



JOSPER CHARCOAL BROILER OVEN HJA

TECHNICAL INFORMATION

| | | |
|---------------------------------------|-------------------|----------------|
| Recommended for ± | 80 diners | |
| Fire up time | 30 min average | |
| Charcoal daily consumption | 10 to 12 kg | 22 to 26.5 lb |
| Performance | 9h | |
| Production per hour | 60 kg average | 132 lb average |
| Broiling temperature | 250 to 350 °C | 482 to 662 °F |
| Grill rack capacity in GN trays | 1xGN1/1 | |
| Tempering cavity capacity in GN trays | 2xGN1/3 / 4xGN1/9 | |
| Nominal heat output | 8,8 kW | 11.8 hp |
| Flue gas mass flow | 19,36 g/s | 0.68 oz/s |
| Smoke temperature | 208 °C | 407 °F |
| Net weight | 360 kg | 793.7 lb |

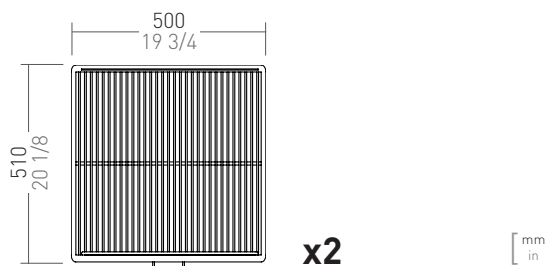
HJA-25

The new Class A charcoal broiling oven is much more than a grill and an oven in a single machine. It is a unique equipment working 100% with charcoal, with a unique closed barbecue design, different levels of grilling, both flexible and robust, easy to use, with a front opening door, vent system for temperature control and double rack to gain productivity.

Class A efficiency improvements include hydraulic door retention, thermal insulation, new upper tempering area, greater accessibility, a more compact design and easy clean system. These upgrades result in an exponential increase in the quality and quantity of its production and the oven's final performance.

INSTALLATION

| | | |
|--|-----------|----------|
| Clearance with non-flammable equipment | 100 mm | 4 in |
| Clearance with flammable equipment | 300 mm | 12 in |
| Exhaust rate | 2800 m3/h | 1648 cfm |



ACCESSORIES INCLUDED

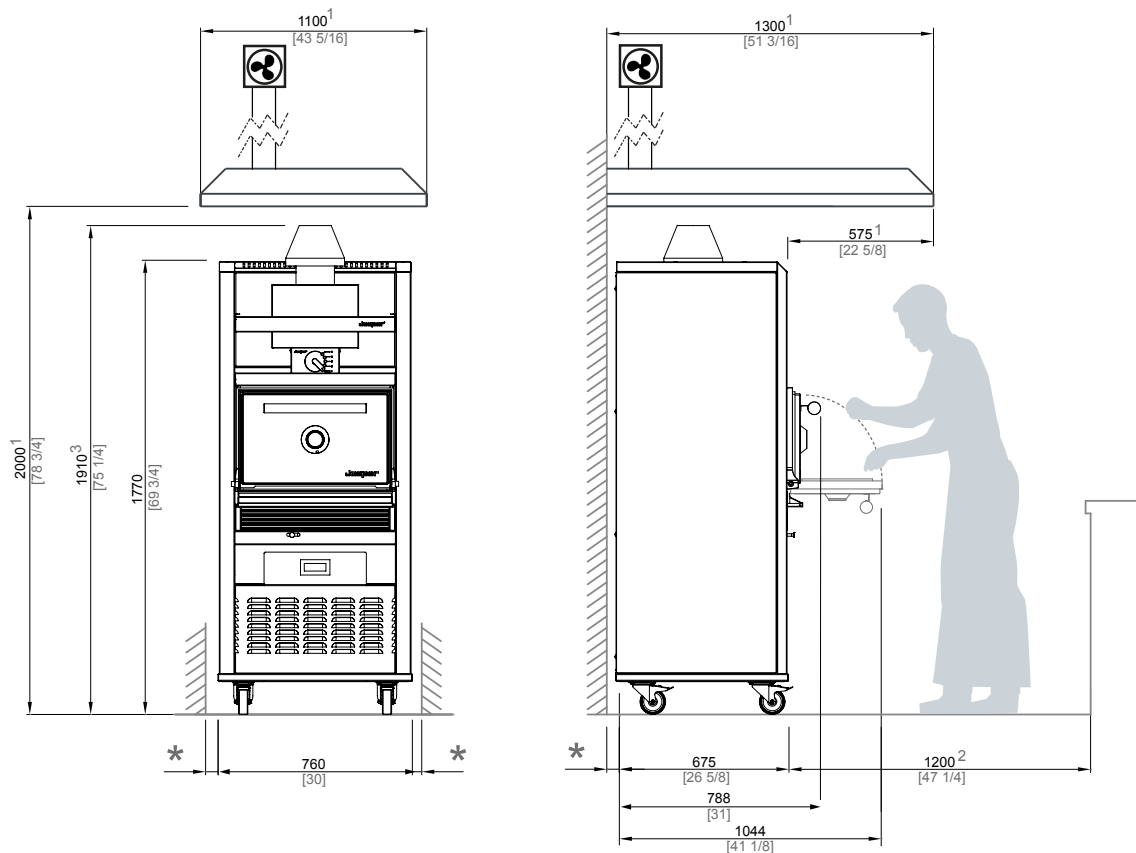
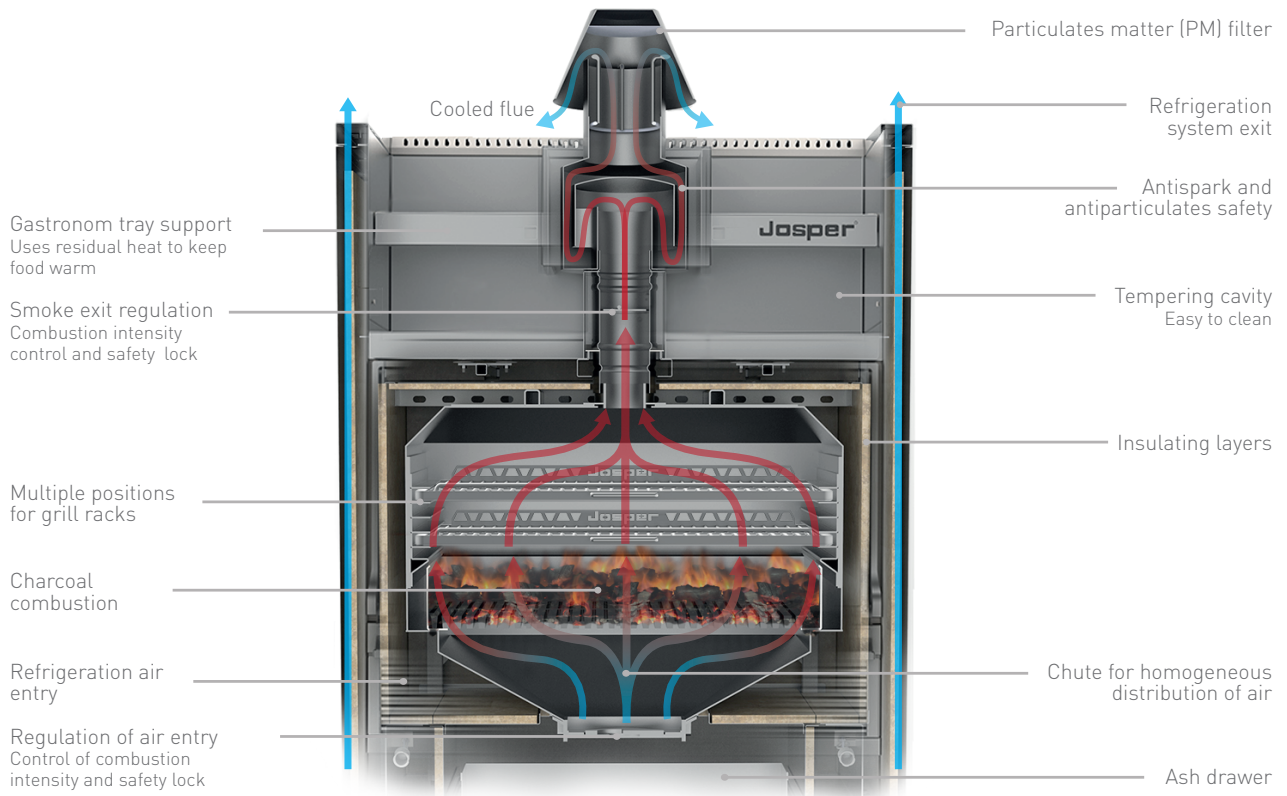
Vent · Firebreak · Firebreak hat · 2 Grill racks · Tongs · Wire brush · Poker for coal · Ash pan · Wheels



Ed.10.2020 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.



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* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

3 THIS DISTANCE MAY BE MODIFIED BY THE SMOKE OUTLET SET CONFIGURATION.

[mm
in]

