



Gigatherm Gourmet System

GGR



Int. Patents reg.

Smoker oven with vacuum interval for fast cold or hot smoking in the à-la-minute service.

The GGR offers a wide range of possibilities for customised, fast and aromatic smoking at different temperatures.



Interval vacuum

Deeper inserting of the smoke flavours due to a specially developed vacuum technology



Aroma zone

Smoke accompanying flavours like herbs and spices can be heated in a separate area



À-la-minute speed

In only 15-20 minutes from switching on to the smoked product, also cold smoking



Wood temperature

Adjustable temperature for the glow of wood allows perfect smoke flavours



Smoke management

Specially developed filter technology reduces odours in the kitchen



Gigatherm Gourmet System

The symphony of your kitchen

Professional technology for the gastronomy

Whether combined as a system or as a stand-alone appliance: The Gigatherm Gourmet system can be tailored precisely to the needs of the individual kitchen disciplines. Thanks to its compact design and stackability, it is also suitable for narrow kitchens.



GGH

Hot air oven
with adjustable fan



GGM

Microwave oven with
Anti-Cold-Spots technology



GGR

Smoker with vacuum
technology



Int. Patents reg.

Technical data

GGR



Smoker oven

in 15 minutes with interval vacuum to the real smoke flavour

General

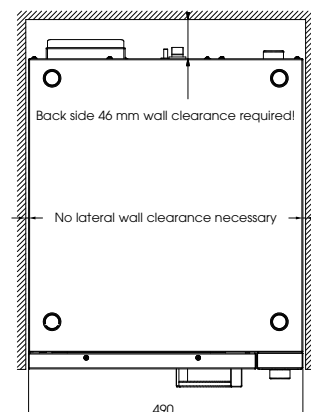
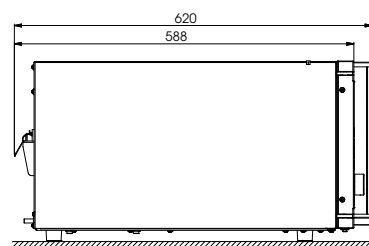
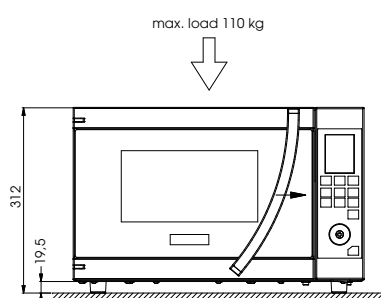
Appliance type	Smoker oven
Power (w)	2030
Cavity volume (l)	23
Power supply	230 V, 10 A, 50 Hz
Dimensions (h x w x d mm)	312 x 490 x 620
Weight (kg)	32.1

Finishings

Housing	stainless steel
Display	LCD
Door	glass/black
Door handle	stainless steel, massive
Door latch	magnetic
Door hinge	left

Features

Cavity size (h x w x d mm)	210 x 320 x 345 (½ GN)
Wood/Aroma Temperature	40 - 420°C
6 program memories	with time, room and aroma temperature
Room temperature	adjustable 20 - 100°C
Operation	electronic
Continuous operation	suitable



Gigatherm takes over

entire processes

From food development and preparation to microwave technology for numerous applications and the production of prototypes or entire systems. We are an amalgamation of different competences that complement each other perfectly and have one thing in common: **the development of your solution.** This flexibility makes both our know-how and our range of services extremely comprehensive. For you as a customer, this means innovations that guarantee both time and cost profitability. And always to your taste. Whether in the food sector or in the highly technical engineering sector, and this since 1975.

Taste, profitability, market needs. Where complex skills are in demand, it takes a company that responds with creative developments. Our favourite language.