

PRAIM

# PRAIM STEAM CONVECTION OVEN

PRAIM unveils epoch-making concept of steam convection oven you didn't experience before. The leading edge Combi Oven, which is born based on Korea's No. 1 technology particularly accumulated in dishwashers, will be a global standard beyond Korea. PRAIM Combi Oven, which sets a milestone in worldwide combination ovens market! It's up to your will to experience the gourmet art.



## 01 FEATURES

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Features of PRIME Steam Convection



# PRAIM STEAM CONVECTION OVEN

PRAIM Steam Convection Oven of professional artisanship promises gourmet results in your kitchen.

## NOVEL PERFORMANCE OVER YOUR DREAMS

The essence of innovations is ahead of you, to put your imagination into practice. Innovation performance of the product makes you one of the world's best chefs.

- Max 3.5% of temperature gradient in the interior allowing you to enjoy perfect cooking
- Eye-popping product features, with minimized energy consumption and cooking time
- PRIME's state-of-the-art heat exchange technology disallows losing the narrowest space on every corner.
- Construction of dual door silicone sealing ensures no loss of smallest heat or humidity.

## FEATURES 01

## FEATURES 02

### ACCOMMODATING BOTH OF SMARTNESS AND CONVENIENCE

Maybe, it's OK you just listen to music by just letting it go by.

- Perfect diagnostic function offers easy-to-maintain choice while the Engineer Mode is as perfect as you feel to be with an engineer (function of unit testing).
- PRIME Steam Convection Oven offers a feature of automatic storage and management of all the data created, including HACCP data that may be the most critical to you.
- A feature of automatic update when USB is plugging creates the illusion that you use the new product all the time.

## ADDING PREMIUM TO THE PREMIUM

The premium-level performance you might never experience by far makes you feel an integral part of the luxury of the product itself.

- It'll be easy to spot. The ever-wide 13.3 inch full HD touchscreen with the field of view adopting industry's highest specification enables you to easily view it from any angle. Large icons thereon are user friendly designed for your quick tapping on.
- Do not waste your time to compare with. The Korea-first hand shower gun and detergent pail are structurally integrated.
- A multi-functional hand shower gun adjustable to a plurality of water pressure and spraying options surely satisfies your tidy demand for cleaning.

## FEATURES 03

# STEP 1. DISPLAY AND UX DESIGN

## VIEWABLE FROM ANY ANGLE

### WORLD BEST SCREEN SIZE IMPLEMENTED

PRIME Steam Convection Oven adopts the world's widest 13.3 inch LCD panel viewable from anywhere within your kitchen.

## EASY TO MANIPULATE BY ANYONE

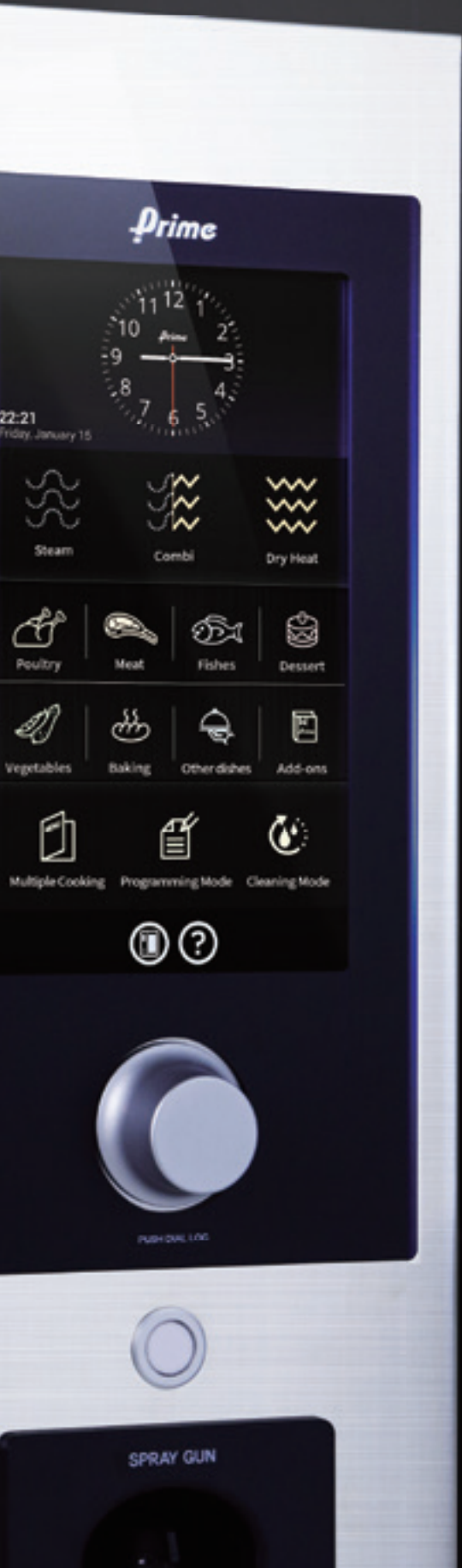
### WORLD BEST UI IMPLEMENTED

Still reluctant to manipulate oven conditions? PRIME Combi Oven implements quality UIs. Besides, the world's widest touchscreen offers you an easy and correct manipulation no matter how thick the gloves you wear are.

No more concerns about susceptibility of going wrong. Components of PRIME Combi Oven are also used in top-ranked luxury sports cars. Freely use it.







**100% WATERPROOF! NO NEED TO WORRY FOR CLEANING.**

**🏆 WORLD BEST WATERPROOF FUNCTION**

Did you ever feel inconvenience due to concerns over penetration of water into your expensive oven when cleaning it? PRIME Combi Oven provides perfect waterproofing for its all operating portions, keeping it safe from threat of moisture or humidity. Feel free from cleaning the oven exterior.

**ASSURING CLEAR VIEW NO MATTER THE VIEWING ANGLE**

**🏆 WORLD BEST COMFORTABLE FOV**

Do you ever indeed feel awkward having to view directly in front? PRIME Combi Oven adopts a LCD panel of the industry-highest specification that has a wide angular field-of-view enough to view the screen on the side of the oven. This feature provides a genuinely ultra-wide viewing angle, which is deemed the best in the world.



## STEP 2. PRODUCT HARDWARE

### 01 **COMPACT!** **WORLD BEST PRODUCT SIZE**

It maximizes performance of convection and heat exchange in the interior of the oven thereby reducing unnecessarily long fan to fan interval. The use of globally certified components improves overall performance by at least 35% than conventional products, in addition to reducing the size by up to 25%. The compact design enables a versatile install in your kitchen area.

### 02 **BUILT IN** **LOCALLY UNIQUE DESIGN**

Locally-first built-in design is a tub provided in a separate compartment of the equipment, for storage of hose gun and detergent to keep your kitchen space better organized.

The hose gun jointly developed by PRIME offers reduced consumption of water as its basic benefit, as well as adjustability to various spray pressure and spraying options thereby providing greater choices fit to the use environment.

### 03 **SMART DOOR!**

Doors of PRIME Combi Oven are softly latched and unlatched without feel of getting stuck to open or close. Their 3-step locking mechanism is adjustable, allowing you to select as you wish considering your use environment.

### 04 **FEEL FREE TO PREHEAT!** **WORLD BEST PREHEAT FUNCTION**

No more subjected to inconvenience forcing you to tackle with some must-dos prior to use of oven. PRIME Combi Oven makes it possible to preheat without trolley. Just prepare food for cooking free from such inconvenience.

### 05 **SILENT** **WORLD BEST NOISE LEVEL**

PRIME Combi Oven is quiet, sounding like a low whisper (**the world's quietest level**), which presents the calm before your boisterous kitchen.

### 06 **TWO WAY HANDLE** **WORLD BEST HANDLE DEVELOPED**

A specially developed handle of PRIME Combi Oven enables you to softly open and close no matter when and the circumstances that you may be going through its powerful adhesion with soft feel that you cannot encounter elsewhere provides effortless convenience allowing you concentrated more on your cooking.

In the busy kitchen, softly push the door toward the oven, then you can feel how well it is closed gently and quietly.



## STEP 3. PRODUCT DETAIL SPEC

### **Profound steam control (a combination of injection and boiler)**

PRIME goes further beyond minute control technology profoundness in its technology achieves more precision for steam control by incorporating injection and boiler hybrid design. In addition, off-delay contacts mechanism for steam generation offers more affluent and more profound steam supply control. Why not experiencing profoundness available uniquely in PRIME's control technology?

### **Quick preheating**

No longer cumbersome to preheat in advance! Tapping on just a few minutes before starting your recipe is OK to reach intended temperature.

### **Bidirectional fan wheel controllable to various speeds**

PRIME Combi Oven allows you to freely control the speed among five steps, which once selected responds to the input immediately to lead to better gourmet result. Moreover, fan design that creates circulating hot air affluently promises high rate of heat exchange and uniformity in temperatures.

### **Industry-highest level of temperature distribution**

PRIME Combi Oven makes the oven convection fan to reverse its direction only in three seconds to allow air to circulate around the food. In particular, it is designed for hot air to be forced to circulate every corner of the interior thereby accomplishing better gourmet results.

### **Energy saving**

Unique design that achieves higher heat exchange rate and instantaneous activation without time delay offers lesser consumption of energy compared with competitor products enough to notice high energy efficiency when used actually. This is backed up by algorithms optimized to reach temperatures by individual steps thereby maximizing the equipment usability.

### **Clean as a whistle**

By making advantage of accumulated knowhow in dishwashers over the past few decades, PRIME Combi Oven is easy to clean, and once washed up, provides a look as clean as dishes that just come out from a dishwasher.









## STEP 4. USER FRIENDLY PROGRAM

### THREE TOUCHES ARE SUFFICIENT TO GET STARTED!

#### WORLD BEST UX DESIGN

The touchscreen with the industry-finest UI application allows you to get started for your cooking by just tapping three icons in succession.

### QUICK PREHEAT MODE

#### WORLD BEST PREHEAT ACTUATION

No longer cumbersome to preheat in advance! Tapping on just a few minutes before starting your recipe is OK to reach intended temperature.

### AUTOMATIC CONTROL FOR ALL SEQUENCING PROCESSES

No longer cumbersome to have to check the cooking condition infrequently! The system performs real-time check and sequential control depending on cooking conditions to present quality gourmet results.

### AUTOMATIC PROGRAMS

Now forget stereotyped functioning you have done by far to conjure your dishes. PRIME's is distinctly differentiated; automatic programs that execute up to seven stepwise processes are tailored to dishes to be cooked, helping everyone to cook even haute cuisine dishes.

### MULTIPLE DISHES AT ONCE

Allowed to cook multiple dishes at once! In the case of a multiple of different dishes, the system perfectly finishes the cooking process specific to individual dishes. PRIME's multiple-dishes-at-once feature gives you leeway amidst busyness in your kitchen.





## MECHANISM THAT CONTROLS INTERNAL TEMPERATURE OF FOOD ITEM

### WORLD BEST INTERNAL TEMPERATURE CONTROLLING MECHANISM

Is it possible to cook thick cuts of meat? Yes, if PRIME Combi Oven is used. Now forget about poor cooking where the surface of the meat was burnt while its internal part was rare or uncooked.

PRIME's internal temperature controlling mechanism comprising a plurality of points achieves even roasting between the top part and the internal part.

## ROASTING COLOR SCALE

Do you want roasting to be of darker color? Then, just tap the button Coloring and enjoy the roasting color you wish.

## MY OWN RECIPE

Do you have a hard-on for the recipe you have just applied for? If you'd like to use it continuously, navigate to My Own Recipe button to save the recipe you wish to register then, you can import it anytime with convenience.

## BOOKMARKS MENU

With a bookmark function, you can easily and quickly retrieve bookmarked recipes, regardless of Manual or Automatic, from the Bookmarks Menu.

## PROGRAMMING MODE

PRIME Combi Oven remembers patterns of recipes the user prefers, enabling you to easily manage your recipes in order from the smallest to the highest frequencies.

## HACCP DATA

PRIME Combi Oven serves as a tool for managers. You can relieve from handwritten data management as the system stores in real time all the process data and use history file data. It also allows you to easily import those data to your USB. PRIME is your right choice if user convenience is prioritized.

## ERROR CHECK

Do you encounter a problem during the use of the equipment? First of ally, resort to the screen as PRIME Combi Oven guides you to causes and troubleshooting with respect to all error types. In addition, all errors generated are automatically stored and managed together with error detail and occurrence time for your easier access.

## EASY TO UPDATE

PRIME provides updates regularly when a new version is released, including critical patch programs and a variety of recipe recommendations. Download from the manufacturer's website and just plug USB to the equipment port. Then, updates automatically proceed. With this, you can keep PRIME Combi Oven to be the latest one.

## HELP FUNCTION

The system provides pop-up Help describing how to use with examples for your easy and efficient use of various functions. This default function affords even a rookie to use the oven easily.





## **STEP 5. WASHING PERFORMANCE**

### **AUTO DIAGNOSTICS FOR THE OVEN'S CLEANLINESS**

PRIME Combi Oven comprehensively monitors the use environment, cooking environment and demand for cleaning by diagnosing them in real time, and displays the result thereof. With this function, you can maintain the oven cleanly with ease.

### **CONVENIENT CLEANING**

Just pour detergent into the detergent tub in which condition the oven is ready to dispense detergent to automatically clean the interior of the oven. Depending on the current cleanliness condition, five options programmed for washing are available, from steam generating boiler to the interior of the equipment. They ensure perfect cleaning in a most user friendly manner.

### **PERFECT SENSE OF AUTOMATIC CLEANING USING HOT WATER**

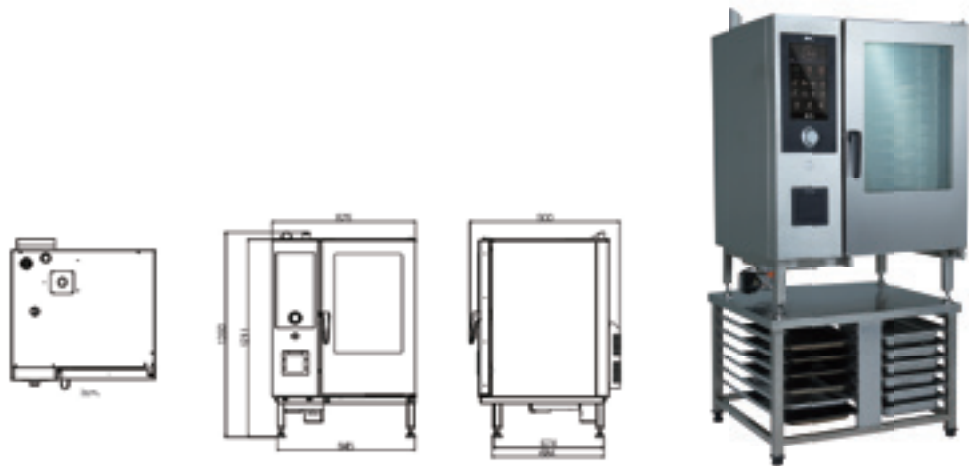
PRIME Combi Oven's cleaning programs include, without exception, cleaning for steam generating boiler as their default function, in order that the risk of steam being contaminated is substantially eliminated. Steam assisted hot water is automatically circulated as programmed to sterilize the steam generating boiler as well as other components within the equipment to the extent of achieving the perfect sense of cleaning.

**PRIME WILL TAKE YOU THE WAY FOR GRANDE CUISINE.  
HERE IS PRIME COMBI OVEN FOR YOUR PLEASANT AND  
AFFORDABLE COOKING EXPERIENCE!**



# PRODUCT SPECIFICATION

Steam Convection Oven, 10-level Series, for commercial use



Model		Gas type	Electric type
			· PDSCOE-101GN
L x W x H (mm)		879×900×1260mm	879×900×1260mm
Power Supply		1NAC 220V(110V ~ 240V) 50HZ/60HZ	3NAC 380 ~ 400V 50/60HZ
Power Consumption		0.45 kW	14.6 kW
Gas supply		20A	
LPG	Gas consumption	18.6 kw (1.3 kg/h)	
	Gas Pressure	2.8±0.5 kPa	
LNG	Gas consumption	18.6kw (16,000 kcal/h)	
	Gas Pressure	2.0+0.5/-1.0 kPa	
Safety devices		<ul style="list-style-type: none"> <li>· Gas extinguishing safety device</li> <li>· Overheat preventive safety device</li> <li>· Primary/secondary gas leak preventing device</li> <li>· Automatic fire extinguishing device, etc.</li> </ul>	<ul style="list-style-type: none"> <li>· Overheat preventive safety device (primary/secondary), etc.</li> </ul>
capacity		10 X 1/1 (GN)	
Water pressure		200 ~ 500 kPa (2 ~ 5 kg/cm <sup>2</sup> )	
Water Supply		15A (R 3/4")	
Drain		40A	

※ Appearance design and product specifications may be subject to change without prior notice to consumers with an aim to improving quality thereof.



# PRODUCT SPECIFICATION

Steam Convection Oven, 20-level Series, for commercial use

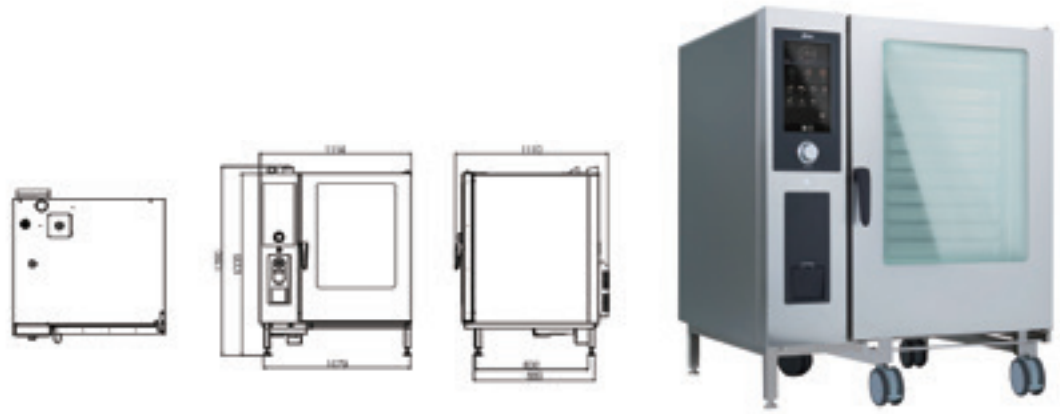


Model		Gas type	Electric type
			· PDSCOE-201GN
L x W x H (mm)		879×900×1890mm	879×900×1890mm
Power Supply		1NAC 220V(110V ~ 240V) 50HZ/60HZ	3NAC 380 ~ 400V 50/60HZ
Power Consumption		1.0 kW	31.2 kW
Gas supply		20A	
LPG	Gas consumption	29.1 kw (2.1 kg/h)	
	Gas Pressure	2.8±0.5 kPa	
LNG	Gas consumption	29.1 kw (25,000 kcal/h)	
	Gas Pressure	2.0+0.5/-1.0 kPa	
Safety devices		<ul style="list-style-type: none"> <li>· Gas extinguishing safety device</li> <li>· Overheat preventive safety device</li> <li>· Primary/secondary gas leak preventing device</li> <li>· Automatic fire extinguishing device, etc.</li> </ul>	<ul style="list-style-type: none"> <li>· Overheat preventive safety device (primary/secondary), etc.</li> </ul>
capacity		20 X 1/1 (GN) or 10 X 2/1 (GN)	
Water pressure		200 ~ 500 kPa (2 ~ 5 kg/cm <sup>2</sup> )	
Water Supply		15A (R 3/4")	
Drain		40A	

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# PRODUCT SPECIFICATION

Steam Convection Oven, 24-level Series, for commercial use

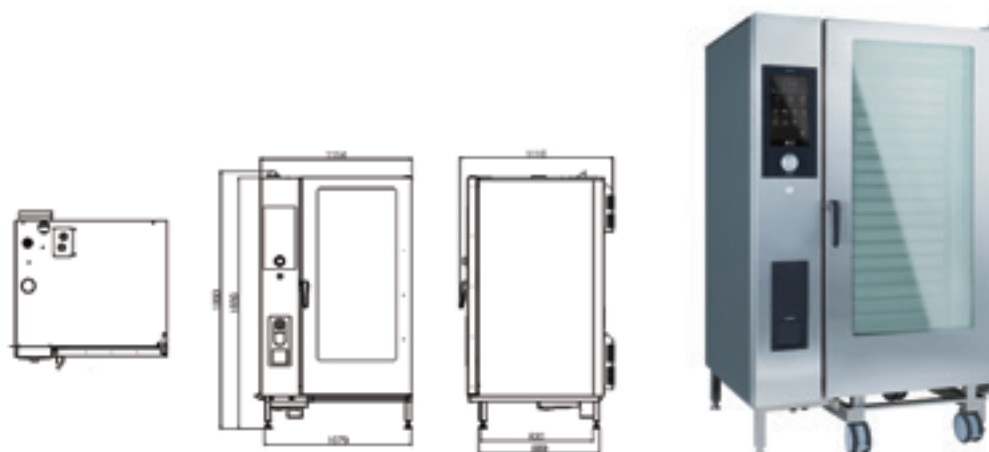


Model		Gas type	Electric type
			· PDSCOE-202GN
L x W x H (mm)		1114×1110×1390mm	1114×1110×1390mm
Power Supply		1NAC 220V(110V ~ 240V) 50HZ/60HZ	3NAC 380 ~ 400V 50/60HZ
Power Consumption		0.65 kW	28.6 kW
Gas supply		20A	
LPG	Gas consumption	30.2 kw (2.2 kg/h)	
	Gas Pressure	2.8 ± 0.5 kPa	
LNG	Gas consumption	30.2 kw (26,000 kcal/h)	
	Gas Pressure	2.0+0.5/-1.0 kPa	
Safety devices		<ul style="list-style-type: none"> <li>· Gas extinguishing safety device</li> <li>· Overheat preventive safety device</li> <li>· Primary/secondary gas leak preventing device</li> <li>· Automatic fire extinguishing device, etc.</li> </ul>	<ul style="list-style-type: none"> <li>· Overheat preventive safety device (primary/secondary), etc.</li> </ul>
capacity		24 X 1/1 (GN) or 12 X 2/1 (GN)	
Water pressure		200 ~ 500 kPa (2 ~ 5 kg/cm <sup>2</sup> )	
Water Supply		15A (R 3/4")	
Drain		40A	

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# PRODUCT SPECIFICATION

Steam Convection Oven, 40-level Series, for commercial use



Model		Gas type	Electric type
			· PDSCOE-401GN
L x W x H (mm)		1114×1110×1890mm	1114×1110×1890mm
Power Supply		1NAC 220V(110V ~ 240V) 50HZ/60HZ	3NAC 380 ~ 400V 50/60HZ
Power Consumption		1.3 kW	64.6 kW
Gas supply		20A	
LPG	Gas consumption	60.2 kw (4.3 kg/h)	
	Gas Pressure	2.8 ± 0.5 kPa	
LNG	Gas consumption	60.2 kw (52,000 kcal/h)	
	Gas Pressure	2.0+0.5/-1.0 kPa	
Safety devices		<ul style="list-style-type: none"> <li>· Gas extinguishing safety device</li> <li>· Overheat preventive safety device</li> <li>· Primary/secondary gas leak preventing device</li> <li>· Automatic fire extinguishing device, etc.</li> </ul>	<ul style="list-style-type: none"> <li>· Overheat preventive safety device (primary/secondary), etc.</li> </ul>
capacity		40 X 1/1 (GN) or 20 X 2/1 (GN)	
Water pressure		200 ~ 500 kPa (2 ~ 5 kg/cm <sup>2</sup> )	
Water Supply		15A (R 3/4")	
Drain		40A	

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# PRODUCT SPECIFICATION

Hose reel built in steam convection oven for commercial use

<b>Product</b>	Hose reel built in steam convection oven for commercial use
<b>Model</b>	PDSCOE-HR
<b>L x W x H (mm)</b>	125 × 191 × 303mm
<b>Remark</b>	As far as general-use 10-step series are concerned, the built-in type hose reel cannot be provided and installed as optional, once the product has been purchased.

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# PRODUCT ACCESSORY

Product appearance



Oven trolley (20-story)



Perforated cooking pan  
1/1 GN 530\*325\*55 (MM)



Coating egg pan (8 holes)  
1/1 GN 530\*325\*30 (MM)



Oven trolley (24-story)



Coating pan  
1/1 GN 530\*325\*30 (MM)



Coating egg pan (12 holes)  
1/1 GN 530\*325\*30 (MM)



Oven trolley (40-story)



General-purpose grid  
1/1 GN 530\*325\*9 (MM) (24Line)



Coating egg pan (15 holes)  
1/1 GN 530\*325\*30 (MM)



Rack (10-story)



Coating grid  
1/1 GN 530\*325\*9 (MM) (24Line)



General-purpose cover  
1/1 GN 530\*325 (MM)



General-purpose pan  
1/1 GN 530\*325\*55 (MM)



Embossed coating pan  
1/1 GN 530\*325\*30 (MM) (24Line)



Flat cover  
1/1 GN 530\*325 (MM)

PRAIM Co.,Ltd  
627, Aenggogae-ro, Namdong-gu, Incheon , Republic of Korea  
Homepage : [www.praimkitchen.com](http://www.praimkitchen.com)

Tel : +82-70-4699-7788  
Fax : +82-32-466-1851

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콤비