

GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

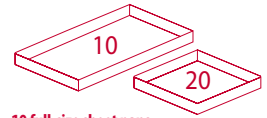
Steam box EVOLUTION R

SERE102W

Combi Electric Oven - 10 GN 2/1



DIRECT INJECTION



10 full-size sheet pans
20 half-size pans, or 20 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.

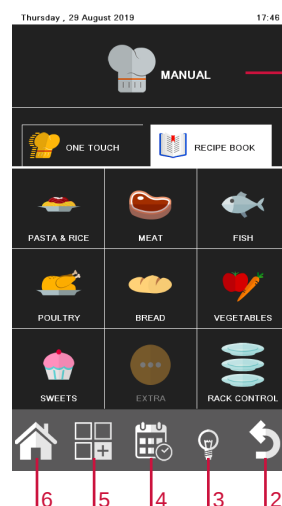
The Steambox Evolution R-series comes standard with a 7" Touch Screen Control interface and hundreds of preset cooking programs with a full array of menu selections. Each cooking program can have up to 9 phases that can be adjusted depending on user experience.

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
- **OPTIONAL** 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

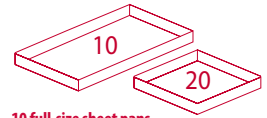
The Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a Rack Control function, all the dishes can be served at the same time.

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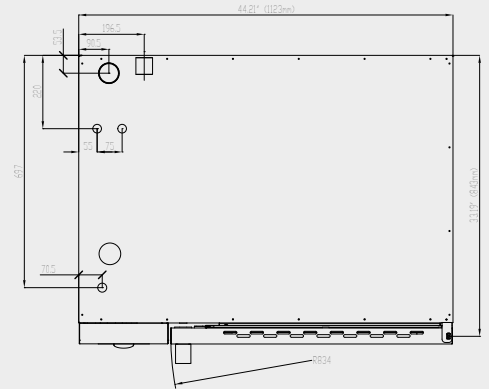
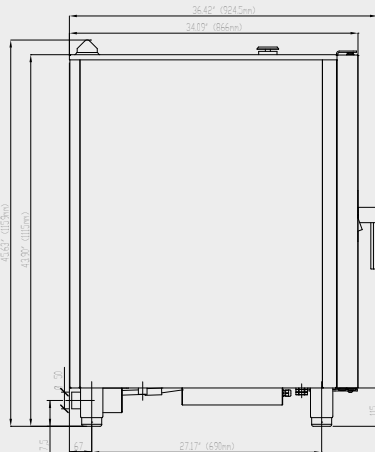
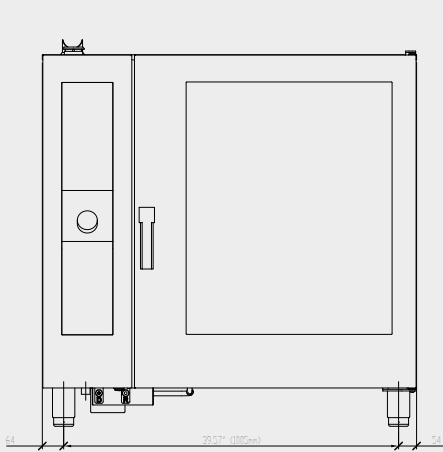
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REQUIRED CLEARANCES

LEFT	0"-20" (508mm) for service
RIGHT	0"
FRONT	32.88" (834mm) for door swing
BACK	3" (75mm) for plumbing

DIMENSION

	HEIGHT	WIDTH	DEPTH	WEIGHT
Uncrated	45.63" (1159mm)	44.21" (1123mm)	36.42" (925mm)	419lb (191kg)
Crated	51.25" (1302mm)	45.5" (1156mm)	38.5" (978mm)	468lb (213kg)

PAN CAPACITY

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

ELECTRICAL OPTIONS (Cord and plug not included)

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	25.8	73	3+Grnd
480	3	60	25.8	31.5	3+Grnd

CONNECTIONS

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

WATER REQUIREMENTS

NOTE: Not maintaining Giorik water quality requirements voids warranty

Pressure (min-max): 35 - 87 PSI
Hardness (CaCO3) = 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

OPTIONS and ACCESSORIES

Stands	Reversible doors (consult with factory about additional width considerations)
Stacking system	Culinary components
Cooking Probes	Drain Lock

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