

Precijet+ 10 level GN 2/1 electric oven

Ref. PJ102E

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 1 fan.
- * **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 fitted with runners giving a capacity of **10 levels** for GN 2/1 (650 x 530mm) spaced **67mm** apart.
- * **«FullCleaning System»** Automatic cleaning programme: Automatic cleaning with integral chemical pump. 3 possible levels of cleaning.
- * **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 cooking mode:**
 - 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**
 - 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.
- * **Functions**
 - **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**
 - Cool touch athermic double glazed clipped door with left or right hand rotation of the handle to open, hinged to the left and a simple push closure. 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.
- * **Standard supply**
 - 1 set of runners with 10 level max capacity spaced 67mm apart
 - Removable core probe, Rotisserie model 4.5mm diameter 100mm long
 - USB port.

ACCESSORIES / OPTIONS

- * Stands with storage runners under (see data sheet for stands).
- * Ovenware support module.
- * Banqueting system : deposit table.
- * Removable core probe for delicate products, probe 2.5mm diameter 100mm long.
- * Energy economiser kit.
- * Retracting spray hose kit.
- * Independant spray hose kit.
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * Grills (5 grills).
- * Handed oven door (hinge on right).
- * Three phase 230V + Earth option.
- * 60Hz option.
- * Reinforced power option.

NORMS: Conforms to

EN 60335-1: European norm relating to the safety of electrical appliances.

EN 60335-2-42: European norm relating to the safety of electrical appliances.

IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.

**BONNET GRANDE CUISINE****Registered Office:**

Rue des Frères Lumière - Z.I Mitry Compans

F-77292 MITRY MORY Cedex

PJ102E**ELECTRICAL connection**

Electric inlet at 935mm from the floor.

Protection required:

- 400V: 40A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- 230V: 80A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)

**Potable COLD WATER**

Water inlet at 765mm from the floor.

A local stop cock is required.

**SOFTENED WATER**

Water inlet at 765mm from the floor.

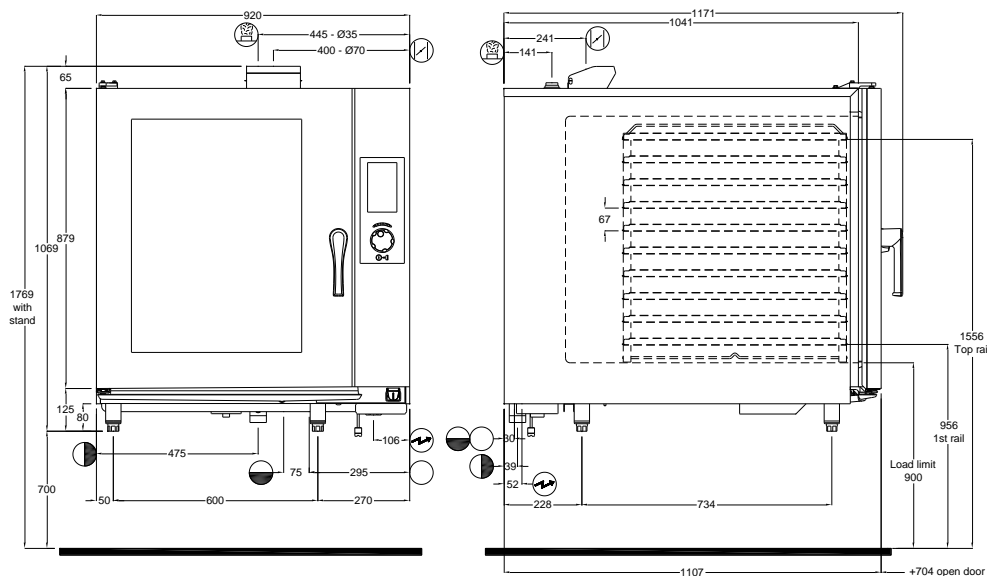
A local stop cock is required.

**DRAIN**

Drain outlet at 730mm 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****MODEL**

B1PJ102E

DIMENSIONS (mm)

External

Height 1069; Width 920; Depth 1171

Oven height with stand

1768

Cavity

Height 722; Width 630; Depth 860

CAPACITIES

Number of covers per day	420
Usable oven capacity (dm ³)	230
GN 1/1 ovenware (325 x 530)	20
GN 2/1 ovenware (650 x 530)	10
Max. depth of containers (mm)	55
Space between levels (mm)	67
Maximum capacity (kg)	80

PACKAGING (mm)

Height x Width x Depth 1232 x 1000 x 1292

WEIGHT (KG) (gross / net)

176 / 144

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)
230V 3a.c.	Standard	61.4	24.3
400V 3Na.c.	Standard	36.1	24.3
400V 3Na.c.	Reinforced power	42.6	28.8

**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	131 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 Cl ₂ : ≤ 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