGrill kit for the AC Series makes chicken that is crispy, tasty and easy to digest, without the need for added oil. The meat has a full, round flavour, never dry or overcooked, golden crisp on the outside, evenly cooked on the inside.

The kit can also be fitted with optional grease filter, which prevents the formation of fumes inside the chamber and the release of odours and smoke into the air.



Banqueting System

Organise your events in advance.

Have dishes ready to serve whenever needed.

Reheat meals at just the right time for impeccable service.



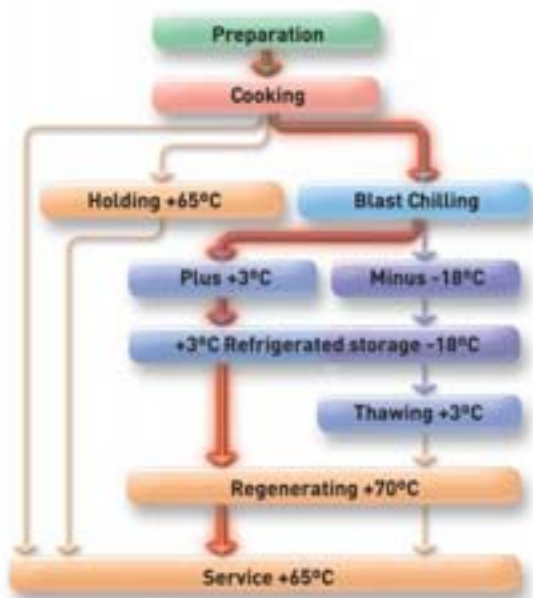
For reheating and buffet meals.

Preparing servings and dishes beforehand for your dinner will ensure the success of the event and perfect table service!

And for buffets, you can use the banqueting system to prepare servings in oven dishes, trays or plates, which can then be perfectly reheated by the regeneration function, cleanly and without any drying out.

Preparing for large banqueting events.

You can also make use of the banqueting system to cater for large dinners or major events organised in locations distant from your kitchens or facilities. With the aid of the special trolleys and plate holders, the AC Series can reheat meals in just a few minutes, ready for serving, perfectly cooked and presented. The exclusive AC Series needle probe accurately monitors the temperature of all food types, ensuring (by means of thermal covers) the right heat conditions for transport and holding.



Technical innovations

Exclusive, patented, reliable technology.

Experience and the determination to pursue ever higher standards of excellence have allowed patenting of the AC Series (gas heated models), a brand new heat generation and transmission system that will astound you by its performance (operating temperature can be raised by one degree per second!), quiet operation, low consumption, exceptional reliability and simplicity of use. The burner has an efficiency of 93%.

With the AC Series, Blue Seal has paid special attention to the needs and convenience of people using an oven every day. That's why it also features a shower kit with stainless steel hose, a special double glazed door with hinged inner glass for easy cleaning and an ergonomic handle that allows you to open the oven door even when your hands are full.

The AC Series: the partner you can rely on to improve the quality and speed of service to your customers.

The development of economy.

First of all, rapid cooking with the ideal conditions adds up to savings. The AC Series has been designed to improve all cooking stages while reducing energy consumption, minimising the need for seasonings, reducing food weight loss, eliminating wastage caused by errors and slashing down-times for kitchen personnel.

The numerous applications afforded by the AC Series make for another important advantage: more space in the kitchen. Because different operations are concentrated in a single appliance, instead of occupying pots, pans and stoves all over the kitchen. In fact there are so many benefits that, when each one is converted into economic gain, the appliance pays for itself in no time at all.

Savings mean earnings - and the real value of Blue Seal AC Series Combi Oven will be yours in just a few short months.



- 1 **Patented** gas heating system.
- 2 **Shower Kit** with hose (optional).
- 3 **Handle** with reversible opening (left/right).



The range

MOFFAT

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 New Zealand
www.moffat.co.nz

Model	External dimensions L x P x H	Chamber capacity	Pitch between shelves	Gas power rating	Electrics	Electric power rating
	mm		mm	MJ	Volt	kW
E6AC DD	890 x 825 x 810	6 x GN 1/1	70	-	400 - 415V, 50Hz, 3P+N+E	8
G6AC DD	890 x 825 x 810	6 x GN 1/1	70	33	230 - 240V, 50Hz, 1P+N+E	0.5
E10AC DD	950 x 825 x 1090	10 x GN 1/1	70	-	400 - 415V, 50Hz, 3P+N+E	16
G10AC DD	950 x 825 x 1090	10 x GN 1/1	70	65	230 - 240V, 50Hz, 1P+N+E	1
E20AC DD	1170 x 895 x 1090	20 x GN 1/1 - 10 x GN 2/1	70	-	400 - 415V, 50Hz, 3P+N+E	31
G20AC DD	1170 x 895 x 1090	20 x GN 1/1 - 10 x GN 2/1	70	97	230 - 240V, 50Hz, 1P+N+E	1
E21AC DD	950 x 825 x 1950	20 x GN 1/1	67	-	400 - 415V, 50Hz, 3P+N+E	31.8
G21AC DD	950 x 825 x 1950	20 x GN 1/1	67	97	230 - 240V, 50Hz, 1P+N+E	1.8
E40AC DD	1290 x 895 x 1950	40 x GN 1/1 - 20 x GN 2/1	67	-	400 - 415V, 50Hz, 3P+N+E	61.8
G40AC DD	1290 x 895 x 1950	40 x GN 1/1 - 20 x GN 2/1	67	194	230 - 240V, 50Hz, 1P+N+E	1.8

Construction characteristics

- Constructed in stainless steel 18/10 AISI 304.
- Moulded stainless steel 18/10 AISI 304 trapezoid cooking chamber, rounded corners for easy cleaning.
- Perfectly smooth sealed chamber with joint-free welding.
- Cavity insulation with 35mm thickness.
- Cool to touch double glazed door.
- Hinged inner glass for easy cleaning.
- Left or right hand opening handle
- Heat and wear-resistant silicon rubber gasket fit on oven front.
- Condensate tray beneath door drains away condensate (even when door is open).
- Hinged baffle plate for easy cleaning of fan compartment.
- Opening panel with coupling system to facilitate maintenance.
- Oven drain with integrated air gap.
- Doubled connection for water inlet (cold and softened water).

Electrical heating

- Cooking chamber heated by INCOLOY 800 heating elements.
- Automatic Energy Saving device.

Gas heating

- Indirect heating of cooking chamber by air blast burners.
- Automatic burner discharge ignition with electronic flame control and self-testing device and automatic re-ignition.
- Automatic Energy Saving device.
- High-performance heat exchanger with expansion vessel made from refractory steel AISI 310S.
- Two-stage gas valves.

Safety features

- 8 cooking chamber safety thermostat.
- Cavity overpressure and depression safety devices.
- Motor thermic protection.
- Door microswitch.
- Controls compartment automatic cooling system.

Electronic manual controls

Manual controls, with keys for selection of cooking modes, convection, steam, mixed, reheating. Electronic thermostat 30 / 100 ° C. Timed or continuous operation selector. Auto-reverse (air chamber distribution with automatic reversal of fan direction). Chamber lighting, humidifier, cavity vent, fast cooling door open. Optional: core probe 30 / 100°C.

Operating modes

- Convection 30 / 100 ° C.
- Steam 30 / 130 ° C (low temperature, atmospheric, forced).
- Combi: convection/steam 30 / 300 ° C.
- Reheating preset programs: R1 for plates, R2 for trays, RP for reheating with manual setting of temperature and time.

Standard probe 3mm - optional
 Needle probe 1mm - optional
 Interface RS 232 - optional

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BLUE SEAL


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