

Precijet+ 10 level GN 1/1 gas oven

Ref. BPPG101-1-10

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 1/1 (325 x 530mm) spaced **67mm** 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. * Standard supply <ul style="list-style-type: none"> - 1 set of runners with 10 level max capacity spaced 67mm apart - Removable core probe, Rotisserie model 4.5mm diameter 100mm long - USB port. | <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"> - 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 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. |
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ACCESSORIES / OPTIONS

- * Stands with storage runners under (see data sheet for stands).
- * Ovenware support module.
- * Banqueting system : plate support module, deposit table with insulated cover support.
- * 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).
- * Retracting spray hose kit / Independant spray hose kit.
- * 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.
- * Grills (3 or 5).
- * Handed oven door (hinge on right).
- * 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 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.



BPPG101-1-10

GAS connection
Gas supply pipe at 765mm from the floor.

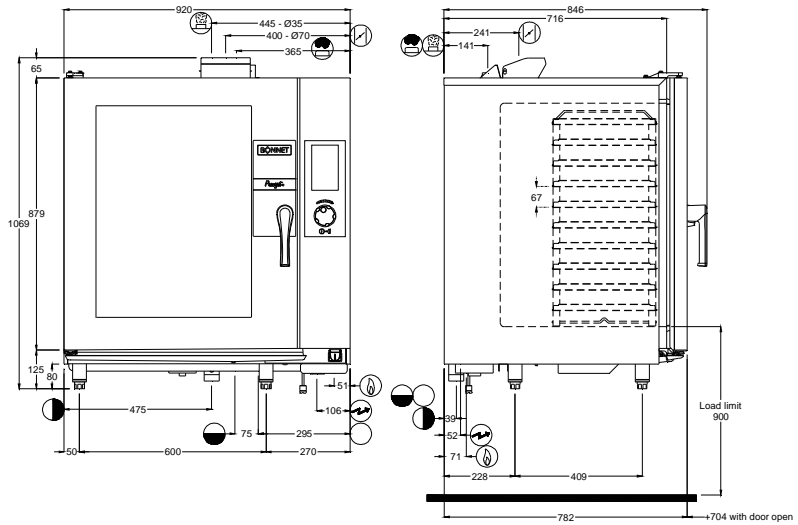
ELECTRICAL connection
Electric inlet at 935mm from the floor.
Protection required: 16A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)

COLD WATER / SOFTENED WATER
Water inlet at 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
 Chimney for products of combustion

Exit for surplus steam



MODEL

BPPG101-1-10

DIMENSIONS (mm)

External	Height 1069; Width 920; Depth 846
Oven height with stand	1768
Cavity	Height 722; Width 630; Depth 535

CAPACITIES

Number of covers per day	240
Usable oven capacity (dm ³)	115
GN 1/1 ovenware (325 x 530)	10
Max. depth of containers (mm)	55
Space between levels (mm)	67
Maximum capacity (kg)	40

PACKAGING (mm)

Height x Width x Depth 1232 x 1000 x 960

WEIGHT (KG) (gross / net)

161 / 136

CLEARANCES

Left: 4cm / Right: 50cm

TEMPERATURE RANGE

0 to 250°C

CORE TEMPERATURE RANGE

0-99°C

TIMER

99 hours

GAS

Power (kW) 23 kW
Connection 15/21mm threaded

Type	Pressure	Consumption
G31 Propane	37± 4 / 50± 5 mb	1.79 kg/h
G30 Butane	50± 5 / 28± 3 mb	1.81 kg/h
G20 Natural Gas	20± 2 mb	2.43 m ³ /h
G25 Natural Gas	20± 2 / 25± 3 mb	2.76 m ³ /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.	0.3	1.3

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)	168 µm filter integral with the oven / 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