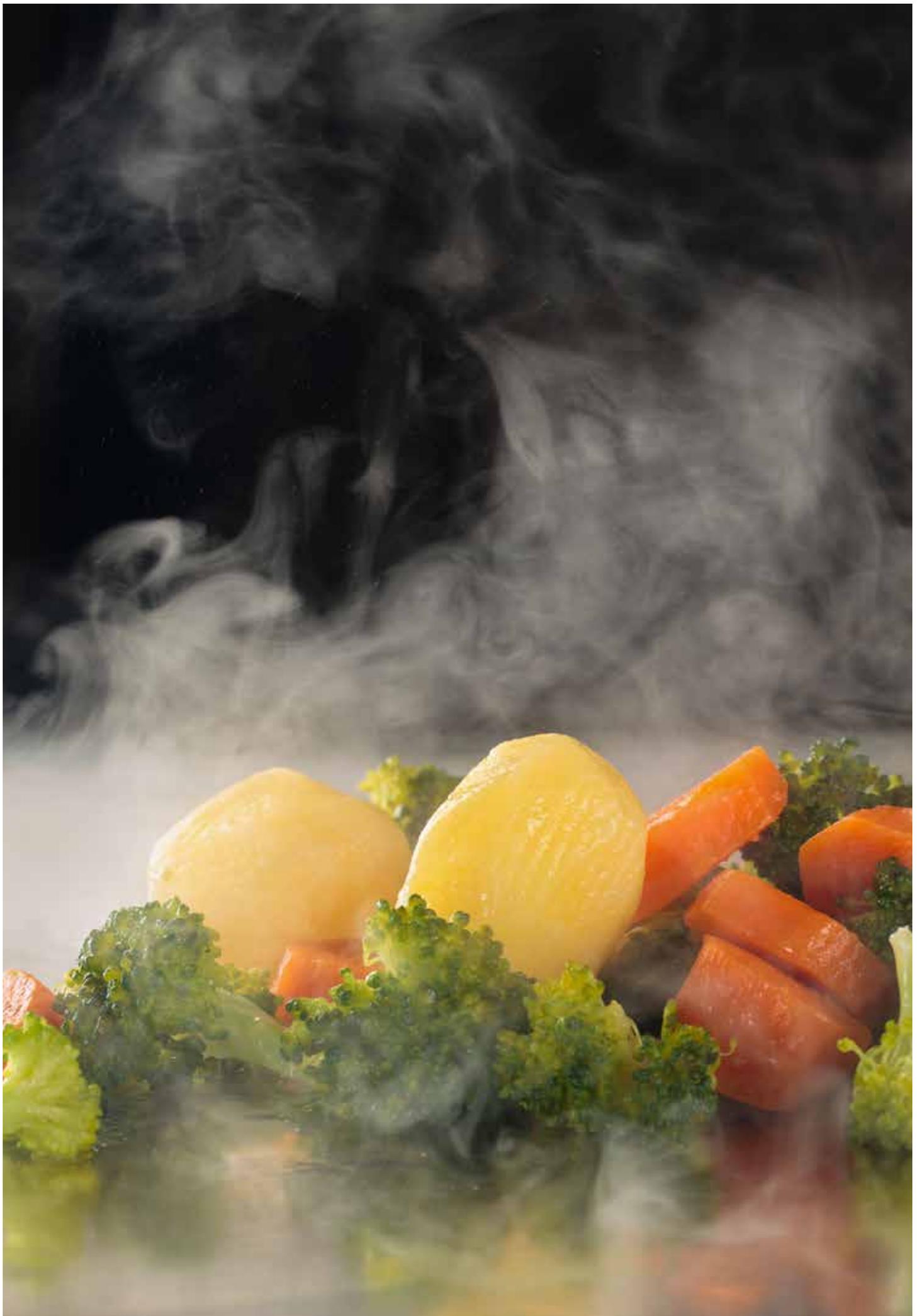


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PIRON[®]
your professional cooking

Catalogue

EXPLORA
AC-TU-AL
F-UT-URE

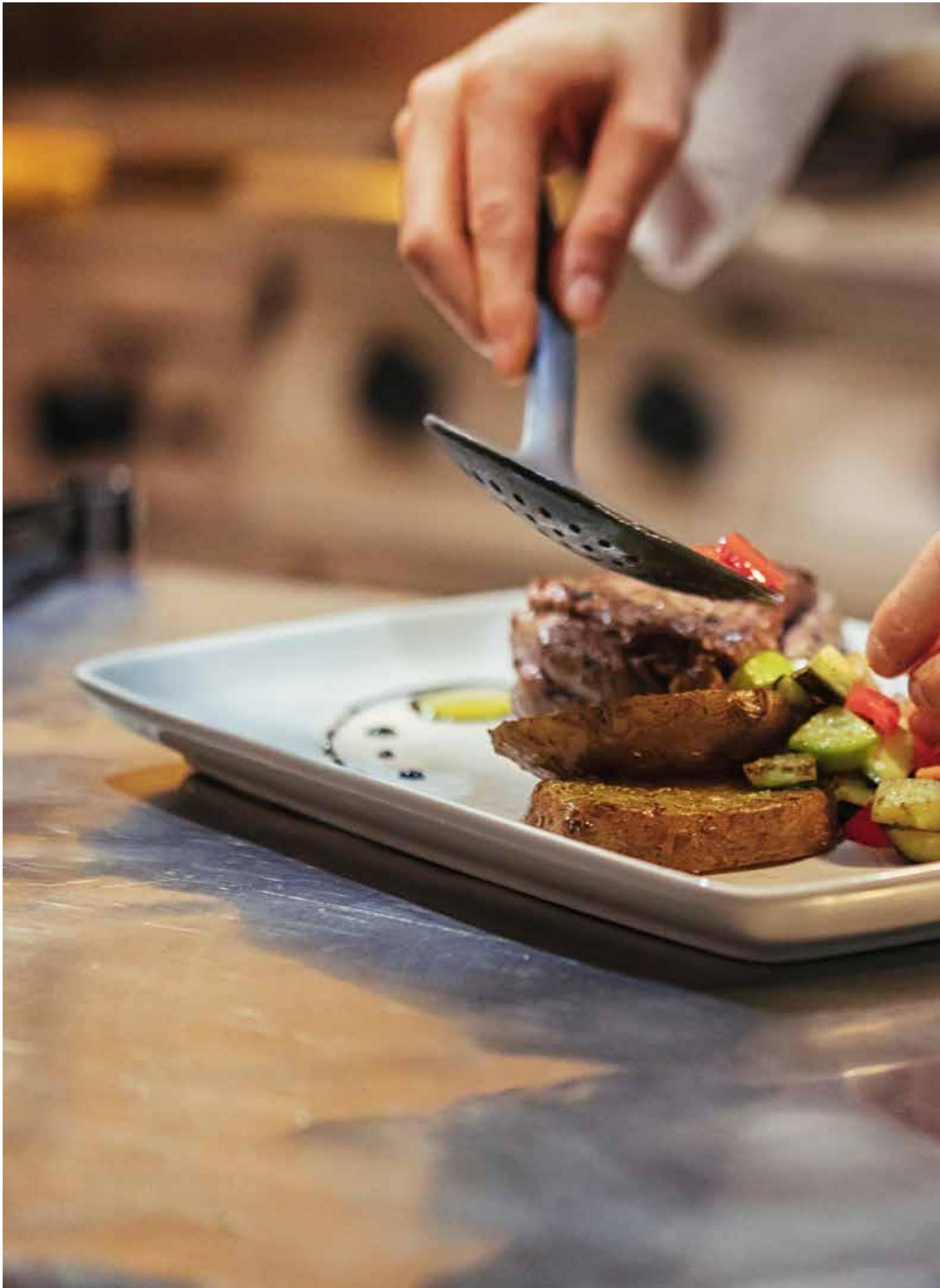


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Ovens and accessories for the world of
professional cooking





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**“ At Piron, we believe in the value of people.
We believe in those who, like you, take
passion and art into the kitchen in order to
create quality gastronomic experiences. ”**



Who we are

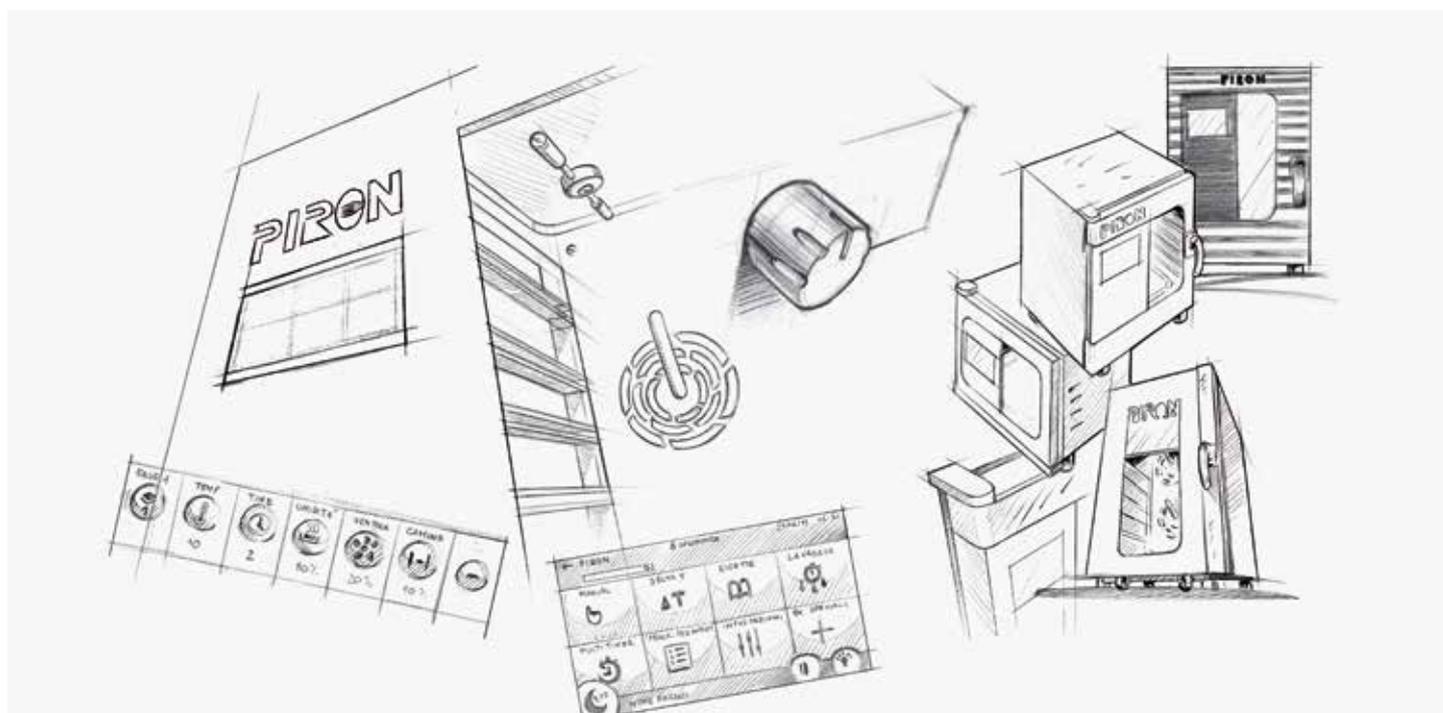
A history of excellence

Piron is an Italian company that designs and manufactures professional ovens.

Founded in 2006, today, the company sells all over the world thanks to the experience and expertise of its founders, who are the engines and soul of a productive reality. Over the years Piron has been characterized by great technical and design skills, the ability to listen to the needs of the market, sales support, creativity and great passion.

Piron is an ambassador of Made in Italy. We have chosen to work without compromise, ensuring its customers high-quality components and a wide range of products to meet different cooking needs.

Piron has always been synonymous with reliability and competence, accompanied by constant attention to results and for the needs of each of its customers.



Modus operandi

How a Piron product comes to life

Research and development

It is the breeding ground of ideas, Piron's bet on the future. The department's work is constantly focused on innovation, so that technology may be the means to more efficient performance and results.

Technical department

It is the heart of the products design, composed of a team of well prepared and experienced professionals. The technical department is the place where the oven is planned in all of its details and functionalities, being then ready to become the concrete answer to a very specific need.

Prototyping

Is a vital step, an established and indispensable praxis. Through the prototyping phase, each new Piron product is subjected to rigorous durability tests and is continuously improved, under the supervision of our technicians and our corporate chef.

Production

It takes place through the lean manufacturing system, adopted by Piron and all its suppliers and is characterized by high-level components.

Sales Network

It responds to all market needs and ensures to provide each one of our customers with the most effective solution for the development and growth of their business.

Market

Piron's solutions meet end-users. The market represents the end point, but also a restart because it is precisely from the interactions with the users that we withdraw new ideas for our continuous research



Our experience

Ovens for gastronomy, pastry and bakery

Chef and gastronomy

We work alongside international chefs and, guided by their experience, we create ovens that can support their professionalism, creativity and talent.



Bakery and Pastry

For pastry and bakery we have designed ovens that guarantee uniform and standardized results. We have studied the specific characteristics of a wide variety of products, so that we can meet the needs of the professionals, achieving the best results.



Snack bar

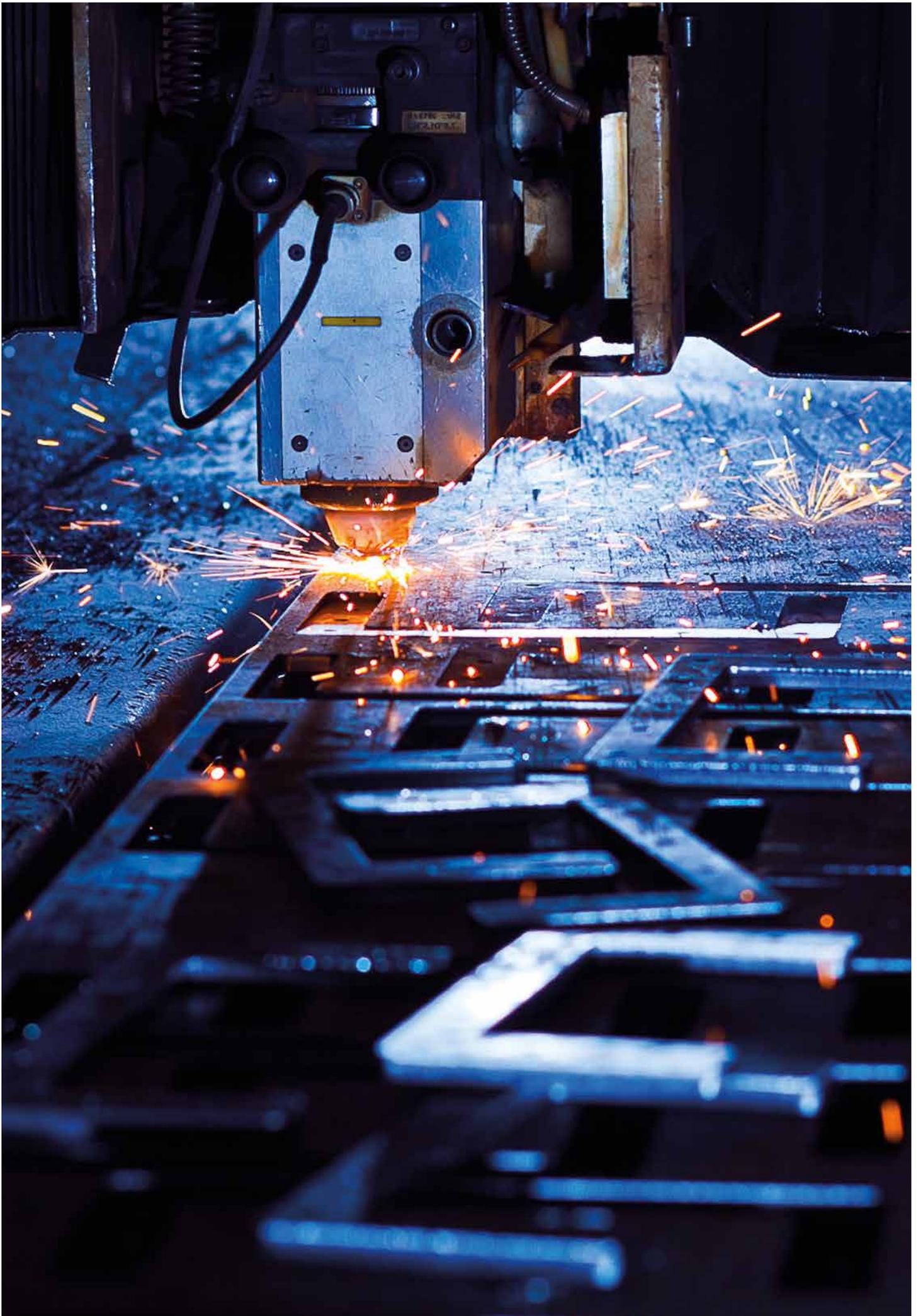
We set out to design ovens suitable for snack bars, but able to go beyond mere regeneration or finishing. We wanted a flexible instrument, capable of responding to multiple needs: also cooking or grilling. So that even a small catering business has its own space for creativity and freedom.



Food producers

We know how important uniform results and standardized cooking are, especially when the oven is intended to work long hours and at full load. For those who make cooking their own business, we have created technologies that can meet the demands of regeneration through immediate commands and functions simple and targeted.





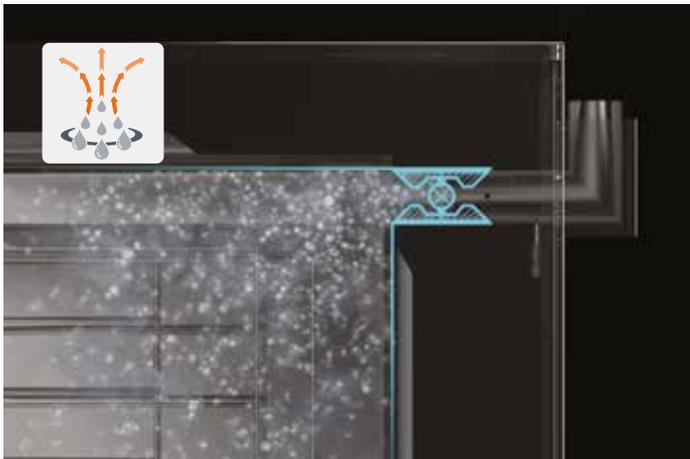
Technologies

The result of our research

We invest in research because we believe in the future. We have an entire department dedicated to the development of innovative technologies, with the aim of bringing the future into your daily life.

Sator Steam

The *Sator Steam* technology generates steam up to 100% saturation in the chamber through the creation of a fine water mist.

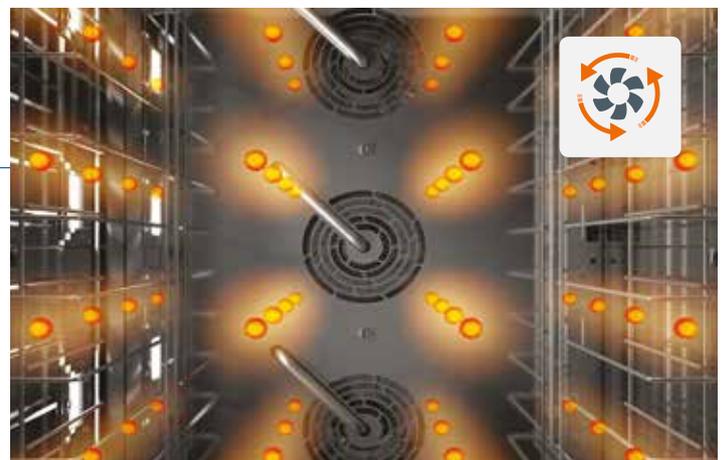


Optimal Climatic

This is a system that extracts the excess humidity, maintaining the desired humidity level required.

Reverse Air flow

Using multiple fans with auto-reverse, *Reverse Air Flow*, intensifies the air flow in the cooking chamber of the oven, guaranteeing a golden uniform result.



Range Comparison



**GALILEI
PLUS**



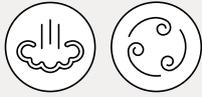
**GALILEI
PLUS KT**



GALILEI



CABOTO



Steam cooking.
Mixed cooking .
Convection cooking.



Hybrid control:
manual and digital.



Chimney regulation.



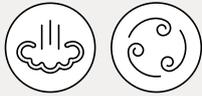
Width (mm)
780 mm



3 fan speed.



Single point core probe.



Steam cooking.
Mixed cooking .
Convection cooking.



Hybrid control:
manual and digital.



Chimney regulation.



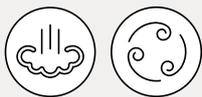
Width (mm)
540 mm



3 fan speed.



Single point core probe.



Steam cooking.
Mixed cooking .
Convection cooking.



Manual control.



Width (mm)
780 mm



3 fan speed.



Convection cooking.



Digital control.
Manual control.



Width (mm)
800 | 750 | 600 | 550 | 480 mm

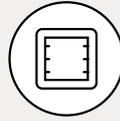
GALILEI



The manual control allows the chef to use the functions simply and intuitively



Steam and convection cooking.



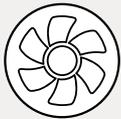
Cooking chamber in high resistance stainless steel AISI 304.



Universal container rack for pastry EN 600x40 and for gastronomy GN 1/1.



Manual control or hybrid manual and digital control.



3 fan speeds for the user to select the correct airflow.

Standard model

Manual Control



STEAM

Steam percentage regulation.

FAN SPEED

Set different fan speed (3 different speeds available).

TIMER

Regulation of cooking time.

TEMPERATURE

Regulation of cooking chamber temperature.

Plus / KT model

Hybrid control



STEAM

Steam percentage regulation.

FAN SPEED

Set different fan speed (3 different speeds available).

TEMPERATURE

Regulation of cooking chamber temperature.

TIMER

Regulation of cooking time.

CHIMNEY

(Optimal Climatic)
Chimney regulation.
(3 different positions available).

CORE PROBE

Set core probe temperature.

Galilei Plus

The first combi oven with manual control and core probe



Core probe included



Product code	PF7720
N° trays	20
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	940x1000x1930
Space between trays (mm)	67
Power (kW)	36
Voltage	400V 3N~
Weight (Kg)	250
N° servings	130 - 200



Core probe included



Product code	PF7716
N° trays	16
Compatible trays	EN 600x400
Outside dimensions (WxDxH)(mm)	940x1000x1930
Space between trays (mm)	80
Power (kW)	36
Voltage	400V 3N~
Weight (Kg)	250
N° servings	110 - 170



Core probe included



Product code	PF7710
N° trays	10
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x1200
Space between trays (mm)	80
Power (kW)	15,7
Voltage	400V 3N~
Weight (Kg)	121
N° servings	90 - 150

Galilei Plus

The first combi oven with manual control and core probe



Product code	PF7706
N° trays	6
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x830
Space between trays (mm)	80
Power (kW)	10,5
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	90
N° servings	60 -110



Product code	PF7704
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x640
Space between trays (mm)	75
Power (kW)	7,7
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	70
N° servings	40 - 80

General technical characteristics.

Hertz	50/60 Hz	Control	hybrid manual and digital
Temperature	30 - 260 °C	Fans inversion	Reverse Air flow
Water connection	•	Steam cooking	Sator Steam
Fan speed	3	Chimney regulation	Optimal Climatic
Core probe	•		

ON REQUEST

Reversible door

Product code PF7720L - PF7716L - PF7710L - PF7706L - PF7704L

Option wheels for trolley ovens

Product code PF7720_RT - PF7720L_RT - PF7716_RT - PF7716L_RT

Galilei Plus KT

Simplicity and efficiency in only 54 cm of width



Core probe included



Product code

PF1550

N° trays	10
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	540x860x1160
Space between trays (mm)	80
Power (kW)	15,5
Voltage	400V 3N~
Weight (Kg)	130
N° servings	80 - 150



Core probe included



Product code

PF1555

N° trays	5
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	540x860x760
Space between trays (mm)	80
Power (kW)	7,8
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	90
N° servings	30 - 80



Core probe included



Product code

PF1565

N° trays	5
Compatible trays	GN 2/3
Outside dimensions (WxDxH)(mm)	540x680x760
Space between trays (mm)	80
Power (kW)	6
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	70
N° servings	20 - 50

Galilei Plus KT

Simplicity and efficiency in only 54 cm of width

General technical characteristics.

Hertz	50/60 Hz	Control	hybrid manual and digital
Temperature	30 - 260 °C	Fans inversion	<i>Reverse Air flow</i>
Water connection	•	Steam cooking	<i>Sator Steam</i>
Fan speed	3	Chimney regulation	<i>Optimal Climatic</i>
Core probe	•		

ON REQUEST

Reversible door

Product code PF1550L - PF1555L - PF1565L

Galilei

The combi oven with manual control, easy and intuitive



Product code	PF8410
N° trays	10
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x1200
Space between trays (mm)	80
Power (kW)	15,7
Voltage	400V 3N~
Weight (Kg)	121
N° servings	90 - 150



Product code	PF8406
N° trays	6
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x830
Space between trays (mm)	80
Power (kW)	10,5
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	90
N° servings	60 - 110



Product code	PF7404
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	760x720x570
Space between trays (mm)	75
Power (kW)	6,3
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	55
N° servings	40 - 80

Galilei

The combi oven with manual control, easy and intuitive

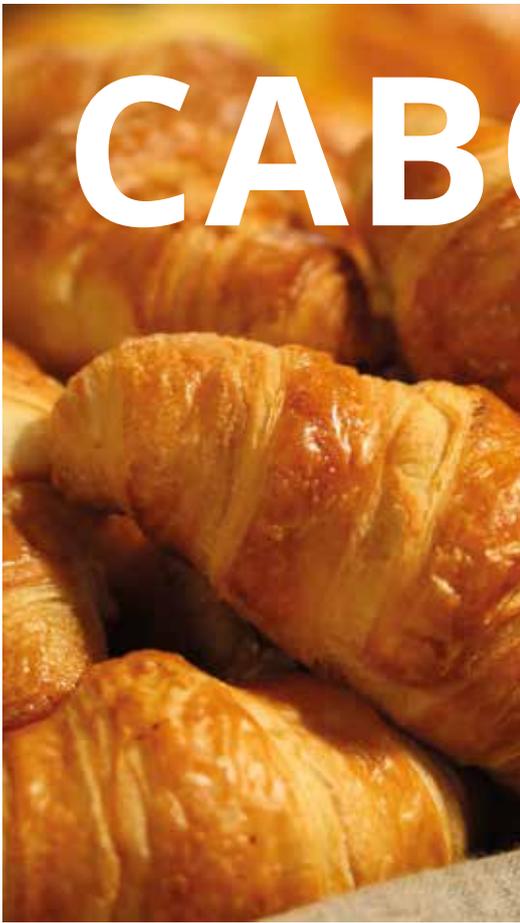
General technical characteristics.

Hertz	50/60 Hz	Control	manual
Temperature	30 - 260 °C	Fans inversion	<i>Reverse Air flow</i>
Water connection	•	Steam cooking	•
Fan speed	3		

ON REQUEST

Reversible door

Product code PF8410L - PF8406L - PF7404L



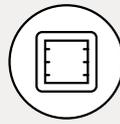
CABOTO



Digital or Manual controls: precision and practicality



Convection cooking.



Cooking chamber in high resistance stainless steel AISI 430.



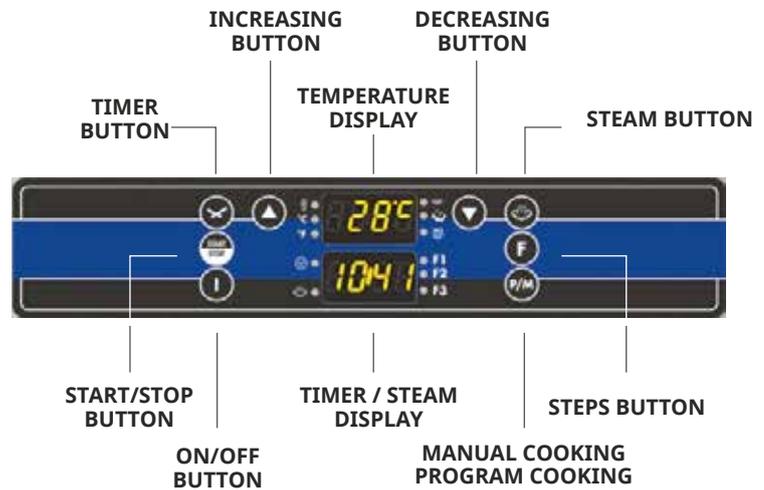
Trays and grills: EN 600x400, GN 1/1, GN 2/3, GN 1/2, 480x345, 442x325 and 342x242.



Electromechanical control: digital or manual.

Digital control

Direct commands and display for control of the cooking process: effective management with enhanced ease of use.



Manual control

A simple and intuitive control to manage the different functions and set the correct cooking parameters. Maximum results with maximum ease of use.



TIMER KNOB STEAM BUTTON TEMPERATURE KNOB LIGHT



HUMIDIFIER BUTTON

- Light on
- Fan on
- Circular heating element + fan on
- Grill on

Caboto

Convection ovens



Product code	PF8004D
Control	digital
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	800x760x540
Space between trays (mm)	75
Power (kW)	6,5
Voltage	230V 1N~ / 400V 3N~
Weight (Kg)	55
Fans inversion	Reverse Air flow
Humidification	adjustable
Grill	-
Plug in	-
N° brioches per tray	12x4



Product code	PF8004
Control	manual
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	800x760x540
Space between trays (mm)	75
Power (kW)	6,5
Voltage	230V 1N~ / 400V 3N~
Weight (Kg)	55
Fans inversion	Reverse Air flow
Humidification	manual
Grill	-
Plug in	-
N° brioches per tray	12x4

General technical characteristics.

* only digital versions.

Hertz	50/60 Hz	Cooking phases	3 *
Temperature	30 - 260 °C	Insertable recipes	99 *
Top to bottom opening	standard	Pre-heating	up to 260 °C *



Product code	PF8003D
Control	digital
N° trays	3
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	800x760x460
Space between trays (mm)	75
Power (kW)	3,3
Voltage	230V 1N~ / 400V 3N~
Weight (Kg)	50
Fans inversion	Reverse Air flow
Humidification	adjustable
Grill	-
Plug in	-
N° brioches per tray	12x3



Product code	PF8003
Control	manual
N° trays	3
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	800x760x460
Space between trays (mm)	75
Power (kW)	3,3
Voltage	230V 1N~ / 400V 3N~
Weight (Kg)	50
Fans inversion	Reverse Air flow
Humidification	manual
Grill	-
Plug in	-
N° brioches per tray	12x3

General technical characteristics.

* only digital versions.

Hertz	50/60 Hz	Cooking phases	3 *
Temperature	30 - 260 °C	Insertable recipes	99 *
Top to bottom opening	standard	Pre-heating	up to 260 °C *

Caboto

Convection ovens



Product code	PF7604D
Control	digital
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	750x720x540
Space between trays (mm)	75
Power (kW)	6,3
Voltage	230V 1N~ / 400V 3N~
Weight (Kg)	55
Fans inversion	Reverse Air flow
Humidification	adjustable
Grill	-
Plug in	-
N° brioches per tray	12x4



Product code	PF7604
Control	manual
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	750x720x540
Space between trays (mm)	75
Power (kW)	6,3
Voltage	230V 1N~ / 400V 3N~
Weight (Kg)	55
Fans inversion	Reverse Air flow
Humidification	manual
Grill	-
Plug in	-
N° brioches per tray	12x4

General technical characteristics.

* only digital versions.

Hertz	50/60 Hz	Cooking phases	3 *
Temperature	30 - 260 °C	Insertable recipes	99 *
Top to bottom opening	standard	Pre-heating	up to 260 °C *

Caboto

Convection ovens



Product code	PF7504
Control	manual
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	750x720x540
Space between trays (mm)	75
Power (kW)	6,3
Voltage	230V 1N~ / 400V 3N~
Weight (Kg)	52
Fans inversion	-
Humidification	manual
Grill	(PF7504G)
Plug in	-
N° brioches per tray	12x2



Product code	PF4003
Control	manual
N° trays	3
Compatible trays	342x242 / GN 1/2
Outside dimensions (WxDxH)(mm)	480x550x430
Space between trays (mm)	70
Power (kW)	2,5
Voltage	230V 1N~
Weight (Kg)	21
Fans inversion	-
Humidification	-
Grill	-
Plug in	•
N° brioches per tray	4x3

General technical characteristics.

* only digital versions.

Hertz	50/60 Hz	Cooking phases	3 *
Temperature	30 - 260 °C	Insertable recipes	99 *
Top to bottom opening	standard	Pre-heating	up to 260 °C *



Product code	PF6204D
Control	digital
N° trays	4
Compatible trays	442x325 / GN 2/3
Outside dimensions (WxDxH)(mm)	600x680x540
Space between trays (mm)	78
Power (kW)	3,1
Voltage	230V 1N~
Weight (Kg)	37
Fans inversion	Reverse Air flow
Humidification	adjustable
Grill	-
Plug in	●
N° brioches per tray	9x4



Product code	PF6204
Control	manual
N° trays	4
Compatible trays	442x325 / GN 2/3
Outside dimensions (WxDxH)(mm)	600x680x540
Space between trays (mm)	78
Power (kW)	3,1
Voltage	230V 1N~
Weight (Kg)	37
Fans inversion	Reverse Air flow
Humidification	manual
Grill	-
Plug in	●
N° brioches per tray	9x4

General technical characteristics.

* only digital versions.

Hertz	50/60 Hz	Cooking phases	3 *
Temperature	30 - 260 °C	Insertable recipes	99 *
Top to bottom opening	standard	Pre-heating	up to 260 °C *

Caboto

Convection ovens



Product code	PF5804D
Control	digital
N° trays	4
Compatible trays	442x325
Outside dimensions (WxDxH)(mm)	550x600x540
Space between trays (mm)	75
Power (kW)	2,8
Voltage	230V 1N~
Weight (Kg)	27
Fans inversion	-
Humidification	adjustable
Grill	-
Plug in	•
N° brioches per tray	6x4



Product code	PF5804
Control	manual
N° trays	4
Compatible trays	442x325
Outside dimensions (WxDxH)(mm)	550x600x540
Space between trays (mm)	75
Power (kW)	2,8
Voltage	230V 1N~
Weight (Kg)	27
Fans inversion	-
Humidification	(PF5804U)
Grill	-
Plug in	•
N° brioches per tray	6x4

General technical characteristics.

* only digital versions.

Hertz	50/60 Hz	Cooking phases	3 *
Temperature	30 - 260 °C	Insertable recipes	99 *
Top to bottom opening	standard	Pre-heating	up to 260 °C *

Caboto

Convection ovens



Product code	PF5004F
Control	manual
N° trays	4
Compatible trays	480x345
Outside dimensions (WxDxH)(mm)	600x600x540
Space between trays (mm)	75
Power (kW)	3,3
Voltage	230V 1N~
Weight (Kg)	37
Fans inversion	-
Humidification	(PF5004U)
Grill	-
Plug in	•
N° brioches per tray	9x4



Product code	PF5004P
Control	manual
N° trays	4
Compatible trays	480x345
Outside dimensions (WxDxH)(mm)	600x600x540
Space between trays (mm)	75
Power (kW)	3,3
Voltage	230V 1N~
Weight (Kg)	37
Fans inversion	-
Humidification	manual
Grill	•
Plug in	•
N° brioches per tray	9x4

General technical characteristics.

* only digital versions.

Hertz	50/60 Hz	Cooking phases	3 *
Temperature	30 - 260 °C	Insertable recipes	99 *
Top to bottom opening	standard	Pre-heating	up to 260 °C *

Accessories

Accessories studied to optimize your kitchen



Professional provers

Piron's provers maintain the dough in a controlled temperature and humidity environment.



Condensation hoods

Our innovative and patented Piron condensation system aspirates steam and fumes coming from the door and the oven exhaust. This improves the air quality in your kitchen without having to install a fixed hood aspiration system.



Racks and supports

Our racks and supports, in stainless steel, permit the use of both GN 1/1 and EN 600x400 trays.



Trays and grills

Piron has a wide variety of trays and grills for many types of cooking needs. Our professional accessories are available in the following dimensions: GN 1/1, GN 2/3, GN 1/2, EN 600x400, 480x345, 442x325 and 342x242 mm.



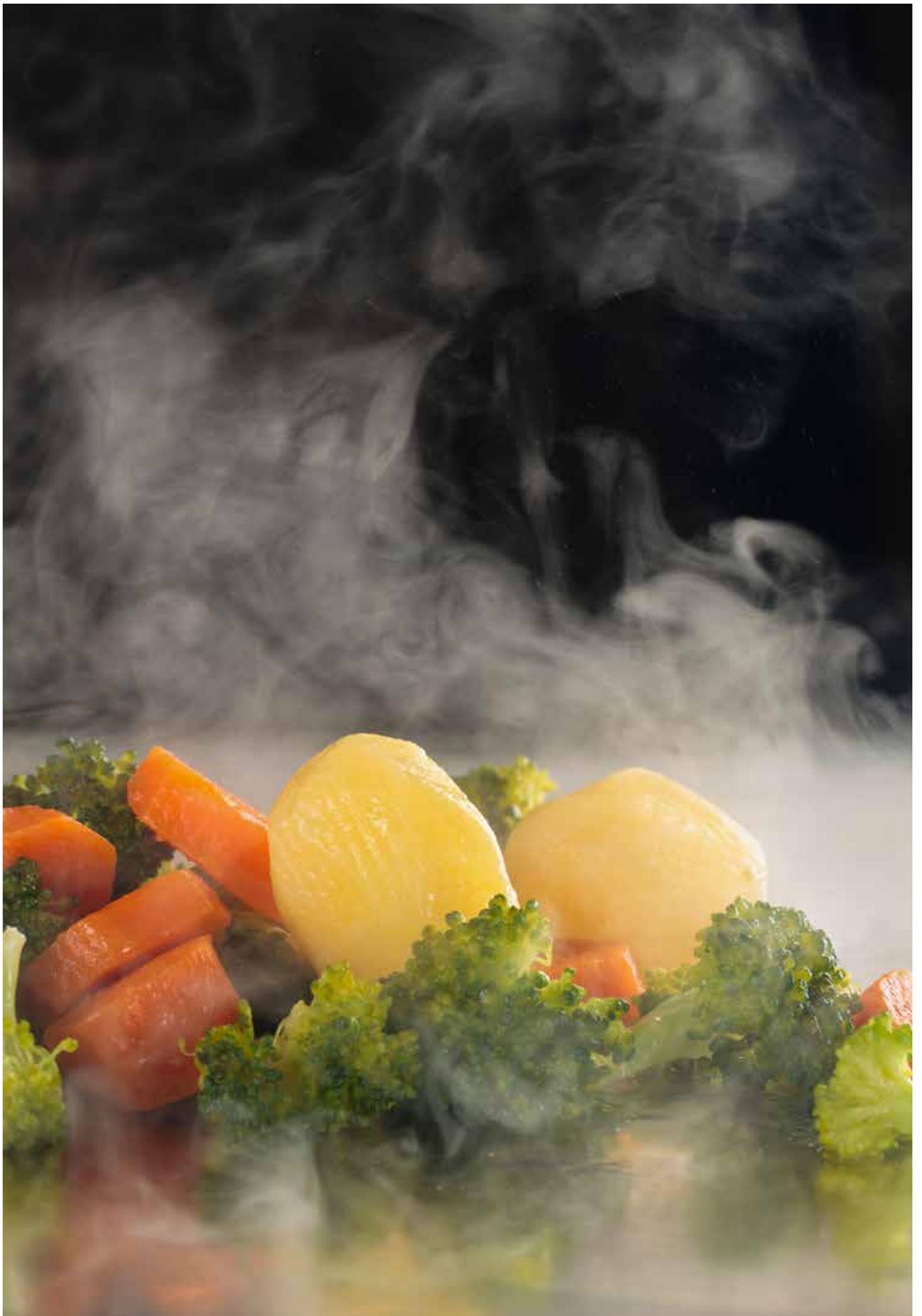
Optional kits

Choose your installation, tray support or stacking kit: a customized solution for your every need.

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your professional cooking

www.piron.it



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#piron #pironovens

#ovens4excellence



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your professional cooking



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A single oven for gastronomy,
pastry and bread



**HOW DO YOU ENVISION YOUR
WORK IN THE FUTURE?**

The background is a blurred, blue-toned photograph of a modern interior space. It features several bright, out-of-focus circular lights (bokeh) and architectural lines, possibly from a ceiling or a large window. The overall atmosphere is clean, futuristic, and high-tech.

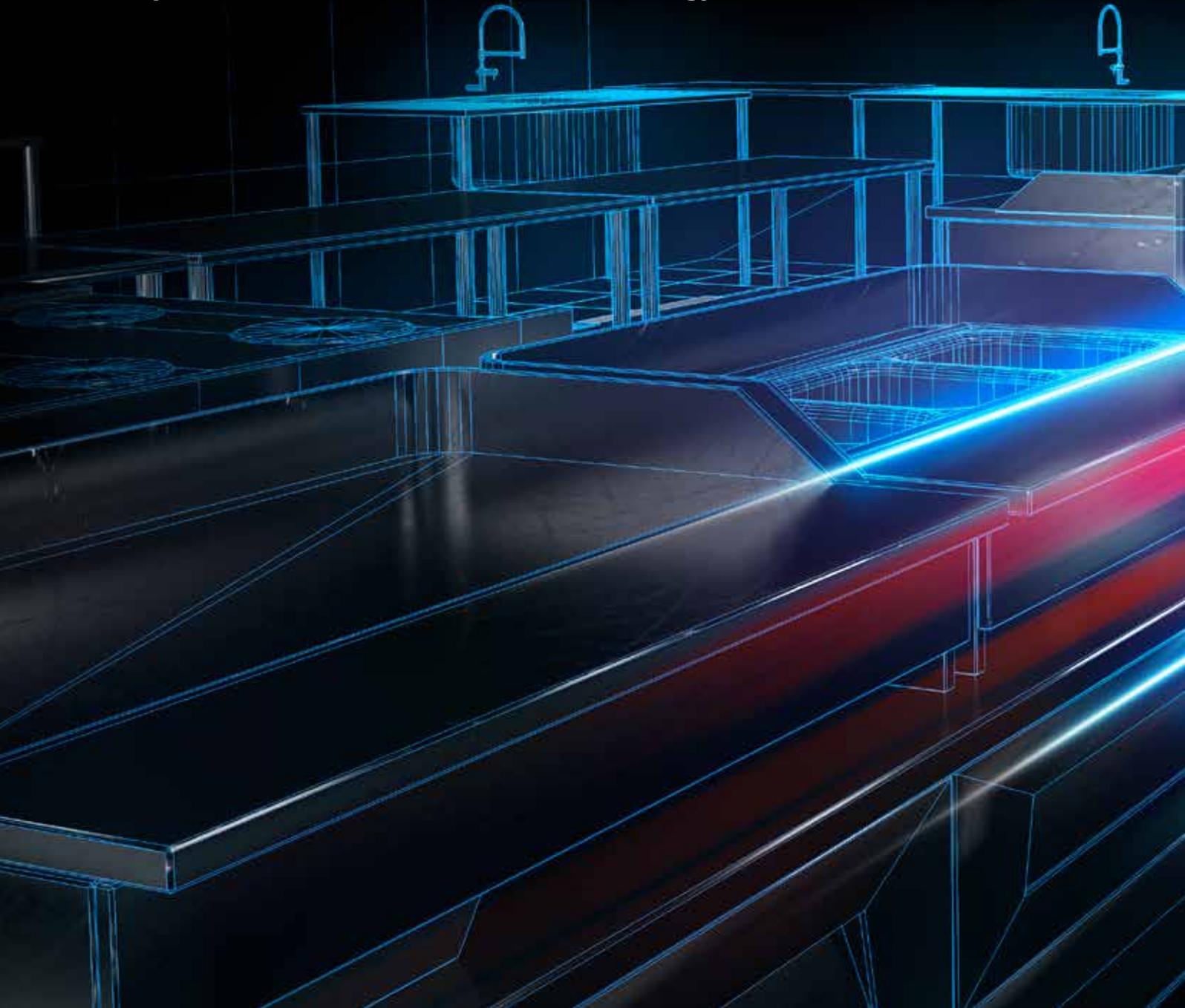
WE CAN ALREADY SEE IT

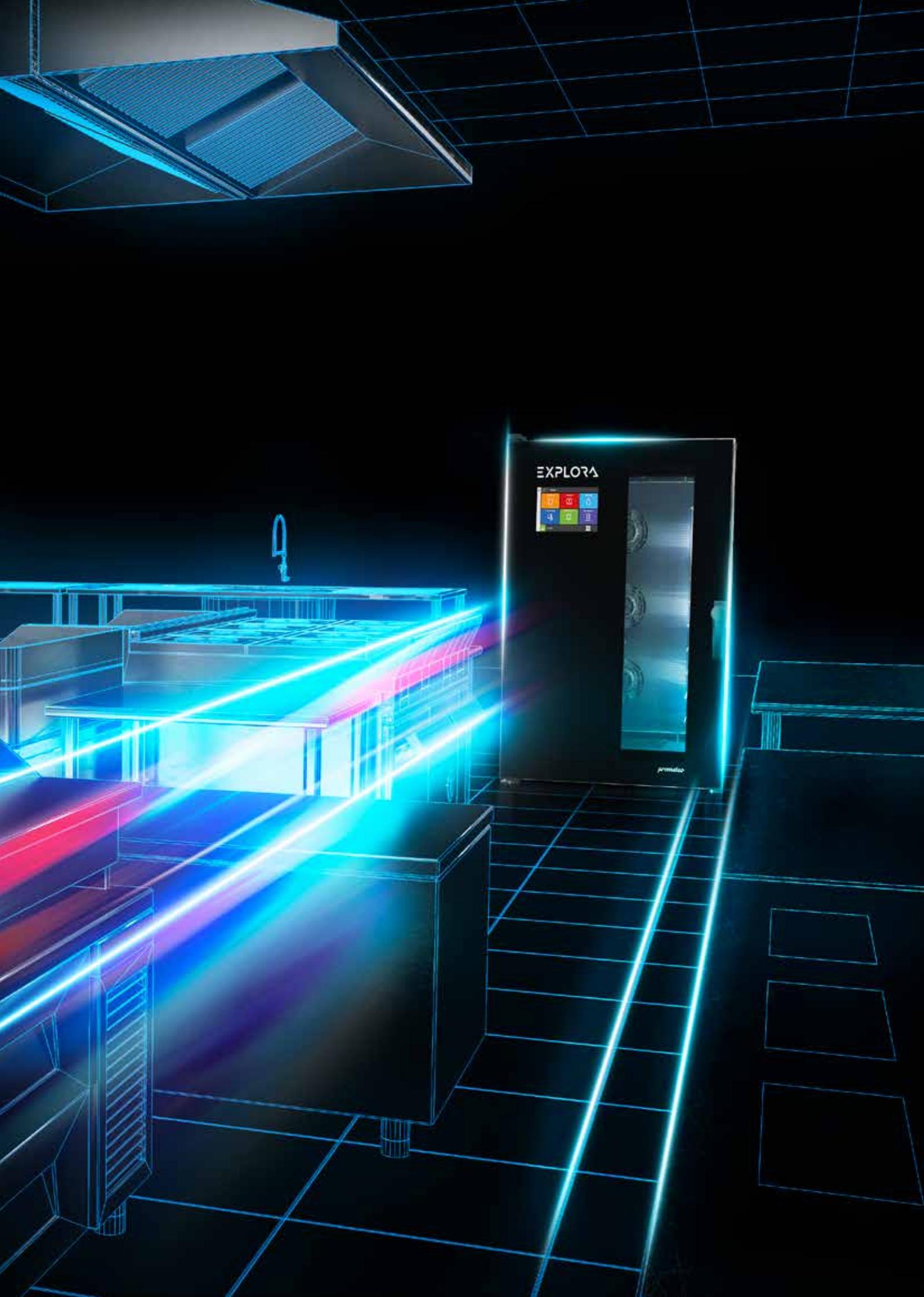
WE ARE WAITING FOR YOU IN THE FUTURE

In the future, you will control technology around you with a simple touch.

Intelligent, interconnected and forward-looking technologies designed to contain consumption will simplify your life, intuitively scheduling your day so that you can perform multiple tasks simultaneously and be more productive. You will communicate through interactive images that will help you in your daily choices, always leaving you the freedom to do things as you wish.

Through the Cloud, you can check that everything works perfectly and explore the best that this innovative technology has to offer.





EXPLORA



premiator

EXPLORA

THE FUTURE NOW



We have explored the latest technologies to give you something you've never seen.

Forget the simple professional oven:
every Explora oven is a smart and interconnected appliance,
that can be **controlled and programmed through a Smartphone, tablet or PC** and allows handling all your daily and special activities.



EON: CONNECT TO THE FUTURE

A UNIQUE CLOUD OF ITS KIND



Remote control

Web App for remote control accessible from any device.



Diagnostic management:

- Continuous monitoring of correct operation.
- Predictive component wear-and-tear analysis.
- Consumption monitoring.
- Advanced diagnosis of malfunctions.
- Access the historical record and ongoing activities in real time.



EXPLORA CLOUD SYSTEM



NONE IS ON THE MARGINS OUR PARTNERS AT THE CENTRE

The EON Web App is fully designed to meet the needs of our retailers. Thanks to its intuitive and accessible technology, it **provides real-time customer service**, greatly reducing costs and time for on-call services.

It is a precious tool that allows our partners offering cutting-edge and highly loyal service. At your disposal, an exclusive engine to increase your business.

EXPLORA



prometeo

EXPLORA



prometeo



TOTAL FLAT TOUCH DESIGN

TECHNOLOGY MEETS
THE STYLE OF THE FUTURE



We designed ovens with a unique design, not only for aesthetic pleasure, but to give you a unique experience.

Because there isn't just an operation in a job like yours: every movement and every action are ingredients of recipes that only look to perfection. We want Explora to bring beauty to your kitchen with every single gesture.

ENERGY BALANCE

CONSUMPTION MONITORING

Monitoring means saving.
All Explora oven consumption is
controlled and controllable.



LED LIGHTS

These lights give you better visibility in the
cooking chamber, last longer
and consume less energy.



TRIPLE GLASS

It combines the reduction of thermal
dispersion with control card protection.



Explora's solutions optimize consumption, reduce waste, and respect the environment. We transform elements like water, energy and waste time into targeted investments.



HEAT RECOVERY

Steam production optimization system that utilizes the heat of output water.



PERFECT STEAM

No heat drop thanks to the introduction of pre-sprayed hot water.



SUBDIVIDED HEATING ELEMENT

More efficient temperature control with less energy consumption.

ARE YOU READY FOR A 4.0 COOKING EXPERIENCE?

High usability, intuitive functionality and touch control: the kitchen exceeds SMART.





Control panel

Each Explora oven comes with a capacitive in-glass touch screen, perfectly visible up to two meters away, which will enable to monitor cooking in progress.



Pause function

Thanks to the pause function, you can program a work plan on a daily basis.



Pre-set or customized phases

Explora simplifies cooking programming: thanks to pre-set phases, the operator will only set customized parameters. Explora will think about everything else.



Perfect Timing

A multiple alarm system easily enables multilayer cooking, allowing flexible kitchen work.



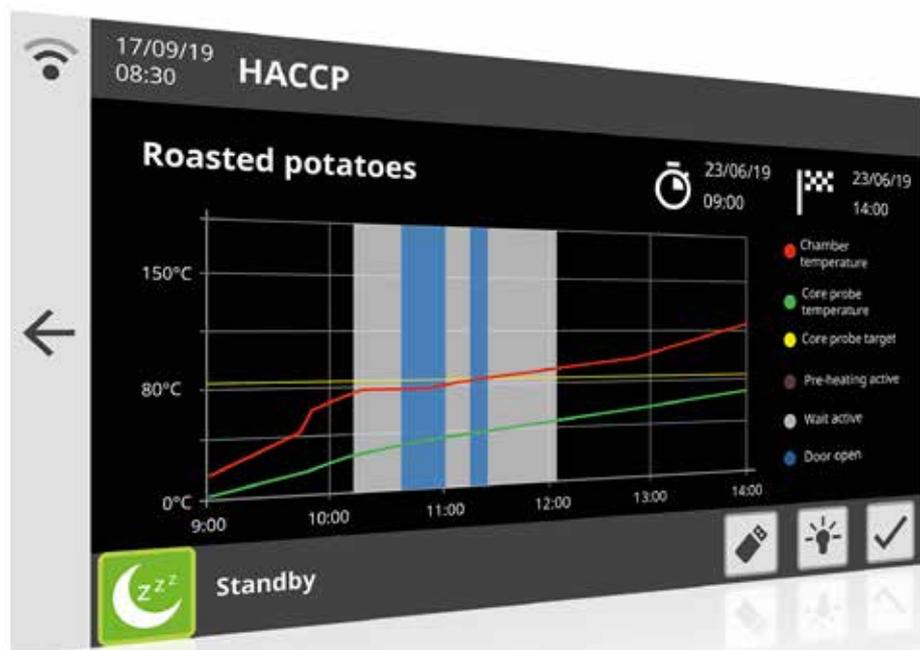
Visual recipes

With Explora, recipes are not just lists of doses, information, and procedures. When you save your favourite recipes, you can enter a picture taken with your smartphone to always have visual support for you and anybody who helps with kitchen chores.



Explora Washing System

Thanks to timed washing, proper appliance maintenance is no longer the operator's burden.



HACCP function

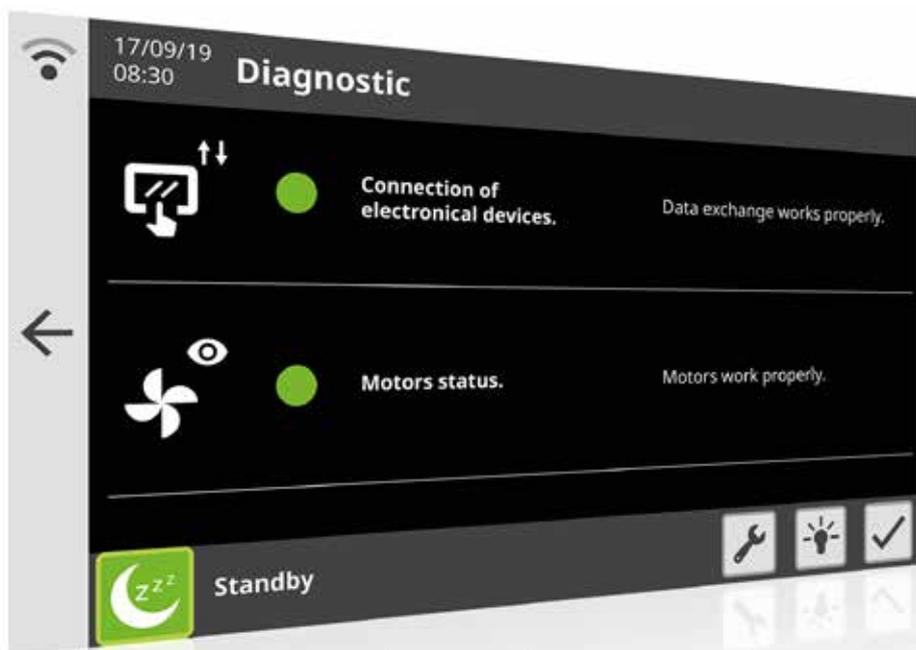
All HACCP data will be continuously recorded on your Explora oven. You can easily save them on a USB drive or print them directly to PDF, even remotely.



Operational record

Directly from your Explora, tablet, or Smartphone, you will have access to the Log of all the operations handled by your appliance at any time.

You will be able to select the time range you want, view the details of each activity, and start it again as you set it.



Diagnostics and Service

With Explora, you will monitor at all times, even remotely, all the oven components through a simple and immediate system. You can schedule preventive maintenance operations and will be immediately notified of any malfunction.



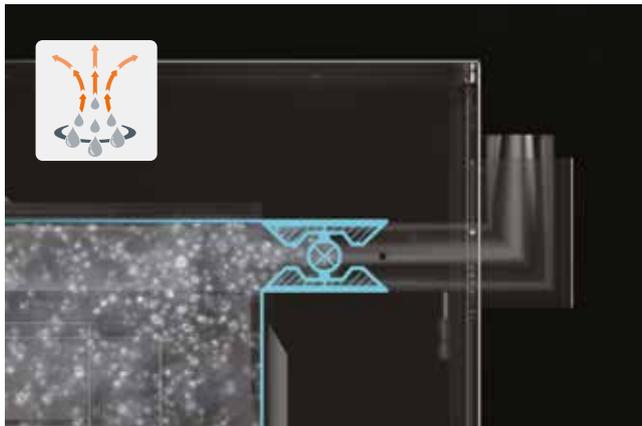
Consumption's monitoring

Monitoring of Explora water consumption, electrical consumption and real working hours both from the first access and partial from last reset. You can check with your eyes the using costs of your ovens thanks to our innovative monitoring system.

TECHNOLOGY MEETS DESIGN

SATOR STEAM

The *Sator Steam* technology generates **steam up to 100% saturation in the chamber** through the creation of a fine water mist.



OPTIMAL CLIMATIC

This is a system that **extracts the excess humidity**, maintaining the desired humidity level required.

BALANCED REVERSE

Thanks to a more efficient and balanced rotation's time and using multiple fans with auto-reverse **intensifies the air flow** in the cooking chamber of the oven, guaranteeing a golden uniform result.



The most innovative solutions to give you the best results, with a simple touch.

WATER HEATING SYSTEM

Our **heat recovery system**, coupled with patented Sator Steam technology, enables the efficient and timely use of cooking moisture.



CAPACITIVE DISPLAY

10-inch TFT display in the Prometeo and **7-inch** in Colombo and Colombo KT versions.

UNIVERSAL CHAMBER

Adequately sized **AISI 304** stainless steel chamber for gourmet cookware and pastry.



RANGE COMPARISON



EXPLORA
PROMETEO



EXPLORA
COLOMBO



EXPLORA
COLOMBO KT



WIDTH (mm)
780 mm



AUTOMATIC CHIMNEY
REGULATION



THREE TEMPERED GLASS
DOOR



SUBDIVIDED
HEATING ELEMENT



10" CAPACITIVE TOUCH
SCREEN DISPLAY



LED LIGHTING



MULTI POINT CORE
PROBE



HEAT RECOVERY



WIDTH (mm)
780 mm



AUTOMATIC CHIMNEY
REGULATION



DOUBLE TEMPERED
GLASS DOOR



7" CAPACITIVE TOUCH
SCREEN DISPLAY



HALOGEN LIGHTS



SINGLE POINT CORE
PROBE



WIDTH (mm)
540 mm



AUTOMATIC CHIMNEY
REGULATION



DOUBLE TEMPERED
GLASS DOOR



7" CAPACITIVE TOUCH
SCREEN DISPLAY



HALOGEN LIGHTS



SINGLE POINT CORE
PROBE

EXPLORA PROMETEO

4.0 cooking experience at the highest level



Product code

PF1720

N° trays	20
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	870x1000x1930
Space between trays (mm)	67
Power (kW)	36
Voltage	400V 3N~
Weight (Kg)	250
N° servings	130 - 200



Product code

PF1716

N° trays	16
Compatible trays	EN 600x400
Outside dimensions (WxDxH)(mm)	870x1000x1930
Space between trays (mm)	80
Power (kW)	36
Voltage	400V 3N~
Weight (Kg)	250
N° servings	110 - 170



Product code

PF1710

N° trays	10
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x1200
Space between trays (mm)	80
Power (kW)	21,5
Voltage	400V 3N~
Weight (Kg)	121
N° servings	90 - 150

EXPLORA PROMETEO

4.0 cooking experience at the highest level



Product code

PF1706

N° trays	6
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x830
Space between trays (mm)	80
Power (kW)	14,4
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	90
N° servings	60 - 110



Product code

PF1704

N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x640
Space between trays (mm)	75
Power (kW)	7,8
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	70
N° servings	40 - 80

General technical characteristics.

Hertz	50/60 Hz	Semi-static mode	•
Temperature	30 - 260 °C	Fans inversion	Balanced Reverse
Water connection	•	Steam cooking	Sator Steam
Fan speed	8	Chimney regulation	Optimal Climatic
Core probe	multipoint	Heat recovery	Water Heating System
Control	10" touch screen	Delta T Cooking	•
Cooking phases	40	Automatic washing system	•
Insertable recipes	1000	Timed wash	•
Pre-heating	•		

ON REQUEST

Reversible door

Product code PF1720L - PF1716L - PF1710L - PF1706L - PF1704L

Option wheels for trolley ovens

Product code PF1720_RT - PF1720L_RT - PF1716_RT - PF1716L_RT

EXPLORA COLOMBO

Your high tech oven in a Lite version



Product code

PF7920

N° trays	20
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	870x1000x1930
Space between trays (mm)	67
Power (kW)	36
Voltage	400V 3N~
Weight (Kg)	250
N° servings	130 - 200



Product code

PF7916

N° trays	16
Compatible trays	EN 600x400
Outside dimensions (WxDxH)(mm)	870x1000x1930
Space between trays (mm)	80
Power (kW)	36
Voltage	400V 3N~
Weight (Kg)	250
N° servings	110 - 170



Product code

PF7910

N° trays	10
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x1200
Space between trays (mm)	80
Power (kW)	15,8
Voltage	400V 3N~
Weight (Kg)	121
N° servings	90 - 150

EXPLORA COLOMBO

Your high tech oven in a Lite version



Product code

PF7906

N° trays	6
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x830
Space between trays (mm)	80
Power (kW)	10,5
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	90
N° servings	60 - 110



Product code

PF7904

N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x640
Space between trays (mm)	75
Power (kW)	7,8
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	70
N° servings	40 - 80

General technical characteristics.

Hertz	50/60 Hz	Pre-heating	•
Temperature	30 - 260 °C	Semi-static mode	•
Water connection	•	Fans inversion	Balanced Reverse
Fan speed	8	Steam cooking	Sator Steam
Core probe	•	Chimney regulation	Optimal Climatic
Control	7" touch screen	Delta T Cooking	•
Cooking phases	40	Automatic washing system	•
Insertable recipes	1000	Timed wash	•

ON REQUEST

Reversible door

Product code PF7920L - PF7916L - PF7910L - PF7906L - PF7904L

Option wheels for trolley ovens

Product code PF7920_RT - PF7920L_RT - PF7916_RT - PF7916L_RT

EXPLORA COLOMBO KT

High performance of cooking in only 54 cm of width



Product code

PF1530

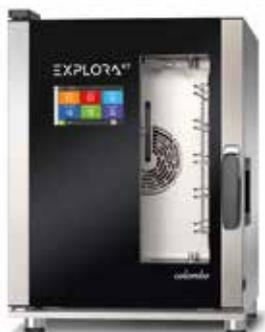
N° trays	10
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	540x860x1160
Space between trays (mm)	80
Power (kW)	15,6
Voltage	400V 3N~
Weight (Kg)	130
N° servings	80 - 150



Product code

PF1535

N° trays	5
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	540x860x760
Space between trays (mm)	80
Power (kW)	7,9
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	90
N° servings	30 - 80



Product code

PF1545

N° trays	5
Compatible trays	GN 2/3
Outside dimensions (WxDxH)(mm)	540x680x760
Space between trays (mm)	80
Power (kW)	6,1
Voltage	400V 3N~ / 230V 1N~
Weight (Kg)	70
N° servings	20 - 50

EXPLORA COLOMBO KT

High performance of cooking in only 54 cm of width

General technical characteristics.

Hertz	50/60 Hz	Pre-heating	•
Temperature	30 - 260 °C	Semi-static mode	•
Water connection	•	Fans inversion	<i>Balanced Reverse</i>
Fan speed	8	Steam cooking	<i>Sator Steam</i>
Core probe	•	Chimney regulation	<i>Optimal Climatic</i>
Control	7" touch screen	Delta T Cooking	•
Cooking phases	40	Automatic washing system	•
Insertable recipes	1000	Timed wash	•

ON REQUEST

[Reversible door](#)

Product code PF1530L - PF1535L - PF1545L



EXPLORA PERFORMER

Ideal for intensive cooking of chicken, pork and beef

The automatic three-way system for collecting fats and cooking liquids is the ideal solution for all those activities, such as delis and supermarkets, which intensively utilize full-load ovens for cooking meat.

How Explora Performer works

Explora Performer's system collects the grease on the bottom of the oven and automatically conveys it into the appropriate collection tank, contained in the compartment below.

Instead, when the washing is started, the system directs the waste water to the sewage system.

The special grids for ribs and chickens, provided with a teflon-coated tub, avoid splashes and allow collecting the cooking fat, which, through a central hole, is conveyed to the bottom of the oven.



REDUCES WASTE AND IMPROVES COOKING PERFORMANCE



PF1713

Combi steam oven
Prometeo



PC7600

Condensation hood
(optional)



PM1764

Cabinet with a fat collection system

It includes:
Exhaust kit
Automatic solenoid valve
Grease collection tank



+ 33%

Explora Performer is designed to have greater loading capacity and, consequently, to **increase productivity by more than 33%**. This means that, in the 10-tray model, it will be possible to cook **32 chickens in just 45 minutes!**



EASY AND FAST

The user-friendly control interface and the customisable recipe books allow for **easy use by all operators** and organise the kitchen activities in the best way possible.



- 50%

We have **cut down on water and detergent consumption during oven cleaning activities by 50%** in order to reduce operating costs and the environmental impact, for eco-friendly performance.



TOTAL CONTROL

Thanks to the innovative Eon Cloud platform, you can **monitor and analyse** the electricity, water and detergent consumption of the oven from remote, as well as check all installations, verifying in detail efficiency, productivity and operating costs.



HACCP

All HACCP data is recorded in real time in the new Explora Performer oven. Dates, cooking times, temperature, pre-heating process and number of times the oven door has been opened, all **accurate and precise information which can be easily accessed**.

A colour graph shows the recorded data, which can be stored on a USB unit or printed in PDF form, also from remote, thanks to the Eon Cloud platform.



AUTOMATIC RESIDUE DISPOSAL

Through an automatic system via software, the three-way valve facilitates disposal of foodstuff and cooking grease which, instead of being conveyed to the discharge system, as it is usually done, are instead poured into a tank in order to **further reduce the environmental impact** of our activities.



EXPLORA PERFORMER

Combination with fat collection system



Product code

PF1713*

N° trays	12
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	780x850x1200
Space between trays (mm)	72
Power (kW)	26,3
Voltage	400V 3N~
Weight (Kg)	121
N° servings	90 - 150

* PF1713 compatible model only with fat collection cabinet.



Product code

PM1764

Outside dimensions (WxDxH)(mm)	780x850x700
Power (kW)	4
Voltage	230V 1N~
Frequency (Hz)	50/60
Weight (Kg)	80

Cabinet with a fat collection system

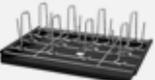
It includes:

- Exhaust kit

- Automatic solenoid valve

- Grease collection tank (TAN00004)

OPTIONAL

	Product code	Description
	PC7600	Stainless steel condensation hood
	KGI00163	GN 1/1 grill for ribs with drip teflon pan for fat
	KGI00164	GN 1/1 grill for chickens with drip teflon pan for fat
	KGI01163	GN 1/1 grill for ribs with drip stainless steel pan for fat
	KGI01164	GN 1/1 grill for chickens with drip stainless steel pan for fat
	TAN00004	Grease collection tank 12 liters



EXPLORA

A C T U A L

F U T U R E

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The data shown in this document is to be considered non binding. Piron Srl reserves the right to make changes at any time without notice.

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100% MADE IN ITALY

PIRON[®]
your professional cooking