

 **BLUE SEAL**®



COBRA®

YOUR STYLE, YOUR WAY



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COBRA®
YOUR STYLE, YOUR WAY



**NO RESTRAINTS.
NO BOUNDARIES.**

Cobra has tomorrow in its sights.

COBRA®
YOUR STYLE, YOUR WAY



Uncompromised performance.

Powerful, the Cobra Series is the solution for those who demand reliability and capability. Styling is modern and fuss-free with the focus on performance.

Effortless: Robust controls give a high to low turndown to simmer position, with safe 'push'n'turn' on or off settings, and Cobra's 5kW open burners are made as a simple two-piece construction for easy cleaning.

Easy: The Cobra range of cooktops, barbecues and griddle toasters have a unique open cabinet base offering increased storage space as standard. All modular units (excluding woks and stockpots) feature sturdy legs at the front with rollers at the rear, making placement and servicing quick and convenient.

Everywhere: Cobra is suited to a large range of eateries – anywhere that needs solid raw power, specific cooking equipment that offers cuisine flexibility when cooking a diverse menu.



Gas Cooktop / Gas Griddle

Available in both 600 and 900mm



5kW OPEN BURNER SYSTEM
DELIVERING FLAME FAILURE AS
STANDARD.

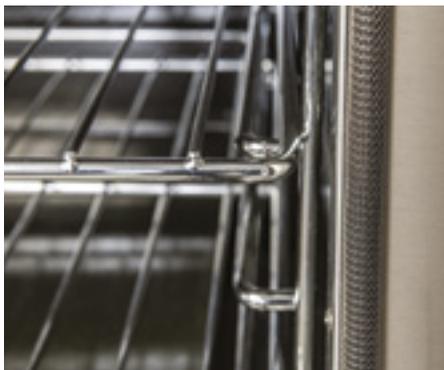
The Cobra gas cooktop has been designed to meet every standard the busy kitchen demands. The cooktop is mounted on a cabinet base offering convenient storage. The simple lift-out 5kW rated open burner provides exceptional performance and easy cleaning, flame failure is standard. The cast iron burners and trivets are finished to the highest quality in vitreous enamel for great looking durability.

Fitting a griddle to your cooktop allows an even greater degree of flexibility. Select your griddle width from 300mm to the entire cooktop surface.



Gas Range Static Oven

Available in both 600 and 900mm



TOP: THE 900MM WIDE COBRA OVEN RANGE FEATURES A FULL WIDTH OVEN WITH GENEROUS CROWN HEIGHT AND SPACE SAVING FRENCH DOORS.

ABOVE: NEW STAINLESS STEEL BRAIDED DOOR SEAL FOR BETTER HEAT RETENTION.

As the centrepiece of any kitchen the oven range needs to be a durable, dependable and adaptable workhorse. The Cobra oven range has a generous gastronorm capacity, with standard 2/1 GN or two 1/1 GN pans (900mm) and one 1/1 GN pan (600mm) on each rack. Side hinged door (600mm) and french doors (900mm) give full width access. The high crown height means this oven can consistently deliver any volume required.

The optional hob variations on top allow for a configuration between open burners and griddles to suit your specific needs. Our quality is in the detail - the design of pot stands, oven liners and even to the steel oven base tray are made for easy, effortless cleaning.



Gas Barbecue

Available in both 600 and 900mm



GRATES CAN BE USED FLAT
OR TILTED.

Make a lasting impression with the cast iron grates with this heavy-duty barbecue. Used in either a flat or tilted position, they've got the ideal grate edge to produce a branded finish for visual appeal and taste.

V-shaped cast iron burners, radiants and baffle plates are all easily removed for cleaning.







Single Pan Gas Noodle / Pasta Cooker

Available in 450mm

The Cobra noodle cooker and pasta cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect noodles and 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.

Flexibility of use is excellent too. The standard provision of five baskets allows five different noodles to be cooked at the same time, the pasta cooker has six baskets.



Gas Salamander

Available in 900mm

Melting, grilling or toasting? Then this salamander is the perfect choice. Able to be placed either on a bench or wall mounted, this salamander is a versatile and valuable addition to any modern kitchen.

The power within Cobra salamanders is exceptional - the strong infrared burners offering far greater efficiency and high performance when compared to standard blue flame systems.



Gas Griddle Toaster

Available in both 600 and 900mm

It's the best of both worlds – the full griddle plate performance, plus the convenient benefit of a toasting compartment.

The Cobra griddle toaster has specially designed burners and stainless steel radiants perform two different functions, heating the 12mm thick grill plate and providing heat to the toasting rack with five toasting rack positions to choose from.



Single Pan Gas Fryer

Available in 400mm

Even the smallest kitchen will generally have a big need for a good fryer. That's why the Cobra fryer has been carefully designed to deliver the highest levels of performance – it's vital this valuable tool continues to deliver consistent quality.

The Cobra fryer features a stainless steel pan and external finish. It's the fryer that can take the knocks, and just keep delivering. It also has an effective 'cool zone' that delivers longer oil life, high efficiency and it's easy to clean.

BEST IN CLASS.

Options that inspire creativity.

CP4
Pasta Cooker

C450
Infill Bench

CR9D
Six burner Gas Range

CB9
Gas Barbecue



A SUGGESTED À LA CARTE RESTAURANT LINEUP

CS9
Gas Salamander

C900-S
Infill Bench
with Salamander
Upstand



CF2
Gas Fryer

CF2
Gas Fryer

C6B
Gas Griddle



COBRA®

YOUR STYLE, YOUR WAY



Ready to go.

Restaurant-quality meals in homes means equipment not only designed to create the dish, but keep it hot, fresh and full of flavour. Turbofan ovens and holding cabinets deliver responsive, game-changing technology that produce not only perfectly cooked food but the ability to hold it at optimal temperatures.

Future proof: Multi-functional pieces with a variety of applications provide flexibility, suiting your food style now and in future. Change up your menu, refresh your style or reboot your approach - Cobra adapts alongside you.



À la carte dining.

Simple sophistication shines as à la carte dining gets a makeover. Sleek contemporary restaurants require systems that step up to produce food that appeals to the senses and sets the agenda for a new approach to dining. Cobra delivers with functional, powerful pieces that adapt to the most innovative of food approaches.

Lead the field: Free yourself to focus on your brand with a range that delivers on performance without fuss.

PUSHING THE LIMITS OF SPACE AND STYLE.

CF2
Gas Fryer

C6B
Gas Griddle

CR9D
Gas Range Static Oven



A SUGGESTED CAFÉ LINEUP

CS9
Gas Salamander

C900-S
Infill Bench
with Salamander
Upstand

CP4
Pasta Cooker

E33T5
Turbofan Oven

H10T
Turbofan
Holding Cabinet



COBRA[®]

YOUR STYLE, YOUR WAY



Café.

Urban and intriguing or full of country charm - whatever the style, Cobra's versatility helps manage the peaks and troughs of a busy cafe. Mix and match key pieces with specialised additions such as the gas salamander or griddle toaster to customise your kitchen to match your vibe.

Maintain your edge: The competitive cafe environment demands operators stand out. Cobra's core reliability and functionality mean you can focus on delivering for your customers.



Fast food.

Feeding people fast demands no-nonsense equipment that delivers next-level flexibility and capacity. Toast, grill, bake - then keep it perfect with Cobra's versatile range with the right size for every establishment.

Quality and quantity: Cobra's performance and capability ensures no quality compromise when producing food on a large scale or in a short time frame. Feel confident under pressure knowing Cobra handles the heat.

FAST AND FLEXIBLE.

Cook, hold, serve.

CF2
Gas Fryer

CF2
Gas Fryer

C600
Infill Bench

CB6
Gas Barbecue



A SUGGESTED FAST FOOD LINEUP



CT6
Gas Griddle
Toaster

E33T5
Turbofan Oven
H10T
Turbofan
Holding Cabinet

H10T
Turbofan
Holding Cabinet

GAS COOKTOP / GAS GRIDDLE 600mm



C6B Griddle Gas Cooktop

STANDARD FEATURES

- 600mm wide
- 2 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C6C Two Burner/Griddle Gas Cooktop

STANDARD FEATURES

- 600mm wide
- 2 open burners
- 300mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C6D Four Burner Gas Cooktop

STANDARD FEATURES

- 600mm wide
- 4 open burners
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C6B-B Griddle Gas Cooktop Bench Model

STANDARD FEATURES

- Countertop bench model
- 600mm wide
- 2 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Adjustable bench feet
- Stainless steel finish

W 600mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C6C-B Two Burner/Griddle Gas Cooktop Bench Model

STANDARD FEATURES

- Countertop bench model
- 600mm wide
- 2 open burners
- 300mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Adjustable bench feet
- Stainless steel finish

W 600mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C6D-B Four Burner Gas Cooktop Bench Model

STANDARD FEATURES

- Countertop bench model
- 600mm wide
- 4 open burners
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Adjustable bench feet
- Stainless steel finish

W 600mm D 800mm H 315mm
INCL. SPLASHBACK 485mm

GAS COOKTOP / GAS GRIDDLE 900mm



C9A Griddle Gas Cooktop

STANDARD FEATURES

- 900mm wide
- 3 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9B Two Burner/Griddle Gas Cooktop

STANDARD FEATURES

- 900mm wide
- 2 open burners
- 600mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9C Four Burner/Griddle Gas Cooktop

STANDARD FEATURES

- 900mm wide
- 4 open burners
- 300mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9D Six Burner Gas Cooktop

STANDARD FEATURES

- 900mm wide
- 6 open burners
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



C9A-B Griddle Gas Cooktop Bench Model

STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 3 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- Adjustable bench feet
- Stainless steel finish

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C9B-B Two Burner/Griddle Gas Cooktop Bench Model

STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 2 open burners
- 600mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Adjustable bench feet
- Stainless steel finish

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm

GAS COOKTOP / GAS GRIDDLE 900mm



C9C-B Four Burner/Griddle Gas Cooktop Bench Model

STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 4 open burners
- 300mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- Adjustable bench feet
- Stainless steel finish

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm



C9D-B Six Burner Gas Cooktop Bench Model

STANDARD FEATURES

- Countertop bench model
- 900mm wide
- 6 open burners
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- Adjustable bench feet
- Stainless steel finish

W 900mm D 800mm H 315mm
INCL. SPLASHBACK 485mm

GAS RANGE STATIC OVEN 600mm



CR6B Griddle Gas Range Static Oven

STANDARD FEATURES

- 600mm wide
- 2 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- Side hinged door
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR6C Two Burner/Griddle Gas Range Static Oven

STANDARD FEATURES

- 600mm wide
- 2 open burners
- 300mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- Side hinged door
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR6D Four Burner Gas Range Static Oven

STANDARD FEATURES

- 600mm wide
- 4 open burners
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- Side hinged door
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS RANGE STATIC OVEN 900mm



CR9A Gristle Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 3 griddle burners with pilot, flame failure and piezo ignition
- Machine finished griddle plate 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR9B Two Burner/Griddle Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 2 open burners
- 600mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 2 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR9C Four Burner/Griddle Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 4 open burners
- 300mm griddle plate
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- 1 griddle burner with pilot, flame failure and piezo ignition
- Griddle plate machine finished 12mm thickness
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CR9D Six Burner Gas Range Static Oven

STANDARD FEATURES

- 900mm wide
- 6 open burners
- 5kW open burner rating
- Flame failure standard on open burners
- Cast iron burners and vitreous enamel potstands
- High crown static oven
- 1/1 GN pan capacity
- Manual pilot ignition
- French door system
- Vitreous enameled oven liner
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS BARBECUE 600mm / 900mm



CB6 Gas Barbecue

STANDARD FEATURES

- 600mm wide
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 2 x 9kW aluminised burners
- Flame failure protection with continuous pilot burner and piezo ignition
- Lift out grates, radiants and baffles for cleaning
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CB9 Gas Barbecue

STANDARD FEATURES

- 900mm wide
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 3 x 9kW aluminised burners
- Flame failure protection with continuous pilot burner and piezo ignition
- Lift out grates, radiants and baffles for cleaning
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish
- Fully modular

W 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CB6-B Gas Barbecue Bench Model

STANDARD FEATURES

- Countertop Bench Model
- 600mm wide
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 2 x 9kW aluminised burners
- Flame failure protection with continuous pilot burner and piezo ignition
- Lift out grates, radiants and baffles for cleaning
- Adjustable bench feet
- Stainless steel finish

W 600mm D 800mm H 415mm
INCL. SPLASHBACK 585mm



CB9-B Gas Barbecue Bench Model

STANDARD FEATURES

- Countertop Bench Model
- 900mm wide
- Stainless steel grease tray
- Reversible top grates
- Inclined position to reduce flare and enhance grease run
- 3 x 9kW aluminised burners
- Flame failure protection with continuous pilot burner and piezo ignition
- Lift out grates, radiants and baffles for cleaning
- Adjustable bench feet
- Stainless steel finish

W 900mm D 800mm H 415mm
INCL. SPLASHBACK 585mm

SINGLE PAN GAS NOODLE / PASTA COOKER



CN4 450mm Single Pan Gas Noodle Cooker

STANDARD FEATURES

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

W 450mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



CP4 450mm Single Pan Gas Pasta Cooker

STANDARD FEATURES

- 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 skimmwater faucet
- Six stainless steel pasta baskets supplied
- Hinged basket drain tray
- Safety cut-out thermostat for empty pan/water boil out
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

W 450mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS GRIDDLE TOASTER 600mm



CT6 600mm Gas Griddle Toaster

STANDARD FEATURES

- 600mm wide
- 2 x 5.5kW burners
- Flame failure protection with continuous pilot burner and piezo ignition
- 12mm thick griddle plate
- 5-position toasting rack
- Full width grease trough and removable collection tray
- Open cabinet base for extra storage
- Adjustable front feet and rear rollers
- Stainless steel finish

W 600mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

GAS SALAMANDER



CS9 900mm Gas Salamander

STANDARD FEATURES

- 900mm wide
- Dual high performance infrared burners
- Removable easy-clean bottom tray
- Independently controlled sides
- Flame failure protection on each burner
- Wall mounting bracket supplied
- Stainless steel finish

Optional: Branding plate

W 900mm D 404mm H 434mm
(with mounting bracket D 437)

SINGLE PAN GAS FRYER



CF2 400mm Single Pan Gas Fryer

STANDARD FEATURES

- 400mm wide single tank fryer
- 18 litre oil capacity
- 22.5kW multi-jet target burner
- 25kg/hr production rate
- Stainless steel open pan (no tubes)
- 30mm drain valve
- Mechanical thermostat
- Manual pilot ignition
- Baskets and lid included
- Adjustable front feet and rear rollers
- Stainless steel finish

W 400mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm

INFILL BENCHES



- C300** 300mm Infill Bench
- C450** 450mm Infill Bench
- C600** 600mm Infill Bench
- C900** 900mm Infill Bench
- C900-S** 900mm Infill Bench with Salamander upstands

STANDARD FEATURES

- Cobra suite matching
- Fully modular
- 4 modular widths
- Salamander upstand model
- Stainless steel finish
- Easy clean
- Flat pack construction

All models
W 300mm, 450mm, 600mm, 900mm D 800mm H 915mm
INCL. SPLASHBACK 1085mm



Our network of dealer showrooms is well resourced to provide all the information you need on the Cobra Range. To see it in action, book in for a demonstration at our Test Kitchen. Our skilled chefs and knowledgeable sales team will help you in selecting the right appliances for your kitchen.

Introductory sessions can be booked online.
www.blue-seal.co.uk



BEST IN CLASS.

Power. Durable. Diverse. Modular.



blue-seal.co.uk

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ISO9001
Quality
Management
Standard

Designed and manufactured by



ISO9001

All Cobra 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.

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The Spirit of Excellence