

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

KORE

ESSENCE OF EVOLUTION COMBI OVENS





TOUCH

Large 7" Touch Screen display allows for an Intuitive user interface for precise control



HIGH-EFFICIENCY BOILER

Highly efficient, low water use boiler, provides outstanding performance levels - reducing time, water use and energy consumption



SYMBIOTIC SYSTEM

KORE's patented systems combine Boiler Integration with the optimum aspects of its High Efficiency Steam Generator to provide unique, precise and continuous moisture control



METEO SYSTEM

Precise humidity control is fitted to KORE oven to constantly monitor the required percentage of steam, ensuring tender, succulent and appetising cooking results while minimising weight loss



STEAM TUNER

KORE achieves optimum results by controlling the Quantity and Quality of steam saturation and penetration with Patented Steam Tuner



INTUITIVE PROGRAMMING

Personalise KORE 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

KORE's Automatic wash system offers a choice of 4 wash levels as standard and a closed circuit with minimal water usage



CLEANING WITH TABLETS

The new closed circuit system has the option of using liquid detergent or solid tablet detergent



ACCESSORIES

Large range of accessories to meet all innovative cooking needs





Space Optimization

In modern catering and food service, there is a significant capital element to be taken into account: space optimisation. The space within kitchens has been getting smaller and smaller in order to reduce operational costs. To address this required a new way of thinking about a product:

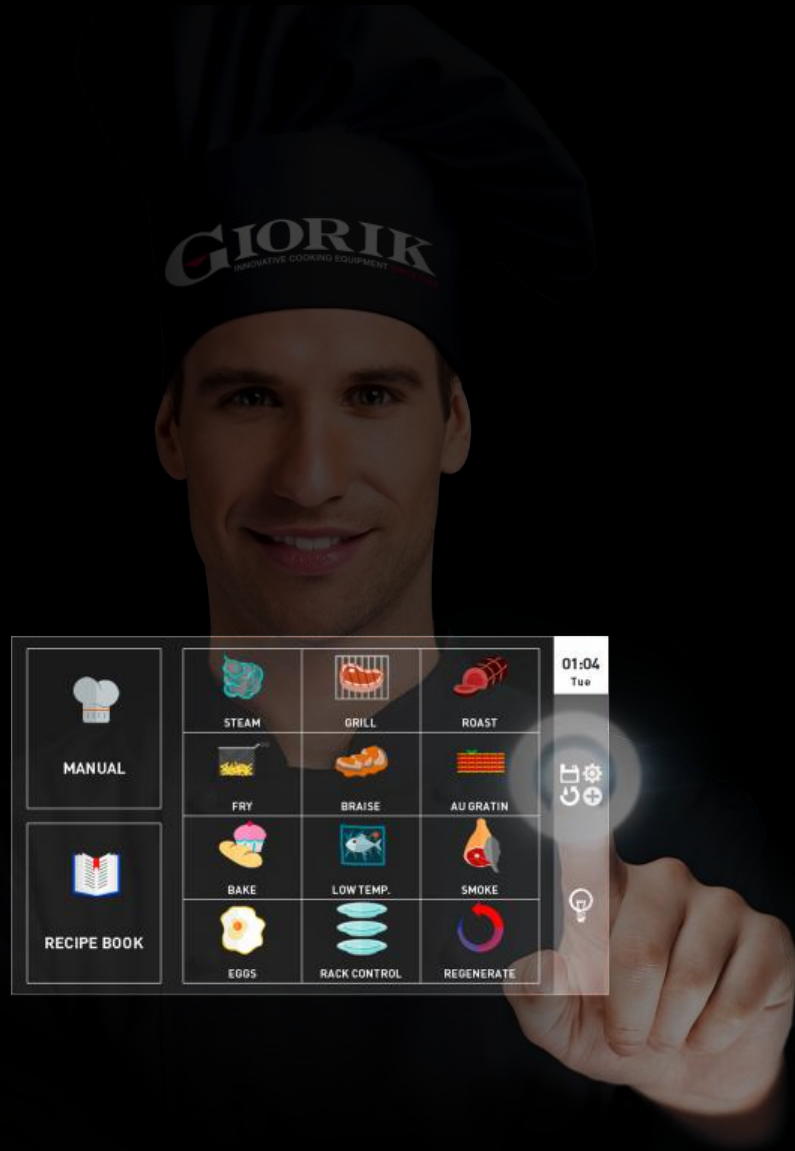
- multi-function
- efficient
- space saving

In one word: KORE

KORE, is an intuitive, highly evolved and high-performance oven that meets these very important requirements.

The unique patented high-efficiency boiler makes KORE a one of a kind, technologically constructed oven, delivering high performance and maximum practicality all with low energy and water consumption.

KORE is the oven every chef needs in their kitchen!



Kore Touch

Combining maximum efficiency in a small footprint while delivering the performance of a full size production oven, The KORE oven range comes with a high-efficiency steam generator. Available in either electric or gas, and 6 or 10 tray models.



Low running costs

The only compact oven with a boiler

Giorik's KORE oven has a patented steam generation system that makes it possible to ensure the size of the boiler is much smaller than those in traditional Combi ovens. This unique feature, combined with the outstanding characteristics of the High-Efficiency system, makes it possible to dramatically reduce water and energy consumption, while also reducing cooking times.

The size of the Kore steam generator is considerably smaller than traditional combi ovens. KORE's micro generator keeps energy consumption down to just 1kW and water usage of 400ml. This assures substantial energy and water savings from both an economic and an environmental point of view.

Symbiotic System, steam generation patented by Giorik

Boiler + Instant = A Winning Combination

KORE has two methods of generating steam side by side:

- Boiler Generated
- Instant mode

Working in synergy these two methods make it possible to gain maximum benefits from both individual systems, by programming KORE for the best application of either process or both.

Unbeatable Speed

With the ability to use either or both of the two methods (Instant + Boiler), KORE produces steam in a shorter time than that required by traditional Combi systems. This symbiotic system stabilises the steam, by ramping up the boiler to speed up production when instant production decreases due to the cooling of the heating elements.

High-Quality Steam At All Times

KORE's symbiotic system ensures constant saturation of the cooking chamber and guarantees precise and continuous moisture control. Steam quality can be unpredictable and as a result optimum outcomes cannot be guaranteed. When steam is too dry, or temperatures are too high, food tends to oxidise or burn. Alternatively, when there is too much moisture in the steam, food can be "drenched". Achieve unmatched results every time with KORE which will guarantee precise and continuous moisture control.

Gas version available

KORE is available in gas models and two sizes, 6 and 10 x 1/1GN. KORE's gas models have specialised burners designed to pre-mix gas and air while the high-efficiency heat exchanger guarantees optimum combustion and heat yield.

Smart Steam



The humidity control system fitted to KORE ovens make it possible to constantly monitor the climatic conditions inside the cooking chamber and adjust, as required, to maintain the proper degree of humidity. Proprietary software analyses 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 pressurized air from the oven cavity.

With a specially designed drain trap assembled to the oven cavity, cooking times are accelerated and pointless wasting of heat is minimised.

Correct Water Consumption

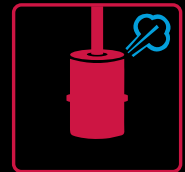
The unique Meteo humidity control system allows for precise water consumption and minimal waste, due to steam production being optimised according to real cooking needs. In fact, the water required to reduce steam condensation is used in a more economic way, reducing consumption even further.

steam tuner

KORE ovens allow the user to determine both the QUANTITY and the QUALITY of the steam in the cooking chamber. The patented Steam Tuner system allows the user to adjust the degree of steam hydration to the precise level of dryness or humidity depending on the type of cooking desired.

Although considered to be of superior quality, “dry” steam is not always suited to the food and the desired result. When cooking large food items or food with particularly dense fibers, it is advisable to use steam with the proper degree of hydration and penetration, which will cook the food faster while preserving the tenderness. Only Steam Tuner can deliver options of steam.

With high-efficiency steam generator
7” touch screen



Model	Dimension (WxDxH) <i>mm</i>	Capacity <i>GN</i>	Voltage <i>V (50Hz opz.60Hz)</i>	Power <i>kW</i>	Gas <i>MJ</i>
KB061WT	519 x 865 x 792	6 x 1/1GN	415V 3Ø + N + E	7.9	-
KBG061WT	519 x 897 x 792	6 x 1/1GN	230V 1Ø + N + E	1.3	20
KB101WT	519 x 865 x 1032	10 x 1/1GN	415V 3Ø + N + E	14.8	-
KBG101WT	519 x 897 x 1072	10 x 1/1GN	230V 1Ø + N + E	1.6	40



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 KORE user. With a convenient USB port, users can also export and import thousands of recipes quickly and conveniently.



Top of the range

KORE was developed from the technology developed for the STEAMBOX EVOLUTION, Giorik's premium production oven. The premium software that controls KORE's functions is the the same for both ranges. This advanced software is very user-friendly and reduces the amount of time needed to set cooking programmes, therefore optimising time in the kitchen.

EasyService level control cooking

The new Rack Control enables different dishes to be cooked at the same time at various levels. With EasyService, the new Rack Control function, all the dishes can be served at the same time.



Built around the chef

KORE makes kitchen management easy: This is what sets Giorik apart. Every detail has been designed and built with the interaction between the oven and the Chef with a productive kitchen in mind. The KORE oven range is “tailored” to the Chef’s needs, ensuring options of customising functions and programmes according to routine and requirements.

KORE features a large 7" touch screen display.
Experience a faster and more intuitive user interface.



- Temperature control from 30 to 300°C
- Regeneration
- 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, message mode
- Pre-set cooking programmes. 9 cooking phases can be set for each programme
- Delta T cooking mode
- Core probe cooking
- Multi-level cooking;
- Cooking chamber humidity control (Meteo System)
- Steam tuner: steam adjustment (dry-wet)
- Inverter-controlled fan with 6 speed settings
- Motorised vent valve opening

Cooking methods

It is possible to choose from 3 cooking methods:



MANUAL

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



COOKBOOK

Uploaded recipes - which are divided into different product types, can be selected

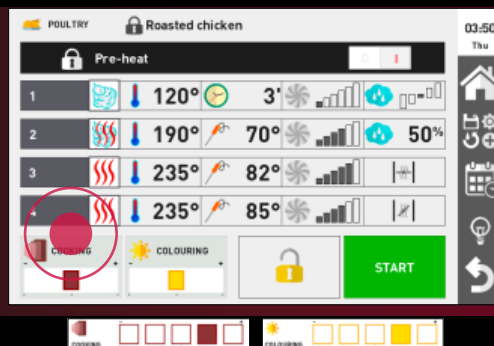


COOKING METHODS

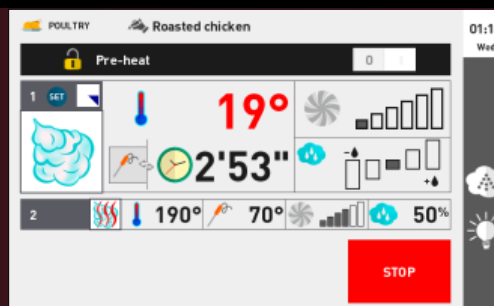
Cooking by function - Cooking method can be selected: steaming, grilling, roasting, frying, braising, au gratin, baking, low temperature, smoking, Rack Control, regeneration



Select the recipe required from the “Cooking” menu through the “Cookbook” and “Cooking Methods”. E.g. “Chicken” category, “Roast chicken” recipe



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 begin the recipe and wait until the cycle ends



A audio alert will signal when cooking is finished and a message will appear on the display! Remove the trays and serve!

(10 x 1/1GN)



(6 x 1/1GN)



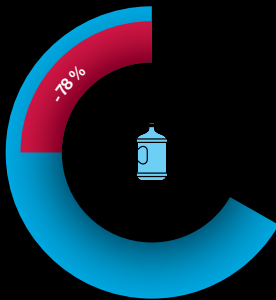


Solid detergent (tablets)

OR

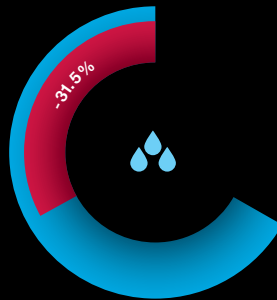


Liquid detergent



Reduced Cleaning Consumption

■ KORE
■ Traditional system



Reduced Water Consumption

■ KORE
■ Traditional system



Top of the range wash system

All KORE 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, ranging from HARD to rinsing only. The cooking chamber has been specially designed with an exclusive CLOSED CIRCUIT wash system. This offers multiple benefits:

- KORE's new CLOSED CIRCUIT system uses the minimum amount of water necessary, with obvious economic and environmental benefits
- Both liquid and solid (tablet) detergent can be used with the new CLOSED CIRCUIT system

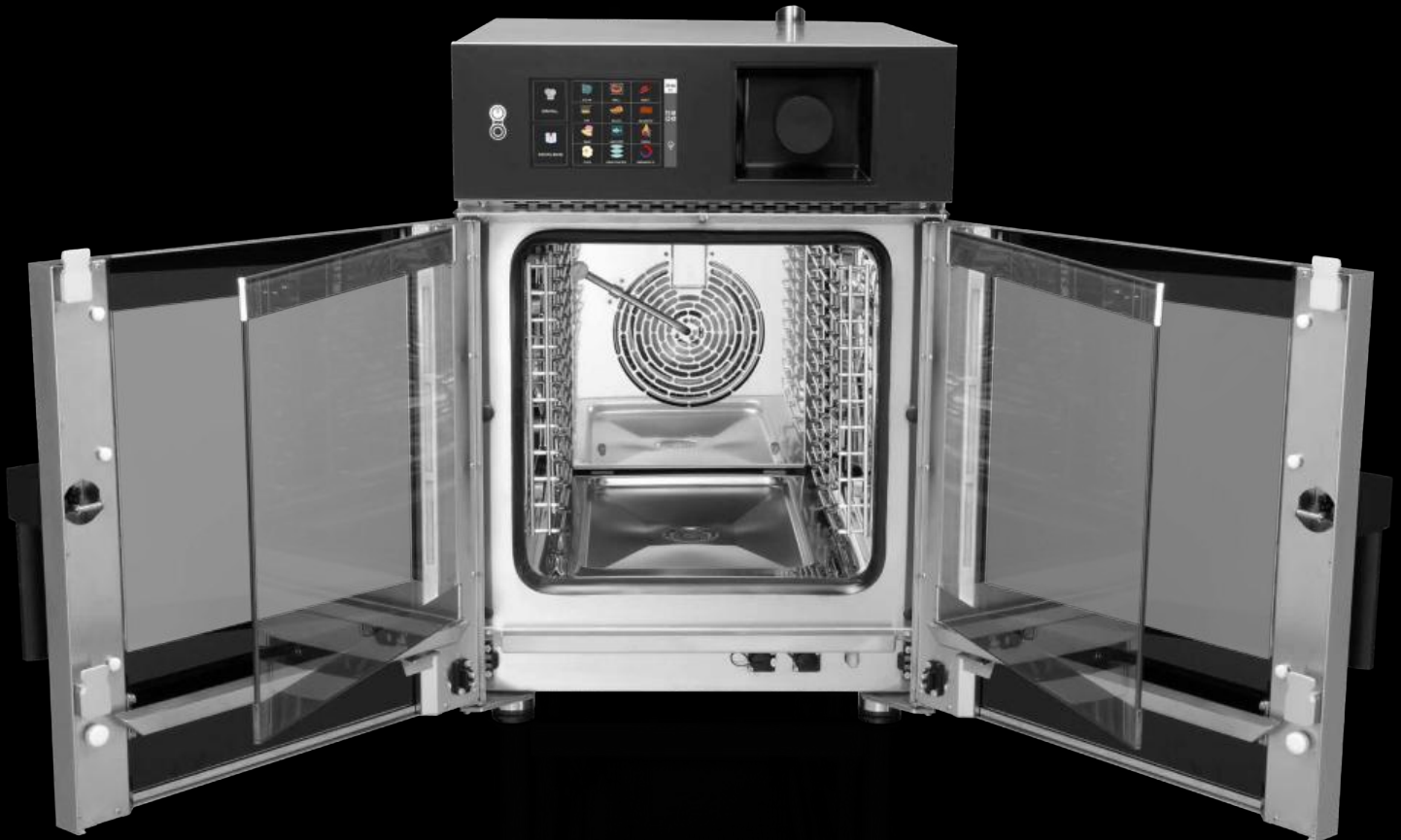
KORE automatically cleans the boiler on a regular basis, depending on how much the boiler has been used, alleviating the need for the operator to perform this manually.

The boiler is cleaned with an organic rinse aid or with white vinegar.

GIORIK ON-AIR



All Giorik ovens are fitted with a device which can connect them to the Giorik /Stoddart Cloud. This allows information about the oven to be gathered, so equipment errors and parameters can be analysed remotely. Connection to the Cloud also enables the ovens software to be updated in real time.



RIGHT/LEFT DOOR OPENING

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

CHEF'S LOG

Every chef has his secrets and his own personal style. The MESSAGE function in KORE 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.

PERFECT PLANNING

KORE helps chefs optimise and plan operating cycles. Thanks to the DELAYED START function, chefs can set the start time of a cooking cycle directly from the built-in calendar.



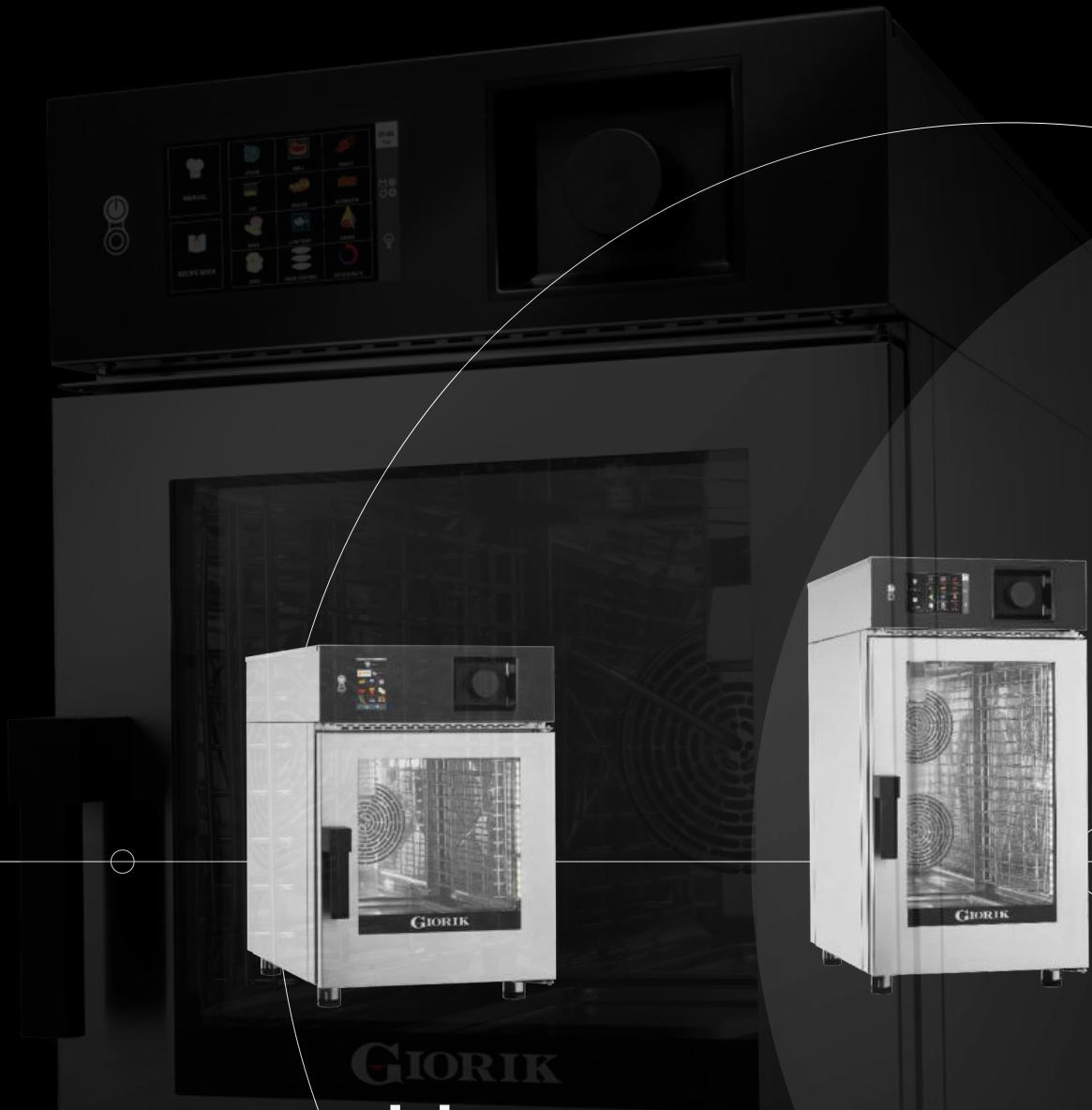
The right tray for all cooking needs

KORE 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

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

GIORIK
Essence of evolution

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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