

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

NEW RANGE **UNIKA 700**



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ALL THE REASONS TO BE UNIKA 700

1 Cooking plate of the open flame burners

The cooking plate, obtained by deep drawing, with hermetic brass burners, avoids the overflow of any liquid and makes cleaning easier.

2 Cooking plate with water

The cooking plate can be supplied with a water filling and draining tap to facilitate the outlet of cooking residue under the open flame burners.

3 Interchangeability of the open flame burners

The user can place the open flame burners in the 4 and 7 kW kitchens, wherever he/she desires, according to the type of pan to be used.



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4 Fry top plates with separate area for differentiated cooking

Double module versions are manufactured with two different cooking areas to avoid mixing up the flavours while cooking different types of food like meat, fish and vegetables.

5 Maximum operating temperature 360°C

The maximum operating temperatures of the plates achieves 360 °C without losing their non-stick properties.



ALL THE REASONS TO BE UNIKA 700

6 The broadest range of fryers

The broadest range of power and gas-fed fryers with internal/external heat exchangers, with or without melting device.

The tanks of the gas fryers are available in two versions with heat exchangers outside the tanks, thus making cleaning operations easier, or with heat exchangers inside the tank for a better thermal efficiency. All the fryers are available in the standard version or with the frying/melting device.

7 Fitting with UNIKA 900

The appliances belonging to UniKa 700 series can be fitted with those ones of UniKa 900 as their aesthetics and all their technical solutions are the same ones.



MODULARITY

- The modularity of the foreseen elements is reported in the following table:

SIZE (mm)	ELEMENTS		
	TOP	BASE	MONO BLOCK
Width	400 - 600 - 800 - 1200	400 - 600 - 800 - 1200	400 - 600 - 800 - 1200
Depth	700	635	700
Body height	250	470	720
Top height (Min / Max)	850 / 900		850 / 900
Height adjustment	50		



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MODULARITY



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INSTALLATION

- The foreseen installation procedures are reported in the following table:

TYPE OF INSTALLATION	ELEMENTS	
	TOP	MONO BLOCK
Table top	Standard execution + H = 30mm foot kit	-
Bridge type	Standard execution + Cross-bar kit for the bridge	-
Suspended	Standard execution + brackets fixed to the floor or resting on the floor (structure)	
On feet	Standard execution + standard base element	Standard execution
On feet and stainless steel perimeter base (for a 900 mm high plate)	Standard execution + standard base element	Standard execution
On wheels	Standard execution + standard base element + wheel kit	Standard execution + wheel kit

- The oven is not available as a composition base element.
- The top elements are installed on the base elements and on the cross-bars for the bridge-type with quick-connect coupling systems.



CONNECTIONS

- All the gas heating elements are featured by a 1/2” gas connection hose. The hose end sticks out of the bottom of the appliance about 20mm.

CONSTRUCTION

- 1,2mm-thick satin AISI 304 stainless steel work tops.
 - Suitable to carry out matching without slits between the appliances.
 - With back openings (chimney holes) only where they are needed to grant a better operation of the appliance.
- Chimney base fixed to the work top, made of burnished iron or satin AISI 304 stainless steel.
- Cabinet made of panels with the following features:



Sides	AISI 430 - 8/10 thickness, satin - Scotch brite
Control panels	AISI 304 - 10/10 thickness, satin - Scotch brite
Doors / front fixed panels	AISI 304 - 8/10 thickness, satin - Scotch brite
Inner doors	AISI 430 - 8/10 thickness
Backs	AISI 430 - 8/10 thickness, satin - Scotch brite
Top element bottoms	AISI 430 - 8/10 thickness
Lower shelves of the base elements	AISI 430 - 8/10 thickness, satin - Scotch brite

- 58mm diameter satin AISI 304 stainless steel adjustable feet. 130mm minimum height and 180mm maximum height.
- Removable back on the top and mono block elements. It can not be removed on the base elements.



- Highly waterproof appliances. IPX5 protection rating for power-fed appliances.
- Moulded sides (matched with the profile of the top and the control panel) with a continuous surface to reduce the junctions between the parts.
- All gas heating elements can work with a low chimney. All the appliances are designed (and provided with an “EC” certification) so that they can be equipped with the following accessories: The deep fryer and the pasta cooker will have a 125mm rise for the chimney.
- The gas heating appliances, in standard operation, are designed to work with natural gas. The nozzles for liquid gas operation are supplied separately.
 - Nozzles for city gas operation (if foreseen) are supplied upon request.



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CONSTRUCTION



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- Power-fed appliances, in standard operation, are designed (according to some definite specifications) to operate with the following types of feeding:

- 230V AC - 1N - 50/60 Hz
- 400V AC - 3N - 50/60 Hz
- 230V AC - 3N - 50/60 Hz

Upon request we can carry out the arrangements for the connection to power optimization plants. A contactor is already installed in certain appliances, while in others it will have to be installed on the plant by a technician.

- The hinges of the compartment base doors are made of stainless steel.
- Magnet for door closing with a nickel-plated steel case fixed in a “mobile” way to the appliance in order to maximize the function of clamping and holding the door when it is closed.



- Chimney rise accessory (h = 125mm) with a “closing” upper element made of bur-nished steel or stainless steel.
- The following fixing systems are “visible” and made of stainless steel elements (screws and/or rivets):
 - Screws to fix the sides to the top.
 - Screws to fix the control panel to the cabinet.
 - Screws and/or rivets to assemble doors (compartment and oven).
 - Screws to fix the chimney base to the top.
 - Screws to clamp the appliances together in the back side.
 - Screws to fix the hinges of the compartment base doors to the cabinet.



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CONSTRUCTION



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ERGONOMICS

- The control panel is reclined towards the user for a better visibility and accessibility to the control knobs and the signalling lights.
- The control knobs can be safely held as they do not stick out of the appliance body.
- Controls are featured by red symbols located on the circular element of the knob.
- Door handle (for compartment bases and oven) and drawers that can be held from the lower side.
- Low chimney for a better visibility in case of back-to-back element installations.



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ERGONOMICS



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AESTHETICS

- Front edge of the top radiused with $R = 10\text{mm}$.
- Steel-varnished control knobs.
- Satin steel door (for compartment bases and oven) and drawer handle.
- Mat black RAAF enamelled chimney grills.
- Doors and sides with radiused upper and lower profiles $R = 10\text{mm}$ (matched and finished corners).
- Doors (for compartment bases and oven) with printed imprint.



MANUTENTION

- Front accessibility to all the components for which maintenance is foreseen.
- Work tops without chimney holes in top models and with 1 chimney hole (for each oven) in the models with oven.
- Arrangement to set up the water column accessory.
- Liquid collection bowl, 56mm depth, integrated in the work top. Printed with wide rays to make cleaning easier.
- Main burners with a 4 kW (65mm diameter) and a 8 kW (95mm diameter) maximum power, hermetically fixed to the bottom of the bowl.
- On the work top the distance between the burners is 282mm (depth) and 400mm (width).
- For each model, the location of the burners is reported in the “Finished Product Table” and it can be freely modified, even when already used.



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MANUTENTION



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MANUTENTION



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- Continuous power adjustment through a safety tap with thermocouple.
- Ignition of the main burner through a low-consumption permanent pilot burner.
- Manual ignition of the pilot burner by approaching a naked flame to a specific circular hole on the body of the main burners. These holes are directed towards the front side of the appliance.
- The pilot burner and the thermocouple are located under the body of the main burner, protected by accidental impacts and possible sprays and/or overflows.
- Single-burner pan-resting grills, placed on the work top, 35mm height. Black RAAF enamelled cast iron and AISI 304 stainless steel rod execution. Burner grates optimized to rest small diameter pans (not lower than 100mm).
- Accessories upon request:
 - Ignition kit (with piezoelectric ignition system) for each pilot burner.
 - Single-ring striped broiler plate placed on the pan resting grill.



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MANUTENTION



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MANUTENTION

MATERIALS												
BURNER BODY	HOT PRINTED BRASS - NATURAL COLOUR - SANDED											
BURNER CAP	HOT PRINTED BRASS - NATURAL COLOUR - SANDED											
VENTURI BURNER	DIE CAST ALUMINIUM - NATURAL COLOUR - SANDED											
PILOT BLOWPIPE	STAINLESS STEEL											
PAN-RESTING GRILLS	CAST IRON - MAT BLACK RAAF ENAMELLED											
	AISI 304 - 12MM DIAMETER ROD											
FINISHED PRODUCTS												
CONSTRUCTION FEATURES	MODELS											
CABINET EXTERNAL SIZE - mm												
Width	400	400	800	800	1200	800	800	800	1200	1400	800	1200
Depth	700	700	700	700	700	700	700	700	700	700	700	700
Height	250	250	250	250	250	870	870	870	870	870	870	870
Height adjustment	-	-	-	-	-	50	50	50	50	50	50	50
N° OF RINGS	2	2	4	4	4	4	4	4	4	8	4	4
BACK RING POWER - KW	8	8	8 4	8 8	8 4 8	8 4	8 8	8 4	8 4 8	8 4 8 4	7 4	8 4 8
FRONT RING POWER - KW	4	8	4 8	8 8	4 8 4	4 8	8 8	4 8	4 8 4	4 8 4 8	4 8	4 8 4
OVEN	-	-	-	-	-	GAS	GAS	GAS	GAS	GAS	ELE	ELE
TYPE OF FEEDING	GAS	GAS	GAS	GAS	GAS	GAS	GAS	GAS	GAS	GAS	G/E	G/E
Voltage - Vac	-	-	-	-	-	-	-	-	-	-	400 3N	400 3N
Frequency - Hz	-	-	-	-	-	-	-	-	-	-	50/40	50/40
GAS POWER - KW	12	16	24	32	36	24+8	32+8	24+8	36+8	48+16	24	36
Connection size	½"	½"	½"	½"	½"	½"	½"	½"	½"	2 x ½"	½"	½"
ELECTRIC POWER - KW	-	-	-	-	-	-	-	-	-	-	4	4

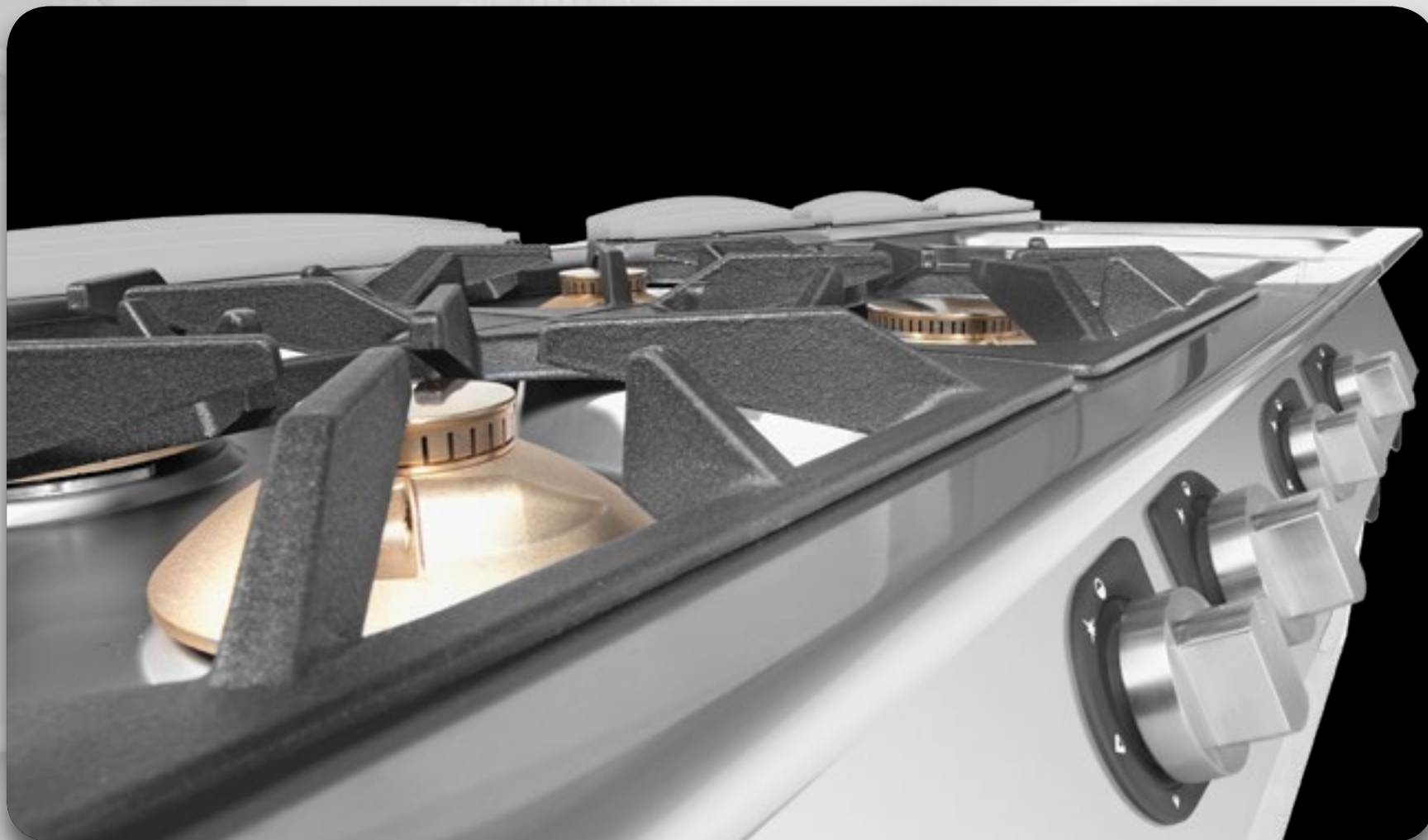


STATIC OVEN

- The static oven is not an element of vertical composition with top appliances. It should be integrated in the following mono-block appliances:
 - Gas / mixed kitchens.
 - Electric kitchens.
 - Solid top.
 - Solid top electric cooking tops.
- Controls are located in the control panel of the mono-block appliance.
- AISI 430 stainless steel cooking chamber, whose size is suitable to hold (thanks to specific grill brackets) grills and pans. Its upper corners are rounded ($R = 10\text{mm}$) for an easier cleaning.
- Removable grill brackets (by removing the sole) with anti-turnover guides on 3 levels, 52mm pitch.



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STATIC OVEN



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- The chamber is centrally located in the appliances with a 800 and 1600mm width, and on the left in the appliances with a 1200mm width.
- Oven door with a 40mm-thick thermal insulation, supported and balanced by spring hinges. The front part and the inner door are assembled with screws to enable an easy disassembly in case of maintenance or substitution of its parts.
- AISI 430 stainless steel oven inner door, printed with a special profile that enables to create a labyrinth seal (without using gaskets) with the oven front. When the door is open, the support top, made out of the inner door, is aligned to the top of the oven sole.



- Very thick ribbed iron oven sole. Front hole to visually check the pilot burner and its emergency ignition (in case of breakdown of the ignition system). The closing lid of this hole helps the handling of the sole.
- The lower part of the oven front can be removed to allow, in the gas heating oven, an easy access to the technical area where burners are adjusted.
- The chimney for flue gases (gas heating oven) and the cooking steam outlet duct (power heating oven) are made of AISI 430 stainless steel. They are located in the upper part of the back of the chamber in a central position.



- In power-fed models heating is produced by armoured heating elements located in the chamber, on the ceiling and under the sole. They can be activated through a selector, also independently. Heating activation is signalled by an orange power-on light located on the control panel. The cooking temperature in the chamber is controlled by a thermostat with an adjustment ranging from 50 to 300°C. Should any breakdown of the operating thermostat occur, a safety thermostat will be activated.
- In gas-fed models heating is produced by a stainless steel burner with a self-stabilized flame located under the sole. Heating can be adjusted through a safety valve with thermocouple. Ignition of the main burner through a permanent pilot burner. Ignition of the pilot burner through a piezoelectric ignition system. The cooking temperature in the chamber is controlled by a thermostat with an adjustment ranging from 100 to 300°C.
- The models to be developed and their specific features are reported in the “Finished Product Table”.
- Appliances are supplied with No. 1 chrome-plated steel grill.



FINISHED PRODUCTS		
CONSTRUCTION FEATURES	MODELS	
	GAS OVEN	ELECTRIC OVEN
OVEN CHAMBER INTERNAL SIZE - mm		
Width	575	
Depth	580	
Height	300	
TYPE OF FEEDING	GAZ	ELECTRIC
Voltage - Vac	-	400 3N
Frequency - Hz	-	50/60
GAS POWER - KW	8	-
ELECTRIC POWER - KW	-	6
SAFETY THERMOSTAT	NO	YES



MAXI STATIC OVEN

- The maxi static oven is not an element of vertical composition with top appliances. It is available in the following mono-block appliances:
 - **6 burners on maxi oven** (gas range) with a work top like the one of the gas cooking top.
 - The back part of the top includes No. 2 chimney holes for flue gases and for internal heating disposal.
 - Arrangement to set up the water column accessory.
- AISI 430 stainless steel cooking chamber, suitable to hold (through specific grill brackets) grills and pans for the maxi oven with a 975 x 700 mm size.
- AISI 430 stainless steel removable grill brackets (by removing the sole) with anti-turnover guides on 3 levels, 52 mm pitch.



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MAXI STATIC OVEN



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MAXI STATIC OVEN



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- AISI 430 stainless steel chimneys for flue gases (n° 2) located in the upper part of the back of the chamber, in a symmetric position compared to the oven centre line.
- Oven door:
 - With 40mm-thick thermal insulation.
 - Supported and balanced by spring hinges.
 - AISI 430 stainless steel inner door of the oven, without prints.
 - Assembled with rivets (to fix the front part and the inner door); to be removed if disassembled in case of maintenance or substitution of its parts.
 - With satin steel handle along the whole width.
The handle plays an important structural role as it contributes to grant the needed dimensional stability of the door when the oven is on.



- Pickled iron oven sole, 3mm thickness, with a 20mm-high containment perimeter flap.
 - With a front hole to visually check the pilot burner and its safety ignition (in case of breakdown of the ignition system).
 - With safety blocking systems to prevent its accidental slipping towards the outside.
- The lower front panel under the door can be removed to grant an easy access to the technical area where burners are adjusted.
- Heating is produced by a stainless steel burner with a self-stabilized flame, located under the sole. Heating adjustment through a safety valve with thermocouple. Ignition of the main burner through the permanent pilot burner. Ignition of the pilot burner through the piezoelectric ignition system. The cooking temperature in the chamber is controlled by a thermostat with an adjustment ranging from 100 to 300°C.



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- The appliances are supplied with:
 - N°1 chrome-plated steel grill for the maxi oven.
 - N°1 enamelled steel pan for the maxi oven.

MAXI STATIC OVEN

CABINET EXTERNAL SIZE - mm		
Width	1200	1200
Depth	700	700
Height	900	870
Height adjustment	50	50
N° OF RINGS	6	-
BACK FIRE POWER - Kw	8 4 8	-
FRONT FIRE POWER - Kw	4 8 4	-
OVEN CHAMBER INTERNAL SIZE - mm		
Width (without grill brackets)	975	
Depth	600	
Height	300	
OVEN POWER - Kw	10	
TYPE OF FEEDING	GAS	GAS
TOTAL POWER - Kw	36+10	10
Connection size	½"	½"



SOLID TOP

- The work top of the model, 1200 width (whole plate + 2 ring), is obtained by matching the standard work top of the M80 whole plate with the standard 2-ring work top.
- This coupling will be carried out with solutions aimed at achieving the best aesthetic results.
- Arrangement to set up the water column accessory.
- Very thick iron cooking plate made up of a single plate and a removable central disc. 700mm width, 500mm depth and 22mm perimeter edge. Polished and satin contact surface with the same height of the work top.
- The perimeter of the work top is featured by a duct to make cleaning easier.



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SOLID TOP



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- Heating is produced by an optimized flame AISI 430 circular burner placed under the central disc of the plate. Ignition of the main burner through a low consumption permanent pilot burner. Ignition of the pilot burner through a piezoelectric ignition system. Hole on the control panel to visually check the ignition of the pilot burner. The emergency ignition (in case of breakdown of the ignition system) can be carried out by lifting up the central disc of the cooking plate.
- Continuous adjustment of the power through a safety tap with thermocouple. Differentiated hold temperatures with a 500°C maximum temperature in the middle and a decreasing temperature down to about 200°C in the proximity of the edges.
- Combustion chamber with central hole (for the burner) with lifted up perimeter edge to prevent (limit) the passage of liquids in the areas underneath.
- Appliances are equipped with a small lever to lift up the central disc of the plate.



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SOLID TOP

FINISHED PRODUCTS			
CONSTRUCTION FEATURES	MODELS		
CABINET EXTERNAL SIZE - mm			
Width	800	800	1200
Depth	700	700	700
Height	250	870	870
Height adjustment		50	50
COOKING PLATE SIZE - mm			
Width	700	700	700
Depth	500	500	500
N° OF RINGS	-	-	2
BACK FIRE POWER - Kw	-	-	7
FRONT FIRE POWER - Kw	-	-	4
OVEN	-	GAS	GAS
GAS POWER - Kw	12	12+8	12+11+8
Connection size	½"	½"	½"



FRYTOP

- Work tops with chimney holes in the back side for flue gas outlet (for gas heating appliances) and for the internal heating disposal (for electric heating appliances).
- Cooking plate with dimensions 330 x 474 mm, hermetically welded to the work top, lowered by 30mm compared to it. The welding between the top and the plate is carried out to make cleaning easier.
- Cooking plates are manufactured with an AISI 316 covered surface and a non-stick resin base in a smooth, mixed or griddle finish and they are placed horizontally.
- The front area of the plate is featured by a lowered area (fat tray) with a circular outlet hole for fat.
- Gastronorm bowl for fat collection located in the cabinet.



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FRYTOP



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NEW RANGE **UNIKA 700**



FRYTOP



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- In power-fed models heating is produced by Incoloy armoured heating elements located under the plate. Heating activation is signalled by an orange power-on light on the control panel. The cooking temperature is controlled by a thermostat with an adjustment ranging from 110 to 320°C. Should a breakdown in the operating thermostat occur, a safety thermostat will be activated.
- In gas-fed models heating is produced by a self-stabilized flame burner, featured by 2 branches and 4 flame lines for models with a 400/800mm width, placed under the plate. Heating adjustment is carried out by means of:
 - A safety tap with thermocouple.
 - Manually adjusted cooking temperature ranging from about 200 to about 360°C.
 - 7kW power for the main burner.

Ignition of the main burner through the permanent pilot burner. Ignition of the pilot burner through a piezoelectric ignition system. Emergency ignition (in case of breakdown of the ignition system) carried out through the pilot light on the control panel.



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FRYTOP



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- The safety thermostat can not be reset by the end user.

The intervention of the safety thermostat can not be determined by an accidentally “incorrect” use of the appliance, but exclusively by a breakdown of the operating temperature adjustment device.

Consequently, a skilled technician should be contacted to substitute the device.

- Appliances are supplied with the following equipment:
 - Scraper for smooth plate (models with smooth or mixed plate).
 - Scraper for griddle plate (models with griddle or mixed plate).
 - Plug.
- Accessories upon request:
 - Removable backsplash.



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