



**TECHNICAL FEATURES**

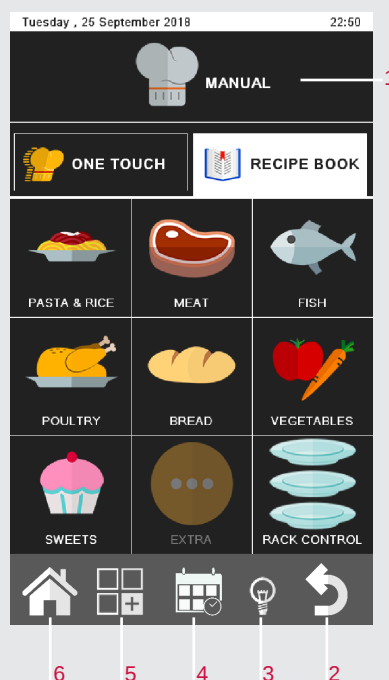
- Heating of cooking chamber with high performance INCOLOY heating elements.
- Rapid chamber ventilation system.
- Adjustable fan speed in 3 position.
- Steam production by INSTANT mode
- Cooking chamber lighting with LED lights (right side)
- Double-glazed ventilated door (panels can be opened for easy cleaning).
- Height adjustable feet.
- USB port for uploading and saving recipes and for firmware updating.
- Motorised vent valve opening
- Single control by means of just one jog/dial encoder knob.

**OPTIONS:**

- **Optional** Automatic washing system (liquid) - n.4 programs KM101W
- Core Probe 6000124
- Left hinged door (on request)

**USER INTERFACE:**

**TOUCH SCREEN PANEL 5"**



**1. Touch Screen Panel.**

- Temperature control from 50° to 300°C
- Time control from 1' to 599'; infinite function.
- Cooking modes: convection, steam, combi convection/steam
- Hot/Cold smoking mode
- "One Touch" cooking mode: immediate start of the cooking cycle with "one touch programs".
- Preset cooking programmes. Possibility of controlling 9 cooking phases for each programme.
- Multi level cooking with "Rack Control & Easy service".
- Recipe Tuner
- Delta T cooking.
- Cooking with probe.
- Humidity control
- Cook and Hold function.
- Cooldown during cooking.

**2. Back Key**

**3. Lights on/off**

**4. Scheduled Departure key.**

**5. Service function**

**6. Main Menu key.**

**OneTouch**

To start with a single move the preferred recipes selected and memorized by him with the silhouette and the name he prefers.

**RecipeTuner**

The RecipeTuner interface makes it possible to modify and personalise the various programs simply and intuitively. RecipeTuner changes according to the type of cooking set, to regulate cooking, browning, degree of humidity and of leavening.

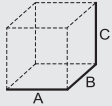
**EasyService**

level control cooking

The new Rack Control enables different dishes to be cooked at the same time at various levels. What's more, with EasyService, a new Rack Control function, all the dishes can be served at the same time.

**KM101**

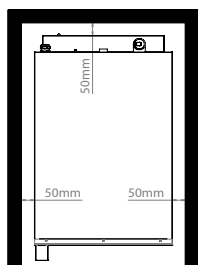
Combi Electric Oven - 10 GN 1/1

 (A x B x C) mm	<b>VOL./PESO</b> Vol./Weight  m <sup>3</sup> /kg	<b>VAC</b> 400V-3N 50Hz (60 Hz optional)  kW	<b>POTENZA EL. CAMERA</b> Oven cavity el. power  kW	<b>DISTANZA TRA LE TEGLIE</b> Distance between the layers  mm	<b>DIM. CAMERA</b> Cavity net dimension  mm
519x806x1010 <b>10 GN 1/1</b>	0,63 / 110	13,8	13,2	30	380x540x610

**ACCESSORIES**

- Stand TK1
- Racks for stand TK1 cod. 2023000
- Hood 7080518
- Condensation Hood 7080519
- Probe for sous-vide cooking 6000115
- Hand spray 7080003

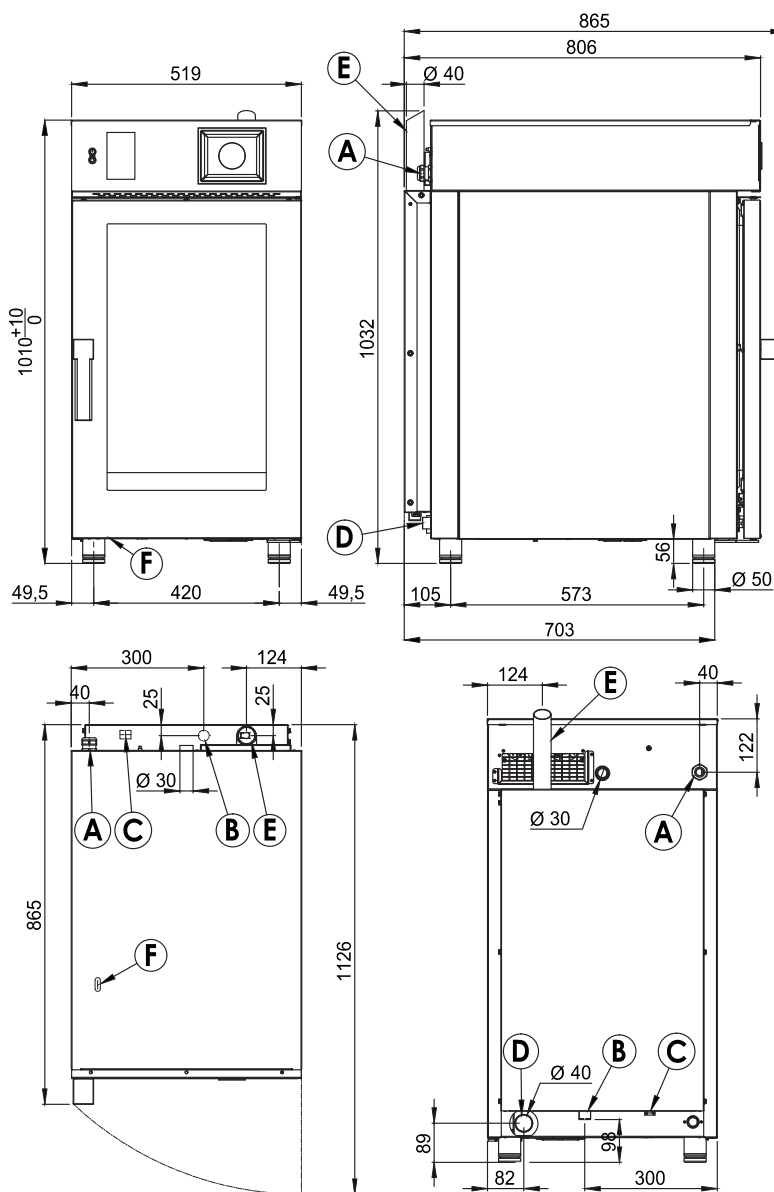
- A Electrical connection
- B Softened water inlet (G3/4)
- C Equipotential bonding
- D Drain (Ø40)
- E Humidity discharge (Ø40)
- F Detergent hose inlet (KM101W model)



\* Clearance requirements

**WATER QUALITY REQUIREMENTS**

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



**NOTE**

\* Drain line must be vented

**Giorik SpA**

via Cavalieri di Vittorio Veneto, 14  
32036 Sedico (BL) - ITALY

tel. +39.0437.807200

fax +39.0437.807001

e-mail: [info@giorik.com](mailto:info@giorik.com)