

## Precijet+ 20 level GN 1/1 gas oven

Ref. BPPG201-1-10

### 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 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"> <li>* <b>7 cooking modes:</b> <ul style="list-style-type: none"> <li>- Convection from 0 to 250°C</li> <li>- Saturated steam: steam to 98°C</li> <li>- Combined from 30 to 250°C (with humidity adjustable from 0 to 99%)</li> <li>- Low temperature: steam from 30 to 97°C</li> <li>- High temperature steam: steam from 99 to 105 °C</li> <li>- Regeneration</li> <li>- Delta T.</li> </ul> </li> <li>* <b>Automatic cooking mode:</b> <ul style="list-style-type: none"> <li>- Immediate access to cooking programmes</li> <li>- 80 preloaded recipes as standard with the option to adjust the degree of cooking and the colouration</li> <li>- It is possible to create entirely personalised recipes</li> <li>- Displayed as text or as pictures via the library within the oven</li> <li>- Recipes are classified by family and / or in « my recipes ».</li> </ul> </li> <li>* <b>Service mode</b> <ul style="list-style-type: none"> <li>- Tracking software kit supplied with the oven</li> <li>- Transfer recipes and photographs via a computer</li> <li>- Parameters can be modified to give maximum personalisation</li> <li>- Visual Diagnostic System: interactive screen intended for technicians.</li> </ul> </li> <li>* <b>Dotation standard</b> <ul style="list-style-type: none"> <li>- 20 level stainless steel trolley with 4 castors, 2 braked (see specific technical data sheet)</li> <li>- Removable core probe, Rotisserie model 4.5mm diameter 100mm long</li> <li>- USB port.</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>* <b>Functions</b> <ul style="list-style-type: none"> <li>- <b>Automatic</b> oven cavity <b>cooling</b>, door closed: improved reactivity</li> <li>- <b>Humidifier</b> : provides instant steam (shot of vapour): ideal for bread</li> <li>- <b>Hold function</b> : temperature holding phase after cooking (semi static oven). Avoids the surface of the product drying out</li> <li>- <b>Automatic rinse</b> possible between cooking operations, replaces the spray hose</li> <li>- <b>MultiTimer:</b> cooking times can be programmed for each level : bringing greater flexibility during service.</li> </ul> </li> <li>* <b>Equipment</b> <ul style="list-style-type: none"> <li>- Stainless blown air burners with automatic spark ignition. Ionisation flame control. Gas ovens run off a 16A single phase electrical socket outlet</li> <li>- 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</li> <li>- Cavity illumination by a strip of LEDs in the door</li> <li>- Condensation recovery channel under the door and below the oven drains continuously</li> <li>- Features electrical protection, a door safety and thermal overload protection.</li> </ul> </li> </ul> |
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### ACCESSORIES / OPTIONS

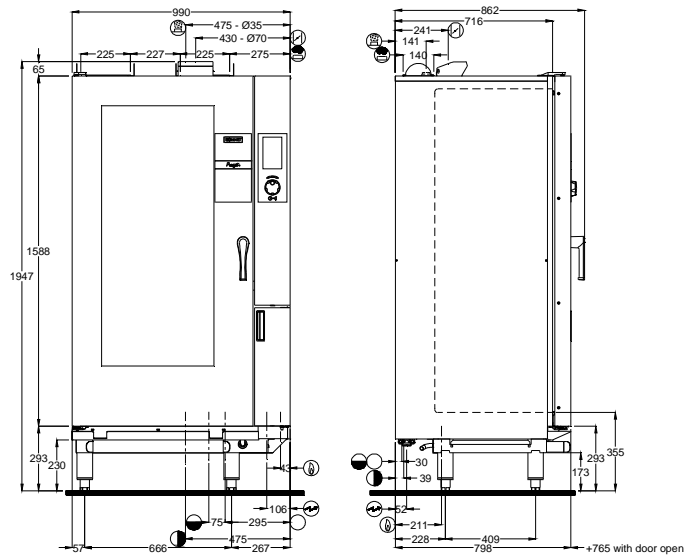
- \* Additional oven trolley (see specific technical data sheet).
- \* Plate holder trolley and insulated cover for banqueting (see specific technical data sheet).
- \* Removable core probe for delicate products, probe 2.5mm diameter 100mm long.
- \* Retracting spray hose kit.
- \* Independant spray hose kit.
- \* 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 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.

**BPPG201G-1-10**

- 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** BPPG201G-1-10

<b>DIMENSIONS (mm)</b>	
External	Height 1947; Width 990; Depth 862
Cavity	Height 1446; Width 630; Depth 535

<b>CAPACITIES</b>	
Number of covers per day	470
Usable oven capacity (dm <sup>3</sup> )	225
GN 1/1 ovenware (325 x 530)	20
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	80

<b>PACKAGING (mm)</b>	
Height x Width x Depth	2000 x 1200 x 1000

<b>WEIGHT (KG) (gross / net)</b>	325 / 261 + 30 (oven + trolley)
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<b>CLEARANCES</b>	Left: 4cm ; Right: 50cm
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<b>TEMPERATURE RANGE</b>	0 to 250°C
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<b>CORE TEMPERATURE RANGE</b>	0-99°C
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<b>TIMER</b>	99 hours
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<b>GAS</b>	
Power (kW)	45.5 kW
Connection	15/21mm threaded
<b>Type</b>	<b>Consumption</b>
G31 Propane	3.54 kg/h
G30 Butane	3.59 kg/h
<b>G20 Natural Gas</b>	<b>4.81 m3/h</b>
G25 Natural Gas	4.57 m3/h
<i>As standard units are supplied for G20 / 20 mbar or alternatives upon request.</i>	

<b>ELECTRICITY</b> (Single phase 230V+E)		
<b>Voltage</b>	<b>Power (kW)</b>	<b>I. Max (A)</b>
230V 1a.c.	0.7	3

<b>POTABLE COLD Water / SOFTENED Water</b>	
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 <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

<b>DRAIN</b>	
Condensate temperature	Approx. 98°C
Connection	Vertical exit 40/49 threaded stainless (G 1"1/2)

<b>CONSTRUCTION</b>	
Cavity and Cladding	18-10 Stainless

<b>EQUIPMENT TYPE</b>	Against a wall - Not stackable
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