

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

mini touch

ESSENCE OF EVOLUTION COMBI OVENS



 **STODDART**[®]



HUMIDITY CONTROL

MiniTouch's precise control for temperature and required proportion of steam is an automatic function. Tender, succulent and appetising cooking can be achieved all while minimising weight loss



TOUCH

Compact 5" Touch Screen display allows for an Intuitive user interface for precise control



INTUITIVE PROGRAMMING

Personalise MiniTouch with multiple cooking times or core temperatures simultaneously with preloaded programmable recipes



RACK CONTROL

The EasyService option enables different dishes to be cooked at the same time at various levels



AUTOMATIC WASH SYSTEM

Automatic wash supplied as standard offering a choice of 4 wash levels, using liquid detergent



ACCESSORIES

Large range of accessories to meet all innovative cooking needs








The Range

The MiniTouch range features both 6 and 10 x 1/1 Gastronorm tray as well as a 6 x 2/3 Gastronorm tray capacity ovens.

MiniTouch's 519mm compact footprint is ideal for small establishments whose space is limited and can also be used as an additional multi-function oven in a large commercial kitchen.

Model	Dimension (WxDxH) mm	Capacity GN	Voltage V (50Hz opz.60Hz)	Power kW
 KM101WT	519 x 865 x 1032	10 x 1/1GN	415V 3Ø + N + E	13.8
 KM061WT	519 x 865 x 792	6 x 1/1GN	415V 3Ø + N + E	6.9
 KM0623WT	519 x 690 x 792	6 x 2/3GN	415V 3Ø + N + E	4.7

**KM0623WT also available in 230V 1Ø + N + E upon request*



10 x 1/1GN



6 x 1/1GN



6 x 2/3GN



Space Optimization

MiniTouch is the new essential level compact oven by Giorik. MiniTouch is fitted with an innovative intuitive, 5" touch-screen control panel, to use preloaded cooking programmes and upload recipes from a USB device.

MiniTouch features ample program storage capacity, several cooking phases to control the relative humidity in the cooking chamber, Delta T cooking (low temperature) offering three different fan speeds and includes probe.

Features maximised in a "Mini" footprint provide the perfect addition to any commercial kitchen looking to optimise space.

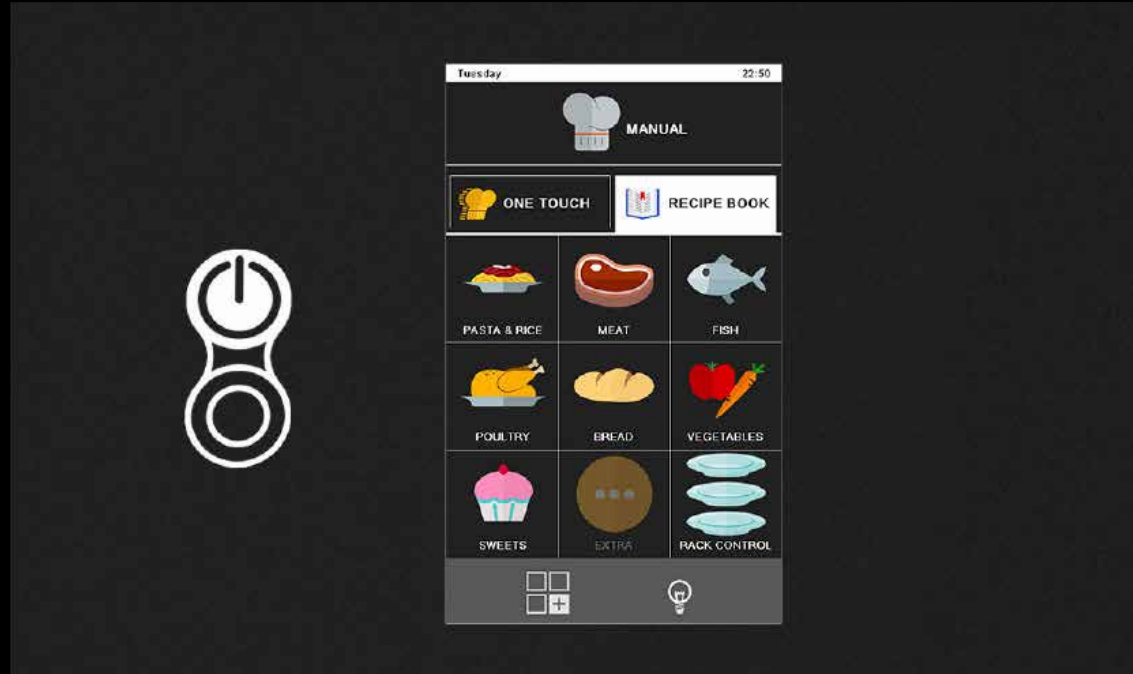


Smart Steam

MiniTouch Ovens are fitted with a humidity control system to constantly monitor the climatic conditions inside the cooking chamber to allow adjustment and to maintain the proper degree of humidity. MiniTouch's proprietary software evaluates reference parameters in the cooking chamber and modulates the steam environment to ensure ideal conditions for every style of cooking.

Excess Humidity

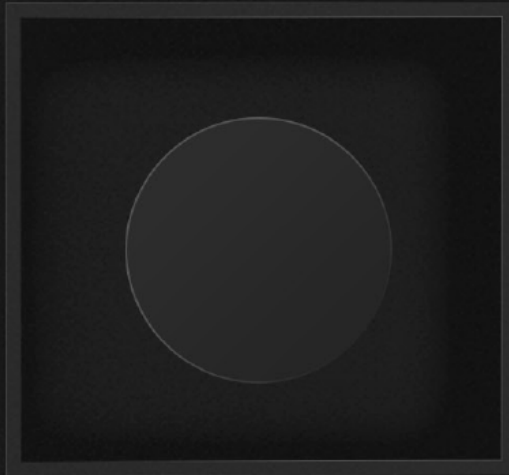
To extract excess humidity quickly and completely, a servo-controlled butterfly valve releases pressurised air from the oven cavity. With a specially designed drain trap assembled within the oven cavity, cooking times are accelerated, and heat loss is minimised.



Control Panel

MINI TOUCH features a 5" touch screen display.
Experience a faster and more intuitive user interface.

- Temperature control from 50 to 300°C
- Timer from 1 to 599 minutes, with non-stop setting
- Cooking method: convection, steam, combined steam/convection
- Holding and resting function, cold and hot smoking mode
- Pre-set cooking programmes. 9 cooking phases can be set for each programme
- Delta T cooking mode
- Core probe cooking
- Multilevel cooking
- Humidity control
- Inverter-controlled fan with 3 speed settings
- Motorised vent valve opening



Cooking methods

Choose from 3 cooking methods:



MANUAL

Personalise cooking - Different cooking phases can be set individually, varying the temperature, time, fan rotation speed etc.



COOKBOOK

Uploaded recipes - Select from different product types or recipes divided into categories



ONE TOUCH

Saves time when setting cooking programmes. Users can start up favourite recipes with just one touch!

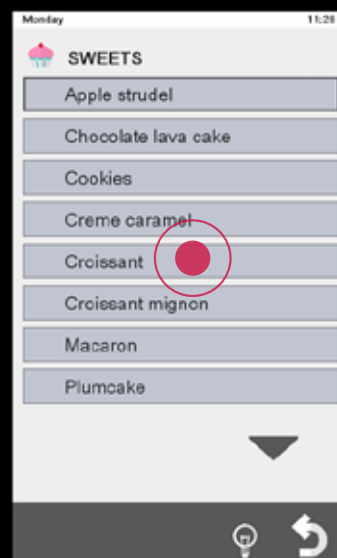
Intuitive programming

Personalised Recipes

To make work in the kitchen easier, Giorik chefs have created hundreds of recipes which are preloaded into the oven's memory and immediately available for use. Each recipe can be personalised and saved according to the preferences of the MiniTouch user. With a convenient USB port, users can also export and import thousands of recipes quickly and conveniently.



▲ Select the desired recipe from the "Cooking" menu through the "Cookbook" or "One Touch". E.g. "Cookbook", "Sweets" category



▲ Select the desired recipe from the wide selection of preloaded recipes in the "Croissant" category. After making the selection, all the cooking phases for that recipe will be displayed

RecipeTuner

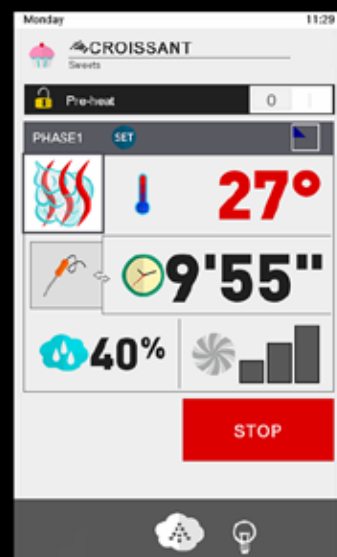
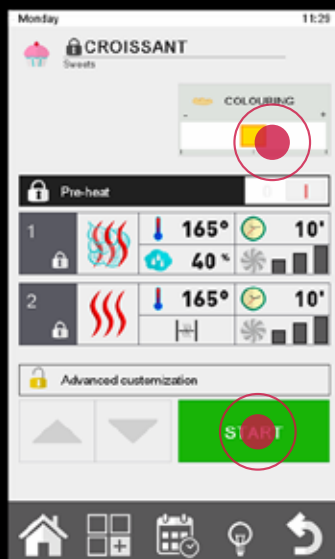
MiniTouch oven range incorporates an innovative RecipeTuner interface which creates the possibility to modify and personalise the various programs simply and intuitively.

RecipeTuner changes according to the type of cooking set, to regulate cooking, browning, degree of humidity and of leavening. The interfaces works with both pre-set programs and those created by the chef.

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.



The Recipe Tuner function allows users to select the cooking, browning, moisture and leavening level. Once the desired level has been selected, the oven automatically regulates all the necessary cooking parameters. Press START to start the recipe and wait until the cycle ends

The first cooking phase has now begun. An audio alert will signal when cooking is over and a message will appear on the display! Now you can remove the trays and serve



Liquid detergent



Automatic Wash System

All MiniTouch models are supplied with an AUTOMATIC WASH SYSTEM. This intuitive interface allows users to simultaneously start cleaning at the end of the cooking cycle or end of the day by selecting one of the four wash programmes available, from HARD to rinsing only.



RIGHT/LEFT DOOR OPENING

All MiniTouch ovens come standard with right hand door hinge. Optional left hand door hinge is available.

CHEF'S LOG

The MESSAGE function in MiniTouch ovens allows Chefs to enter notes and reminders (which are confirmed with an acoustic signal) between the various cooking phases to give their food that personal touch and personal style.

PERFECT PLANNING

MiniTouch assists Chefs to optimise and plan operating cycles. With the DELAYED START function, menus can be set and start time of a cooking cycle can be initiated directly from the built-in calendar.



The right tray for all cooking needs

MiniTouch ovens have a wide range of trays and pans specially designed to meet all cooking needs. They are strong and sturdy and guarantee perfect distribution of heat, making Giorik trays a must-have for any professional kitchen.



In the photo above:

- Cannelloni: stainless steel tray 20 mm (h)
- Skewers: skewer kit (ring + skewers)
- Poached eggs: tray for fried eggs
- Chops: non-stick aluminium grill
- Chickens: tray for grilled chickens (birds, spring chickens, duck)
- Steamed vegetables: perforated inox tray 40 mm (h)
- Croissants: non-stick micro perforated aluminium tray

**mini
touch**



**mini
touch**

A revolutionary compact mini oven with intuitive & innovative touch-screen controls.



KORE

The only compact oven with a boiler, maximising efficiency in the smallest space.

Essence Of Evolution



MOVAIR

MovAir is one of a kind, complete with innovative functions and features. Oven configuration available as a mirrored system.



Steam **BOX** EVOLUTION

The Steambox Evolution range starts a new era, where technological research defines commercial cooking.



Hood -

For when onsite canopy of extraction is not available

USB -

External memory with stored recipes

Stacking Kit -

To suit electric ovens only



woodson
Countertop Equipment

Culinaire
Reliable Kitchen
Equipment Products

ASADO
Live Fuel cooking

Halton
Kitchen exhaust systems

airex
Refrigeration & Display

STODDART
PLUMBING PRODUCTS

KOLDTECH
Heated & refrigerated
food displays

CookTek
Unique induction cooking

Electrolux
PROFESSIONAL
The world's most innovative
kitchen technology

ANETS
American built fryers

STODDART
INFRASTRUCTURE

METRO
Shelving and
materials handling

AMERICAN RANGE
Heavy duty cooking range

ADANDE
Refrigerated
Drawers

**SIMPLY
STAINLESS**
Modular stainless steel
benching and shelving

power soak
Pot washer, continuous
motion system

TOWN&PARK
Sophisticated outdoor
furniture solutions

Perf
Perforated metal designs

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