

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 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 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



NORMS: Conforms to:

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

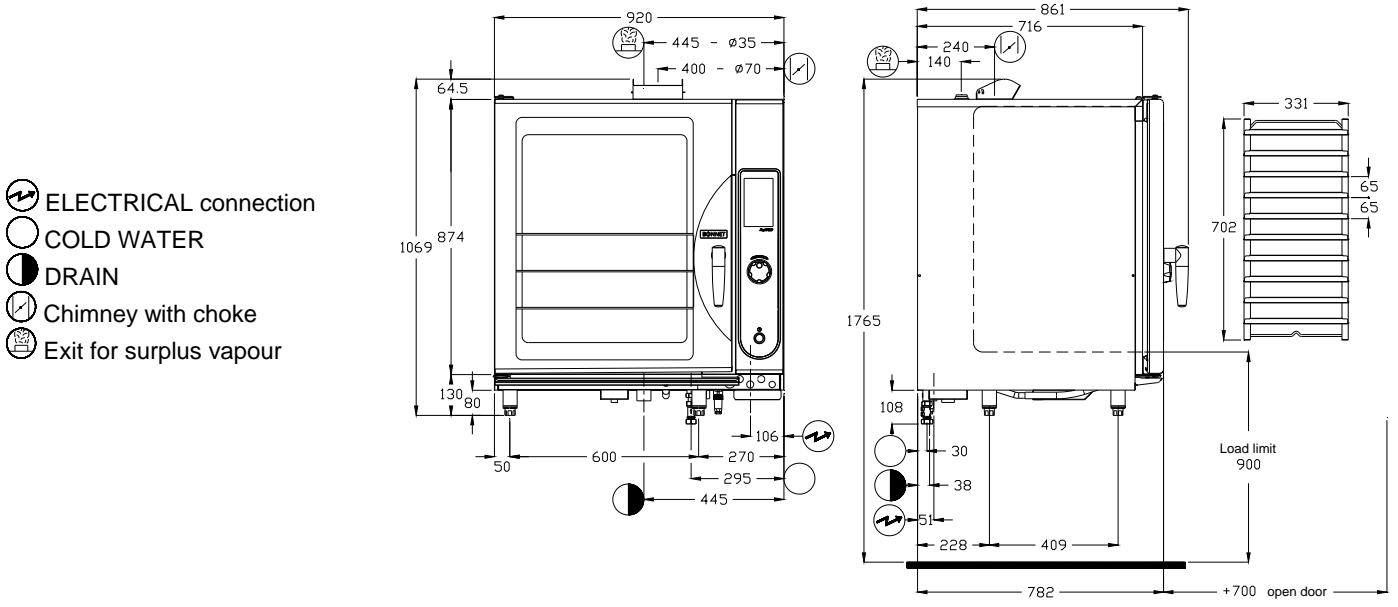
(French norm: classification index C 73-842).

IP 25 and IK 9: Protection indices

XP 11 60 010: Hygiene



PI101E



MODEL B-FM10:1011PI

DIMENSIONS (mm)	
External	Height 1069; Width 920; Depth 861
Height oven + legs	1765
Cavity	Height 722; Width 630; Depth 535

CAPACITIES	
Usable oven capacity (dm ³)	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)	
Height	1200
Width x Depth	1020 x 900

WEIGHT (kg) 150

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.	23.9	16.5

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	Mini 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 757mm from floor