

Savant

Blue Seal Gas Combi Steamer SAVANT G40SBW 40 x 1/1 GN or 20 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
- LM automatic cleaning system with separate container for CombiClean liquid detergent
- 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

- High efficiency heat exchanger and gas burner system
- AISI 316 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
- Door with 3 locking points
- 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



ECOVAPOR



ECOSPEED



AUTOCLIMA



FAST DRY

Savant

Blue Seal Gas Combi Steamer SAVANT G40SBW 40 x 1/1 GN or 20 x 2/1 GN

Dimensions

Width	1290mm
Depth	895mm
Height	1810mm
Weight	465kg

Packed Dimensions

Width	1410mm
Depth	1120mm
Height	2060mm
Weight	575kg

Shelves

1/1 GN	40
2/1 GN	20
Shelf Spacings	63mm

Installation requirements

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

Power connection requirements

230-240V, 50Hz, 1P+N+E
Supply line voltage: 1.8 kW
Electrical power: 7.8 A

Gas Connection

Nominal gas input rate:
80kW
Gas connection size: R $\frac{3}{4}$

Exhaust connection to ventilation system with safety switch.

Observe regulations for gas suppliers.

Installation clearances

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

*Clearance required on fixed installations for service accessibility.

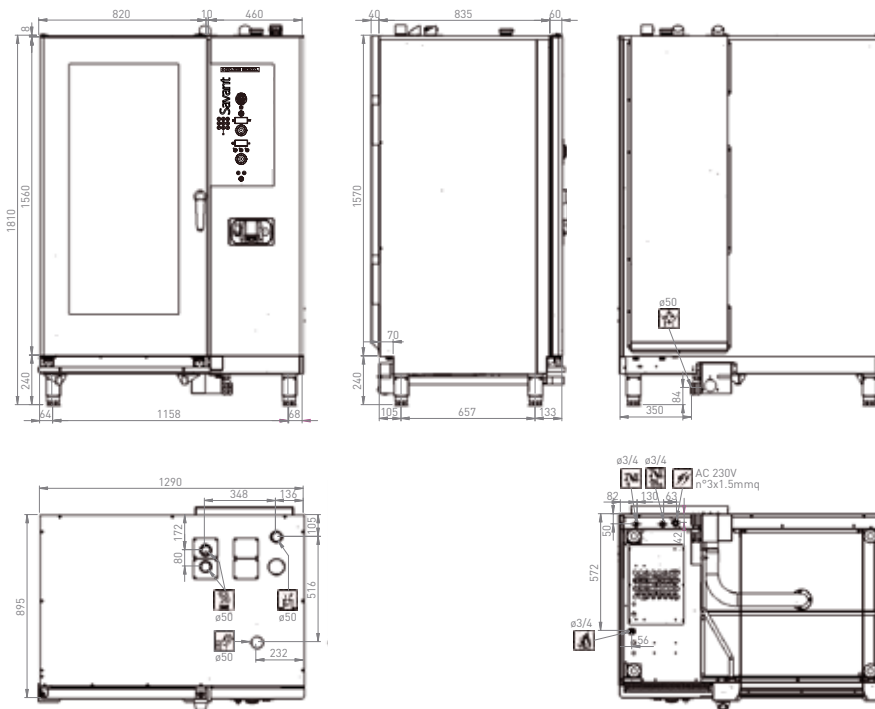
If heat sources are located near the RH side of the Savant combi, ensure that a minimum distance of 400mm is maintained.

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 R $\frac{3}{4}$
- R50 waste water connection

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



Distributor:
KiD Catering Equipment
Oaktree Court Business Centre
Mill Lane, Ness
Cheshire, CH64 8TP
Tel: 0333 123 2450
sales@kidcateringequipment.com



In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
UK.BSS.S.1401