

Precijet+ 20 level GN 1/1 gas oven

Ref. PJ201G

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.

* **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.

* **Dotation standard**

- 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.

* **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**

- Stainless blown air burners with automatic spark ignition. Ionisation flame control. Gas ovens run off a 16A single phase electrical socket outlet
- 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.

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.

- * Grills (3 or 5).
- * 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.
- * 60Hz option.

NORMS: Conforms to

EN 203-1: European norm relating to the safety of gas appliances









EN 203-2-2: European norm relating to the safety of gas appliances.

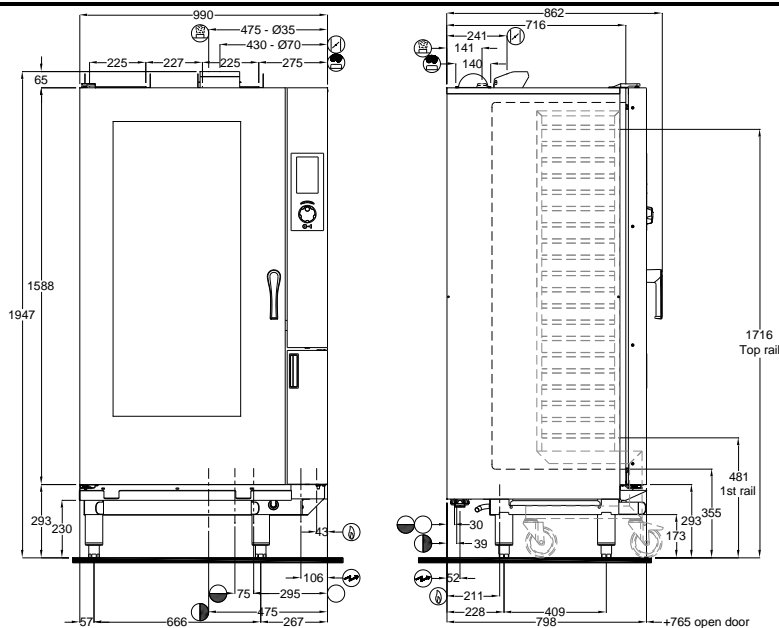
EN 60335-2-102: European norms relating to the electrical safety of gas appliances.

IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.

PJ201G

-  **GAS connection**
Gas supply pipe at 220mm from the floor.
-  **ELECTRICAL connection**
Electric inlet at 375mm from the floor.
Protection required: 16A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
-  **COLD WATER / 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**
-  **Chimney for products of combustion**
-  **Exit for surplus steam**
-  **Horizontal floor with a 1 cm/m maxi slope**



MODEL

B1PJ201G

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 (dm ³)	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 x Width x Depth 2000 x 1200 x 1000

WEIGHT (KG) (gross / net)

325 / 261 + 30 (oven + trolley)

CLEARANCES

Left: 4cm ; Right: 50cm

TEMPERATURE RANGE / CORE

0 to 250°C / 0-99°C

TIMER

99 hours

GAS

Power (kW)

45.5 kW

Connection

15/21mm threaded

Type

Pressure

Consumption

G31 Propane 37± 4 / 50± 5 mb

3.54 kg/h

G30 Butane 50± 5 / 28± 3 mb

3.59 kg/h

G20 Natural Gas 20± 2 mb

4.81 m3/h

G25 Natural Gas 20± 2 / 25± 3 mb

4.57 m3/h

As standard units are supplied for G20 / 20 mbar or alternatives upon request.

ELECTRICITY (Single phase 230V+E)

Voltage

Power (kW)

I. Max (A)

230V 1a.c.

0.7

3

POTABLE COLD Water / SOFTENED Water

Pressure (Min / Max)

150/600 kPa (1.5 bar / 6 bar)

Cold / Softened water max temperature

23°C / 23°C

Nature / Hardness (Softened water)

131 µm filter integral with the oven / 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

Connection : Vertical exit 40/49 threaded stainless (G 1" 1/2)

Approx. 98°C

CONSTRUCTION

Cavity and Cladding

18-10 Stainless

EQUIPMENT TYPE

Against a wall - Not stackable