

Précisio 20 level GN 2/1 gas oven

Réf. P202G

PRECISIO THE ESSENTIAL

Integral TwinControl®: exclusive patented system doubling the essential oven functions

FastPAD®: touch control panel, intuitive and ergonomic

Intelligent cooking: AirControl®, Steamcontrol® & CoreControl® for guaranteed results

Full Cleaning System: cleaning and descaling system with automatic supply

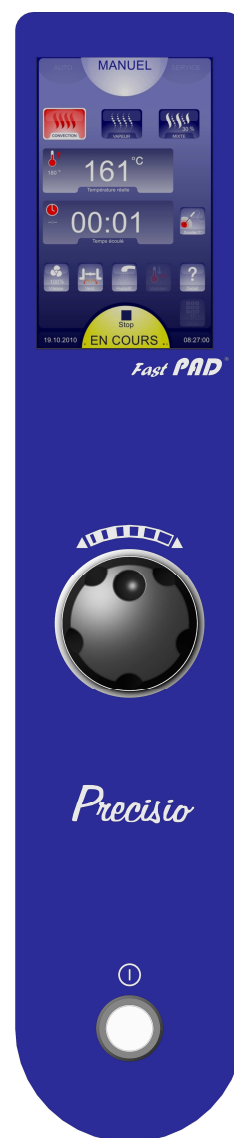
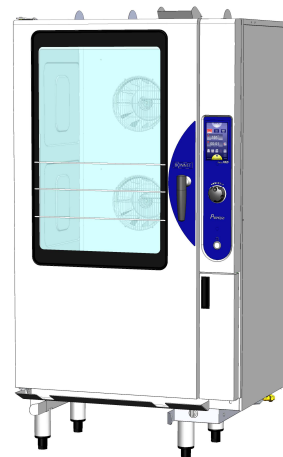
Consobox: tracks the ovens historic consumption levels

TECHNICAL SPECIFICS

- * FastPAD® control panel: intuitive and ergonomic comprising a large colour LCD tough screen and an optical coder button.
- * Fitted with **AirControl® Concept:** variable ventilation speed, **Airdry®**, auto reverse impellor for uniform browning, ventilation provided by 3 fans
- * Fitted with **SteamControl® Concept:** depending on the temperature required steam is produced either by the boiler or by direct injection
- * Fitted with **CoreControl® Concept:** The power of the oven is automatically adjusted to suit the load being cooked for more precise temperature control
- * The oven and the boiler can be preheated out of hours
- * Automatically switches to energy saving mode after a period of inactivity
- * **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 mode:**
 - 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 »
- * **Functions**
 - Automatic oven cavity cooling: for improved reactivity
 - Humidifier: provides instant steam (shot of vapour): ideal for bread
 - Airdry®: rapid drying: rapid product dehydration
 - Hold function: cools and holds temperature after cooking: avoids the surface of the product drying out
 - Timer: programmable cooking time for each stage: provides flexibility during service
- * **Service mode**
 - USB interface as standard
 - Tracking software kit supplied with the oven
 - Transfer recipes and photographs via a computer
 - Automatic rinse possible between cooking operations, replaces the spray hose
 - Parameters can be modified to give maximum personalisation
 - Visual Diagnostic System: interactive screen intended for technicians
- * **Equipment**
 - Cooking cavity with radiused corners conforms to HACCP requirements
 - Cool double athermic glazed door with left or right hand rotation of the handle to open and a simple push closure. Opens to 180°
 - Halogen cavity lighting
 - Stainless blown air burners with automatic spark ignition. Ionisation flame control
- * **Standard supply**
 - 20 level oven trolley with 4 castors
 - Multi point removable rôtisserie core probe 3mm dia 100mm long

ACCESSORIES (optional)

- * Additional oven trolley: (see technical data sheet)
- * Plate holder trolley and insulated cover for banqueting (see data sheet)
- * Removable core probes: sous vide model 1.5mm dia 100mm long
- * Independant spray hose kit



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.









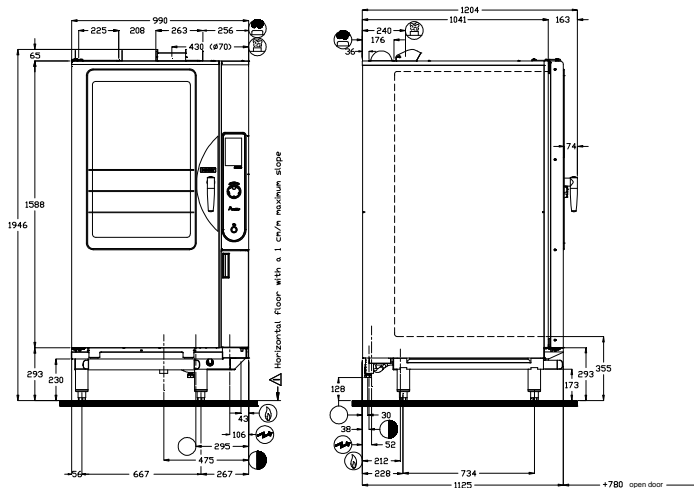
BONNET GRANDE CUISINE

Registered Office:

Rue des Frères Lumière - Z.I Mityr Compans
F-77292 MITRY MORY Cedex

P202G

-  GAS connection
-  ELECTRICAL connection
-  COLD WATER
-  DRAIN
-  Burnt gas discharge
-  Discharge of surplus vapour



MODEL

B-FM10:2021PCG

DIMENSIONS (mm) External
Cavity

Height 1946 ; Width 990 ; Depth 1204
Height 1446; Width 630; Depth 860

CAPACITIES

Usable oven capacity (dm ³)	783
GN 1/1 ovenware (325 x 530)	40
GN 2/1 ovenware (650 x 530)	20
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	160

PACKAGED (mm)

Height 2100; Width 1090; Depth 1300

WEIGHT (kg)

340

CLEARANCES

Left: 4 cm; Right: 50 cm

TEMPERATURE RANGE / CORE TEMP. RANGE

0 to 250° C / 0-99°C


TIMER

99 hours

 **GAZS**

68.5 kW

Type	Pressure	Consumption
G31 Propane	37 ^{±4} / 50 ^{±5} mb	5.33 kg/h
G30 Butane	50 ^{±5} / 28 ^{±3} mb	5.40 kg/h
G20 Natural Gas	20 ^{±2} mb	7.25 m ³ /h
G25 Natural Gas	20 ^{±2} / 25 ^{±3} mb	8.23 m ³ /h

 **ELECTRICITY** (Single phase 230V+E)

Power (kW)	230V a.c.	0.7
I. max(A)	230V a.c.	3

 **COLD WATER**

Pressure (Min / Max)	150/600 kPa (1.5 bars / 6 bars)
Max temperature	30°C
Nature / Hardness	Filtered to 50 microns / Soft Max. 40°TH (28°e, 22°h, 400ppm)
Conductivity	Min 20 µS/cm ²
Connection	20/27 threaded

 **DRAIN**

Connection : Vertical exit 40/49 threaded stainless

Condensate temperature Approx. 98°C

CONSTRUCTION

Cavity and Cladding 18-10 stainless

EQUIPMENT TYPE

Against a wall - Not stackable

GAS CONNECTION

Gas supply pipe (threaded 20/27mm) at 293mm from the floor
As standard units are supplied for G20 / 20 mbar or alternatives upon request.

ELECTRICAL CONNECTION

Electrical inlet 293 mm from floor