



SEPE101 Combi Electric Oven - 10 GN 1/1



TECHNICAL FEATURES

- · Heating of cooking chamber with high performance INCOLOY heathing 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).
- SEPE101W Washing system included.

USER INTERFACE:

PROGRAMMABLE VERSION



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.



- 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.



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C A	VOL./PESO Vol./Weight	VAC 400V-3N 50Hz (60 Hz optional)	POTENZA EL. CAMERA Oven cavity el. power	DISTANZA TRA LE TEGLIE Distance between the layers	DIM. CAMERA Cavity net dimension
(A x B x C) cm	m³/kg	kW	kW	mm	mm
86x79,5x111,5 10 GN 1/1	0,82 / 168	15,7	15	70	445x660x750

ACCESSORIES

Stand TSB10

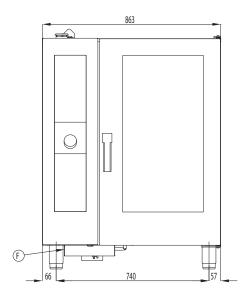
- Racks for stand TSB10 cod. 2019769
- Neutral cupboards TAN0800
- Heated cupboard TAC0800
- Condensation hood 7080523
- Activated carbon filter for hood 7080523F
- Retractable hand shower 7080052
- Core probe 6000120
- Stacking kit on demand

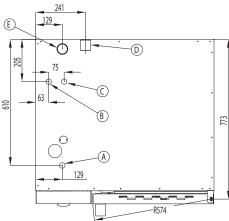
ACCESSORIES FOR PATISSERIE USE

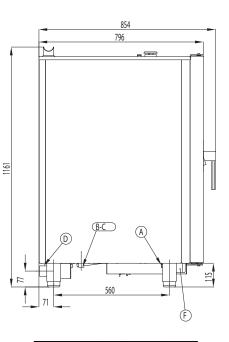
- 2025122 racks 60x40 pitch 80.
- A Electrical power inlet
- B Softened water inlet (G3/4)
- C Water inlet valve (G3/4)
- D Drain connection(Ø50)
- E Cavity Vent (Ø50)
- F Detergent and rinse aid inlet

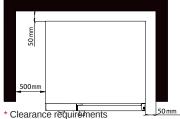
WATER QUALITY REQUIREMENTS

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









NOTE

* Drain line must be vented

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