

A Travel to New Cooking Horizons

COLOMBO

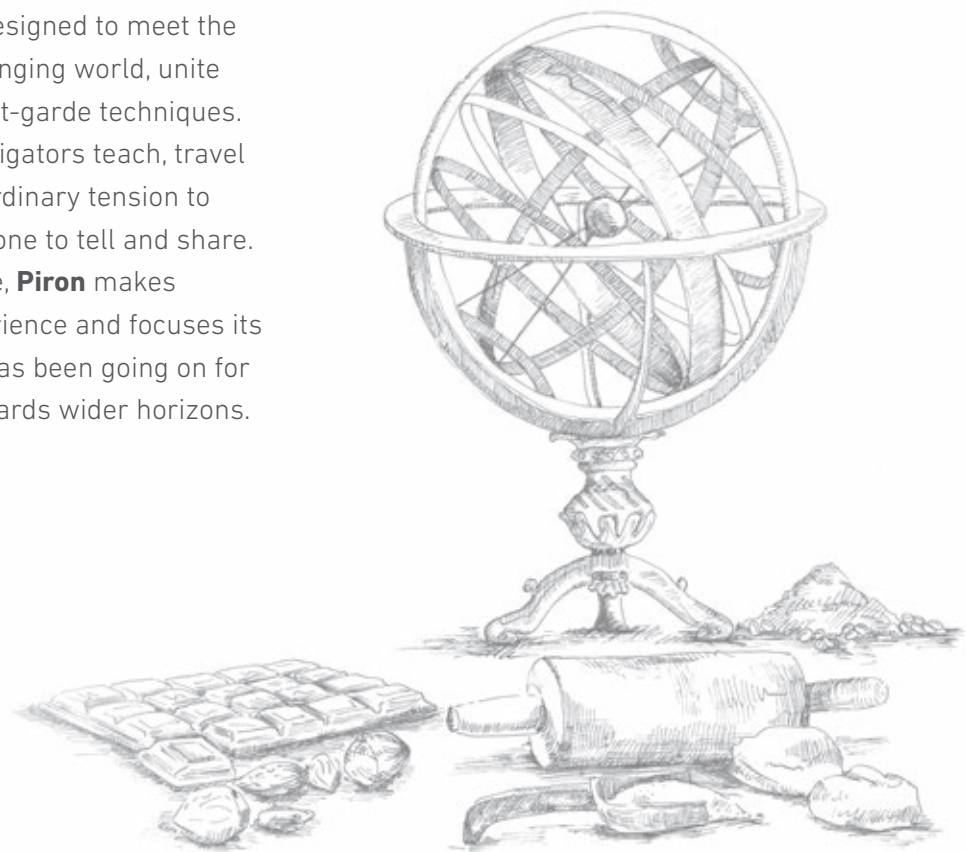
High Tech Line



A Travel to New Cooking Horizons

Cooking is a vast universe to explore, where diversity is synonymous with wealth. Feeding in fact emphasizes the differences between ethnic groups and different places, but the culinary experimentation offers endless possibilities and approaches. Aware of this, for years now **Piron** has gone on the hunt of tastes, information, cooking methods, adding extra value to food as a means of knowledge and metaphoric meeting point between history and culture. The trips, have always facilitated the exchange of ideas products, recipes and secrets that the company adds to its own knowledge, immersing in different gastronomic reality.

Piron products, designed to meet the demands of a changing world, unite tradition and avant-garde techniques. Like the great navigators teach, travel reveals an extraordinary tension to know and invites one to tell and share. In this perspective, **Piron** makes available its experience and focuses its research, which has been going on for decades now, towards wider horizons.



“Today more than one hundred and twenty canoes full of people came, all carrying something, especially bread, fish and water in earthen vessels: they took us aromatic seeds of various species and delicious, which they put a grain in each bowl of water that they drink afterwards; [...]”

Discovering a new world with Colombo

The European cuisine owes much to the voyage of Colombo. We could never imagine our table and our dishes without condiments, vegetables and spices arrived six centuries ago from the new world. Venturing into other worlds is a cultural challenge: with this attitude, Colombo wrote some letters in which he told the enthusiasm aroused by the contact with unknown realities and the wonder of tasting the typical foods.

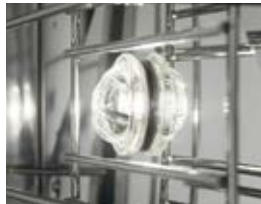
The thirst for knowledge of Colombo and his desire to experiment are indicative of a lively desire to research and exchange. In culinary context, this trend results in an enrichment of skills, practices and traditions in the kitchen. Try flavors and recipes from distant countries means learning to confront and being able to arouse and be involved by the interest to approach unusual flavors, beyond the trends and habits.



Distinctive Features

Hands free opening

An innovative automatic door opening system without handle ensures more freedom to the operator to use the oven.



Halogen Lamps

Halogen Lamps with anti shock glass ensure an excellent illumination of all trays.



Door with electronic unit

All the ovens in our range are equipped with an electronic control unit fitted on the glass doors, making it much easier to use.

Sator System

This system allows an efficient nebulization of the water, creating steam faster and more abundantly. The use of water is reduced, ensuring a better performance and lower costs.



Optimal Safety Door

All the ovens in our range are fitted with easy to clean double glass doors designed to evacuate hot air from the inter-glass cavity.

Cavity seal

The cavity seal is made of high temperature resistant material.



Steam exhaust control system

The double chimney allows more effective extraction of the fumes.



Condensation Hood

This accessory, with its innovative system, condensates the fumes from the oven.



COLOMBO

High Tech Line

Colombo oven is a valuable aid in the daily challenges; it simplifies the work and makes it more efficient, allowing a remarkable saving both in time and energy.

The numerous potentialities of the Touch Explorer Control System allow many opportunities in the kitchen to the constant search for innovation and quality. Colombo oven is always able to offer innovative methods and results.



EN



A new frontier to display

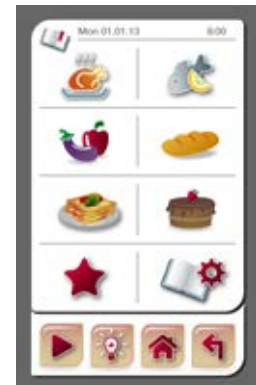
COLOMBO High Tech Line : TFT 7" Display

Touch explorer control system features a 7"LED Display, and provide a simple, direct and intuitive interface, specially designed to facilitate the daily work of chefs.



Full steamer system

- cooking with core probe
- delta T cooking
- instant steam
- steam saturation of the cooking room from 60 degrees
- multiple fans
- reverse direction
- 6-speed turbine



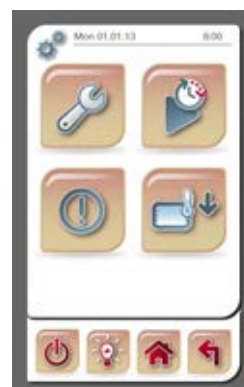
Combi steam cooking

- 99 storable programs
- 5 keyboard available for recipe customization
- 6 product categories
- history of the last cooking recipes done
- programmable Switch
- usb interface "with you"
- storage of the cooking programs used



Eco cleaning system

- 4 washing levels
- automatic detergent management



High Tech fun system

- delayed start
- service control panel
- display set up options
- turbo cooling

Your Great Colombo Oven

Great Colombo is the spearhead of Piron's technological production.

An intelligent system capable of storing sensitive information about your cooking recipes and interact with you in the creation of new dishes. While your Great Colombo oven works for you, you may explore new culinary horizons.



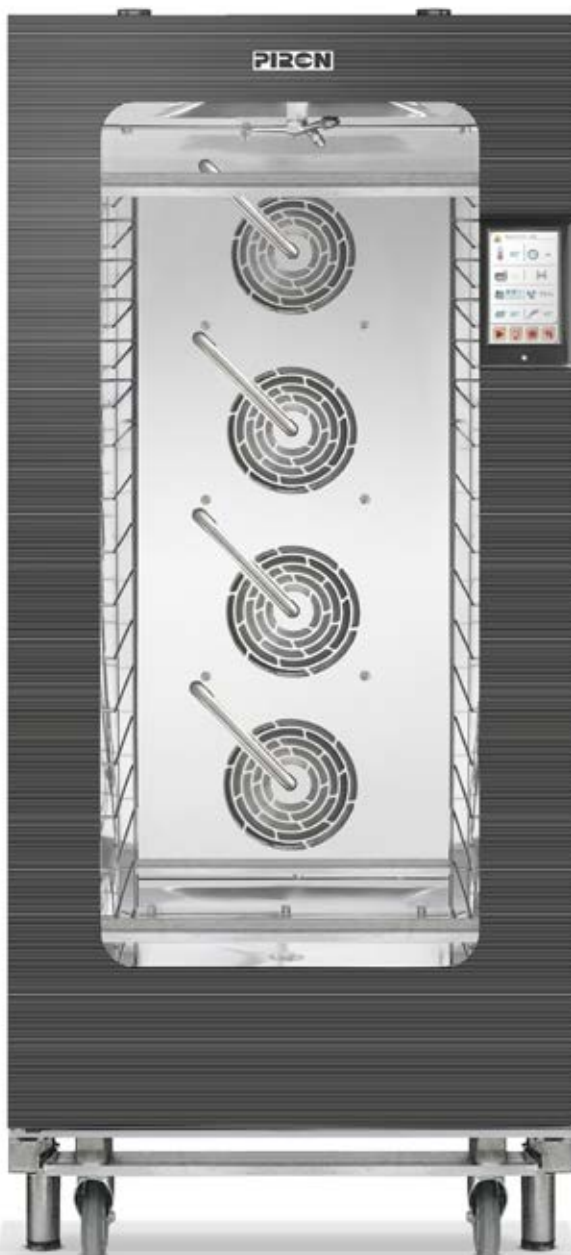
PF2116






High Tech Combi Steam Oven
16 Trays EN 600x400

PF2120

High Tech Combi Steam Oven
20 Trays GN 1/1

An oven that is able to take care of the hard work and to give an irreplaceable contribution in the preparation of large banquets and complex operations of collective kitchens. The interchangeable trolley allows the operators to go from pastry to gastronomy quickly and effectively.



-  **Outside dimensions:** 865x1000x1930 (WxDxH)
-  **Load capacity:** 16 trays EN 600x400
or 20 Trays GN 1/1
-  **Space between trays:** 16 trays - 80 mm
20 trays - 67 mm
- kW Power - Voltage:** 30 kW – 400V – 50/60 Hz
-  **Temperature:** 30 - 260 °C
-  **Weight:** 250 Kg



Equipped with:

- n. 4 high speed motors with reversing gear
- internal lighting with n. 6 halogen lamps 40 W
- n. 2 temperature probes



PF2116 equipped with:
CAR00001
16 trays EN 600x400
trolley



PF2120 equipped with:
CAR00006
20 trays GN 1/1
trolley





Full steam immediately available in the chamber to cook with efficiency, quality preserving the flavors and the principles of the dishes. The vapor is settable from 10 percent up to the complete saturation of the cooking chamber from 50°C, to cook at low temperature or "sous-vide".



PF2110

High Tech Combi Steam Oven
10 Trays EN 600X400 or GN 1/1

	Outside dimensions:	810x895x1225 (WxDxH)
	Load capacity:	10 trays EN 600x400 or GN 1/1
	Space between trays:	80 mm
	Power - Voltage:	14,5 kW – 400V – 50/60 Hz
	Temperature:	30 - 260 °C
	Weight:	125 Kg



Equipped with:

- n. 3 high speed motors with reversing gear
- internal lighting with n. 4 halogen lamps 40 W
- n. 1 temperature probe








The air flow may be managed according to the specific requirements. The power of the multiple turbines aims to offer crispy roasts, fragrant baguettes or croissants and can be switched to the gentle blow to churn profiteroles, meringues or delicate maccarons.

PF2106

High Tech Combi Steam Oven
6 Trays EN 600X400 or GN 1/1



	Outside dimensions:	810x895x855 (WxDxH)
	Load capacity:	6 trays EN 600x400 or GN 1/1
	Space between trays:	80 mm
kW	Power - Voltage:	9,7 kW – 400V – 50/60 Hz
	Temperature:	30 - 260 °C
	Weight:	110 Kg



Equipped with:

- n. 2 high speed motors with reversing gear
- internal lighting with n. 3 halogen lamps 40 W
- n. 1 temperature probe





The combination of power and control is the secret to perfect cooking. Colombo oven offers the possibility of generating and regulating different humidity percentages, from 30 to 260°C, ensuring fragrant and tasty results, for impeccable cooking.



PF2104

High Tech Combi Steam Oven
4 Trays EN 600X400 or GN 1/1



	Outside dimensions:	810x895x660 (WxDxH)
	Load capacity:	4 trays EN 600x400 or GN 1/1
	Space between trays:	80 mm
kW	Power - Voltage:	9,6 kW – 400V – 50/60 Hz
	Temperature:	30 - 260 °C
	Weight:	90 Kg

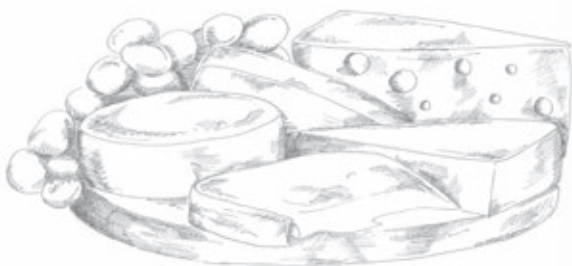


Equipped with:

- n. 2 high speed motors with reversing gear
- internal lighting with n. 2 halogen lamps 40 W
- n. 1 temperature probe



After all the good work done with your Colombo with precision and efficiency, from the largest feast to the most delicate recipe, you have extra time to dedicate to your projects and dreams, be them in the kitchen or around the world.





ECO CLEANING SYSTEM

Your Colombo oven continues working for you even after you have already finished working. The Eco Cleaning system spares you from long and tiring manual cleaning with just one command. The integrated automatic washing system ensures thorough cleanliness without the presence of the operator, sanitizing the interior of the oven chamber, and minimizing the consumption of water, detergent and brightener.

Eco Cleaning system keeps your Colombo oven in optimal condition and extends its working life, more durability over time with minimum effort in maintenance.



KL001
Integrated washing system



DOC20
Shower



WS20
Water softener measurer
with LCD display



BRI30001
oven rinse
Kg 5



DET30001
oven detergent
Kg 6



DET30002
oven detergent
750 ml



WS35
water softener
3500 lt



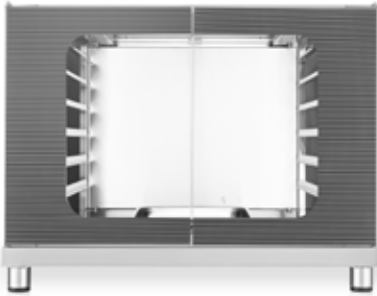
WS70
water softener
7000 lt



WS30
cover for water
softener
connection







ACCESSORIES

Condensation Hood / Proofer / Supporting Frame / Other Accessories



PL2112







PROOFER 12 TRAYS

-  **Outside dimensions:** 810x940x600 (WxDxH)
-  **Load capacity:** 12 trays EN 600x400 or GN 1/1
-  **Space between trays:** 70 mm
-  **Power - Voltage:** 2 kW – 230V – 50/60 Hz
-  **Temperature:** 30 - 60 °C
-  **Weight:** 50 Kg
- Equipped with:** water container



PL2108



PROOFER 8 TRAYS

-  **Outside dimensions:** 810x800x950 (WxDxH)
-  **Load capacity:** 8 trays EN 600x400 or GN 1/1
-  **Space between trays:** 75 mm
-  **Power - Voltage:** 2 kW – 230V – 50/60 Hz
-  **Temperature:** 30 - 60 °C
-  **Weight:** 50 Kg
- Equipped with:** water container



PA2105

BLAST CHILLER AND SHOCK FREEZER 5 TRAYS

-  **Outside dimensions:** 800x700x900 (WxDxH)
-  **Load capacity:** 5 trays EN 600x400 or GN 1/1
-  **Power - Voltage:** 1 kW – 230V – 50 Hz
-  **Temperature:** +95 / -40 °C
-  **Weight:** 92 Kg



ACCESSORIES

Condensation Hood / Proofer / Supporting Frame / Other Accessories



PC2116

STAINLESS STEEL
CONDENSATION HOOD

- **Outside dimensions:**
865x1020x230 (WxDxH)
- Equipped with:**
n. 2 stainless steel removable
and washable anti grease filter
double speed extraction

kW Power - Voltage:
145 watt – 230V – 50 Hz

 **Weight:**
45 Kg




PC2100

STAINLESS STEEL
CONDENSATION HOOD

- **Outside dimensions:**
810x995x230 (WxDxH)
- Equipped with:**
n. 2 stainless steel removable
and washable anti grease filter
double speed extraction

kW Power - Voltage:
145 watt – 230V – 50 Hz

 **Weight:**
40 Kg



PS2195

SUPPORTING FRAME
WITH TRAYS HOLDER

- Outside dimensions:**
810x850x950 (WxDxH)
- Equipped with:**
tray holder for 8 trays
wheels on request

Weight:
28 Kg



PS2160

SUPPORTING FRAME
WITH TRAYS HOLDER

- Outside dimensions:**
810x850x600 (WxDxH)
- Equipped with:**
tray holder for 5 trays
wheels on request

Weight:
18 Kg



PS2150

SUPPORTING FRAME
WITH TRAYS HOLDER

- Outside dimensions:**
810x850x500 (WxDxH)
- Equipped with:**
tray holder for 4 trays
wheels on request

Weight:
17 Kg



PS2130

SUPPORTING FRAME

- Outside dimensions:**
810x850x300 (WxDxH)
- Weight:**
8 Kg



KIT00015

SUPPORTING FRAME

For stackable ovens
PF2104 - PF2106



KITR15

4 WHEELS
WITH BRAKE

- Weight:**
5 Kg
- Height:**
16 cm



TRAYS AND LATERAL SUPPORTS



LEC30001

Aluminium tray
Size mm 600x400x20h



LEC30004

Aluminium perforated tray
5 canals with support
Size mm 600x400



LEC30010

Aluminium perforated tray
Size mm 600x400x20h



LEC30012

Aluminium teflon tray
Size mm 600x400x20h



LEC30027

Pizza tray
Size mm 600x400x20h



LEC30028

plum cake tray
Size mm 600x400x20h



LEC30029

Eggs tray
Size mm 600x400x20h



LEC30016

Stainless steel tray GN 1/1
Size mm 530x325x20h



LEC30017

Stainless steel tray GN 1/1
Size mm 530x325x40h



LEC30018

Stainless steel perforated tray GN 1/1
Size mm 530x325x40h



LEC30019

Stainless steel tray GN 1/1
Size mm 530x325x65h



LEC30020

Stainless perforated steel tray GN 1/1
Size mm 530x325x65h



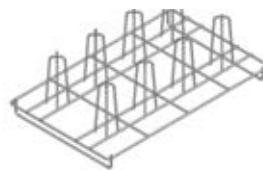
LEC30025

GN 1/1 Aluminium
Cast iron for grill
Size mm 530x325x20h



GRI30005

Chromed plated grid
Size mm 600x400



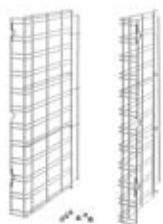
GRI30037

GN 1/1 Stainless steel grid for chicken
Size mm 530x325



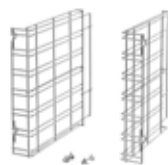
GRI30010

Chromed plated grid
Size mm 530x325



KGI00001

Kit Lateral Trays Support
GN 1/1 12T



KGI00002

Kit Lateral Trays Support
GN 1/1 7T



KGI00003

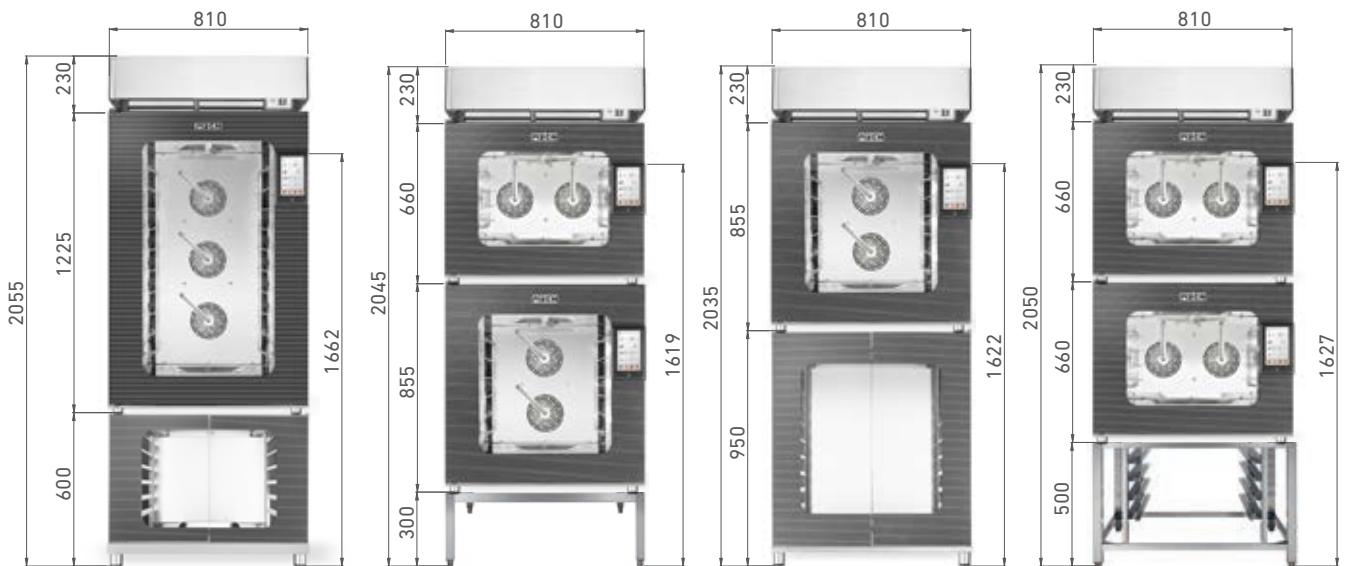
Kit Lateral Trays Support
GN 1/1 5T

COMBINATIONS

COLOMBO

HIGH TECH LINE OVEN SET

With your Colombo superposition system you are able to build your customized professional kitchen set according to your needs and ideas, supporting your travels in the kitchen. Colombo set, occupying the space of a single oven, will allow you to cook, bake, leaven, brown and much more all at the same time. A variety of results with the maximum efficiency.




PC2100
PF2110
PL2112

PC2100
PF2104
PF2106
PS2130












PC2100
PF2106
PL2108

PC2100
PF2104
PF2104
PS2150

Legend

				kW		
Electric	Outside dimension	Load capacity trays	Distance between trays	Power	Oven temperature	Weight

Common Features

										
Digital TFT 7" with touch control	Digital timer 0-120"	Memory for 99 programs	Automatic cooling	Fan speed regulation	Percentage steam regulation	Pre-heating and pause phase	Digital or Mechanical temperature control	Bottom heating element	Automatic washing system	Core probe



Made In Italy

PIRON[®]
your professional cooking

PIRON srl
Via Belladoro, 25 35010 Cadoneghe Padova - Italy
T +39 049 9624228 F +39 049 8877433 info@piron.it

www.piron.it

