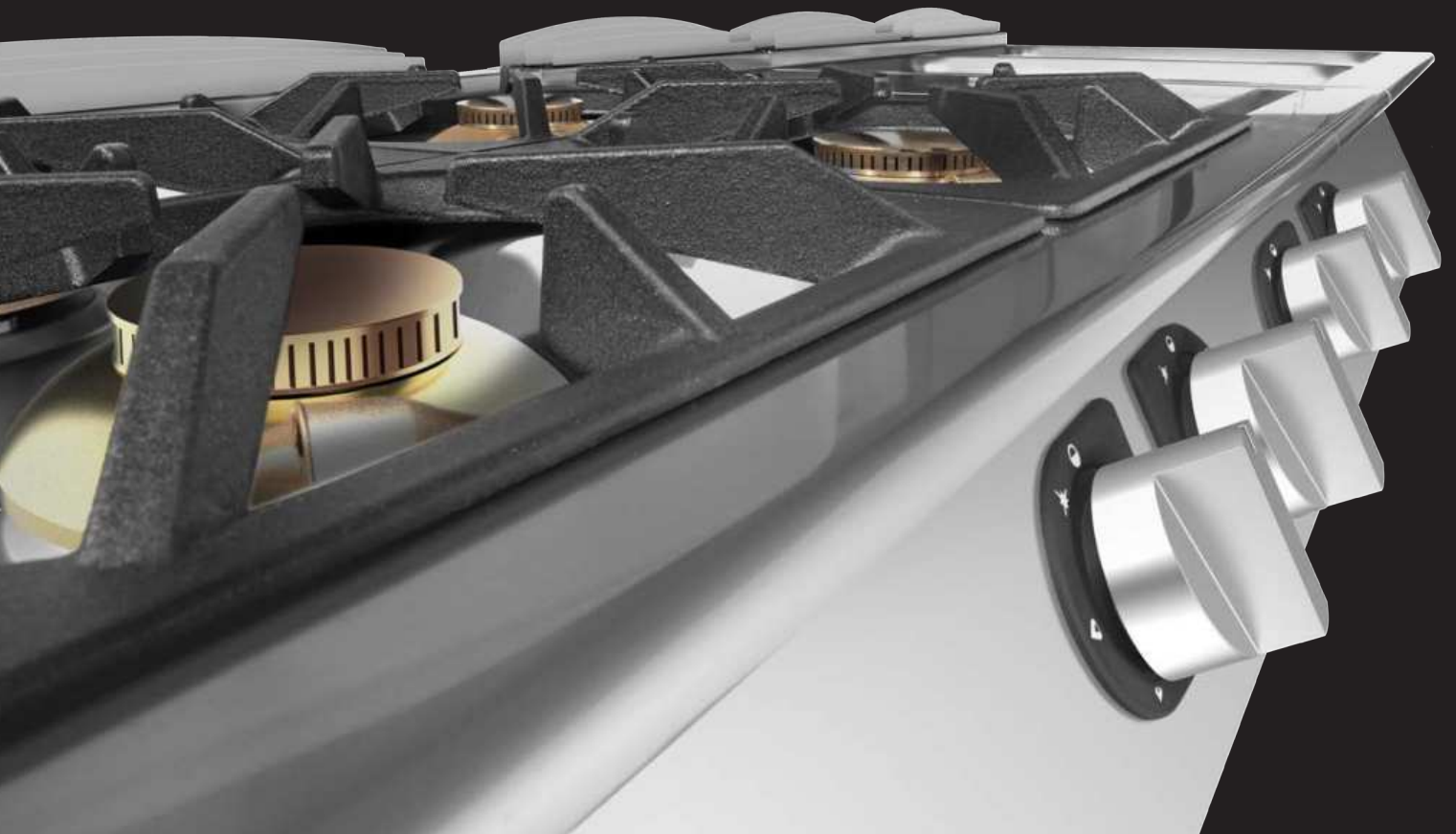


GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

ESSENCE OF EVOLUTION
MODULAR



 **STODDART**[®]

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ESSENCE OF EVOLUTION

Stoddart has built on the existing partnership with Giorik to utilise research & development to produce the unique, one of a kind, European styled modular 700 & 900 series cooking equipment to Australian Standards, delivering, efficiency, safety and reliability.

Giorik's class leading, European design and engineering have been operating in the professional food service equipment industry since 1963.

Meeting the various needs of the global market, Giorik modular offer sleek and modern solutions, packed with unique features and technology. Configure the perfect line-up by selecting and matching units that fit seamlessly together, creating a custom solution to suit any kitchen.

700
/ 900

700
/ 900



GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Gas & Electric **BOILING TOPS**

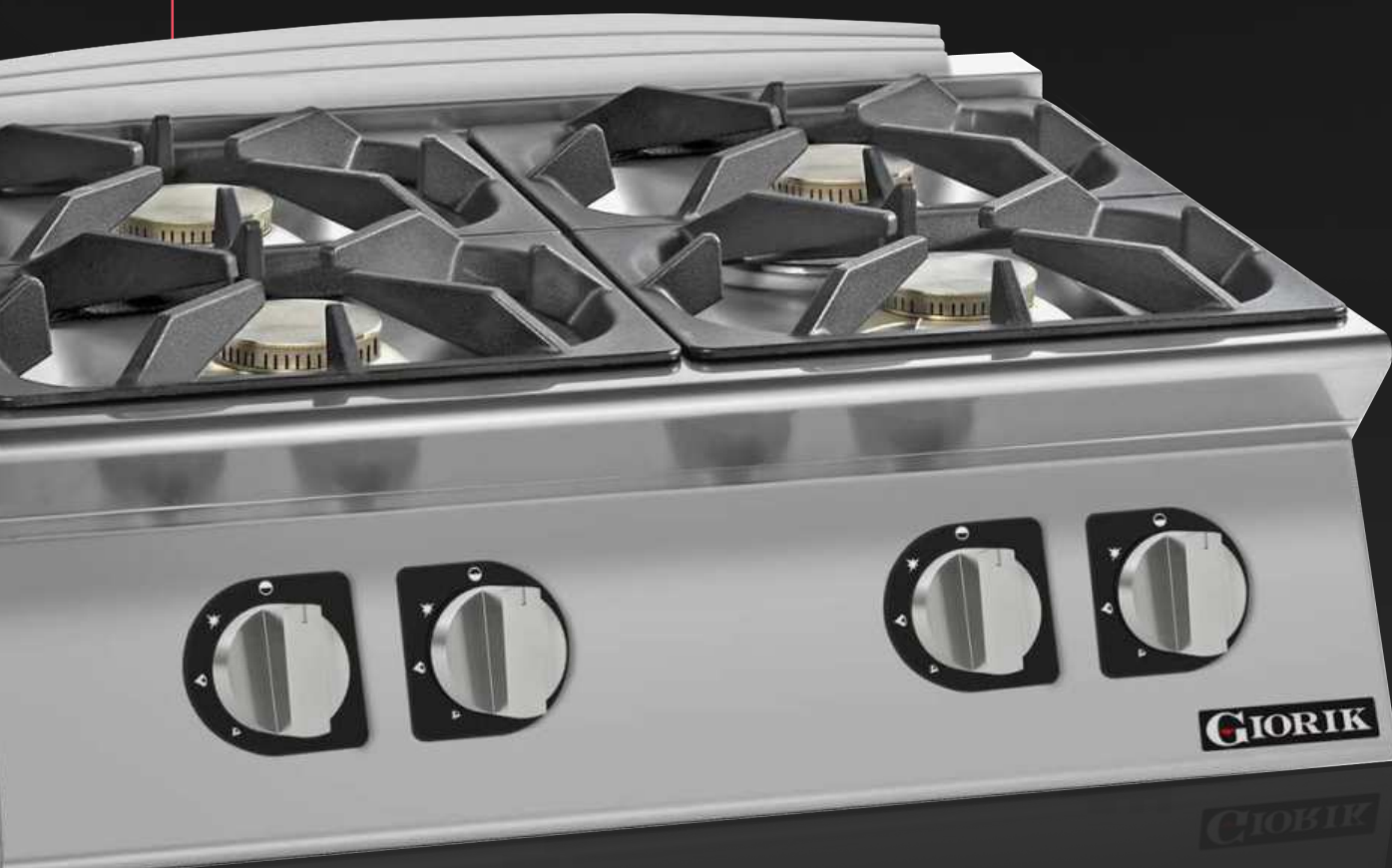
Versatile, built for high production.

The Boiling Top range offers versatility for the modern kitchen with 2, 4 and 6, gas burners or electric plates in countertop units or complete with open base. Constructed from robust 304 grade stainless steel the hermetically sealed, pressed work surface with raised edges, protects internals from accidental impacts and overflows. With ergonomics at the forefront, each model has been designed with the Chef in mind, easy to use, clean and with profiles to align and be aesthetically pleasing.



Gas boiling tops – more powerful than ever before with the large 28.8 MJ/h (700 series) and 36 MJ/h (900 series) open brass burners. Each burner is individually controlled via a high performance, variable power, flame control. Protected by heavy duty black enamelled cast iron trivets, featuring acid, alkaline and flame resistance. Each trivet is equipped with extra-long fingers, providing Chefs with the flexibility to use both small and large pots comfortably.

All gas boiling tops are available in both natural and universal LPG gas.



700
/ 900

700
/ 900



Each electric plate is independently controlled via a 6-position selector featuring a hi-limit thermostat and automatic reset.

Featuring Ø200mm, 2.8kW round hot plates (700 series) and 300 x 300mm, 4.32kW square hot plates (900 series) are constructed from highly durable cast iron, providing Chefs with even heat distribution, perfect for high heat cooking.

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Gas & Electric **TARGET TOPS**

Efficient, high-power cooking.

Precise and efficient cooking has never been so easy with the Giorik 700 and 900 series Target Top range. Available in gas or electric, 400mm and 800mm wide units in countertop or complete with open base, optional doors are available to hide storage.

The European design provides the perfect solution for high volume kitchens where several dishes can be cooked in unison at different temperatures, giving Chefs the ultimate flexibility. Constructed from robust 304 grade stainless steel, featuring rounded corners and removable grease tray, promoting quick and easy cleaning.



700
/ 900

700
/ 900



Giorik Gas Target Top range feature an ultra-thick, reinforced radiant plate with central cut-out and high-power circular steel burner.

The high power circular steel burner offers high-performance heat distribution with temperatures reaching 500°C at the centre of the plate and 200°C around the edges. Equipped with precise heating control and recovery via pilot burner, thermocouple with safety valve. Manual Piezo ignition operation eliminates the need for an external power source.

All gas target tops are available in both natural and universal LPG gas.

700 series

400mm – 21.6 MJ/h
800mm – 43.2 MJ/h

900 series

400mm – 27 MJ/h
800mm – 54 MJ/h



Available in 2 and 4 zone configurations, each plate is removable and independently controlled via a mechanical thermostat. Operating at evenly distributed temperatures from 50°C to 400°C the powerful targeted plates have excellent heat retention and corrosion resistant characteristics.

700 series

2 zone – 4kW
Worktop: 300 x 500mm
4 zone – 10kW
Worktop: 700 x 500mm

900 series

2 zone – 6kW
Worktop: 300 x 700mm
4 zone – 12kW
Worktop: 700 x 700mm



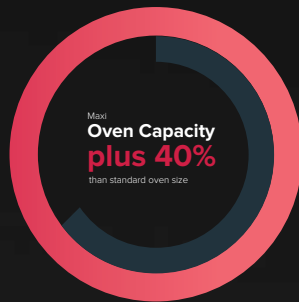


The RANGE

Optimising performance and efficiency.

Giorik Gas and Electric Modular Ranges offer a combination of electric boiling tops, gas burner tops, and gas or electric target tops with 2/1 GN standard or maxi, electric or gas ovens. Available in both 700 and 900 series, 1200mm wide configurations with a standard oven feature a storage compartment for added convenience. The maxi oven option offers a massive 40% increase in oven capacity.

With all the features of the selected cooktop, each unit is constructed from 304 grade stainless steel with rounded corners and moulded inner door, making it extremely easy to clean.



Maxi Oven



Standard Oven



700
/ 900

700
/ 900



Each gas oven is operated by a manual piezo ignition with thermostat temperature control reaching temperatures of 100°C - 300°C.

700 series

Standard Oven – 28.8 MJ/h
Cavity: 693 x 580 x 300mm

Maxi Oven – 36 MJ/h
Cavity: 973 x 580 x 300mm

900 series

Standard Oven – 28.8 MJ/h
Cavity: 693 x 680 x 300mm

Maxi Oven – 36 MJ/h
Cavity: 973 x 680 x 300mm



Electric ovens feature independently regulated top and bottom elements via a 4-position selector with thermostat temperature control ranging from 50°C - 300°C. Electric ovens are only available in standard size.

700 series

Standard Oven – 6.7kW
Cavity: 693 x 580 x 300mm

900 series

Standard Oven – 6.7kW
Cavity: 693 x 680 x 300mm



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The
COMBINATION RANGE

Combined versatility, for high demand.

Bringing together the boiling top, target top and oven range, the combinations are available in 700 series in gas operation with choice of left hand or right-hand burner configuration.



700
/900

700
/900

The Gas Boiling Tops feature 2 x large 28.8 MJ/h brass open burners. Each burner is individually controlled via a high performance, variable power, flame control. Protected by heavy duty black enamelled cast iron trivets, featuring acid, alkaline and flame resistance.

The Gas Target Top range feature an ultra-thick, reinforced radiant, removable plate with central cut-out with high-power circular steel burner in either 300mm or 700mm wide configurations.

Each gas oven is operated by a manual piezo ignition with thermostat temperature control, reaching temperatures of 100°C - 300°C. 1200mm wide configurations with a standard oven feature a storage compartment for added convenience.

All gas combinations are available in both natural and universal LPG gas.



700 series

Target Top, 2 x Burners, 300mm Target Top on open base – 79.2 MJ/h

Target Top, 2 x Burners, 300mm Target Top on Gas Oven – 108 MJ/h

Target Top, 2 x Burners, 700mm Target Top on open base – 100.8 MJ/h

Target Top, 2 x Burners, 700mm Target Top on Gas Oven – 129.6 MJ/h



Gas & Electric **FRYTOP GRIDDLES**

Even heat distribution for uniformed results.

Giorik frytop griddles are available in 400mm and 800mm wide gas or electric units in either 15mm satin chrome plate or 12mm mild steel plate. Each plate is available in smooth, ribbed or a combination of both. The Satin chrome plate option delivers a cost effective, highly durable solution, featuring faster heating while being easier to clean than alternative plates. Mild steel plate is an affordable solution, offering exceptional results from even heat distribution and transference and allowing it to respond quickly to changes made to the temperature controls.

Constructed from robust 304 grade stainless steel the hermetically sealed, pressed work surface with raised edges, protects internals from accidental impacts and overflows. Countertop units feature a removable grease tray to the front, while units on open base feature a large 1/3 GN pan for 400mm wide and 1/2 GN pan for 800mm wide undermount grease tray. Optional doors are available for open base to hide storage.



700
/ 900

700
/ 900



The gas frytop range feature piezo ignition burners with flame failure device and pilot burner, complete with hi-limit temperature protection. Regulate temperature between 90°C - 280°C via thermostat and ergonomic controls.

700 series

400mm – 25 MJ/h
Cooktop: 340 x 460mm

800mm – 50 MJ/h
Cooktop: 720 x 460mm

900 series

400mm – 32.4 MJ/h
Cooktop: 340 x 640mm

800mm – 64.8 MJ/h
Cooktop: 720 x 640mm



With heating elements positioned under the plates, the electric frytop range feature a hi-limit temperature protection with regulation via thermostat of 50°C - 300°C.

700 series

400mm – 6.5kW
Cooktop: 340 x 460mm

800mm – 13kW
Cooktop: 720 x 460mm

900 series

400mm – 8.6kW
Cooktop: 340 x 640mm

800mm – 17.2kW
Cooktop: 720 x 640mm





Wok's & Boiling Tops

INDUCTION

Rapid heating for peak production times.

Featuring a glass-ceramic cooking surface with independently controlled zones. Rapid heating is generated by the contact between the cooking surface and induction specific cooking pan. Heat is directly generated in the cooking pan, resulting in zero heat loss from the cooking surface. This reduces cooking times while maintaining a cooler working environment. Featuring smart automatic shutoff when the pan is removed from the cooktop.

Independent temperature regulation via 6 position selector and LED lights to monitor the correct operation of the appliance.





700
900
700
900



Induction Boiling Tops

Available as 2 or 4 zone, countertop or complete with open base units in either 700 and 900 series. Optional doors available for open base to enclose storage.

700 series

2 zone – 7.6kW

Cooking zone: 2 x Ø230mm

4 zone – 15.2kW

Cooking zone: 4 x Ø230mm

900 series

2 zone – 10.8kW

Cooking zone: 2 x Ø270mm

4 zone – 21.6kW

Cooking zone: 4 x Ø270mm



Induction Woks

Featuring a 5.4kW, Ø300mm cooking zone the Induction wok is available as countertop or complete with open base. Optional doors available for open base to enclose storage. Induction specific compatible woks and wok ring set sold separately.



Gas CHAR GRILLS

High performance heating for the perfect char.

Designed and engineered for exceptional grilling, the Giorik specialised V-shaped plate design captures and drains fat to an internal, removable grease tray. The 700 and 900 series gas Char Grills provide the perfect, defined char marking for the modern chef with a lava stone rack over burners that spread and radiate heat while vaporising fats for that authentic char grill taste. Featuring piezo ignition burners with flame failure device and pilot burner, all regulated by the variable power flame control, giving Chefs the ultimate control.

Available in 400mm and 800mm wide profiles on an enclosed base with access door. Additional accessories are sold separately, including ½ and full-sized fish char plates to mix and match to suit the application.



700 series

400mm – 28.8 MJ/h

800mm – 57.6 MJ/h

900 series

400mm – 39.6 MJ/h

800mm – 79.2 MJ/h



7000
/9000

7000
/9000





Gas & Electric **FRYERS**

Professional quality and reliability since 1963.

Offering a diverse range of gas and electric fryers, the Giorik 700 and 900 series have been continuously designed and engineered through research and development to provide the food service industry with top of the range features. Constructed from robust 304 grade stainless steel with pressed work surfaces and raised edges to protect internals from impact and overflows.

Each fryer is supplied with removable element protector grid, baskets to suit, lid and oil capture drawer.





Giorik gas fryer ranges are available in split, single and double pan configurations complete with an enclosed base and front access door. All fryers feature an advanced cold zone located at the bottom of the tank, collecting residues while preventing tainting of oil.

Split pan gas fryers feature electronic ignition, high efficiency, nickel-plated cast iron burners with immersed heat exchangers inside the tank.

The single and double pans fryers feature stainless steel burners, positioned outside the tank, all with pilot burner ignition.

700 series

- 8 + 8 Litre / Split Pan – 43.2 MJ/h
- 17 Litre / Single Pan – 57.6 MJ/h
- 17 + 17 Litre / Double Pan – 118.8 MJ/h

900 series

- 8 + 8 Litre / Split Pan – 43.2 MJ/h
- 21 Litre / Single Pan – 72 MJ/h
- 21 + 21 Litre / Double Pan – 136.8 MJ/h



The electric fryer range are available in both countertop and freestanding options. All feature internal heating elements with an adjustable mechanism to ensure ease of cleaning and a mechanical thermostat for temperature regulation between 100°C - 195°C.

The countertop units are equipped with a removable chrome spout and 2-position release valve for safe oil drainage.

700 series

- 10 Litre / Single Countertop – 10.8kW
- 10 + 10 Litre / Double Countertop – 21.6kW
- 17 Litre / Single Pan – 17.8kW
- 8 + 8 Litre / Split Pan – 15kW
- 17 + 17 Litre / Double Pan – 35.6kW

900 series

- 21 Litre / Single Pan – 21kW
- 8 + 8 Litre / Split Pan – 15kW
- 21 + 21 Litre / Double Pan – 42kW





Electric & Gas PASTA COOKERS

Targeted design for optimal performance.

Giorik pasta cooker ranges are available in either electric or gas as single or double pan configuration on an enclosed base with access door for extra storage. Body is constructed from robust 304 grade stainless steel while the tank is constructed from 316 offering better protection from corrosion, holding baskets up to 1/1GN. All units are manual water fill via an integrated tap and spout with a low-water level safety switch to prevent operation when empty. With rounded corners and pressed top work surfaces, the design makes for improved all round cleaning while protecting internals from overflow.

Wide range of baskets and lids are available as optional extras.



Gas units feature piezo ignition burners with flame failure device and pilot burner, being positioned external to the tank makes for easy, hassle free cleaning inside. Temperature is regulated via variable power, flame control knobs.

700 series

26 Litre / Single Pan – 36 MJ/h

26 + 26 Litre / Double Pan – 72 MJ/h

900 series

40 Litre / Single Pan – 54 MJ/h

40 + 40 Litre / Double Pan – 108 MJ/h



The electric units are complete with hi-limit temperature protection and manual reset with temperature regulation via a 3-position selector. Heating elements are positioned external to the tank for ease of cleaning.

700 series

26 Litre / Single Pan – 6.5kW

26 + 26 Litre / Double Pan – 13kW

900 series

40 Litre / Single Pan – 9.8kW

40 + 40 Litre / Double Pan – 19.4kW

700
/900

700
/900





Electric **BAIN MARIES**

Simple cooking for amplified results.

Giorik offer electric, countertop or freestanding units on open base configurations. The bain marie range features a silicone heating pad external to the tank, providing uniformed heating and superior hygiene. Manufactured from robust 304 grade stainless steel with a manual fill, sloped tank, intergrated to a solenoid valve operated drain, makes for a durable and easy operated addition to any line-up. Equipped with independent controls for operation with temperature regulation via thermostat, ranging from 30°C - 90°C, gives Chef the ultimate control in today's modern kitchen.



7000
/9000

7000
/9000



700 series

1/1 GN – 1.2kW
2/1 GN – 2.4kW

900 series

1/1 GN + 1/3 GN – 1.8kW
2/1 GN + 1/3 GN – 3.6kW





Gas & Electric **BRATT PANS**

Effortless, high production cooking.

Giorik Bratt Pans are available in both electric and gas as manual tilt or electric tilt operation. Constructed from robust 304 grade stainless steel, and duplex 2304 10mm thick stainless-steel base for superior heat transfer, strength, and corrosion resistance. With a double skinned counterbalanced lid, easy water fill with integrated valve and spout and with safety in mind, the bratt pan range feature heating shut-off via micro-switch when the pan is tilted.

A simple solution for high production cooking.



7000
/ 9000

7000
/ 9000



Gas units are engineered with piezo ignition tubular burners, flame failure device and pilot burner complete with hi-limit temperature protection, heating is regulated via a thermostat ranging between 50°C - 300°C.

700 series

50 Litre, Manual Tilt – 43.2 MJ/h

900 series

80 Litre, Electric Tilt – 72 MJ/h / 0.1kW

80 Litre, Manual Tilt – 72 MJ/h

120 Litre, Electric Tilt – 86.4 MJ/h / 0.1kW



Electric units incorporate heating elements with hi-limit temperature protection and regulation via thermostat ranging between 50°C - 300°C.

700 series

50 Litre, Manual Tilt – 10.8 kW

900 series

80 Litre, Electric Tilt – 16.2kW

80 Litre, Manual Tilt – 16.2kW

120 Litre, Electric Tilt – 20.5kW



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Electric **BOILING PANS**

Effortless, high production cooking.

Giorik indirect heating, electric boiling pans are available in 50, 100 and 150 litre capacities. Engineered and constructed from robust 304 grade stainless steel body and 316 grade stainless steel pan base for superior corrosion resistance. The double skinned counterbalanced lid over the unique steam jacketed kettle provides even indirect heat over the entire surface to limit burning of product.

Heating elements are positioned inside the jacket gap with hi-limit temperature protection and regulation via a 6-position selector. Monitor jacket pressure with the pressure gauge, safety valve and condensation valve. With convenience in mind, the pan is emptied through the front positioned tap with insulated grip for safe handling in the kitchen.



700 series
50 Litre – 10.8 kW

900 series
100 Litre – 22.7kW
150 Litre – 22.7kW

700
/ 900

700
/ 900





Electric **SALAMANDERS**

Optimising performance and efficiency.

Giorik Hi-touch and Hi-lite high-performance salamanders with an exclusive patented heating system, generate downward radiant heating making them ideal for browning, grilling, and toasting. The unique height adjustable grilling elements allow the user to effortlessly increase or decrease the distance between the food and heat source, achieving perfect results every time.

Delivering advanced technology and engineering through extensive research and development, the high-performance salamander range deliver measurable cost-savings, productivity gains and less environment impacts with key features including:

1. High speed, heat-yield elements rapidly reaching optimum cooking temperature
2. Up to 79% energy saving – less impact on the environment
3. Reduced cleaning and maintenance time
4. Significant cost savings

All Giorik Salamanders are supplied with a heavy-duty stainless-steel wall mount bracket for ultimate flexibility.



7000
/9000

7000
/9000



Giorik's traditional salamanders feature heavy duty incoloy elements and heating control with energy regulator. Available in 450mm and 650mm wide models to suit both 2/3 GN and 1/1 GN pans. Supplied with a drip pan and cooking grid for easy cleaning.



Available in 3 sizes the Hi-lite, high-performance salamanders feature digital display for setting of cooking times from 5 seconds to 15 minutes. With class leading elements that heat up in just 8 seconds and automatic repetition feature makes for a convenient and productive solution for all kitchens.



Available in 2 sizes the Hi-Touch, high-performance salamanders features an intuitive touch screen panel that responds instantly to the touch of a finger with three operation modes:

1. Cook mode – for cooking food from 1 seconds to 20 minutes.
2. Hold mode – to maintain food at a stable temperature utilising 8 settings from 40°C - 80°C.
3. Programme mode – (P1, P2, P3) that cooks and then holds food at a required set temperature.

Designed and engineered with class leading heat up elements in just 8 seconds and automatic pan/plate detection, each unit can operate as full power or alternating mode for more gentle cooking.



WARRANTY



All Giorik 700 and 900 series modular series are covered by a 24-month parts and labour warranty.

A Stoddart Planned Maintenance agreement is the most effective way to help increase the lifetime of your kitchen equipment – saving time and ongoing costs with pre-scheduled, hassle free servicing.

Once the service agreement, tailored to your needs, is in place you will not need to worry. The Stoddart Customer Service Team will automatically contact you to arrange a suitable date and time for your next service when it is due, freeing up your time to run your business. A comprehensive report will be forwarded along with a quote for any additional repairs that may be required.

Scan the code below to get a quote tailored to your needs.



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