

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

MOVAIR

ESSENCE OF EVOLUTION COMBI OVENS



 **STODDART**[®]





EXTREME VERSATILITY

MovAir offers the flexibility of tray customisation, allowing total versatility while cooking by convection, steam, combined convection/steam or convection with humidifying and dehumidifying. Available in left and right handed controls and doors



HUMIDITY CONTROL

Precise temperature and required percentage of steam is automatically controlled. Achieve tender, succulent and tasty cooking results while minimising weight loss



TOUCH

Large 7" Touch Screen display allows for an intuitive user interface for precise control



INTUITIVE PROGRAMMING

Personalise MovAir with multiple cooking times or core temperatures simultaneously with preloaded programmable recipes



WIFI

Always stay connected with the Giorik/Stoddart Cloud, allowing information about the oven to be gathered and software to be updated in real time



AUTOMATIC WASH SYSTEM

Automatic wash supplied as standard offering a choice of 4 wash levels, using liquid detergent



ACCESSORIES

Large range of accessories to meet all innovative cooking needs

Left side panel
Right side hinges.





10 x 1/1GN



7 x 1/1GN



5 x 1/1GN

Model	Dimension (WxDxH)	Capacity	Voltage	Power
	mm	GN	V (50Hz opz.60Hz)	kW
 MTE10XWRT	907 x 811 x 1050	10 x 1/1GN	415V 3Ø + N + E	17.6
 MTE7XWRT	907 x 811 x 850	7 x 1/1GN	415V 3Ø + N + E	12.6
 MTE5WRT	907 x 811 x 670	5 x 1/1GN	415V 3Ø + N + E	6.3




Right side panel
 Left side hinges.



5 x 1/1GN

7 x 1/1GN

10 x 1/1GN

Model	Dimension (WxDxH)	Capacity	Voltage	Power
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 MTE7XWLT	907 x 811 x 850	7 x 1/1GN	415V 3Ø + N + E	12.6
 MTE5WLT	907 x 811 x 670	5 x 1/1GN	415V 3Ø + N + E	6.3

Extreme Versatility

FOR PÂTISSERIE

MovAir's double fitment tray slides inside the ovens, allowing for flexibility of either a 74mm 1/1GN slide, or 80mm 400 x 600mm slide for patisserie use. MovAir ensures reliability for Chefs to cook bread and patisserie with confidence with its 3-speed fans and automatic rotation inversion.



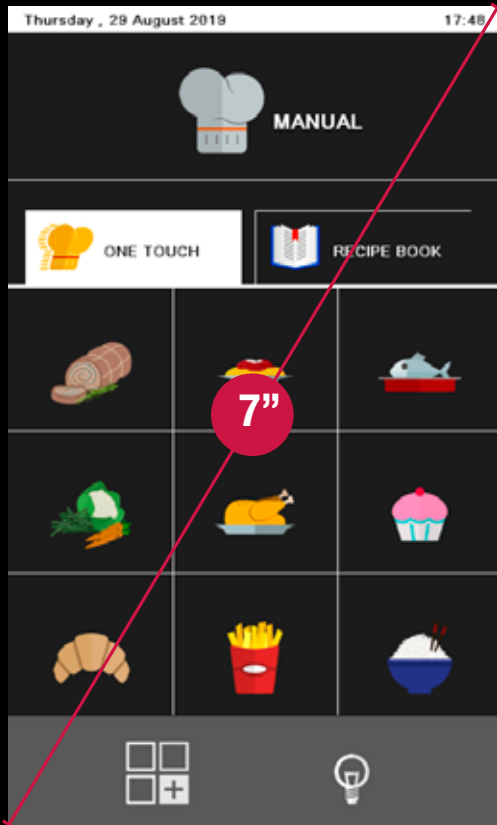
FOR GASTRONOMY

MovAir is perfect for a variety of gastronomic offerings with the choice of cooking by convection, steam, a combined convection/steam system as well as smoking. The holding/resting function allows for slow exceptional cooking of large roasts.

A wide variety of cooking programs can be preloaded and accessed using the highly intuitive large touch-screen control panel.



7" Touch Screen



MovAir features a large 7" touch screen display. Experience a faster and more intuitive user interface.

Use preloaded cooking programs with the function to upload recipes from the USB port. Store programs with nine cooking phases, control the relative humidity in the cooking chamber while offering three different fan speeds, cooking with a core probe and low temperature cooking with Delta T setting.

Every detail of MovAir has been designed with innovation at the forefront while maximising simplicity for all modern hospitality service. Navigation Control is recessed into control panel to reduce the risk of breakage.

Touch Control

FUNCTIONS

- Temperature control from 50° to 300°C
- Time control from 1 to 599 minutes and presence of infinite function
- Cooking method: convection, steam, combined convection/steam, cooling during cooking, holding, smoking
- "One Touch" cooking mode: immediate start of the cooking cycle with "One Touch"
- Preset cooking program. Possibility of controlling 9 cooking phases for each program
- Schedule departure of cooking
- Cooking with "Rack control"
- Interface "Recipe Tuner"
- Delta T cooking
- Cooking with probe
- Multi level cooking with "EasyService"
- Motorised opening of the vent valve
- Back key
- Main Menu key
- Key Start / Stop



One Touch

& everything is under control



OneTouch

MovAir saves time by accessing favourite recipes with just OneTouch. With the capability of saving up to 9 cooking programs from either an existing program or entering a personalised setting. These can be activated directly from the OneTouch screen in one simple move.

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

EasyService

level control cooking

Rack Control enables different dishes to be cooked at the same time at various levels with EasyService.



Humidity Control

The humidity control system fitted to MovAir ovens make it possible to constantly monitor the climatic conditions inside the cooking chamber and adjust, as required, to maintain the proper degree of humidity. Proprietary software analyses reference parameters in the cooking chamber and modulates the steam environment to ensure ideal conditions for every style of cooking.

EXCESS HUMIDITY

To extract excess humidity quickly and completely, a servo-controlled butterfly valve releases pressurised air from the oven cavity.

Intuitive Programming

Select the recipe you want from the "Cooking" menu through the "Recipe Book" or "One Touch". E.g. "Recipe Book", "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 cooking, browning, moisture and leavening 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. An audio alert will signal when cooking is over and a message will appear on the display. Now you can remove the trays and serve



Personalised Recipes

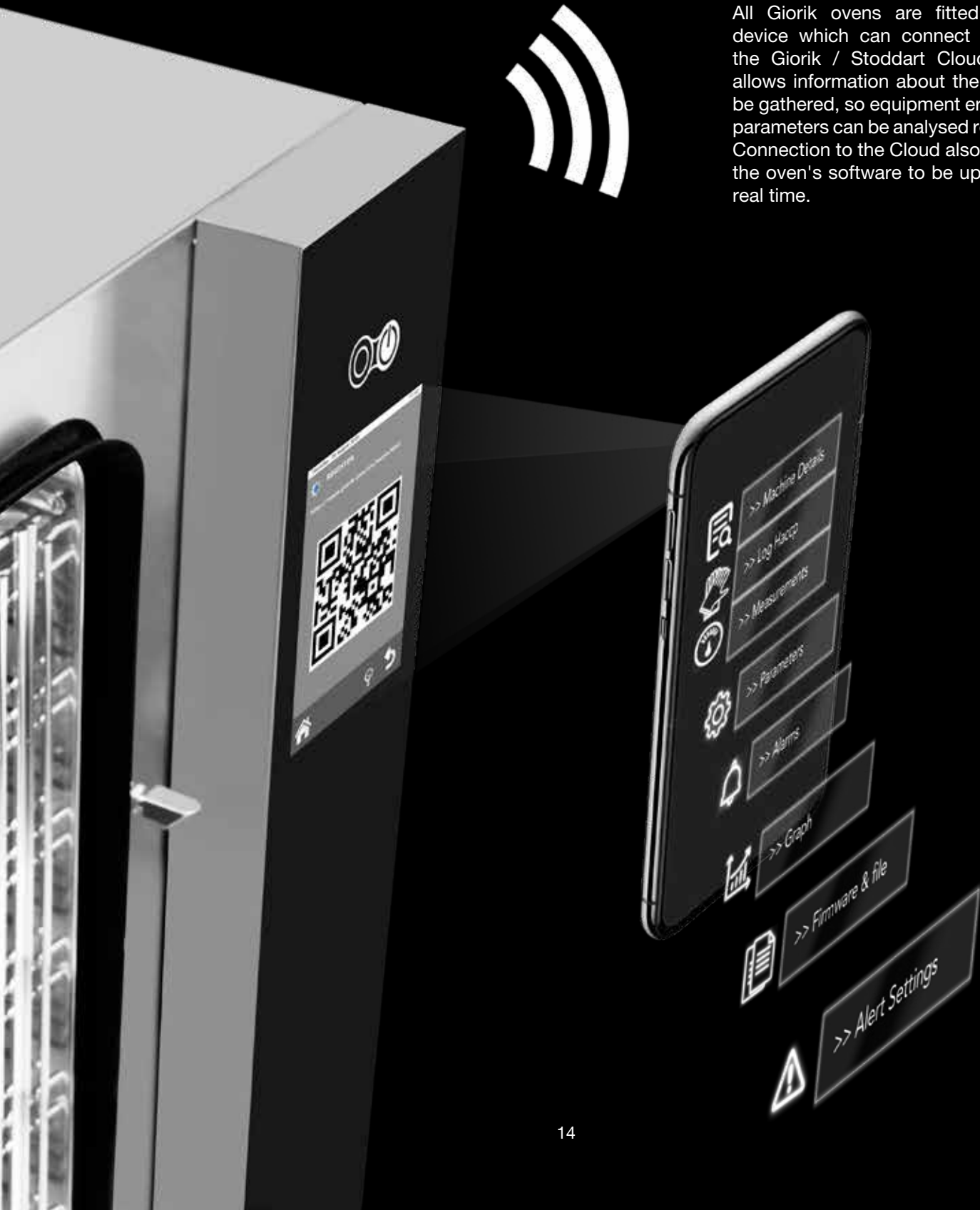
To make work in the kitchen easier, Giorik chefs have created hundreds of recipes which are preloaded into the MovAir oven's memory and immediately available for use. Each recipe can be personalised and saved according to the preferences of the MovAir user. With a convenient USB port, users can also export and import thousands of recipes quickly and conveniently.

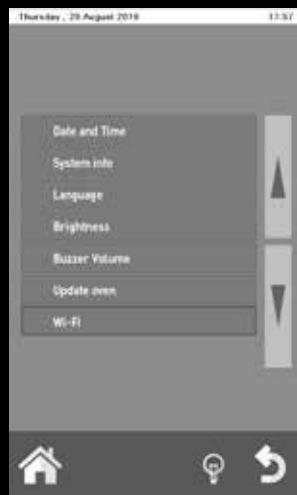


Always Connected



All Giorik ovens are fitted with a device which can connect them to the Giorik / Stoddart 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's software to be updated in real time.





Remote Control

MovAir has supplied wi-fi connection as standard to assist in management of the oven. Simply connect the oven with your internet device and follow the guided registration procedure.

Easy to programme and even easier to use, Giorik/Stoddart Cloud is the perfect platform to manage your oven and its functions.

This is the future of technical assistance!

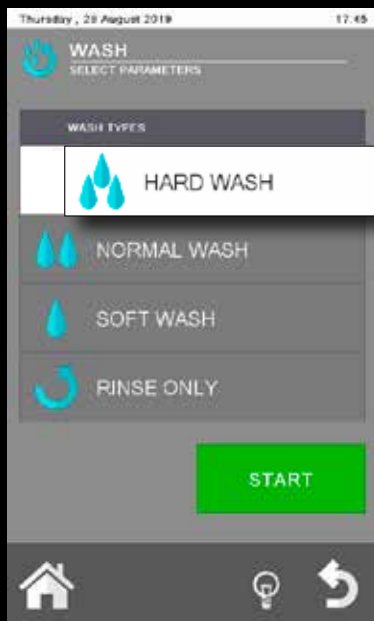
Stoddart's technical staff can remotely manage and update the main software of your oven.

Automatic Wash System

All MovAir models are supplied with an AUTOMATIC WASH SYSTEM. This intuitive interface allows users to simultaneously start cleaning at the end of the cooking cycle or end of the day by selecting one of the four wash programmes available, from HARD to rinsing only.



Liquid detergent



Attention to detail



DOOR HINGES

To maximize the ease of use and longevity of MovAir, oven door hinges are adjustable on site for the preferred pressure between the door and the gasket.

LED LIGHT

MovAir is fitted with LED lights, located on the opposite side of the control panel evenly illuminating the oven chamber allowing the user to instantly check on cooking progress and allow the cooking chamber to remain sealed.

L models - LED on the left
R models - LED on the right



CONNECTORS

The Core Probe and usb connector ports are hidden from sight and positioned under the control panel to minimize the overall size. The new plug for the core probe – identical to KORE ovens - ensures excellent performance and the T shaped grip prevents breaking of wire connector.





In the photo above:

- 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



**mini
touch**

A revolutionary compact mini oven with intuitive & innovative touch-screen controls.

KORE

The only compact oven with a boiler, maximising efficiency in the smallest space.

Essence Of Evolution



MOVAIR

MovAir is one of a kind, complete with innovative functions and features. Oven configuration available as a mirrored system.



Steam **BOX** EVOLUTION

The Steambox Evolution range starts a new era, where technological research defines commercial cooking.

Accessories



Core Probe -
For constant control
of the core temperature

USB -
External memory with
stored recipes

Hood -
To prevent dispersion
of condensate



woodson
Countertop Equipment

Culinaire
Reliable Kitchen
Equipment Products

ASADO
Live Fuel cooking

Halton
Kitchen exhaust systems

airex
Refrigeration & Display

STODDART
PLUMBING PRODUCTS

KOLDTECH
Heated & refrigerated
food displays

CookTek
Unique induction cooking

Electrolux
PROFESSIONAL
The world's most innovative
kitchen technology

ANETS
American built fryers

STODDART
INFRASTRUCTURE

METRO
Shelving and
materials handling

AMERICAN RANGE
Heavy duty cooking range

ADANDE
Refrigerated
Drawers

**SIMPLY
STAINLESS**
Modular stainless steel
benching and shelving

power soak
Pot washer, continuous
motion system

TOWN&PARK
Sophisticated outdoor
furniture solutions

Perf
Perforated metal designs

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