

SNHE201WT

H Series - Steambox Combi Oven - Electric, 20 x 1/1 GN

Product Information

- **Symbiotic Steam*** - Boiler hybrid steam system – Reduces energy and water use
- **Meteo System*** – Humidity control system – precise control 0 -100%
- **Steam Tuner*** – Allows adjust of required steam saturation
- Large 10" advanced touchscreen with high resolution imagery and control
- Integrated consumption control, performance statistics, and cleaning data
- Cooking modes
 - Convection - 30°C - 300°C degrees
 - Combination - 30°C - 270°C degrees with auto steam adjustment
 - Steaming - 30°C - 120°C degrees
- Overnight cooking, Sous-Vide cooking
- Smart Cooking System - recognises the load and automatically determines most suitable program
- Preset cooking programs - large library of preset programs, with ability up to additional 1000+
- Regeneration and hold programs/functions
- **Rack control - Easy Service** - Oven load and unload management system
- 6 fan speeds - inverter controlled - safety brake when door opened
- Pre-heating and cool down functions
- LED chamber lighting - Triple glazed doors
- Retractable hand showers - Multi point core temperature probes
- WIFI – for access to GIORIK cloud
- USB connection point, HACCP data storage/download
- Recirculating wash system for tablet or liquid - saves up to 50% vs standard
- Right hinged door - supplied with 1 x trolley
- All Combi ovens supplied with reverse osmosis (.RO) or standard premium water filter (.SF)
- 24-month warranty (Terms and conditions apply)



Specification

Standard Filter	SNHE201WT.SF.H						
Reverse Osmosis	SNHE201WT.RO.H						
W x D x H (mm)	1000 x 1157 x 2244*						
*Dimensions do not include water filtration system							
Weight	368kg						
Capacity	20 x 1/1 GN Pans						
Total Connected Load	376kW / 63A circuit*						
Electrical Connection	3Ø + N + E 415VAC / 50Hz L1 = 55.7A / L2 = 55.8A / L3 = 45.6A						
*Circuit required to be determined at installation by a qualified electrician.							
Cold Water Connection	3/4 BSP 150-350 kpa Min 10°C - Max 30°C						
Water Quality Requirements	<table> <tr> <td>Hardness</td><td>60-100ppm</td></tr> <tr> <td>TDS</td><td><100mg/L</td></tr> <tr> <td>Cl Chloride</td><td><20mg/L</td></tr> </table>	Hardness	60-100ppm	TDS	<100mg/L	Cl Chloride	<20mg/L
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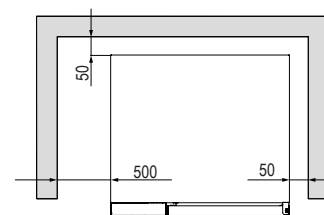
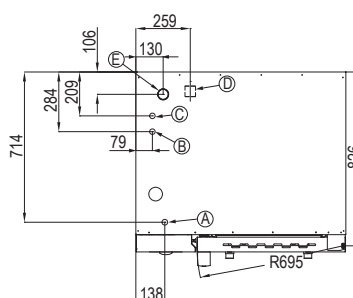
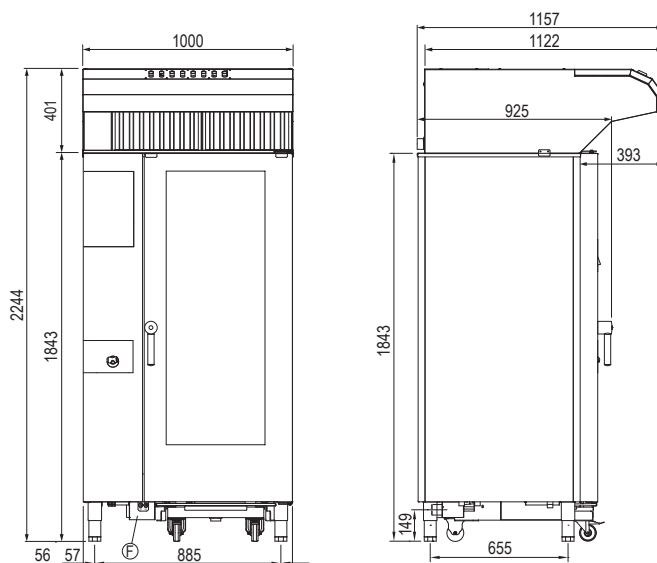
Legend

A	Electrical Connection
B	Filtered Water Inlet 3/4" BSP
C	Drain Connection 50mm
D	Humidity Vent
E	Detergent & Rinse Aid Inlet

NOTE: * refers to Giorik patented systems

Heat Source: 500mm clearance from an external heat source is required in order to protect the oven control components and allow access to the service panel. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 300mm to provide access to the service compartment. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

Non-Heat Source: Generally 300mm clearance is required from the control panel side to allow access to the service panel. Any distance under 300mm, may add service costs due to lack of access.



*Clearance requirements
*Drain line must be vented