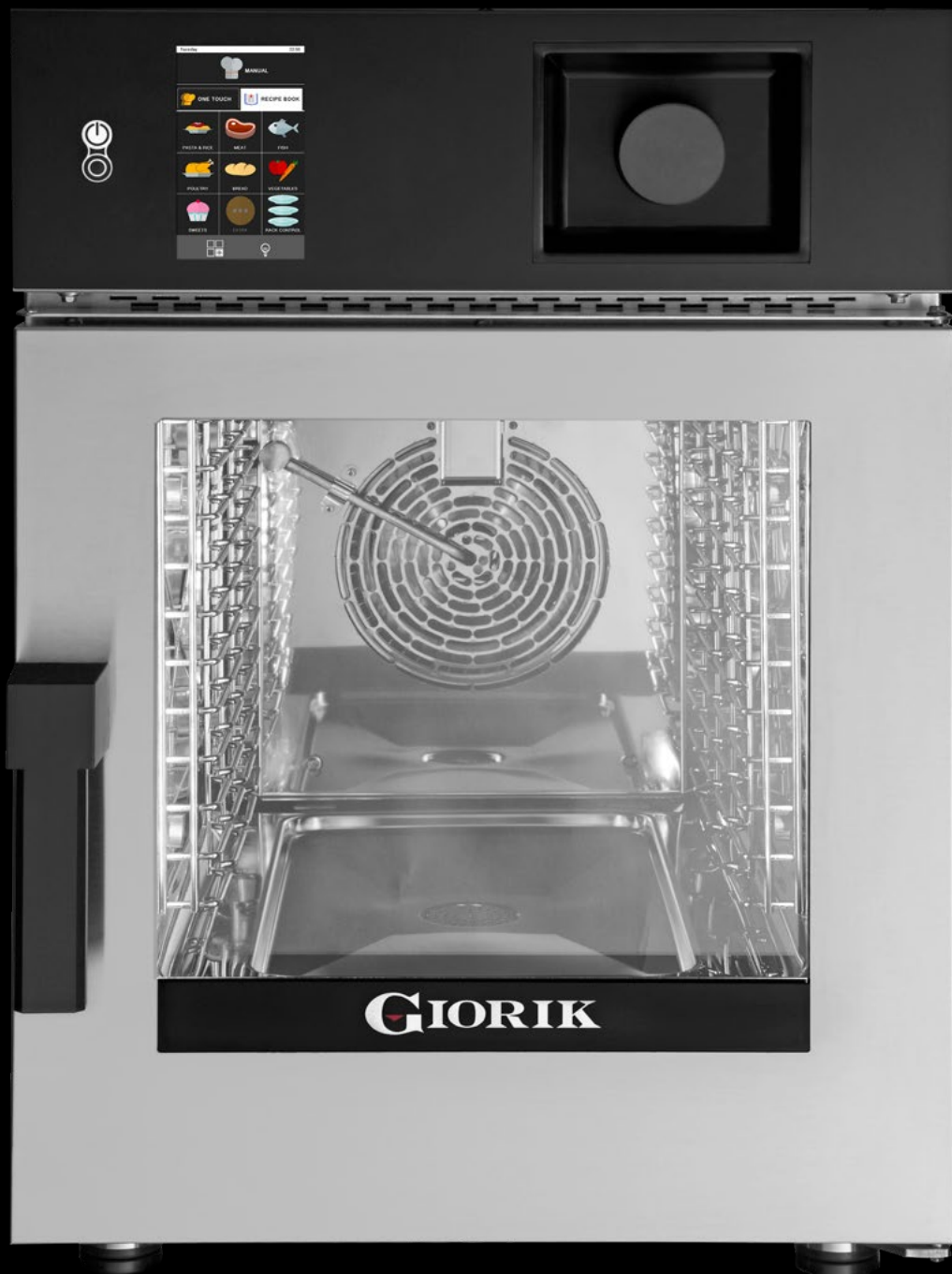


# GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

**mini  
touch**  
THE SMART WAY OF COOKING





# A REVOLUTIONARY ENTRY LEVEL OVEN



MiniTouch is the new entry level compact and intuitive oven by Giorik. This range has been fitted with an intuitive and innovative touch-screen control panel which makes it possible to use preloaded cooking programs and upload recipes from a USB key. It can store programs with several cooking phases and control the relative humidity in the cooking chamber, offering three different fan speeds, cooking with an inner probe and low temperature cooking with the Delta T setting. It has max features and the only reason we have called it "MINI" is because it has a 5" display.

OVEN  
RANGE



6 GN 1/1  
6 HALF SHEET PANS (13" X 18")



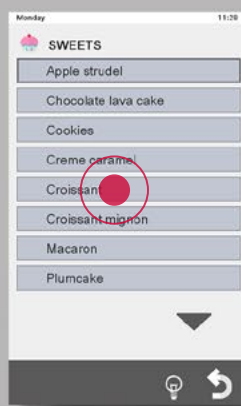
10 GN 1/1  
10 HALF SHEET PANS (13" X 18")

# INTUITIVE PROGRAMMING

**PERSONAL RECIPES** - To make work in the kitchen easier, the Giorik chefs have created hundreds of recipes which are preloaded into the oven's memory and immediately available for use. Each recipe, however, can be personalized and saved according to the preferences of the MiniTouch user. Furthermore, thanks to the USB port, users can also export and import thousands of recipes quickly and easily.



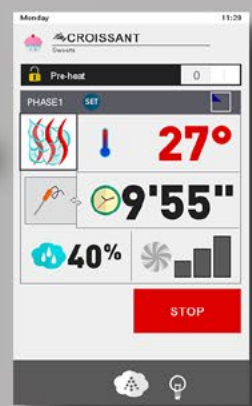
Select the recipe you want from the "Cooking" menu through the "Cookbook" or "One Touch". E.g. "Cookbook", "Sweets" category.



Select the recipe you want from the wide selection of preloaded recipes in the "Croissant" category. After making the selection, all the cooking phases for that recipe will be displayed.



The Recipe Tuner function allows users to select the baking, browning, moisture and proofing level. Once the desired level has been selected, the oven automatically regulates all the necessary cooking parameters. Press START to start the recipe and wait until the cycle ends.



The first cooking phase has now begun. A buzzer will signal when cooking is over and a message will appear on the display! Now you can remove the trays and serve.



## ONE TOUCH TECHNOLOGY

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 at will during use by entering personalized settings. All these can be activated directly from the OneTouch screen in one simple move.



## HUMIDITY CONTROL

To guarantee a perfectly balanced climate inside the cooking chamber, Giorik has adopted a unique relative humidity control system in the chamber to provide the right amount of moisture at all times.

# FUNCTIONS



## RECIPE TUNER

Auto-regulation of the oven whilst cooking to meet the baking, browning, moisture and proofing levels selected by the Chef.



## TOUCH

Intuitive user interface thanks to the new 5" Touch Screen display.



## RACK CONTROL

This enables different dishes to be cooked at the same time at various levels. With the EasyService option, it is also possible to serve all the dishes at the same time.



## ONE TOUCH

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## PERFECT PLANNING

MiniTouch helps chefs optimize and plan operating cycles. Thanks to the DELAYED START function, they can set the start time of a cooking cycle directly from the built-in calendar.

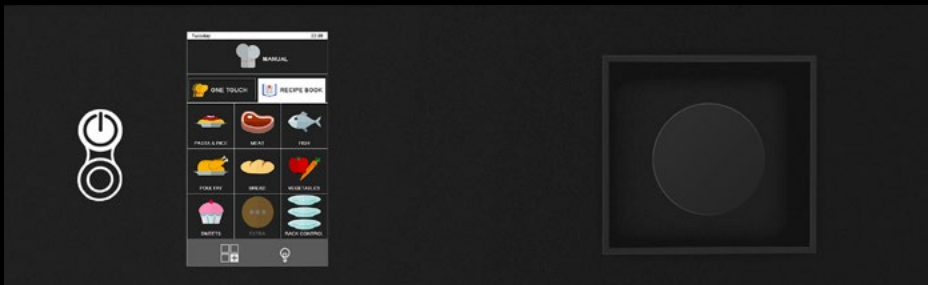


## LED LIGHTING

Single LED light on the door provide the utmost visibility in the chamber.



# CONTROL PANEL



- Temperature control from 122 to 572 °F;
- Timer from 1 to 599 minutes, with infinite setting;
- Cooking method: convection, steam, combined (steam/convection);
- Holding function, cold and hot smoking mode;
- Pre-set cooking programs. 9 cooking phases can be set for each program;
- Delta T cooking mode;
- Core probe cooking;
- Multilevel cooking;
- Humidity control;
- Inverter-controlled fan with 3 speed settings;
- Motorized vent valve opening.

# COOKING METHODS

It is possible to choose from 3 cooking methods:



### MANUAL.

To personalize cooking. The different cooking phases can be set individually, varying the temperature, time, fan rotation speed etc.



### COOKBOOK

Uploaded recipes, which are divided into different product types, can be selected.



### COOKING METHODS

Cooking by function. The cooking method can be selected: steaming, grilling, roasting, frying, braising, au gratin, baking, low temperature, smoking, Rack Control, regeneration.

## THE RIGHT TRAY FOR ALL COOKING NEEDS

MiniTouch ovens have a wide range of trays and pans specially designed to meet all cooking needs. They are strong, sturdy and guarantee perfect distribution of heat, making Giorik trays a must-have for any professional kitchen.



In the photo above we have:

- stainless steel tray 20 mm (h);
- skewer kit (ring + skewers);
- tray for fried eggs;
- non-stick aluminium grill;
- tray for grilled chickens (birds, spring chickens, duck);
- perforated stainless steel tray 40 mm (h);
- non-stick micro perforated aluminum tray.

Discover the versatility of Giorik accessories and the potential of your oven.

# AUTOMATIC WASH SYSTEM



Liquid detergent

All the MiniTouch models are available with the AUTOMATIC WASH SYSTEM on request. The intuitive interface allows users to quickly start cleaning at the end of the cooking cycle or at the end of the day by selecting one of the four wash programs available, from HARD to RINSING ONLY.



**MINITOUCH**  
WITH INSTANT STEAM - 5" TOUCH SCREEN

Model	Dimension	Capacity	Voltage/Phase	Power
	WxDxH			
	inches	Half size / Sheet pan	V/Ph	kW
☞ <b>KM061</b>	20.43x31.73x30.31	6	208/1	7.5
☞ <b>KM061W</b>	20.43x31.73x30.31	6	208/1	7.5
☞ <b>KM061</b>	20.43x31.73x30.31	6	208/3	7.5
☞ <b>KM061W</b>	20.43x31.73x30.31	6	208/3	7.5
☞ <b>KM101</b>	20.43x31.73x43.31	10	208/3	15.0
☞ <b>KM101W</b>	20.43x31.73x43.31	10	208/3	15.0

**W** - Automatic wash system

**SUMMARY OF DIFFERENT FUNCTIONS**

Low temperature cooking from 122 °F
Cooling during cooking
Holding
Multilevel cooking
System information
One Touch

The manufacturer reserves the right to modify any products without prior notice.

# GIORIK

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