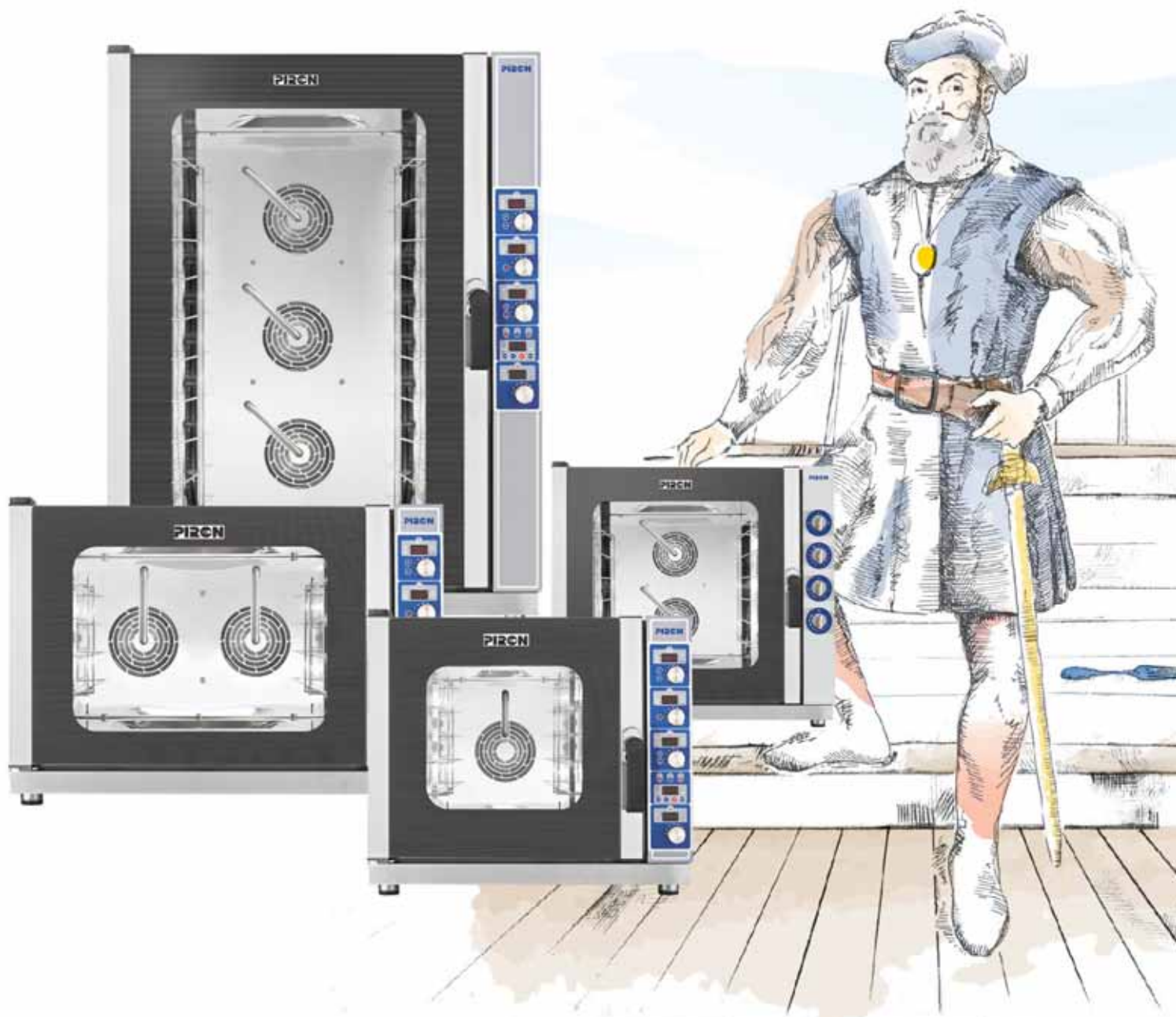


A Journey to New Cooking Horizons

MAGELLANO



PIRCN
your professional cooking



Magellano family

Combi ovens

- 600x400 mm - GN 1/1

- 10 TRAYS | PF9010D
- 6 TRAYS | PF9006D
- 4 TRAYS | PF9004D

- GN 2/3

- 5 TRAYS | PF7005D

Convection ovens

- 600x400 mm - GN 1/1

- 10 TRAYS | PF9010
- 6 TRAYS | PF9006
- 4 TRAYS | PF9004

- GN 2/3

- 5 TRAYS | PF7005

Magellano line offers a vast selection of ovens of various sizes set up for different types of cooking.

The inversion of the fan system direction rotation guarantees an **homogeneous heat distribution** in the cooking chamber allowing an uniform cooking even when the ovens are fully loaded.



● Tray size



Dv
Dolcevit
Our cooking technologies

Icons representing various cooking technologies: a circular arrow, a clock with water droplets, a cloud with an arrow, a starburst with arrows, a triangle with a thermometer, and two icons of a pot with steam and water droplets.



EC
Easy Cooking
Our control system

Icons representing control system features: a circle with a vertical line, a sun with raindrops, a hand pointing, and an eye.



Dv
Dolcevita
Our cooking technologies

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Dv.Croccante

A technology with a name that expresses Piron's primary objective of studying and designing a solution to increase the **efficiency** of the air flow inside the cooking chamber. Aesthetics and taste, cooking **uniformity** and **crispness**.



Dv.AccelerateCooking

A vital resource for the man, the water is also part of the **acceleration** principle that Piron Dolcevita.AccelerateCooking adopts. Introducing water during the cooking process allows the level of **humidity** to be significantly increased and consequently the cooking time is reduced, while preserving the surface of what is being cooked.



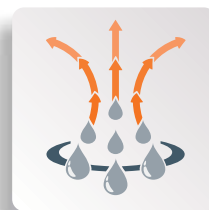
Dv.DirectSteam

Producing steam directly into the cooking chamber **during the cooking phase**, near the food, close to where it is needed. The Dolcevita.DirectSteam technology studied by Piron allows the production of steam by using the power of the heating body, a single device means **lower cost technology**.



Dv.OptimalClima

Controlling the climate inside the oven is vital in order to have a good cooking result, that's why Piron has studied a system that allows the **optimal humidity evacuation** from the cooking chamber, simply by taking advantage of the design characteristics of our oven, resulting in a **fragrant recipes**. This is Dolcevita.OptimalClima.





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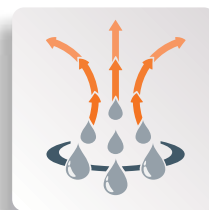
Dv.DirectSteam

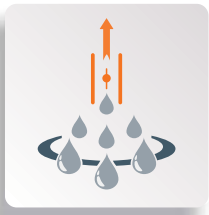
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*Dv.*Optimal Climatic

A technology based on the principles of Dolcevita.OptimalClima and combined with Dolcevita.DirectSteam and Dolcevita.SatorSteam allows the **evacuation of humidity** according to a single command logic previously defined by operator, during the phase of the creation of the steam, adjusting the evacuation flow at the same time steam is being produced.



*Dv.*DeltaT

Dolcevita.DeltaTCooking technology developed by Piron was created because of the need of having a **controlled environment**, optimizing the overall preparation time of large pieces of meat.

Dolcevita.DeltaT, combined with the use of the **core probe**, manages the precooking maturation process by automatically calculating the processing time depending on the temperature set by the operator.



*EC.*Manual

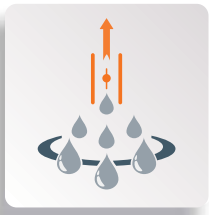
Simple and direct functions, with Piron EasyCooking.Manual those who do not require microadjustments, may find the **traditional knob** to set the cooking parameters.



*EC.*Touch

Direct commands with **digital displays** designed for those who want to follow repetitive operations having at the same time a controlling knob. This is EasyCooking.Touch.





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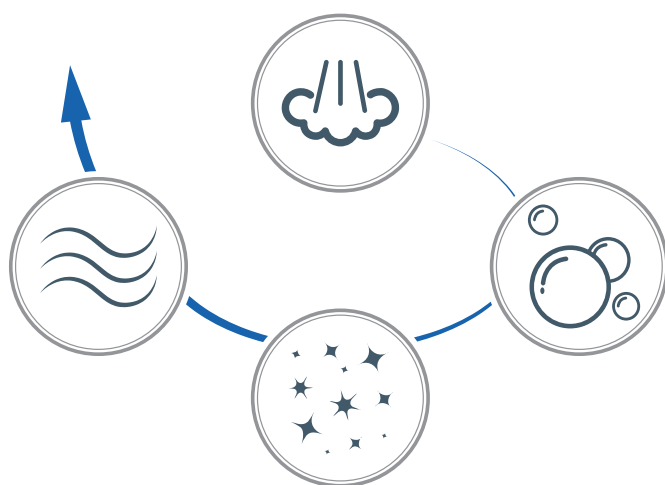
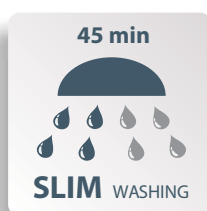


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EC.Pulito



The EasyCooking Pulito 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. EasyCooking Pulito system may keep your Magellano oven in optimal condition and extends its working life, more durability over time with minimum effort in maintenance.

MAGELLANO

600x400 trays or GN 1/1



MAGELLANO Combi ovens / Convection ovens

600x400 or GN 1/1 - 10 trays



10 trays	PF9010D	PF9010
Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
Load capacity	10 [12]	10 [12]
Outside dimensions	920x895x1225 (WxDxH)	920x895x1225 (WxDxH)
Space between trays	80 mm	80 mm
Trays included	NO	NO
kW Power - Voltage	14,5 KW - 400V	14,5 KW - 400V
Temperature	30 - 260 °C	30 - 260 °C
Weight	130 Kg	130 Kg
Dv.Croccante	●	●
Dv.AccelerateCooking	●	●
Dv.OptimalClima	●	●
Dv.OptimalClimatic	●	-
Cooking phases	4	-
Programs	99	-
Pre-heating	●	-
Preloaded recipes	16	-
Side opening door	manual	manual
EC.Manual	-	●
EC.Touch	●	-
Water connection	●	●
Fan speed	6	1
EC.Pulito	optional	-
Washing cycles	3	-
Core probe	single point	-

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

MAGELLANO Combi ovens / Convection ovens

600x400 or GN 1/1 - 6 trays



6 trays	PF9006D	PF9006
Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
Load capacity	6 [7]	6 [7]
Outside dimensions	920x895x855 (WxDxH)	920x895x855 (WxDxH)
Space between trays	80 mm	80 mm
Trays included	NO	NO
kW Power - Voltage	9,7 KW - 400V	9,7 KW - 400V
Temperature	30 - 260 °C	30 - 260 °C
Weight	116 Kg	116 Kg
Dv.Crocante	●	●
Dv.AccelerateCooking	●	●
Dv.OptimalClima	●	●
Dv.OptimalClimatic	●	-
Cooking phases	4	-
Programs	99	-
Pre-heating	●	-
Preloaded recipes	16	-
Side opening door	manual	manual
EC.Manual	-	●
EC.Touch	●	-
Water connection	●	●
Fan speed	6	1
EC.Pulito	optional	-
Washing cycles	3	-
Core probe	single point	-

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

MAGELLANO Combi ovens / Convection ovens

600x400 or GN 1/1 - 4 trays



4 trays	PF9004D	PF9004
Compatible trays	EN 600x400 or GN 1/1	EN 600x400 or GN 1/1
Load capacity	4 [5]	4 [5]
Outside dimensions	920x895x660 (WxDxH)	920x895x660 (WxDxH)
Space between trays	80 mm	80 mm
Trays included	NO	NO
kW Power - Voltage	9,6 KW - 400V	9,6 KW - 400V
Temperature	30 - 260 °C	30 - 260 °C
Weight	96 Kg	96 Kg
Dv.Crocante	●	●
Dv.AccelerateCooking	●	●
Dv.OptimalClima	●	●
Dv.OptimalClimatic	●	-
Cooking phases	4	-
Programs	99	-
Pre-heating	●	●
Preloaded recipes	16	-
Side opening door	manual	manual
EC.Manual	-	●
EC.Touch	●	-
Water connection	●	●
Fan speed	1	1
EC.Pulito	optional	-
Washing cycles	3	-
Core probe	single point	-

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

PL9012



Proofer 12 trays
920x940x600 (WxDxH)
12 trays EN 600x400 or GN 1/1
2 KW - 230V - 50/60 Hz
30/60 °C - 55 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

PL9008



Proofer 8 trays
920x800x950 (WxDxH)
8 trays EN 600x400 or GN 1/1
2 KW - 230V - 50/60 Hz
30/60 °C - 55 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

PC9000



Patent pending
Stainless steel condensation hood
920x995x230 (WxDxH)
145 watt - 230V - 50/60 Hz
45 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

PS9095



Supporting frame
Trays holder for 8 trays
920x850x950 (WxDxH)
30 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

PS9060



Supporting frame
Trays holder for 5 trays
920x850x600 (WxDxH)
21 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

PS9050



Supporting frame
Trays holder for 4 trays
920x850x500 (WxDxH)
19 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

PS9030



Supporting frame
920x850x300 (WxDxH)
9 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

KIT00012



Supporting frame for stackable ovens

Compatible with

PF9006 - PF9006D
PF9004 - PF9004D

KRU00015



4 wheels with brake
height 16 cm - 5 kg

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30001



Aluminium tray
Size mm 600x400x20h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30004



Aluminium perforated tray 5 canals
with support
Size mm 600x400

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30010



Aluminium perforated tray
Size mm 600x400x20h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30012



Aluminium teflon tray
Size mm 600x400x20h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30027

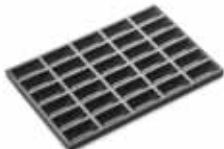


Pizza tray
Size mm 600x400x20h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30028



Plum cake tray
Size mm 600x400x40h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30029



Eggs tray
Size mm 600x400x20h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30016



Stainless steel tray GN1/1
Size mm 530x325x20h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30017



Stainless steel tray GN1/1
Size mm 530x325x40h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30018



Stainless steel perforated tray
GN1/1
Size mm 530x325x40h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30019



Stainless steel tray GN1/1
Size mm 530x325x65h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30020



Stainless steel perforated tray
GN1/1
Size mm 530x325x40h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

LEC30025



GN 1/1 Aluminium
Cast iron for grill
530x325x20h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

GRI30005



Chromed plated grid
Size mm 600x400

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

GRI300010



Chromed plated grid
Size mm 530x325

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

GRI300037

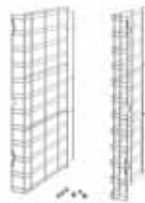


GN 1/1 Stainless steel grid for chicken
Size mm 530x325h

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

KGI00001



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

Compatible with

PF9010 - PF9010D

KGI00002



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

Compatible with

PF9006 - PF9006D

KGI00003



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

Compatible with

PF9004 - PF9004D

KLV00001



Integrated washing system

Compatible with

PF9010D - PF9006D - PF9004D

DOC20



Shower

Compatible with

PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

BRI30001



Oven rinse
5 kg

Compatible with
PF9010D - PF9006D - PF9004D

DET30001



Oven detergent
6 kg

Compatible with
PF9010D - PF9006D - PF9004D

DET30002



Oven detergent
750 ml

Compatible with
PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

KWS00001



Complete kit Water softner

Compatible with
PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

KWS00002



Water softner refill

Compatible with
PF9010 - PF9010D - PF9006 -
PF9006D - PF9004 - PF9004D

MAGELLANO

GN 2/3



MAGELLANO Combi ovens / Convection ovens

GN 2/3 - 5 trays



5 trays	PF7005D	PF7005
Compatible trays	GN 2/3	GN 2/3
Load capacity	5	5
Outside dimensions	700x715x615 (WxDxH)	700x715x615 (WxDxH)
Space between trays	75 mm	75 mm
Trays included	NO	NO
kW Power - Voltage	4,3 KW - 230/400V	4,3 KW - 230/400V
Temperature	30 - 260 °C	30 - 260 °C
Weight	70 Kg	70 Kg
<i>Dv.</i> Croccante	●	●
<i>Dv.</i> AccelerateCooking	●	●
<i>Dv.</i> OptimalClima	●	●
<i>Dv.</i> OptimalClimatic	●	-
Cooking phases	4	-
Programs	99	-
Pre-heating	●	-
Preloaded recipes	16	-
Side opening door	manual	manual
<i>EC.</i> Manual	-	●
<i>EC.</i> Touch	●	-
Water connection	●	●
Fan speed	16	1
<i>EC.</i> Pulito	-	-
Washing cycles	-	-
Core probe	single point	-

PC7000



Patent pending
Stainless steel condensation hood
700x845x230 (WxDxH)
145 watt - 230V - 50 Hz
40 kg

Compatible with
PF7005D - PF7005

PS7095



Supporting frame
Trays holder for 7 trays
700x600x950 (WxDxH)
22 kg

Compatible with
PF7005D - PF7005

KIT00014



Supporting frame for stackable ovens

Compatible with
PF7005D - PF7005

KRU00015



4 wheels with brake
height 16 cm - 5 kg

Compatible with
PF7005D - PF7005

LEC30023



Stainless steel tray GN 2/3
Size mm 354x325x65h

Compatible with
PF7005D - PF7005

LEC30024



Stainless perforated steel tray
GN 2/3
Size mm 354x325x65h

Compatible with
PF7005D - PF7005

LEC30030



Teflon tray GN 2/3
Size mm 530x325x20h

Compatible with
PF7005D - PF7005

LEC30002



Stainless steel tray GN 2/3
Size mm 354x325x20h

Compatible with
PF7005D - PF7005

LEC30021



Stainless steel tray GN 2/3
Size mm 354x325x20h

Compatible with
PF7005D - PF7005

LEC30022



Stainless perforated steel tray
GN 2/3
Size mm 354x325x40h

Compatible with
PF7005D - PF7005

GRI30011



Chromed plated grid
Size mm 354x325

Compatible with
PF7005D - PF7005

DOC20



Shower

Compatible with
PF7005D - PF7005

DET30002



Oven detergent
750 ml

Compatible with
PF7005D - PF7005

KWS00001



Complete kit Water softner

Compatible with
PF7005D - PF7005

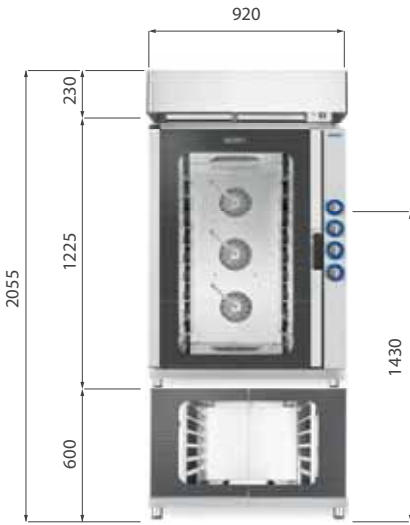
KWS00002



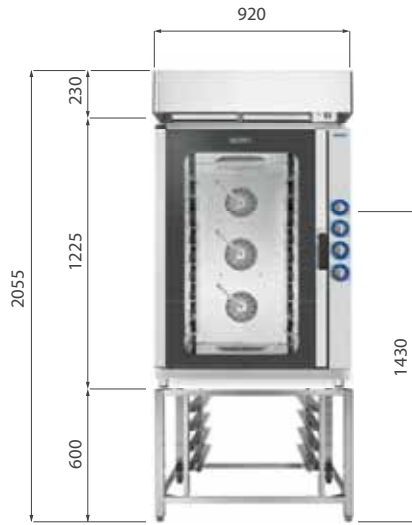
Water softner refill

Compatible with
PF7005D - PF7005

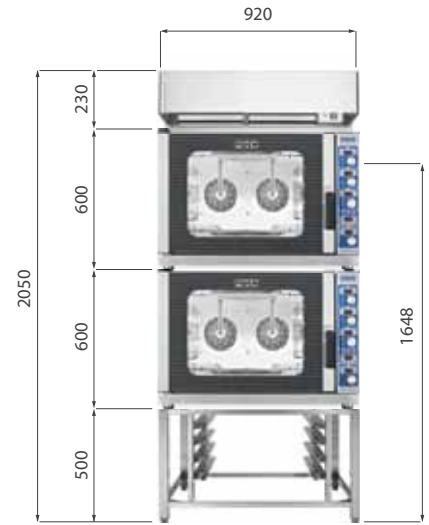
MAGELLANO Combinations



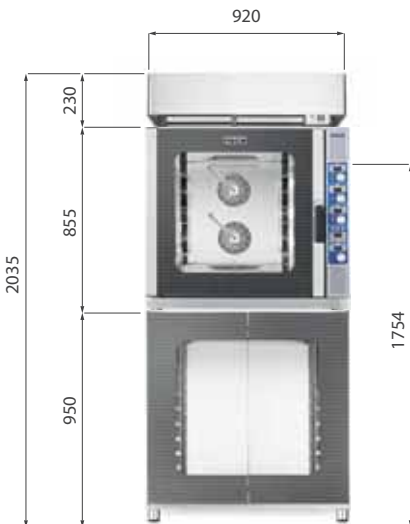
**PC9000
PF9010
PL9012**



**PC9000
PF9010
PS9060**



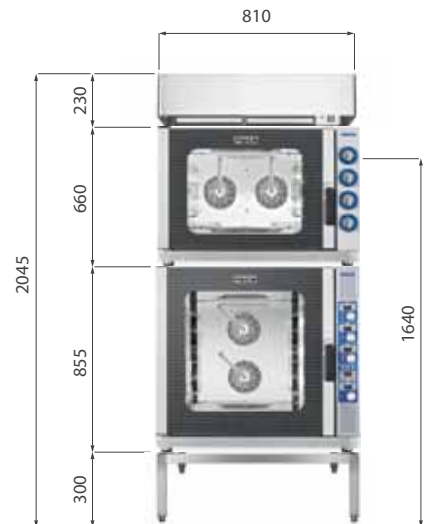
**PC9000
PF9004D
[KIT00012]
PF9004D
PS9050**



**PC9000
PF9006D
PL9008**



**PC9000
PF9006D
PL9095**



**PC9000
PF9004D
[KIT00012]
PF9006D
PS9030**

[] use the indicated kit to place the products one over the other





Made in Italy

