



ESSENCE OF EVOLUTION
COMBI OVENS



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COMBI OVENS

COMBI OVENS

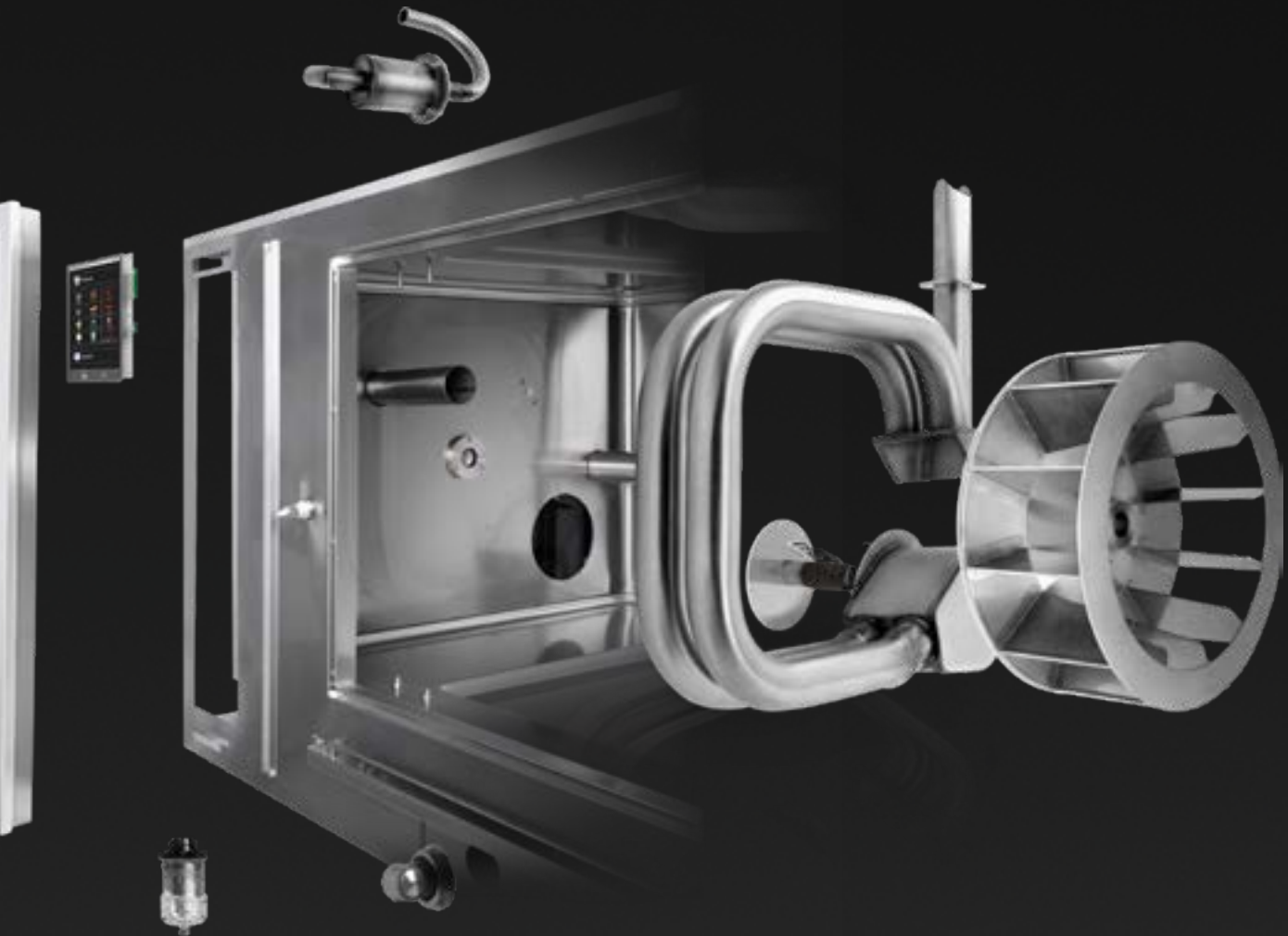
ESSENCE OF EVOLUTION

Giorik's high performing, intuitive generation of combi ovens provide the highest quality with patented innovative technologies and extreme versatility, all at a competitive price point.

Giorik's class leading, European design and engineering have been operating in the professional food service equipment industry since 1963.

The Giorik combi oven models - Kore, Mini Touch, MovAir and Steambox Evolution - cover an array of cooking applications and spaces.

Featuring a number of patented cooking technologies, including Symbiotic System, Meteo System and Steam Tuner, a suitable oven for every commercial kitchen is guaranteed.



GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Premium Oven Range **STEAMBOX EVOLUTION / KORE**

Highly evolved, high performance ovens

Steambox Evolution and Kore premium combi ovens combine maximum efficiency and versatility with both compact and full-sized footprints in gas and electric models. Packed with features the premium oven range will have a model to suit the needs of every kitchen.





High-Efficiency Boiler

Reduce time, water use and energy consumption



Symbiotic System

Provide unique, precise and continuous moisture control



Meteo System

Constantly monitoring the required percentage of steam



Steam Tuner

Controls the quantity and quality of steam saturation and penetration



Touch

Touch screen for intuitive user interface



Intuitive Programming

Preloaded programmable recipes for simultaneous, easy cooking



Rack Control

Easy Service option, enabling multiple dishes to be cooked at the same time at various levels



Automatic Wash System

Four wash levels or closed circuit with minimal water usage



Cleaning with Tablets

Closed circuit system allows for use of solid detergent tablets



Premium Oven Range **BOILER & SYMBIOTIC SYSTEM**

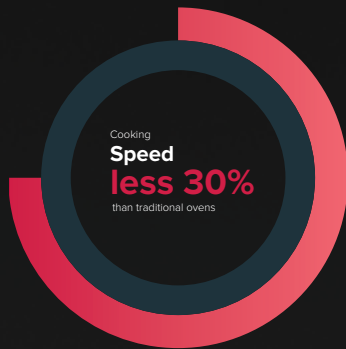
Low running costs

The premium oven range feature a patented steam generation system, ensuring the size of the boiler is much smaller than those in traditional combi ovens. This unique feature, combined with outstanding characteristics of a high-efficiency system, make it possible to dramatically reduce energy consumption while also reducing cooking times.





KORE



*Giorik Premium Ovens



Traditional Ovens

*Statistics based on Steambox Evolution Ovens



High- Efficiency Boiler + Symbiotic System

A winning combination, the premium oven range has two methods of generating steam side by side:

- Boiler Generated
- Instant Mode

Working in synergy these two methods make it possible to gain maximum benefits from both individual systems, by programming the oven for the best application of either process or both.

Unbeatable Speed

With the ability to use either or both (boiler + instant) modes, steam is produced in a shorter time than that required by traditional combi systems. The symbiotic system stabilises the steam by ramping up the boiler to speed up production when instant production decreases due to heating elements cooling.

High Quality Steam - at all times

Premium ovens symbiotic system ensure constant saturation of the cooking chamber and guarantees precise and continuous moisture control.

6-speed inverter controlled fan

All premium ovens are equipped with 6-speed inverter controlled fans (number of fans varies on size of model) for increased precision, control and reliability.

Gas version available

Steambox Evolution and Kore ovens are available in gas models. Each gas model has specialised burners designed to premix gas and air while the high-efficiency heat exchanger guarantees optimum combustion and heat yield.





Premium Oven Range **METEO / STEAM TUNER**

Smart Steam

The Meteo humidity control system fitted to the premium oven range makes it possible to constantly monitor the climatic conditions inside the cooking chamber. Adjusting as required each system maintains the proper degree of humidity for every style of cooking.



Excess Humidity

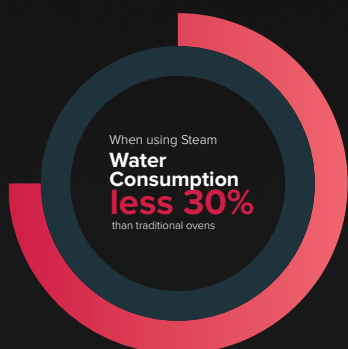
To extract excess humidity quickly and completely, a servo-controlled butterfly valve releases pressurised air from the oven cavity.

With a specially designed drain trap assembled to the oven cavity, cooking times are accelerated to minimise heat loss.

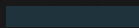
Correct Water Consumption

The unique Meteo humidity control system allows for precise water consumption and minimal waste due to steam production being optimised according to cooking needs.





*Giorik Premium Ovens



Traditional Ovens

*Statistics based on Kore Ovens

Quality Steam Tuning

The Meteo humidity control system fitted to the premium oven range makes it possible to constantly monitor the climatic conditions inside the cooking chamber. Adjusting as required each system maintains the proper degree of humidity for every style of cooking.



steamtuner

High-efficiency steam generator

The premium oven range allow the user to determine both the quantity and quality of the steam in the cooking chamber. The patented Steam Tuner system allows the user to adjust the degree of steam hydration to the precise level of dehydration or humidity depending on the type of cooking desired.

Although considered to be of superior quality, 'dry' steam is not always suited to the food and desired result. When cooking large food items or food with particularly dense fibers, it is advisable to se steam with the proper degree of hydration and penetration, which will cook the food faster while preserving tenderness. Steam Tuner can deliver the desired options of steam.





Premium Oven Range

INTUITIVE USER INTERFACE

Built around the chef

Making kitchen management easy, Giorik's premium oven range's functionality sets it apart from other traditional combi ovens. Every detail has been designed with a productive kitchen in mind, tailoring to the Chef's needs, ensuring options of customising functions and programs according to routine and requirements.

Kore combi ovens feature a large 7" touch screen display while Steambox Evolution ovens feature a 9" touch screen display. While the orientation is different, both ovens feature the same functionality and capabilities.



- Temperature control from 30 to 300°C
- Regeneration
- Timer from 1 to 599 minutes, with non-stop setting
- Cooking method: convection, steam, combined steam/convection
- Holding and resting function, cold and hot smoking mode, message mode
- Pre-set cooking programs. 9 cooking phases can be set for each program
- Delta T cooking mode
- Core probe cooking
- Multi-level cooking
- Cooking chamber humidity control (Meteo System)
- Steam tuner: steam adjustment (dry-wet)
- Inverter-controlled fan with 6 speed settings
- Motorised vent valve opening
- USB connection and multi-point probe



RecipeTuner

The premium oven range incorporate an innovative RecipeTuner interface, creating the possibility to modify and personalise 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 interface works with both pre-set programs and those created by the chef.

Packed with over 120 pre-set cooking programs and 1000 additional programs all with availability of 9 phase memory.



Steam
box
EVOLUTION

KORE



EasyService

level control cooking

The new Rack Control enables different dishes to be cooked at the same time at various levels. With EasyService, the new Rack Control function, all dishes can be served at the same time.



Premium Oven Range **TOP OF THE RANGE WASH SYSTEM**

Automatic Wash System

All premium ovens are supplied with an automatic wash system. This intuitive interface allows users to simultaneously start cleaning at the end of a cooking cycle or end of day by selecting one of the four wash programs available, from 'HARD WASH to RINSE ONLY'. The cooking chamber has been specifically designed with an exclusive 'CLOSED CIRCUIT' wash system, offering multiple benefits.



Closed Circuit System

The closed circuit system uses the minimal amount of water necessary, providing economical and environmental benefits.



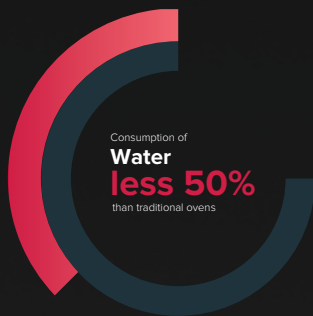
Both liquid and solid detergent tablets can be used with the new closed circuit system.

The premium ovens automatically clean the boiler on a regular basis, depending on how much the boiler is used, alleviating the need for manual cleaning by the operator.

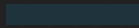
The boiler is cleaning with an organic rinse aid (contact your Stoddart representative for specialised product) or white vinegar.

Steam
box
EVOLUTION

KORE



*Giorik Premium Ovens



Traditional Ovens

*Statistics based on Steambox Evolution Ovens

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INNOVATIVE COOKING EQUIPMENT SINCE 1963

Premium Oven Range **THE LINE-UP**

**Steam
box**
EVOLUTION



6 x 1/1 GN
SEHG061WT – 43.2 MJ/h

10 x 1/1 GN
SEHG101WT – 68.4 MJ/h

10 x 2/1 GN
SEHG102WT – 100.8 MJ/h

20 x 1/1 GN
SEHG201WT – 136.8 MJ/h

20 x 2/1 GN
SEHG202WT – 201.6 MJ/h

*all gas ovens are available in Natural or Universal LPG



6 x 1/1 GN
SEHE061WT – 11.4 kW

6 x 2/1 GN
SEHE062WT – 21.4 kW

10 x 1/1 GN
SEHE101WT – 18.2 kW

10 x 2/1 GN
SEHE102WT – 28.3 kW

20 x 1/1 GN
SEHE201WT – 36.7 kW

20 x 2/1 GN
SEHE202WT – 54.1 kW



*Stands sold separately.

KORE



*Stands sold separately.



6 x 1/1 GN
KBG061WT – 20 MJ/h

10 x 1/1 GN
KBG101WT – 40 MJ/h

*all gas ovens are available in Natural or Universal LPG



6 x 1/1 GN
KB061WT – 7.9 kW

10 x 1/1 GN
KB101WT – 14.8 kW

Space Optimisation

In modern catering and food service, there is a significant capital element to be taken into account: space optimisation. The space within kitchens has been getting smaller and smaller in order to reduce operational costs.

Kore compact combi ovens are the only compact ovens with a boiler, maximising efficiency in the smallest space.



Dynamic Oven Range

MOVAIR - EXTREME VERSATILITY

Uncompromised entry level combi's for smarter cooking

MovAir is the only one of it's kind, available in mirrored versions, each size can be ordered as left side control panel right side hinges or right side control panel - left side hinged.



MOVAIR

mini
touch



Extreme Versatility (MovAir Only)

MovAir offers total versatility while cooking with tray customisation.



Humidity Control

Constantly monitoring the required percentage of steam



One Touch

Touch screen for intuitive user interface



Intuitive Programming

Preloaded programmable recipes for simultaneous, easy cooking



Rack Control

Easy Service option, enabling multiple dishes to be cooked at the same time at various levels



Automatic Wash System

Four wash levels or closed circuit with minimal water usage



Dynamic Oven Range

MOVAIR - EXTREME VERSATILITY

From side to side

MovAir is the only one of its kind, available in mirrored versions, each size can be ordered as left side control panel - right side hinges or right side control panel - left side hinges.



MOVAIR



For Patisserie

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.



 STODDART®

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Dynamic Oven Range **HUMIDITY CONTROL**

Smart Steam

The humidity control system fitted to the dynamic oven range 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.



MOVAIR

**mini
touch**



Excess Humidity

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

With a specially designed drain trap assembled to the oven cavity, cooking times are accelerated to minimise heat loss.





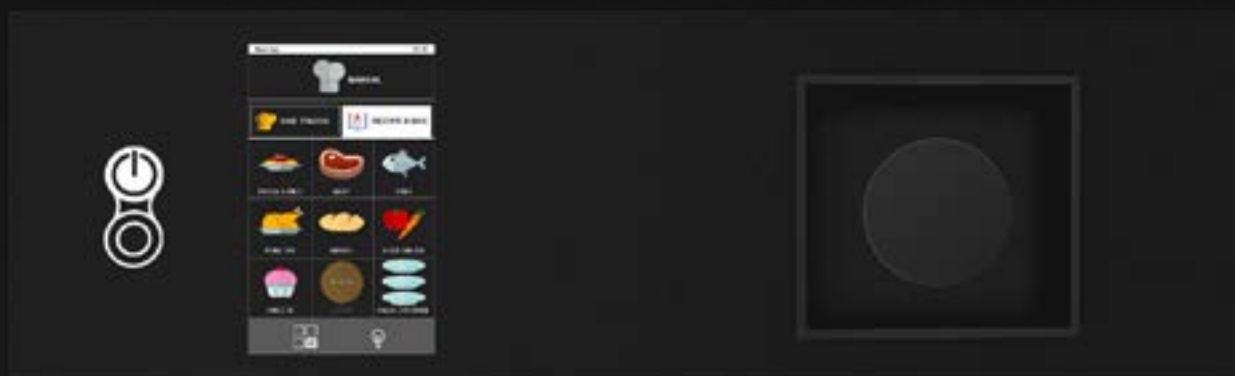
Dynamic Oven Range

INTUITIVE USER INTERFACE

Built around the chef

Making kitchen management easy, Giorik's dynamic oven range's functionality sets it apart from other traditional combi ovens. Every detail has been designed with a productive kitchen in mind, tailoring to the Chef's needs, ensuring options of customising functions and programs according to routine and requirements.

Mini Touch combi ovens feature a 5" touch screen display while MovAir ovens feature a 7" touch screen display.



*Mini Touch control panel 5"



OneTouch

- Temperature control from 50 to 300°C
- Timer from 1 to 599 minutes, with non-stop setting
- Cooking method: convection, steam, combined steam/convection
- Holding and resting function, cold and hot smoking mode, message mode
- Pre-set cooking programs. 9 cooking phases can be set for each program
- Delta T cooking mode
- Core probe cooking
- Multi-level cooking
- Rack control cooking
- Steam tuner: steam adjustment (dry-wet)
- Inverter-controlled fan with 6 speed settings
- Motorised vent valve opening
- USB connection and multi-point probe

MOVAIR

mini
touch



RecipeTuner

The dynamic oven range incorporate an innovative RecipeTuner interface, creating the possibility to modify and personalise 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 interface works with both pre-set programs and those created by the chef.

Packed with over 120 pre-set cooking programs and 1000 additional programs all with availability of 9 phase memory.



EasyService

level control cooking

The new Rack Control enables different dishes to be cooked at the same time at various levels. With EasyService, the new Rack Control function, all dishes can be served at the same time.



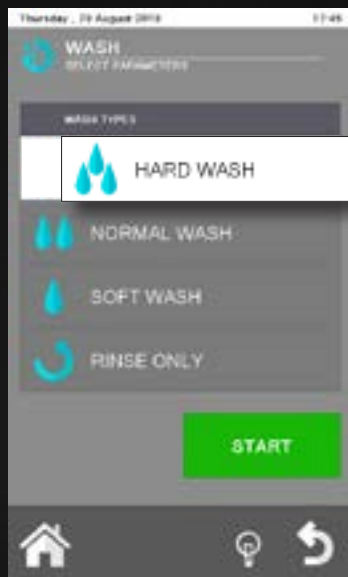
STODDART



Dynamic Oven Range **AUTOMATIC WASH SYSTEM**

Easy, convenient cleaning

All dynamic ovens are supplied with an automatic wash system. This intuitive interface allows users to simultaneously start cleaning at the end of a cooking cycle or end of day by selecting one of the four wash programs available, from 'HARD WASH to RINSE ONLY'.



Stoddart approved liquid detergent can be used on the dynamic oven range.

The available rinse agent can also be used as the descaler.



MOVAIR

**mini
touch**



STODDART®



Dynamic Oven Range **THE LINE-UP**

MOVAIR

Available in 5, 7 and 10 tray configurations in electrical configurations. MovAir 7 and 10 tray models feature extra power with 2 x 3-speed inverter controlled fans for 7 tray and 3 x 3-speed inverter controlled fans for 10 tray models.



Right Hand Control Panel - Standard

5 x 1/1 GN

MTE5WRT – 6.3 kW

7 x 1/1 GN

MTE7XWRT – 12.6 kW

10 x 1/1 GN

MTE10XWRT – 17.6 kW



Left Hand Control Panel - Standard

5 x 1/1 GN

MTE5WLT – 6.3 kW

7 x 1/1 GN

MTE7XWLT – 12.6 kW

10 x 1/1 GN

MTE10XWLT – 17.6 kW

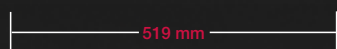


*Stands sold separately.

**mini
touch**



*Stands sold separately.



6 x 2/3 GN
KM0623WT – 4.7 kW

6 x 1/1 GN
KM061WT – 6.9 kW

10 x 1/1 GN
KM101WT – 13.8 kW

Space Optimisation

In modern catering and food service, there is a significant capital element to be taken into account: space optimisation. The space within kitchens has been getting smaller and smaller in order to reduce operational costs.



Premium & Dynamic Oven Range **ACCESSORIES**

Both Premium and Dynamic oven ranges have a wide range of suitable accessories available to enhance the Giorik combi oven cooking experience.

Hoods

Available for Steambox, Kore and Mini Touch models. Suitable for when on-site canopy of extraction is not available.

Bench Mount Brackets

Available for Kore and MiniTouch combi ovens and must be used when placing oven on bench.

Risers & Stands

Risers are available for Steambox Evolution and MovAir combi ovens. The risers increase overall stacked height by 200mm. Compatible stands are available for all Giorik Combi Ovens, constructed from robust stainless steel, flat packed for easy on-site assembly.

Sous Vide Probe

Available for the entire Giorik combi oven range to accurately measure and monitor the core temperature of food.

Stacking Kits

Stacking kits allow for compatible Giorik combi ovens to be stacked on top of each other to maximise space in a busy kitchen. For compatible configurations please contact your Stoddart representative.

Additional Accessories

Air vent kit extension, thermal blankets, trolleys, oven cavity supports, internal structures, holders and drain kits, hand showers and wire grids.

Heat Shields

Available for the entire Giorik combi oven range and are required to be installed when positioning the oven within 500mm of an external heat source.





Premium & Dynamic Oven Range **WARRANTY**



Premium & Dynamic Oven Range

Parts warranty of 24 months from date of installation.

Labour warranty of 24 months from date of installation.

*Warranties are subject to terms and conditions

A Stoddart Planned Maintenance agreement is the most effective way to help increase the lifetime of your kitchen equipment – saving time and ongoing costs with pre-scheduled, hassle free servicing.

Once the service agreement, tailored to your needs, is in place, you will not need to worry. The Stoddart Customer Service Team will automatically contact you to arrange a suitable date and time for your next service when it is due, freeing up your time to run your business. A comprehensive report will be forwarded along with a quote for any additional repairs that may be required.

Scan the code below to get a quote tailored to your needs.



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GIORIK

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CookTek

SYNERGY
grill technology

ASTRO

ANETS

AMERICAN RANGE

SIMPLY
STAINLESS

power soak

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