

A Journey to New Cooking Horizons

CABOTO



PIREN
your professional cooking



Caboto family

Heavy Duty

- **600x400 mm - GN 1/1**
 - 4 TRAYS | PF8004 PF8004E PF8004D PF8004L
 - 3 TRAYS | PF8003 PF8003E PF8003D
- **442x325 mm - GN 2/3**
 - 4 TRAYS | PF6004 PF6004D PF6004L
 - 3 TRAYS | PF6003 PF6003D

Basic

- **600x400 mm - GN 1/1**
 - 4 TRAYS | PF7604 PF7504 PF7504G
- **480x345 mm**
 - 4 TRAYS | PF5004F PF5004E
- **442x325 mm - GN 2/3**
 - 4 TRAYS | PF5004G PF5504
 - 3 TRAYS | PF5003
- **342x242 mm - GN 1/2**
 - 3 TRAYS | PF4003

Caboto ovens guarantee high quality cooking thanks to the **simple** and **practical** control system. All the ovens in our range are fitted with easy to clean double glass doors and high thermal insulation.

The perfect closing is ensured by **high performance** seals. Cleaning inside the oven is facilitated by the particular spoke of steel. All these features guarantee the best performances and provide advantages to be discovered.



● Tray size



Technologies
The results of our research

EasyControl
Simplicity and control



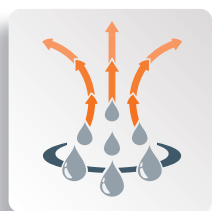
Air flow

A technology with a name that expresses Piron's primary objective of studying and designing a solution to increase the **efficiency** of the air flow inside the cooking chamber. Aesthetics and taste, cooking **uniformity** and **crispness**.



Accelerate Cooking

A vital resource for the man, the water is also part of the **acceleration** principle that Piron Accelerate Cooking adopts. Introducing water during the cooking process allows the level of **humidity** to be significantly increased and consequently the cooking time is reduced, while preserving the surface of what is being cooked.



Optimal Clima

Controlling the climate inside the oven is vital in order to have a good cooking result, that's why Piron has studied a system that allows the **optimal humidity evacuation** from the cooking chamber, simply by taking advantage of the design characteristics of our oven, resulting in a **fragrant recipes**. This is Optimal Clima.



EC Manual

Simple and direct functions, with Piron Easy Control Manual those who do not require microadjustments, may find the **traditional knob** to set the cooking parameters.





EC Touch

Direct commands with **digital displays** designed for those who want to follow repetitive operations having at the same time a controlling knob. This is Easy Cooking Touch.

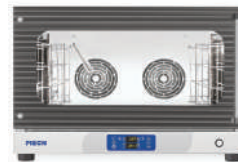


CABOTO

Heavy Duty / 600x400 trays



Heavy Duty - 600x400 or GN 1/1 - 4 trays



4 trays 600x400 mm	PF8004D	PF8004	PF8004L
Compatible trays	EN 600x400 or GN1/1	EN 600x400 or GN1/1	EN 600x400 or GN1/1
Load capacity	4	4	4
Outside dimensions	800x760x535 (WxDxH)	800x760x535 (WxDxH)	800x760x535 (WxDxH)
Space between trays	75 mm	75 mm	75 mm
Trays included	NO	NO	NO
Power - Voltage	6,5 KW - 230/400V	6,5 KW - 230/400V	6,5 KW - 230/400V
Temperature	30 - 260 °C	30 - 260 °C	30 - 260 °C
Weight	55 Kg	55 Kg	55 Kg
Air flow	●	●	●
Accelerate Cooking	●	●	●
Optimal Clima	●	●	●
Grill	-	-	-
Cooking phases	3	-	3
Programs	99	-	99
Pre-heating	●	-	●
Preloaded recipes	-	-	-
Side opening door	-	-	●
EC Manual	-	●	-
EC Touch	●	-	●
Water connection	●	●	●
Fan speed	1	1	1

Heavy Duty - 600x400 or GN 1/1 - 3 trays



3 trays 600x400 mm	PF8003D	PF8003
Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
Load capacity	3	3
Outside dimensions	800x760x460 (WxDxH)	800x760x460(WxDxH)
Space between trays	75 mm	75 mm
Trays included	NO	NO
kW Power - Voltage	3,3 KW - 230V	3,3 KW - 230V
Temperature	30 - 260 °C	30 - 260 °C
Weight	50 Kg	50 Kg
Air flow	●	●
Accelerate Cooking	●	●
Optimal Clima	●	●
Grill	-	-
Cooking phases	3	-
Programs	99	-
Pre-heating	●	-
Preloaded recipes	-	-
Side opening door	-	-
EC Manual	-	●
EC Touch	●	-
Water connection	●	●
Fan speed	1	1

PL2108



Proofer 8 trays
810x800x930 (WxDxH)
8 trays EN 600x400 or GN 1/1
2 KW - 230V - 50/60 Hz
30 - 60 °C - 50 kg

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

PC8000



Stainless steel condensation hood
800x915x230 (WxDxH)
145 watt - 230V - 50/60 Hz
24 kg

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

PS8095



Supporting frame
Trays holder for 8 trays
800x650x950 (WxDxH)
24 kg

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

PS8070



Supporting frame
Trays holder for 5 trays
800x650x700 (WxDxH)
21 kg

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

KRU00015



4 wheels with brake
height 16 cm - 5 kg

Compatible with

PS8095 - PS8070

DEF30107



Air reduction kit

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

KIT00029



Supporting frame for stackable ovens

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30001



Aluminium tray
Size mm 600x400x20h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30004



Aluminium perforated tray 5 canals
with support
Size mm 600x400

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30010



Aluminium perforated tray
Size mm 600x400x20h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30012



Alluminium teflon tray
Size mm 600x400x20h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30027



Pizza tray
Size mm 600x400x20h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30028



Plum cake tray
Size mm 600x400x20h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30029



Eggs tray
Size mm 600x400x20h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30019



Stainless steel tray GN1/1
Size mm 530x325x65h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30020



Stainless perforated steel tray
GN1/1
Size mm 530x325x65h

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

GRI30088



Inox plated grid
Size mm 600x400

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

GRI30010

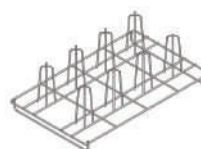


Chromed plated grid
Size mm 530x325

Compatible with

PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

GRI30037



GN 1/1 Stainless steel grid for chicken
Size mm 530x325h

Compatible with

PF8004 - PF8004D - PF8004L

CABOTO

Heavy Duty / 442x325 trays



Heavy Duty - 442x325 or GN 2/3 - 4 trays



4 trays 442x325 mm	PF6004D	PF6004	PF6004L
Compatible trays	EN 442x325 or GN 2/3	EN 442x325 or GN 2/3	EN 442x325 or GN 2/3
Load capacity	4	4	4
Outside dimensions	600x675x535 (WxDxH)	600x675x535 (WxDxH)	600x675x535 (WxDxH)
Space between trays	75 mm	75 mm	75 mm
Trays included	YES	YES	YES
Power - Voltage	3,3 KW - 230V	3,3 KW - 230V	3,3 KW - 230V
Temperature	30 - 260 °C	30 - 260 °C	30 - 260 °C
Weight	37 Kg	37 Kg	37 Kg
Air flow	●	●	●
Accelerate Cooking	●	●	●
Optimal Clima	●	●	●
Grill	-	-	-
Cooking phases	3	-	3
Programs	99	-	99
Pre-heating	●	-	●
Preloaded recipes	-	-	-
Side opening door	-	-	●
EC Manual	-	●	-
EC Touch	●	-	●
Water connection	●	●	●
Fan speed	1	1	1
Plug in	●	●	●

Heavy Duty - 442x325 or GN 2/3 - 3 trays



3 trays 442x325 mm	PF6003D	PF6003
Compatible trays	EN 442x325 or GN 2/3	EN 442x325 or GN 2/3
Load capacity	3	3
Outside dimensions	600x675x480 (WxDxH)	600x675x480 (WxDxH)
Space between trays	75 mm	75 mm
Trays included	YES	YES
Power - Voltage	3,3 KW - 230V	3,3 KW - 230V
Temperature	30 - 260 °C	30 - 260 °C
Weight	35 Kg	35 Kg
Air flow	●	●
Accelerate Cooking	●	●
Optimal Clima	●	●
Grill	-	-
Cooking phases	3	-
Programs	99	-
Pre-heating	●	-
Preloaded recipes	-	-
Side opening door	-	-
EC Manual	-	●
EC Touch	●	-
Water connection	●	●
Fan speed	1	1
Plug in	●	●

PL6008



Proofer 8 trays
600x600x930 (WxDxH)
8 trays EN 442x325 or GN 2/3
2 KW - 230V - 50/60 Hz
30 - 60 °C - 40 kg

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

PS6095



Supporting frame
Trays holder for 7 trays
600x600x950 (WxDxH)
19 kg

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

PS6070



Supporting frame
Trays holder for 5 trays
600x600x700 (WxDxH)
17 kg

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

KRU00015



4 wheels with brake
height 16 cm - 5 kg

Compatible with

PS6095 - PS6070

DEF30107



Air reduction kit

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

KIT00030



Supporting frame for stackable ovens

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

LEC30003



Aluminium tray
Size mm 442x325x20h

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

LEC30005



Aluminium perforated tray
Size mm 442x325x20h

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

LEC30006



Aluminium teflon tray
Size mm 442x325x20h

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

GRI30006



Chromed plated grid
Size mm 442x325

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

LEC30002



Stainless steel tray GN 2/3
Size mm 354x325x20h

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

LEC30021



Stainless steel tray GN 2/3
Size mm 354x325x40h

Compatible with

PF6004 - PF6004D - PF6004L
PF6003 - PF6003D

CABOTO

Basic / 600x400 trays



Basic - 600x400 or GN 1/1 - 4 trays



4 trays 600x400 mm	PF7504	PF7504G	PF7604
Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
Load capacity	4	4	4
Outside dimensions	750x715x535 (WxDxH)	750x715x535 (WxDxH)	750x715x535 (WxDxH)
Space between trays	75 mm	75 mm	75 mm
Trays included	NO	NO	NO
Power - Voltage	6,3 KW - 230/400V	6,3 KW - 230/400V	6,5 KW - 230/400V
Temperature	30 - 260 °C	30 - 260 °C	30 - 260 °C
Weight	52 Kg	52 Kg	55 Kg
Air flow	-	-	●
Accelerate Cooking	●	●	●
Optimal Clima	●	●	●
Grill	-	●	-
Cooking phases	-	-	-
Programs	-	-	-
Pre-heating	-	-	-
Preloaded recipes	-	-	-
Side opening door	-	-	-
EC Manual	●	●	●
EC Touch	-	-	-
Water connection	●	●	●
Fan speed	1	1	1

PS8095



Supporting frame
Trays holder for 8 trays
800x650x950 (WxDxH)
24 kg

Compatible with
PF7504 - PF7504G - PF7604

PS8070



Supporting frame
Trays holder for 5 trays
800x650x700 (WxDxH)
21 kg

Compatible with
PF7504 - PF7504G - PF7604

KRU00015



4 wheels with brake
height 16 cm - 5 kg

Compatible with
PS8095 - PS8070

DEF30107



Air reduction kit

Compatible with
PF7504 - PF7504G - PF7604

LEC30001



Aluminium tray
Size mm 600x400x20h

Compatible with
PF7504 - PF7504G - PF7604

LEC30004



Aluminium perforated tray 5 canals
with support
Size mm 600x400

Compatible with
PF7504 - PF7504G - PF7604

LEC30010



Aluminium perforated tray
Size mm 600x400x20h

Compatible with
PF7504 - PF7504G - PF7604

LEC30012



Aluminium teflon tray
Size mm 600x400x20h

Compatible with
PF7504 - PF7504G - PF7604

LEC30027



Pizza tray
Size mm 600x400x20h

Compatible with
PF7504 - PF7504G - PF7604

LEC30028



Plum cake tray
Size mm 600x400x20h

Compatible with
PF7504 - PF7504G - PF7604

LEC30029



Eggs tray
Size mm 600x400x20h

Compatible with
PF7504 - PF7504G - PF7604

LEC30019



Stainless steel tray GN1/1
Size mm 530x325x65h

Compatible with
PF8004 - PF8004D - PF8004L
PF8003 - PF8003D

LEC30020



Stainless perforated steel tray
GN1/1
Size mm 530x325x65h

Compatible with
PF7504 - PF7504G - PF7604

GRI30088



Inox plated grid
Size mm 600x400

Compatible with
PF7504 - PF7504G - PF7604

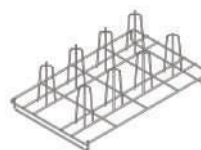
GRI30010



Chromed plated grid
Size mm 530x325

Compatible with
PF7504 - PF7504G - PF7604

GRI30037



GN 1/1 Stainless steel grid for chicken
Size mm 530x325h

Compatible with
PF7504 - PF7504G - PF7604

KIT00031



Supporting frame for stackable
ovens

Compatible with
PF7504 - PF7504G - PF7604

CABOTO

Basic / 480x345 trays



CABOTO Basic / Convection ovens

Basic - 480x345 - 4 trays



4 trays 480x345 mm	PF5004F	PF5004E
Compatible trays	EN 480x345	EN 480x345
Load capacity	4	4
Outside dimensions	600x600x540 (WxDxH)	600x600x540 (WxDxH)
Space between trays	75 mm	75 mm
Trays included	SI	SI
kW Power - Voltage	3,3 KW - 230V	3,3 KW - 230V
Temperature	30 - 260 °C	30 - 260 °C
Weight	37 Kg	37 Kg
Air flow	-	-
Accelerate Cooking	-	-
Optimal Clima	●	●
Grill	-	-
Cooking phases	-	-
Programs	-	-
Pre-heating	-	-
Preloaded recipes	-	-
Side opening door	-	●
EC Manual	●	●
EC Touch	-	-
Water connection	-	-
Fan speed	1	1
Plug in	●	●

CABOTO Basic / 480x345 trays / Accessories

LEC30037



Aluminium tray
Size mm 480x345

Compatible with
PF5004F - PF5004E

PL6008



Proofer 8 trays
600x600x930 (WxDxH)
8 trays EN 442x325,
480x345 or GN 2/3
2 KW - 230V - 50/60 Hz
30 - 60 °C - 40 kg

Compatible with
PF5004F - PF5004E

KGI00100



Kit lateral trays support
Anti overturning system
Allows to use Gn 2/3 trays

Compatible with
PF5004F - PF5004E

CABOTO

Basic / 442x325 trays



Basic - 442x325 or GN 2/3 - 4 trays



4 trays 442x325 mm	PF5504	PF5004G
Compatible trays	EN 442x325	EN 442x325 or GN 2/3
Load capacity	4	4
Outside dimensions	550x600x540 (WxDxH)	550x605x540 (WxDxH)
Space between trays	75 mm	75 mm
Trays included	YES	YES
kW Power - Voltage	2,6 KW - 230V	2,6 KW - 230V
Temperature	30 - 260 °C	30 - 260 °C
Weight	27 Kg	27 Kg
Air flow	-	-
Accelerate Cooking	-	●
Optimal Clima	●	●
Grill	-	●
Cooking phases	-	-
Programs	-	-
Pre-heating	-	-
Preloaded recipes	-	-
Side opening door	-	-
EC Manual	●	●
EC Touch	-	-
Water connection	-	●
Fan speed	1	1
Plug in	●	●

Basic - 442x325 or GN 2/3 - 3 trays



3 trays 442x325 mm		PF5003
 Compatible trays		EN 442x325 or GN 2/3
 Load capacity		3
 Outside dimensions		550x600x490 (WxDxH)
 Space between trays		75 mm
 Trays included		YES
 Power - Voltage		2,6 KW - 230V
 Temperature		30 - 260 °C
 Weight		26 Kg
 Air flow		-
 Accelerate Cooking		-
 Optimal Clima		●
 Grill		-
 Cooking phases		-
 Programs		-
 Pre-heating		-
 Preloaded recipes		-
 Side opening door		-
 EC Manual		●
 EC Touch		-
 Water connection		-
 Fan speed		1
 Plug in		●

LEC30003



Aluminium tray
Size mm 442x325x20h

Compatible with
PF5003 - PF5004G - PF5504

GRI30006



Chromed plated grid
Size mm 442x325

Compatible with
PF5003 - PF5004G - PF5504

LEC30005



Aluminium perforated tray
Size mm 442x325x20h

Compatible with
PF5003 - PF5004G - PF5504

LEC30002



Stainless steel tray GN 2/3
Size mm 354x325x20h

Compatible with
PF5003 - PF5004G

LEC30006



Aluminium teflon tray
Size mm 442x325x20h

Compatible with
PF5003 - PF5004G - PF5504

LEC30021



Stainless steel tray GN 2/3
Size mm 354x325x40h

Compatible with
PF5003 - PF5004G

CABOTO

Basic / 342x242 trays



CABOTO Basic / Convection ovens

Basic - 342x242 or GN 1/2 - 3 trays



3 trays 342x242 mm		PF4003
 Compatible trays		EN 342x242 or GN 1/2
 Load capacity		3
 Outside dimensions		480x545x425 (WxDxH)
 Space between trays		70 mm
 Trays included		YES
kW Power - Voltage		2,5 KW - 230V
 Temperature		30 - 260 °C
 Weight		21 Kg
 Air flow		-
 Accelerate Cooking		-
 Optimal Clima		●
 Grill		-
 Cooking phases		-
 Programs		-
 Pre-heating		-
 Preloaded recipes		-
 Side opening door		-
 EC Manual		●
 EC Touch		-
 Water connection		-
 Fan speed		1
 Plug in		●

CABOTO Basic / Accessories

LEC30031



Stainless steel tray GN 1/2
Size mm 325x265x40h

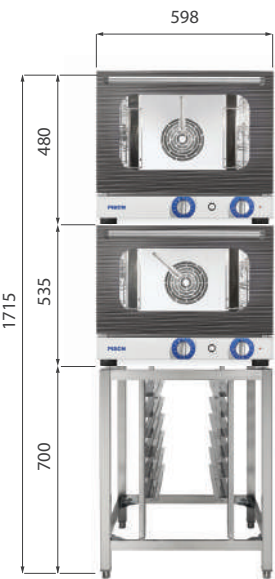
Compatible with
PF4003

LEC30032

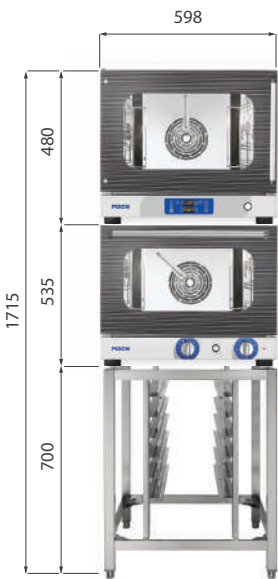


Aluminium tray
Size mm 342x242

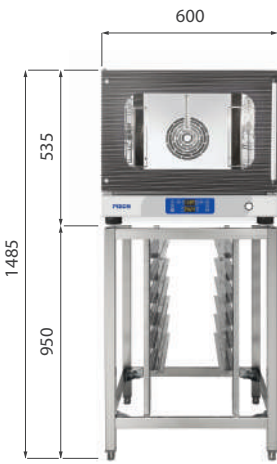
Compatible with
PF4003



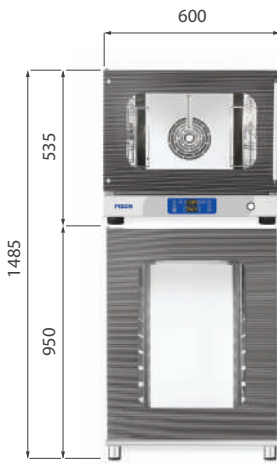
PF6003
[KIT00030]
PF6004
PS6070



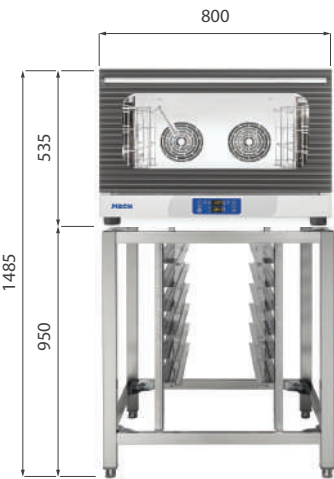
PF6004L
[KIT00030]
PF6004
PS6070



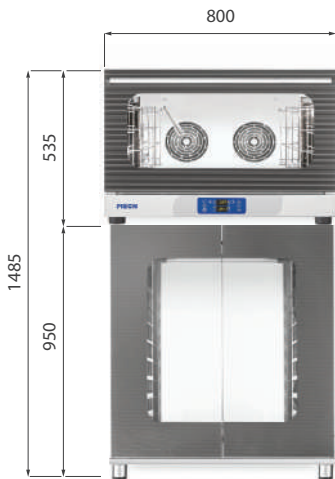
PF6004L
PS6095



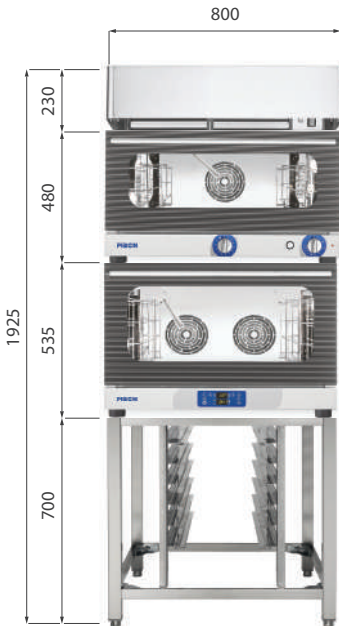
PF6004L
PL6008



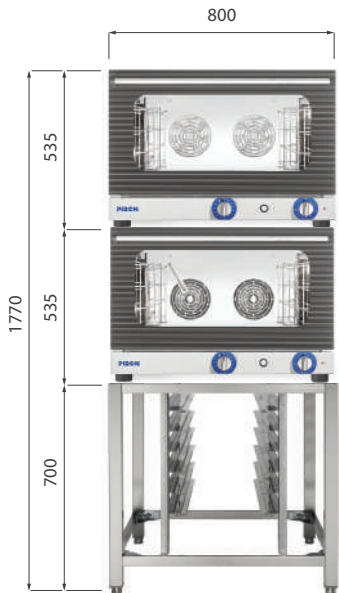
PF8004D
PS8095



PF8004D
PL2108



PC8000
PF8003
[KIT00029]
PF8004D
PS8070



PF7504
[KIT00031]
PF7604
PS8070

[] use the indicated kit to place the products one over the other



Made in Italy

