

**HOBART****BONNET****Precijet 20 level GN 2/1 electric oven**

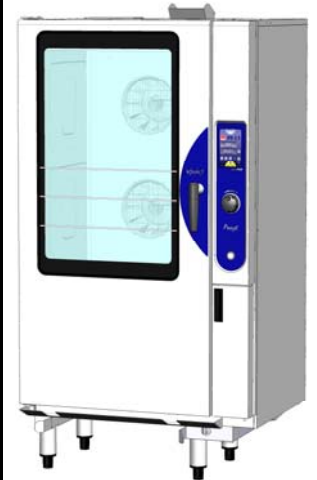
Ref. PI202E

**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 touch screen and an optical coder button.
- \* Fitted with **AirControl® Concept**: variable ventilation speed, **Airdry®**, auto reverse impellor for uniform browning, ventilation provided by 3 fans
- \* 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
  - Fitted as standard with a terminal strip for energy economiser.
- \* **Standard supply**
  - 20 level oven trolley with 4 castors
  - Multi point removable rôtisserie core probe 3mm dia 100mm long

**ACCESSORIES (optional)**






- \* Additional oven trolley: (see technical data sheet)
- \* Plate holder trolley and insulated cover for banqueting (see data sheet)
- \* Removable core probes: sous vide model 1.5mm dia 100mm long
- \* Independant spray hose kit

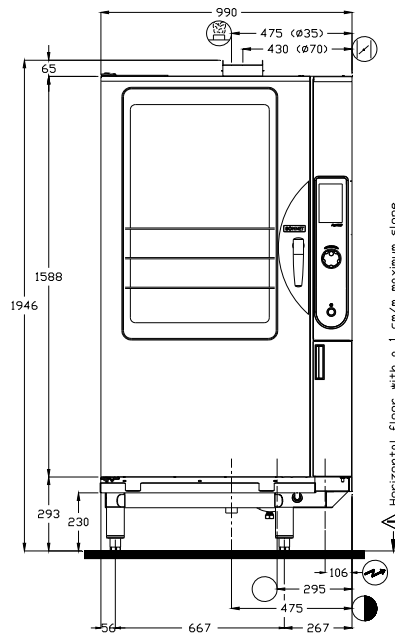
**NORMS: Conforms to:****EN 60-335-2-42**: European norm relating to the safety of electrical appliances.

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

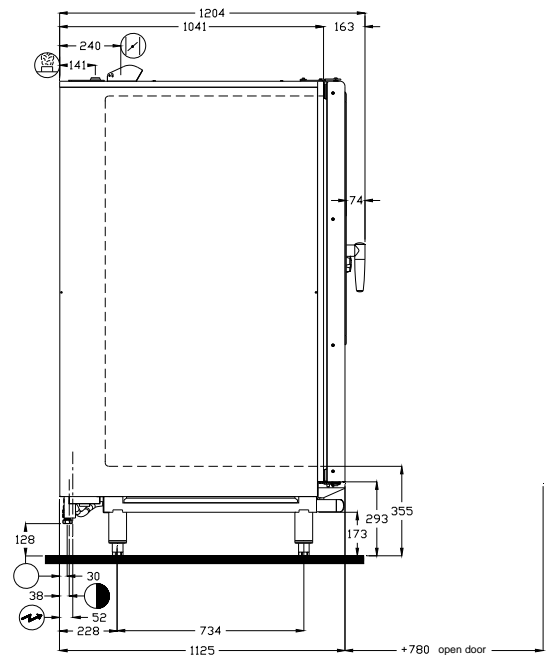
**IP 25 and IK 9**: Protection indices.**XP U 60-010**: Hygiene.

**HOBART****BONNET****PI202E**

-  ELECTRICAL connection
-  COLD WATER
-  DRAIN
-  Chimney with choke
-  Exit for surplus vapour



Horizontal floor with a 1 cm/m maximum slope

**MODEL**

B-FM10:2021PI

**DIMENSIONS (mm)**

External Height 1946 ; Width 990 ; Depth 1204  
 Cavity Height 1446; Width 630; Depth 860

**CAPACITIES**

Usable oven capacity (dm <sup>3</sup> )	783
GN 1/1 ovenware (325 x 530)	40
GN 2/1 ovenware (650 x 530)	20
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	160

**PACKAGED (mm)**

Height 2100; Width 1090; Depth 1300

**WEIGHT (kg)**

288

**CLEARANCES**

Left: 4 cm; Right: 50 cm

**TEMPERATURE RANGE**

0 to 250°C

**CORE TEMPERATURE RANGE**

0 to 99°C

**TIMER**

99 hours

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

Voltage	I. Max (A)	Power (kW)
415V 3Na.c.	84.3	58.9

**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)
Conductivity	Min 20 µS/cm
Connection	20/27 threaded

**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 293mm from floor