

GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

KORE

THE ESSENCE OF COMBI OVENS





The essence of a great oven

For businesses with very high qualitative standards but limited space, ovens need to be efficient, multi-function and compact in size. KORE, an intuitive, evolved and high-performance oven, meets these very requirements. The high efficiency microboiler - one of its kind - and the technical characteristics of its construction make the oven highly technological, delivering high performance, maximum practicality and low energy consumption. KORE is the oven every chef wants in his kitchen!



b/i touch range

The ovens in the Kore range are available in 2 versions:

b - with high-efficiency microboiler;

i - direct injection.

Both versions combine maximum efficiency with minimum bulk, delivering the performance of a top-of-the-range oven.



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



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



The right tray for all cooking needs

KORE 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:

- Cannelloni: stainless steel tray 20 mm (h);
- Skewers: skewer kit (ring + skewers);
- Poached eggs: tray for fried eggs;
- Chops: non-stick aluminium grill;
- Chickens: tray for grilled chickens (birds, spring chickens, duck);
- Steamed vegetables: perforated inox tray 40 mm (h);
- Croissants: non-stick micro perforated aluminium tray.

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



The only compact oven with a boiler

Giorik has patented a steam generation system that makes it possible to ensure the size of the steam generator is much smaller than traditional boilers. This unique feature, combined with the outstanding characteristics of the High-Efficiency system, makes it possible to reduce water and energy consumption considerably, whilst also optimizing time. The size of the KORE steam generator is considerably smaller than traditional combi ovens, in fact this microboiler keeps consumption down to just 1 kW. This guarantees substantial energy savings from both an economic and an environmental point of view.

Symbiotic System, steam generation patented by Giorik

HIGH EFFICIENCY MICROBOILER + INSTANT: A WINNING COMBINATION

Two methods of generating steam exist side by side in the KORE oven: one generated by the high efficiency microboiler and one in instant mode. Working in synergy, these two methods make it possible to gain the maximum advantage from the two individual systems, overcoming their limitations when used on their own.

UNBEATABLE SPEED

Thanks to the dual use of the two methods (instant + high efficiency microboiler), KORE produces steam in a shorter time than that required by traditional systems. This system stabilizes the steam, speeding up production when instant production decreases due to the cooling of the heating elements.

HIGH-QUALITY STEAM AT ALL TIMES

When steam quality is inconstant, perfect results cannot always be guaranteed. When steam is too dry, for instance, or temperatures are too high, food tends to oxidise or burn. Vice versa, when there is too much moisture in the steam, food can be “drenched”. The symbiotic system, on the other hand, ensures constant saturation of the cooking chamber and guarantees precise and continuous moisture control.





Built around the chef

Making kitchen management easy: this is the mission Giorik has set for itself. For this reason, every detail has been designed and built with the interaction between the oven, the Chef and the kitchen in mind. The new ovens of the KORE range are in fact “tailored” to the Chef’s needs, ensuring he or she has the option of customizing functions and programs according to routine and requirements.



GIORIK WI-FI

All our ovens can be fitted with a device which connects them with the Giorik Cloud. This allows information about the oven to be gathered, so equipment errors and parameters can be analysed remotely. Connection to the Cloud also enables the oven software to be updated in real time.



RIGHT/LEFT DOOR OPENING

With KORE, the opening direction of the door can easily be inverted, on site.

CHEF'S LOG

Every chef has his secrets and his own personal style. The MESSAGE function in KORE ovens allows chefs to enter notes and reminders (which are confirmed with an acoustic signal) between the various cooking phases to give their food that personal touch.

PERFECT PLANNING

KORE helps chefs optimise 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.



SYMBIOTIC SYSTEM (b)

Speed, quality and efficiency in generating steam thanks to the patented combined high efficiency microboiler+Instant system.



METEO SYSTEM (b/i)

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.



STEAM TUNER (b/i)

Makes it possible to adjust the moisture level of the steam, to just the right amount of dryness or moisture.



RECIPE TUNER (b/i)

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



RACK CONTROL (b/i)

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.



HIGH-EFFICIENCY MICROBOILER (b)

Reaches outstanding performance levels with reduced time and energy consumption.



TOUCH (b/i)

Intuitive user interface thanks to the new 7" Touch Screen display.



LED LIGHTING (b/i)

Dual LED lights on the door provide the utmost visibility in the chamber.



AUTOMATIC WASH SYSTEM (b/i)

Automatic wash supplied as standard offering a choice of 4 wash levels and a closed circuit, which gives the option of using liquid detergent or solid detergent (tabs).



CLEANING WITH TABS (b/i)

The new closed circuit system allows the user to use solid detergent (tabs).

(b) Available with b models

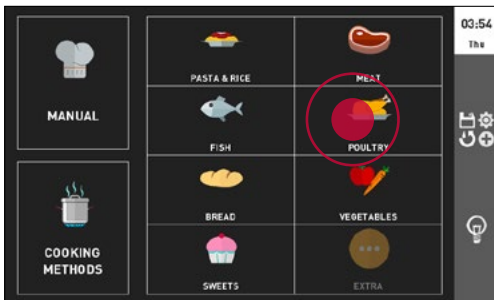
(i) Available with i models



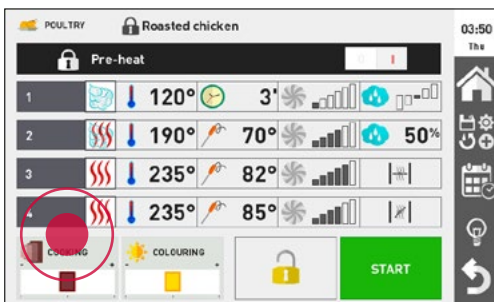
Intuitive programming

PERSONALIZED RECIPES

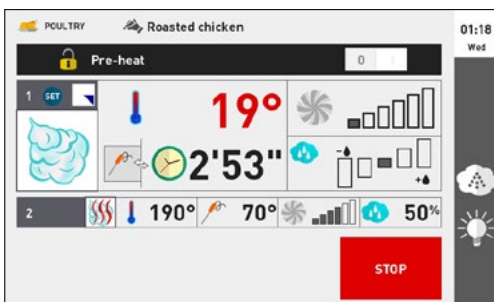
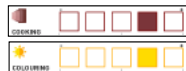
To make work in the kitchen easier, the Giorik chefs have created hundreds of recipes which are preloaded into the oven’s memory and immediately available for use. Each recipe, however, can be personalized and saved according to the preferences of the KORE user. Furthermore, thanks to the USB port, users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



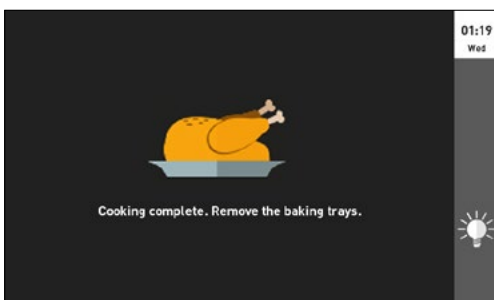
Select the recipe you want from the “Cooking” menu through the “Cookbook” and “Cooking Methods”. E.g. “Chicken” category, “Roast chicken” recipe.



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.



A buzzer will signal when cooking is over and a message will appear on the display! Now you can remove the trays and serve!

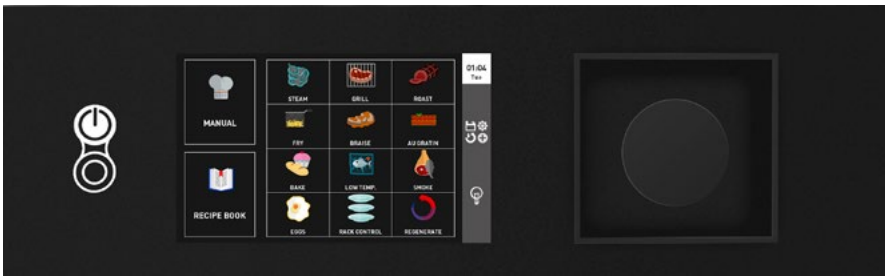


All the benefits of the top ovens

The starting point for KORE was the technology developed for the Steambox Evolution, Giorik's top oven. The basic software that controls the oven's functions is therefore the same for both models. This advanced software is very user-friendly and immediately reduces the amount of time needed to set the cooking programs, therefore optimizing time in the kitchen.

A GREAT DISPLAY FOR A GREAT OVEN

The new touch screen in the b and i models makes it easy to view the functions and icons, containing all the technology and functions of this combi oven in 7" display.



- Temperature control from 86 to 572 °F (b);
- Temperature control from 122 to 572 °F (i);
- Regeneration;
- Timer from 1 to 599 minutes, with infinite setting;
- Cooking method: convection, steam, combi (steam/convection);
- Holding function, cold and hot smoking mode, message mode;
- Pre-set cooking programs. 9 cooking phases can be set for each program;
- Delta T cooking mode;
- Core probe cooking;
- Multilevel cooking;
- Cooking chamber humidity control (Meteo System);
- Steam tuner: steam adjustment (dry-wet);
- Inverter-controlled fan with 6 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.



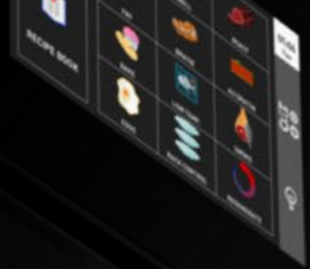
COOKBOOK

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.



Smart steam

GIORIK



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.

HUMIDITY EVACUATION

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.

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.



WET OR DRY STEAM

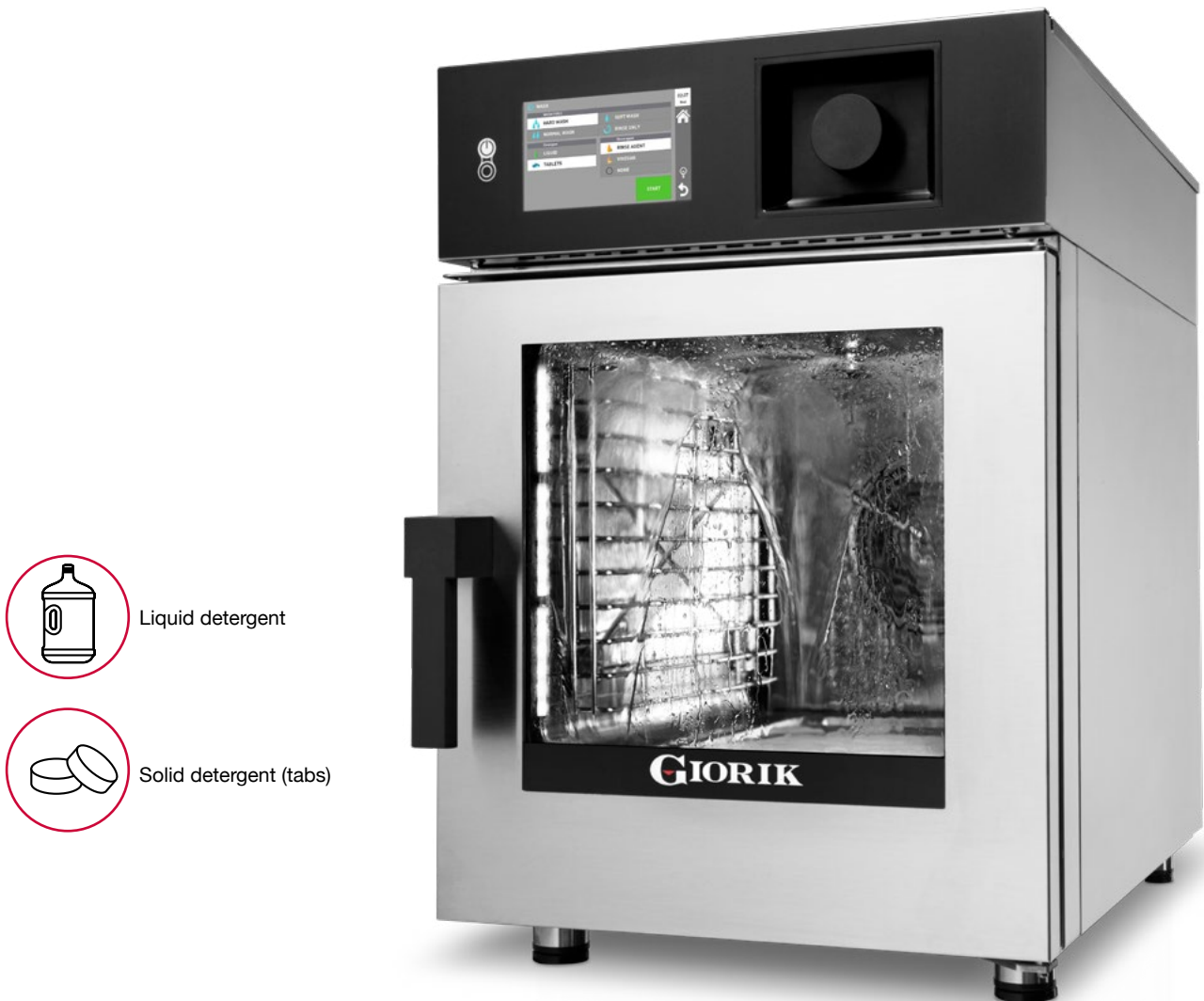
When cooking large quantities of product or foods with a particularly dense fiber, a higher degree of hydration within the steam is required to penetrate the product. In other situations, you may want lower hydration levels to gently steam products.

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

In addition, the KORE 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.



Top of the oven range wash system



All the KORE *b/i* models are supplied with the AUTOMATIC WASH SYSTEM. The intuitive interface allows users to quickly start cleaning at the end of the cooking cycle or the end of the day by selecting one of the four wash programs, from HARD to RINSING ONLY. The cooking chamber has been specially designed with an exclusive CLOSED CIRCUIT wash system. This offers multiple benefits:

- The new closed circuit system uses the minimum amount of water necessary, with obvious economic and environmental benefits.
- Both liquid and solid detergent (tabs) can be used with the new closed circuit system.

KORE (model *b*) automatically cleans the high efficiency microboiler on a regular basis, depending on how much the boiler has been used, so the operator is relieved from performing this manually. The high efficiency microboiler is cleaned with an organic rinse aid or with white vinegar.

b

WITH HIGH-EFFICIENCY MICROBOILER
7" TOUCH SCREEN

Model	Dimension	Capacity	Voltage/Phase	Power
	WxDxH			
	inches	Half size sheet pan	V / Ph	kW
KB061W	20.43x31.73x30.31	6	208/1	8.3
KB061W	20.43x31.73x30.31	6	208/3	8.3
KB101W	20.43x31.73x43.31	10	208/3	15.8

i

WITH INSTANT STEAM
7" TOUCH SCREEN

Model	Dimension	Capacity	Voltage/Phase	Power
	WxDxH			
	inches	Half size sheet pan	V / Ph	kW
KI061W	20.43x31.73x30.31	6	208/1	7.5
KI061W	20.43x31.73x30.31	6	208/3	7.5
KI101W	20.43x31.73x43.31	10	208/3	15.0

SUMMARY OF THE DIFFERENT VERSIONS

Functions	<i>b</i>	<i>i</i>
Symbiotic System - high-efficiency microboiler	•	—
Meteo system	•	•
Steam tuner	•	•
Low temperature cooking from 86 °F	•	—
Low temperature cooking from 122 °F	—	•
Cooling during cooking	•	•
Holding	•	•
Multilevel cooking	•	•
System information	•	•

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

GIORIK

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