

Giorik Combi Oven (Kore Model, Direct Injection) KIG061W

Features:

- Cooking modes: Convection, Steam, Combi Convection/Steam
- Heating of cooking chamber with PREMIX GAS BURNER; Rapid chamber ventilation system.
- Inverter-controlled fan with 6 different speeds.
- Steam production with Symbiotic technology (patented); Super steam.
- USB port for uploading and saving recipes and for firmware updating.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- Cooking chamber lighting with LED; AISI 304 cooking chamber with coved corners.
- Height adjustable feet.
- Self washing system included.
- Note: Stand not included.

Specifications:

- Capacity: 6 GN 1/1
- Temperature control: 30° to 300°C
- Time Control: 1' to 120'; Infinite function
- Oven cavity gas power: 5.5 kW / 0.3 kW
- Power supply: VAC 230 / 50-60Hz / 1N
- Distance between the layers: 30 mm
- Cavity net dimension: 380 x 540 x 370 mm
- Net Weight: 96 Kg
- Dimension: 519 x 838 x 770 mm



To guarantee a perfectly balanced climate inside the cooking chamber, Giorik has patented a unique humidity control system (Meteo System) using software that analyses the relevant parameters in the cooking chamber and then regulates the production of steam or discharges excess humidity.

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.

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.



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