



EVIDENZIALE 03/24

# GIORIK

INNOVATIVE COOKING EQUIPMENT SINCE 1963

## FAT SEPARATOR

THE CHICKEN PERFORMER



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## THE CHICKEN SPECIALIST

FAT SEPARATOR IS THE LATEST EVOLUTION OF THE STEAMBOX OVEN, DESIGNED FOR ROASTING CHICKENS.

The oven harnesses all the power and speed of the top-of-the-range Evolution system to guarantee a perfectly cooked product with vastly reduced cooking times and minimum weight loss. The steam generated in INSTANT mode makes possible lower than average adjustment and resumption times, guaranteeing perfectly **cooked chickens in about 30 minutes** with considerable energy saving. These shorter cooking cycles enable increased daily productivity, thus improving the overall performance of the kitchen.



## ALL THE ADVANTAGES

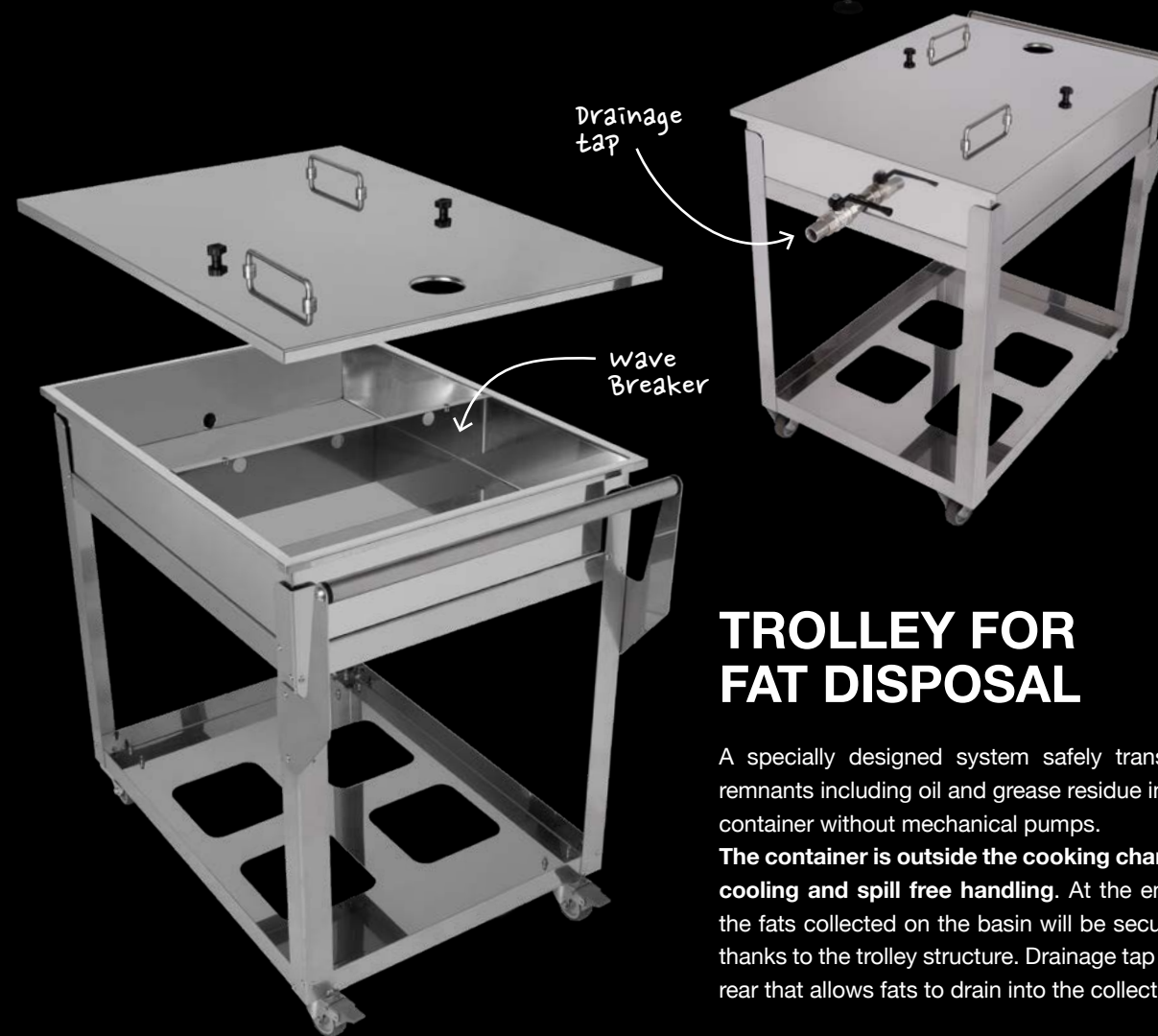
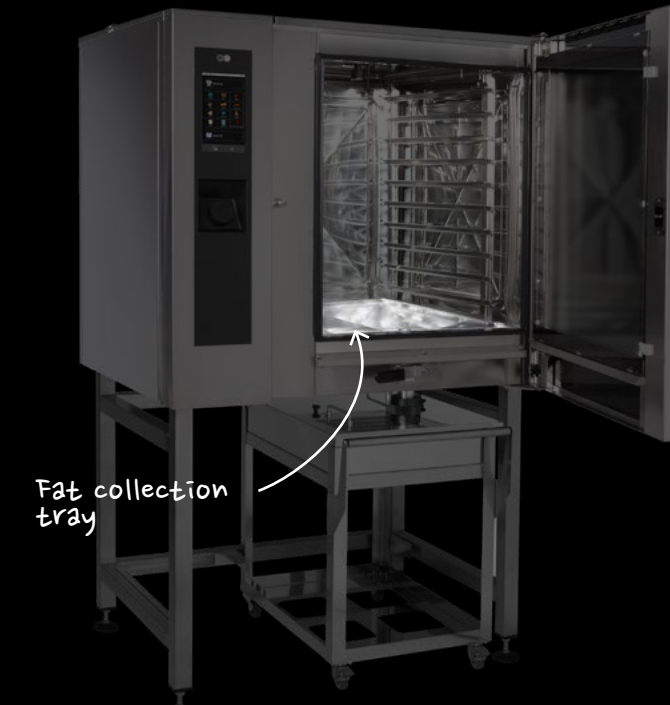
Compared to traditional rotisserie ovens, the Giorik Fat separator system delivers numerous advantages which can be summed up as follows:

- **Energy saving:** a 10 full size pan can cook up to 48 chickens in about 45 minutes and once the optimum temperature has been reached, very little energy is expended to complete the cooking cycle.
- **Time saving:** Fat separator requires only about 30 minutes for complete cooking, compared to the average of 90 minutes needed by rotisserie ovens.
- **Versatility:** Fat separator can also be used for other types of cooking. It is capable of roasting, frying, braising, pastry baking, steaming and grilling.



## GREASE TRAY COLLECTION

In the Fat separator version, the oven is fitted with a **fat collection tray**. Fats will be channelled into a collector beneath the cooking chamber. This reduces their evaporation and burning during cooking, hence air pollution inside the oven. The brand new locking mechanism fitting the fat collection tray to the chamber has been completely redesigned for an improved aesthetic and to guarantee **perfect hygiene and practicality in use**. The tray fitted to the chamber is easy to wash and to replace at the end of each cooking cycle thus reducing the amount of residual fat remaining at the start of a new cycle.



## TROLLEY FOR FAT DISPOSAL

A specially designed system safely transfers cooking remnants including oil and grease residue into a reusable container without mechanical pumps.

**The container is outside the cooking chamber for safe cooling and spill free handling.** At the end of the day, the fats collected on the basin will be securely disposed thanks to the trolley structure. Drainage tap located at the rear that allows fats to drain into the collection channels.



## COOKING TABLE

CHICKEN COOKING WITH FAT SEPARATOR										
Model	Capacity	Accessories	Cooking Cycle	Weight loss	Quick cleaning			End-of-day clean		
					Cooking cycles by	Duration	Detergent consumption	Type	Duration	Detergent consumption
Code	Chicken	2103320	Minutes	%	Numbers	Minutes	Litres		Minutes	Litres
SETE062FW	24	4	45	-20	2	28	0,1	HARD	160	0,675 / 3 tab
SETE102FW	36	6	45	-20	2	28	0,1	HARD	160	0,675 / 3 tab
SETG102FW	36	6	45	-20	2	28	0,1	HARD	160	0,675 / 3 tab

## AVAILABLE VERSIONS

VERSIONS WITH INSTANT STEAM / TOUCH SCREEN					
Model	Dimension	Capacity	Voltage	Power	
				Electric	Gas
Code	WxDxH mm	Chicken	v	kW	kW
⚡ SETE062FW	1123 x 866 x 1614	24	3N 400/415 V	20,4	-
⚡ SETE102FW	1123 x 866 x 1894	36	3N 400/415 V	25,8	-
🔥 SETG102FW			1N 230 V	0,6	27