

**GIORIK RAPID ELECTRIC OVEN POP MODEL CAPACITY
1 GN 2/3 DIMENSIONS mm.430x672x513H SINGLE PHASE
220V POT.
3.3 kW.**

QUICK CONVENTION OVEN WITH HUMIDIFIER



vedi prodotto online

CODICE: POP01
MARCA: GIORIK



SOLUZIONI FOODSERVICE

Bring the efficiency and speed of professional cooking directly to your bar, small refreshment point or kiosk with the POP oven. Designed to meet the needs of operators who require high performance in small spaces, this oven is the ideal solution for those looking for practicality, speed and quality in food preparation.

Don't be fooled by its compact size of cm. 43x67.2x51.3H and its capacity of 1 GN 2/3. This oven is a hidden powerhouse, powered by a single phase 220V POT. of 3.3 kW, which guarantees reliable performance and fast cooking times without requiring excessive space.

Its "Air Impingement" technology combined with steam ensures uniform heat distribution and consistent cooking results on every dish. The high-performance INCOLOY heating elements ensure rapid heating of the cooking chamber, while the 3-litre tank allows for up to 400 cooking cycles without the need for frequent filling.

Practicality is at the heart of this oven's design: the tempered glass door offers a clear view of the cooking process, while the removable internal parts simplify cleaning after use. The included power cable and Schuko plug make installation a breeze, without the need for complex electrical installations.

With the ability to cook up to 4 sandwiches in just 2 minutes and 30 seconds and a wide range of pre-set or customizable recipes, this oven adapts to your culinary needs in a flexible and intuitive way. OneTouch cooking programs and energy saving mode add further levels of convenience and efficiency.

The accessories included, such as the aluminum shelf with non-stick treatment for direct cooking and the large baking shovel, complete the culinary experience offered by this extraordinary oven, guaranteeing versatility and practicality in every use. With our Quick Cook Electric Oven, you can offer your customers delicious, freshly prepared dishes, without compromising on quality and service.

TECHNICAL FEATURES:

- Capacity 1 GN 2/3
- Dimensions cm.43x67.2x51.3H
- Single phase 220V POT. 3.3 kW.
- Room dimensions cm.36x36x17.5 H
- "Air impingement" + steam technology
- Appliance supplied with power cable and Schuko plug
- Heating of the cooking chamber with high performance INCOLOY heating elements
- Door with tempered glass
- Aluminum shelf for maximum heat diffusion
- 3 liter water tank
- Removable internal parts for easy cleaning
- USB port

SOLUZIONI FOODSERVICE

- Does not require a hood or extraction system

COOKING CHARACTERISTICS

- Cook with impingement technology with added steam
- Cook with preset or customized recipes
- Cooking time up to 10 minutes
- Up to 400 cooking cycles with one water tank
- Up to 4 sandwiches in 2':30
- OneTouch cooking programs
- Up to 18 customizable recipes
- Energy saving mode

ACCESSORIES INCLUDED

- Aluminum shelf with non-stick treatment for direct cooking
- Large baking shovel