

# GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam  
**BOX**  
EVOLUTION



R

# It's time to:



# Restart.

The new R range is the combination of technological innovation, design and ease of use. Efficient, spacious, always connected, intuitive, versatile in cooking and much more! R is the Revolution that your kitchen deserves to Restart !



# It's time to:

# Rely on us.



#### INTUITIVE

The new electronic control panel with a 7" touch screen makes it easier to navigate the oven functions.



#### HIGH-TECH

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



#### CONNECTED

The Wi-Fi module (standard on all models) enables to remotely control and manage the main data of your machine.



#### SPACIOUS

Just change the shelves to vary the capacity from GN 1/1 to EN (600x400mm).



#### FEED-BACK

Self-diagnosis tools for automatic functional checks.



#### LIT-UP

By the plentiful LED lighting in the cooking chamber.



#### LEFT DOOR OPENING

On request, the oven can be manufactured with left hinged door. This version is 3 cm wider and it is made to custom. Not available for 20 GN 1/1 and 20 GN 2/1.

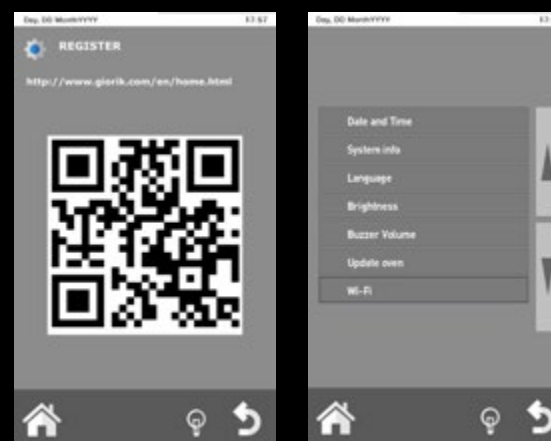
# It's time to:

# Get **R**eady.



## Giorik Remote Analysis

All our ovens are 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.



## Giorik Smart Recipes

Create, edit, duplicate and distribute your personalized recipes to all your appliances remotely. Develop customised recipes and keep them in the cloud to take them with you, just a click away.





# It's time to:

# Rethink.



## SuperSteam

2-level steam regulation. It calibrates the right degree of humidity according to your preferences. The selection of the two humidity levels, in fact, allows you to always have the perfect degree of hydration in the chamber for every cooking and every food.

## RecipeTuner

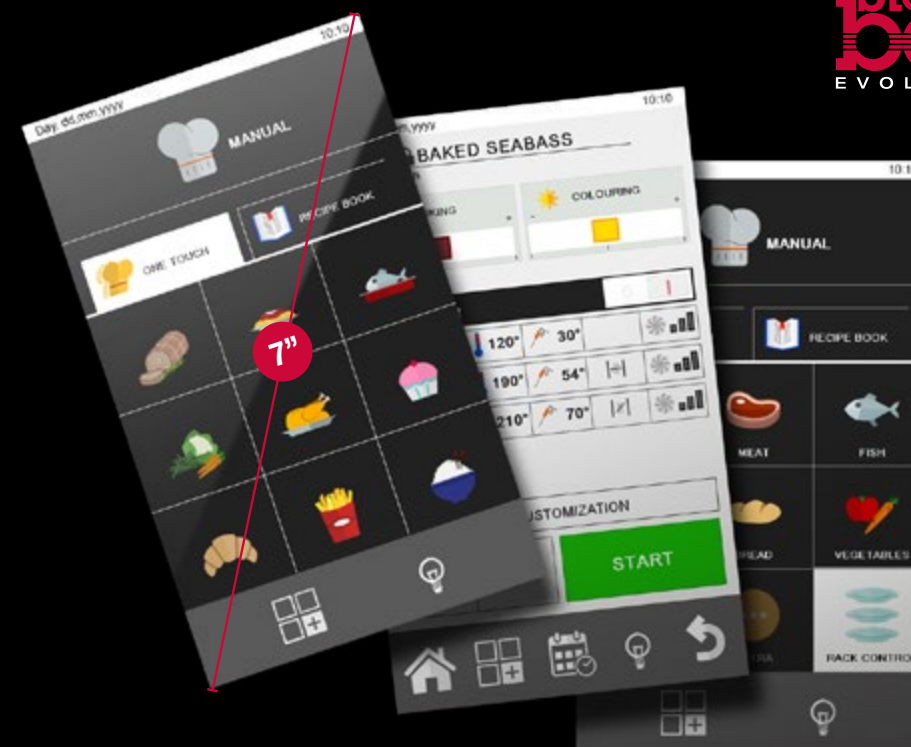
The RecipeTuner interface makes it possible to modify and personalise the various programs simply and intuitively. RecipeTuner changes according to the type of cooking set, to regulate cooking, browning, degree of humidity and of leavening. The interfaces work with both pre-set programs and those created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



## OneTouch

The oven is capable of saving up to 9 cooking programs, which can be selected from the existing programs provided by Giorik or created at will during use by entering personalised settings. All these can be activated directly from the OneTouch screen in one simple move.

# It's time to:



## **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.

## **Humidity control**

The unique humidity control system installed in **Evolution R** ovens enables constant monitoring of the climatic conditions in the cooking chamber and prompt action can be taken to maintain the correct degree of hydration. Humidity is evacuated through a butterfly valve that extracts any excess in the cooking chamber quickly and completely thanks to the air suction system. This valve is only opened when needed, thus preventing the unnecessary escape of heat.

It's time to:

Get **Relaxed.**



### Washing system

Steambox has an innovative cleaning and rinsing system. All the operator has to do is choose the degree of cleaning required depending on the amount of grease in the cooking chamber.

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



Only **liquid detergent**.  
New **OVEN DEGREASER & RINSE** 2 in 1.



# It's time to: **R**estart



6 GN 1/1  
5 EN (600x400)

6 GN 2/1

10 GN 1/1  
8 EN (600x400)

10 GN 2/1

20 GN 1/1  
16 EN (600x400)








20 GN 2/1


















COMBINED  
**CONVECTION/STEAM OVENS**  
FOR GASTRONOMY

**7" TOUCH SCREEN CONTROL - DIRECT STEAM ELECTRIC VERSION**

Model	Dimensions	Capacity	Voltage	Power
	LxPxH			
	mm	GN	V	kW
 <b>SERE061W</b>	860x795x835	6 GN 1/1	3N 400	10,4
 <b>SERE101W</b>	860x795x1115	10 GN 1/1	3N 400	15,5
 <b>SERE062W</b>	1120x845x835	6 GN 2/1	3N 400	20,4
 <b>SERE102W</b>	1120x845x1115	10 GN 2/1	3N 400	25,8
 <b>SERE201W</b>	995x835x1850	20 GN 1/1	3N 400	30,8
 <b>SERE202W</b>	1200x910x1850	20 GN 2/1	3N 400	51,6

**7" TOUCH SCREEN CONTROL - DIRECT STEAM GAS VERSION**

Model	Dimensions	Capacity	Voltage	Power
	LxPxH			
	mm	GN	V	kW
 <b>SERG061W</b>	860x795x835	6 GN 1/1	1N 230	12 + 0,4 
 <b>SERG101W</b>	860x795x1115	10 GN 1/1	1N 230	19 + 0,5 
 <b>SERG062W</b>	1120x845x835	6 GN 2/1	1N 230	19 + 0,4 
 <b>SERG102W</b>	1120x845x1115	10 GN 2/1	1N 230	27 + 0,6 
 <b>SERG201W</b>	995x835x1850	20 GN 1/1	1N 230	36 + 0,8 
 <b>SERG202W</b>	1200x910x1850	20 GN 2/1	1N 230	54 + 1,3 

**SUMMARY OF THE DIFFERENCES BETWEEN THE VERSIONS**

Functions	H	R
Combined steam production - Symbiotic System (p)	•	—
Meteo system (p)	•	—
Steam tuner (p)	•	—
Super Steam	—	•
Low temperature cooking at 30°C	•	—
Low temperature cooking at 50°C	•	•
Cooling during cooking	•	•
Maintenance	•	•
Rack Control	•	•
One Touch	—	•
Info system	•	•
Automatic washing system	•	•
Washing with tabs	•	—
Automatic boiler descaling	•	—