



TECHNICAL FEATURES

- Heating of cooking chamber with PREMIX GAS BURNER.
- 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).
- SEPG101W Washing system included.

USER INTERFACE:

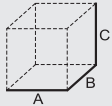
PROGRAMMABLE VERSION



- 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.

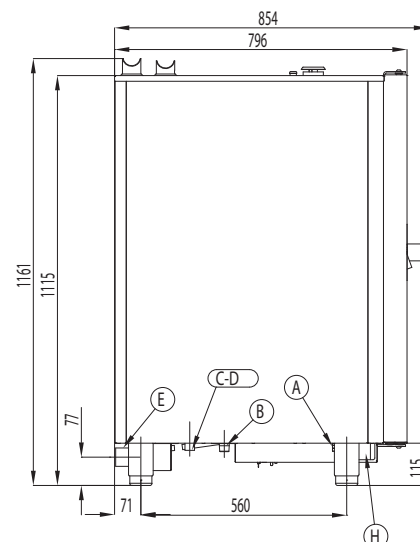
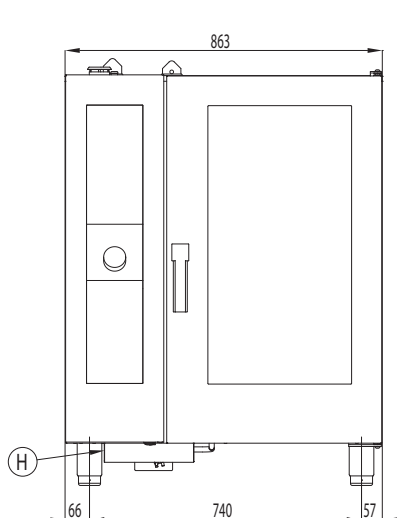
 (A x B x C) cm	VOL./PESO Vol./Weight m ³ /kg	VAC 230-1N 50Hz (60 Hz optional) kW	POTENZA GAS CAMERA Oven cavity gas power kW	DISTANZA TRA LE TEGLIE Distance between the layers mm	DIM. CAMERA Cavity net dimension mm
86x79,5x111,5 10 GN 1/1	0,82 / 178	0,7	19	70	445x660x750

ACCESSORIES

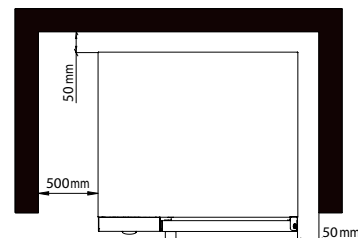
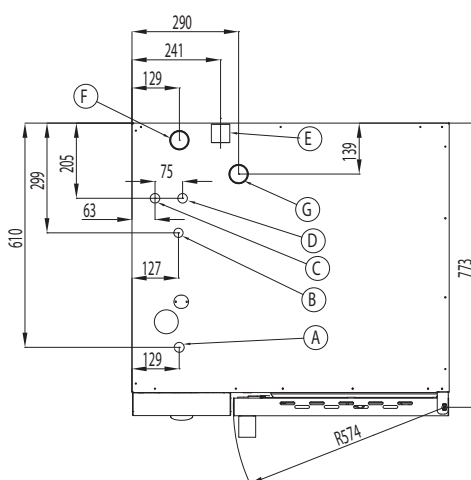
- Stand TSB10
- Racks for stand TSB10 cod. 2019769
- Neutral cupboards TAN0800
- Heated cupboard TAC0800
- Retractable hand shower 7080052
- Core probe 6000120
- Stacking kit on demand

ACCESSORIES FOR PATISSERIE USE

- 2025121 racks 60x40 pitch 80.



- A Electrical power inlet
- B Gas inlet (R3/4)
- C Softened water inlet (G3/4)
- D Water inlet valve (G3/4)
- E Drain connection (Ø50)
- F Cavity Vent (Ø50)
- G Gas fumes exhaust (Ø50)
- H Detergent and rinse aid inlet



* Clearance requirements

WATER QUALITY REQUIREMENTS

Hardness 60-100 ppm
 TDS <100 mg/L
 PH Value 7.0-8.0
 Cl₂ Free chlorine..... <0,5 mg/L
 Cl Chloride..... <20 mg/L
 Alkalinity..... <20 mg/L
 SiO₂ Silica..... <10 mg/L

NOTE

* Drain line must be vented