

100% MADE IN ITALY

PIRON[®]
your professional cooking

Catalogue

EXPLORA
AC-TU-AL
— F-U-T-U-R-E



100% MADE IN ITALY

PIRON[®]
your professional cooking

Catalogue

Ovens and accessories for the world of
professional cooking





1. Who we are	pag. 5
2. Modus operandi	pag. 6
3. Our experience	pag. 7
4. Technologies	pag. 9
5. Product lines	pag. 10
Galilei Plus	pag. 14
Galilei Plus KT	pag. 16
Galilei	pag. 18
Caboto	pag. 20
6. Accessories	pag. 29

*“ 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

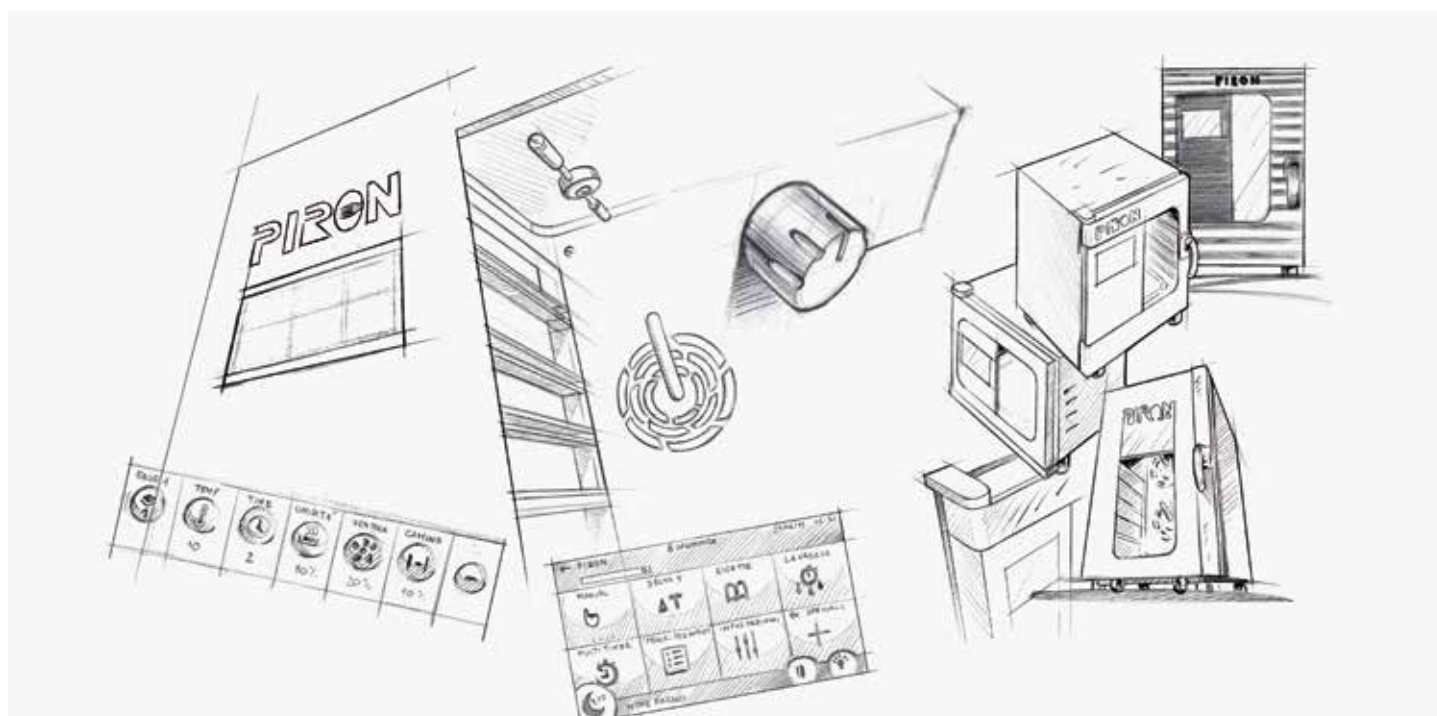
A history of excellence

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**



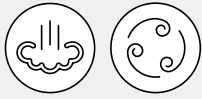
**GALILEI
PLUS KT**



GALILEI



CABOTO



Steam cooking.
Mixed cooking .
Convection cooking.



Hybrid control:
manual and digital.



Chimney regulation.



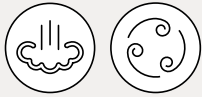
Width (mm)
780 mm



3 fan speed.



Single point core probe.



Steam cooking.
Mixed cooking .
Convection cooking.



Hybrid control:
manual and digital.



Chimney regulation.



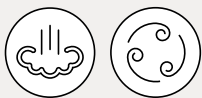
Width (mm)
540 mm



3 fan speed.



Single point core probe.



Steam cooking.
Mixed cooking .
Convection cooking.



Manual control.



Width (mm)
780 mm



3 fan speed.



Convection cooking.

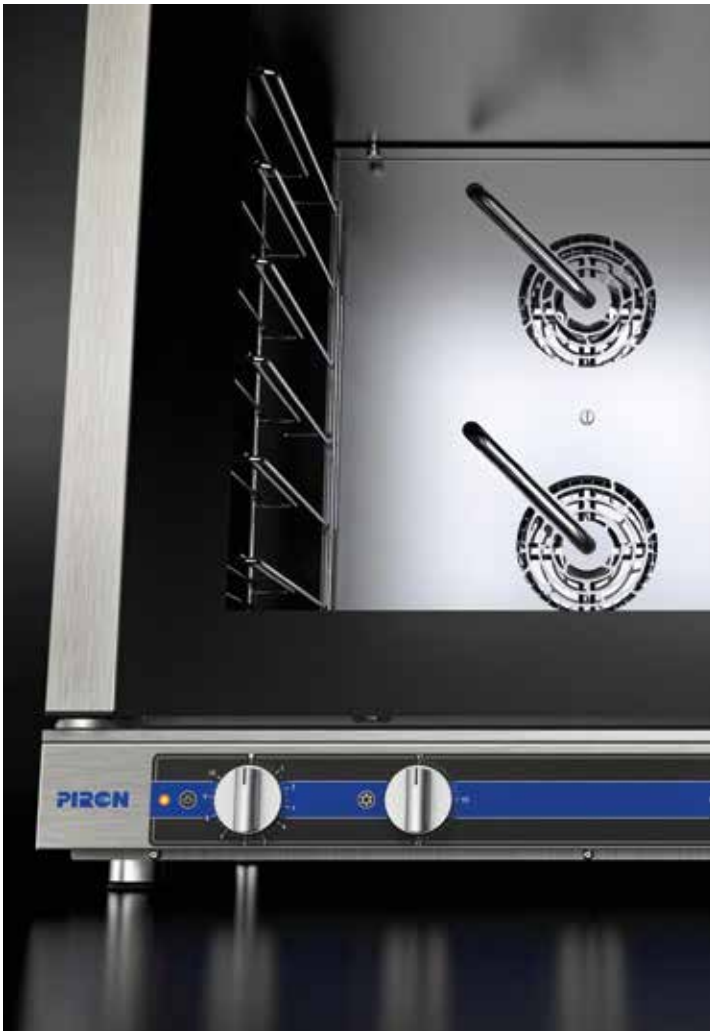


Digital control.
Manual control.



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

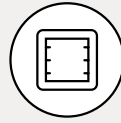
GALILEI



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 600x400 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
Price	€ 11.900,00



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
Price	€ 11.900,00



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)	125
N° servings	90 - 150
Price	€ 4.400,00

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)	110	
N° servings	60 -110	
Price	€ 3.550,00	



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)	7,8	
Voltage	400V 3N~ / 230V 1N~	
Weight (Kg)	90	
N° servings	40 - 80	
Price	€ 3.300,00	

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 PP7720L - PF7716L - PF7710L - PF7706L - PF7704L

Option wheels for trolley ovens

Product code PP7720_RT - PF7720L_RT0 - 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)	15,3
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)	7,6
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)	5,8
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)	125
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)	110
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

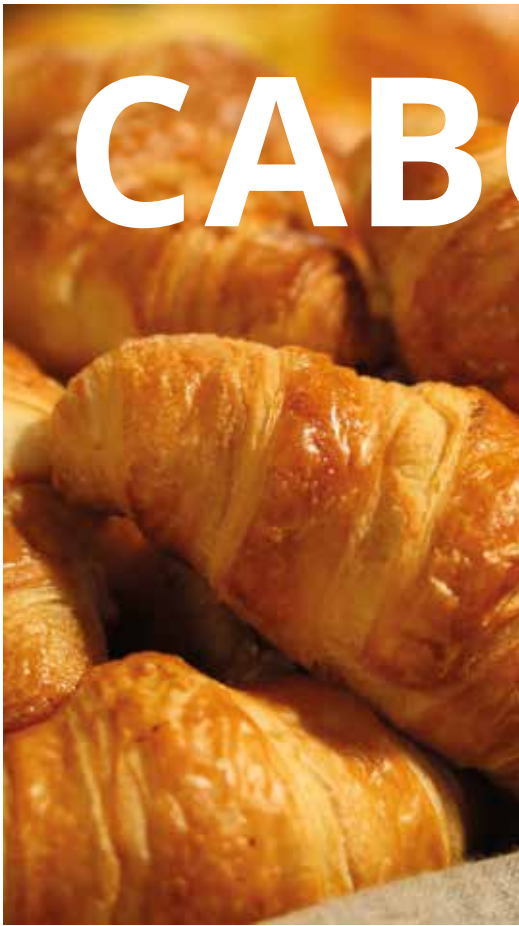
General technical characteristics.

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



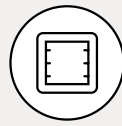
CABOTO



Digital or Manual controls: precision and practicality



Convection cooking.



Cooking chamber in high resistance stainless steel AISI 430.



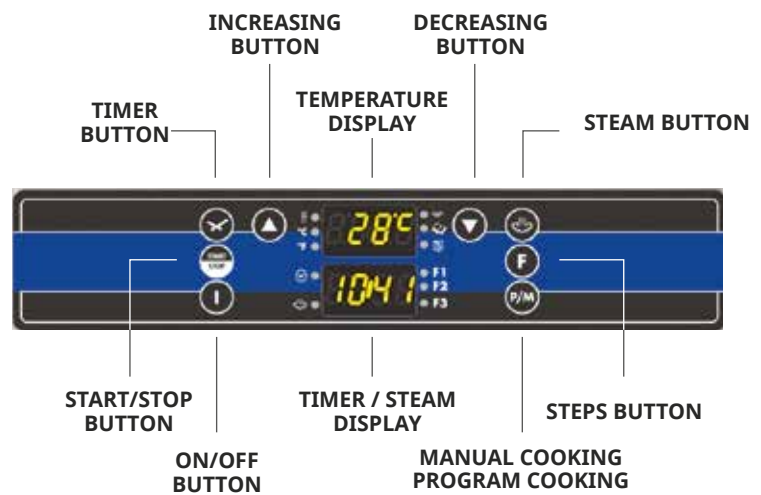
Trays and grills: EN 600x400, GN 1/1, GN 2/3, GN 1/2, 480x345, 430x325 and 342x242.



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



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	-
Automatic side opening	(PF8004L)
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	-
Automatic side opening	-
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	-
Automatic side opening	-
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	-
Automatic side opening	-
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 *



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	-
Automatic side opening	-
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	-
Automatic side opening	-
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	-
Automatic side opening	-
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	●
Automatic side opening	-
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 *

Caboto

Convection ovens



Product code	PF6204D
Control	digital
N° trays	4
Compatible trays	430x325 / 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	●
Automatic side opening	-
N° brioches per tray	9x4



Product code	PF6204
Control	manual
N° trays	4
Compatible trays	430x325 / 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	●
Automatic side opening	-
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 *



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	●
Automatic side opening	-
N° brioche 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	●
Automatic side opening	-
N° brioche 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 *



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	•
Automatic side opening	-
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	•
Automatic side opening	-
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.



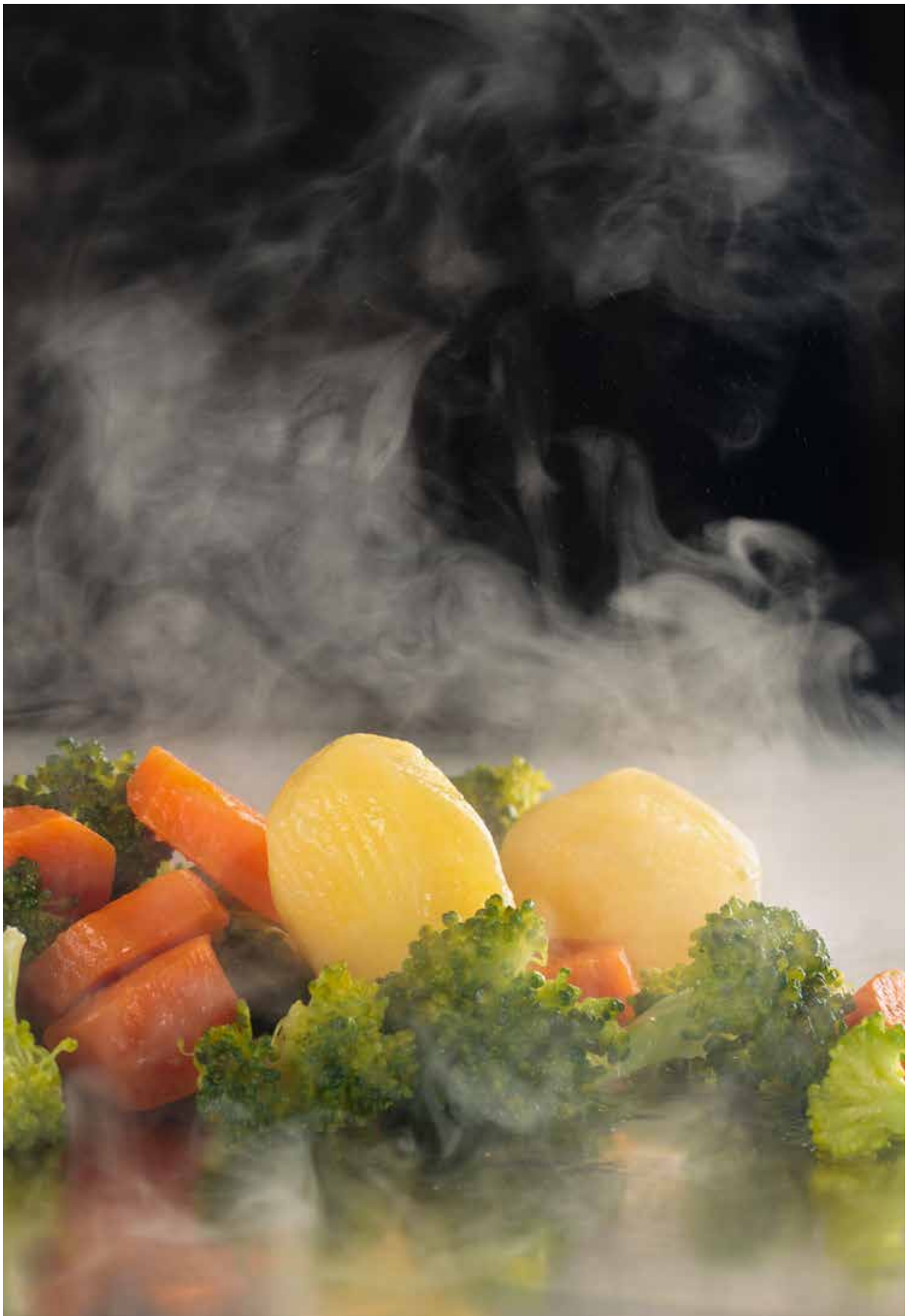
Optional kits

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

100% MADE IN ITALY

PIRON[®]
your professional cooking

www.piron.it



100% MADE IN ITALY

PIRON[®]
your professional cooking

PIR00089-B - Rev 2019/00 - EN
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.

Piron Srl

Via Belladoro, 25
35010 Cadoneghe (PD) Italy

Tel. +39 049 9624228

Fax. +39 049 8877433

info@piron.it

www.piron.it

Speak about it with us

#piron #pironovens

#ovens4excellence



EXPLORA
AC-TU-AL
F-U-T-U-R-E