

Oven

HJA-PLUS-S80



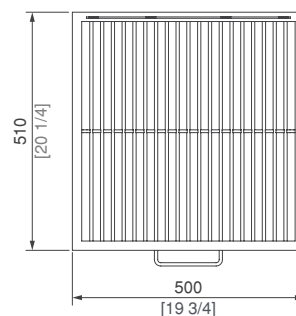
80 dinners

Charcoal Oven

The PLUS series combines a grill and oven in a self-contained unit featuring a robust frame, an insulated casing and a servo-assisted door, ensuring safe, long-lasting and reliable operation. Its system allows for maximum temperature control, ensuring a distinctive charcoal-grilled flavour with every serving.



Included accessories HJA-PLUS-S80

Tongs
Ref. 0423Poker
Ref. 0401Brush
Ref. 8224Grill
Ref. 270088 x2

All Josper products work exclusively with charcoal.
The NSF certification refers to the equipment and not to the accessories described in this document

Specifications

	HJA-PLUS-MINI
Recommended for ± (comensales)	80
Fire up time	30 min
Braising area	500 x 510 mm x2 / 19 3/4 x 20 1/4 in x2
Charcoal daily consumption	5 a 7 kg / 11 to 15.43 lb
Production per hour	60 kg aprox. / 132 lb average
Broiling temperature	250 a 350 °C / 482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1
Flue gas mass flow	15.39 g/s / 0.54 oz/s
Exhaust rate	2800 m³/h
Net weight	286 kg / 672.41 lb

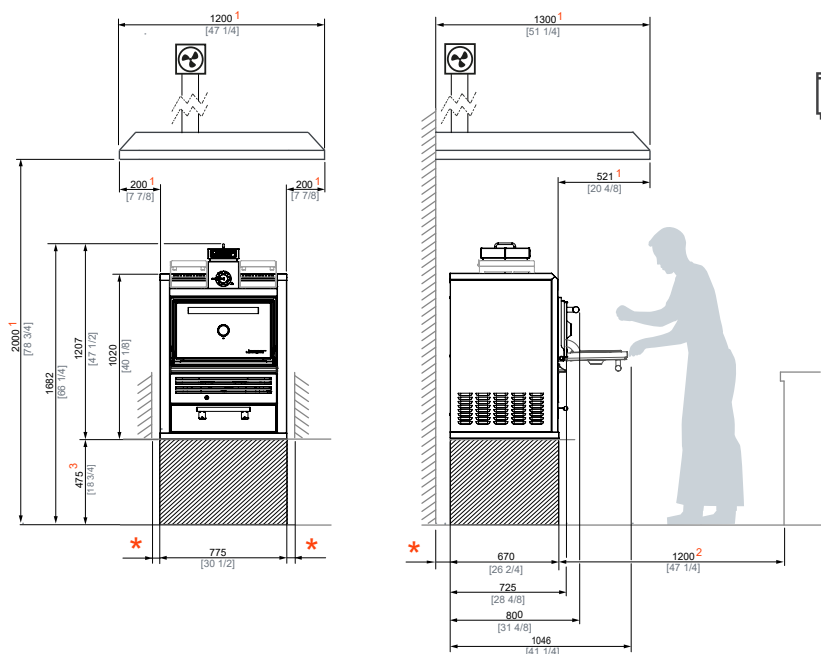


+34 93 767 15 16
info@jospergrill.com
jospergrill.com



Horno HJA-PLUS-S80

Equipment Installation



The parts of the equipment that are in contact with the lower cabinet must be sealed with silicone.

- * Minimum distance to flammable elements 12 in 300 mm
- Minimum distance to non-flammable elements 4 in 100 mm

- 1 Recommended hood's minimum dimensions
- 2 Recommended chef's working space
- 3 Recommended height to install the oven without table

Configurations



HJA-PLUS-S80-HC
HC - Hot cabinet
Ref. 210006



HJA-PLUS-S80-T
T - Table
Ref. 270079



HJA-PLUS-S80-TD
TD - Table with drawer
Ref. 270077

Ed.0608 - 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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