

A low-angle shot of a graduation ceremony. Several hands in dark blue graduation gowns are reaching upwards towards the sky. In the background, several black graduation caps are falling through the air. The scene is brightly lit, creating a sense of hope and achievement.

**Blue Seal
Sapiens**
Easily Passes
Every Test

MOFFAT[®]

Sapiens In your own image

For those looking for a high quality and high performance oven but is 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 **Sapiens**.

Sapiens 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 Sapiens	2
Sapiens cooking programs	4
Sapiens cleaning system	8
Sapiens range	10
Sapiens configurations	12
Blue Seal Compact	14
Compact cooking programs	16
Compact range	17

and likeness



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

The **Sapiens** 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 **Sapiens** 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, **Sapiens** 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 **Sapiens** 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, Sapiens 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.

Sapiens 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

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.

-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 **Sapiens** 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.

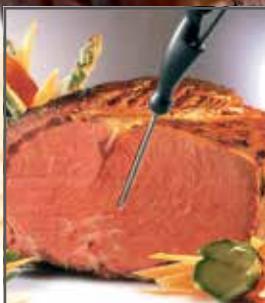
It also ensures perfect core cooking using the multi-point probe.



TENDER, JUICY COOKING

The Sapiens 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.

Sapiens 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. Sapiens does it all by itself.



⁸* SOLID CLEAN is only available to countertop models

the only one of its kind

SCS SOLID CLEAN SYSTEM

Sapiens 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.

Sapiens 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



Sapiens Excellence in the

7SDW



10SDW



20SDW



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)
- Lainox 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 21SDW / 40SDW 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
- 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)

product range



21SDW



40SDW



- 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, Sapiens 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.

- cleaning of the fan compartment.
- IPX5 protection against sprays of water

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

Direct steam models	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 (MJ/hr)	External dimensions (mm)	Power supply voltage
E7SDW ⚡	7x1/1	70	50/120	10,5	-/-	875 x 825 x 820 h.	3N AC 400V - 50 Hz
G7SDW 🔥	7x1/1	70	50/120	0,5	38	875 x 825 x 820 h.	AC 230V - 50 Hz
E10SDW ⚡	10x1/1	70	80/150	16	-/-	930 x 825 x 1040 h.	3N AC 400V - 50 Hz
G10SDW 🔥	10x1/1	70	80/150	1	71	930 x 825 x 1040 h.	AC 230V - 50 Hz
E20SDW ⚡	10x2/1 - 20x1/1	70	150/300	31	-/-	1170 x 895 x 1040 h.	3N AC 400V - 50 Hz
G20SDW 🔥	10x2/1 - 20x1/1	70	150/300	1	100	1170 x 895 x 1040 h.	AC 230V - 50 Hz
E21SDW ⚡	20x1/1	63	150/300	31,8	-/-	960 x 825 x 1810 h.	3N AC 400V - 50 Hz
G21SDW 🔥	20x1/1	63	150/300	1,8	142	960 x 825 x 1810 h.	AC 230V - 50 Hz
E40SDW ⚡	20x2/1 - 40x1/1	63	300/500	61,8	-/-	1290 x 895 x 1810 h.	3N AC 400V - 50 Hz
G40SDW 🔥	20x2/1 - 40x1/1	63	300/500	1,8	200	1290 x 895 x 1810 h.	AC 230V - 50 Hz

Sapiens Ideal Configurati



For the different **Sapiens** 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 **Sapiens** and there's no space in the kitchen, a special support can be placed under the oven to insert a blast chiller (models 050/051).

This practical configuration can be created for the following ovens:

- 7SDW gas/electric
- 10SDW gas/electric
- 20SDW 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, Sapiens 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.

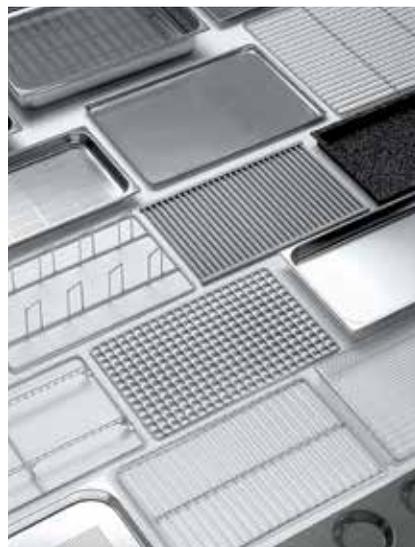
The following combinations are available:

Sapiens gas/electric

- Sapiens 7SDW + 7SDW
capacity 7+7 Trays 1/1 GN
Measurements 875 x 825 x 1890 h
- Sapiens 7SDW + 10SDW
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. **Sapiens** 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.



Compact Numerous Adv

Maximum vertical cooking versatility in 51 cm!

Blue Seal S Line offers the complete range of super compact combi ovens created for counter-top, shelf or with its own stand. Small kitchen or utility rooms with a reduced amount of space for service that seeks to be dynamic and quick with its increasingly wide and innovative product range, you will find the right answers with the various sizes, from a minimum of 6 x 2/3 GN up to 10 x 1/1 GN tray capacity, meeting every cooking need.



antages

BLUE SEAL S LINE®



Excellent results

Assisted cooking with manual electronic controls

Similar to the Sapiens range, the S Line Compact range is equipped with 5 automatic programs with 99 programmable cooking programs that can be saved by the user. Cooking using convection, steam or a combination of cooking steam and hot air are electronically controlled and the S Line Compact combi provides unbeatable perfect cleaning with its automatic washing system with 3 different automatic washing programs.



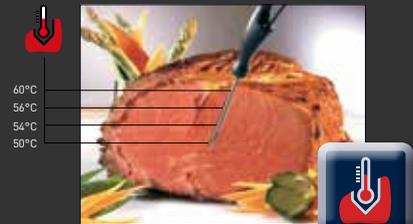
FAST DRY

Thanks to the patented Fast Dry system, all foods are perfectly crisped and browned.



AUTOCLIMA

This system automatically controls the perfect climate in the cooking compartment.



TEMPERATURE PROBE

Ensure perfect cooking all the way through the product – reliable control, always.



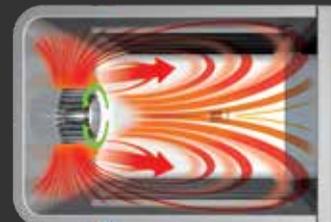
ECOSPEED

Based on the quantity and type of product, Blue Seal S Line Compact optimizes and controls the energy used and maintains the proper cooking temperature, preventing fluctuations.



ECOVAPOR

With the Ecovapor system, there is a net reduction of water and energy consumption thanks to the automatic steam saturation control in the cooking compartment.



HED HIGH EFFICIENCY DESIGN

Shorter cooking times and perfectly uniformity are obtained thanks to the exclusive air conveyors in the cooking compartment and high pressure bi-directional fan.

EC623CSD



EC611CSD



EC1011CSD



COOKING MODES

- Convection with Autoclima 30°C-300°C
- Steam 30°C-130°C (low temperature/atmospheric/forced)
- Mixed, convection + steam with Autoclima 30°C-300°C
- 5 automatic saved cooking programs
- 99 programmable cooking programs with the possibility of up to 4 cycles in sequence
- Manual cooking with the possibility of setting up to 4 cycles in automatic sequence
- Cooking with core temperature control with multi-point probe

CONTROL EQUIPMENT

- Alphanumeric display
- Key for managing the 4 cooking cycles with LED display
- Backlit key for access to saved and to be saved programs

- Scroller Plus knobs (choose and confirm)
- Manual compartment preheating
- Automatic humidity percentage control (Autoclima)
- Automatic fan rotation direction change (Autoreverse)
- Automatic quick drying system (Fast Dry)
- Automatic steam condensation
- 2 fan speeds, the reduced speed activates the reduction in heating power
- 4 automatic cleaning programs with automatic cleaning system (CSDW models)
- Manual cleaning program
- Hand shower, for cleaning and rinsing with guided operation program
- USB connection for HACCP data download, software updates, load/download cooking programs
- Manual cooking compartment cooling

- Timed light
- Humidifier
- Manual outlet control
- Ergonomic left hand door opening

CONSTRUCTION

- Cooking compartment heating elements of armoured INCOLOY 800 type
- Cooking compartment in 18/10 AISI 304 stainless steel with rounded edges and internal deflector that can be opened for easy cleaning
- Perfect heat insulation
- Adjustable door hinge
- Drip tray
- Connections on the back
- Door micro switch
- Door with double tempered glass with air cavity and hear-reflection reduces the heat radiated towards the operator and greater efficiency
- IPX4 water protection

Compact models	Chamber capacity 1/1 GN (530 x 325 mm) 2/3 GN (352 x 325 mm)	Shelf spacing (mm)	Fully Automatic Wash System	Total electric power (kW)	External dimensions (mm)	Power supply voltage
EC623CSD ⚡	6x2/3	60		5.25	510 x 625 x 730 h.	400-415V - 50 Hz, 3P+N+E
EC623CSDW ⚡	6x2/3	60	Yes	5.25	510 x 625 x 730 h.	400-415V - 50 Hz, 3P+N+E
EC611CSD ⚡	6x1/1	60		7.75	510 x 800 x 730 h.	400-415V - 50 Hz, 3P+N+E
EC611CSDW ⚡	6x1/1	60	Yes	7.75	510 x 800 x 730 h.	400-415V - 50 Hz, 3P+N+E
EC1011CSD ⚡	10x1/1	60		15.5	510 x 800 x 970 h.	400-415V - 50 Hz, 3P+N+E
EC1011CSDW ⚡	10x1/1	60	Yes	15.5	510 x 800 x 970 h.	400-415V - 50 Hz, 3P+N+E

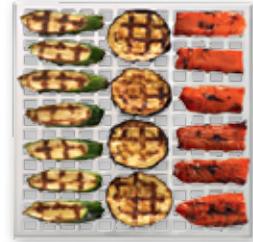
Vacuum cooking



Frying



Grilled vegetables



Grilled skewers



Cooking fish



Steamed vegetables



Grilled fish



Sauces



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 is well resourced to provide all the information you need on the Blue Seal Sapiens and the Blue Seal S Line Compact ranges. To see it 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 appliances for your kitchen. Introductory sessions can be booked online.

www.moffat.com.au Moffat Australia
www.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 08-9202 6820
bgarcia@moffat.com.au

New Zealand

Moffat Limited

Christchurch

16 Osborne Street
Christchurch 8011
Telephone 03-389 1007
Facsimile 03-389 1276
sales@moffat.co.nz

Auckland

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



Australia



New Zealand

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
AN.BSP.B.1401

