

**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 tough 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:**

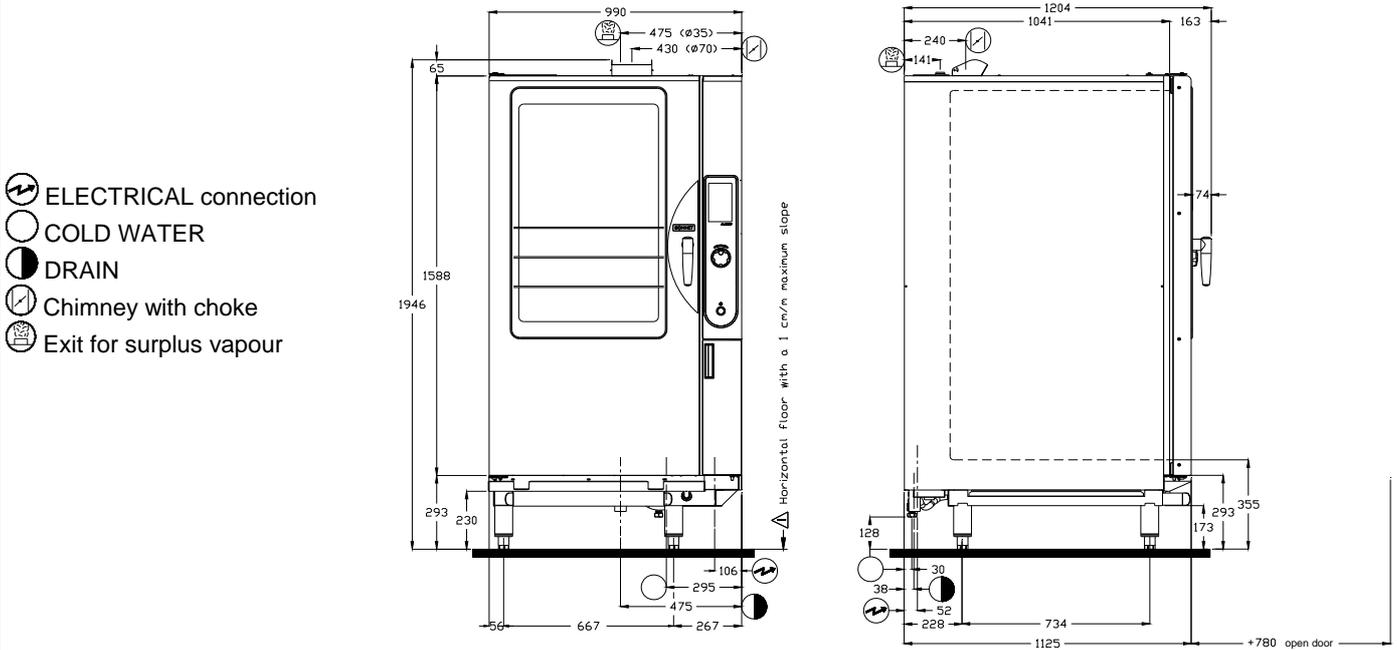
**EN 60-335-2-42**: European norm relating to the safety of electrical appliances.  
(French norm: classification index C 73-842).

**IP 25 and IK 9**: Protection indices.

**XP U 60-010**: Hygiene.



**PI202E**



**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