

GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam BOX EVOLUTION





6 GN 1/1 - 6 Half Sheet Pans (13" x 18")

10 GN 1/1 - 10 Half Sheet Pans (13" x 18")

20 GN 1/1 - 20 Half Sheet Pans (13" x 18")



6 GN 2/1 - 6 Full Sheet Pans (18" x 26")
or 12 Half Sheet Pans (13" x 18")



10 GN 2/1 - 10 Full Sheet Pans (18" x 26")
or 20 Half Sheet Pans (13" x 18")



20 GN 2/1 - 20 Full Sheet Pans (18" x 26")
or 40 Half Sheet Pans (13" x 18")



Stacked units (061 and 101 shown)
Possible to stack 061 & 061 or 062 & 062 or 062 & 102



20 GN 2/1 - 20 Full Sheet Pans (18" x 26")
or 40 Half Sheet Pans (13" x 18")

20 GN 1/1 - 20 Half Sheet Pans (13" x 18")

THE EVOLUTION

The STEAMBOX range sets a new era for Giorik, where technological research defines new products. The range has been completely updated, as evolved as never before.

SYMBIOTIC SYSTEM

The patented Symbiotic Steam System generates steam with amazing efficiency by combining the best of both worlds: a boilerless system with a fan that disperses water onto the heat exchanger when steam demand is low, plus a high efficiency microboiler steam generator that kicks in when large amounts of steam are needed. Compared to traditional boilers, this revolutionary Symbiotic Steam System uses a fraction of the water and energy.

ALL BENEFITS

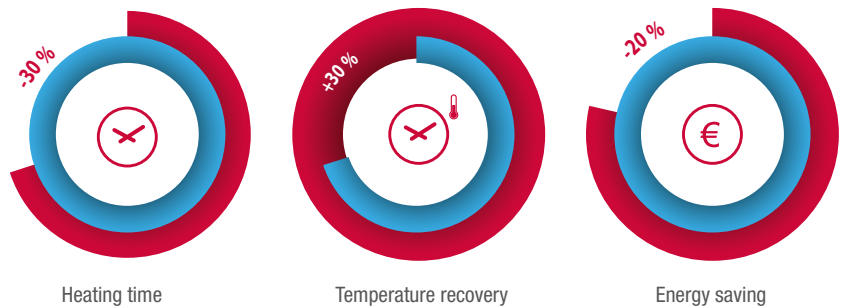
- STEAMBOX EVOLUTION
- Traditional system

SYSTEM REDUNDANCY

Traditional boiler-only combination ovens rely on one system to generate steam, so if it goes down, you can't cook. Our Symbiotic Steam System provides the peace of mind that comes with knowing you can continue to cook even when the boiler steam generation system needs maintenance.

LOW MAINTENANCE

Our high efficiency microboiler is designed with the heating elements surrounding the boiler rather than submerged in the water. This dramatically decreases scale buildup, which is always an issue with traditional boilers.



SPACIOUS

Flexible shelving design to vary the capacity from GN 1/1 to EN (600x400mm).

LIGHTING

Plentiful bright white LED lighting in the cooking chamber.

LEFT DOOR SWING

On request, the oven can be manufactured with left hinged door at our factory. This version is 1.25 inches wider than the standard model.

CONNECTED

The optional Wi-Fi module enables the oven to be operated remotely.

INTUITIVE

The new electronic control panel with a 9" touch screen makes it easier to navigate the oven functions.

HIGH-TECH

New software manages the various cooking methods: grill, roast, braise, au gratin, fry, smoke, bread and pastry cooking, steam cooking.

FEEDBACK

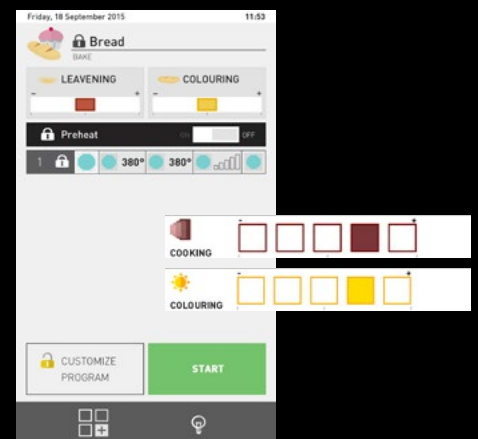
Self-diagnosis tools for automatic functional checks.

Symbiotic System



RecipeTuner

The RecipeTuner interface makes it possible to modify and personalize the various programs simply and intuitively. RecipeTuner changes, according to the type of cooking set, to regulate cooking, browning, baking and degree of humidity. The interfaces work with both pre-set programs and those created by the chef.



EasyService

level control cooking

The new Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a new Rack Control function, all the dishes can be served at the same time.

METEO SYSTEM, THE PERFECT CLIMATIC ENVIRONMENT

To control the cooking chamber climate, you must monitor it accurately. Our patented Meteo System constantly monitors the climate inside the cooking chamber so you can maintain the exact degree of humidity, anywhere from 0% to 100%.

This ensures ideal conditions for any kind of cooking: roasting, steaming, grilling or baking all while using 30% less water than traditional boiler systems.

Sometimes you need to evacuate the steam from the cooking chamber quickly or switch to a dry environment for crisping and browning. Instead of requiring you to open the door, which releases heat, our humidity release system uses a servo-controlled butterfly valve and air suction system to quickly and completely remove steam.



Humidity Control

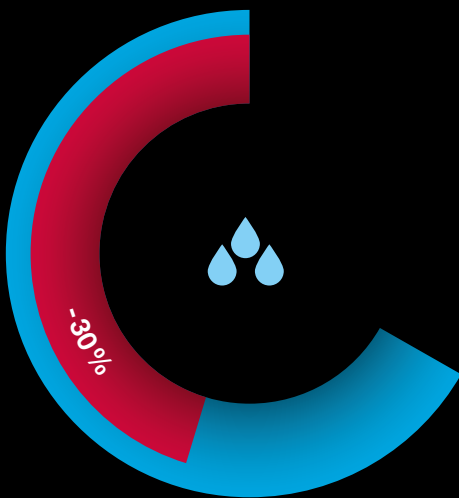


CORRECT WATER CONSUMPTION

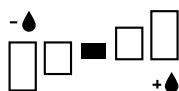
The Meteo System automatically calibrates the optimal amount of water needed for a given cooking cycle to avoid wasting water and energy. It also controls the two separate inlets for main water and filtered water to further limit running costs.

REDUCED WATER CONSUMPTION

- STEAMBOX EVOLUTION
- Traditional system



steam tuner



WET OR DRY STEAM

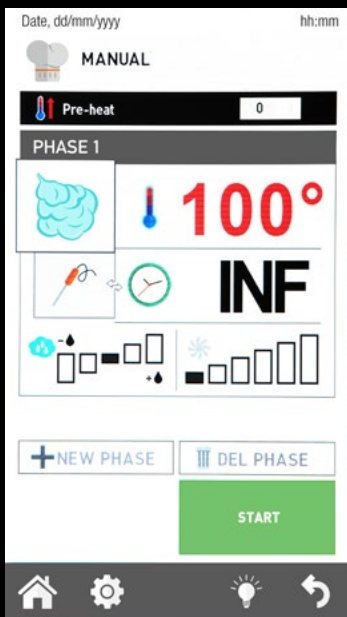
When cooking large quantities of product or foods with a particularly dense fiber, a higher degree of hydration within the steam is required to penetrate the product. In other situations, you may want lower hydration levels to gently steam products.

The patented Steam Tuner system allows you to adjust the hydration level from very wet to very dry in order to cook your recipe precisely.

In addition, the Giorik Combination Oven can sous-vide items with exact temperature and moisture control. No need to monitor the entire cook cycle; the oven does it for you.



Quality Steam Tuning



steamtuner

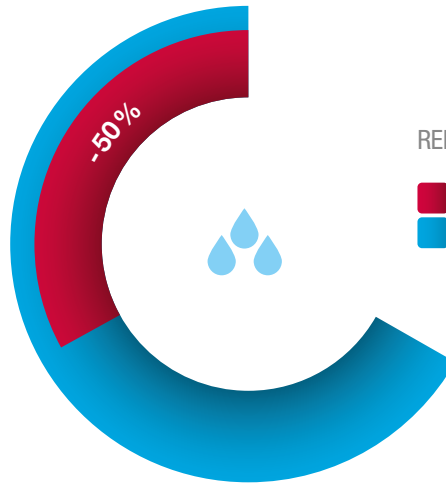
CONTROL STEAM HYDRATION

The Steam Tuner screen is intuitive and makes adjusting the hydration and amount of steam a simple task.



CLEANING SYSTEM

Creating wonderful food shouldn't mean a laborious cleanup. All Giorik ovens feature an automatic washing and rinsing system that keeps your oven clean and sanitary. The operator can quickly set the degree of cleaning from a hot-water rinse to heavy washing with detergents depending on the amount of grease in the cooking chamber. Or simply use the wash wand to spray down the interior manually. And it's eco-friendly: our closed-cycle system minimizes water consumption. Choose either liquid detergent or special sanitizing tablets.



REDUCED WATER CONSUMPTION

■ STEAMBOX EVOLUTION
■ Traditional system



ECO-FRIENDLY

The completely automatic closed-cycle system guarantees maximum hygiene in the cooking chamber with minimum water consumption.

GREEN RINSING SYSTEM

Innovative eco-friendly, organic rinse-aid available.

SELF-CLEANING BOILER

At particular intervals, depending on the amount the boiler is used, STEAMBOX cleans the boiler automatically (model H only), with no need for the operator to do this manually. The boiler is cleaned with the organic rinse-aid or with white vinegar.

CLEANING OPTIONS

Either liquid detergent or special sanitizing detergent tablets can be used. Rinsing can be performed with an organic rinse-aid or white vinegar. The system functions completely independently with no need for an operator. For example, cleaning can be done overnight, presenting the operator with a clean oven the following morning.

(1) **DOOR**

The door has double-pane glass and heavy insulation to avoid the risk of burns. It also has a double drip tray on the front of the oven and on the door. Upon request, we can build the door with left hinges.

(2) **LIGHTING**

The LED lights fitted to the door provide great visibility inside the cooking chamber while saving energy.

(3) **MAIN CONTROLLER DIAL**

The main controller dial has been built into an alcove to reduce the chance of breaking or accidentally changing the cooking parameters.

(4) **TOUCH SCREEN PANEL**

- 9" touch screen.
- Program over 1,000 recipes with up to nine phases each to control your recipe precisely. We have preloaded a selection of recipes so you can start cooking right away. Once in use, operators can modify the settings to suit their preferences or work in manual mode.
- A USB connects the oven to the outside world, so operators can save and upload recipes, update firmware, and manage HACCP data.
- An optional Wi-Fi connection is available.
- Self-diagnostic tools for automatic function checks.

(5) **STEAM TUNER**

Because some products require higher humidity steam to properly penetrate and cook product, this system can control the amount of hydration within the steam from very dry to very wet, allowing you to adjust your process precisely.

(6) **INSTRUMENT COMPARTMENT**

The instrument compartment is ventilated and protected by a dust filter. The panel can be accessed from the front for easy service.





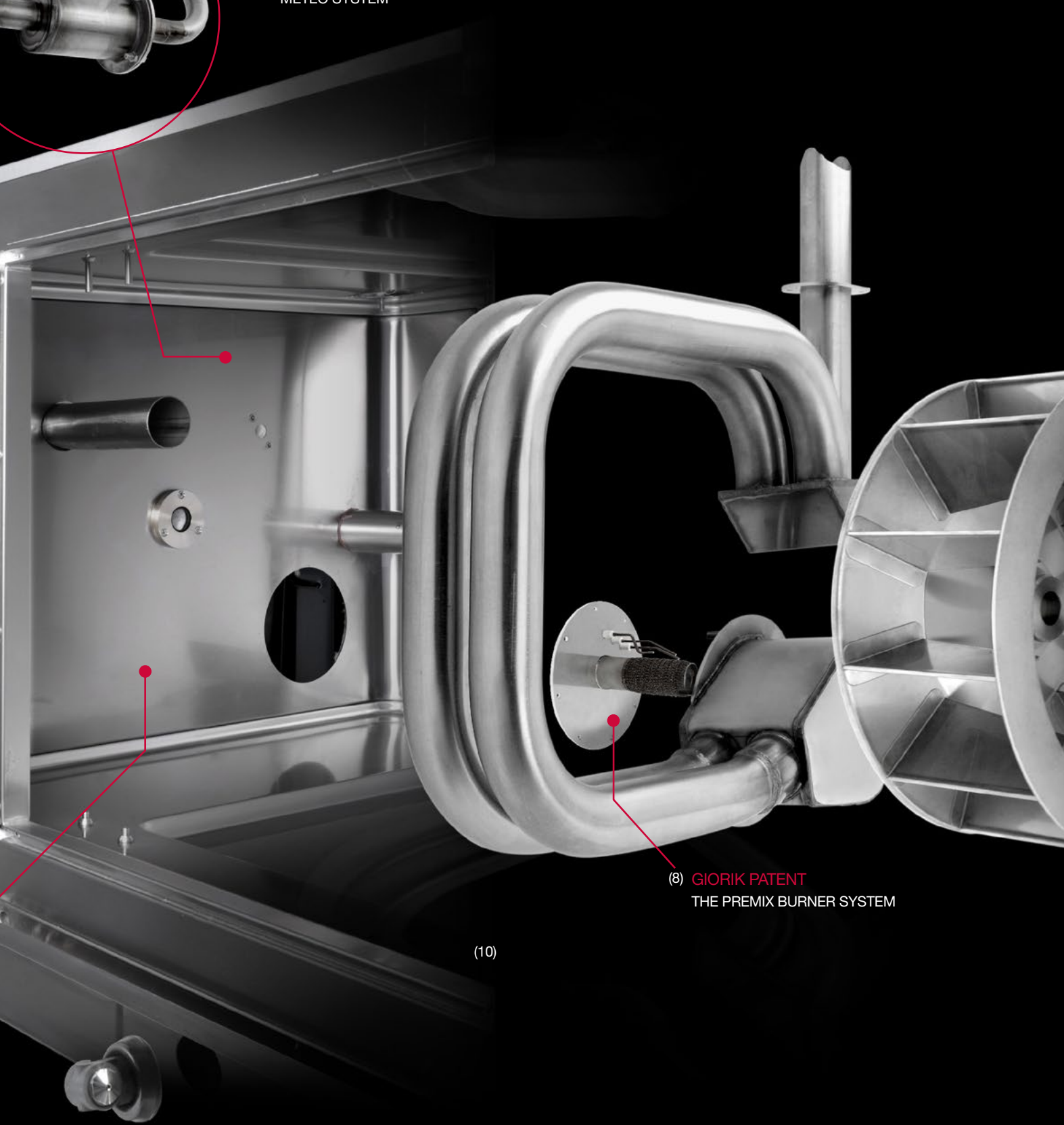
(5) GIORIK PATENT
STEAM TUNER



GIORIK PATENT (12)
STEAM PRODUCTION COMBINED SYSTEM



(7) GIORIK PATENT
METEO SYSTEM



(8) GIORIK PATENT
THE PREMIX BURNER SYSTEM

(10)

(11)



(7) **METEO HUMIDITY CONTROL**

The patented Meteo System uses software that analyzes the relevant parameters in the cooking chamber and then regulates the production of steam by discharging excess humidity.

(8) **THE PREMIX BURNER SYSTEM**

The STEAMBOX GAS versions have patented burners, designed according to the concept of premixing gas and air, and a high-efficiency heat exchanger for optimum combustion and heat yield.

(9) **CONVECTION FAN**

STEAMBOX has a 6-speed fan. The sixth speed can also be used for rapidly cooling the oven cavity. An electronic inverter makes it possible to set the fan inversion time to zero. Software controls the rotation and sets the alternation times based on the cooking cycle. When the door opens the fan stops almost immediately

(10) **COOKING CHAMBER**

The cooking chamber has smooth coved corners to avoid buildup of grease and grime. The pan racks and fan cover are easy to remove without special tools for fast cleaning. The new double-ridge gasket is easy to replace.

(11) **SPRAY NOZZLE**

Retractable spray nozzle makes it easy to clean the cooking chamber.

(12) **HIGH-EFFICIENCY MICROBOILER**

The high efficiency microboiler generates large volumes of steam while using 30% less water than a traditional system. The heating elements are not submerged in the boiler water to prevent the scale buildup that is common with traditional boilers.

We also offer boilerless systems that generate steam by nebulizing water directly on the heat exchangers.

Washing System



RECOMMENDED PRODUCTS

In order to avoid damage to the cooking chamber surfaces, we have developed a series of non-abrasive degreasing products.

Just like all the other features of the oven, the cleaning function has been optimized to reduce energy and water consumption.



H

COMBINED STEAM PRODUCTION SYSTEM
(HIGH EFFICIENCY MICROBOILER
PLUS INSTANT MODE)

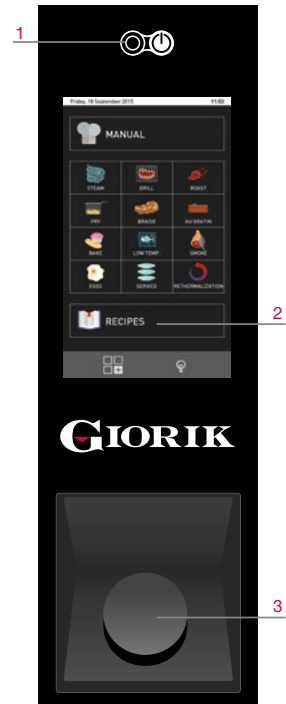
T

STEAM PRODUCTION
IN INSTANT MODE

Our touchscreen controls are available in two variations depending on whether you want a high efficiency microboiler or a boilerless system.

H • The H series features in-depth controls for setting and adjusting multiple aspects of the Symbiotic Steam System, allowing you to proof bread and control low-temperature steaming.

T • The T series offers simpler controls, as the fan disperses water onto the heat exchangers to generate instant steam.



Touch Screen Version



TOUCH SCREEN VERSION















- 1 On/Off.
- 2 Touch screen panel:
 - Cooking modes: convection, mixed, steam, cooling, holding, smoking.
 - Timed, probe or Delta-T cooking.
 - 5-level Steam Tuner.
 - Cooking method programs (grill, roast, braise, au gratin, fry, smoke, bread and pastry cooking, steam cooking).
 - Recipe Tuner.
 - Overnight cooking.
 - RackControl with EasyService.
 - Regeneration.
 - Automatic cleaning with boiler cleaning (standard).
- 3 Dial and depress the encoder knob to navigate the oven functions.



















OVEN WITH TOUCH SCREEN PANELS

H VERSIONS WITH HIGH-EFFICIENCY MICROBOILER / TOUCHSCREEN

| Model | Dimensions | Capacity | Voltage | Electric power | Model | Dimensions | Capacity | Voltage | Electric power |
|---|-------------------|------------------------------------|----------------|----------------|--|-------------------|------------------------------------|-------------|----------------|
| | WxDxH | | | | | WxDxH | | | |
|  | <i>inches</i> | <i>Full or Half size sheet pan</i> | <i>V/PH</i> | <i>kW</i> |  | <i>inches</i> | <i>Full or Half size sheet pan</i> | <i>V/PH</i> | <i>kW</i> |
|  SEHE061W | 34.68x33.98x33.66 | 6 HS | 208/3 | 11.2 |  SEHG061W | 34.68x33.98x33.66 | 6 HS | 120/1 | 1.2 |
|  SEHE062W | 34.61x44.21x36.42 | 6 FS 12 HS | 208/3 480/3 | 21.2 21.4 |  SEHG062W | 34.61x44.21x36.42 | 6 FS 12 HS | 120/1 | 1.2 |
|  SEHE101W | 45.71x33.98x33.66 | 10 HS | 208/3 | 15.5 |  SEHG101W | 45.71x33.98x33.66 | 10 HS | 120/1 | 1.5 |
|  SEHE102W | 45.63x44.21x36.42 | 10 FS 20 HS | 208/3 480/3 | 27.8 28.3 |  SEHG102W | 45.63x44.21x36.42 | 10 FS 20 HS | 120/1 | 2.3 |
|  SEHE201W | 74.25x39.29x36.46 | 20 HS | 208/3 | 31 |  SEHG201W | 74.25x39.29x36.46 | 20 HS | 120/1 | 2.5 |
|  SEHE202W | 74.25x47.17x38.86 | 20 FS 40 HS | 208/3 480/3 | 53.6 54.1 |  SEHG202W | 74.25x47.17x38.86 | 20 FS 40 HS | 120/1 | 3.1 |

T VERSIONS WITH INSTANT STEAM / TOUCHSCREEN

| Model | Dimensions | Capacity | Voltage | Electric power | Model | Dimensions | Capacity | Voltage | Electric power |
|---|-------------------|------------------------------------|----------------|----------------|--|-------------------|------------------------------------|-------------|----------------|
| | WxDxH | | | | | WxDxH | | | |
|  | <i>inches</i> | <i>Full or Half size sheet pan</i> | <i>V/PH</i> | <i>kW</i> |  | <i>inches</i> | <i>Full or Half size sheet pan</i> | <i>V/PH</i> | <i>kW</i> |
|  SETE061W | 34.68x33.98x33.66 | 6 HS | 208/3 | 10.4 |  SETG061W | 34.68x33.98x33.66 | 6 HS | 120/1 | 0.4 |
|  SETE062W | 34.61x44.21x36.42 | 6 FS 12 HS | 208/3 480/3 | 20.4 |  SETG062W | 34.61x44.21x36.42 | 6 FS 12 HS | 120/1 | 0.4 |
|  SETE101W | 45.71x33.98x33.66 | 10 HS | 208/3 | 14.7 |  SETG101W | 45.71x33.98x33.66 | 10 HS | 120/1 | 0.7 |
|  SETE102W | 45.63x44.21x36.42 | 10 FS 20 HS | 208/3 480/3 | 25.8 |  SETG102W | 45.63x44.21x36.42 | 10 FS 20 HS | 120/1 | 0.8 |
|  SETE201W | 74.25x39.29x36.46 | 20 HS | 208/3 | 29 |  SETG201W | 74.25x39.29x36.46 | 20 HS | 120/1 | 1.0 |
|  SETE202W | 74.25x47.17x38.86 | 20 FS 40 HS | 208/3 480/3 | 51.6 |  SETG202W | 74.25x47.17x38.86 | 20 FS 40 HS | 120/1 | 1.6 |

-  Electric
-  Gas

GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

Giorik US Corporation
128 Millport Circle, Suite 200
Greenville, South Carolina 29607 | USA

tel. 1-864-315-1615
e-mail: info@giorikus.com

www.giorikus.com

Giorik SpA
Via Cavalieri di Vittorio Veneto, 14
32036 Sedico (BL) | ITALY

tel. +39.0437.807200 | fax +39.0437.807001
e-mail: info@giorik.com

www.giorik.com



in compliance with

