

## Twin cavity Precijet 6 level GN 1/1 electric oven

Ref. PI661E

### 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 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 ie 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 athermal 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

- 6 level runners with 80mm gaps
- Multi point removable rotisserie core probe 3mm dia. 100mm long

### ACCESSORIES (optional)

\* Removable core probe: sous vide model 1.5mm dia 100mm long

\* 8 level runners with 63mm gap

\* Grid kit (3 grids)

\* Independent spray hose kit

\* Energy economiser kit

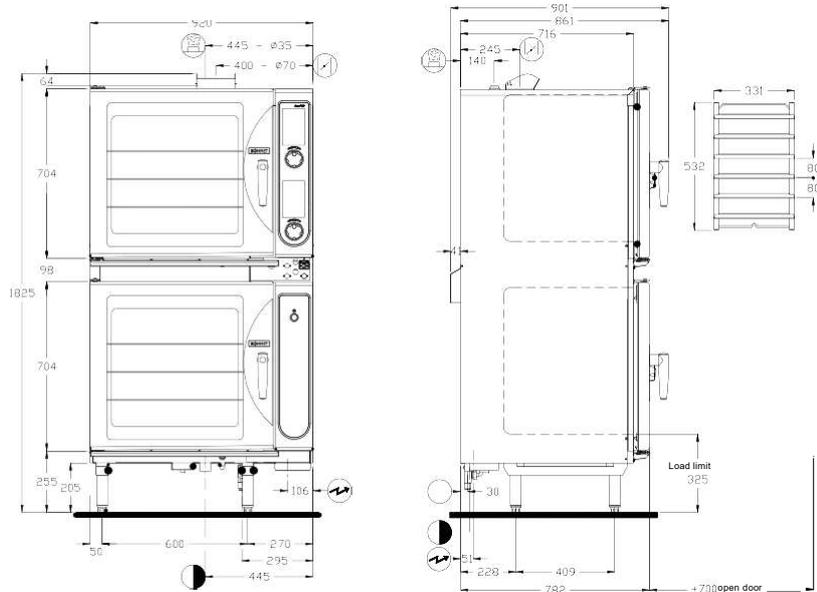
\* Handed door

\* Stands.



**PI661E**

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



<b>MODEL</b>	B-FM10:6611PI	
<b>DIMENSIONS (mm)</b>		
Externa	Height 1825; Width 920; Depth 901	
1 Cavity	Height 552; Width 630; Depth 535	
<b>CAPACITIES</b>		
Usable oven capacity(dm3)	2 x 186	
GN 1/1 ovenware (325 x 530)	2 x 6	
Max. depth of containers(mm)	65	
Space between levels(mm)	8)	
Maximum capacity(kg)	2 x 24	
<b>PACKAGED (mm)</b>		
Height	2000	
Width x Depth	1020 x 900	
<b>WEIGHT (kg)</b>	225	
<b>CLEARANCES</b>	Left: 4 cm; Right: 50 cm	
<b>TEMPERATURE RANGE</b>	0 to 250°C	
<b>CORE TEMPERATURE RANGE</b>	0 to 99°C	
<b>TIMER</b>	99 hours	
<b>ELECTRICITY</b> (Three phase 400V+N+E)		
<b>Voltage</b>	<b>I. Max (A)</b>	<b>Power (kW)</b>
400V 3Na.c.	28.7	18.6
<b>COLD WATER</b>		
Pressure (Min /Max)	150/600 kPa (1.5 bar / 6 bar)	
Max temperature	30°C	
Nature	Filtered to 50 microns	
Hardness	Soft Max. 40°TH (28°e, 22°h, 400ppm)	
Conductivity	Min 20 µS/cm	
Connection	20/27 threaded	
<b>DRAIN</b>		
Condensate temperature	Approx. 98°C	
Connection	Vertical exit 40/49 threaded stainless (G 1"1/2)	
<b>CONSTRUCTION</b>		
Cavity and Cladding	18-10 stainless	
<b>EQUIPMENT TYPE</b>	Against a wall - Not stackable	
<b>ELECTRICAL CONNECTION</b>		
Electrical inlet 255mm from floor	Non contractual document 06/2011 edition – 3BE0667FT	