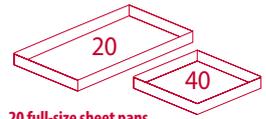


GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam box
EVOLUTION **H**

SEHE202W

Combi Electric Oven - 20 GN 2/1



20 full-size sheet pans
40 half-size pans, or 40 steam table pans



Giorik Steambox Evolution is the high-end level combi oven that provides maximum flexibility using dry heat, moist heat, or any other combination thanks to the patented high efficiency Symbiotic Steam System.

The Giorik Symbiotic Steam System combines a traditional boilerless system with a high efficiency microboiler to create large volumes of steam on demand - all while using 30% less water and 20% less energy versus traditional boiler systems.

The moisture level of steam is ensured by the patented SteamTuner System. This system determines both QUALITY and QUANTITY of steam in the cooking chamber adjusting the hydration level of steam from very wet to very dry depending on user choice.

The Meteo System allows Steambox Evolution to constantly monitor the climate inside the cooking chamber and quickly take action to maintain the proper degree of humidity.

The Steambox Evolution comes standard with a 9" Touch Screen Control and hundreds of preset cooking programs with a full array of menu selections. Each cooking program can have up to 9 phases that can be adjusted depending on user experience.

Standard 2 year parts & labor warranty

steamtuner

Steambox Evolution is fitted with a patented system that makes it possible to adjust the moisture level in the steam, thereby setting the right degree of dryness or wetness for the required cooking.

Meteo SYSTEM

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

RecipeTuner

The RecipeTuner interface makes it possible to modify and personalize the various programs simply and intuitively. According to the type of cooking selected, a food product's cooking, browning, degree of rising and degree of humidity can be easily modify..

EasyService

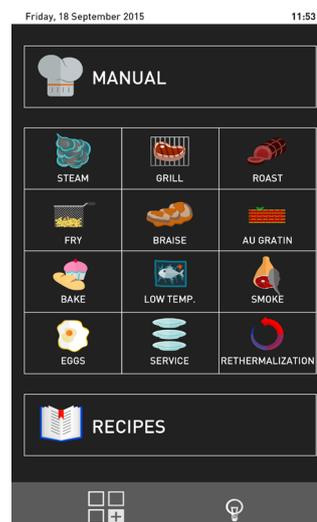
level control cooking

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.

TECHNICAL FEATURES

- Steam production with Symbiotic System (patented)
- SteamTuner (patented) for tuning dry-wet steam
- Meteo System (patented) for humidity control in the cooking chamber
- Large 9" Touch Screen Control
- Ability to store over 1,000 menu items
- Heating of cooking chamber with high performance INCOLOY heating elements
- High efficiency boiler with automatic descaling
- AISI 304 cooking chamber with rounded corners
- Automatic recirculating washing system (tablets or liquids)
- LED lighting
- Rapid chamber ventilation system
- Inverter-controlled fan with 6 different speeds
- Safety shutdown of fan rotation with opening of door
- Double-glazed ventilated door
- USB port for uploading & saving recipes and firmware updating

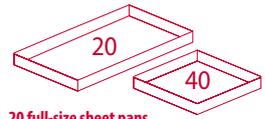
COOKING FEATURES



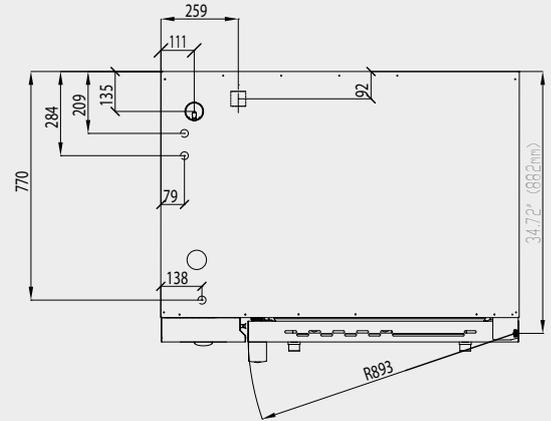
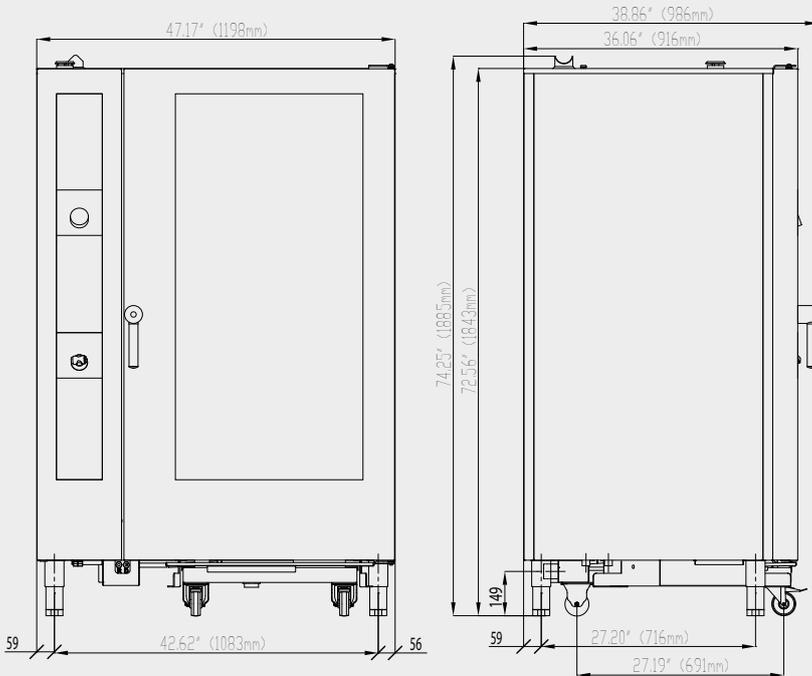
- Cooking modes: convection, steam, combi (convection & steam)
- Cooking by method or product type
- Temperature control from 86° to 572°F
- Time control from 1' to 599'; infinite function
- Humidity Control from 0-100%
- Steam tuner: dry or wet steam
- Delta T cooking
- Cooking with probe
- Multi level cooking with "Easy service"

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REQUIRED CLEARANCES

LEFT	0"-20" (508mm) for service
RIGHT	0"
FRONT	44" (1118mm) for trolley exit
BACK	3" (75mm) for plumbing

DIMENSION

	HEIGHT	WIDTH	DEPTH	WEIGHT
Uncrated	74.25" (1886mm)	47.17" (1198mm)	38.86" (987mm)	794lb (361kg)
Crated	83" (2108mm)	52" (1321mm)	44.5" (1131mm)	860lb (391kg)

PAN CAPACITY

40 ea. 12" x 20" x 2.5" (65mm) Steam table pans
40 ea. 13" x 18" half size sheet pan
20 ea. 18" x 26" full size sheet pan

ELECTRICAL OPTIONS (Cord and plug not included)

NOTE: Two power cords & plugs are required for 208V models

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	53.6	127	3+Grnd
480	3	60	54.1	69	3+Grnd

CONNECTIONS

3/4" GHT cold water inlet
3/4" GHT treated water for cooking as per Giorik water requirements
2" (50mm) drain

WATER REQUIREMENTS

NOTE: Not maintaining Giorik water quality requirements voids warranty

Pressure (min-max): 35 - 87 PSI
Hardness (CaCO3) = Between 30-90 mg/L (Milligrams per Liter or ppm)
TDS (Total Dissolved Solids)= Between 40-150 mg/L (Milligrams per Liter or ppm)
Free Chlorine = Less than 0.1 mg/L (Milligrams per Liter or ppm)
Chlorides = Less than 20 mg/L (Milligrams per Liter or ppm)
Chloramines = Less than 0.5 mg/L (Milligrams per Liter or ppm)
Total Sulfates & Nitrates = Less than 20 mg/L (Milligrams per Liter or ppm)
Total Silica = Less than 10mg/L (Milligrams per Liter or ppm)
Total Iron = Less than 0.1mg/L (Milligrams per Liter or ppm)
pH level = 7.0 to 8.0

OPTIONS and ACCESSORIES

Electrical cord and plug (various types)	Culinary components
Tablet detergent and rinse aids	Water filtration systems
Leveling plate for trolley	Trolley configuration for baking trays (600x400 mm)

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