



# KORE

ESSENCE OF EVOLUTION COMBI OVENS

## Specifications

<b>Model</b>	<b>KBG061WT</b>
<b>W x D x H (mm)</b>	519 x 897 x 792
<b>Weight</b>	96kg
<b>Capacity</b>	6 X 1/1GN
<b>Gas (Natural / Universal LP6)</b>	1/2 BSP, 20MJ/Hr
<b>Power</b>	1.3 kW 230V 10A plug & lead fitted
<b>Waste Connection</b>	40mm
<b>Cold Water Connection</b>	3/4 BSP 150-350 kpa Min 10°C Max 35°C

## Water Quality Requirements

<b>Hardness</b>	60-100ppm
<b>TDS</b>	<20-120ppm
<b>Cl Chloride</b>	<32ppm

## Legend

<b>A</b>	Electrical connection
<b>B</b>	Steam generation water inlet (3/4" BSP)
<b>C</b>	Wash system water inlet (3/4" BSP)
<b>D</b>	Drain connection
<b>E</b>	Humidity vent
<b>F</b>	Detergent & rinse aid inlet
<b>G</b>	Gas emission exhaust
<b>H</b>	Gas inlet (1/2" BSP)

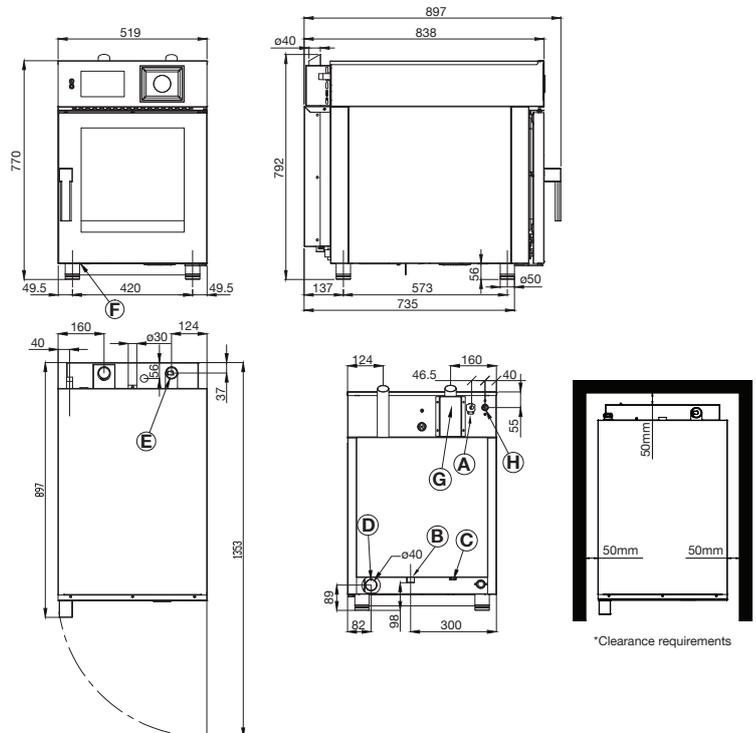
Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 02 - 09/11/2020 - A

[www.stoddart.com.au](http://www.stoddart.com.au)  
[www.stoddart.co.nz](http://www.stoddart.co.nz)

## Product Information:

- Compact unit at only 519mm wide (30% less space required than traditional ovens)
- **Symbiotic Steam (patented)** innovative, heavy duty, highly efficient, dual boiler generation and steam injection oven
- **Steam Tuner (patented)** exclusive feature allows actual tuning of saturated steam
- **Meteo System (patented)** for precise control and saturation levels
- Automatic descaling system for oven and boiler
- Integrated recirculating cleaning via tablet, with liquid detergent dispenser installed if preferred
- Large 7" innovative touch screen interface, with Wi-Fi as standard
- Over 120 pre-set cooking programs, 1,000+ additional programs - 9 phase memory available
- Automatic, adaptive cooking, rack control, regeneration, sous vide and smoking programs
- Easy Service function, Recipe tuner, and Chef's note software all as standard
- 6-speed inverter controlled fan for increased precision, control and reliability
- Twin LED lighting for superior cavity illumination
- USB connection, HACCP
- Wi-Fi enabled for live service monitoring and assistance through live Giorik/Stoddart Cloud
- Supplied with multi-point core temperature probe, drain kit and advanced scale reduction filter
- Left hand hinge door option available
- **48-month warranty (Terms and conditions apply)**



\***Heat Source:** 500mm clearance from an external heat source is required in order to protect the oven control components. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 50mm to allow access to the unit. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

**Non-Heat Source:** 50mm clearance from a non-heat source to allow access to the unit.