

Amman Catering Equipment

The **Number One** for service

Unit 7
Glanamman Workshops
Glanamman
Carmarthen
SA18 2YB



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16/05/2025

Quote

No: 5551

From:

David Rees

Project:

Mark Courtney

Item	Qty	Description	Sell	Sell Total
1	1 ea	MEDIUM DUTY RANGE, 600MM, 4 OPEN BURNERS	£1,579.50	£1,579.50
		CR6D Cobra® Series Medium Duty Range, gas, 600mm, (4) open burners, manual controls, flame failure device, static 1/1 GN oven, side hinged door, stainless steel finish, (2) adjustable legs (front) & (2) rollers on rear, 26.5kW (gas), 100,415 BTU, CE		
	1 ea	1 year parts and labor warranty, UK mainland only, standard		
	1 ea	Gas type to be specified		
	1 ea	Delivery to UK Mainland		
	1 ea	3 to 4 day delivery, standard		
ITEM TOTAL:				£1,579.50
2	1 ea	MEDIUM DUTY RANGE, 900MM, 6 OPEN BURNERS	£1,649.00	£1,649.00
		G750-6 Range, gas, 900 mm, (6) 5.8 kW open burners, semi sealed hob, 2/1 GN oven, side hinged doors, (5) oven positions, supplied with (2) wire shelves, stainless steel finish, adjustable legs 147,000 BTU, 42.7 Gas kW		
	1 ea	Gas type to be specified		
	1 ea	Delivery to UK Mainland		
	1 ea	3 to 4 day delivery, standard		
ITEM TOTAL:				£1,649.00

3	1 ea	FRYER, FLOOR MODEL, GAS, DOUBLE WELL	£2,647.13	£2,647.13
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GT46

Evolution Series Heavy Duty Fryer, gas, 450 mm, 13 litre each, split pot, millivolt control, (2) chrome wire baskets, stainless steel lid, splashback, welded bull nose, stainless steel exterior, adjustable feet with rear castors, 85,300 BTU/25 Gas kW

- 1 ea Gas type to be specified
- 1 ea Delivery to UK Mainland
- 1 ea 3 to 4 day delivery, standard

ITEM TOTAL:	£2,647.13
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4	1 ea	FRYER, FLOOR MODEL, GAS, SINGLE WELL	£1,143.68	£1,143.68
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FF18

Fastfri® Series Fryer, gas, 400mm, 18 litre capacity, mechanical thermostat, (2) nickel plated wire baskets, stainless steel lid, stainless steel exterior, (4) adjustable feet, 85,300 BTU/25.0 Gas kW, CE

- 1 ea Delivery to UK Mainland
- 1 ea 3 to 4 day delivery, standard

ITEM TOTAL:	£1,143.68
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Sub Total	£7,019.31
Subtotal	£7,019.31
VAT 20%	£1,403.86
Total	£8,423.17

This quotation is subject to the following terms and conditions over and above our standard terms and conditions (copies of which are available upon request)

WATER STATEMENT

Please note that Amman Catering Equipment Ltd cannot be held responsible for the quality of water supply, which varies from region to region. Hard water causes scale build-up; therefore, we recommend the use of a water softener or appropriate water treatment unit at all times. Scale related damage is not covered under warranty.

GAS STATEMENT

Amman Catering Equipment Ltd. as one of the industry's leading catering equipment supplier, recognises its obligation to ensure that all legislative requirements are met and where appropriate brought to the attention of our clients. We respectfully draw your attention to the installation conditions for gas equipment, if quoted. Our quotation assumes the existence of a suitably sized and isolated gas service, capable of meeting the individual and, if appropriate, combined demand of the appliance(s) at the required gas pressure. The installation of gas equipment must comply with the current Gas Safety Regulations and B.S. 6173:2009. Catering areas must be suitably ventilated to provide an adequate supply of air at both high and low level. There must also be an appropriately sized extraction system capable of removing the heat and combustion products from the working area in accordance with the stated BTU output of each existing and new item installed. We would recommend that you consult with your local gas provider advising them of your proposed addition and alterations to the gas requirements on site.

DELIVERIES

All prices are inclusive of delivery. Delivery is defined as off loading only. For small equipment we will normally take it into the site(ground floor, subject to sufficient, clear level access). For larger items or sites with access difficulties, i.e. stairs, unmade surfaces etc, we can supply additional staff and equipment if requested(at an extra cost) to execute the delivery. Alternatively, you the customer can supply(entirely at your own risk) suitable methods to ensure safe delivery and positioning of any equipment.

FABRICATIONS

Whilst we will make every effort to avoid final layout changes, any items of fabrication including tables and sinks which need to be adjusted/cut/changed to accommodate any site conditions not prevalent at the design/planning/final survey stage will be charged for.

GENERAL EXCLUSIONS FROM QUOTATIONS

Any prices quoted within this quotation exclude:

Builders work/holes/roofing
Scaffolding
Working at height
Electrical wiring
Plumbing
Secondary supports
Cranage/access equipment

GENERAL

1. Installation where quoted is upon the assumption that all necessary services, i.e. water, waste, electricity and gas are within 0.5 metre in measurement of the intended siting of the appliance/furnishings/sinks etc. It is also the responsibility of the customer to ensure that these services are terminated in fittings of a suitable nature, i.e., gas pipes with suitable stop cocks, all water valves and electrical isolators at the correct positions/heights etc. Our installation teams will make the final connections from the equipment to these services. Please ask us if you are unsure of these necessary services. If any items not supplied by Amman Catering are to be manoeuvred/handled/installed by our installation team then a charge for this work will be incurred. It is also assumed that there will be unrestricted access to the site and delivery and installation to be at ground floor level. Please ensure that all the aforementioned conditions are met otherwise you will incur extra costs. If any of the above conditions are unclear please contact the writer for guidance.
- 2 Installation costs have been calculated upon normal hours working i.e., 8.30am until 5.30pm. Any requests for works to be executed outside these hours will probably incur extra costs.
- 3 Extraction canopies are manufactured from 1.2mm 304 grade stainless steel. It may contain electrical lighting which will need to be wired(by others) to a suitable electrical connection. Furthermore the extraction fan itself will need a specific electrical connection point(by others). Further details upon request. **It is the responsibility of the client to check with the relevant authorities the compliance and legality of any ductwork/fans situated on the exterior walls where the client has agreed/arranged to affix such work to.** Also compliance with local bye laws, regarding noise and visual impacts as well as fumes need to be satisfied or authorized by the local authority. Any building work e.g. holes through walls for ductwork, making good afterwards and any roof work is by others. Also if there are any access difficulties e.g. working at height, then you the client must provide suitable equipment such as scaffolding to ensure safety.
- 4 We have submitted to you within this quotation a reasonable price for the aforementioned work. If any aspects of delivery or installation of the aforementioned works is delayed for any reasons whatsoever, e.g. site conditions or other trades etc., we would look upon this sympathetically. However we reserve the right to charge(on a pro rata basis) any extra costs which we incur, **to you, the client** regardless if you are not directly responsible. It will then be up to you the client to recover any such costs incurred as a result of this delay from the persons responsible. Also bear in mind that we require a clear site to carry out the installation.
- 5 It is stipulated that this quotation does not include the removal of existing equipment nor the disposal of it, unless specified as such.
- 6 Any discounted prices quoted are strictly only available for payment upon delivery basis. Failure to do so will negate any discount offered and the new price applicable will be the full list price.**
- 7 All prices quoted are done so exclusive of V.A.T., which will be added to the final invoice.
- 8 These prices are based/calculated on a "complete package"; if you decide to purchase only selected items then we reserve the right to adjust the prices of the selected prices accordingly.
- 9 Only items specified on this quotation will be supplied; no other items required will be supplied if not included and specifically itemised in this quotation.
- 10 Delivery can be up to 35 working days from point of order; and we cannot be held responsible(within reason) for any delays by manufacturers, wholesalers nor transportation. Delivery is also subject to the site being suitable to accommodate the items within this quotation.
- 11 Please note that the prices quoted are applicable at the present time but could be subject to change at any time as some manufacturers have indicated imminent price increases. It is therefore in your best interest to order as soon as possible to secure the quoted prices. However as a gesture of goodwill we will hold the prices quoted for a period of 28 days from the date of this quotation.
- 12 If this quotation is acceptable, a 25% deposit will be required to confirm your order; this then will confirm the contract between us for the supply of the aforementioned goods, and the balance will be payable upon delivery to site.
- 13 Cancellation:- You have the right to cancel this order at any time however the following costs will be incurred:-
Cancellation 35 days from delivery Loss of deposit.
21 days from delivery 40% of total order
14 days from delivery 50% of total order
7 days from delivery 75% of total order

Alternatively we reserve the right to make an appropriate charge for re-stocking individual items, and invoice to yourselves a bill representing loss of profits, should they no longer be required.

14 Payment to be made upon delivery – to which you have agreed verbally.

15 Warranty - All equipment is subject to our no quibble 12 months on site parts and labour warranty unless otherwise stated.

If I can be of any further assistance, please do not hesitate to contact me.

Yours sincerely,

David Rees



Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: £8,423.17

COBRA®

YOUR STYLE, YOUR WAY

BLUE SEAL®

CR6D

600mm Four Burner Gas Range Static Oven

**CR6D**

- 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

Also Available

**CR6B****CR6C**

OVERALL CONSTRUCTION

Cooktop

- Cast iron open burner heads with vitreous enamelled cast iron caps
- Vitreous enamelled potstands
- Vitreous enamelled control panel
- Stainless steel front, sides and splashback
- Stainless steel spill tray

Oven

- Vitreous enamelled oven liner
- GN 1/1 capacity with 4 position racking
- Supplied with two chrome plated oven racks
- Vitreous enamelled oven spill tray
- Stainless steel door and sides
- 63mm dia. stainless steel adjustable legs to front and two rollers at rear

CONTROLS

Cooktop

- Large easy use control knobs
- Variable high to low controls to open burners
- Flame failure standard on open burners

Oven

- 100-310°C thermostatic oven control
- Piezo ignition to oven pilot burner with flame failure

CLEANING AND SERVICING

- Easy clean stainless steel exterior
- Vitreous enamelled potstands and burner caps
- Lift off open burner caps and removable burners
- Removable spill trays
- Access to all parts from front of unit

Matching Products

**CF2****C9C****CR6C****C450****CT9****CP4****CS9 / C900-S****C6B****CT6****C300**

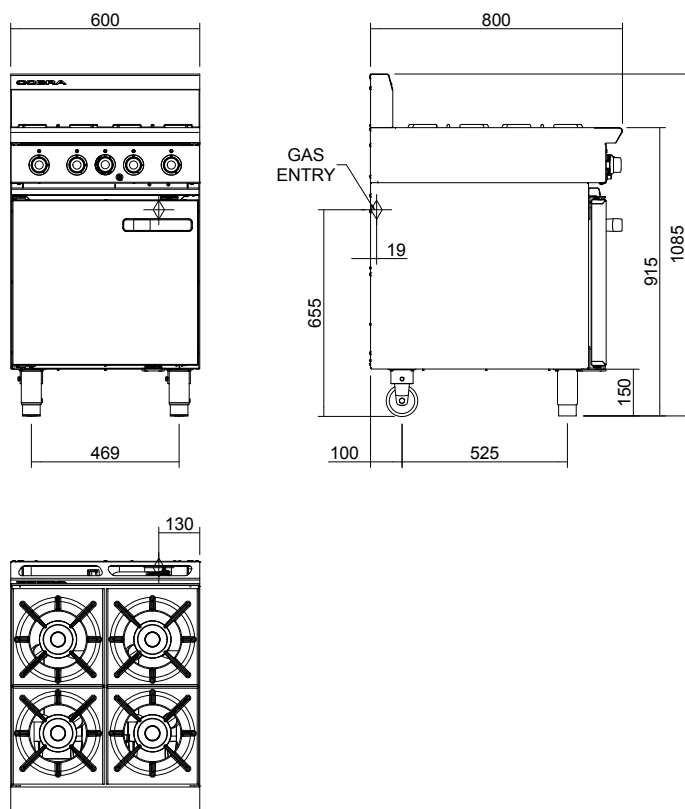
COBRA®

YOUR STYLE, YOUR WAY



CR6D

600mm Four Burner Gas Range Static Oven



CR6D

SPECIFICATIONS

Burners

Open Burners;
Natural Gas
5.0kW each
Propane gas
4.6W each

Oven;

Natural gas
6.5kW
Propane gas
6.0kW

Gas power

Natural gas
26.5kW (nett), 100,415 Btu/hr (gross)
Propane gas
24.4kW (nett), 90,495 Btu/hr (gross)

Gas flow rate

Natural gas 2.81m³/hr
Propane gas 1.91kg/hr

Oven dimensions

Width 460mm
Depth 615mm
Height 365mm

Rack size

450mm x 590mm
Rack positions 4

Gas connection

R 3/4 (BSP) male
130mm from RH side, 20mm from rear, and 655mm from floor

Dimensions

Width 600mm
Depth 800mm
Height 915mm
Incl. splashback 1085mm

Nett weight

99kg

Packing data

0.85m³, 130kg
Width 710mm
Depth 955mm
Height 1250mm

Gas types

Available in Natural gas and Propane gas, please specify when ordering
Other gas types on request

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

BLUE SEAL SR SERIES®

GAS 6 BURNER RANGE STATIC OVEN G750-6



Standard Features

- 750mm depth
- Medium-duty
- Stainless steel finish
- Easy view controls
- Semi-sealed hob
- Hygienic 1-piece hob front
- 5.8 kW open burners
- Lift off brass burners with enamelled caps
- Lift off stainless steel spill tray
- Vitreous enamelled cast iron double potstands
- GN 2/1 gas static oven
- 7.9 kW oven burner
- 130-270°C thermostatic control
- Piezo ignition to oven burner
- Side hinged doors
- Vitreous enamelled oven liner
- Removable vitreous enamelled oven base tray
- 5 shelf position racking
- Removable chrome wire rack supports
- Supplied with 2 chrome wire oven racks
- Stainless steel adjustable legs standard

Options

- Available in Natural gas and Propane gas, please specify when ordering
- Gas type conversion kit
- Adjustable castor kit

BLUE SEAL SR SERIES®

GAS 6 BURNER RANGE STATIC OVEN G750-6

Specifications

Burner Ratings (gross)

Open burners 5.8 kW, 20,000 Btu/hr

Oven burner 7.9 kW, 27,000 Btu/hr

Total Ratings (gross)

42.7 kW, 147,000 Btu/hr

Gas Connection

3/4 (BSP) female

All units supplied with 3/4 BSP hex nipple

Nat gas units supplied with regulator

Supply Pressure

Natural gas 20mbar

Propane gas 37mbar

Operating Pressure

Natural gas 15mbar

Propane gas 37mbar

Gas Consumption

Natural gas 4.0m³/hr

Propane gas 3.0kg/hr

Installation Clearances

From combustible surfaces

Sides 150mm

Rear 100mm

Dimensions

Width 900mm

Depth 750mm

Height 890mm hob

Height 921mm overall

Oven Dimensions

Width 770mm

Depth 605mm

Height 420mm

Rack size 745mm x 540mm

Rack positions 5

Nett weight

110kg

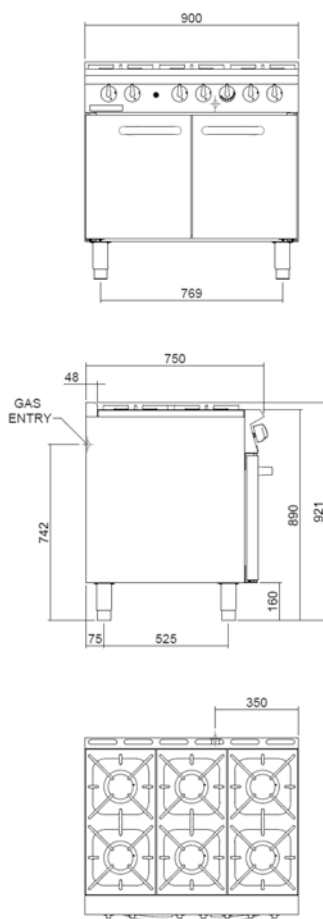
Packing data

0.70m³, 155kg

Width 935mm

Depth 865mm

Height 862mm



www.blue-seal.co.uk

United Kingdom Blue Seal Limited

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Technical data sheet for

VEE RAY TWIN PAN GAS FRYER 450mm

GT46

- Twin pan fryer flexibility – full single pan performance
- Patented infra-red burner system
- High performance fast recovery
- Easy clean stainless steel open pan with 10 year limited warranty
- 13L oil capacity per pan
- Large capacity cool zones
- 32mm (1 1/4") drain valves
- Rear rollers
- Stainless steel exterior
- Easy service
- Fully modular



GT46

Overall Construction

- Stainless steel pan with 10 year limited warranty
- Bull nose welded 1.5mm 304 stainless steel
- Splashback 1.2mm 304 stainless steel
- Side panels 1.2mm 304 stainless steel
- Double skin door with 0.9mm 304 stainless exterior
- Enamelled front panel
- 32mm (1 1/4") drain valve per pan
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs at front and two rollers at rear
- 2 baskets and stainless steel lid supplied standard

Controls

- Direct action thermostats react to + or - 1.0°C
- Thermostat range 145 – 195°C
- Over-temperature safety cut-outs
- Millivolt gas valve system (no electrical supply)
- Flame failure protection on each pilot
- Piezo ignition to standing pilot burners

Cleaning and Servicing

- Open stainless steel pans for easy clean
- Easy clean basket support bar
- 32mm (1 1/4") drain valves for effective draining
- Easy clean stainless steel exterior
- Access to all parts from front of unit

VEERAY®



Technical data sheet for VEE RAY TWIN PAN GAS FRYER 450mm

Specifications

Production rate
31kg/hr

Pan Size

Oil capacity 13L (24lbs shortening) per pan
Width 175mm
Length 380mm
Oil frying depth 95mm

Baskets

2 chrome plated wire baskets
140mm W x 335mm D x 145mm H
Stainless steel perforated basket support plates

Burners

1 x 12.5kW infra-red burner per pan

Gas power (gross)
25kW, 85,300 Btu/hr

Gas connection

R ³/₄ (BSP) male
Optional underside connection
(refer specification drawing)

Dimensions

Width 450mm
Depth 812mm
Height 915mm
Incl. splashback 1085mm

Nett weight
88kg

Packing data

0.54m³, 129kg
Width 870mm
Depth 495mm
Height 1255mm

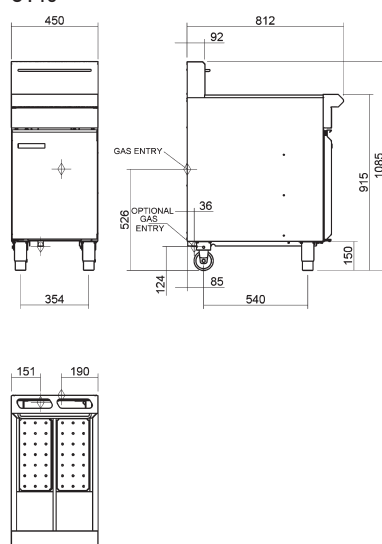
Gas types

Available in Natural gas and LP gas, please specify when ordering
Units supplied complete with gas type conversion kits

Options

Adjustable feet at rear
Filtamax Filtration System
Fish plates
Extra baskets
Side splash guards
Joining caps
Castors

GT46



www.blueseal.co.uk
www.bluesealevolution.com

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Gas Fryer 400mm FF18

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

Overall Construction

Stainless steel open tank with cool zone
Stainless steel exterior front and sides
Double skin door with stainless steel outer
50mm dia. stainless steel adjustable legs
Two nickel plated wire baskets
Stainless steel lid supplied standard

Controls

100-190°C mechanical thermostat
Over-temperature safety cut-out
Manual ignition pilot burner with flame failure

Cleaning and Servicing

Open stainless steel pan for easy clean
Easy clean stainless steel exterior
30mm drain valve for effective draining
Lift off basket hanger
Access to all parts from front of unit



Fastfri®

Gas Fryer 400mm FF18

Burners

Multi-jet target burner

Gas power (gross)

25kW, 85,300 Btu/hr

Pan size

Oil capacity 18L (32lbs shortening)

Width 305mm

Length 380mm

Oil frying depth 95mm

Gas connection

R³/₄ (BSP) male

40mm from RH side, 24mm from rear, and 221mm from floor

All units incorporate Natural and LP gas regulator

Dimensions

Width 400mm

Depth 735mm

Height 915mm

Incl. splashback 1085mm

Packing data

0.54m³

Width 870mm

Depth 495mm

Height 1255mm

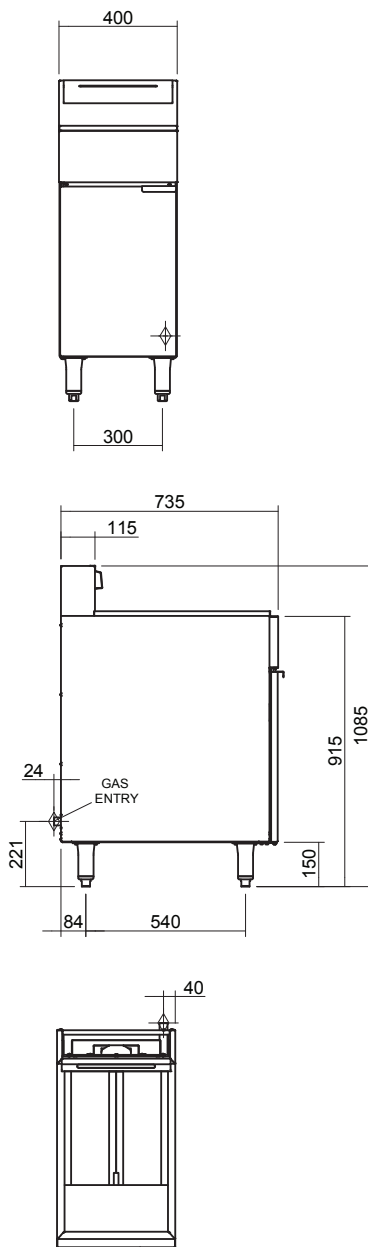
57kg nett weight

97kg packed weight

Gas types

Available in Natural gas and LP gas, please specify when ordering

Other gas types on request



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