EXPLORA

AC—TU—AL
F—UT—URE

Catalogue

PIRON®
your professional cooking

EXPLORA

ACTUAL
FUTURE

Catalogue

A single oven for gastronomy,
pastry and bread

HOW DO YOU ENVISION YOUR
WORK IN THE FUTURE?

WE CAN ALREADY SEE IT

WE ARE WAITING FOR YOU IN THE FUTURE

In the future, you will control technology around you with a simple touch.

Intelligent, interconnected and forward-looking technologies designed to contain consumption will simplify your life, intuitively scheduling your day so that you can perform multiple tasks simultaneously and be more productive. You will communicate through interactive images that will help you in your daily choices, always leaving you the freedom to do things as you wish.

Through the Cloud, you can check that everything works perfectly and explore the best that this innovative technology has to offer.
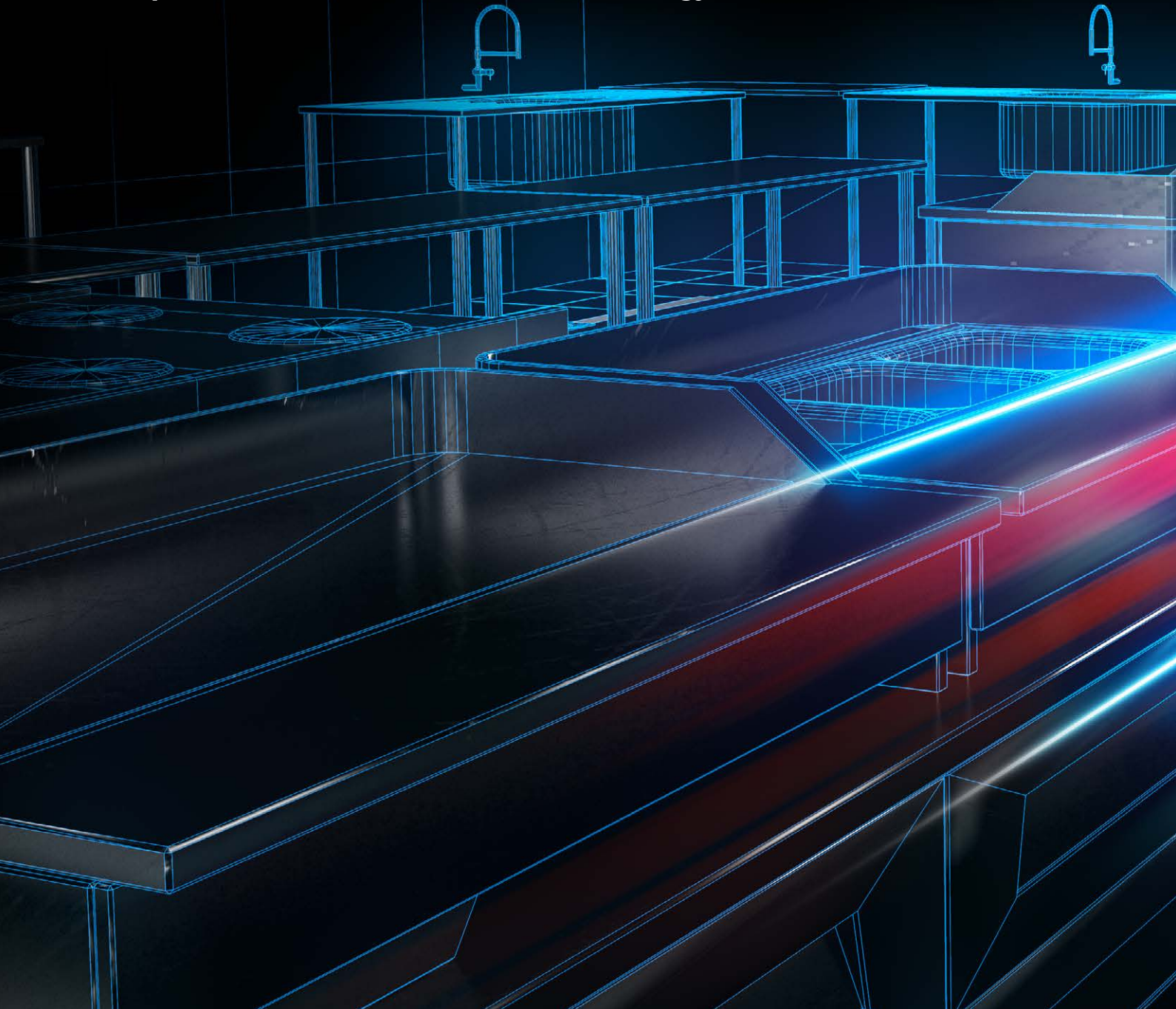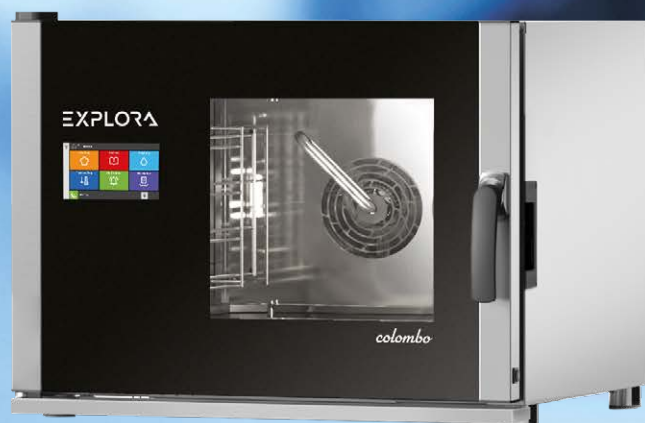
EXPLORA

THE FUTURE NOW

We have explored the latest technologies to give you something you've never seen.

Forget the simple professional oven:
every Explora oven is a smart and interconnected appliance, that can be **controlled and programmed through a Smartphone, tablet or PC** and allows handling all your daily and special activities.

EON:
CONNECT TO THE FUTURE

A UNIQUE CLOUD OF ITS KIND

Remote control

Web App for remote control accessible from any device.
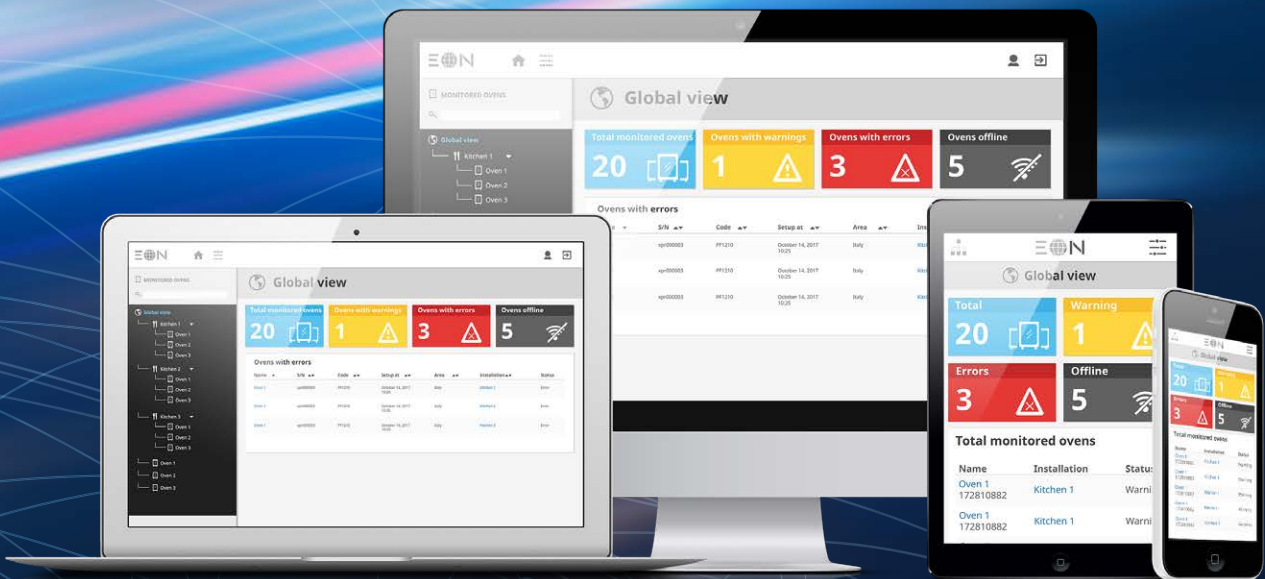
Diagnostic management:

- Continuous monitoring of correct operation.
- Predictive component wear-and-tear analysis.
- Consumption monitoring.
- Advanced diagnosis of malfunctions.
- Access the historical record and ongoing activities in real time.

EON

EXPLORA CLOUD SYSTEM

NONE IS ON THE MARGINS
OUR PARTNERS AT THE CENTRE

The EON Web App is fully designed to meet the needs of our retailers. Thanks to its intuitive and accessible technology, **it provides real-time customer service**, greatly reducing costs and time for on-call services.

It is a precious tool that allows our partners offering cutting-edge and highly loyal service. At your disposal, an exclusive engine to increase your business.

TOTAL FLAT
TOUCH DESIGN

TECHNOLOGY MEETS
THE STYLE OF THE FUTURE

EXPLORA KT

colombo

**We designed ovens with a unique design,
not only for aesthetic pleasure, but to give you
a unique experience.**

Because there isn't just an operation in a job like yours: every
movement and every action are ingredients of recipes that only look
to perfection. We want Explora to bring beauty to your kitchen with
every single gesture.

ENERGY BALANCE

CONSUMPTION MONITORING

Monitoring means saving.
All Explora oven consumption is
controlled and controllable.

LED LIGHTS

These lights give you better visability in the
cooking chamber, last longer
and consume less energy.

TRIPLE GLASS

It combines the reduction of thermal
dispersion with control card protection.

Explora's solutions optimize
consumption, reduce waste, and
respect the environment.
We transform elements like
water, energy and waste time into
targeted investments.

HEAT RECOVERY

Steam production optimization system that
utilizes the heat of output water.

PERFECT STEAM

No heat drop thanks to the introduction of
pre-sprayed hot water.

SUBDIVIDED HEATING ELEMENT

More efficient temperature control with
less energy consumption.

ARE YOU READY FOR A 4.0 COOKING EXPERIENCE?

High usability, intuitive functionality and touch control: the kitchen exceeds SMART.

Control panel

Each Explora oven comes with a capacitive in-glass touch screen, perfectly visible up to two meters away, which will enable to monitor cooking in progress.

Pause function

Thanks to the pause function, you can program a work plan on a daily basis.

Pre-set or customized phases

Explora simplifies cooking programming: thanks to pre-set phases, the operator will only set customized parameters. Explora will think about everything else.

Perfect Timing

A multiple alarm system easily enables multilayer cooking, allowing flexible kitchen work.

Visual recipes

With Explora, recipes are not just lists of doses, information, and procedures. When you save your favourite recipes, you can enter a picture taken with your smartphone to always have visual support for you and anybody who helps with kitchen chores.

Explora Washing System

Thanks to timed washing, proper appliance maintenance is no longer the operator's burden.
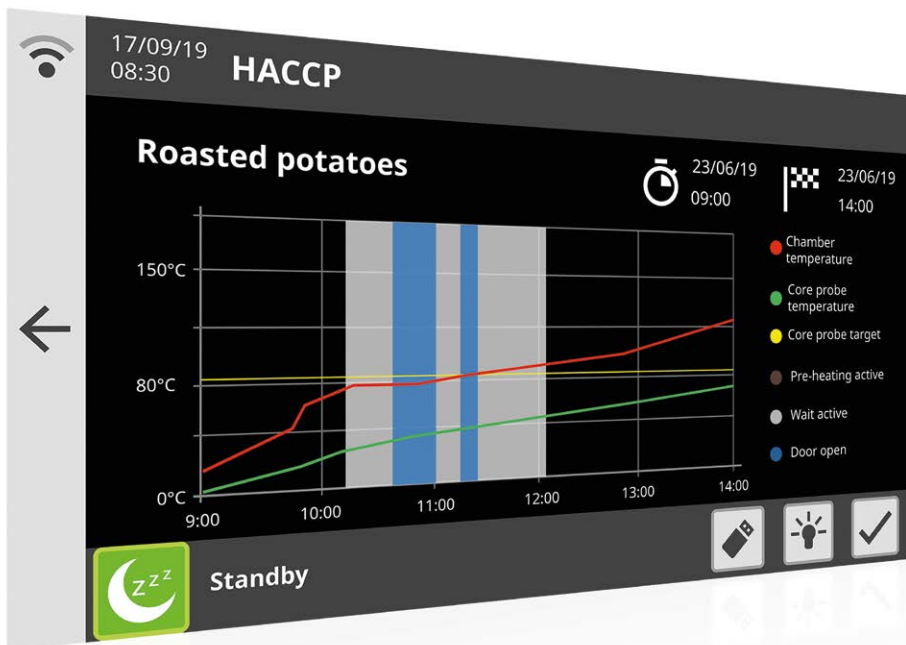
HACCP function

All HACCP data will be continuously recorded on your Explora oven. You can easily save them on a USB drive or print them directly to PDF, even remotely.

Operational record

Directly from your Explora, tablet, or Smartphone, you will have access to the Log of all the operations handled by your appliance at any time. You will be able to select the time range you want, view the details of each activity, and start it again as you set it.
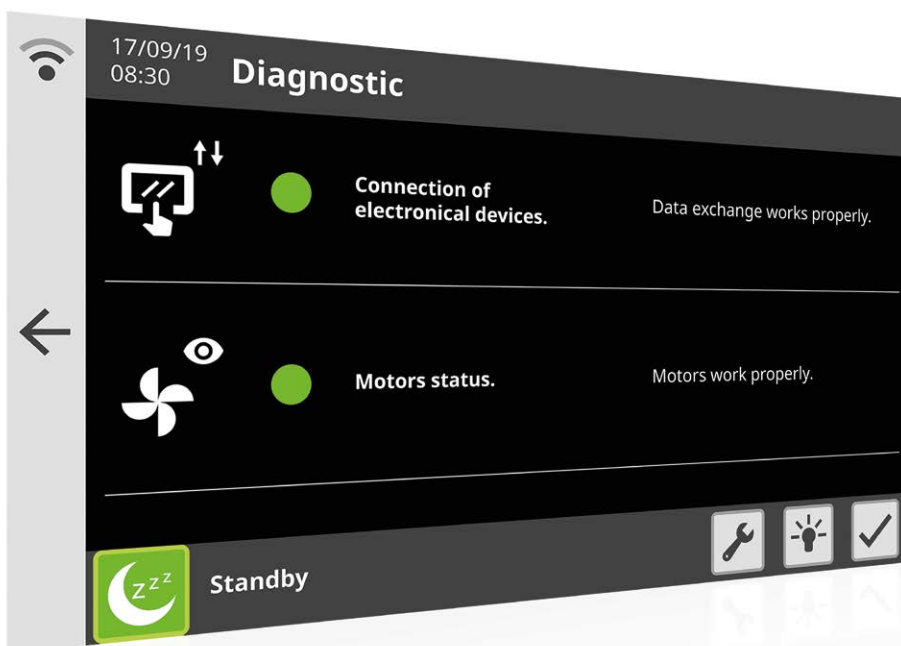
Diagnostics and Service

With Explora, you will monitor at all times, even remotely, all the oven components through a simple and immediate system.
You can schedule preventive maintenance operations and will be immediately notified of any malfunction.

Consumption's monitoring

Monitoring of Explora water consumption, electrical consumption and real working hours both from the first access and partial from last reset.
You can check with your eyes the using costs of your ovens thanks to our innovative monitoring system.

TECHNOLOGY
MEETS DESIGN

SATOR STEAM

The *Sator Steam* technology generates **steam up to 100% saturation in the chamber** through the creation of a fine water mist.
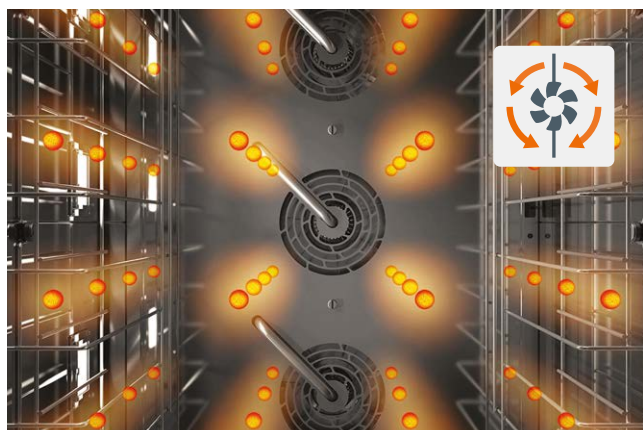

OPTIMAL CLIMATIC

This is a system that **extracts the excess humidity**, maintaining the desired humidity level required.

BALANCED REVERSE

Thanks to a more efficient and balanced rotation's time and using multiple fans with auto-reverse **intensifies the air flow** in the cooking chamber of the oven, guaranteeing a golden uniform result.

The most innovative solutions to give you the best results, with a simple touch.

WATER HEATING SYSTEM

Our **heat recovery system**, coupled with patented Sator Steam technology, enables the efficient and timely use of cooking moisture.

CAPACITIVE DISPLAY

10-inch TFT display in the Performer and Prometeo versions and **7-inch** in Colombo and Colombo KT versions.

UNIVERSAL CHAMBER

Adequately sized **AISI 304** stainless steel chamber for gourmet cookware and pastry.

RANGE COMPARISON

PERFORMER

PROMETEO

COLOMBO

COLOMBO KT

GN 1/1

WIDTH (mm)
780 mm

AUTOMATIC CHIMNEY REGULATION

THREE TEMPERED GLASS DOOR

SUBDIVIDED HEATING ELEMENT

10" CAPACITIVE TOUCH SCREEN DISPLAY

LED LIGHTING

MULTI POINT CORE PROBE

FAT COLLECTION SYSTEM

GN 1/1
EN 600x400

WIDTH (mm)
860 mm

AUTOMATIC CHIMNEY REGULATION

THREE TEMPERED GLASS DOOR

SUBDIVIDED HEATING ELEMENT

10" CAPACITIVE TOUCH SCREEN DISPLAY

LED LIGHTING

MULTI POINT CORE PROBE

HEAT RECOVERY

GN 1/1
EN 600x400

WIDTH (mm)
780 mm

AUTOMATIC CHIMNEY REGULATION

DOUBLE TEMPERED GLASS DOOR

7" CAPACITIVE TOUCH SCREEN DISPLAY

HALOGEN LIGHTS

SINGLE POINT CORE PROBE

GN 1/1
GN 2/3

WIDTH (mm)
540 mm

AUTOMATIC CHIMNEY REGULATION

DOUBLE TEMPERED GLASS DOOR

7" CAPACITIVE TOUCH SCREEN DISPLAY

HALOGEN LIGHTS

SINGLE POINT CORE PROBE

EXPLORA PERFORMER

Ideal for intensive cooking of chicken, pork and beef

The automatic three-way system for collecting fats and cooking liquids is the ideal solution for all those activities, such as delis and supermarkets, which intensively utilize full-load ovens for cooking meat.

How Explora Performer works

Explora Performer's system collects the grease on the bottom of the oven and automatically conveys it into the appropriate collection tank, contained in the compartment below.

Instead, when the washing is started, the system directs the waste water to the sewage system.

The special grids for ribs and chickens, provided with a teflon-coated tub, avoid splashes and allow collecting the cooking fat, which, through a central hole, is conveyed to the bottom of the oven.

REDUCES WASTE AND IMPROVES COOKING PERFORMANCE

PC7600
Condensation hood
(optional)

PF1713
Combi steam
oven
Performer

PM1764
Cabinet with a fat
collection system

It includes:
Exhaust kit
Automatic solenoid valve
Grease collection tank

+ 33%

Explora Performer is designed to have greater loading capacity and, consequently, to **increase productivity by more than 33%**. This means that, in the 10-tray model, it will be possible to cook **32 chickens in just 45 minutes!**

EASY AND FAST

The user-friendly control interface and the customisable recipe books allow for **easy use by all operators** and organise the kitchen activities in the best way possible.

- 50%

We have **cut down on water and detergent consumption during oven cleaning activities by 50%** in order to reduce operating costs and the environmental impact, for eco-friendly performance.

TOTAL CONTROL

Thanks to the innovative Eon Cloud platform, you can **monitor and analyse** the electricity, water and detergent consumption of the oven from remote, as well as check all installations, verifying in detail efficiency, productivity and operating costs.

HACCP

All HACCP data is recorded in real time in the new Explora Performer oven. Dates, cooking times, temperature, pre-heating process and number of times the oven door has been opened, all **accurate and precise information which can be easily accessed**.
A colour graph shows the recorded data, which can be stored on a USB unit or printed in PDF form, also from remote, thanks to the Eon Cloud platform.

AUTOMATIC RESIDUE DISPOSAL

Through an automatic system via software, the three-way valve facilitates disposal of foodstuff and cooking grease which, instead of being conveyed to the discharge system, as it is usually done, are instead poured into a tank in order to **further reduce the environmental impact** of our activities.

PERFORMER

Combination with fat collection system

Product code	PF1713*
N° trays	12
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	780 x 850 x 1200
Space between trays (mm)	72
Power (kW)	26,3
Voltage	400V 3N~
Weight (kg)	121
N° servings	90 - 150

* PF1713 compatible model only with fat collection cabinet.

+

Product code	PM1764
Outside dimensions (WxDxH)(mm)	780 x 850 x 700
Power (kW)	4
Voltage	230V 1N~
Frequency (Hz)	50/60
Weight (kg)	80
	Cabinet with a fat collection system
	It includes:
	- Exhaust kit
	- Automatic solenoid valve
	- Grease collection tank (TAN00004)

General technical characteristics.

Hertz	50/60 Hz	Pre-heating	●
Temperature	30 - 270 °C	Semi-static mode	●
Water connection	●	Fans inversion	*Balanced Reverse*
Fan speed	8	Steam cooking	*Sator Steam*
Core probe	multipoint	Chimney regulation	*Optimal Climatic*
Control	10" touch screen	Delta T Cooking	●
Cooking phases	40	Automatic washing system	●
Insertable recipes	1000	Timed wash	●

ON REQUEST
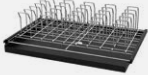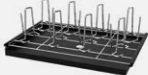
Reversible door
Product code PF1713L

PERFORMER

Combination with fat collection system

	Product code	Description
	PC7600	Stainless steel condensation hood
	KGI00163	GN 1/1 grill for ribs with drip teflon pan for fat
	KGI00164	GN 1/1 grill for chickens with drip teflon pan for fat
	KGI01163	GN 1/1 grill for ribs with drip stainless steel pan for fat
	KGI01164	GN 1/1 grill for chickens with drip stainless steel pan for fat
	TAN00004	Grease collection tank 12 liters

Table header: **OPTIONAL**

PROMETEO

4.0 cooking experience at the highest level

Product code	PF1310
N° trays	10
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	860 x 960 x 1260
Space between trays (mm)	80
Power (kW)	21,5
Voltage	400V 3N~
Weight (kg)	169
N° servings	90 - 150

Product code	PF1306
N° trays	6
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	860 x 960 x 860
Space between trays (mm)	80
Power (kW)	14,4
Voltage	400V 3N~
Weight (kg)	121
N° servings	60 - 110

General technical characteristics.

Hertz	50/60 Hz	Semi-static mode	●
Temperature	30 - 270 °C	Fans inversion	*Balanced Reverse*
Water connection	●	Steam cooking	*Sator Steam*
Fan speed	8	Chimney regulation	*Optimal Climatic*
Core probe	multipoint	Heat recovery	*Water Heating System*
Control	10" touch screen	Delta T Cooking	●
Cooking phases	40	Automatic washing system	●
Insertable recipes	1000	Timed wash	●
Pre-heating	●		

ON REQUEST

Reversible door
Product code PF1310L - PF1306L

COLOMBO

Your high tech oven in a Lite version

Product code	PF7920
N° trays	20
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	870 x 1000 x 1930
Space between trays (mm)	67
Power (kW)	36
Voltage	400V 3N~
Weight (kg)	250
N° servings	130 - 200

Product code	PF7916
N° trays	16
Compatible trays	EN 600x400
Outside dimensions (WxDxH)(mm)	870 x 1000 x 1930
Space between trays (mm)	80
Power (kW)	36
Voltage	400V 3N~
Weight (kg)	250
N° servings	110 - 170

Product code	PF7910
N° trays	10
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780 x 850 x 1200
Space between trays (mm)	80
Power (kW)	15,8
Voltage	400V 3N~
Weight (kg)	121
N° servings	90 - 150

COLOMBO

Your high tech oven in a Lite version

Product code	PF7906
N° trays	6
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780 x 850 x 830
Space between trays (mm)	80
Power (kW)	10,5
Voltage	400V 3N~ / 230V 1N~
Weight (kg)	90
N° servings	60 - 110

Product code	PF7904
N° trays	4
Compatible trays	EN 600x400 / GN 1/1
Outside dimensions (WxDxH)(mm)	780 x 850 x 640
Space between trays (mm)	75
Power (kW)	9,3
Voltage	400V 3N~ / 230V 1N~
Weight (kg)	70
N° servings	40 - 80

General technical characteristics.

Hertz	50/60 Hz	Pre-heating	●
Temperature	30 - 270 °C	Semi-static mode	●
Water connection	●	Fans inversion	*Balanced Reverse*
Fan speed	8	Steam cooking	*Sator Steam*
Core probe	●	Chimney regulation	*Optimal Climatic*
Control	7" touch screen	Delta T Cooking	●
Cooking phases	40	Automatic washing system	●
Insertable recipes	1000	Timed wash	●

ON REQUEST

Reversible door
Product code PF7920L - PF7916L - PF7910L - PF7906L - PF7904L

COLOMBO KT

High performance of cooking in only 54 cm of width
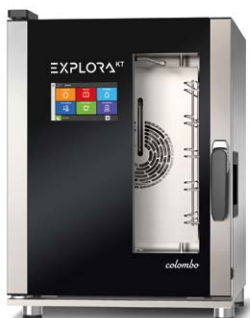
Product code	PF1530
N° trays	10
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	540 x 860 x 1160
Space between trays (mm)	80
Power (kW)	15,6
Voltage	400V 3N~
Weight (kg)	130
N° servings	80 - 150

Product code	PF1535
N° trays	5
Compatible trays	GN 1/1
Outside dimensions (WxDxH)(mm)	540 x 860 x 760
Space between trays (mm)	80
Power (kW)	7,9
Voltage	400V 3N~ / 230V 1N~
Weight (kg)	90
N° servings	30 - 80

Product code	PF1545
N° trays	5
Compatible trays	GN 2/3
Outside dimensions (WxDxH)(mm)	540 x 680 x 760
Space between trays (mm)	80
Power (kW)	6,1
Voltage	400V 3N~ / 230V 1N~
Weight (kg)	70
N° servings	20 - 50

COLOMBO KT

High performance of cooking in only 54 cm of width

General technical characteristics.

Hertz	50/60 Hz	**Pre-heating**	●
Temperature	30 - 270 °C	**Semi-static mode**	●
Water connection	●	**Fans inversion**	*Balanced Reverse*
Fan speed	8	**Steam cooking**	*Sator Steam*
Core probe	●	**Chimney regulation**	*Optimal Climatic*
Control	7" touch screen	**Delta T Cooking**	●
Cooking phases	40	**Automatic washing system**	●
Insertable recipes	1000	**Timed wash**	●

ON REQUEST

Reversible door
Product code PF1530L - PF1535L - PF1545L

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 #explorathefuture #touchthefuture

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