MARCO POLO
Details

Dv Dolcevita
The Italian way to result

We make your satisfaction one of our first goals. That's why we wish every one of your gestures to be translated into a flawless and perfect result.

Dv Croccante

For a crisp, golden and perfect end product, we have developed a system to allow you to precisely control air flow inside the cooking chamber, so that you achieve the end result you want, each and every time. Perfection and uniformity in both appearance and taste. A pleasure to the eye and the pallette.

Dv Veloce

The most effective solutions often exploit the simplest of elements. *Accelerate Cooking* transforms water and heat into humidity to provide the ideal environment to speed up the cooking process whilst also respecting the inherent properties of the food.

Dv Naturale

The *Sator System* will take care of all your food creations. IT preserves the richness of the food and its properties, retaining nutrients and natural flavour.

Dv Fragrante

The control of humidity, utilizing our technology *Optimal Classic*, makes the fragrance in your culinary creations a certainty. The secret is the perfect balance between dry heat and steam.
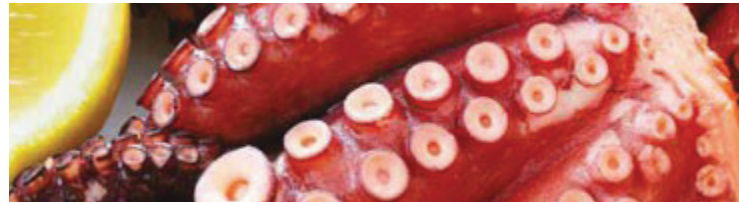
Dv Tenero

The maturation of meat is crucial to getting a flawless consistent dish. Thanks to *Delta T Cooking* the preparation of large pieces of meat will translate into success, resulting in meat always juicy and tender.

EC EasyControl
Simplicity of use for immediate control

We know how important it is to have an oven able to do exactly what you need. That's why we designed a user experience focused on extreme ease of use and maximum results.

EC Sensitive

A simple and easily accessible control panel, yet still allowing access to all functions of the cooking process through an intuitive and direct step-by-step sequence.

♪ Pulito

PIRON your professional cooking
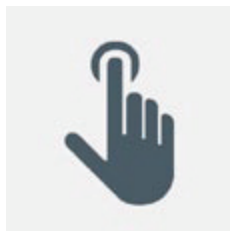
Effortless cleaning

We design solutions to support your creativity and mini-mise your workload. So when you are finished cooking and it is time to wash the oven, simply set the required washing time, then sit back and relax.
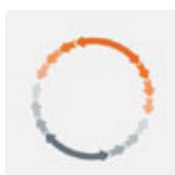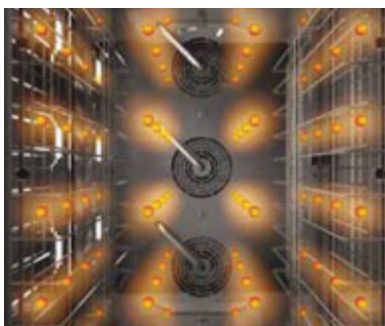
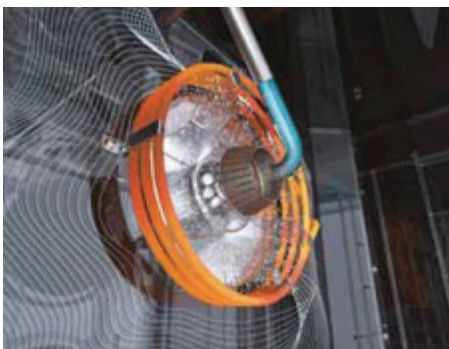

Technologies
The results of our research

Air Flow

A solution designed and devleoped to en-hance air flow inside the cooking chamber, achieving golden, uniform and crispy results.

We invest in our research because we believe in the future. We have an entire department dedicated to the develop-ment of innovative technologies, with the aim of brining the future into your daily life.

Sator Steam

Developed and designed by Piron, the Sator Steam technology generates steam through the creation of mist that is then uniform-ly dispersed over the food. The mist is then again transformed into steam guaranteeing a natural and respectful cooking result.
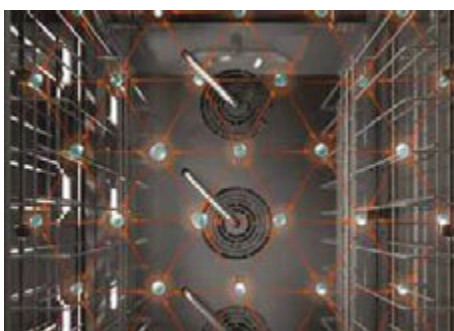

Delta T Cooking

Technology developed by Piron to create a controlled environ-ment to optimise the cooking times of large pieces of meat through the precise control of temperature relative to time.


Accelerate Cooking

Technology designed by Piron for the introduc-tion of water during the cooking process. The addition of humidity re-duces the cooking times and offers protection to food surfaces from the dangers of overcooking.

Optimal Climatic

Technology allowing total control of the internal environment of the oven, combined with Piron's unique steam generation function. The Optimal Cli-matic system exhausts excess humidity and controls moisture levels throughout the cooking process.
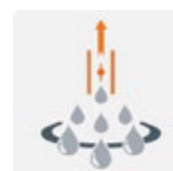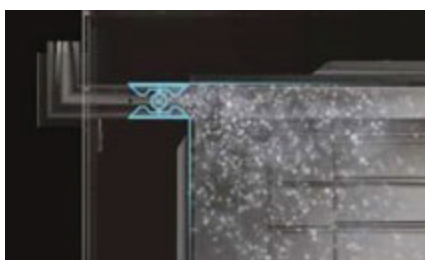
MARCO POLO Combi steamer ovens / Gastronorm & Bakery ovens

600x400 or GN 1/1 - 20 trays/16 trays

20/16 trays	PF1020	PF1016
Compatible trays	GN 1/1	EN 600x400
Load capacity	20	16
Outside dimensions	865x1000x1925 (WxDxH)	865x1000x1925 (WxDxH)
Space between trays	67 mm	80 mm
Trays included	NO	NO
Trolley tray	incluso	incluso
Power - Voltage	30 KW - 400V	30 KW - 400V
Temperature	30 - 260 °C	30 - 260 °C
Weight	250 Kg	250 Kg
Cooking phases	5	5
Programs	99	99
Pre-heating	●	●
Preloaded recipes	14	14
Side opening door	manuale	manuale
Water connection	●	●
Fan speed	6	6
Core probe	monopunto	monopunto
Technologies		
Air flow	●	●
Accelerate Cooking	●	●
Direct Steam	-	-
Sator Steam	●	●
Optimal Clima	-	-
Optimal Climatic	●	●
Delta T Cooking	●	●
EasyControl		
Sensitive	●	●
Pulito	optional	optional
Washing cicles	3	3
	$22,885 ex GST	$22,885 ex GST

MARCO POLO Combi steamer ovens for gastronomy a PIRON®
your professional cooking

600x400 or GN 1/1 - 10/6/4 trays

10/6/4 trays	PF1010	PF1006	PF1004
Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
Load capacity	10 [12]	6 [7]	4 [5]
Outside dimensions	810x895x1205 (WxDxH)	810x895x835 (WxDxH)	810x895x640 (WxDxH)
Space between trays	80 mm [67 mm]	80 mm [67 mm]	80 mm [67 mm]
Trays included	NO	NO	NO
Trolley tray	-	-	-
Power - Voltage	14,4 KW - 400V	9,7 KW - 400V	9,6 KW - 400V
Temperature	30 - 260 °C	30 - 260 °C	30 - 260 °C
Weight	125 Kg	110 Kg	90 Kg
Cooking phases	5	5	5
Programs	99	99	99
Pre-heating	●	●	●
Preloaded recipes	14	14	14
Side opening door	manual	manual	manual
Water connection	●	●	●
Fan speed	6	6	6
Core probe	single point	single point	single point
Technologies			
Air flow	●	●	●
Accelerate Cooking	●	●	●
Direct Steam	-	-	-
Sator Steam	●	●	●
Optimal Clima	-	-	-
Optimal Climatic	●	●	●
Delta T Cooking	●	●	●
EasyControl			
Sensitive	●	●	●
Pulito	optional	optional	optional
Washing cicles	3	3	3
	$12,485 ex GST	$9,985 ex GST	$8,985 ex GST

[ ] with transformation kit (KGI00001-KGI00002 - KGI00003)

MARCO POLO Accessories

PL2012

Proofer 12 trays
810x940x600 (WxDxH)
12 trays EN 600x400 or GN 1/1
2 KW - 230V - 50/60 Hz
30/60 °C - 50 kg

Compatible with
PF1010

$2900 ex GST

PL2008

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
PF1004 - PF1006

$2980 ex GST

PC2116

Patent pending
Stainless steel condensation hood
865x1020x230 (WxDxH)
145 watt - 230V - 50 Hz
40 kg

Compatible with
PF1016 - PF1020

$4660 ex GST

PC2100

Patent pending
Stainless steel condensation hood
810x995x230 (WxDxH)
145 watt - 230V - 50/60 Hz
40 kg

Compatible with
PF1004 PF1006 - PF1010

$3550 ex GST

KIT00015

Supporting frame for stackable ovens

Compatible with
PF1004 - PF1006

$252 ex GST

PS2195

Supporting frame
Trays holder for 8 trays
810x850x950 (WxDxH)
28 kg

Compatible with
PF1004 - PF1006 - PF1010

$1145 ex GST

PS2160

Supporting frame
Trays holder for 5 trays
810x850x600 (WxDxH)
18 kg

Compatible with
PF1004 - PF1006 - PF1010

$1110 ex GST

PS2150

Supporting frame
Trays holder for 4 trays
810x850x500 (WxDxH)
17 kg

Compatible with
PF1004 - PF1006 - PF1010

$1085 ex GST

PS2130

Supporting frame
810x850x300 (WxDxH)
8 kg

Compatible with
PF1004 - PF1006 - PF1010

$585 ex GST

KRU00015

4 wheels with brake
height 16 cm - 5 kg

Compatible with
PF1004 - PF1006 - PF1010

$260 ex GST

LEC30001

Aluminium tray
Size mm 600x400x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$92 ex GST

LEC30004

Aluminium perforated tray 5 canals
with support
Size mm 600x400

Compatible with
PF1004 - PF1006 - PF1010
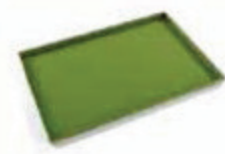PF1016 - PF1020

$122 ex GST

LEC30010

Aluminium perforated tray
Size mm 600x400x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$104 ex GST

LEC30012

Aluminium teflon tray
Size mm 600x400x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$135 ex GST

LEC30027

Pizza tray
Size mm 600x400x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$85 ex GST

LEC30028

Plum cake tray
Size mm 600x400x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$316 ex GST

LEC30029

Eggs tray
Size mm 600x400x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$213 ex GST

LEC30016

Stainless steel tray GN1/1
Size mm 530x325x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$94 ex GST

LEC30017

Stainless steel tray GN1/1
Size mm 530x325x40h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$102 ex GST

LEC30018

Stainless steel perforated tray
GN1/1
Size mm 530x325x40h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$108 ex GST

LEC30019

Stainless steel tray GN1/1
Size mm 530x325x65h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$108 ex GST

LEC30020

Stainless steel perforated tray
GN1/1
Size mm 530x325x65h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$117 ex GST

LEC30025

GN 1/1 Aluminium
Cast iron for grill
530x325x20h

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$367 ex GST

GRI30088

Stainless steel grid
Size mm 600x400

Compatible with
PF1004 - PF1006 - PF1010
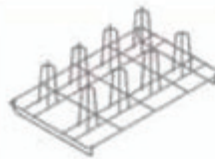PF1016 - PF1020

$137 ex GST

GRI30103

Stainless steel grid GN 1/1
Size mm 530x325

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$137 ex GST

GRI30037

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

Compatible with
PF1004 - PF1006 - PF1010
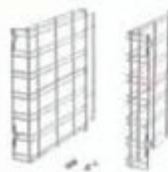PF1016 - PF1020

$165 ex GST

KGI00001

Kit lateral trays support
Anti overturning system
Increases load capacity from 10 to 12
GN 1/1 trays

Compatible with
PF1010
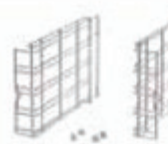
$280 ex GST

KGI00002

Kit lateral trays support
Anti overturning system
Increases load capacity from 6 to 7
GN 1/1 trays

Compatible with
PF1006

$219 ex GST

KGI00003

Kit lateral trays support
Anti overturning system
Increases load capacity from 4 to 5
GN 1/1 trays

Compatible with
PF1004

$188 ex GST

MARCO POLO Accessories

KLV00001

Integrated washing system

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$668 ex GST

DOC20

Shower

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$218 ex GST

BRI30002

Oven rinse
5 litre

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$75 ex GST

DET30004

Oven detergent
5 litre

Compatible with
PF1004 - PF1006 - PF1010
PF1016 - PF1020

$75 ex GST

FS23N00A00

BWP Replacement V Cartridge Water Filtration & Softener with Corrosion protector

Suits CSIK- V only

$178 + GST

FS28N00A00

BWP Replacement XL Cartridge Water Filtration & Softener with Corrosion protector

Suits CSIK-XL only

$338 + GST

CAR00001

16 trays EN600x400 trolley

Compatible with
PF1016

$2820 ex GST

CAR00006

20 trays GN 1/1 trolley

Compatible with
PF1020

$2920 ex GST

CAR00008

Plates trolley
51 dishes

Compatible with
PF1016 - PF1020

$3360 ex GST

CSIK-V

BWP Water Filtration & Softener with Corrosion protector and full installation Kit and fittings. Includes Flow meter with cartridge life indicator.

Suits all Models except 20 & 16 tray combi Ovens.
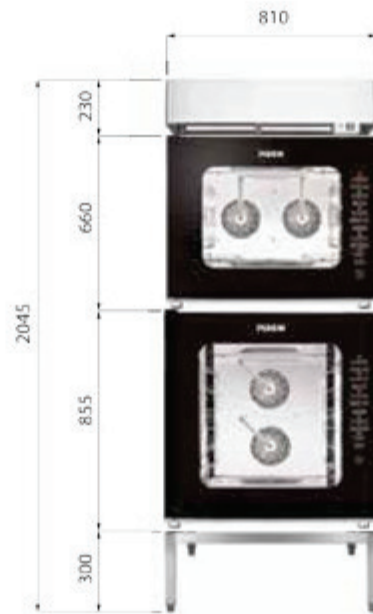
$538 + GST

CSIK-XL

BWP Large capacity Water Softener with Corrosion protector and full installation Kit and fittings. Includes Flow meter with cartridge life indicator.
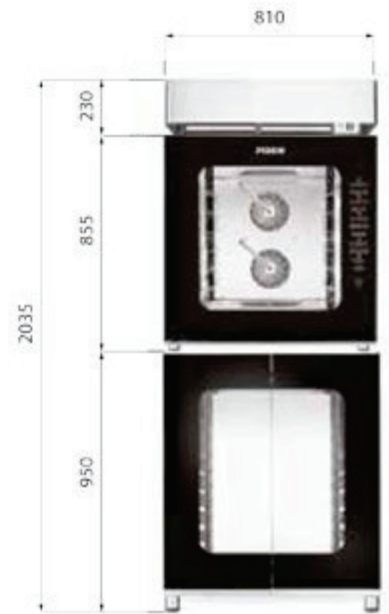
Suits only 16 and 20 tray combi ovens.

$688 + GST

MARCO POLO Combinations

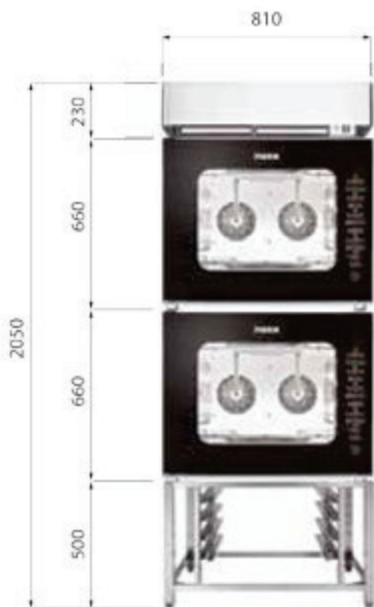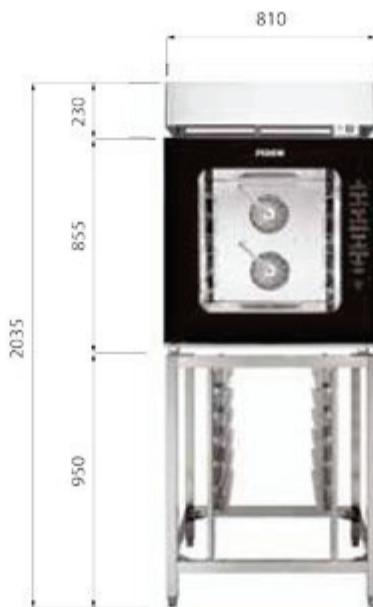PIRON
your professional cooking

PC2100
PF2010
PL2012
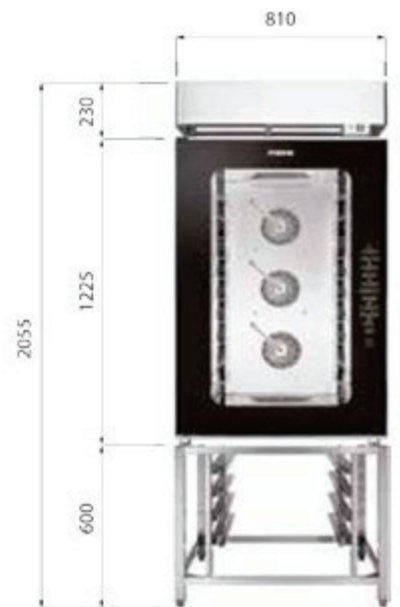
PC2100
PF2004
[KIT00015]
PF2006
PS2130

PC2100
PF2006
PL2008

PC2100
PF2004
[KIT00015]
PF2004
PS2150

PC2100
PF2006
PS2195

PC2100
PF2010
PS2160