GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

SEHE102WT

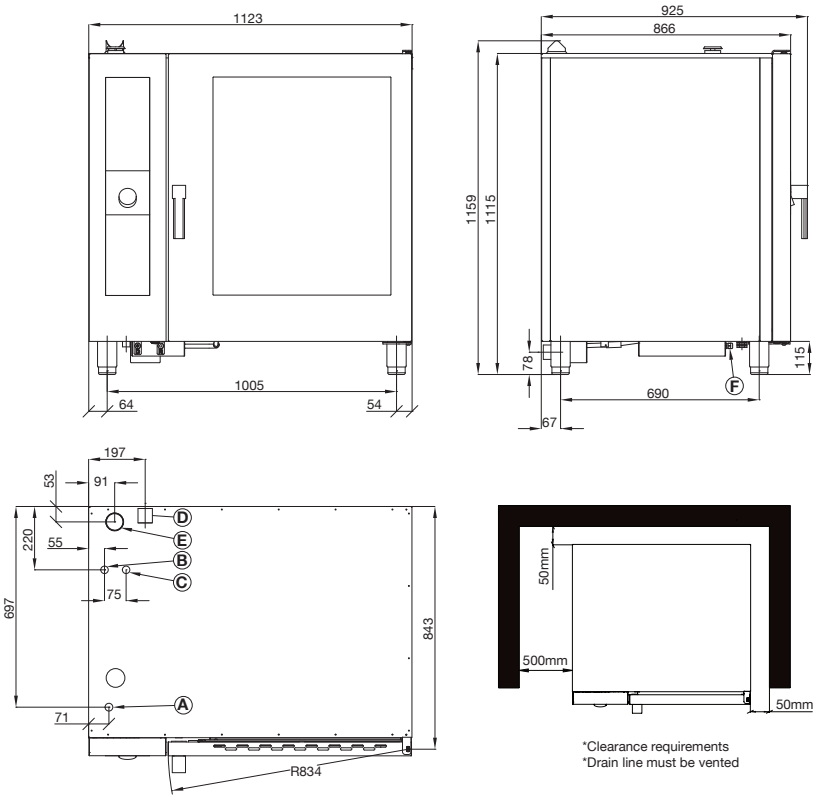
Premium Electric Combi Oven
10 x 2/1GN - 20 Tray

Steam BOX EVOLUTION

ESSENCE OF EVOLUTION **COMBI OVENS**

Product Information:

- **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 9" 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
- LED lighting for superior cavity illumination
- Integrated hand shower, USB connection and multi-point core probe
- Wi-Fi enabled for live service monitoring and assistance through live Giorik/ Stoddart Cloud
- Left hand hinge door option available, this variation is 30mm wider and is made to order
- **48-month warranty** **(Terms and conditions apply)**



*Clearance requirements
*Drain line must be vented

Specifications

Model	**SEHE102WT**
W x D x H (mm)	1123 x 925 x 1159
Weight	220kg
Capacity	10 X 2/1GN
Power	28.3 kW 415V 3Ø + N + E (3 x 40A)
Waste Connection	50mm
Cold Water Connection	3/4 BSP 150-350 kpa Min 10°C Max 35°C

Water Quality Requirements

Hardness	60-100ppm
TDS	<100mg/L
Cl Chloride	<32mg/L

Legend

A	Electrical connection
B	Steam generation water inlet (3/4" BSP)
C	Wash system water inlet (3/4" BSP)
D	Drain connection
E	Humidity vent
F	Detergent and rinse aid inlet

* **Heat Source:** 500mm clearance from an external heat source is required in order to protect the oven control components and allow access to the service panel. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 300mm to provide access to the service compartment. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

Non-Heat Source: Generally 300mm clearance is required from the control panel side to allow access to the service panel. Any distance under 300mm, may add service costs due to lack of access.

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

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