

# PRECJET+

BONNET



**EASY** and **FAST**

*Technology inspired by your needs*

COMBI OVEN



# THE CULTURE OF INNOVATION

For more than 100 years, Bonnet has worked in tight collaboration with the most demanding chefs to find technological solutions best suited to every kitchen, every culture, every savoir-faire.



This expertise allows the engineers, based in our factory in Poligny, in the heart of the Jura, to design and build the high performance ovens **that really meet the specific requirements of professionals in commercial and retail catering.**

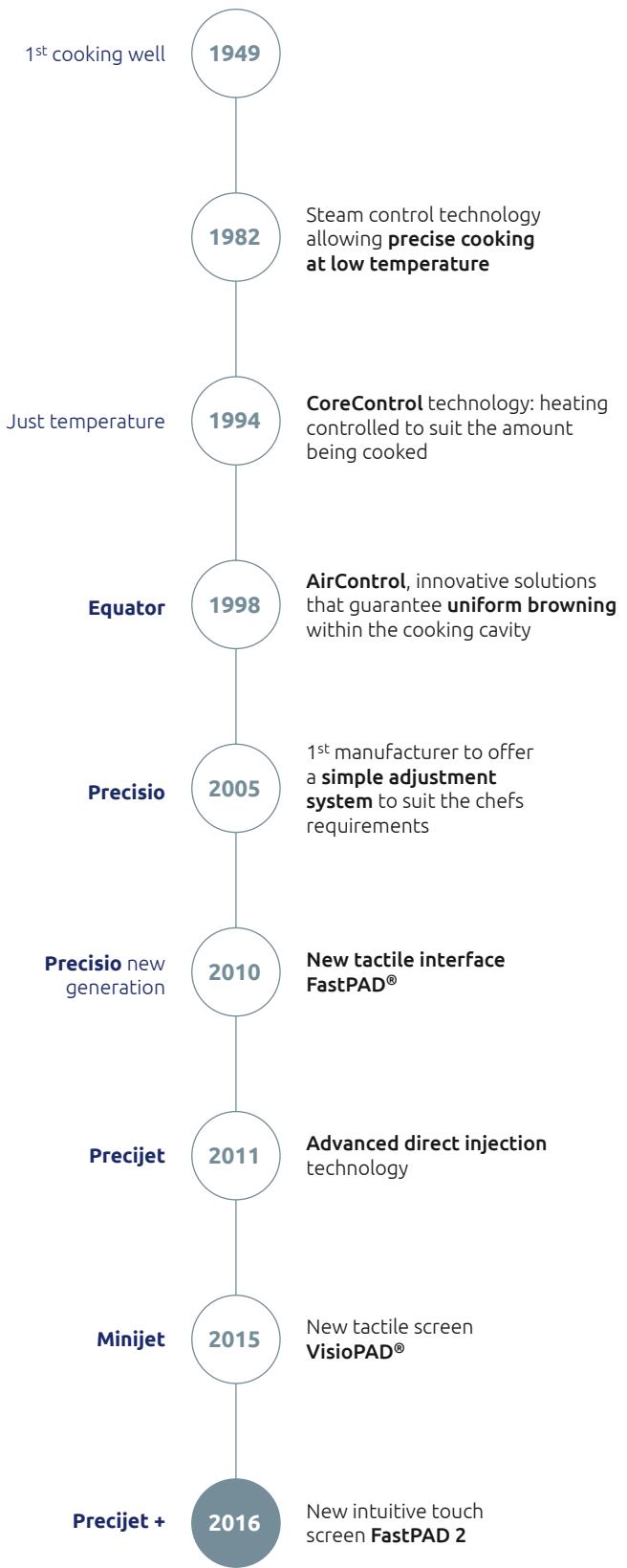
Before finalising the Precijet+ range, our team interviewed 110 chefs in 10 different countries across Europe.

Tools of state-of-the-art analysis: lab, CAD, digital simulation, successful methodologies of development: new technologies, marketing analysis.

**Our Research and Development department** today has a staff of over 20 with state of the art tools: CAD with digital simulation, high performance development methodologies, market analysis, specific ITW tools and external support: national and international resources, European and American cooking equipment factories, research projects (Tech Centre ITW, universities, OSEO).

## ■ ■ French Manufacture

*The specialists  
in cooking  
since 1949*



# PRECIJET+

## AN OVEN THAT IS SIMPLE TO USE AND RESPONSIVE

### + EASY

**Instantly understandable** for your entire team with FastPAD2, both easy and intuitive.

**The reassurance of a panoramic view** thanks to a XXL oven door.

**Safe and ergonomic loading** with width wise entry.

### + FAST

**Switch from one recipe to another** instantly thanks to an immediate change in temperature. Precijet + responds to your needs in an instant.

**Rapid temperature reduction**, door closed.

**Reduce the cleaning time** between each service.

### + RELIABLE

Precijet+ the **continuous operational analysis** ensures an unfailing level of service that matches your highest expectations.

### + CLEAN

#### Achieve real savings

in terms of water, energy and raw materials, thanks to advanced steam injection technology with the closed circuit cleaning and automatic power control procedure.



 **EASY** to USE

## An intuitive interface, easy to read and to access

**3 sec.**  
to start  
cooking

The control screen is simply a joy to use.  
**Launch the cooking by a single touch!** Thanks to automatic options you are sure of consistent cooking and of the final result.

**Precijet+ is easy to programme:**

- **70 recipes recorded as standard**, they can be personalised for the product's core temperature and browning, in an instant.
- **Be creative** and quickly create **your own recipes**. Record them easily in your favourites using images, so they can be accessed in an instant. Your staff can simply follow your recipes as they unfold.

**You can store up to 100 personal recipes!**  
Displayed the way you want them, as pictures or text via the integral library. A little time invested will open a whole range of possibilities...

**Dedicated traceability software** allows you to collect data from every cooking cycle, day after day, in **graphic form**. USB interface.



## A panoramic view

**+33%**  
more  
glazing\*



**Everything is visible at a glance - even from a distance - the contents of the oven, whilst cooking, without opening the door.**

The whole tray can be seen.

**The oven enhances the product** and your savoir-faire by giving your open plan kitchen « a spectacular dimension ».

**The internal LED lighting** provides a clear overview of how cooking is progressing.

\* The glazed area of the door is 33 % greater than that of an oven that is loaded lengthways.

## ⊕ EASY to USE

### Ergonomic

Easy to load width ways.

Being able to use the entirety of each levels space is really appreciated during service: **100% of the space is used.**



Simplified **cleaning**, automatic, economic

**LIGHT**  
cycle  
**19 mins**

**MEDIUM**  
cycle  
**23 mins**

**INTENSIVE**  
cycle  
**41 mins**

**2 secs. is enough to start a cleaning cycle!**  
You can start a cycle at the end of service and it is so fast that you can be sure you will start cooking again with a clean oven.

**Programmable start times**

**Cleaning cycles can be programmed throughout the week** both by time and by the intensity of the wash.

**No constraints:** cleaning can be done with any of the appropriate detergents that are on the market You are free to choose.

**No contact with chemicals.**  
Detergent is fed directly into the wash system.

**Save time on wash cycles:**  
More than 50 % compared to some ovens on the market in intensive mode.





## + ULTRA FAST and PRECISE

### Rapid cooking, instant availability

Precijet+ is ready the moment it is switched on  
There is no need to preheat the boiler.

Extremely fast temperature rise (one degree per second), automatic cooling of the cooking cavity.

Save time thanks to multiple cooking combinations (up to 6 phases per recipe).

#### A responsive oven

Precijet+ is available in an instant thanks to automatic rapid cooling with the door closed, Without external intervention. No release of fumes or heat, no irritations in your kitchen.

Precijet+ works with direct injection for instantaneous steam production.

Gratin dauphinois

**18 mins**



Roast chicken

**38 mins**



Crème brûlée

**10 mins**

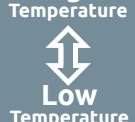


Rapidly changes from one temperature to another, from steam to convection in no time thanks to a vent that evacuates the maximum humidity in the minimum of time.

Convection



High Temperature



### Precision and perfectly uniform cooking

No matter how they are positioned, nor on which level, your meat, grills, vegetables, cakes or sous vide all cook in the same way every time.

Using the core probe ensures exact cooking precision, and the results are tender, moist and tasty.

To avoid any peaks in temperature and guarantee absolutely precise cooking, Precijet+ automatically adjusts the power to suit the amount of product being cooked.

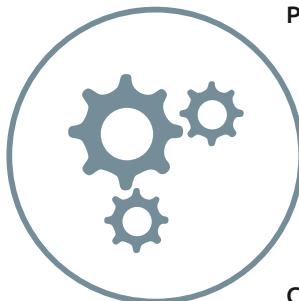
Precise humidity, an ideal cooking environment for each product. Reduces weight loss and avoids over cooking.





## ⊕ RELIABLE and DURABLE

### Reliability exceptional over time



Precijet+ comes with **Twin control**: an auto diagnostic system that checks operations (grease, dust, impacts). It can switch to an **alternative mode** if a technical problem arises in the kitchen. Precijet+ reacts to different problems and keeps the chef informed at every stage.

**Continuity of service is always guaranteed.**  
**Auto-diagnostic of water quality,**  
**Precijet+ is proactive.**

Your oven anticipates the level of water quality and lets you know if the salt needs refilling or the cartridge needs to be changed.

#### Something crashes into the ovens screen?

*Close the oven door 3 times to start an emergency cycle at 180° in convection mode, avoiding a complete paralysis of the kitchen.*

#### The selector knob suffers a serious impact?

*You can continue to control your cooking with the numeric pad or simply brush over the touch screen to increase or reduce the temperature.*

#### The technical compartments cooling system is clogged up?

*To avoid any overheating, the oven limits its temperature and tells you to clean the grease filter under the oven.*

## ⊕ CLEAN and PROFITABLE

### Save energy and raw materials

14%<sup>\*</sup>  
water  
saving

Thanks to **CoreControl**, once the set temperature is reached the oven reduces power by as much as a third.

**Direct steam injection** avoids unnecessary consumption of water and electricity (no preheating the boiler and no ongoing consumption to keep the water hot at all times to create steam).

**Cleaning cycles:** significant water **savings due to the closed circuit wash cycle**. The mixture of water and detergent is reused several times.

The combination of cooking modes coupled with extreme temperature precision limits the loss of raw materials, confirming the expression that *you buy by the kilo but sell by the portion*.

**Precijet +, a simple way to save the planet and your turnover.**



\* Compared to an open circuit wash in Equajet ovens.

## A chef takes the floor



Production unit for public and private crèches,  
and primary schools.  
Locmaria-Plouzané (Finistère). 500 covers / day.



*Every morning we have 3h15 of production, we start at 7h15 'til 10h30 when everything goes out: short production times and significant volumes...*

*I have worked for 25 years in this industry but I have only used the Bonnet oven for 3 years, and it is ideal, cooking is always uniform and it is a 20 level ! The time taken to cook has really gone down, we use a lot of frozen vegetables so we need instantaneous steam. 18 baskets of deep-frozen vegetables is normal for me now there is no time delay or loss of power.*

### **« I could never go back and use anything else »**

*I do a lot of work overnight with low temperature cooking. I start a cooking cycle at 16 h 30. Meat in a sauce, a roast... in the morning they are tender, a super result. The interface? I think it is the gateway to the world. Easy to learn, it is so simple that it is fun to come in in the morning.*



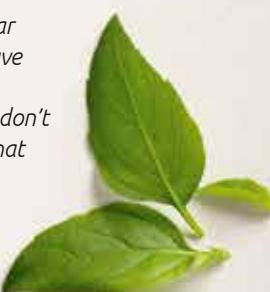
Domaine de Revermont - Relais du Silence.  
Hôtel-Restaurant ★★★ Passenans (Jura). 80 covers / day.

*We do a lot of cooking using the probe throughout service and sometimes more so during morning preparation. During service we tend to use manual programmes but the rest of the time it's almost exclusively the automatic programmes. I really like the successive phases that can be incorporated into the same programme. One can start with steam for example then switch to combination.*

### **We use the pre-recorded Bonnet recipes but also our own using programmes we have created. It's very easy to programme.**

*You simply can't work with anything else once you've worked with that. There are five of us in the kitchen and everyone uses the oven.*

*I insist that we use a given programme. The cooking quality is regular throughout the oven, identical on every level. Its precise, you can have crisp, well done. And at the same time you can do all sorts of other preparations, saving time. Widthways loading is more practical you don't have go reaching into the back, everything is more accessible and that also saves time.*



# A UNIQUE SOLUTION 100% BONNET



## The Precijet+ combination oven

With 7 cooking modes, **Precijet+** has become an infinitely flexible production tool, ideal for **gratins, pastries, cooking meat, low temperature cooking, drying or sous vide...**

**Precijet+** guarantees **uniform cooking**, a degree of cooking exactly as selected and uniform colouration.

By combining **High pressure steam cooking** with **Precijet+**, Bonnet has responded to all your desires in only **1 m<sup>2</sup>** !

**SAVE space  
Reduce losses  
SAVE time  
RESPECT THE PRODUCT**

*A unique solution in the marketplace:  
Speed and flexibility in only 1 m<sup>2</sup>!*

### High pressure steam cooking

Cooking in seconds **to preserve the flavour and nutritional qualities** of the product. Limit your output times improve the end of service thanks to the performance of Bonnet's high pressure steam cooking.

#### Record cooking times





# COMPACT KITCHEN

*Evolving and flexible, an innovative concept serving professionals*

## 11 COOKING MODES, A SINGLE CONCEPT

Forced air Pressure cooking  
Steaming Combination cooking  
Boiling Grilling Pan cooking  
Sautéing Braising Simmering

### + OPTIMISED

- Increased production capacity
- Simplified cooking space
- Reduction in cooking area used
- Energy and time savings, lightened daily load

### + EVOLVING

Think about your needs in terms of the number of covers and the evolution of your activity.



**LESS INSTALLED LOAD + PRODUCTION**  
Smaller extract canopy  
**Less movement Less cleaning MORE FLEXIBLE**

### + PRODUCTIVE

- During preparation
- During service
- Whilst cleaning

### + DESIGN

- Reduction of all types of movement within the heart of the workspace
- Compact ergonomic and flexible equipment
- An inspiring environment

# TECHNICAL DETAILS OF PRECIJET+



<b>Interface</b>	
Touch screen, intuitive and fast	■
Selection dial	■
<b>Technology</b>	
CoreControl : Regulation of the power to suit the load	■
JetControl : advanced injection technology	■
<b>Cooking mode</b>	
Low temperature steam 30 - 97°C	■
Saturated steam 98°C	■
High temperature steam 99 - 105°C	■
Forced air convection 0 - 250°C	■
Combination 30 - 250°C	■
Regeneration	■
Delta T	■
<b>Functions</b>	
Multi products	■
Multi level	■
Preheating	■
Adjustment of humidity %	■
Fan speed 10 - 100 %	■
Vent outlet	■
Temperature holding mode	■
Shot of steam (humidifier)	■
Auto or manual cooling with the door closed	■
<b>Programming &amp; Connectivity</b>	
Number of programmes available	100
Number of programmes pre-recorded	72
Adjustement of the degree of cooking	■
Locking of programmes	■
Display of recipes by photo	■
USB port and traceability software	■
<b>Cleaning &amp; Environment</b>	
Tracking of water, energy and detergent consumption	■
Continuous analysis of water quality	■
Closed circuit cleaning system	■
Automatic and programmable cleaning system	■
Rapid rinse	■
<b>Technical characteristics</b>	
Braked fan	■
Connected core probe	■
Energy optimiser connection kit (standard on 20 level ovens optional on 6 and 10 level units)	■

# THE SOLUTION

## COMPLETE RANGE 6, 10 AND 20 LEVELS

*Number of covers, demand...  
Opt for the Precijet+ solution that meets your needs.*



	6N GN 1/1	10N GN 1/1	10N GN 2/1	6+6N GN 1/1	6+10GN 1/1	20N GN 1/1	20N GN 2/1
ELECTRIC VERSION	PJ061E	PJ101E	PJ102E	PJ661E	PJ611E	PJ201E	PJ202E
Supply kW	● ■ / 9.3	▲ ■ / 15.3	▲ ■ / 24.3	▲ ■ / 18.6	▲ ■ / 24.6	▲ ■ / 27.7	▲ ■ / 54.7
Weight (kg) (gross/net)	130	150	165	236	225	261	288

GAS VERSION	PJ061G	PJ101G	PJ102G	-	-	PJ201G	PJ202G
Supply kW	● Gas / 23	● Gas / 23	● Gas / 23	-	-	● Gas / 45.5	● Gas / 45.5
Weight (kg) (gross/net)	137	160	175	-	-	303	325

Space between levels	83 mm (65 mm*)	67 mm	67 mm	83 + 83 mm (65+65 mm*)	83 + 67 mm (65+67 mm*)	65 mm	65 mm
Meals per day	180	240	480	2 x 180	180 + 240	470	840
WxDxH (mm)	920 x 846 x 899	920 x 846 x 1069	920 x 1171 x 1069	920 x 887 x 1825	920 x 887 x 1945	990 x 862 x 1947	990 x 1187 x 1947
GN 1/1 trays (325x530)	6 [8*]	10	20	6 + 6 (8* + 8*)	6 [8*] + 10	20	40
Max. container depth (mm)	75 (55*)	55	55	75 (55*)	75 (55*) / 55	55	55

Electrical units: ● 1- 230 V 50 Hz + E ▲ 3- 230 V 50 Hz + E ■ 3- 400 V 50 Hz + N+E

\*8 level runner kit

# PROJET+

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COMBI OVEN



**BONNET** • 17, rue des Frères Lumière  
Z.I. Mitry Compans • F - 77292 MITRY-MORY Cedex  
Tél.: +33 1 60 93 70 00 • Fax: +33 1 60 93 70 38

