

## Twin cavity Precijet+ 6 + 10 level GN 1/1 electric ovens

Ref. PJ611E

### 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 two large colour LCD touch screens and coding knobs.
- \* **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 cavities fitted with runners, one giving a capacity of **6 levels** GN 1/1 (325 x 530mm) spaced **83mm** apart and the other with a capacity of **10 levels** GN 1/1 (325 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 6 level max capacity spaced 83mm apart + 1 set with 10 levels 67mm apart
  - 2 removable core probes, Rotisserie model 4.5mm diameter 100mm long
  - USB port.

### ACCESSORIES / OPTIONS

- \* 8 level runners with 63mm gap for 6 levels GN1/1 ovens.
- \* 20 levels rack kit with "optimum gap" for 10 levels GN1/1 ovens (multilevel stainless runners optimise the available space to suit the depth of containers or the product to be cooked).
- \* Removable core probe for delicate products, probe 2.5mm diameter 100mm long.
- \* HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- \* Energy economiser kit.
- \* Retracting spray hose kit.
- \* Independant spray hose kit.
- \* Hood (see specific technical data sheet).
- \* Grills (3 or 5).
- \* Handed oven door (hinge on right).
- \* Three phase 230V + Earth option.
- \* 60Hz 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

**PJ611E****ELECTRICAL connection**

Electric inlet at 310mm from the floor.

Protection required:

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

**Potable COLD WATER**

Water inlet at 140mm from the floor.

A local stop cock is required.

**SOFTENED WATER**

Water inlet at 140mm from the floor.

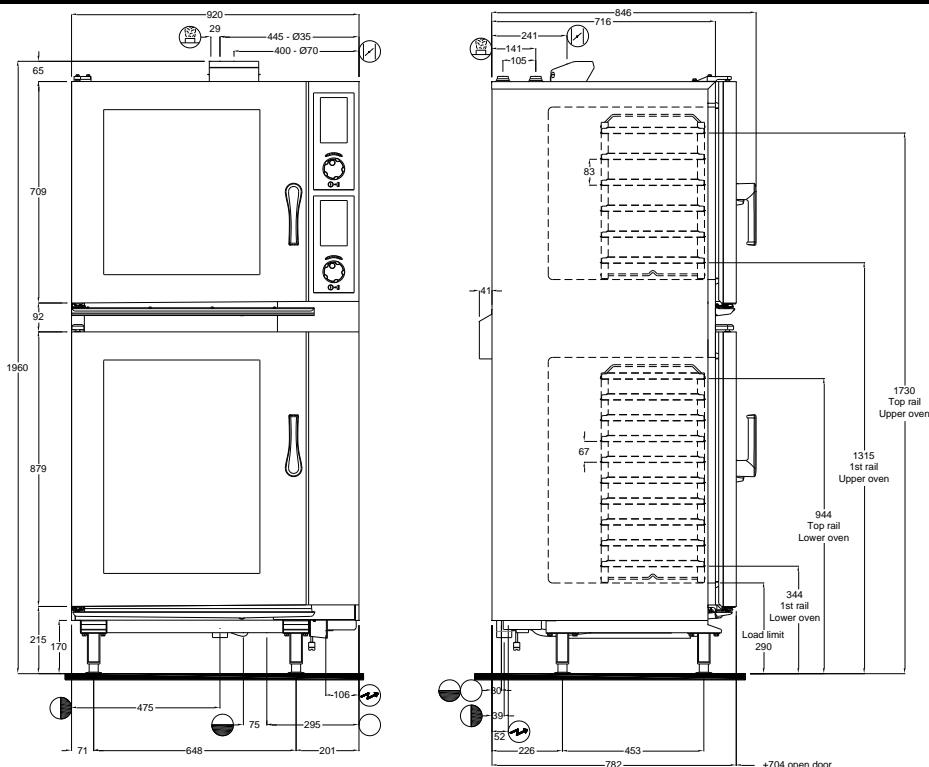
A local stop cock is required.

**DRAIN**

Drain outlet at 105mm 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****B1PJ611E****DIMENSIONS (mm)**

External

Height 1960; Width 920; Depth 887

Cavity

Height 552 / 722; Width 630; Depth 535

**CAPACITIES**

Number of covers per day

180 + 240

Usable oven capacity (dm<sup>3</sup>)

85 + 115

GN 1/1 ovenware (325 x 530)

6 + 10

Max. depth of containers (mm)

65 / 55

Space between levels (mm)

83 / 67

Maximum capacity (kg)

24 + 40

**PACKAGING (mm)**

Height x Width x Depth

2000 x 1200 x 1200

**WEIGHT (KG) (gross / net)**

260 / 226

**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**

230V 3a.c.

**I. Max (A)**

62.5

**Power (kW)**

24.6

400V 3Na.c.

37.4

24.6

**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<sup>-</sup>: ≤ 150 mg/l / Free Chlorine Cl<sub>2</sub>: ≤ 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