



Sapiens
boosted

WHEN TECHNOLOGY REINVENTS THE PAST





Sapiens boosted

MORE POWERFUL, MORE EFFICIENT AND EVEN SMALLER.



QUICK

The powerful steam generation allows for unprecedented cooking speed. In just 7 minutes, a load of broccoli is ready and in the Sapiens boosted 10 tray model, in combi mode, 24 spit-roasted chickens are ready in just 30 minutes.



POWERFUL

20% more powerful, compared to the previous model, it guarantees perfect full loads with even faster cooking times. More powerful, however, does not mean greater energy consumption. Thanks to new energy supply systems, Sapiens boosted allows for savings of **up to 16% less** compared to previous models.



EFFICIENT

VCS - Vapor Cleaning System is the automatic wash system resulting in up to 30% less consumption*, a significant reduction in consumption thanks to its innovative steam cleaning system.

(*compared to the previous model)



ACCURATE

Sapiens boosted keeps the temperature stable and accurate at all times, thanks to the control systems and automatic management of consumption. The exclusive Sapiens boosted **AUTOCLIMA** manages the ideal climate, guaranteeing excellent quality at all times.



STURDY

Innovative collaborative technology resulted in the use of new **Long Life Components (LLC)***. In the design phase, a lot of attention was also paid to the ease of installation and maintenance, with the **Easy Maintenance Access (EMA)** program designed to reduce service intervention times. (*as defined by internally approved Lainox protocol)



SMALL

The need to have well-defined areas in the kitchen, which **comply with HACCP**, calls for highly compact devices with large capacities. By miniaturising the components, Sapiens boosted occupies less space, which allows kitchen spaces to be better organised.



Sapiens boosted

EVERYTHING YOU NEED.

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 that LAINOX has dedicated to the user.



Alphanumeric LED HVS (High Visibility System) display



Automatic wash system, Vapor Cleaning System (VCS), with liquid detergent cartridges that are 100% recyclable, inserted in a special compartment



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



Temperature control at the product core with 4 point detection probe, Ø 3 mm.



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



Hand-held shower with automatic recoil, included in the standard supply



Scroll and push knobs (select and confirm)



USB connection to download HACCP data, software upgrades, and upload/download recipes



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 its uniformity, a result that Sapiens always ensures for numerous sweet and savoury foods.

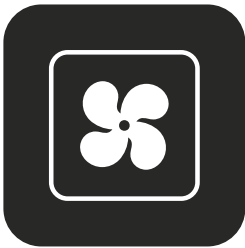
Whether aimed for crispy and dry or soft and juicy, the systems designed offer excellent dishes even at full loads, without waste or food that is not presentable.

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.



CRISP, DRY COOKING

Thanks to the new patented Fast Dry® boosted system, even with full loads, dehumidifying the cooking chamber is even faster, guaranteeing perfect crispiness every time and a gratin finish for fried food, grilled food, desserts, bread. Utilising 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 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

This cooking technique requires maximum temperature precision, to the degree in the oven chamber and the product core.

This is easily ensured thanks to the specific needle probe (optional) for this type of cooking, maintaining maximum nutritional quality with the lowest possible weight loss.



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.



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 without the need to continuously baste the product to keep it from drying out, thanks to the Autoclimate® humidity control system.

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



TENDER, JUICY COOKING

The Autoclimate® 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 fixed multi-point probe ensures perfect cooking at the product core every time, or alternatively, with an externally connected needle probe (optional), for vacuum cooking and small portions, or a multi-point core probe for large portions, Ø 3 mm with a 180 mm long needle probe.



COOKING PROGRAMS

Sapiens includes automatic programs: 95 pre-loaded cooking procedures, featuring 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.



INTELLIGENT ENERGY SYSTEM

The Intelligent Energy System (IES) controls energy consumption based on the quantity of food being cooked, while ensuring that the temperature remains accurate and stable..



VCS - VAPOR CLEANING SYSTEM

Just select one of the 7 wash programs and Sapiens takes care of the rest, thanks to the automatic wash system with liquid detergent.
The COMBICLEAN detergent guarantees maximum hygiene and comes in handy 100% recyclable cartridges/canisters. No more dangerous decanting and handling.



HALF THE WASHING TIME

All these benefits plus savings: drastic reduction in washing times compared to traditional systems, and, together with the new ultra-fast 10-minute FAST program, there are minimal interruptions to the work cycles.
With the new **Vapor Cleaning System (VCS)** there is also 30% reduction in the detergent consumption*.
(* compared to the previous model)



100% RECYCLABLE LIQUID DETERGENT CARTRIDGES (patented)

The COMBICLEAN ready-to-use, liquid detergent is slotted into the special, hidden compartment, with pull-down closure.
The Sapiens floor-standing ovens have automatic washing systems with liquid detergent in 10-litre canisters.





EVERYTHING IN THE RIGHT PLACE



CONTROL PANEL
The control panel opens up to allow for rapid and safe technical inspections, without having to remove it.



CORE PROBE
A new long-lasting grip for the fixed core probe, which remains on the outside. A practical and safe housing slot, which protects it from accidental breakage.



FILTER
A micro-stretched stainless steel mesh filter has been inserted in the cooling system to protect the most delicate electronic parts of Sapiens, which is dishwasher safe and can be easily removed.



SIDE PLINTH
Adjustable feet have been added to allow for countertop models to be rapidly and easily installed, making it easier to connect utilities. Everything is concealed by the handy stainless steel side plinth with magnetic attachment, making it easier to remove during routine maintenance work.



DETERGENT-HOLDER DRAWERS
Special drawers for 100% recyclable detergent cartridges (for countertop models). Thanks to the magnetic door closures, there is no risk even when the oven door is open. They can also be easily removed for rapid maintenance work.



USB PORT
USB connection port located in a handy, concealed storage drawer.

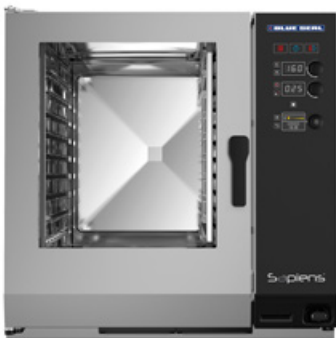
THE PRODUCT LINE



E6BSD
6 x 1/1 GN






E10BSD
10 x 1/1 GN



E20BSD
20 x 1/1 GN - 10 x 2/1 GN

DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Tray Spacing (mm)	Number of meals	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
E6BSD		6x1/1	70	30/80	11.6	18	852 x 797 x 775	3 Phase 400-415V, 50Hz
E10BSD		10x1/1	70	80/150	18.7	29	852 x 797 x 1055	3 Phase 400-415V, 50Hz
E20BSD		10x2/1 - 20x1/1	70	150/300	36.7	55	1072 x 907 x 1055	3 Phase 400-415V, 50Hz

* special voltages and frequencies upon request

THE PRODUCT LINE



E610BSD
6 x 1/1 GN on 10 x 1/1 GN



E21BSD
20 x 1/1 GN



E40BSD
40 x 1/1 GN - 20 x 2/1 GN

DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Tray Spacing (mm)	Number of meals	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
E610BSD		6x1/1 + 10x1/1	70	110/230	30.2	47	852 x 795 x 1840	3 Phase 400-415V, 50Hz
E21BSD		20x1/1	63	150/300	37.2	58	892 x 862 x 1812	3 Phase 400-415V, 50Hz
E40BSD		20x2/1 - 40x1/1	63	300/500	73.2	110	1102 x 932 x 1856	3 Phase 400-415V, 50Hz

* special voltages and frequencies upon request



MODEL E610BSD

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN1/1 + 10 GN 1/1

Compact Sapiens

THE PRODUCT LINE *

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 for small portions or vacuum cooking and the USB port.

DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Tray Spacing (mm)	Number of meals	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
EC623RSDW		6x2/3	60	20/50	5.25	8	852 x 797 x 775	3 Phase 400-415V, 50Hz
EC611RSDW		6x1/1	60	30/80	7.75	12	852 x 797 x 1055	3 Phase 400-415V, 50Hz
EC1011RSDW		10x1/1	60	80/150	15.5	23	1072 x 907 x 1055	3 Phase 400-415V, 50Hz

* special voltages and frequencies upon request

CHARACTERISTICS

COOKING METHODS

- Automatic, with 95 tested and stored cooking programs, including programs for reheating on plates and trays. (Sapiens boosted/Compact Sapiens).
- Programmable, with storage for 99 cooking programmes in automatic sequence (up to 9 cycles), assigned name and dedicated icon.
- Manual mode, with three cooking methods and instant start: convection from 30°C to 300°C, steam from 30°C to 130°C, combined convection + steam from 30°C to 300°C.
- Rapid selection of favourite programs using scroll & push, with dedicated scroller.
- Autoclimate® System which automatically manages the perfect climate in the cooking chamber.
- Fast-Dry Boosted® - the automatic rapid dehumidification system in the cooking chamber.

OPERATION

- LED, High Visibility System (HVS) alphanumeric display to visualise the temperatures, Autoclimate, time and core temperature.
- 3.5-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, 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.
- Cool Down function for rapid fan-cooling in the cooking chamber.
- Automatic resumption of cooking in the case of a power failure.
- Rapid cooling, with possible injection of water into the cooking chamber.
- Manual humidifier.
- Acoustic and visual signalling during the various stages of cooking, with a flashing light at the end of the cycle.
- User interface with a choice of 29 languages.
- Possibility to view and modify the recipe at any time.

CONTROL MECHANISMS

- Autoreverse (automatic reverse of fan rotation) for perfect and uniform cooking.
- 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. (Sapiens boosted/ Aroma Sapiens boosted)
- 2 fan speeds, the reduced speed activates a reduction in heating power. For special cooking methods, you can use an intermittent speed (Compact Sapiens).
- Temperature control at the product core using a probe with 4 detection points.
- Fixed multi-point core probe, Ø 3 mm.
- USB connection to download HACCP data, update software, and load/remove cooking programmes.
- Pre-configured SN energy optimisation system (optional).
- SERVICE program.
- EcoVapor - With the EcoVapor system, there is a definite reduction in water and energy consumption due to the automatic control of steam saturation in the cooking chamber.
- Low consumption LED cooking chamber lighting. Optimal visibility in every part of the cooking chamber. Neutral light that doesn't alter the original colours of the product.
- Intelligent Energy System (IES) - Based on the quantity and type of product, the oven optimises and controls the energy supply, constantly maintaining the right cooking temperature and avoiding fluctuations.

CONSTRUCTION

- Perfectly smooth, watertight chamber.
- Door with rear ventilated double tempered glass, and an air chamber with interior heat-reflecting glass for less heat radiation towards the operator and greater efficiency.
- Internal glass that opens out for easy cleaning and maintenance.
- Deflector that can be opened for easy cleaning of the fan compartment.
- Cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel, with long and fully rounded edges for the best possible air flow and easy cleaning.
- Full AISI 304 oven.
- Bottom side plinth with magnetic coupling for easy cleaning and maintenance.
- Ventilating electrical cooling system, reinforced with a stainless steel micro-expanded mesh protective filter, easy to remove and dishwasher safe.
- Long Life Components (LLC). Utilises new long-lasting components.
- Long Life Gasket - Automatic electromagnetic tracked frame which is a hold and release system which preserves the stop gasket seal. (optional) - Patent pending.

Electric operation

- Cooking chamber heating system with armoured heating elements in INCOLOY 800 stainless steel.

DIRECT STEAM GENERATION

- Direct cooking chamber steam generation system with water injection directly on the fan and nebulisation of the heating elements.
- Advantage: immediate availability of steam in the cooking chamber.

SAFETY DEVICES

- Cooking chamber temperature limiter.
- Safety device against overpressure and negative pressure in the cooking chamber.
- Motor thermal protection switch.
- Electric sensor for open/closed door.
- Electronic lock of water alarm.
- Self-diagnosis with smart error viewing.
- Ventilated component cooling system with electronically controlled over-temperature display.
- Electronic flame detection sensor that interrupts the gas flow if the burner flame is accidentally switched off.
- Fan motor brake.
- Max 65°C external temperature on the door panel.
- In case of a power failure during washing, hygiene is always guaranteed as the washing cycle is automatically resumed.

CLEANING AND MAINTENANCE

- Vapor Cleaning System (VCS) - New automatic washing system with vaporisation of the detergent in the cooking chamber. CombiClean liquid detergent in 100% recyclable cartridges. Up to 30% less detergent consumption which is a significant reduction.
- Easy Maintenance Access (EMA) - Easy access for maintenance of the appliance from the bottom front part and right-hand side.
- 7 automatic washing programmes without the need for operator input after start-up: Manual - Rinse - Fast - Soft - Medium Eco - Hard Eco - Grill.
- Ultra-fast 10-minute FAST wash cycle. Minimum interruptions to the work cycle for consistently optimised cleaning.
- IPX5 protection rating against water jets.

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
- Life cycle perspective (LCP): CO2 consumption - 380 kg CO2eq/year*.
- * The calculation was performed using the 10 tray model as a reference, assuming a typical restaurant use is considered at 8 hours per day, 3.5 days per week, for 48 weeks per year.
- Product recycling percentage 90%
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.

SOLUTIONS FOR EVERY NEED



STANDS

Stainless steel base supports closed on two sides with top and bottom shelves and moulded oven tray supports. Available in two different heights and capacities. 670 mm height and 950 mm height with 55 mm gap, for 1/1 GN or 2/1 GN oven trays. For Aroma Sapiens boosted models, Euronorm 600 x 400 oven tray size and 74 mm or 80 mm gaps between them.



REFRIGERATION

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

(Applicable for 6 tray model only)



EXTRACTION HOODS

Sapiens boosted can be fitted with a practical hood to solve the problems of cooking vapours in on-view installations in supermarkets/delicatessens/pastry shops.



STACKING

Do you have minimal space in the kitchen, but still need to diversify and produce large quantities?

No problem, the solution is to stack the following combinations:

- Sapiens boosted: 6 on 6 tray, 6 on 10 tray
- Compact Sapiens: 6 on 6 tray 2/3 GN, 6 on 6 tray 1/1GN



KIT FOR SLIDE-OUT RECESSED OVEN

Practical and innovative solution for recessing Compact Sapiens range in any setting, even at home.

The kit consists of a recess frame and extraction hood with an air condenser.



MULTIGRILL

For consistently perfect cooking. Vast range of exclusive accessories, specific for all types of cooking.

Available in the following sizes: 1/2GN, 2/3GN, 1/1GN, 2/1GN and Euronorm 600x400.



BANQUET SYSTEM

Thanks to various accessories, which can be added to Sapiens, serving 10 to 100 or more dishes at any time, with the highest quality no longer poses a problem.



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.

1300 264 217 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.

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