

Каталог печей Snackery

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Казань (843)206-01-48	Ноябрьск (3496)41-32-12	Сочи (862)225-72-31
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Астрахань (8512)99-46-04	Кемерово (3842)65-04-62	Орел (4862)44-53-42	Сыктывкар (8212)25-95-17
Барнаул (3852)73-04-60	Киров (8332)68-02-04	Оренбург (3532)37-68-04	Тамбов (4752)50-40-97
Белгород (4722)40-23-64	Коломна (4966)23-41-49	Пенза (8412)22-31-16	Тверь (4822)63-31-35
Благовещенск (4162)22-76-07	Кострома (4942)77-07-48	Петрозаводск (8142)55-98-37	Тольятти (8482)63-91-07
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Владимир (4922)49-43-18	Курган (3522)50-90-47	Рязань (4912)46-61-64	Ульяновск (8422)24-23-59
Волгоград (844)278-03-48	Липецк (4742)52-20-81	Самара (846)206-03-16	Улан-Удэ(3012)59-97-51
Вологда (8172)26-41-59	Магнитогорск (3519)55-03-13	Саранск (8342)22-96-24	Уфа (347)229-48-12
Воронеж (473)204-51-73	Москва (495)268-04-70	Санкт-Петербург (812)309-46-40	Хабаровск (4212)92-98-04
Екатеринбург (343)384-55-89	Мурманск (8152)59-64-93	Саратов (845)249-38-78	Чебоксары (8352)28-53-07
Иваново (4932)77-34-06	Набережные Челны (8552)20-53-41	Севастополь (8692)22-31-93	Челябинск (351)202-03-61
Ижевск (3412)26-03-58	Нижний Новгород (831)429-08-12	Симферополь (3652)67-13-56	Череповец (8202)49-02-64
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Россия (495)268-04-70	Казахстан (7172)727-132	Киргизия +996(312)96-26-47	Якутск (4112)23-90-97
			Ярославль (4852)69-52-93

gierre
passion for cooking



professional convection ovens
for Snacks, Pastry, Bakery,
and Small Gastronomy

SNACKERY

Tradition guides us, passion inspires us.

You call it a mission. For us, it is a passion.

Each day a performance takes place: for those who share a passion for cooking. And each day, we give our ovens time and space so that this passion brings great success.

Since 1982, we have brought tastiness to the stage.

For more than thirty years, our products have occupied the professional kitchens of those who have transformed the passion for flavour into an art. From pastry-making to gastronomy, to bakery, we have ovens for every taste, able to help every chef and to interpret widest variety of recipes with maximum flexibility. And win over an audience with the most demanding of tastes.

The first oven will never be forgotten.

They are still there: working, efficient, loyal allies to those who share our passion for the cooking. Our first ovens are still in full use, at the side of the creators of flavour. And they are still going strong. Because reliability is our strongpoint. The technological research and Made in Italy are our finest ingredients.



We know how to measure the correct ingredients.



PASSION

Turning on the passion is our vocation.

Since 1982 we have helped cook, prove, brown, heat up and produce specialities from around the world, all over the world. And even more so today, with exemplary machines, which enable the expression of the art and creativity of those who use them. They are the cherry on a cake which has more than thirty candles: our years of experience. And our passion.

RELIABILITY

Long live the flavour!

Long life. Better still, very long. Because our ovens are truly unique: so long-lasting that they require spare parts many years after the sale, such performance that guarantees the integrity of the original flavours, without altering them. Gierre and flavour: together for a lifetime.

INNOVATION

Innovative spirit, strong character, captivating look.

In every Gierre oven there beats a highly technological heart. We want each of our products to be like this: easy to use, high performing, highly durable. And beautiful to look at, with clean lines, simplicity in design. Because professionals who reward us with their trust want it this way.

MADE IN ITALY

Excellence of Italian taste.

Research and design in Milan; assembly, testing and inspections in Bassano del Grappa, near Vicenza. We do it all here, in Italy, supported each day by suppliers who stand out for their reliability, history and experience in the research of raw materials. Our excellence is an Italian specialty which has conquered countries in many parts of the world, even across oceans.

VERSATILITY

Buon appetito. Enjoy your meal. Bon appétit. Guten appetit...

We are close to whoever has the enthusiasm to create flavours, combine aromas, experience tastes, wherever they are. We have an international soul that the merger with the IK-Interklimat Group has contributed to developing, and a distribution network and service centres which every professional can count on. Because we believe in passion without borders. And we would like to wish "buon appetito" to all, in many languages, in every part of the world.

Snackery

convection ovens for snacks, pastry, bakery and small gastronomy

We make small delicacies great. Small and medium scale distributions have a great ally. Ovens from our Snackery line are perfect for cooking all kinds of brioches, bite-sized pizzas, cakes, pre-cooked and frozen foods. A great help, working at its best even with little room.

Briox, Brio Midi and Brio Maxi: it's our pleasure to introduce you to the protagonists of our line. Introducing them to bar, snack bar and sandwich bar managers, pizzerias and self-services was a pleasure too, since they have appreciated our ovens' user-friendliness and reliability over the years.

More room to room. Being compact and quiet, our Snackery ovens are the perfect professional solution for small places, where room is invaluable. Moreover, with a clean style and a linear design, Snackery ovens have now a brand new captivating and pleasant look, turning them into pieces of furniture for modern kitchens and counters.

Air flows are conceived and tested to obtain perfectly **even cooking** and, together with the **humidification** function, they make it possible to bake fragrant and golden brown snacks even with a full load. The use of stainless steel, the rounded corners of the cooking chamber, removable seals and the demountable door ensure fast and effective cleaning.

Technology is also extra-small. The quality we demand for our big ovens is also guaranteed for small compact ones. This is why every material is carefully chosen and conceived, and, proving Gierre's **security** and **quality**, all our ovens have **EC and CB certificates**.



Briox

Ultra-concentrated professionalism. Gierre's Briox convection oven is available with or without humidification to meet everyone's needs. Three different control panels you can choose from: **multifunction, easy and digital.** Multifunction to keep every single parameter under control; **easy** to reach the best results with ease; **digital** for those who prefer modern control systems with the possibility to choose from 10 different programs. Briox has a 4-tray capacity and can reach a maximum temperature of 280°.





Briox
MULTIFUNCTION

Electromechanical controls	3 knobs
Power supply	230V 50-60Hz
Power	2,7 Kw
External and internal finish	Stainless steel
Fans	1
Tray size	4 x 432 x 343 mm
Trays interval	70 mm
Max temperature	280°C
Timer	60 min
Humidification	Optional
Multifunctional cooking	Yes (5 position)
Dimensions (WxDxH) and weight	590 x 620 x 590 mm 36Kg
Dimensions (WxDxH) and packaged weight	660 x 650 x 640 mm 40Kg



Briox
EASY

Electromechanical controls	2 knobs
Power supply	230V 50-60Hz
Power	2,5 Kw
External and internal finish	Stainless steel
Fans	1
Tray size	4 x 432 x 343 mm
Trays interval	70 mm
Max temperature	280°C
Timer	60 min
Humidification	Optional
Dimensions (WxDxH) and weight	590 x 620 x 590 mm 36Kg
Dimensions (WxDxH) and packaged weight	660 x 650 x 640 mm 40Kg



Briox
DIGITAL

Electromechanical controls	10 programs
Power supply	230V 50-60Hz
Power	2,7 Kw
External and internal finish	Stainless steel
Fans	1
Tray size	4 x 432 x 343 mm
Trays interval	70 mm
Max temperature	280°C
Timer	199 min
Humidification	Standard
Dimensions (WxDxH) and weight	590 x 620 x 590 mm 36Kg
Dimensions (WxDxH) and packaged weight	660 x 650 x 640 mm 40Kg



Briox
LIEV 10 UG-UX

Power supply	230V 50-60 Hz
Power	1,4 Kw
Capacity	12 trays 432 x 343 mm 2/3 GN
Trays interval	70 mm
Max temperature	90°C
External frame	Stainless steel (UG glass door / UX stainless steel door)
Humidification	Manual
Dimensions and weight	600 x 530 x 910 27Kg
Dimensions and weight packaging	650 x 600 x 990 mm 31Kg

Brio Midi

A small oven for great performances. Brio Midi has a fan with reverse rotation, like big professional ovens for gastronomy and pastry, to always obtain an excellent even cooking. Also available with humidification system, Brio Midi comes with two different controls you can choose from: **easy and digital**. Grid supports are interchangeable at request, making it possible to use gastronomy trays.





Brio midi
EASY

Electromechanical controls	2 knobs
Power supply	230V 50-60Hz
Power	3,2 Kw
External and internal finish	Stainless steel
Fans	1 with reverse rotation
Tray size	3 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	120 min
Humidification	Optional
Dimensions (WxDxH) and weight	860 x 820 x 555 mm 59Kg
Dimensions (WxDxH) and packaged weight	960 x 860 x 700 mm 67Kg



Brio midi
DIGITAL

Electromechanical controls	10 programs
Power supply	230V 50-60Hz
Power	3,2 Kw
External and internal finish	Stainless steel
Fans	1 with reverse rotation
Tray size	3 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	199 min
Humidification	Standard
Dimensions (WxDxH) and weight	860 x 820 x 555 mm 59Kg
Dimensions (WxDxH) and packaged weight	960 x 860 x 700 mm 67Kg

Brio Maxi

Small room at full power. More power thanks to the two engines and two fans with reverse rotation. Brio Maxi is the best you can achieve with such compact dimensions: 4 trays (tray rack interchangeable for gastronomy and pastry at request), 6.3W of power, maximum temperature of 280°. Available with two different controls, Brio Maxi convection oven will allow you to get sweet and savoury products of the same quality of the ones baked by the most sophisticated laboratories and restaurants.





Brio maxi
EASY

Electromechanical controls	2 knobs
Power supply	230V/400V 2N 50-60Hz
Power	6,3 Kw
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Tray size	4 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	120min
Humidification	Optional

Dimensions (WxDxH) and weight 860 x 820 x 635 mm 68Kg

Dimensions (WxDxH) and packaged weight 960 x 860 x 750 mm 82Kg



Brio maxi
DIGITAL

Electromechanical controls	10 programs
Power supply	230V/400V 2N 50-60Hz
Power	6,3 Kw
External and internal finish	Stainless steel
Fans	2 with reverse rotation
Tray size	4 x 600 x 400 mm
Trays interval	80 mm
Max temperature	280°C
Timer	199min
Humidification	Standard

Dimensions (WxDxH) and weight 860 x 820 x 635 mm 68Kg

Dimensions (WxDxH) and packaged weight 960 x 860 x 750 mm 82Kg



Brio Midi / Maxi

LIEV 14 UG - UX

Power supply 230V 50-60 Hz

Power 1,4 Kw

Capacity 9 trays 600 x 400 mm 1/1 GN

Trays interval 70 mm

Max temperature 90°C

External frame Stainless steel (UG glass door / UX stainless steel door)

Humidification Manual

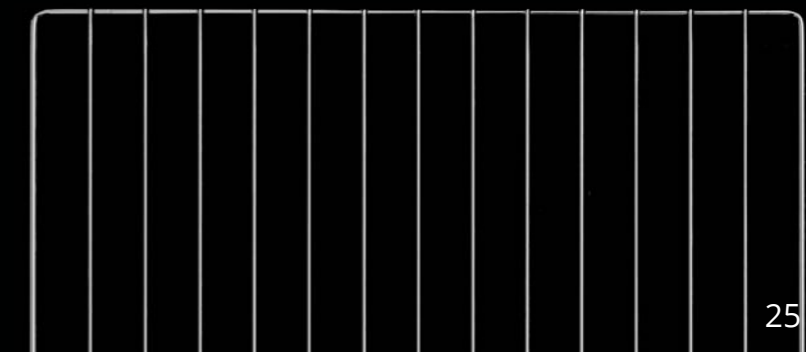
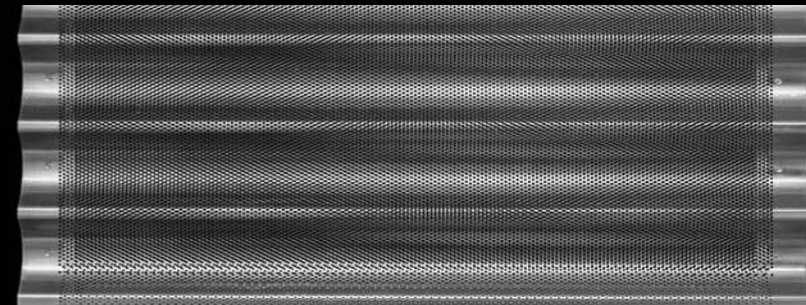
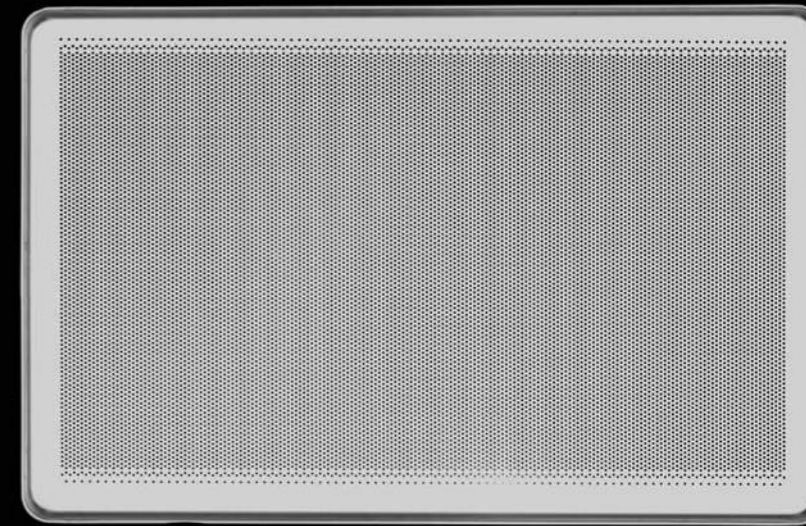
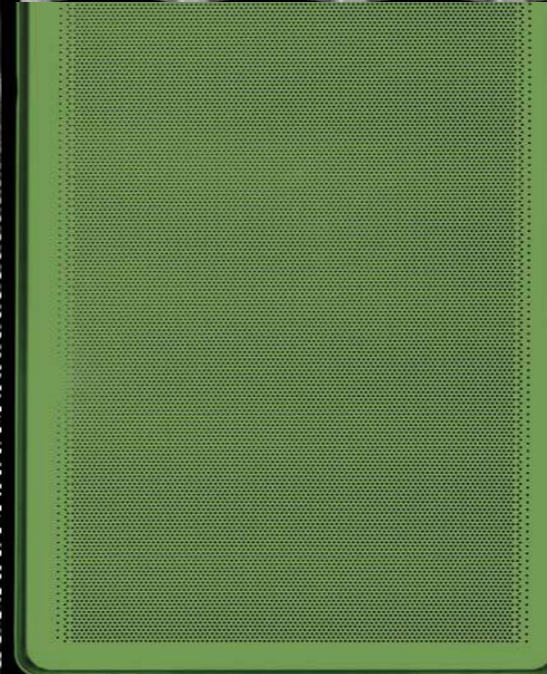
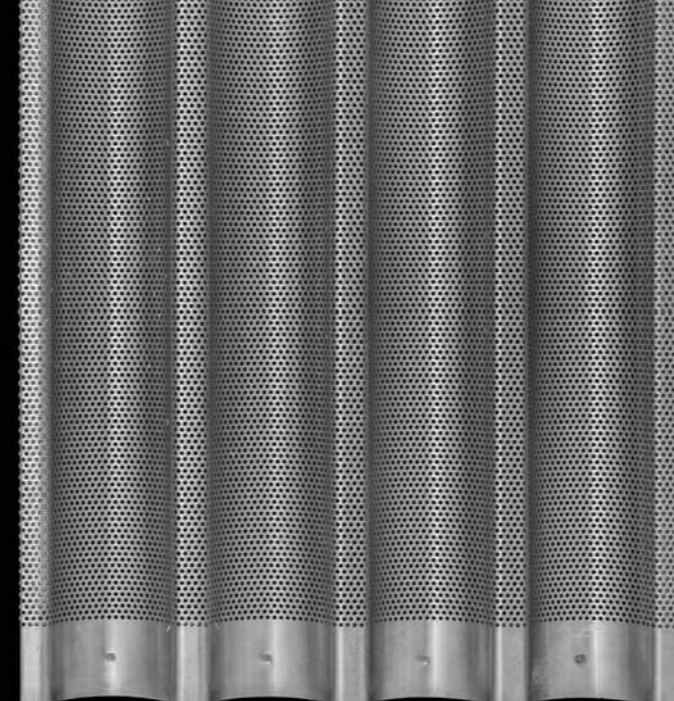
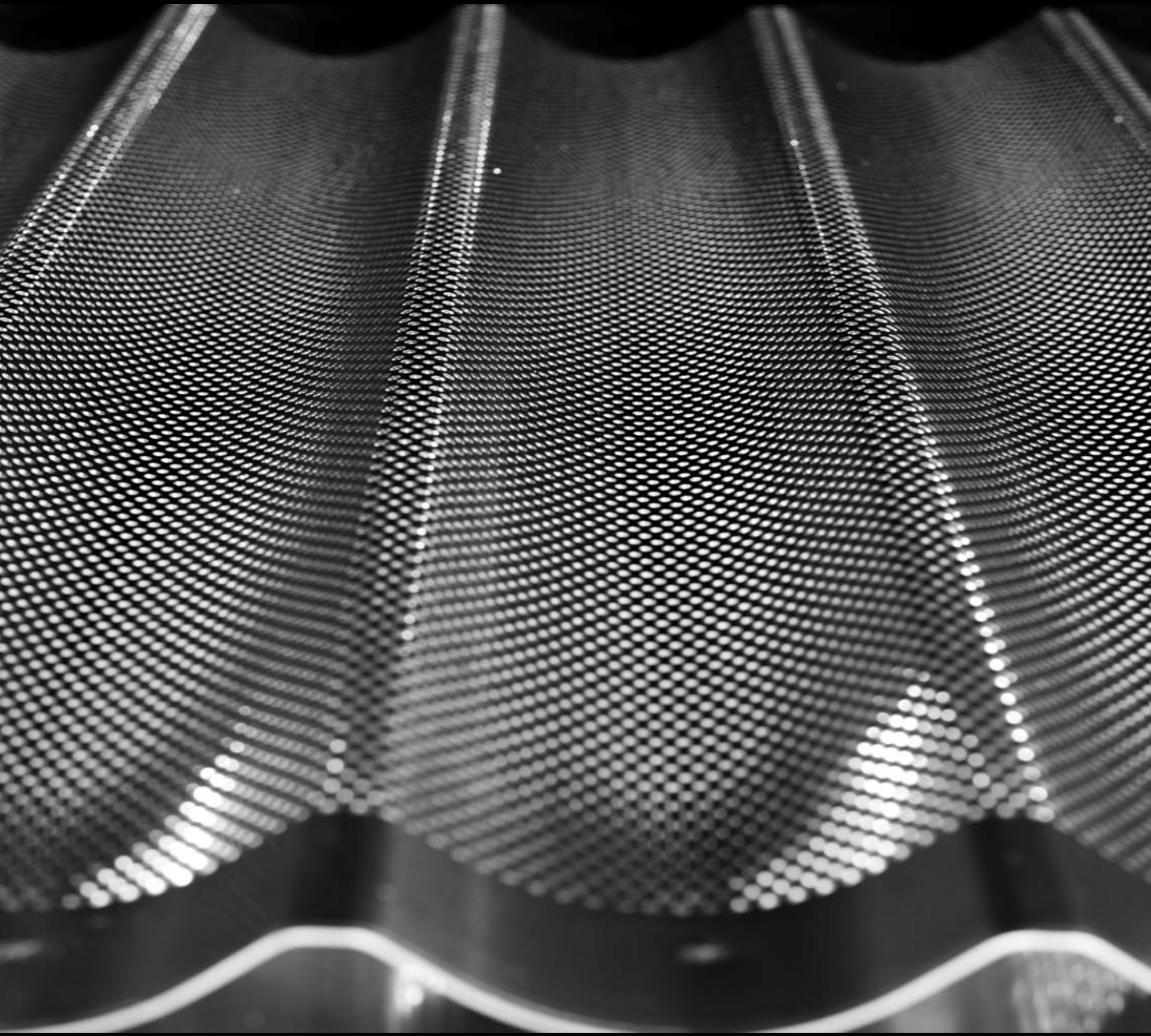
Dimensions and weight 860 x 590 x 915 38Kg

Dimensions and weight packaging 900 x 680 x 970 mm 41Kg



Trays

Top level taste
at all levels.



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