

Giorik Combi Oven (Steambox Evolution Model, Boiler + Touch Screen) SEHG201W

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.
- USB port for uploading and saving recipes and for firmware updating.
- Cooldown during cooking, hold function, and regeneration function.
- 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.

Specifications:

- Capacity: 20 GN 1/1
- Temperature control: 30° to 300°C
- Time Control: 1' to 120'; Infinite function
- Oven cavity gas power: 36 kW / 3.3 kW
- Power supply: VAC 230 / 50-60Hz / 1N
- Distance between the layers: 65 mm
- Cavity net dimension: 480 x 660 x 1430 mm
- Net Weight: 300 Kg
- Dimension: 995 x 835 x 1850 mm



SYMBIOTIC TECHNOLOGY

STEAMBOX "H" offers two methods of generating steam: boiler-generated and instant mode. Working in synergy, these two methods make it possible to gain the maximum advantage from the two individual systems and overcome their limitations. These advantages are easy to measure in terms of speed, efficiency, energy-saving and steam quality.

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.

steamtuner

Steambox is fitted with a patented system that makes it possible to adjust the moisture level in the steam, setting this to the right degree of dryness or wetness that the cooking method requires.

Meteo SYSTEM

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.

