

Savant

Blue Seal Electric Combi Steamer SAVANT E20SBW 20 x 1/1 GN or 10 x 2/1 GN



- Manual controls
- Boiler system
- Multi-point core temperature probe
- High visibility display
- Two speed fan
- 90 preset recipe programs
- 99 free programs with 4 cycles, automatic sequence
- Multiprogram keypad for quick, "press and go" program selection with nine positions
- Electronic thermostat 30° - 300°C
- Auto-reversing fan rotation
- Autoclima with automatic vent
- Fast-Dry, quick dehumidification of the cooking chamber
- Built-in retractable hand shower with tap
- SCS (Solid Clean System) automatic cleaning system with built in tank and automatic detergent dispenser
- CALOUT descaling system that prevents formation and accumulation of limescale in the boiler, with built-in tank and automatic dispensing
- 4 LED's to indicate actual cooking cycle in programme mode
- ECOVAPOR - automatic control of the steam saturation in the cooking chamber
- ECOSPEED - oven optimises and controls the delivery of energy to maintain correct cooking temperature
- USB connection

GENERAL FEATURES

- INCOLOY 800 type heating elements
- AISI 304 fully insulated steam generator
- Automatic boiler pre-heating
- Daily automatic boiler draining and rinsing
- Stainless steel construction
- Perfectly smooth, water tight chamber
- Adjustable door hinge for optimal seal
- Halogen oven light
- Oven door handle mechanism allows either left or right operation
- Cool to touch door with double tempered glass with air chamber and interior heat-reflective glass

- Hinged inner glass for easy cleaning
- Constant self-diagnosis for error recognition
- IPX5 spray-proof and hose proof.
- Rack runners for GN loading

OPTIONAL FEATURES

- Right hinged door
- Side runners for 600 x 400 trays
- Configuration for connection to extraction hood



ECOVAPOR



ECOSPEED



AUTOCLIMA



FAST DRY



SOLID CLEAN



SOLID CAL

Savant

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Dimensions

Width	1170mm
Depth	895mm
Height	1040mm
Weight	240kg

Packed Dimensions

Width	1220mm
Depth	1040mm
Height	1250mm
Weight	265kg

Shelves

1/1 GN	20
2/1 GN	10
Shelf Spacings	70mm

Installation requirements
(for precise installation instructions, please refer to the unit's installation manual).

Power connection requirements

Multi pole circuit breaker and all pole disconnection isolator switch installed near the appliance.

Supply line voltage

400-415V ~ 50Hz, 3P+N+E

Special voltage options available on request.

Power Connection

Total (kW)	31
Convection power (kW)	30
Steam power (kW)	30
Rated Current (A) (400V)	46

Installation clearances

- rear	25mm
- right	500mm*
- left	50mm

*Clearance required on fixed installations for service accessibility.

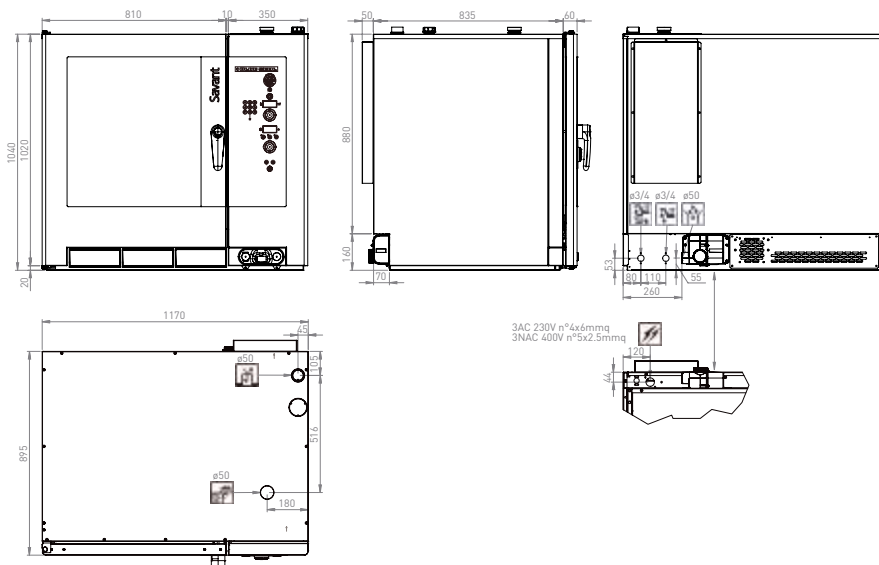
If heat sources are located near the RH side of the Savant combi, ensure that a minimum distance of 400mm is maintained.

Install in accordance with local body regulations only on horizontal surfaces and not against combustible walls.

Water connection requirements

- cold water
- flow pressure (200-500kPa)
- soft water connection*
- shut-off valve with return flow inhibitor and dirt filter
- water supply R3/4
- R50 waste water connection

(*Water softener may be required. Please refer to installation manual for water treatment values.)



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- Electric power supply cable inlet
- Air extraction
- Softened water inlet
- Steam vent and chamber pressure drop safety device
- Normal water inlet
- Liquid outlet

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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