

Precijet+ 20 level GN 1/1 electric oven

Ref. BPPE201-1-11

PRECIJET+ THE ESSENTIALS

Intelligent cooking®:

CoreControl: power is adjusted to suit the load
AirControl®: speed control and auto fan reverse
JetControl: advanced injection technology
Rapid cooling of the oven cavity

FastPAD:

Touch control panel, intuitive and ergonomic

Integral TwinControl:

Exclusive patented system doubling the essential oven functions

Full Cleaning System:

Cleaning system with automatic chemical supply

Consobox:

Tracks the ovens historic consumption levels



TECHNICAL SPECIFICS

- * FastPAD® toughened glass control panel: comprising a large colour LCD touch screen and coding knob.
 - * **Aircontrol®:** Auto reverse ventilation, adjustable from 1 to 100%.
 - * **Airdry+ :** Rapid product drying by opening the motorised vent, for a crispier exterior, ventilation provided by 3 fans.
 - * **CoreControl:** Automatic adjustment of the oven power to suit the load being cooked, for results that are always to the precise degree required.
 - * Continuously available thanks to immediate adjustment to the required temperature.
 - * Power down: Automatically switches to energy saving mode after a period of inactivity (adjustable).
 - * The oven can be preheated out of hours.
 - * Cooking cavity, a capacity of **20 levels** for GN 1/1 (325 x 530mm) spaced **65mm** apart.
 - * **«FullCleaning System»** Automatic cleaning programme: Automatic cleaning with integral chemical pump. 3 possible levels of cleaning.
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| <ul style="list-style-type: none"> * 7 cooking modes: <ul style="list-style-type: none"> - 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 cooking mode: <ul style="list-style-type: none"> - Immediate access to cooking programmes - 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 ». * Service mode <ul style="list-style-type: none"> - Tracking software kit supplied with the oven - Transfer recipes and photographs via a computer - Parameters can be modified to give maximum personalisation - Visual Diagnostic System: interactive screen intended for technicians. | <ul style="list-style-type: none"> * Functions <ul style="list-style-type: none"> - Automatic oven cavity cooling, door closed: improved reactivity - Humidifier : provides instant steam (shot of vapour): ideal for bread - Hold function : temperature holding phase after cooking (semi static oven). Avoids the surface of the product drying out - Automatic rinse possible between cooking operations, replaces the spray hose - MultiTimer: cooking times can be programmed for each level : bringing greater flexibility during service. * Equipment <ul style="list-style-type: none"> - Cool touch athermic double glazed clipped door with left hand rotation of the handle to open, hinged to the left and manual closure mechanism. Opens to 180° with hinged internal glass to make cleaning easier - Cavity illumination by a strip of LEDs in the door - Condensation recovery channel under the door and below the oven drains continuously - Features electrical protection, a door safety and thermal overload protection. * Dotation standard <ul style="list-style-type: none"> - 20 level stainless steel trolley with 4 castors, 2 braked (see specific technical data sheet) - Removable core probe, Rotisserie model 4.5mm diameter 100mm long - USB port - Electrical connection points for an energy economiser. |
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ACCESSORIES / OPTIONS

- * Additional oven trolley (see specific technical data sheet).
- * Plate holder trolley and insulated cover for banqueting (see specific technical data sheet).
- * Removable core probe for delicate products, probe 2.5mm diameter 100mm long.
- * Retracting spray hose kit.
- * Independant spray hose kit.
- * Preheating plate (an oven trolley does not need to be placed in the oven whilst pre-heating).
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * Grills (3 or 5).
- * Three phase 230V + Earth option.
- * 60Hz option.

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.



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ELECTRICAL connection
Electric inlet at 375mm from the floor.
Protection required:
- 400V: 50A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)

Potable COLD WATER
Water inlet at 220mm from the floor.
A local stop cock is required.

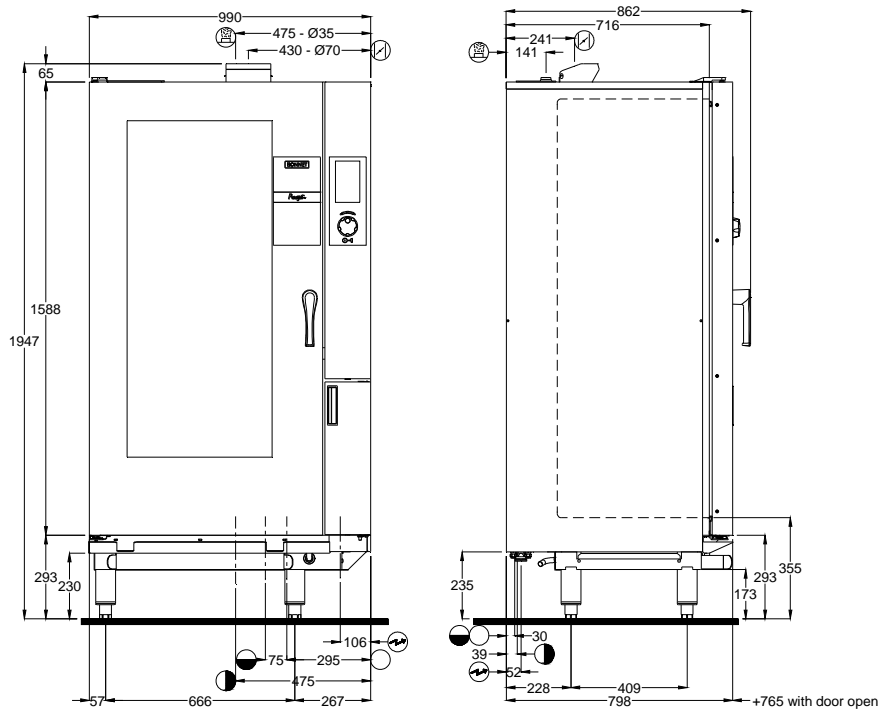
SOFTENED WATER
Water inlet at 220mm from the floor.
A local stop cock is required.

DRAIN
Drain outlet at 180mm from the floor.
The water discharged could be condensate and at very high temperature, use material that is suitable for high temperatures.
There must be a trap between the unit and the mains drainage to prevent odours.

Vent with choke

Exit for surplus steam

Horizontal floor with a 1 cm/m maxi slope



MODEL

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DIMENSIONS (mm)

External Height 1947; Width 990; Depth 862
Cavity Height 1446; Width 630; Depth 535

CAPACITIES

Number of covers per day 470
Usable oven capacity (dm³) 225
GN 1/1 ovenware (325 x 530) 20
Max. depth of containers (mm) 55
Space between levels (mm) 65
Maximum capacity (kg) 80

PACKAGING (mm)

Height 2000
Width x Depth 1200 x 1000

WEIGHT (KG) (gross / net)

308 / 244 + 30 (oven + trolley)

CLEARANCES

Left: 4cm ; Right: 50cm

TEMPERATURE RANGE

0 to 250°C

CORE TEMPERATURE RANGE

0-99°C

TIMER

99 hours

ELECTRICITY (Three phase 230V+E or 400V+N+E)

Voltage	I. Max (A)	Power (kW)
400V 3Na.c.	42.4	27.7

POTABLE COLD Water / SOFTENED Water

Pressure (Min / Max) 150/600 kPa (1.5 bar / 6 bar)
Cold water max temperature 23°C
Softened water max temperature 23°C
Nature 168 µm filter integral with the oven
Hardness (Softened water) TH 4 to 7 °e (60 to 100 ppm)
Water quality Chloride Cl⁻: ≤ 150 mg/l / Free Chlorine Cl₂: ≤ 0.2 mg/l / 6.5 ≤ PH ≤ 9
Conductivity ≥ 50 µS / cm
Connection 20/27 threaded (G 3/4)
Instant maximum consumption 5 L/min

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