



Precijet 10 level GN 1/1 electric oven

Ref. PI101E

PRECIJET THE ESSENTIAL

JetControl®: advanced injection technology

Integral TwinControl®: exclusive patented system doubling the essential oven functions

FastPAD®: touch control panel, intuitive and ergonomic

Intelligent cooking: AirControl [®] & CoreControl [®] for guaranteed cooking results Full Cleaning System: cleaning and descaling system with automatic supply Consobox: tracks the ovens historic consumption levels

TECHNICAL SPECIFICS

- * FastPAD® control panel: intuitive and ergonomic comprising a large colour LCD tough screen and an optical coder button.
- * Fitted with AirControl® Concept: variable ventilation speed, Airdry®, auto reverse impellor for uniform browning, ventilation provided by 1 fan
- * Fitted with CoreControl® Concept: The power of the oven is automatically adjusted to suit the load being cooked for more precise temperature control.
- * The oven can be preheated out of hours
- * Automatically switches to energy saving mode after a period of inactivity

* 7 cooking modes:

- Convection from 0 to 250°C
- Saturated steam: steam to 98°C
- Combined from 30 to 250°C (with humidity adjustable from 0 to 99%)
- Low temperature: steam from 30 to 97°C
- High temperature steam: steam from 99 to 105 °C
- Regeneration
- Delta T

* Automatic mode:

- 80 preloaded recipes as standard with the option to adjust the degree of cooking and the colouration
- It is possible to create entirely personalised recipes
- Displayed as text or as pictures via the library within the oven
- Recipes are classified by family and or in « my recipes »

* Functions

- Automatic oven cavity cooling: for improved reactivity
- Humidifier: provides instant steam (shot of vapour): ideal for bread
- Airdry[®]: rapid drying: rapid product dehydration
- Hold function: cools and holds temperature after cooking: avoids the surface of the product drying out
- Timer: programmable cooking time for each stage: provides flexibility during service

* Service mode

- USB interface as standard
- Tracking software kit supplied with the oven
- Transfer recipes and photographs via a computer
- Automatic rinse possible between cooking operations, replaces the spray hose
- Parameters can be modified to give maximum personalisation
- Visual Diagnostic System: interactive screen intended for technicians

* Equipment

- Cooking cavity with radiused corners conforms to HACCP requirements
- Cool double athermic glazed door with left or right hand rotation of the handle to open and a simple push closure. Opens to 180°
- Halogen cavity lighting

* Standard supply

- 10 level runners with 65mm gaps
- Multi point removable rotisserie core probe 3mm dia. 100mm long

ACCESSORIES (optional)

- * Removable core probe: sous vide model 1.5mm dia 100mm long
- * Loading module, plate support module
- * Plate support module trolley and insulated cover for regeneration system (see data sheet)
- * Independant spray hose kit.
- * Energy economiser kit
- * Right hinged door
- * Stands







EN 60-335-2-42: European norm relating to the safety of electrical appliances.

(French norm: classification index C 73-842).

IP 25 and IK 9: Protection indices.

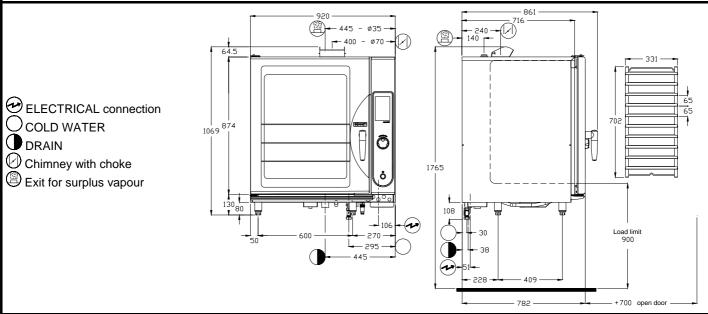
XP U 60-010: Hygiene.







PI101E



MODEL B-FM10:1011PI

External	Height 1069; Width 920; Depth 861	
Height oven + legs	1765	
Cavity	Height 722; Width 630; Depth 535	
CAPACITIES		
Haphla ayan aanaaity (dm2)	2/12	

Usable oven capacity (dm3)	243
GN 1/1 ovenware (325 x 530)	10
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	40

PACKAGED ((mm))
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DIMENSIONS (mm)

 Height
 1200

 Width x Depth
 1020 x 900

WEIGHT (kg) 150

CLEARANCES Left: 4 cm; Right: 50 cm

TEMPERATURE RANGE0 to 250°CCORE TEMPERATURE RANGE0 to 99°C

TIMER 99 hours

ELECTRICITY (Three phase 415V / 50 / 3+N+E)

Voltage I. Max (A) Power (kW)

415V 3Na.c. 23.9

→ COLD WATER

Pressure (Min / Max) 150/600 kPa (1.5 bar / 6 bar)
Max temperature 30°C

Nature / Hardness Filtered to 50 microns / Soft Max. 40°TH (28°e, 22°h, 400ppm)

 $\begin{array}{c} \text{Conductivity} & \text{Mini 20} \ \mu\text{S/cm} \\ \text{Connection} & \text{20/27 threaded} \end{array}$

DRAIN

Condensate temperature Approx. 98°C

Connection Vertical exit 40/49 threaded stainless (G 1"1/2)

CONSTRUCTION

Cavity and Cladding 18-10 stainless

EQUIPMENT TYPE Against a wall - Not stackable

ELECTRICAL CONNECTION

Electrical inlet 757mm from floor

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