

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

HI•TOUCH

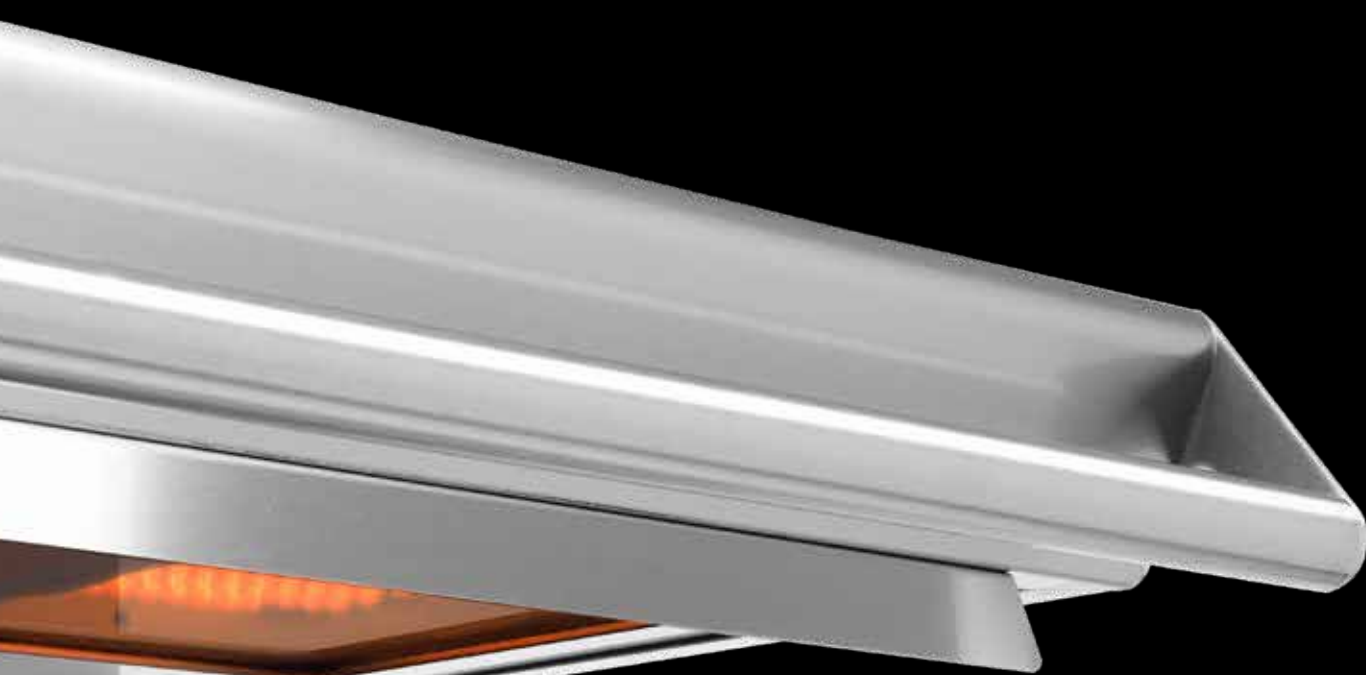
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Hi Lite

ESSENCE OF EVOLUTION **SALAMANDERS**



 **STODDART®**



Giorik HI TOUCH and HI LITE high-performance salamanders with exclusive patented heating system, generates downward radiant heating which is ideal for browning, grilling and toasting. Uniquely designed height adjustable grilling elements allow the user to effortlessly increase or decrease the distance between food and heat source to achieve perfect results.

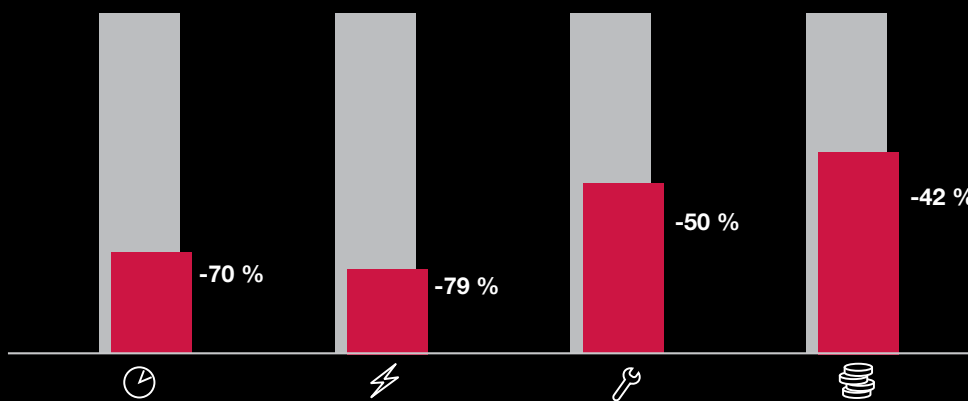


High Performance

Giorik carried out extensive research and development to deliver an innovative and economical solution to commercial kitchens with its Salamander range. Giorik HI TOUCH and HI LITE deliver measurable cost-savings, productivity gains and less environmental impacts.

Key features valued when comparing Giorik HI TOUCH and HI LITE to traditional salamanders include:

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



Giorik Salamanders

Traditional Salamanders

Heating Time

Energy Consumption

Cleaning and Maintenance Time

Cost Savings





HI-LITE

Electric Adjustable Salamander

Model	Dimension (WxDxH)	Cooking Plate Size	Capacity	Voltage	Power
 SH20T	mm 400 x 544 x 518	mm 390 x 300	GN 2/3 GN	V (50Hz opz.60Hz) 230V 1Ø + N + E 15A Plug & Lead Fitted	kW 3
 SH30T	570 x 581 x 519	560 x 358	1/1GN	415V 3Ø + N + E	4.5

*SH30T also available in 230V 1Ø + N + E upon request





Features & Benefits

- High performance ultra-rapid salamander unit with GIORIK exclusive patented heating system
- Digital display for setting of cooking times from 5 seconds to 15 minutes
- Class leading elements heat up in just 8 seconds
- Up to 79% energy saving compared to traditional salamanders
- Full power mode, or alternating mode for more gentle cooking
- Robust easy glide fully adjustable top
- Automatic repetition feature
- Easy to clean unit
- Stainless Steel wall mount included as standard (adjustable feet supplied in cases where wall mount is not being used)
- 24-month warranty

Heating Elements

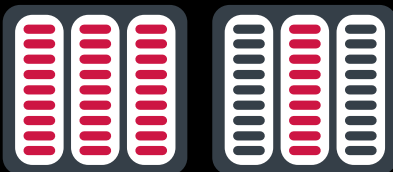
Giorik HI-LITE Salamander features two different heating element combinations:

SH20T



SH20T can operate at maximum temperature with elements used together or in alternating mode

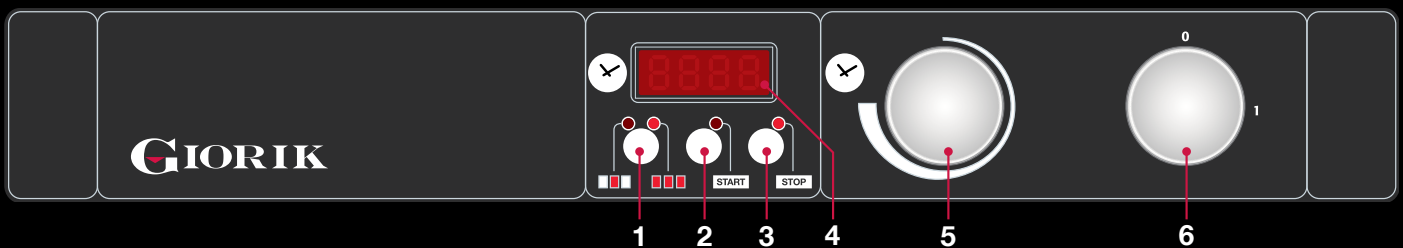
SH30T



In the larger SH30T model, all the elements can be operated at the one time, or with just central element alone. When operated at maximum temperature the central element is electronically regulated into an alternating mode to guarantee even cooking and avoid over-heating

Control Panel

1. Heating element on/off button
2. Start-up/repeat button for pre-set cooking cycle
3. Stop cooking/audible alarm signals the end of the pre-set cycle
4. Digital display showing the remaining cooking time
5. Set-timer knob, from 5 seconds to 15 minutes in 5-seconds steps
6. On/Off Switch





HI-TOUCH

Electric Adjustable Salamander

Model	Dimension (WxDxH)	Cooking Plate Size	Capacity	Voltage	Power
 ST30T	mm 570 x 581 x 519	mm 560 x 358	GN 1/1GN	V (50Hz opz.60Hz) 415V 3Ø + N + E	kW 4.5
 ST40T	735 x 581 x 519	725 x 358	1/1GN	415V 3Ø + N + E	6

**ST30T & ST40T also available in 230V 1Ø + N + E upon request*

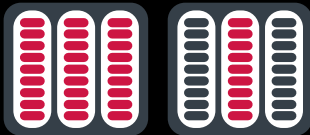


Features & Benefits

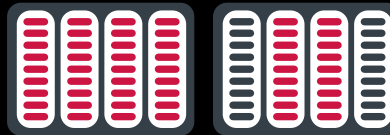
- High performance ultra-rapid salamander unit with GIORIK exclusive patented heating system
- Touch Screen panel that responds instantly to the touch of a finger
- 3 Operation Modes:
 - Cook Mode for cooking food from 1 second – 20 minutes
 - Hold Mode to maintain dish at a stable temperature utilising 8 settings from 40°C to 80°C
 - Program Mode (P1,P2,P3) that cooks & then holds food at a required set temperature
- Automatic pan/plate detection for maximum energy savings
- Class leading elements heat up in just 8 seconds
- Up to 79% energy saving compared to traditional salamanders
- Full power, or alternating mode for more gentle cooking
- Robust easy glide fully adjustable heating rack
- Automatic repetition feature
- Extremely easy to clean unit
- Stainless Steel wall mount included as standard (adjustable feet supplied in cases where wall mount is not being used)
- 24-month warranty

Heating Elements

ST30T



ST40T



Manufacturing and Operating Features

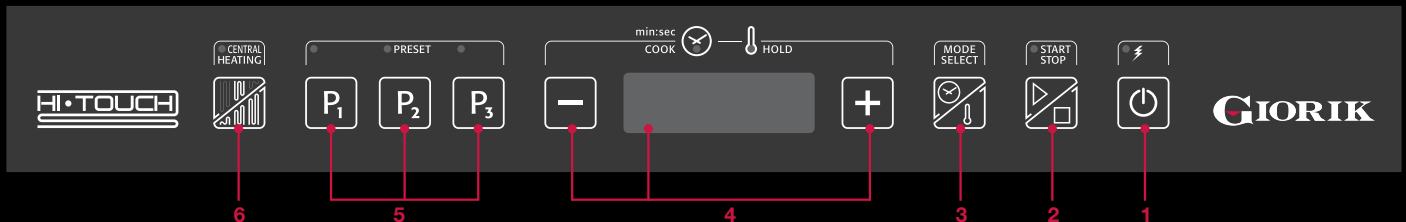
Touch-screen panel responds instantly to the slightest touch

A choice of 3 different operating modes:

- 1. COOK:** for cooking food according to the timer settings
- 2. HOLD:** to maintain the dish at a stable temperature. 1 to 8 settings for temperatures between 40 and 70°C
- 3. PROGRAM (P1, P2 and P3):** cooks and then maintains food at the set temperature. Settings can be stored in the memory



Control Panel



1. Appliance on/off
2. Cook / hold cycle start / stop
3. Selector for timed cook mode or indefinite hold mode, manual operation. When the program has been changed, this can be used to switch from the cook to the hold setting and vice-versa
4. Set cooking time, a maximum of 20 minutes in cook mode and select the hold temperature, with 8 temperature settings between 40-70°C
5. Select and set cooking programs. Appliance in ON or STOP position. A quick touch selects the program. Hold down longer to enter program change mode, then another quick touch saves the current settings
6. Heating elements on/off

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