

VESPUCCI

Simplicity and Design



Vespucci. Simplicity and Design.



The new line of Vespucci combo ovens brings together all the quality, performance and efficiency of a professional combo oven as well as **simple operation** and **ease of maintenance**.

The new digital control under glass at the side is **more user-friendly than ever before**. It is ideal for anyone who wishes to cook and programme using simple commands, without loss of precision.

The **functions can be stored** to obtain repeatable and dependable cooking processes and improve efficiency in the kitchen.





Everything you need.

Vespucci has as many as **99 cooking programmes** that you can set and store by yourself!
Each recipe can involve **up to 5 cooking phases**.

You can also cook with a timer or probe and in different environments: dry, combo and with full humidity!
The control panel is **simple and reliable**. You can also choose the option with modern integrated washing system.

Discover the Vespucci in its many different combinations!

Vespucci Wash



Product code	PF8920	PF8916	PF8910
N° trays	20	16	10
Compatible trays	GN 1/1	EN 600x400	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	870 x 1000 x 1930	870 x 1000 x 1930	780 x 850 x 1200
Space between trays (mm)	66	80	80
Power (kW)	36	36	15,8
Voltage	400V 3N~	400V 3N~	400V 3N~
Weight (Kg)	250	250	121



Product code	PF8906	PF8904
N° trays	6	4
Compatible trays	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780 x 850 x 830	780 x 850 x 640
Space between trays (mm)	80	75
Power (kW)	10,5	7,8
Voltage	400V 3N~ / 230V 1N~	400V 3N~ / 230V 1N~
Weight (Kg)	90	70

General technical characteristics.

Hertz	50/60 Hz	Insertable recipes	99
Temperature	30 - 260 °C	Pre-heating	•
Water connection	•	Fans inversion	Reverse Air Flow
Fan speed	3	Steam cooking	Sator Steam
Core probe	optional	Chimney regulation	Optimal Climatic
Control	digital	Automatic washing system	•
Cooking phases	5		



Product code	PF7220	PF7216	PF7210
N° trays	20	16	10
Compatible trays	GN 1/1	EN 600x400	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	870 x 1000 x 1930	870 x 1000 x 1930	780 x 850 x 1200
Space between trays (mm)	66	80	80
Power (kW)	36	36	15,8
Voltage	400V 3N~	400V 3N~	400V 3N~
Weight (Kg)	250	250	121



Product code	PF7206	PF7204	PF7205
N° trays	6	4	5
Compatible trays	EN 600x400 / GN 1/1	EN 600x400 / GN 1/1	GN 2/3
Outside dimensions (WxDxH)(mm)	780 x 850 x 830	780 x 850 x 640	580 x 720 x 620
Space between trays (mm)	80	75	75
Power (kW)	10,5	7,8	5,2
Voltage	400V 3N~ / 230V 1N~	400V 3N~ / 230V 1N~	400V 3N~ / 230V 1N~
Weight (Kg)	90	70	70

General technical characteristics.

Hertz	50/60 Hz	Insertable recipes	99
Temperature	30 - 260 °C	Pre-heating	•
Water connection	•	Fans inversion	Reverse Air Flow
Fan speed	3	Steam cooking	Sator Steam
Core probe	optional	Chimney regulation	Optimal Climatic
Control	digital	Automatic washing system	-
Cooking phases	5		

Accessories in the foreground



Professional probers

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



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, EN 600x400.



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.



PIRON[®]
your professional cooking

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