





Steom DOX

Product Information

- Direct steam injection system
- · Humidity control
 - 0 100%
 - · Super Steam 2 level steam saturation
- Large 7" touch screen interface
- · Cooking modes, convection, combination & steaming:
 - Convection 50° 300°
 - Combination 50° 270° with automatic steam adjustment
 - Steaming 50° 120°
- Simple 'One Touch' cooking menu
- · Preset cooking menu, with ability to store additional 1000+
- · Overnight cooking, sous vide cooking
- · Rack control Easy service Oven load/unload management system
- 6 fan speeds inverter controlled brake when door opened
- · Preheat and cool down functions
- Chamber LED lighting
- · Double glazed glass door
- · Core probe single point
- · WIFI for access to Giorik cloud
- USB connection point, HACCP data storage
- Automatic washing system liquid
- · Optional Oven with left hand (LH) hinge door
- · 24-month warranty (Terms and conditions apply)

Specification

 Standard Filter
 SEREST.11.0610.SF.H

 Optional - LH
 SEREST.11.0610.SF.L.H

 Reverse Osmosis
 SEREST.11.0610.RO.H

 Optional - LH
 SEREST.11.0610.RO.L.H

W x **D** x **H** (mm) 863 x 1189 x 2342*

893 x 1189 x 2342* (Optional - LH)

*Dimensions do not include water filtration system

Weight 388kg

Total Connected Load 28.97kW

*Circuit required to be determined at installation by a qualified electrician

Cold Water Connection 3/4 BSP

300-350 kpa Min 10°C - Max 30°C

Water Quality Requirements Hardness 60-100ppm TDS <100mg/L

Cl Chloride <20mg/L

Specification Ovens:

 Model
 SERE061WT (Top Oven)
 SERE101WT (Bottom Oven)

 Capacity
 6 x 1/1 GN Pans
 10 x 1/1 GN Pans

 Total Connected Load
 12.17kW (25A circuit)
 16.8kW (32A circuit)

Electrical Connection 3@+N+E 415VAC / 50Hz 3@+N+ E 415VAC / 50Hz

Legend

A Electrical Connection

B Steam Generation Water Inlet 3/4" BSP
C Wash System Water Inlet 3/4" BSP
D Drain Connection 32mm
E Humidity Vent

F Detergent Line 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 warrantly 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.







