

GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam box



 STODDART®

>>> EVOLVING IS AN ONGOING PROCESS



**Steam
box**
EVOLUTION
H SERIES

**Steam
box**
EVOLUTION
R SERIES

The Steambox range defines a new era for Giorik, where technological research informs new products. The range has been completely updated, to be evolved like never before.

>>> TECHNOLOGICAL HEART



CONNECTED TO CLOUD

The Wi-Fi module enables the oven to be operated remotely.



EASY

Allows you to schedule cleansing operations thanks to the automatic wash system.



INTUITIVE

10" touch screen (H Series) or 7" (R Series) makes it easier to navigate the oven functions.



SPACIOUS

Just change the shelves to vary the capacity from GN 1/1 to EN (600x400mm).



FEED-BACK

Self-diagnosis tools for automatic functional checks.



LIT-UP

By the plentiful LED lighting in the cooking chamber.



HIGH-TECH

Thanks to a range of customisable features, the oven can be programmed to match the style, personality and work flow of every individual chef.



REVERSIBLE

On request, the oven can be supplied with left hinged door. This version is 3 cm wider than standard. Available for 6 and 10 trays.



**Steam
box**
EVOLUTION
H SERIES



**HIGH
EFFICIENCY
BOILER**

**>>> ALL GN1/1
CAPACITY**

10" TOUCH SCREEN CONTROL
HIGH EFFICIENCY BOILER



20 x 1/1 GN

16 EN (600x400)
Optional bakery racks.

⚡ **SNHE201WT**

🔥 **SNHG201WT**

10 x 1/1 GN

8 EN (600x400)
Optional bakery racks.

⚡ **SNHE101WT**

🔥 **SNHG101WT**

6 x 1/1 GN

5 EN (600x400)
Optional bakery racks.

⚡ **SNHE061WT**

🔥 **SNHG061WT**

**>>> ALL GN2/1
CAPACITY**

10" TOUCH SCREEN CONTROL
HIGH EFFICIENCY BOILER



20 x 2/1 GN



SNHE202WT



SNHG202WT

10 x 2/1 GN



SNHE102WT



SNHG102WT

6 x 2/1 GN



SNHE062WT

>>> INTEGRATED CONSUMPTION CONTROL

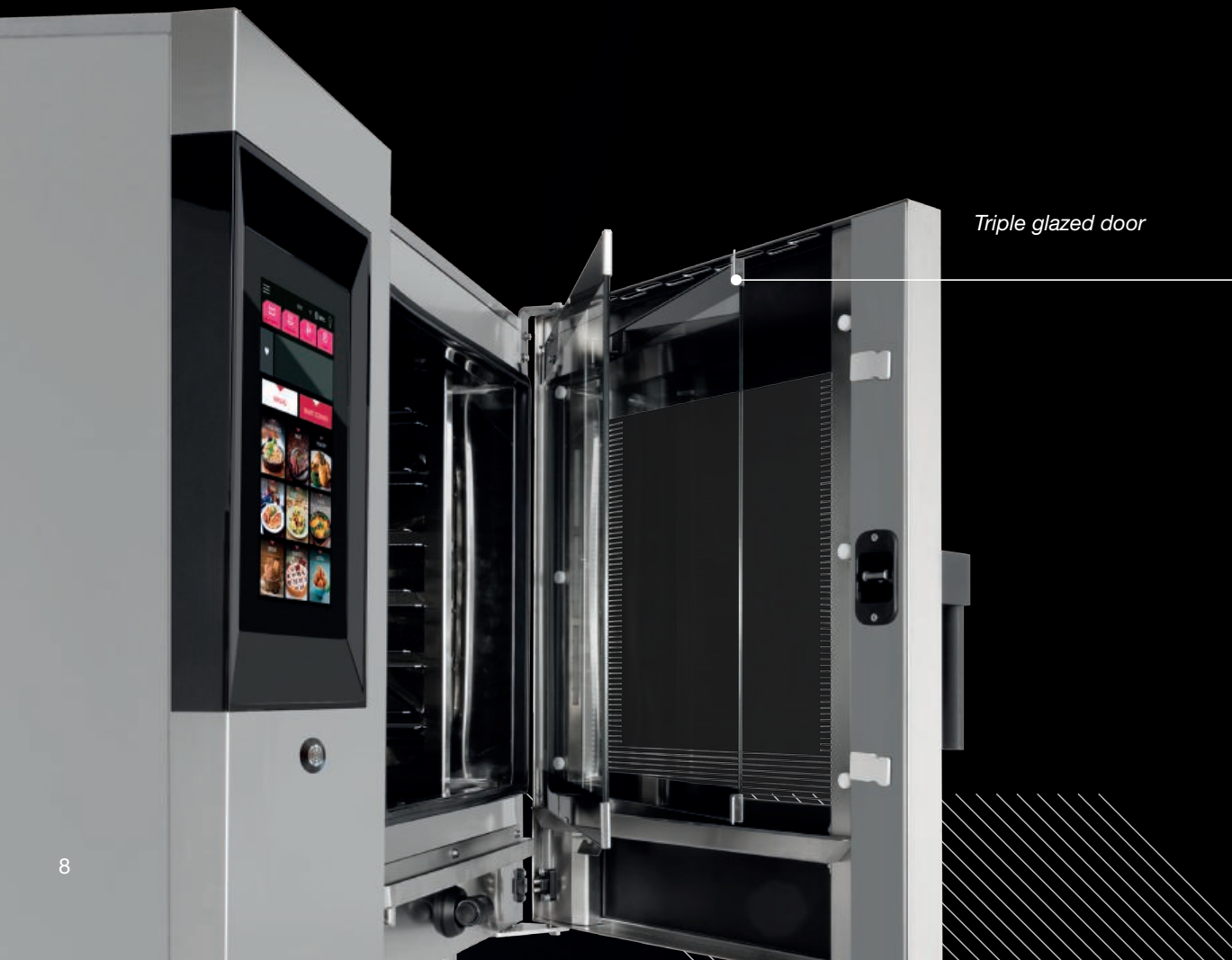
OVEN PERFORMANCE DATA

The **end user** can access this section for general information on the oven's performance as regards the **hours of usage**, **total cooking time** (divided into convection, steam and combined cooking), **number of cooking cycles** and **total cleaning time** (divided into the type of cleans performed). Data is also given on energy consumption (in kWh) of the latest cycle or total consumption since installation.

TECHNICAL STATISTICS

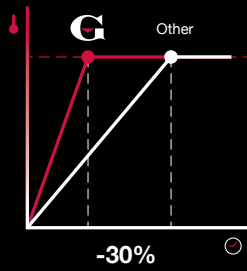
These statistics are accessible to **qualified technical staff** only, as they provide a more detailed overview of oven operation and energy consumption.

They can check, for example, the number of times the detergent pump, humidifier or boiler have been activated and consult data on the hours the chamber has been used at certain temperatures.

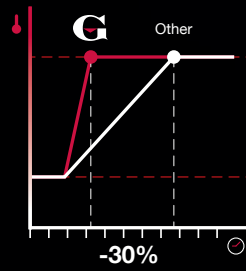


Triple glazed door

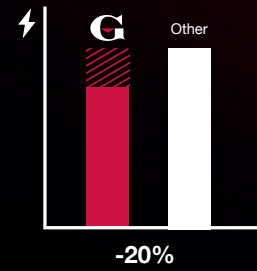
>>> DIRECT OR BOILER? SYMBIOTIC.



Heating time



Temperature recovery



Energy Consumption

A patented system from Giorik now makes it possible for Steambox Evolution H ovens to generate steam in two different ways. These combine the quality of boiler-generated steam with the speed and economy of steam generated in INSTANT mode. The advantages of this system are easy to measure in terms of SPEED, QUALITY, EFFICIENCY and SAVING.



>>> 10" TOUCH DISPLAY



- Combined steam production system **BOILER/DIRECT**
- 10" touch screen panel, 9 cooking phases
- Immediate start of the cooking cycle with a "Favorite Recipes"
- Cooking modes: convection, mixed, steam, cooling, holding, smoking
- **SMART COOKING** System that recognises the load and automatically determines the most suitable programme for the type of product in a few easy steps
- Preset cooking programs
- Overnight cooking
- **RackControl with EasyService**
- Recipe Tuner
- Regeneration
- Cooking chamber humidity control **METEO SYSTEM**
- Retractable hand spray as standard
- Multi-Point core temperature probe as standard
- Steam quality control system (dry-wet) **STEAM TUNER**
- Sous vide probe (optional)
- Automatic washing system with liquid detergent or tabs
- Boiler automatic descaling
- Speed cooling and with door open
- 6 fan speed
- Delta T cooking
- Autoreverse with rotation times changing according to the set cooking cycle
- Chamber led lighting
- Suitable for 60x40 trays with specific tray holding structure
- Wi-Fi as standard
- USB connection
- Left hinged door available for certain models
- Triple-glazed door
- Oven operating statistics

>>> CLOUD CONNECTION



Remote Analysis

All our ovens are fitted with a device which connects them with the Giorik 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 software to be updated in real time.



Giorik Smart Recipes

Create, edit, duplicate and distribute your personalised recipes to all your appliances remotely. Develop customised recipes and keep them in the cloud to take them with you, just a click away.



STODDART®

>>> SMART COOKING

1

Select the cooking method from the Smart Cooking options.

2

Choose the type of product.

3

Select the size of the product or the starting temperature (for frozen products).

4

Set the desired browning or cooking level.

SteamBox H Series

The Smart Cooking function creates the ideal cooking programme for your recipe in a few quick and easy steps. Following the instructions, the chef chooses the cooking method, the type of product and the desired end result and the oven automatically creates the most suitable programme.

YOU ENTER THE DETAILS, THE OVEN RECOGNISES THE LOAD

The function recognises the load and automatically determines the most suitable programme for the type and size of product.



>>> PATENTED CLIMATIC HABITAT



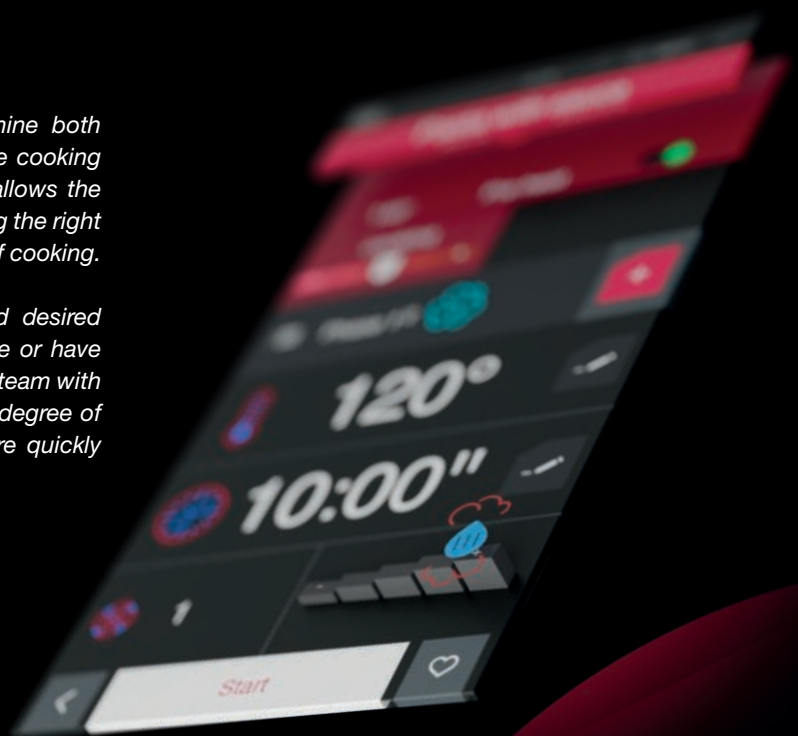
The single humidity control system, covered by Giorik patent, fitted to Steambox Evolution H ovens, makes it possible to constantly monitor the climatic situation inside the cooking chamber and to quickly take action to always maintain the right degree of humidity. This thanks to a software that analyses the reference parameters in the cooking chamber, implementing the steam production or release adjustments needed to ensure ideal conditions for any kind of cooking.

>>> MODULATED HYDRATION STEAM

steamtuner

Steambox Evolution H ovens allow you to determine both the QUANTITY and the QUALITY of the steam in the cooking chamber. This is thanks to a patented system that allows the user to adjust the degree of steam hydration by setting the right degree of dryness or humidity according to the type of cooking.

"Dry" steam is not always suited to the food and desired effect. When cooking foodstuffs that are large in size or have particularly dense fibres, it is in fact advisable to use steam with the right degree of hydration which, having a higher degree of penetration than dry steam, can cook the food more quickly while preserving its tenderness.



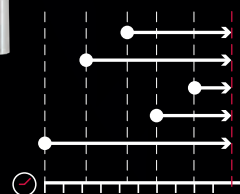
RecipeTuner

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 and degree of humidity. The interfaces work with both pre-set programs and those created by the chef.

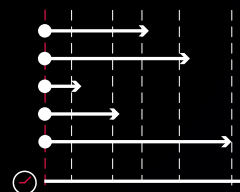


EasyService level control cooking

The Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a Rack Control function, all the dishes can be served at the same time.



Finish together
Finish according to cooking time.



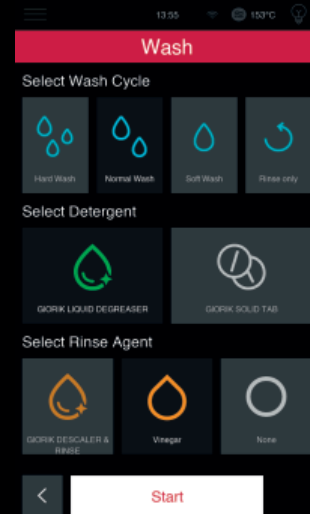
Start together
Start according to cooking time.

>>> AUTOMATIC WASHING FOR PERFECT CLEANING

Steambox Evolution H has an innovative washing and rinsing system. All the operator has to do is choose the degree of cleaning required depending on the amount of grease in the cooking chamber.

Either liquid detergent or special sanitising tablets can be used. Rinsing can be performed with an organic rinse-aid or white vinegar. The system functions completely independently with no need for an operator.

The automatic washing system is supplied as standard.

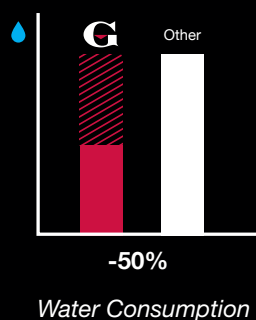


Use liquid detergent or tabs.

ECO-FRIENDLY - The completely automatic **closed-cycle** system guarantees maximum hygiene in the cooking chamber with minimum water consumption. Innovative eco-friendly, organic rinse-aid available.

SELF-CLEANING BOILER

At particular intervals, depending on the amount the boiler is used, Steambox Evolution H cleans the boiler automatically, with no need for the operator to do this manually. The boiler is cleaned with the organic rinse-aid or with white vinegar.



**Steam
box**
EVOLUTION
R SERIES



**DIRECT
INJECTION
STEAM OVEN**

>>> THE DIRECT STEAM ACCORDING TO GIORIK

The new R Series range is the combination of technological innovation, design and ease of use. Efficient, spacious, always connected, intuitive and versatile in cooking.



SuperSteam

2-level steam regulation. It calibrates the right degree of humidity according to your preferences. The selection of the two humidity levels, allows you to always have the perfect degree of hydration in the chamber for any cooking task required.



**>>> ALL GN1/1
CAPACITY**

**7" TOUCH SCREEN CONTROL
DIRECT STEAM VERSION**



20 x 1/1 GN

16 EN (600x400)
Optional bakery racks.



SERE201WT



SERG201WT

10 x 1/1 GN

8 EN (600x400)
Optional bakery racks.



SERE101WT



SERG101WT

6 x 1/1 GN

5 EN (600x400)
Optional bakery racks.



SERE061WT



SERG061WT

**>>> ALL GN2/1
CAPACITY**

**7" TOUCH SCREEN CONTROL
DIRECT STEAM VERSION**



20 x 2/1 GN

⚡ SERE202WT

🔥 SERG202WT

10 x 2/1 GN

⚡ SERE102WT

🔥 SERG102WT

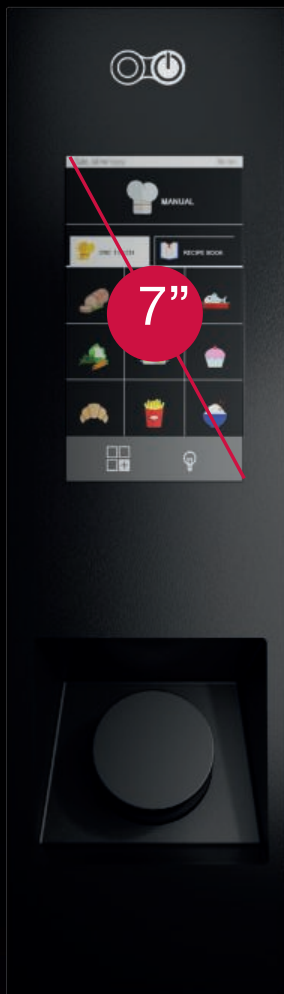
6 x 2/1 GN

⚡ SERE062WT

SteamBox R Series

In the R Series version steam is generated in DIRECT MODE, i.e. by means of water nebulisation on the heating elements.

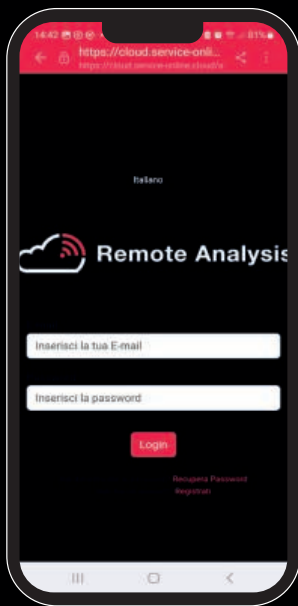
7" Touch screen display. Jog/dial encoder knob with "push-to-set" function to quick set all the cooking parameters.



>>> FEATURES RECAP

- *DIRECT* steam production system
- 7" touch screen control, 9 cooking phases
- Immediate start of the cooking cycle with "ONE TOUCH" programs
- Cooking modes: convection, mixed, steam, cooling, holding, smoking
- Cooking method programs (grill, roast, braise, au gratin, fry, smoke, bread and pastry cooking, steam cooking)
- Preset cooking programs
- Overnight cooking
- RackControl with EasyService
- Delayed start
- Recipe Tuner
- Regeneration
- Cooking chamber humidity control
- SUPER STEAM: steam quality control system, 2 levels
- 6 fan speed
- Delta T cooking (with core probe optional)
- Automatic washing system with liquid detergent
- Autoreverse with rotation times changing according to the set cooking cycle
- Speed cooling and with door open
- Chamber led lighting
- Suitable for 60x40 trays with specific tray holding structure
- Wi-Fi as standard
- USB connection
- Left hinged door available for certain models

>>> CLOUD CONNECTION



Remote Analysis

All our ovens are fitted with a device which connects them with the Giorik 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 software to be updated in real time.



Giorik Smart Recipes

Create, edit, duplicate and distribute your personalized recipes to all your appliances remotely. Develop customised recipes and keep them in the cloud to take them with you, just a click away.

>>> INTUITIVE AND VERSATILE

OneTouch

The oven is capable of saving up to 9 cooking programs, which can be selected from the existing programs provided by Giorik or created at will during use by entering personalised settings. All these can be activated directly from the OneTouch screen in one simple move.



Humidity control

The unique humidity control system enables constant monitoring of the climatic conditions in the cooking chamber and prompt action can be taken to maintain the correct degree of hydration.

Humidity is evacuated through a butterfly valve that extracts any excess in the cooking chamber quickly and completely thanks to the air suction system. This valve is only opened when needed, thus preventing the unnecessary escape of heat.

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

The new Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a new Rack Control function, all the dishes can be served at the same time.



>>> AUTOMATIC WASHING SYSTEM

Steambox R Series has an innovative washing and rinsing system. All the operator has to do is choose the degree of cleaning required depending on the amount of grease in the cooking chamber.



In order to avoid damage to the cooking chamber surfaces, we have developed a series of non-abrasive de-greasing products.

The automatic washing system is supplied as standard.





**>>> CO-STAR OF THE
KITCHEN**





>>> DISTINCTIVE FEATURES

TOUCH SCREEN PANEL - 10"
touch screen.

HIGH-EFFICIENCY BOILER -
Steambox Evolution H offers two methods of generating steam: boiler-generated and instant mode.

STEAM TUNER - Patented system that makes it possible to adjust the moisture level in the steam.

HUMIDITY CONTROL -
Patented humidity control system (Meteo System) that analyses the relevant parameters in the cooking chamber and then regulates the production of steam or discharges excess humidity.





>>> DISTINCTIVE FEATURES

ENCODER - R-Series have the ability to adjust various control operations through the flush fitted encoder.

TOUCH SCREEN PANEL
7" touch screen.

SUPERSTEAM - 2-level steam regulation.



>>> COMMON FEATURES

DOOR - The door has a natural cooling system avoiding any risk of burns. It also has a double collector on the front of the oven and on the door. Whilst a triple glazed door is standard on the H-Series this can also be optioned on the R-Series on request.

LIGHTING - The LED lights fitted to the door provide much greater visibility inside the cooking chamber than traditional systems.

INSTRUMENT COMPARTMENT - Ventilated and protected by a dust filter and it is directly accessible from the front of the oven with a practical book-style control panel opening system.

Hand Shower - Retractable hand shower to assist cleaning, standard on all H-Series. Standard on 20 and 40 tray R-Series.

AUTOMATIC WASHING - All ovens have in-built automatic wash systems. (H-Series tablet or liquid, R-Series liquid detergent only).

THE PREMIX BURNER SYSTEM - GAS versions have special burners fitted (a Giorik patent), designed according to the concept of premixing gas and air and the high-efficiency heat exchanger guarantees optimum combustion and heat yield.

TURBINE / CONVECTION FAN - 6-speed fan with an electronic inverter makes it possible to set the fan inversion time to zero. When the door is open the turbine stops almost immediately.

COOKING CHAMBER - The cooking chamber has no joints. The pan racks and deflector are easy to remove for cleaning. The new double-flap seal is easy to replace.

24 Month Warranty - Parts and labour warranty of 24 months from date of installation.

**Warranties are subject to terms and conditions*



>>> OVENS H/R IN COMPARISON

Functions	H Series	R Series
<i>Combined steam production - Symbiotic System (Patent)</i>	●	—
<i>Meteo system (Patent)</i>	●	—
<i>Steam tuner (Patent)</i>	●	—
<i>Super Steam</i>	—	●
<i>Low temperature cooking at 30°C</i>	●	—
<i>Low temperature cooking at 50°C</i>	●	●
<i>Cooling during cooking</i>	●	●
<i>Maintenance</i>	●	●
<i>Rack Control</i>	●	●
<i>OneTouch/ favorite recipes (standard)</i>	●	●
<i>Smart cooking</i>	●	—
<i>Oven performance data</i>	●	—
<i>Info system</i>	●	●
<i>Automatic washing system</i>	●	●
<i>Washing with tabs</i>	●	—
<i>Automatic boiler descaling</i>	●	—
<i>Triple-glazed door (optional)</i>	●	—
<i>Retractable spray nozzle</i>	●	Optional on 6 & 10 tray models



>>> STEAMBOX H SERIES

10" TOUCH SCREEN CONTROL - HIGH EFFICIENCY BOILER

Model		Dimensions	Capacity	Voltage	VAC	GAS
		W x D x H				
		mm	GN	V	kW	MJ/h
	SNHE061WT	860 x 795 x 835	6 x 1/1 GN	3N 415	12.4	-
	SNHG061WT			1N 230	1.4	43.2
	SNHE101WT	860 x 795 x 1115	10 x 1/1 GN	3N 415	16.2	-
	SNHG101WT			1N 230	1.5	68.4
	SNHE062WT	1120 x 845 x 835	6 x 2/1 GN	3N 415	23.3	-
	SNHE102WT	1120 x 845 x 1115	10 x 2/1 GN	3N 415	28.3	-
	SNHG102WT			1N 230	3.3	97.2
	SNHE201WT	995 x 835 x 1850	20 x 1/1 GN	3N 415	36.7	-
	SNHG201WT			1N 230	3.3	129.6
	SNHE202WT	1200 x 910 x 1850	20 x 2/1 GN	3N 415	54.1	-
	SNHG202WT			1N 230	4.1	194.4



>>> STEAMBOX R SERIES

7" TOUCH SCREEN CONTROL - DIRECT STEAM

Model		Dimensions	Capacity	Voltage	VAC	GAS
		W x D x H				
		mm				
⚡	SERE061WT	860 x 795 x 835	6 x 1/1 GN	3N 415	11.3	-
🔥	SERG061WT			1N 230	0.4	43.2
⚡	SERE101WT	860 x 795 x 1115	10 x 1/1 GN	3N 415	16.8	-
🔥	SERG101WT			1N 230	0.5	68.4
⚡	SERE062WT	1120 x 845 x 835	6 x 2/1 GN	3N 415	22.2	-
⚡	SERE102WT	1120 x 845 x 1115	10 x 2/1 GN	3N 415	25.8	-
🔥	SERG102WT			1N 230	0.6	97.2
⚡	SERE201WT	995 x 835 x 1850	20 x 1/1 GN	3N 415	33.4	-
🔥	SERG201WT			1N 230	0.8	192.6
⚡	SERE202WT	1200 x 910 x 1850	20 x 2/1 GN	3N 415	51.6	-
🔥	SERG202WT			1N 230	1.3	194.4

>>> THE RIGHT TRAY FOR ALL COOKING NEEDS



GB | Steambox ovens have a wide range of trays and pans specially designed to meet all cooking needs. They are strong and sturdy and guarantee perfect distribution of heat, making Giorik trays a must-have for any professional kitchen.



Seen in the photo above:

- Steamed vegetables: perforated inox tray 40 mm (h)
- Chickens: tray for grilled chickens (birds, spring chickens, duck)
- Chops: non-stick aluminium grill
- Cannelloni: stainless steel tray 20 mm (h)
- Croissants: non-stick micro perforated aluminium tray
- Poached eggs: tray for fried eggs
- Skewers: skewer kit (ring + skewers)

Discover the versatility of Giorik accessories and the potential of your oven.

>>> PERFECT MATCH

The Steambox H Series and R Series ovens have a kit specially designed for high productivity kitchens that allows another oven to be placed on top of them. This optimises the use of space and the production cycle.



woodson

Culinaire

ASADO

Halton

airex

STODDART
PLUMBING PRODUCTS

STODDART
INFRASTRUCTURE

ADANDE

GIORIK

METRO

CookTek

SYNERGY
grill technology

ARISTARCO

ANETS

AMERICAN RANGE

SIMPLY
STAINLESS

TURBOCHEF

power soak

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