



Blue Seal Savant

Easily Passes
Every Test

 **BLUE SEAL**®

Savant In your own image

For those looking for a high quality and high performance oven but are afraid that too much technology and interactivity will suppress their own personality and creativity.

For those who aren't looking for advanced electronics but who wish to cook and program with simple and manual commands but without giving up the precision of electronic controls.

For those looking for an oven that is responsive to their commands yet sturdy, suited to everything yet advanced, traditional in approach yet full of content, reassuring and efficient Blue Seal has just the thing. It is called **Savant**.

Savant is the oven for assisted cooking with electronically managed manual controls.

It is equipped with automatic programs, 90 cooking programs already in its memory and can contain up to 99 cooking programs saved by the user, each of which can have up to 4 cycles in automatic sequence.

It naturally allows manual cooking, with the ability to set up to 4 cycles in automatic sequence and core temperature control cooking using the option multi-point or needle probe.



Blue Seal Savant	2
Savant cooking programs	4
Savant cleaning system	8
Savant range	10
Savant configurations	12
Technical support	14

and likeness



Savant is not lacking any of the automatic or manual controls that are indispensable for the best and most consistent cooking results.

The **Savant** equipment and functionality demonstrate the treatment of the project and attention has dedicated to the user.

AUTOMATIC

Cooking programs

Autoclima®

Fast-Dry®

Automatic fan rotation direction change (Autoreverse)

MANUAL

Manual Cooking

Chamber pre-heating

Humidifier

Steam outlet control

Manual cooking chamber cooling

Cleaning program

High visibility alphanumeric command display

Key for managing the 4 cooking cycles with LED display

Backlit key for access to programs that were saved and are to be saved

Scroller Push knobs (choose and confirm)

Multiprogram keypad for selection and immediate start of a pre-saved cooking program (an ideal function for quick catering)
- Optional

Timed lighting

Ergonomic door opening

USB connection to download HACCP data, update software, load/download cooking programs

Automatically retractable hand shower included



Cooking programs

The **Savant** automatic cooking programs are easy to manage and ensure consistent, quality results. With this programming, the oven independently controls the different cooking phases and various parameters:

- it chooses the cooking method (from among convection, steam or a combination of steam + hot air)
- it constantly controls the temperature
- it detects the humidity present in the cooking chamber
- it regulates the fan speed

All of the functions are electronically controlled moment by moment with maximum efficiency. In this manner, **Savant** constantly adjusts the cooking automatically so that it always gives you ideal preparations, juicy meats, excellent browning, food that is always cooked throughout, fragrant breads and desserts, dry and crispy fried foods and excellent au gratin dishes.

Plus, the **Savant** range considered savings and focused on creating less consumption and impact on more than just the economic level.



ECOSPEED

With the Ecospeed function, by recognising the quantity and type of product being cooked, Savant optimises and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations. Result: Uses only the amount of energy needed and maximise energy efficiency.

-10% energy / -30% water / -5% * weight loss



GREEN FINE TUNING

The new GFT (Green Fine Tuning for Gas models) burner modulation system and the patented high efficiency exchanger prevent power waste and reduce harmful emissions.

-10% energy / -10% CO2



Steam cooking

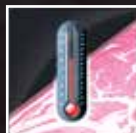
Steam cooking maintains all of the food's nutritional value.

The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower.

Savant lets you steam cook at low temperatures from 50/85°C, with absolute precision and with minimum water and energy consumption.

Cooking at 100°C steam allows you to cook any type of food that otherwise must be cooked in a traditional system in boiling water, with greater quality and with savings of over 20%.

Finally, forced steam cooking, up to 130°C, is ideal for frozen products, especially in large quantities. Cooking times are very quick with lower processing costs.



VACUUM COOKING IN GLASS JARS

Innovative steam cooking technique, with controlled cooking times, that can be used for different types of products.

There are numerous quality advantages and also medium to long storage times.

It is also a new way of presenting food.

VACUUM COOKING

This cooking technique requires the utmost precision of both the cooking chamber and internal core temperatures. This can be ensured thanks to the needle probe specifically for these types of cooking, maintaining maximum nutritional quality and the absolute lowest possible weight loss.



ECOVAPOR

Savant recognises the level of steam and only uses the amount of energy required. With the EcoVapor system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber.

-10% energy / -30% water / -10% steam*

* compared to traditional combination ovens

Convection cooking

A distinctive trait of convection cooking is its uniformity, a result that **Savant** always ensures for numerous sweet and savoury foods.

Whether aimed for crispy and dry or soft and juicy, the systems offer excellent dishes even at full loads, without waste or food that is not presentable.

The variable high or low ventilation speed with automatic power reduction slashes energy consumption and waste and ensure perfect cooking uniformity thanks to the exclusive cooking chamber heat distribution system and the bi-directional fan.

DRY, CRISPY COOKING

The patented Fast Dry® system (active cooking chamber dehumidification system) ensures perfect crispiness and browning of fried foods, grilled foods, desserts and bread, even at full loads. It uses 100% of the load capacity.



Combination cooking

Combination cooking allows excellent results with meats and fish without the need to continuously baste the product to keep it from drying out, thanks to the Autoclima® humidity control system.

It also ensures perfect core cooking using the multi-point probe.



TENDER, JUICY COOKING

The Savant Autoclima® system automatically controls the perfect climate in the cooking chamber.

The temperature and humidity are automatically controlled at the ideal levels according to the food to be cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.



PROBES FOR EVERY FUNCTION

The multi-point probe ensures perfect cooking at the product core.

Savant Cleaning System,

OLD SYSTEMS ARE OBSOLETE

Restaurant professionals are very familiar with the problems inherent in traditional systems. With tablets errors can occur when loading with product changes or incorrect quantities as well as the operators coming into contact with toxic substances.



INNOVATIVE DETERGENT

SOLID CLEAN* detergent with its new formula and maximum hygiene, can be transported without authorisation (since it is not liquid), takes up little space because it is solid and rehydrated upon use and does not come in contact with the operator.



CLEANING TIMES CUT IN HALF

Added to all of the benefits are the savings: a drastic reduction in cleaning time compared to traditional systems and elimination of preparation time. The tablets no longer need to be handled and all you need to do is select the cleaning level. Savant does it all by itself.



INNOVATIVE DESCALER

SOLID CAL is the Blue Seal product that keeps the steam generator free of limescale, preventing it from accumulating. There are many advantages in using SOLID CAL:

- Elimination of breakdowns due to the accumulation of limescale
- Always generous supply of pure steam
- Maximum energy efficiency and thus lower consumption
- High-level performance over time
- Longer steam generator life
- Lower maintenance costs



* SOLID CLEAN is only available to countertop models

the only one of its kind

SCS SOLID CLEAN SYSTEM

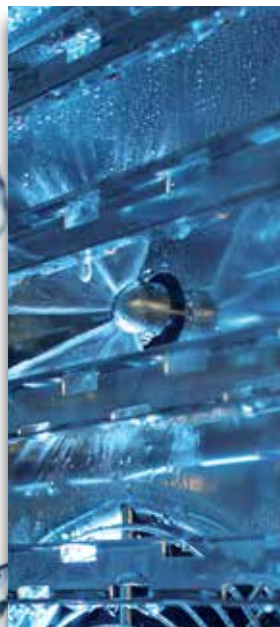
Savant launches a new automatic cleaning system* with an exclusive, patented system.

Exceeding current systems, both those that use different types of tablets that can be manually placed in the appropriate locations and those with tanks that hold the detergent for the cleaning system.

The detergent is supplied as a powder and then diluted in water and sprayed inside the cooking chamber. This process is completely automatic. The combined action of the product with the steam and then rinse water have maximum effectiveness against the grease and residue deposited during cooking.

Savant is loaded from a jar with an internal cap in soluble sugar inserted in the drawer that the system manages independently and that is simply screwed into place.

* Applicable to countertop models only



Savant Excellence in the

7SBW



10SBW



20SBW



COOKING MODES

- Automatic with over 90 tested and stored cooking programs including programs for reheating on the plate or in the tray
- Programmable with the ability to store 99 cooking programs in automatic sequence (up to 4 cycles)
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C
- Manual with the ability to work with 4 cycles in automatic sequence for differentiated cooking and functions for: Temperature holding (2 modes) - Steam outlet control
- Cooking with core temperature control with multi-point probe (or needle probe - optional)
- Autoclima® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast Dry® system for quick dehumidification of the cooking chamber
- Multiprogram keypad for quick, "press and go" program selection with nine positions optional

OPERATION

- High visibility alphanumeric command display
- Key for managing the 4 cooking cycles with LED display
- Key for direct access to cooking programs that have been stored or are to be stored
- SCROLLER PLUS knob with Scroll and Push function for confirming choices
- Manual pre-heating

CLEANING AND MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies
- Automatic SCS (Solid Clean System) cleaning system with automatic detergent dispensing (countertop models)
- CALOUT descaler system included, which prevents the formation and accumulation of limescale in the boiler with built-in tank and automatic dispensing
- Solid Clean Detergent and Solid Cal descaler in hydrosoluble 1

kg packages (trial package) used for generating the products to fill the built-in tanks (optional)

- For 21SBW / 40SBW models Automatic cleaning system (LM) and CALOUT descaler system, using CombiClean liquid detergent and CalFree descaler
- Manual cleaning system with retractable hand shower.

CONTROL EQUIPMENT

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity
- Automatically regulated steam condensation
 - Manual chamber outlet control
 - Manual humidifier
 - Timed lighting
- Easy access to programmable user parameters to customise the appliance through the user menu
- 2 fan speeds, the reduced speed activates the reduction in heating power
- Temperature control at the product core using probe with 4 detection points

product range



21SBW



40SBW



- Core probe connection through a connector outside of the cooking chamber, with the ability to quickly connect the needle probe for vacuum cooking and small pieces (optional)
- USB connection to download HACCP data, update software and load/unload cooking programs
- SERVICE program for: Electronic card operating testing and display temperature probes
 - Appliance operation timer for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product being cooked, Savant optimises and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.

- ECOVAPOR - With the ECOVAPOR system, there is a definite reduction in water and energy consumption thanks to automatic control of the steam saturation in the cooking chamber
- GREEN FINE TUNING: A new burner modulation system and high efficiency exchanger prevent power waste and reduce harmful emissions.

CONSTRUCTION

- Cooking compartment heating elements of armoured INCOLOY 800 type
- Door with double tempered glass, external with mirrored effect and air chamber and interior heat-reflecting glass for reduced head radiation towards the

operator and greater efficiency

- Internal glass that folds to open for easy cleaning
- Handle with left hand opening
- Adjustable hinge for optimal seal
- Deflector that can be opened for easy cleaning of the fan compartment.
- IPX5 protection against sprays of water

Models with Boiler	Chamber capacity 1/1 GN (530 x 325 mm) 2/1 GN (530 x 650 mm)	Shelf spacing (mm)	Number of covers	Total electric power (kW)	Gas versions nominal heating output (kW)	External dimensions (mm)	Power supply voltage
E7SBW	7x1/1	70	50/120	10,5	-/-	875 x 825 x 820 h.	3N AC 400V - 50 Hz
G7SBW	7x1/1	70	50/120	0,5	15	875 x 825 x 820 h.	AC 230V - 50 Hz
E10SBW	10x1/1	70	80/150	16	-/-	930 x 825 x 1040 h.	3N AC 400V - 50 Hz
G10SBW	10x1/1	70	80/150	1	28	930 x 825 x 1040 h.	AC 230V - 50 Hz
E20SBW	10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040 h.	3N AC 400V - 50 Hz
G20SBW	10x2/1 - 20x1/1	70	150/300	1	40	1170 x 895 x 1040 h.	AC 230V - 50 Hz
E21SBW	20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810 h.	3N AC 400V - 50 Hz
G21SBW	20x1/1	63	150/300	1,8	48	960 x 825 x 1810 h.	AC 230V - 50 Hz
E40SBW	20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810 h.	3N AC 400V - 50 Hz
G40SBW	20x2/1 - 40x1/1	63	300/500	1,8	80	1290 x 895 x 1810 h.	AC 230V - 50 Hz

Savant Ideal Configurati



For the different **Savant** models, Blue Seal offers practical and functional configurations for various needs.

The stainless steel stand with 1/1 GN side runners can be configured with optional neutral cabinet, with door or an open stainless steel accessory holder.



If a blast chiller/freezer needs to be added to the **Savant** and there's no space in the kitchen, a special support can be placed under the oven to insert a blast chiller.

This practical configuration can be created for the following ovens:

- 7SBW gas/electric
- 10SBW gas/electric
- 20SBW gas/electric



For those who want to have everything in order and in maximum compliance with HACCP regulations, a closed neutral cabinet with a tray holder with a closed neutral cabinet next to it for holding cleaning detergents can be inserted in the stainless steel stand.

EXHAUST HOODS

To resolve the problem of cooking steam in visible installations in supermarkets, delicatessens and butcher's shops, Savant ovens can be equipped with a practical stainless steel hood with motorised suction and air condensation remover.

ons and Solutions



Do you have a small kitchen but at the same time a need for large diversification and quantities?

No problem. Stacking is the solution.

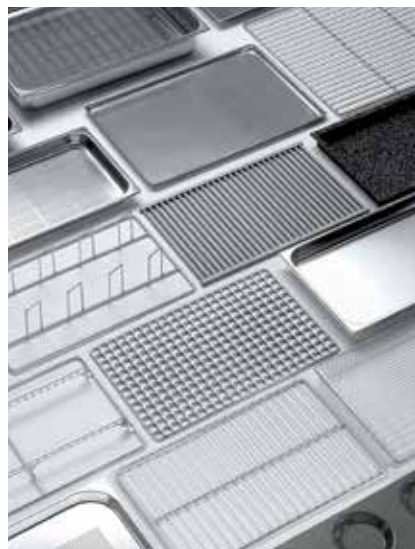
The following combinations are available:

Savant gas/electric

- Savant 7SBW + 7SBW
capacity 7+7 Trays 1/1 GN
Measurements 875 x 825 x 1890 h
- Savant 7SBW + 10SBW
capacity 7+10 Trays 1/1 GN
Measurements 930 x 825 x 2110 h

MULTIGRILL

Perfect cooking with the exclusive accessories specific for every type of cooking. **Savant** has no limits in cooking diversification. With its cooking accessories you can create perfect grilled meats, vegetables and fish, dry and crispy fried foods and excellent skewers or omelettes and quiches of various sizes (120-200 mm in diameter), breads and various pastries, pizza as if it were cooked in a brick oven and perfectly golden brown roasts.



Savant Technical support

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the new Blue Seal Savant first hand in a commercial cooking environment.

Demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff, together with a network of over 200 field service

engineers provide excellent support to customers throughout the UK and the Republic of Ireland.

For immediate access to Blue Seal's Technical Service Department, phone 0121-327-6257 between the hours of 8:30am and 5pm, Monday to Friday. If your call is outside these hours we can direct you to a service provider in your area.



and on site facilities





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