

Savant

Blue Seal Electric Combi Steamer **SAVANT** E7SBW 7 x 1/1 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 builtin 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

- 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

GENERAL FEATURES

- 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













SOLID CLEAN

SOLID CAL

AUTOCLIMA



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Dimensions

Width 875mm 825mm Depth Height 820mm Weight 139kg

Packed Dimensions

950mm Width 990mm Depth Height 1000mm Weight 157kg

Shelves

1/1 GN 70mm Shelf Spacings

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) Convection power (kW) 10 Steam power (kW) 7.5 Rated Current (A) (400V) 15

Installation clearances

- rear 500mm* - riaht 50mm - left
- *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.

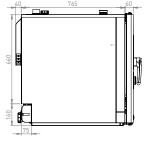
Water connection requirements

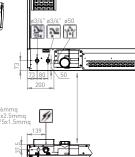
- cold water
- flow pressure (200-500kPa)
- soft water connection*
- shut-off valve with return flow inhibitor and dirt filter
- water supply R3/4
- R50 waste water connection

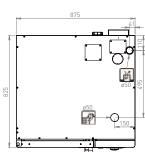
(*Water softener may be required. Please refer to installation manual for water treatment values.)













Electric power supply cable inlet



Air extraction



Softened water



Steam vent and chamber pressure drop safety device



Normal water



Liquid outlet

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