

GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

mini touch



MINI ONLY IN SIZE

 **STODDART®**



mini
touch

A revolutionary entry level oven



MiniTouch is the entry level compact and intuitive oven by Giorik. This range has been fitted with an intuitive and innovative touch-screen control panel which makes it possible to use preloaded cooking programmes and upload recipes from a USB key. It can store programmes with several cooking phases and control the relative humidity in the cooking chamber, offering three different fan speeds, cooking with a core probe and low temperature cooking with the Delta T setting.



mini
touch

Ovens range

6 x 2/3 GN



6 x 1/1 GN

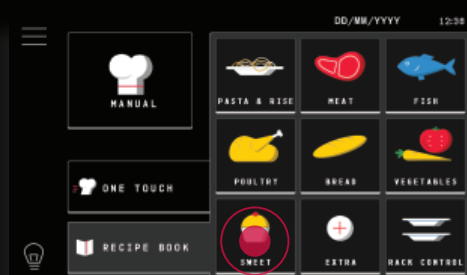


10 x 1/1 GN



MINITOUCH, MAXI RANGE

MiniTouch features a wide range of ovens, including the 6 and 10 tray GN1/1 and a 6-tray oven in gastronorm sizes 2/3. This more compact oven meets the needs of smaller businesses or can be used as an additional oven in a large kitchen.



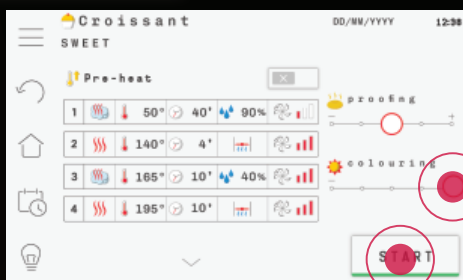
Select the recipe you want from the "Cooking" menu through the "Recipe book" or "ONE TOUCH".
E.g. "RECIPE BOOK", "SWEET" category.



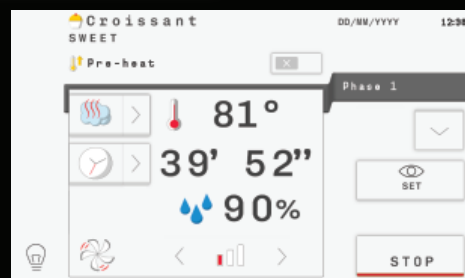
Select the recipe you want from the wide selection of preloaded recipes in the "Sweet" category.

After making the selection, all the cooking phases for that recipe will be displayed.

The Recipe Tuner function allows users to select the cooking, browning, moisture and leavening level. Once the desired level has been selected, the oven automatically regulates all the necessary cooking parameters. Press START to start the recipe and wait until the cycle ends.



The first cooking phase has now begun. A buzzer will signal when cooking is over and a message will appear on the display! Now you can remove the trays and serve.



PERSONALISED RECIPES

To make work in the kitchen easier, the Giorik chefs have created hundreds of recipes which are preloaded into the oven's memory and immediately available for use. Each recipe, however, can be personalised and saved according to the preferences of the MiniTouch user. Furthermore, thanks to the USB port, users can also export and import thousands of recipes quickly and easily.



ONE TOUCH TECHNOLOGY

Enables users to save time by starting up their favourite recipes in just one action. The oven is capable of saving cooking programmes, which can be selected from the existing programmes provided by Giorik or created at will during use by entering personalised settings. All these can be activated directly from the One Touch screen in one simple move.

HUMIDITY CONTROL

To guarantee a perfectly balanced climate inside the cooking chamber, Giorik has adopted a unique relative humidity control system in the chamber to provide the right amount of moisture at all times.



RECIPE TUNER

Auto-regulation of the oven whilst cooking to meet the cooking, browning, moisture and leavening levels selected by the Chef.



RACK CONTROL

This enables different dishes to be cooked at the same time at various levels. With the EasyService option, it is also possible to serve all the dishes at the same time.



PERFECT PLANNING

MiniTouch helps chefs optimise and plan operating cycles. Thanks to the DELAYED START function, they can set the start time of a cooking cycle directly from the built-in calendar.





TOUCH

Intuitive user interface thanks to the new 7" Touch Screen display.



ONE TOUCH

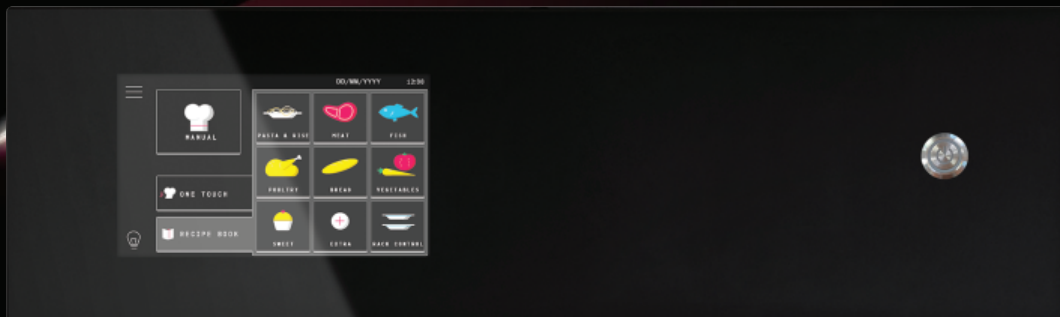
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LED LIGHTING

LED lights on the door provide the utmost visibility in the cooking chamber.





- 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
- Pre-set cooking programmes. 9 cooking phases can be set for each programme
- Delta T cooking mode
- Core probe cooking
- Multilevel cooking;
- Humidity control
- Inverter-controlled fan with 3 speed settings
- Motorised vent valve opening

COOKING METHODS

It is possible to choose from 3 cooking methods:



Manual: To personalise cooking. The different cooking phases can be set individually, varying the temperature, time, fan rotation speed etc.



RECIPE BOOK: Uploaded recipes, which are divided into different product types, can be selected.



ONE TOUCH: Saves time when setting cooking programmes. Users can start up their favourite recipes with just one touch!

Automatic wash system

GIORIK
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Liquid detergent

All MiniTouch models are equipped with an AUTOMATIC WASH SYSTEM. The intuitive interface allows users to quickly start cleaning at the end of the cooking cycle or the end of the day by selecting one of the four wash programmes available, from HARD to rinsing only.

 **STODDART®**

A tray for all cooking needs

MiniTouch 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 image:

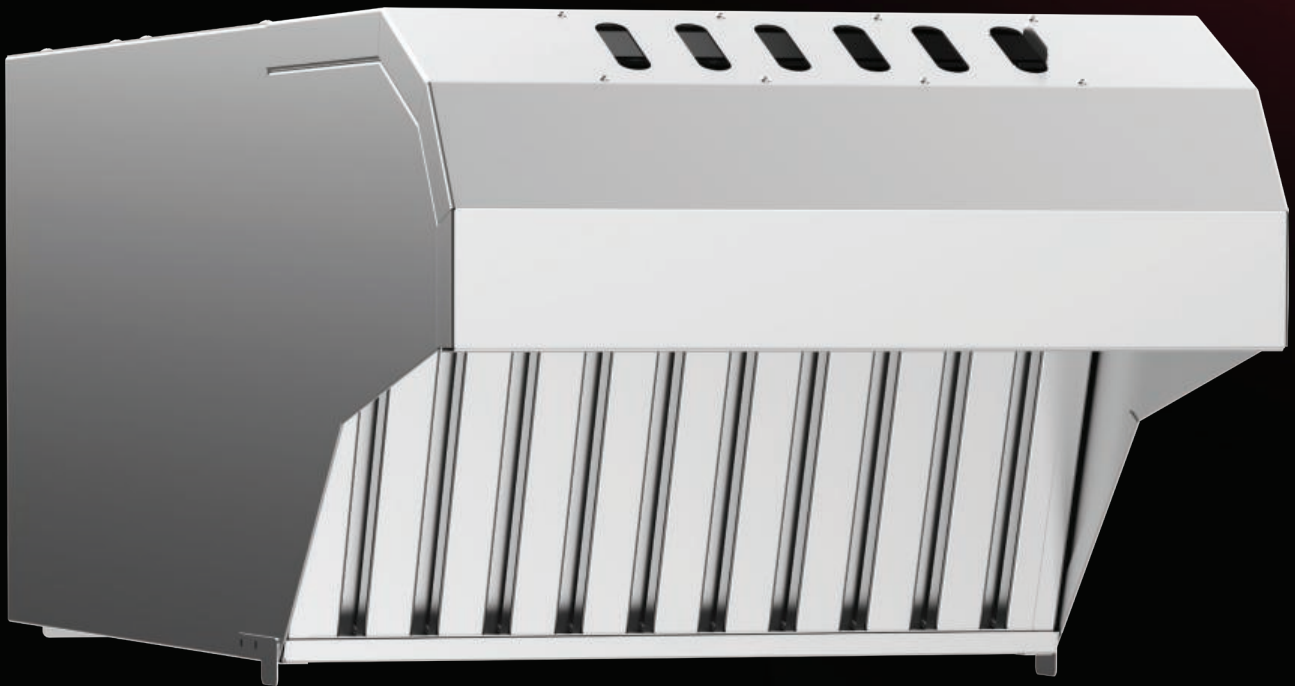
- stainless steel tray 20 mm (h)
- skewer kit (ring + skewers)
- tray for fried eggs
- non-stick aluminium grill
- tray for grilled chickens (birds, spring chickens, duck)
- perforated inox tray 40 mm (h)
- non-stick micro perforated aluminium tray

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

Essential accessories

HOOD

*To prevent dispersion of condensate.
Eliminates need for above extraction.
Fully certified hood.*



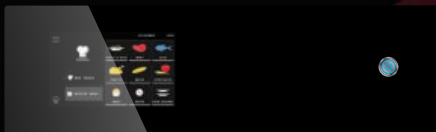
CORE PROBE

For constant control of the core temperature.



USB MEMORY STICK

External memory with stored recipes.



MINITOUCH

With instant steam - 7" touch screen

Model	Size	Capacity	Voltage	VAC
	W x D x H			
⚡	mm	GN	V (50/60Hz)	kW
KNM0623WT	519 x 631 x 770	6 x 2/3 GN	3N 415	4.7
KNM061WT	519 x 806 x 770	6 x 1/1 GN	3N 415	6.9
KNM101WT	519 x 806 x 1010	10 x 1/1 GN	3N 415	13.8



woodson

Culinaire

ASADO

Halton

nirex

STODDART
PLUMBING PRODUCTS

STODDART
INFRASTRUCTURE

ADANDE

METRO

GIORIK

CookTek

SYNERGY
grill technology

ARISTARCO

ANETS

AMERICAN RANGE

SIMPLY
STAINLESS

TURBOCHEF

power soak.

TOWN&PARK

Pert

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