



# G1100/E1100

*Gas*      *Electric*  
 **turbofan**       **turbofan**  
*Convection*      *Convection*  
*Oven*              *Oven*



- *Faster Turbofan convection cooking at lower temperatures*
- *3 Hour Cook 'n' Hold timer*
- *Water injection*
- *Interlocking doors*
- *Fully insulated*
- *Ideal for roasting, baking and reconstituting*



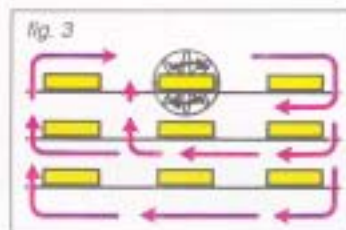
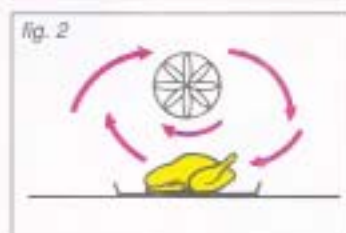
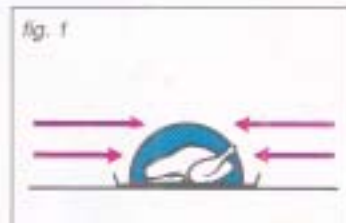
## turbofan CONVECTION - HOW IT WORKS

Conventional or still ovens work by raising the air temperature inside a closed area. The temperature of the product inside that area is then raised carrying out the cooking process. The problem has always been that a layer of cold air has remained around the product. Fig. 1

The turbulence created by the fan in a Blue Seal Turbofan convection oven moves air in a smooth continuous flow around the oven, stripping away from the product that layer of cold air and quickly replacing it with warmer air. Fig. 2 As a result cooking times in a Turbofan oven are reduced considerably, often by more than 1/3. Cooking temperatures are reduced by as much as 30° C.

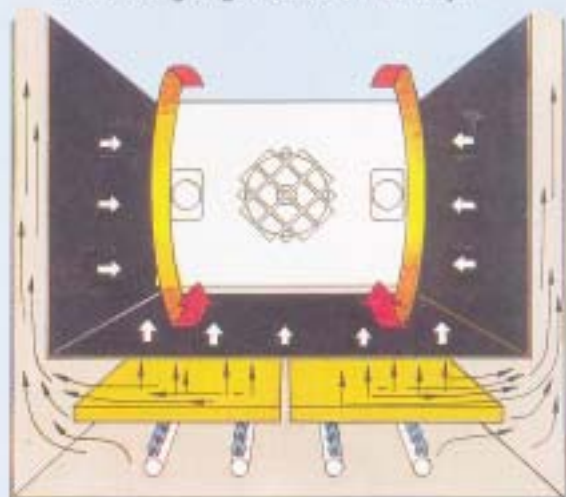
Hot spots, a major problem when using a still oven, are virtually eliminated, allowing all the shelves in a Blue Seal Turbofan convection oven to be used. Cooking a full oven load evenly without the need to turn product around or move it from shelf to shelf as is standard practice in a still oven.

As a result, a Turbofan oven is ideally suited not only for a range of products such as dough goods, pastry and cakes, but is ideal for roasting all types of meat, reducing weight loss and giving a more succulent tender finish. Turbofan ovens will also evenly reconstitute large quantities of frozen foods. Fig. 3



- **Power ON/OFF**
- **Thermostat** Variable from 50°C - 275°C
- **One hour Bake timer** Ideal for use with Croissants, Danish pastries, Pies, Pastries which require shorter, accurate cooking cycles.
- **Three Hour Cook'n'Hold timer** For longer cook times. Ideal for Roast meats. Two 6.8 kg (15lb) joints or turkeys can be roasted together at 180°C then automatically held using BLUE SEAL'S unique Cook'n'Hold system for a slow cooked taste and finish.
- **Water Injection**  
The addition of water to the oven prevents dough products from "skinning" allowing them to rise to their full potential whilst also finishing the dough with an even brown glaze. Water injection also reduces weight loss in roast meats, sealing in the natural juices already in the meat.
- **Oven Lights**

**Ceramic Tile Hearth** A unique Ceramic Tiled Hearth on a BLUE SEAL G1100 gives a longer maintenance free life coupled with greater fuel efficiency through its ability to build heat up as a reservoir giving faster oven recovery.



Both E and G1100 can be double stacked for even larger applications.

Interlocked Doors.

Large capacity up to 20 kg (45lbs) of meat can be roasted in one go.





**BLUE SEAL THERMAL**

Double glazed toughened glass doors

Fully insulated

"Stay Cool" wooden handle

5 Oven racks

Easy clean vitreous porcelain enamel oven liner

Stainless steel undershelf

Adjustable feet



**G 1100**

Easy clean stainless steel exterior

Thermostat variable from 50°C - 275°C

1 hour bake timer

3 hour Roast 'n' Hold timer

Light switch

Water injection switch

Easy access interlocking door mechanism

Heavy duty stand

**BLUE SEAL**

Double glazed toughened glass doors

Fully insulated

Stay cool wooden handle

5 Oven racks

Easy clean vitreous porcelain enamel oven liner

Stainless steel undershelf

Adjustable feet



**E 1100**

Easy clean stainless steel exterior

Thermostat variable from 50°C - 275°C

1 hour bake timer

3 hour Roast 'n' Hold timer

Light switch

Water injection switch

Concave oven floor with centre drain hole for open rack roasting

Heavy duty stand

G91B

THE BASIC MODULE

G56

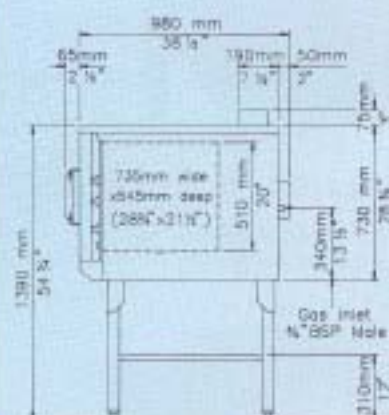
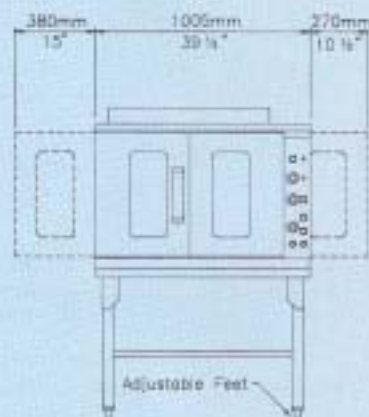
GT45

Modular Example

**BLUE SEAL**  
MODULAR SERIES



# G 1100 - SPECIFICATIONS - E1100



## SPECIFICATIONS G1100

### RATING

|               |               |
|---------------|---------------|
| NATURAL GAS   | LPG           |
| 70,000 Btu/hr | 70,000 Btu/hr |
| 20kW, 73MJ/hr | 20kW, 73MJ/hr |

### OPERATING PRESSURE

|             |                    |
|-------------|--------------------|
| 4 1/2" W.G. | 11" W.G.           |
|             | 14" W.G. (UK only) |

### CONNECTION

#### Gas

3/4" B.S.P. Inlet  
All units supplied Natural Gas unless specified otherwise. Gas regulator fitted to Natural Gas units. DO NOT fit gas regulator to LPG units.

#### Electric

Fan motor 180W 240V - 50 Hz - 1ph

#### Water

Fit 13mm (1/2") flexible hose and secure with hose clip to solenoid inlet at rear of appliance.

### PACKING DATA

1.1m<sup>3</sup>, 299kg

### ACCESSORIES (included)

5 heavy duty chromed wire oven racks.  
Heavy duty stand with adjustable feet and stainless steel undershell.

### OPTIONS

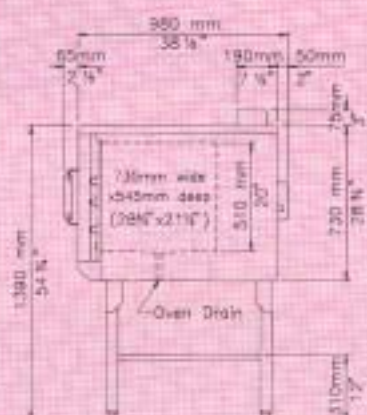
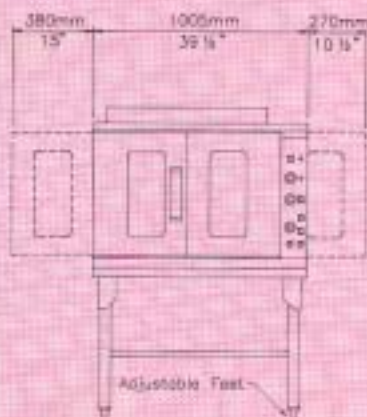
Stacking Kit for mounting one unit on top of another in heavy throughput applications.

### FINISH

Stainless steel outer.  
Vitreous porcelain enamel oven liner.



Australian Gas Association approved.



## SPECIFICATIONS E1100

### RATING

|                          |
|--------------------------|
| 10.4kW, 3x3.3kW elements |
| 180W fan motor           |

### CONNECTION

#### Electric

#### Max load per phase

|                   |      |      |      |
|-------------------|------|------|------|
|                   | L1   | L2   | L3   |
| 240V - 50Hz - 3ph | 15.8 | 13.8 | 13.8 |

#### Water

Fit 13mm (1/2") flexible hose and secure with hose clip to solenoid inlet at rear of appliance.

### PACKING DATA

1.1m<sup>3</sup>, 258kg

### ACCESSORIES (included)

5 heavy duty chromed wire oven racks.  
Heavy duty stand with adjustable feet and stainless steel undershell.

### OPTIONS

Stacking Kit for mounting one unit on top of another in heavy throughput applications.

### FINISH

Stainless steel outer.  
Vitreous porcelain enamel oven liner.



### 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 consistent high quality at all times.

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