

Precijet 20 level GN 1/1 electric oven

Ref. PI201E

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

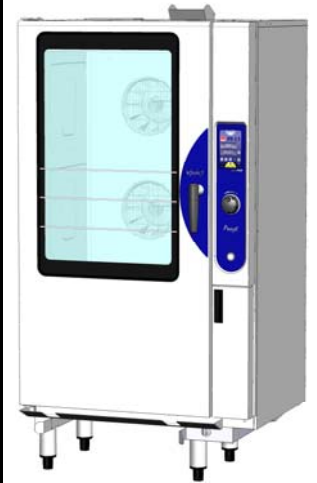
ConsoBox: tracks the ovens historic consumption levels

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:

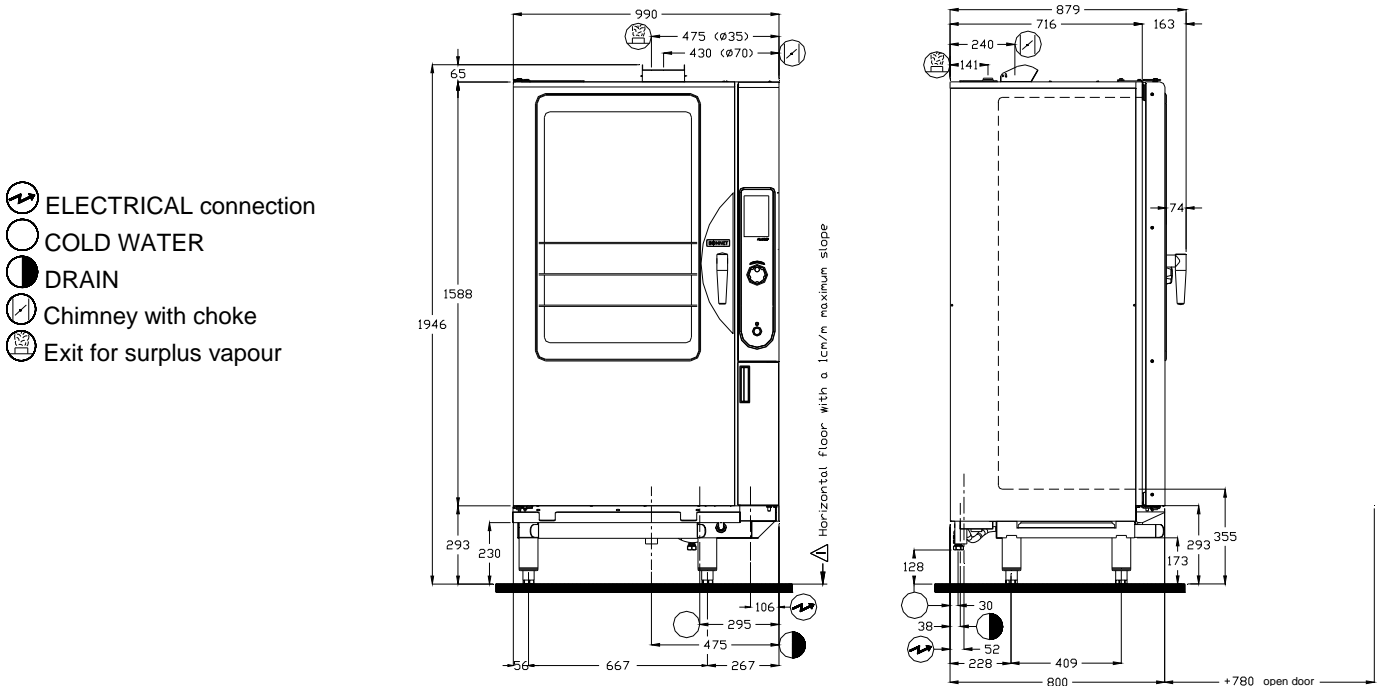
EN 60-335-2-42: European norm relating to the safety of electrical appliances.

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

IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.



HOBART**BONNET****PI201E****MODEL**

B-FM10:2011PI

DIMENSIONS (mm)

External

Height 1946 ; Width 990 ; Depth 879

Cavity

Height 1446; Width 630; Depth 535

CAPACITIESUsable oven capacity (dm³)

487

GN 1/1 ovenware (325 x 530)

20

Max. depth of containers (mm)

55

Space between levels (mm)

65

Maximum capacity (kg)

80

PACKAGED (mm)

Height 2100; Width 1090; Depth 980

WEIGHT (kg)

261

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.

43.8

29.8

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