



Sapiens reloaded

WHEN TECHNOLOGY REINVENTS THE PAST





Sapiens

SO MUCH EASIER, INTUITIVE AND COMPLETE

All the innovative technology is in the background, assisting you in preparing even the most complex dishes, safe in the knowledge that the cooking parameters are correct.

For anyone who is not seeking complex electronics, but wants to be able to cook and program using simple, manual commands, but without forgoing the precision of digital controls.

For anyone looking for an oven that is easy to operate, but hard-wearing; suitable for everyone, but also advanced; with a traditional approach, yet packed with content. An appliance that is reassuring and efficient, then Blue Seal has just what you need. The solution is called Sapiens.

Sapiens is the oven providing assisted cooking with electronically-controlled manual commands.

Sapiens automatic cooking procedures are easy to manage and ensure constant, high-quality results.

All the functions are controlled electronically, step by step, with maximum efficiency.

This means that Sapiens constantly adjusts the cooking mode automatically, resulting in ideal results every time: succulent meat; perfectly uniform browning and golden crusts; perfectly cooked food; desserts or fragrant bread; crispy, dry fried food; delicious gratin dishes.





Sapiens reloaded

EVERYTHING YOU NEED

Sapiens includes the automatic and manual controls that are indispensable for the best and most consistent cooking results.

Sapiens functionality demonstrates an attention to detail in its development and the dedication of Blue Seal to the end user.



Alphanumeric LED HVS (High Visibility System) display



LCS automatic washing system with liquid detergent in 100% recyclable polyethylene, slotted into the special compartment



2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.



Pre-configuration for quick connection of the core probe via an external connector to the standard-supply cooking chamber.



Variable fan speed with choice of up to six speeds. Intermittent fan mode available for special cooking requirements.



Hand-held shower with automatic winding, standard supply



Scroll and push knobs (select and confirm)



USB connection to download HACCP data, update software, upload/download cooking programmes



LED bar which lights up in sequence, based on the selected cooking temperature



LED bar which switches off gradually until the set cooking time has expired or lights up gradually until the selected core temperature is reached.

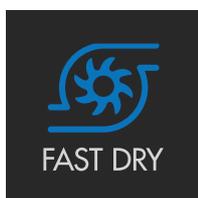


CONVECTION COOKING

A distinctive trait of convection cooking is the uniformity of its results. Sapiens ensures consistency for numerous sweet and savoury foods.

Whether aiming for crispy and dry, or soft and juicy, the system offers excellent results 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. Perfect cooking uniformity is ensured thanks to Sapiens exclusive cooking chamber heat distribution system and the bi-directional fan.



FAST DRY

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.



6 FAN SPEEDS

Variable fan speed with choice of up to six speeds Intermittent fan mode available for special cooking requirements. Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.



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.

Sapiens lets you steam cook at low temperatures from 30°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 / SOUS VIDE COOKING

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 IN GLASS JARS

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

Sapiens 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.



COMBINATION COOKING

Combination cooking allows excellent results with meats and fish thanks to the Autoclima® humidity control system. With Autoclima there is no need to continuously baste the product to keep it from drying out.

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



TENDER, JUICY COOKING

The 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 standard Multi-point probe (optional) always ensures that the food is cooked perfectly to the core or the needle probe for vacuum-packed cooking and small portions.



COOKING PROGRAMS

Sapiens includes automatic programs: Up to 95 pre-loaded and tested cooking programmes including reheating in the pan or on the plate. Also the ability to store up to 99 cooking procedures, which can be programmed and stored by the user; by choosing the name and icon, each one of which can have up to 9 cycles in automatic sequence.

Thanks to the programming, the oven manages all the different steps and various cooking parameters in complete autonomy.

- By selecting the cooking mode (from convection, steam, combined steam + hot air)
- By keeping a constant check on the temperature
- By detecting the level of humidity in the cooking chamber
- By adjusting the fan speed

It also allows you to start manual cooking directly or select a program with the dedicated scroller from your favourites with the scroll & function.



ECOSPEED

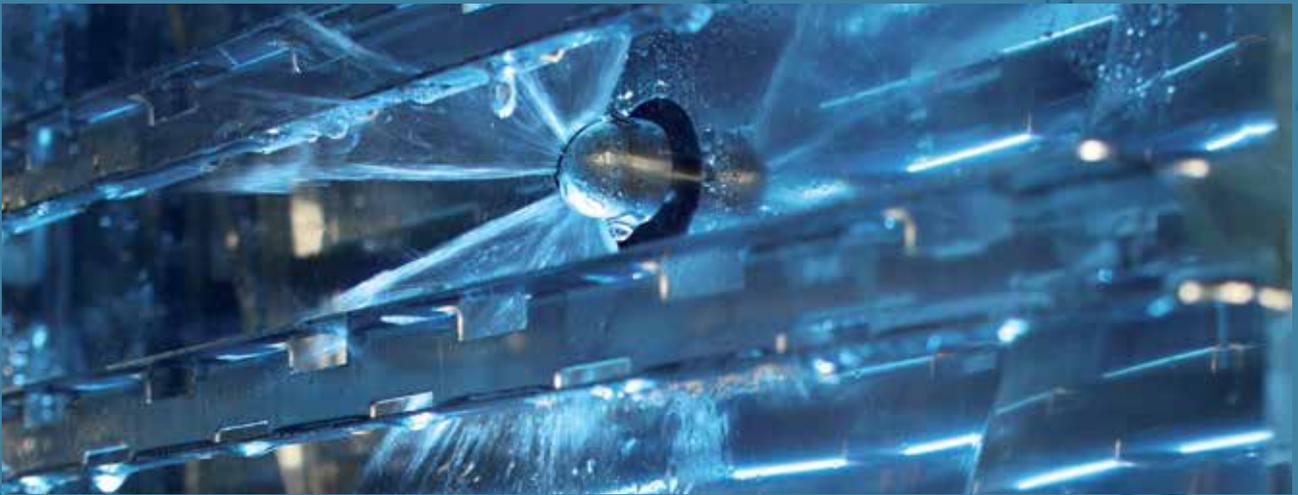
With the Ecospeed function, by recognising the quantity and type of product being cooked, Sapiens optimises and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations.

Use only the amount of energy needed and maximise energy efficiency.



GREEN FINE TUNING

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



CLEAN, THOROUGHLY AND SIMPLY.

Choose the best wash for your USAGE requirements.

Every counter-top Sapiens has an automatic LCS wash system with liquid detergent in a 100% recyclable cartridge, slotted into a concealed compartment.

Floor-standing Sapiens have automatic LM systems with liquid detergent in tanks.

The detergent is automatically sprayed inside the cooking chamber.

The combined action of the detergent with the steam, followed by the rinse cycle with water, is extremely effective on grease and residue that are deposited during cooking.



MANUAL WASH



RINSING



SOFT WASH



HARD WASH



HARD PLUS WASH



HARD PLUS ECO WASH

LCS Liquid Clean System



LM Clean System



NEW, 100% RECYCLABLE DETERGENT CARTRIDGES

The COMBICLEAN detergent, with a new, ultra-hygienic formula, comes in a 100% recyclable practical cartridge for counter-top Sapiens, so it no longer has to be handled or decanted.

Ready to use, it is slotted into the special, hidden compartment, with pull-down closure.

CALFREE is the new Sapiens product in a 100% recyclable cartridge, which keeps the steam generator free from limescale, preventing build-up.

The advantages obtained with CALFREE are numerous:

- Elimination of malfunctioning due to build-up of limescale
- Constant, plentiful supply of pure steam
- Maximum energy efficiency and thus lower power consumption
- Long-term, high performance
- Longer life of the steam generator
- Lower maintenance costs



HALF THE TIME OF WASHING

The benefits include economising: the time needed for washing using less than with traditional systems.

Simply choose the suitable level of washing, then Sapiens does the rest on its own.



GREEN FINE TUNING

The new level of washing, contributes to a further lessening of the amounts of time and detergent needed, reducing overall cost in operation.

Sapiens

THE PRODUCT LINE



7RSDW
(7x 1/1 GN)



10RSDW
(10x 1/1 GN)



20RSDW
(20 x 1/1 GN, 10 x 2 1/1 GN)

Direct steam oven models	Power supply	Chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Distance btw Layers (mm)	Number of meals	Electrical power (kW)	Gas nominal thermal power (kW/kcal)
E7RSDW		7x1/1	70	50/120	10,5	-/-
G7RSDW		7x1/1	70	50/120	0,5	12/10.230
E10RSDW		10x1/1	70	80/150	16	-/-
G10RSDW		10x1/1	70	80/150	1	18/15.480
E20RSDW		10x2/1 - 20x1/1	70	150/300	31	-/-
G20RSDW		10x2/1 - 20x1/1	70	150/300	1	27/23.220
E710RSDW		7x1/1 + 10x1/1	70	130/270	26,5	-/-
G710RSDW		7x1/1 + 10x1/1	70	130/270	1,5	30/25.800
E21RSDW		20x1/1	70	150/300	31	-/-
G21RSDW		20x1/1	70	150/300	1,8	36/30.960
E40RSDW		20x1/1	70	300/500	61,8	-/-
G40RSDW		20x2/1 - 40x 1/1	70	300/500	1,8	54/25.800



710RSDW*
(7x 1/1 GN+ 10x 1/1 GN)



21RSDW
(20x 1/1 GN)



40RSDW
(40 x 1/1 GN, 20 x 2 1/1 GN)

External dimensions (W x D x H mm)	Power supply voltage (special voltage and frequency upon request)
875 x 825 x 820	3 Phase, 400-415V, 50Hz
875 x 825 x 820	1 Phase, 230-240V, 50Hz
930 x 825 x 1040	3 Phase, 400-415V, 50Hz
930 x 825 x 1040	1 Phase, 230-240V, 50Hz
1170 x 895 x 1040	3 Phase, 400-415V, 50Hz
1170 x 895 x 1040	1 Phase, 230-240V, 50Hz
930 x 825 x 1925	3 Phase, 400-415V, 50Hz
930 x 825 x 1925	1 Phase, 230-240V, 50Hz
960 x 825 x 1810	3 Phase, 400-415V, 50Hz
960 x 825 x 1810	1 Phase, 230-240V, 50Hz
1290 x 895 x 1810	3 Phase, 400-415V, 50Hz
1290 x 895 x 1810	1 Phase, 230-240V, 50Hz

*710RSDW: Versatility in a single unit with 2 separate controls and two cooking chambers, capacity 7x1/1GN+10x1/1GN

Sapiens

FEATURES

COOKING MODES

- Automatic with over 95 tested and stored cooking programmes, including programmes for reheating on the plate or in the pan
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles), assigning a name and dedicated icon.
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination from 30°C to 300°C
- Manual with instant start of cooking
- 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
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller

OPERATION

- LED HVS High Visibility System) alphanumeric display to display the temperatures, Autoclima, time and core temperature
- 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices
- LED bars to signal that the temperature, timer and probe temperature are activated
- Manual pre-heating

CLEANING MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies
- Automatic LCS wash system with an integrated tank for counter-top versions and automatic dosing of detergent
- The COMBICLEAN detergent liquid and the CALFREE descaler in a 100% recyclable cartridge
- CALOUT descaling system that prevents the formation and build-up of limescale in the boiler, with built-in tank and automatic dispensing
- For the 21RSDW / 40RSDW models, automatic LM cleaning system and CALOUT descaler system, using COMBICLEAN liquid detergent and CALFREE descaler
- Manual cleaning system with retractable hand-held shower.

CONTROL MECHANISMS

- Auto reverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation
- Manual chamber pressure relief control
- Manual humidifier
- Timed lighting
- Easy access to programmable user parameters to customise the appliance through the user menu.
- Ability to choose up to 6 fan speeds; the first 3 speeds automatically trigger a reduction in heating power
- For special cooking methods, you can use an intermittent speed.
- Pre-configuration for quick connection of the core probe via an external connector to the cooking chamber.
- Temperature control at the product core using a probe with 4 detection points.
- Core cooking temperature with needle probe for vacuum-cooking and small portions (optional)
- USB connection to download HACCP data, update software and load/download cooking programmes.
- SERVICE program for: Testing the operation of the electronic board and displaying the temperature probes - Counter of appliance operational hours for all primary functions for programmed maintenance
- ECOSPEED - Based on the quantity and type of product, Sapiens optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations
- ECOVAPOR - With the ECOVAPOR system, there is a net reduction in water and energy consumption due to the automatic check on the steam saturation in the cooking chamber.
- GREEN FINE TUNING: a new burner modulation system and high efficiency exchanger to prevent power wastage and reduce harmful emissions (gas models only)

CONSTRUCTION

- Perfectly smooth, watertight chamber with seamless welding.
- Door with double tempered glass: external glass with mirrored effect and air chamber, and internal, heat-reflecting glass for reduced heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning
- IPX5 protection against water splashes







Compact Sapiens

THE MOST COMPACT SOLUTION
FOR COOKING IN A BIG WAY.

Compact Sapiens is concentrated cooking technology.
A device that broadens horizons in the kitchen.



Compact Sapiens

AN EXPERT IN THE KITCHEN

Elegant and compact design, ideal for kitchens that do not have a lot of space but also for “open” kitchens, in 3 models with different sizes and tray capacities. Compact Sapiens, conquering space in the kitchen.



EC623RSDW
(6 x 2/3 GN)



EC611RSDW
(6 x 1/1 GN)



EC1011RSDW
(10 x 1/1 GN)



MANUAL COMMANDS WITH ELECTRONIC CONTROL

A practical device which allows you to start manual cooking in direct mode and quickly use pre-set programs or select a program with the dedicated scroller from your favourites with the scroll & function.

DEDICATED SPACE: MULTI-POINT CORE PROBE, USB PORT

Compact Sapiens has a special area in which to place the tools making it more functional, such as the multi-point core probe or the needle probe (option) for small portions or vacuum cooking and the USB port.

Compact Sapiens

PRODUCT LINE AND FEATURES

Direct steam oven models	Power supply	Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electrical power (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Power supply voltage (special voltage and frequency upon request)
EC623RSDW		6x2/3	60	20/50	5.25	-/-	510 x 625 x 880	3 Phase, 410-415, 50Hz
EC611RSDW		6x1/1	60	30/80	7.75	-/-	510 x 800 x 880	3 Phase, 410-415, 50Hz
EC1011RSDW		10x1/1	60	80/150	15.5	-/-	510 x 800 x 1120	3 Phase, 410-415, 50Hz

COOKING MODE

- Automatic with over 90 tested and stored cooking programmes including programmes for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 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 instant start of cooking
- 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
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

OPERATION

- LED, HVS (High Visibility System) alphanumeric display to visualise the temperatures, Autoclima, time and core temperature.
- 2.4 inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.
- SCROLLER knob with Scroll and Push function for confirming choices.
- Manual pre-heating

CLEANING MAINTENANCE

- Self-diagnosis of the equipment before and during use with descriptive and audible signalling of any anomalies.
- Automatic LCS washing system with build-in detergent cartridge and automatic dispensing.
- CALOUT descaling system standard-supply for the steam generator model that prevents the formation and build-up of limescale in the boiler, with built-in descaling cartridge and automatic dispensing.
- The detergent liquid COMBICLEAN and the descaler CALFREE in a 100% recyclable cartridge.
- Manual cleaning system with externally-connected shower head

CONTROL MECHANISMS

- Autoreverse (automatic reverse of fan rotation) for perfect cooking uniformity.
- Automatically regulated steam condensation.
- Manual chamber outlet control.
- Manual humidifier
- Timed lighting
- 2 fan speeds (optional), the reduced speed activates a reduction in heating power.
- Pre-configuration for quick connection of core probe via external connector to cooking chamber.
- Temperature control at the product core using probe with 4 detection points.
- Core cooking temperature with needle probe for vacuum-cooking and small portions (optional)
- USB connection to download HACCP data, update software and load/unload cooking programmes.
- SERVICE program for: Testing the operation of the electronic board and displaying the temperature probes.
- Counter for operating hours of all primary functions for programmed maintenance.
- ECOSPEED - Based on the quantity and type of product, Compact Sapiens optimises and controls the delivery of energy, maintains the correct cooking temperature, preventing any fluctuations.
- ECOVAPOR - With the ECOVAPOR system, there is a net reduction in water and energy consumption due to the automatic controls of the steam saturation in the cooking chamber.

CONSTRUCTION

- IPX4 protection against water splashes.
- Perfectly smooth, watertight chamber with seamless welding.
- Door with double tempered glass with air chamber and interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning.
- Handle with left or right-hand opening
- Adjustable door hinge for optimal seal
- Deflector that can be opened for easy fan compartment cleaning





ACCESSORIES

A solution for every need.



STANDS

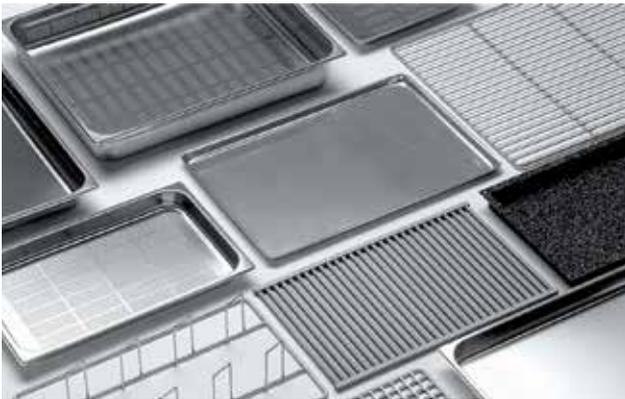
For all Sapiens counter-top models (including Compact Sapiens models), Blue Seal offers practical and functional configurations for various needs with the addition on a stainless steel stand.



REFRIGERATION

If a blast chiller/freezer needs to be added to the Sapiens 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 a 7 tray unit ontop.



MULTIGRILL

For perfect cooking every time. With the exclusive accessories specific for every type of cooking.



A RESETTING OF TEMPERATURE AND A FINISH ALWAYS PERFECT WITH THE SYSTEM BLUE SEAL BANQUETING

Thanks to various accessories which can be integrated, it is no longer a problem for Sapiens to serve 10 - 100 dishes at any point in time with the highest quality.



OVERLAYS

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: Sapiens gas/electric with boiler or direct steam.

- Sapiens 7 tray / 7 tray 1/1 GN
- Sapiens 7 tray / 10 tray 1/1 GN
- Compact Sapiens 6 tray / 6 tray 2/3 GN
- Compact Sapiens 6 tray / 6 tray 1/1 GN



EXTRACTION SYSTEMS

To resolve the problem of cooking steam in visible installations in supermarkets, delicatessens and butchers shops, Sapiens ovens can be equipped with a practical stainless steel hood with motorised suction and condensate neutraliser with automatic activation when the device is turned on.



ON CALL SERVICE WHERE YOU ARE

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

1800 622 216 Moffat Australia
0800 663 328 Moffat New Zealand.

Our network of dealer showrooms are well resourced to provide all the information you need on the Blue Seal Sapiens and Compact Sapiens series.

To see them in action, book in for a demonstration at a Blue Seal Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right models for your kitchen.

Introductory sessions can be booked online.

moffat.com.au Moffat Australia
moffat.co.nz Moffat New Zealand





Australia
moffat.com.au

New Zealand
moffat.co.nz

Australia

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au

New South Wales

Telephone 02-8833 4111
nswsales@moffat.com.au

South Australia

Telephone 03-9518 3888
vsales@moffat.com.au

Queensland

Telephone 07-3630 8600
qldsales@moffat.com.au

Western Australia

Telephone 08-9413 2400
wasales@moffat.com.au

New Zealand

Moffat Limited

Rolleston

45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone 03-983 6600
Facsimile 03-983 6660
sales@moffat.co.nz

Auckland

Telephone 09-574 3150
sales@moffat.co.nz

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