



## TECHNICAL FEATURES

- Heating of cooking chamber with high performance INCOLOY heating elements.
- Rapid chamber ventilation system.
- Meteo system (patented) for humidity control in the cooking chamber.
- Inverter-controlled fan with 6 different speeds.
- Immediate shutdown of the fan rotation by opening the door.
- Steam production by INSTANT mode.
- Super steam.
- USB port for uploading and saving recipes and for firmware updating.
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- Cooking chamber lighting with LED.
- AISI 304 cooking chamber with coved corners.
- Height adjustable feet.
- Single control by means of just one jog/dial encoder knob.
- Motorised vent valve opening.

## OPTIONS:

- Optional rack for 60x40 trays.
- Left hinged door (or request).
- SEPE061W Washing system included.

## USER INTERFACE:

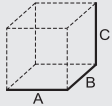
### PROGRAMMABLE VERSION



- Temperature control from 50° to 300°C.
- Time control from 1'to120'; infinite function.
- Cooking modes: convection, steam, combi convection/steam.
- Digital control card: 99 programs. Preset cooking programmes. Possibility of controlling 9 cooking phases for each programme.
- Delta T cooking.
- Cooking with probe.
- Cooking chamber humidity control (Meteo system).
- Super steam.
- Cooldown during cooking.



To guarantee a perfectly balanced climate inside the cooking chamber, Giorik has patented a unique humidity control system (Meteo System) using software that analyses the relevant parameters in the cooking chamber and then regulates the production of steam or discharges excess humidity.

 (A x B x C) cm	<b>VOL./PESO</b> Vol./Weight  m <sup>3</sup> /kg	<b>VAC</b> 400V-3N 50Hz (60 Hz optional)  kW	<b>POTENZA EL. CAMERA</b> Oven cavity el. power  kW	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers  mm	<b>DIM. CAMERA</b> Cavity net dimension  mm
86x79,5x83,5 <b>6 GN 1/1</b>	0,62 / 132	10,4	10	70	445x660x470

## ACCESSORIES

- Stand TSB06
- Racks for stand TSB06 cod. 2019768
- Neutral cupboards TAN0800
- Heated cupboard TAC0800
- Condensation hood 7080523
- Activated carbon filter for hood 7080523F
- Retractable hand shower 7080052
- Core probe 6000120
- Stacking kit on demand

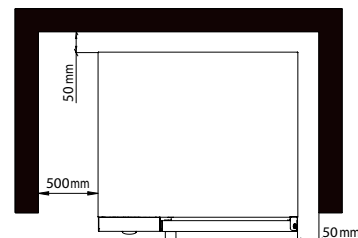
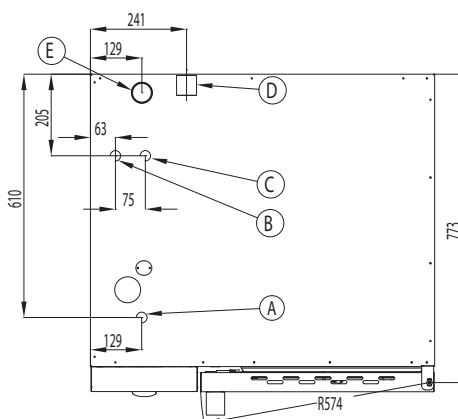
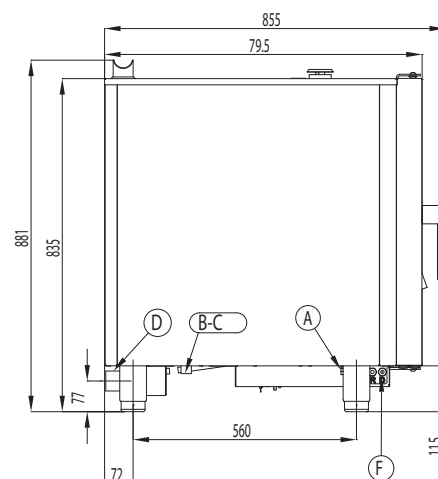
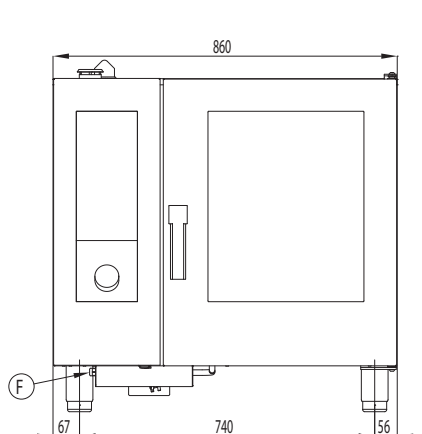
## ACCESSORIES FOR PATISSERIE USE

- 2025121 racks 60x40 pitch 80.

- A Electrical power inlet
- B Softened water inlet (G3/4)
- C Water inlet valve (G3/4)
- D Drain connection(Ø50)
- E Cavity Vent (Ø50)
- F Detergent and rinse aid inlet

## WATER QUALITY REQUIREMENTS

Hardness .....	60-100 ppm
TDS .....	<100 mg/L
PH Value .....	7.0-8.0
Cl <sub>2</sub> Free chlorine.....	<0,5 mg/L
Cl Chloride.....	<20 mg/L
Alkalinity.....	<20 mg/L
SiO <sub>2</sub> Silica.....	<10 mg/L



\* Clearance requirements

## NOTE

\* Drain line must be vented