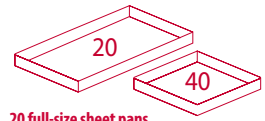


GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam box
EVOLUTION R

SERE202W

Combi Electric Oven - 20 GN 2/1



20 full-size sheet pans
40 half-size pans, or 40 steam table pans



Giorik Steambox Evolution R-series is the combi oven that provides maximum flexibility using dry heat, moist heat, or any other combination without the use of a boiler system.

The OneTouch interface enables users to save time by starting up their favorite recipes in just one action. The oven is capable of saving cooking programs, which can be selected from the existing programs provided by Giorik or created by entering personalized settings. All these can be activated directly from the OneTouch screen in one simple move.

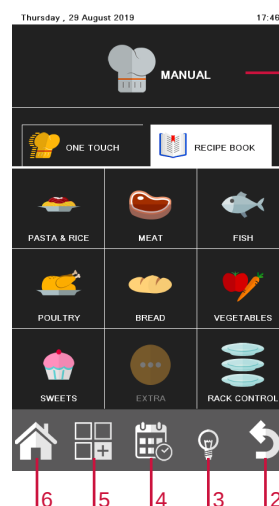
The Steambox Evolution R-series comes standard with a 7" Touch Screen Control interface and hundreds of preset cooking programs with a full array of menu selections. Each cooking program can have up to 9 phases that can be adjusted depending on user experience.

Standard 1 year parts & labor warranty

TECHNICAL FEATURES

- Steam production by direct injection
- SuperSteam: two levels of humidity in the cooking chamber
- Large 7" Touch Screen Control
- Ability to store over 1,000 menu items
- Heating of cooking chamber with high performance INCOLOY heating elements
- AISI 304 cooking chamber with rounded corners
- Automatic recirculating washing system (liquids only)
- LED lighting
- Rapid chamber ventilation system
- Inverter-controlled fan with 6 different speeds
- Safety shutdown of fan rotation with opening of door
- Double-glazed ventilated door
- USB port for uploading & saving recipes and firmware updating
- Retractable hand shower

COOKING FEATURES



1. Touch Screen panel
 - Cooking modes: convection, steam, combi (convection & steam)
 - Cooking by method or product type or OneTouch
 - Temperature control from 122° to 572°F.
 - Time control from 1' to 599'; infinite function
 - Humidity Control from 0-100%
 - Multi level cooking with "Easy service"
 - Delta T cooking
 - Cooking with probe
2. Back button
3. Lights on/off button
4. Schedule button
5. Functions button
6. Main Menu button

OneTouch

The OneTouch interface provides a selection of user defined recipes for quick, single touch operation. OneTouch load and serve perfect food products.

RecipeTuner

The RecipeTuner interface makes it possible to modify and personalize the various programs simply and intuitively. According to the type of cooking selected, a food product's cooking, browning, degree of rising and degree of humidity can be easily modify..

EasyService

level control cooking

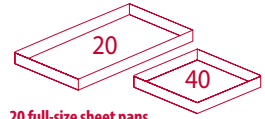
The Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a Rack Control function, all the dishes can be served at the same time.

SERE202W

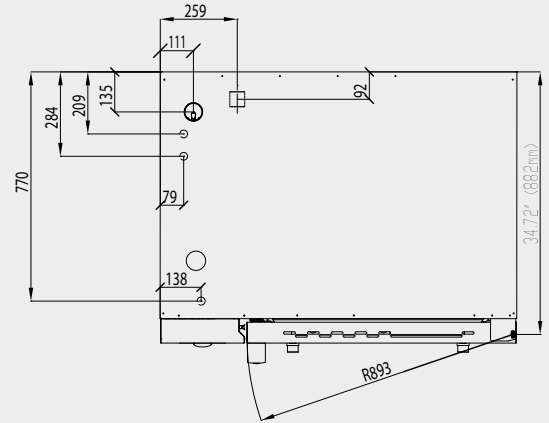
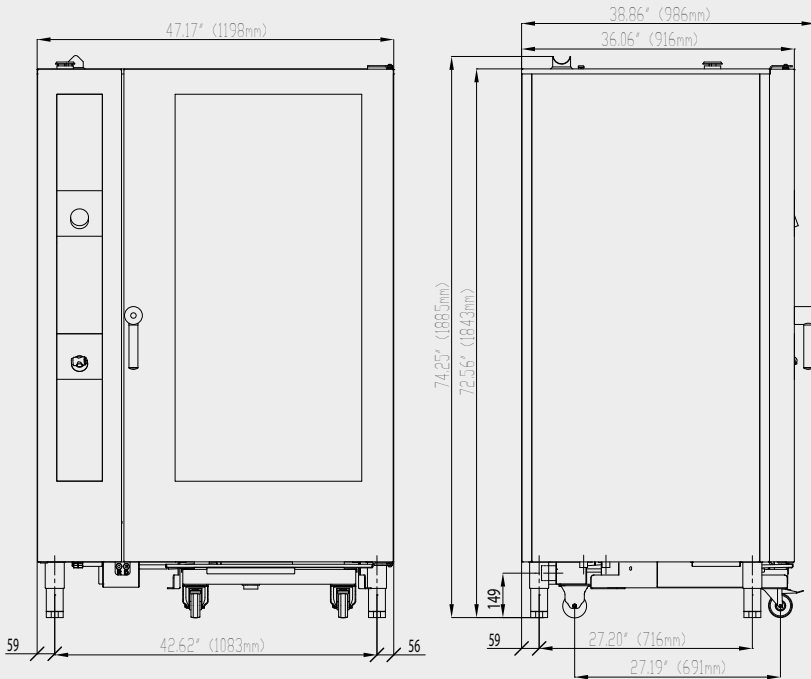
Combi Electric Oven - 20 GN 2/1



DIRECT INJECTION



20 full-size sheet pans
40 half-size pans, or 40 steam table pans



REQUIRED CLEARANCES

LEFT	0"-20" (508mm) for service
RIGHT	0"
FRONT	44" (1118mm) for trolley exit
BACK	3" (75mm) for plumbing

DIMENSION

	HEIGHT	WIDTH	DEPTH	WEIGHT
Uncrated	74.25" (1886mm)	47.17" (1198mm)	38.86" (987mm)	794lb (361kg)
Crated	83" (2108mm)	52" (1321mm)	44.5" (1131mm)	860lb (391kg)

ELECTRICAL OPTIONS (Cord and plug not included)

NOTE: Two power cords & plugs are required for 208V models

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	51.6	146	3+Grnd
480	3	60	51.6	63	3+Grnd

WATER REQUIREMENTS

NOTE: Not maintaining Giorik water quality requirements voids warranty

Pressure (min-max): 35 • 87 PSI
Hardness (CaCO ₃) = Between 30-90 mg/L (Milligrams per Liter or ppm)
TDS (Total Dissolved Solids)= Between 40-150 mg/L (Milligrams per Liter or ppm)
Free Chlorine = Less than 0.1 mg/L (Milligrams per Liter or ppm)
Chlorides = Less than 20 mg/L (Milligrams per Liter or ppm)
Chloramines = Less than 0.5 mg/L (Milligrams per Liter or ppm)
Total Sulfates & Nitrates = Less than 20 mg/L (Milligrams per Liter or ppm)
Total Silica = Less than 10mg/L (Milligrams per Liter or ppm)
Total Iron = Less than 0.1mg/L (Milligrams per Liter or ppm)
pH level = 7.0 to 8.0

PAN CAPACITY

40 ea. 12" x 20" x 2.5" (65mm) Steam table pans
40 ea. 13" x 18" half size sheet pan
20 ea. 18" x 26" full size sheet pan

CONNECTIONS

3/4" GHT cold water inlet
3/4" GHT treated water for cooking as per Giorik water requirements
2" (50mm) drain

OPTIONS and ACCESSORIES

Trolley configuration for baking trays (600x400 mm)	Culinary components
Tablet detergent and rinse aids	Cooking Probes
Leveling plate for trolley	Drain Lock

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