



# EVOLUTIONSERIES

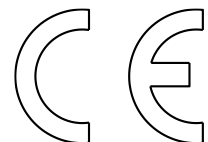
INSTALLATION AND OPERATION MANUAL

## ELECTRIC SOLID TOP RANGE

E570  
E576



Date Purchased	_____
Serial Number	_____
Dealer	_____
	_____
Service Provider	_____
	_____



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**Blue Seal Electric Solid Top Range**

- E570**            **Electric Solid Top Range with Static Oven - 900mm.**
- E576**            **Electric Solid Top Range with Convection Oven - 900mm.**

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## Introduction

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We are confident that you will be delighted with your Blue Seal ELECTRIC SOLID TOP RANGE, and it will become a most valued appliance in your commercial kitchen. To ensure you receive the utmost benefit from your new Blue Seal ELECTRIC SOLID TOP RANGE, there are two important things you can do.

### Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

### Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your BLUE SEAL dealer promptly. In many cases a phone call could answer your question.

### CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.



### **WARNING:**

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.**



### **WARNING:**

**GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.**

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICEMAN TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**



### **CAUTION:**

**This appliance is;**

- **For professional use and is to be used by qualified persons only.**
- **Only authorised service persons are to carry out installation, servicing and conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

## Model Numbers Covered in this Specification

Model Number	Model Type	Total Power Input	Net Weight
E570	Range with Cooktop and Static Oven	17.3 kW	195 kg
E576	Range with Cooktop and Convection Oven	17.6 kW	198 kg

## Electrical Supply Requirements

Model	Power Supply			Total Power Input	Amps		
	Voltage	Type	Frequency		L1	L2	L3
E570	400-415 Vac	3 P+N+E	50 / 60 Hz	17.3 kW	26.4	27.4	20.6
E576	400-415 Vac	3 P+N+E	50 / 60 Hz	17.6 kW	26.4	27.4	20.6

## Electrical Connection



### **WARNING:**

**THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.**

Electrical supply connection point is located at the rear of the appliance, approximately 130mm from the right hand side and 30mm from the rear of the appliance and 675mm from the floor. (Refer to the 'Dimensions' section).

When connecting this electric appliance to the mains supply, ensure that the following is carried out:

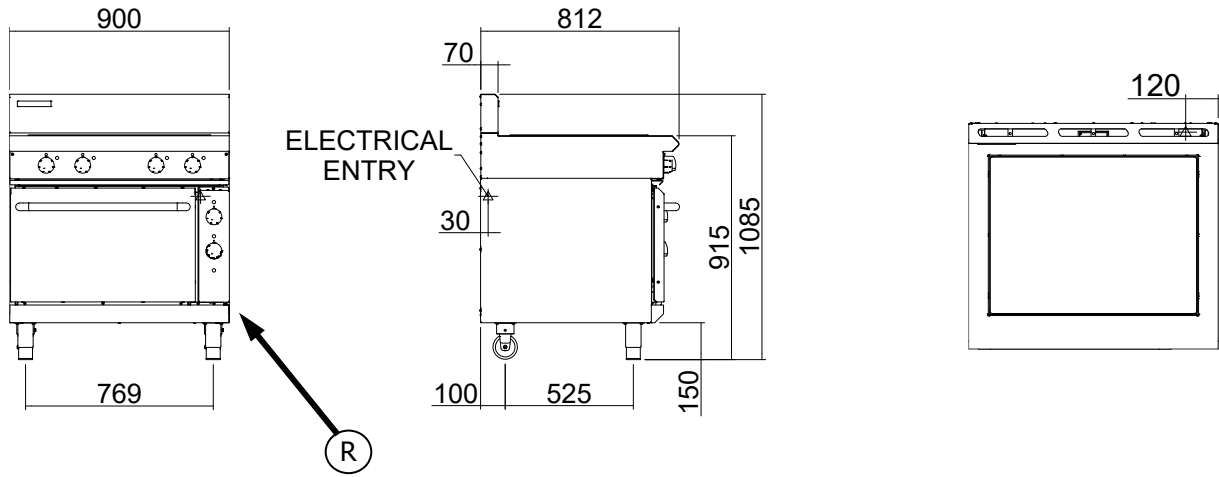
- An isolating switch is fitted within 2 m of the appliance, but not on the appliance and in such a position that the user does not have to reach across the cooking surface.
- Supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57) e.g. HO5 RN-F Type.
- The branch supply line shall be individually overload protected to the correct current rating and the supply chord shall be protected against any mechanical or thermal damage.
- A cable gland is fitted to the wiring entry hole at the rear of the appliance.
- All wiring connections must be tight.

Refer to the appropriate wiring standards for the size of cable that is to be supplied to an appliance for the current drawn on that line.

# Dimensions

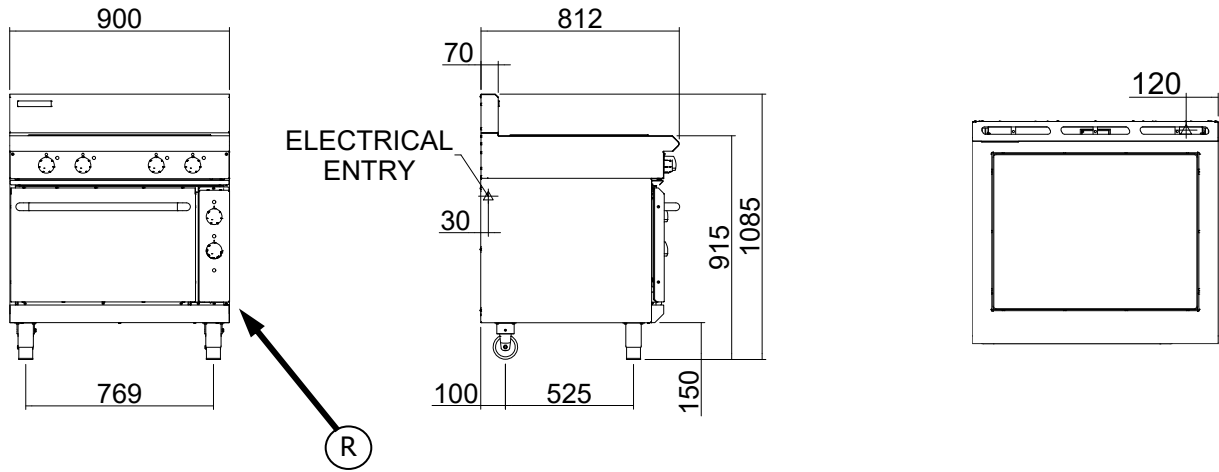
(R) = Rating Plate Location for this option.

E570



**E576**

Ⓡ = Rating Plate Location for this option.



# Installation

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## Installation Requirements

### NOTE:

- It is most important that this Electric Solid Top Range is installed correctly and that operation is correct before use. Installation shall comply with local electrical and health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room the appliance is installed in.

Blue Seal Ranges are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and, in addition, in accordance with relevant National / Local codes covering electrical and fire safety.

**Australia / New Zealand**      AS / NZS3000      - Wiring Rules.  
**United Kingdom:**              BS 7671              - Requirements for Electrical Installations.

**Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.**

## Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available electrical supply is correct to that shown on the lower R/H side of the front sill panel.

## Location

1. Installation must include adequate clearance and ventilation.
2. Position the appliance in its approximate working position.
3. The legs must always be fitted to the base of the appliance. Ensure that the legs are securely attached.

## Clearances

**NOTE: Only non-combustible materials can be used in close proximity to this appliance.**

	<b>Combustible Surface</b>	<b>Non Combustible Surface</b>
Left / Right Hand Side	400 mm	0 mm
Rear	400 mm	0 mm



## Assembly

### **CAUTION:**

- This appliance is for professional use and is to be used by qualified persons only.
- Only qualified service persons are to carry out installation and servicing of this appliance.

### All Models

All models are delivered completely assembled. Ensure that the legs are securely attached.

### NOTE:

- This appliance is fitted with adjustable feet to enable it to be positioned securely and level on uneven floors. This should be carried out on completion of the electrical connection. Refer to the 'Electrical Connection' section.
- This appliance can also be fitted with rear rollers to enable the appliance to be easily moved for positioning and cleaning purposes. If desired, these rollers are supplied in the packaging, with the appliance. See below for fitting instructions.

### Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

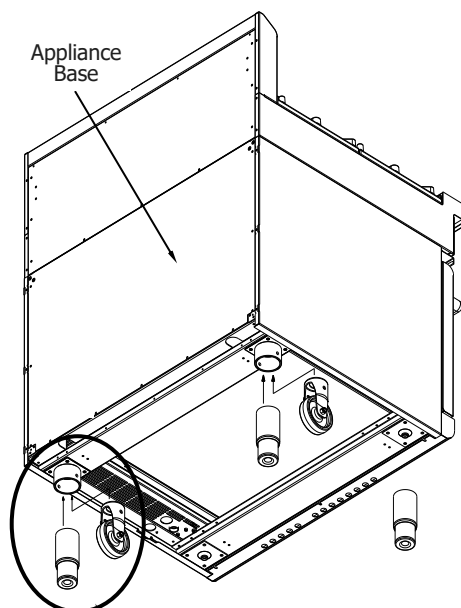
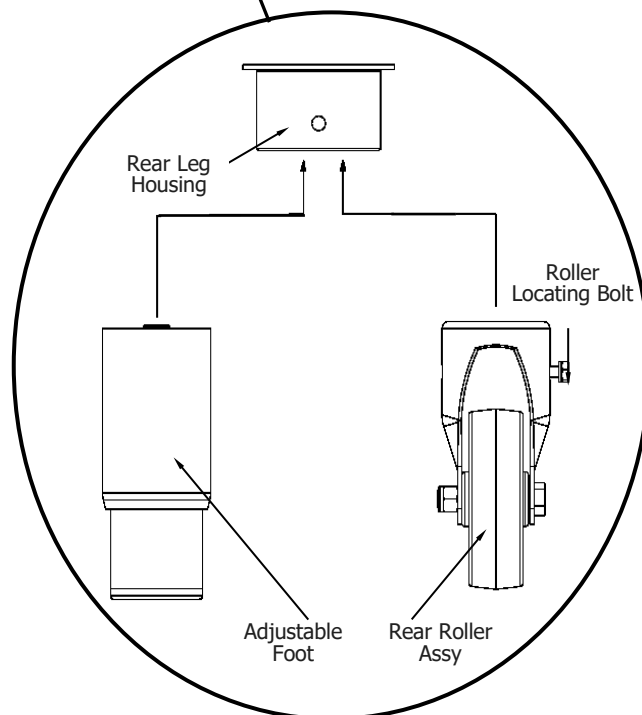


Fig 1

### Fitting Rear Rollers.

1. Raise the appliance from the floor by approx. 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow the rear adjustable feet to be removed.
2. Unscrew and remove both the rear adjustable feet from the rear leg housings.
3. Fit the rear roller to the rear leg housing and align the screw hole in the side of the rear leg housing with the threaded hole in the rear roller.
4. Secure the rear roller to the leg support with the bolt supplied and tighten the bolt using a 10mm A/F spanner.
5. Fit the second roller and tighten.
6. Lower the appliance back to the floor and adjust the front adjustable feet to level the appliance.



# Installation

## Electrical Connection

### **WARNING:**

**THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.**

**NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.**

Each appliance should be connected to an adequately protected power supply and isolation switch mounted adjacent to, but not behind the appliance. This switch must be clearly marked and readily accessible in case of fire.

1. Check that the electricity supply is correct as shown on the Rating Plate attached to the lower front R/H side of the sill.
2. The supply terminal connections are located at the rear of the appliance. Refer to 'Electrical Connections' in the 'Specifications' section of the manual.
3. Bring the supply cable up through the compression type gland provided on the rear electrical connection housing.
4. Connect the mains supply to L1, L2 and L3 connections for 3 phases. Refer to the 'Electrical Supply Requirements' section for connection details.
5. Connect neutral and earth conductors to neutral and earth connections respectively.
6. For all connections ensure that the conductors are secure and appropriately terminated.
7. Tighten the cable gland to secure against tension on the cable.

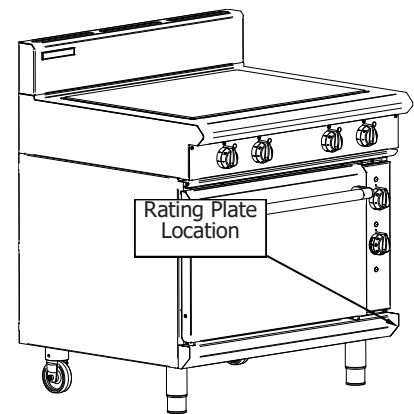


Fig 2

**NOTE:**

- **This appliance must be earthed.**
  - **Fixed wiring installations must incorporate an all-pole disconnection switch.**
8. Correctly locate the appliance into its final operating position and, using a spirit level, adjust the legs so that the appliance is level and at the correct height.
  9. Connect the power supply to the appliance.
  10. Check that the electrical supply is as shown in the 'Specifications' section.

## Commissioning

1. Before leaving the new installation;
  - a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
    - Check the current draw and loading for the equipment. Refer to the 'Specifications' section for correct electrical requirements.
    - Check that all the connections are correct and that all cover panels have been re-fitted.
    - Check that the appliance functions in accordance with the operating instructions.
    - Ensure that this instruction manual is left with the appliance.
    - Ensure that all the relevant details and contacts have been added to the front of this manual.
  - b. Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.
2. This manual must be kept by the owner for future reference and as a record of **Date of Purchase**, **Date of Installation** and **Serial Number of Unit** are to be recorded and kept with this manual. **(These details can be found on the Rating Plate)**. (Refer to the 'Electrical Connection' section for rating plate location).

## Operation Guide

### **CAUTION:**

- **This appliance is for professional use and is to be used by qualified persons only.**
- **Only qualified service persons are to carry out installation and servicing of this appliance.**

1. Blue Seal Electric Solid Top Range Static / Convection Ovens have been designed to provide simplicity of operation.
2. Despite the appliances' commercial heavy duty robust construction, incorrect operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully.

## Description of Controls

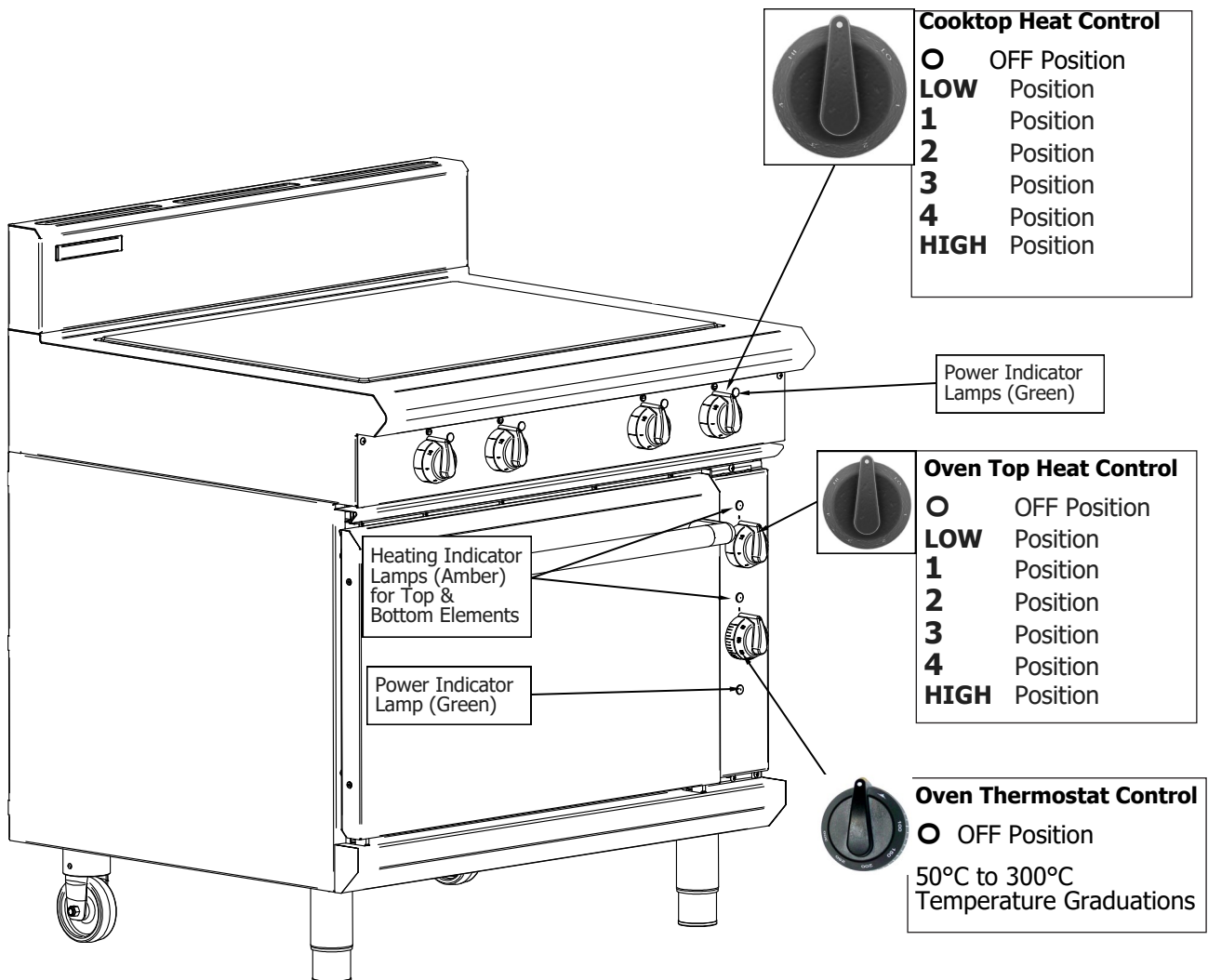
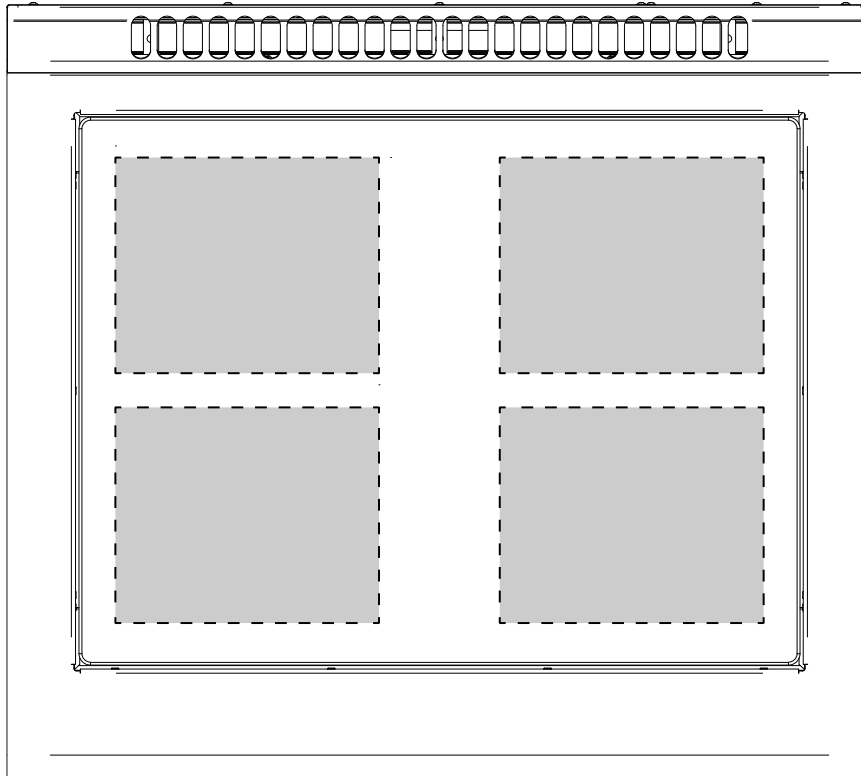


Fig 3

## Operation

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### Solid-Top Operation



The solid-top has four independent heating zones as shown above.

The controls for the solid-top may be set at any position between high and low to provide the desired level of heating. An individual green neon for each element, will glow when the element is powered on, i.e. heat control is set to an "ON" position.

Start cooking at the highest setting, and change to a lower setting when the desired temperature is reached.

For maximum speed and economy, it is most important that cooking pots/pans should be placed over the required cooking zone.

Cooking pots/pans should have perfectly flat bases. Any part of the pot/pan which is not making effective contact with the base of the solid-top decreases the efficiency of the solid-top.

#### NOTE:

- If for any reason it is not possible to get the unit to operate correctly, turn off the electrical power supply and contact a qualified service person. The supplier of this unit will be able to recommend a suitable person.
- Make sure that the electrical supply is turned "Off" before any service or maintenance work is carried out.

### Oven

The oven is fitted with top and bottom elements. The thermostat maintains overall oven temperature. Top element is further controlled by oven top heat control.

Convection ovens (E576 series) are fitted with a circulation fan.

**NOTE: Thermostat on oven provides overall control of temperature within oven by controlling both elements, whereas Oven Top Heat Control provides a means of balancing distribution of heat between top and bottom of oven.**

Place oven racks in desired position.

#### **Preheat:**

Preheat oven by selecting desired temperature, and turning oven top heat control (Refer to Fig 3 on previous page) to a maximum of 2. When desired temperature is reached, amber neon will go out.

#### **Cooking:**

When desired temperature has been reached, load oven with product and set oven top heat control to desired setting.

**NOTE: When oven top heat control is set to a high setting, proportionally more heat is produced at top of oven. (This can be used for browning, etc, during cooking operation). With oven top heat control set on a low setting, less heat is produced from top oven elements. (This mode is used for general baking purposes to prevent cakes, etc, from getting too brown and crisp on top, but allow cake to cook through).**

To obtain more top heat during cooking, turn oven top heat control to a higher position. (The higher the setting, the more top heat).

# Cleaning and Maintenance

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## General



### **CAUTION:**

**Always turn off the electrical power supply at the mains supply before cleaning.  
This appliance is not water proof.  
Do not use water jet spray to clean interior or exterior of this appliance.**

Clean the solid-top regularly. A clean appliance looks better, will last longer and will perform better. Carbonised grease on the surface will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

**DO NOT use water on the appliance while this item is still hot as warping and cracking may occur. Allow the appliance to cool down before cleaning.**

### NOTE:

- **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the appliance.**
- **In order to prevent the forming of rust on the solid-top, ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure that the solid-top is dry. Oil or grease should be wiped over the solid-top surface in order to form a thin protective greasy film.**

To keep your solid-top clean and operating at peak efficiency, follow the below procedures:

### **After Each Use**

1. Clean the solid-top with a soft scrubbing brush to remove any food debris.

### **Daily Cleaning**

1. Thoroughly clean the splash back and exterior surfaces of the appliance with hot water, a detergent solution and a soft scrubbing brush.
2. Clean the Control Panel with a damp cloth lightly moistened with a solution of mild detergent and water. Dry the control panel thoroughly with a dry cloth and polish with a soft dry cloth.
3. Brush the solid-top surface with a soft bristled brush. Any carbon deposits should be removed using a scraper tool, followed by wiping with a cloth moistened with a solution of mild detergent and hot water to prevent accumulation of food deposits.
4. Dry the appliance thoroughly with a dry cloth and polish with a soft dry cloth.

### Weekly Cleaning

**NOTE:**

- If the appliance usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.
- Ensure that protective gloves are worn during the cleaning process.
- **DO NOT** use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the appliance.
- **DO NOT** use water on the solid-top while it is still hot as warping may occur. Allow the casting to cool for cleaning.

**NOTE:** In order to prevent the forming of rust on the solid-top, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the solid-top is dry. Oil or grease should be wiped over the solid-top surface in order to form a thin protective greasy film.

#### **Solid Top Cooking Area**

- a. Clean the solid-top area with a soft cloth and a mild detergent and hot water solution.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.

#### **Stainless Steel Surfaces**

- a. Clean the exterior surfaces of the appliance with hot water, a mild detergent solution and a soft scrubbing brush. Note that the control knobs are a push fit onto the control spindles and can be removed to allow cleaning of the front control panel.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

### Periodic Maintenance

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

## Fault Finding

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This section provides an easy reference guide to the more common problems that may occur during the operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

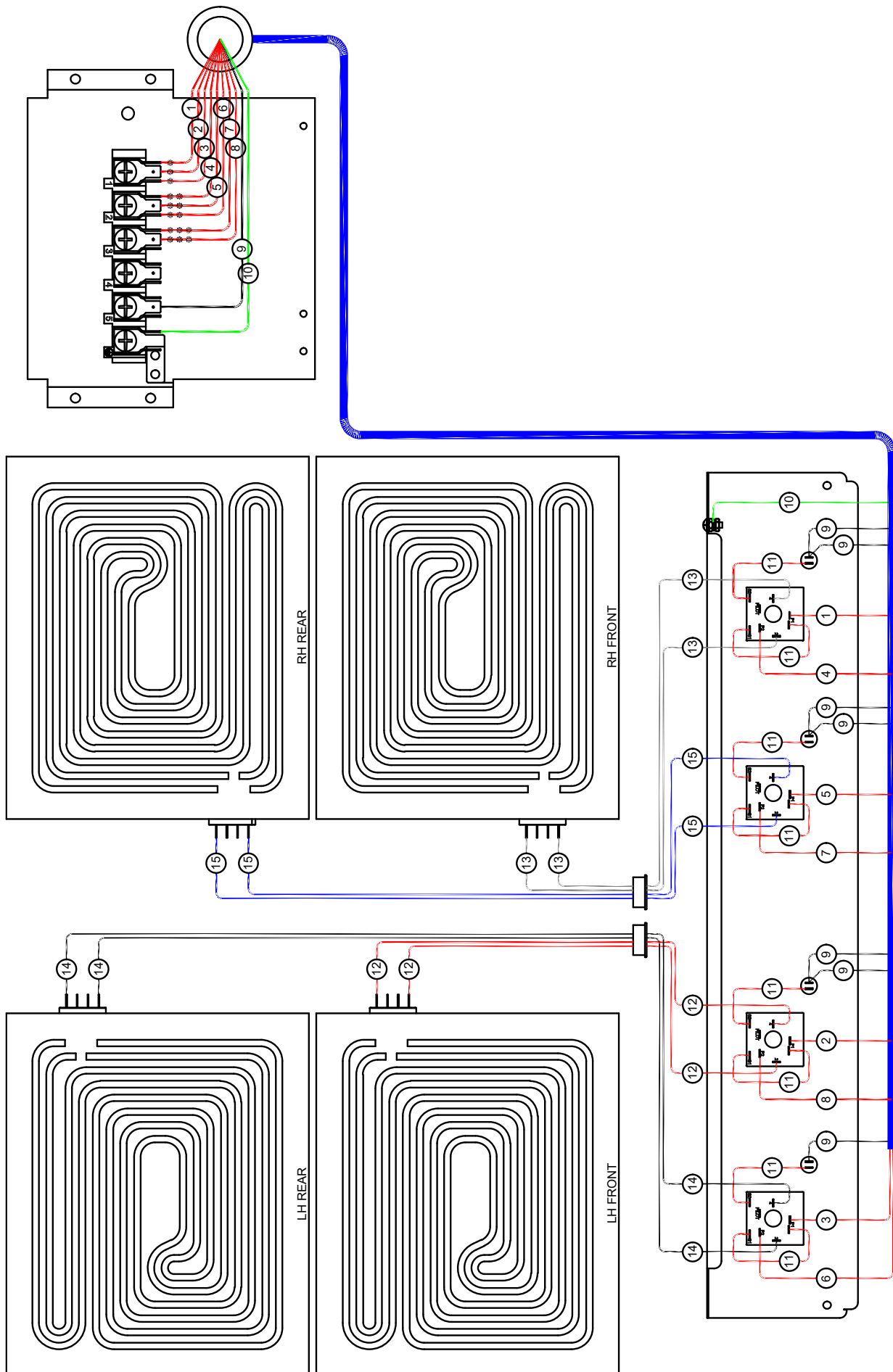
Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:

- **The Model Trade Name and the Serial Number of the Appliance. (Both can be found on the Technical Data Plate located on the appliance)**

Fault	Possible Cause	Remedy
Element does not work when turned 'ON'.	Check for an electrical short by checking that there is NO continuity between any "phase in" line and the metal appliance body itself.  Check for the item failing (element, control etc.) using a multimeter.	Call the service provider.
Complete power failure of the appliance	Check fuse connection at the wall.  Ensure that the fuse size is correct to carry the load.  Check for an electrical short to the appliance.	Replace the blown fuse.  Call the service provider.

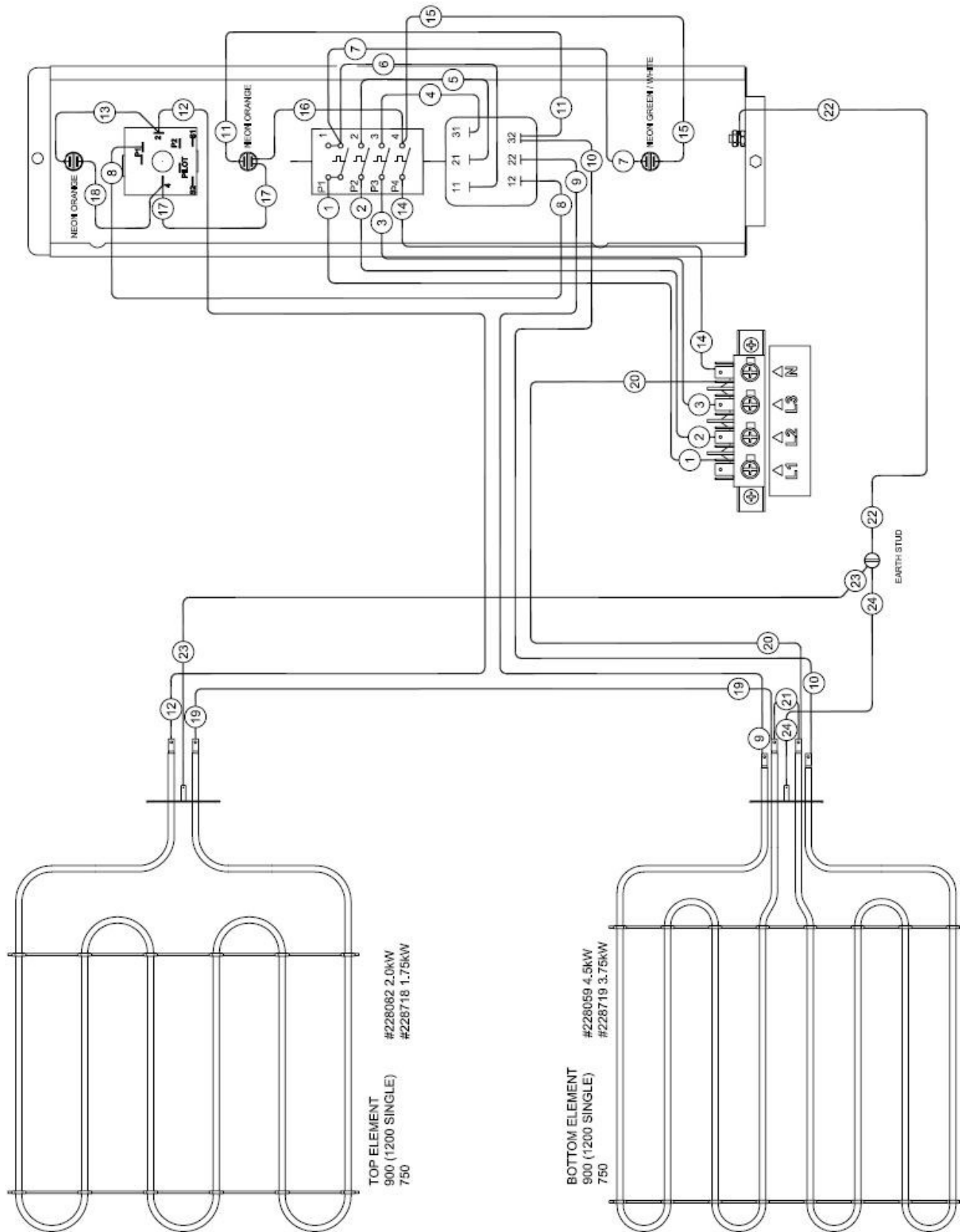


Solid Top

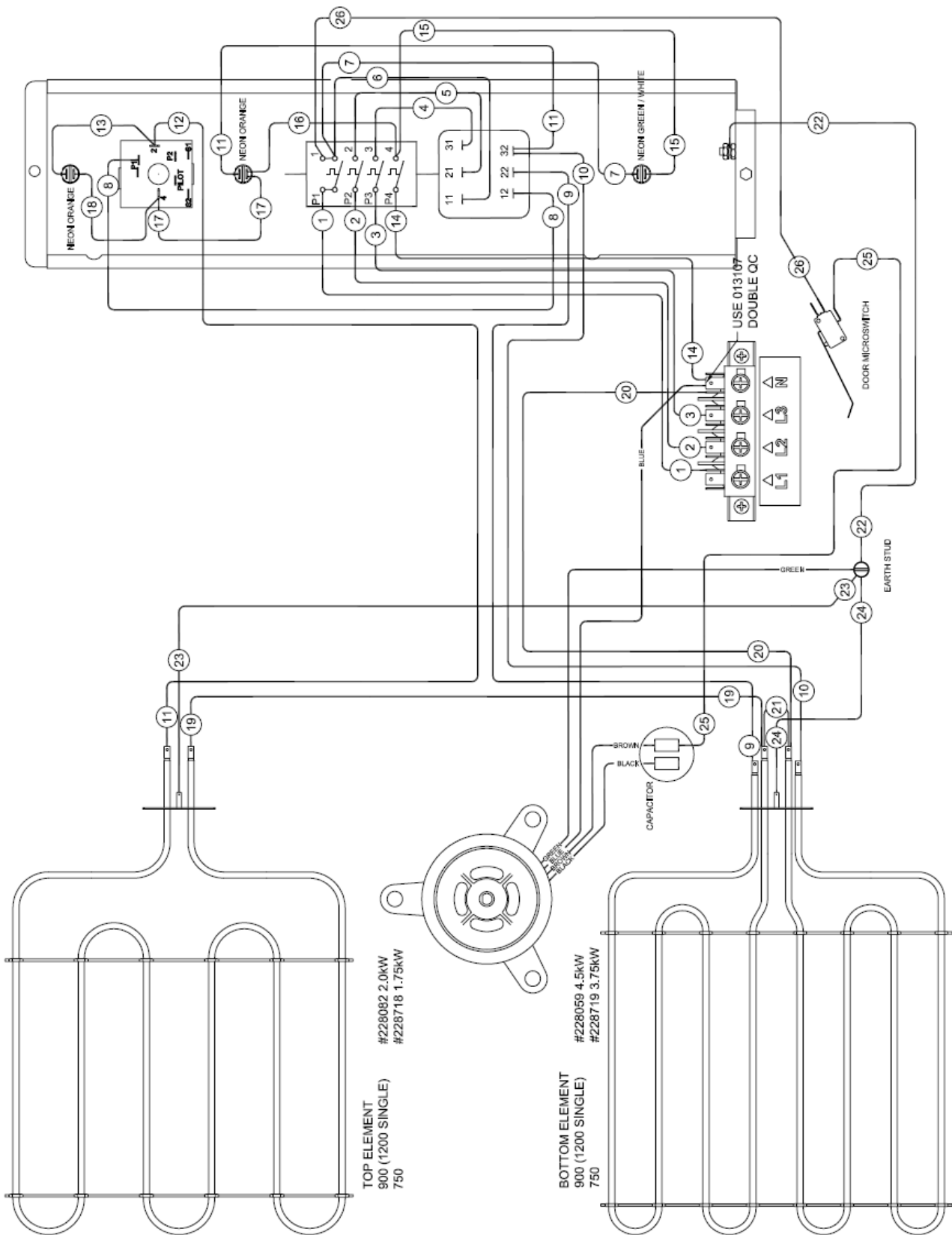


# Wiring Diagrams

## Static Ovens (E570 Series)

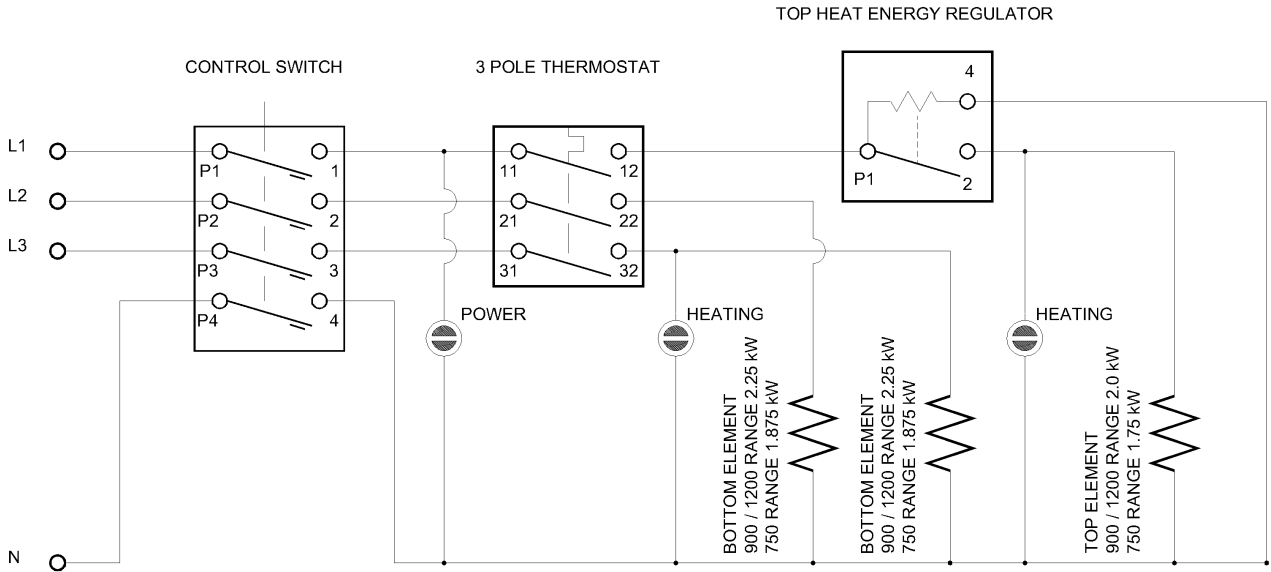


## Convection Ovens (E576 Series)

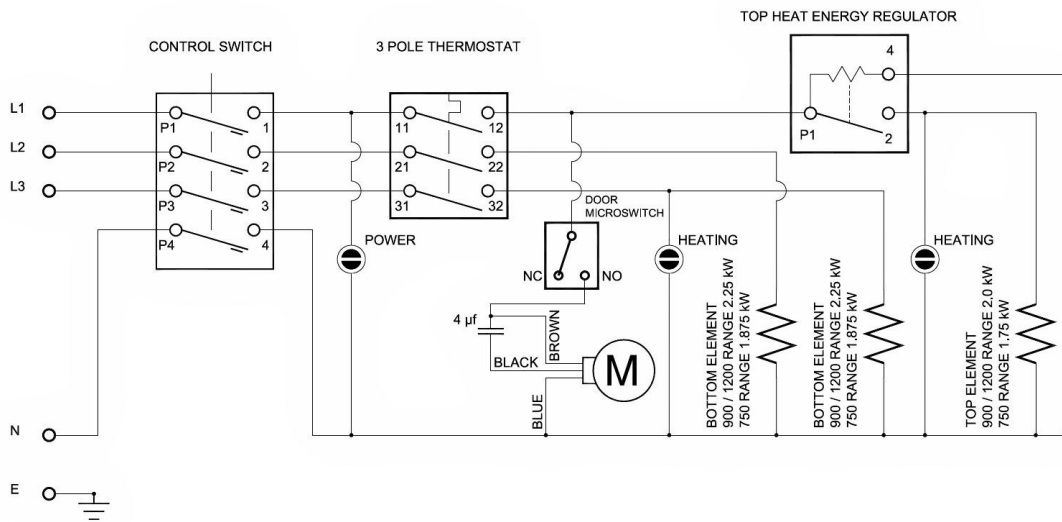


# Wiring Diagrams

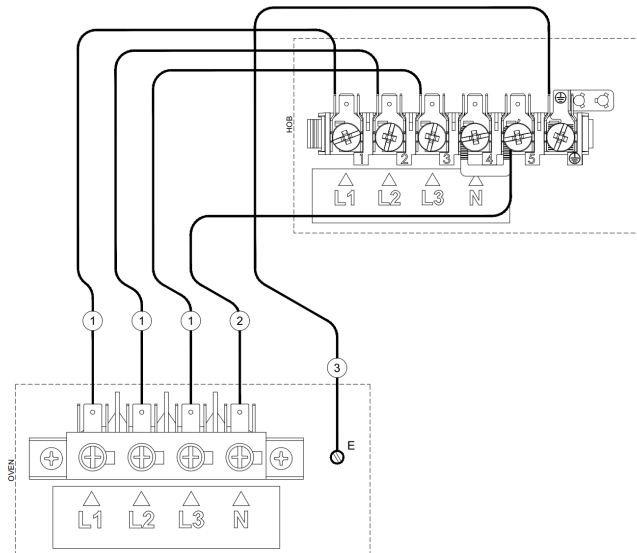
## Wiring Layout for Static Oven



## Wiring Layout for Convection Oven



## Wiring Connection Between Oven and Solid Top



## Replacement Parts List

### IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

### **Solid Top**

249314	Energy Regulator 400 V 50 Hz
238768	Switch Rotary On-off 2P
238768	Indicator LED 10 mm White/Clear
248170	Knob Blue Seal 6 mm
249315	Electric Solid Heating Element

### **Oven**

247983	Oven Top Element 2kW 240V Kit	
247984	Oven Bottom Element 4.5kW	
228704	Door Spring Kit	(Includes 2 Springs)
229146	Thermostat 50 - 300°C	
229145	Switch (4-pole)	
013989	Energy Regulator	
227391	Control Knob HI/LO Heat	
227392	Control Knob Thermostat 50°C - 320°C	
227963	Neon Orange	
228922	Neon White	

### **Convection Oven Only**

228938	Oven Door Microswitch	
010909	Motor Capacitor 4µf	
019479K	Motor Kit	(Includes Cooling Disc & Capacitor 4µf)
010866	Cooling Disc	
228116	Fan	

### **General**

227896	Oven Rack
248673	900 mm Electric Solid Plate
240534	Leg Assembly 150 mm X Ø63 mm C/W Plate
227850	Leg 150 mm (Flush Stud)
229674	Rear Roller Assembly

### **Accessories**

228800	900mm 50 mm Plinth Kit
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