GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam box
EVOLUTION T

SETE101W

Combi Electric Oven - 10 GN 1/1

DIRECT INJECTION

10

10 half-size sheet pans
10 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 without the use of a boiler system.

The quality of steam is ensured by the SteamTuner. 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.

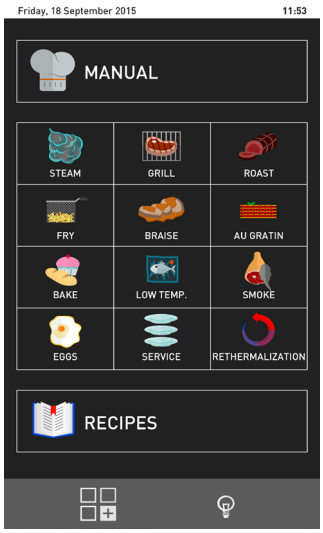
The Steambox Evolution comes standard with a 9" Touch Screen Control interface and hundreds of preset cooking programs with a full array of menu selections. Each cooking program can have up to 9 phases that can be adjusted depending on user experience.

Standard 2 year parts & labor warranty

TECHNICAL FEATURES

- 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
- 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 122° 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"

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.

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam box
EVOLUTION T

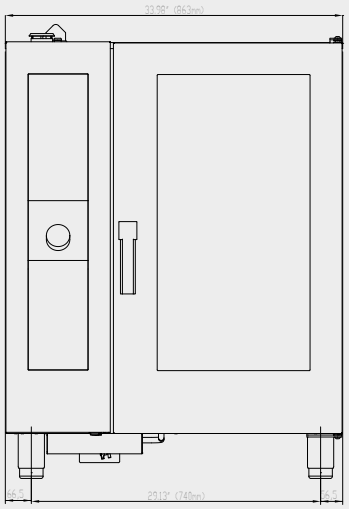
SETE101W

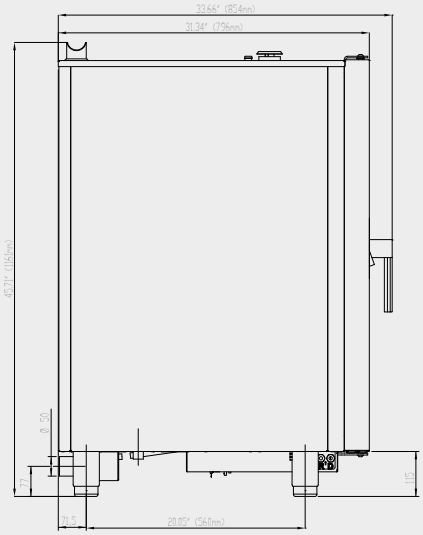
Combi Electric Oven - 10 GN 1/1

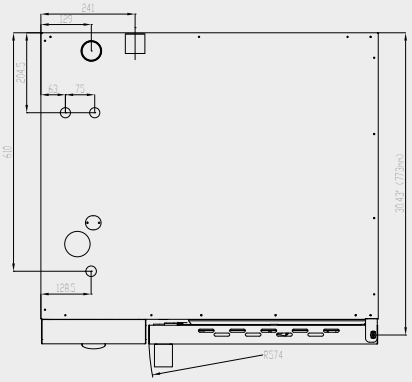
DIRECT INJECTION

10

10 half-size sheet pans
10 steam table pans







REQUIRED CLEARANCES

LEFT	0"-20" *(508mm) for service*
RIGHT	0"
FRONT	22.66" *(574mm) for door swing*
BACK	3" *(75mm) for plumbing*

DIMENSION

	HEIGHT	WIDTH	DEPTH	WEIGHT
Uncrated	45.71" *(1161mm)*	33.98" *(863mm)*	33.66" *(855mm)*	309lb *(141kg)*
Crated	51.25" *(1302mm)*	36.75" *(934mm)*	36" *(915mm)*	360lb *(163kg)*

PAN CAPACITY

10 ea. 12" x 20" x 2.5" (65mm) Steam table pans

10 ea. 13" x 18" half size sheet pan

ELECTRICAL OPTIONS (Cord and plug not included)

Volts	Phase	Cycle/Hz	kW	Amps	Wires
208	3	60	14.7	42	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 mantaining Giorik water quality requirements voids warranty

Pressure (min-max): 35 • 87 PSI

Hardness (CaC03) = 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

Stands	Reversible doors (consult with factory about additional width considerations)
Stacking system	Water filtration systems
Electrical cord and plug (various types)	Rack configuration for baking trays (600x400 mm)
Tablet detergent and rinse aids	
Culinary components	

Giorik US Corporation
101 East McBee Avenue
Greenville, SC 29601 - US
1-833-446-7451
www.giorikus.com

Rev 10.23