Oven
HJA-PLUS-M120-HCTD



120 dinners

Charcoal Oven

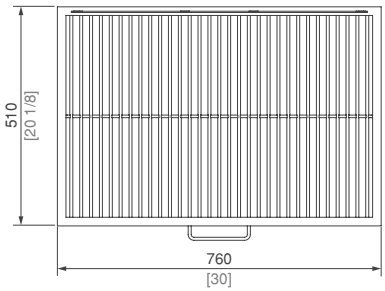
The PLUS series combines a grill and oven in a self-contained unit featuring a robust frame, an insulated casing and a servo-assisted door, ensuring safe, long-lasting and reliable operation. Its system allows for maximum temperature control, ensuring a distinctive charcoal-grilled flavour with every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

Included accessories HJA-PLUS-M120-HCTD



Tongs	Poker	Brush	Grill
Ref. 0423	Ref. 0427	Ref. 8224	Ref. 270089

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



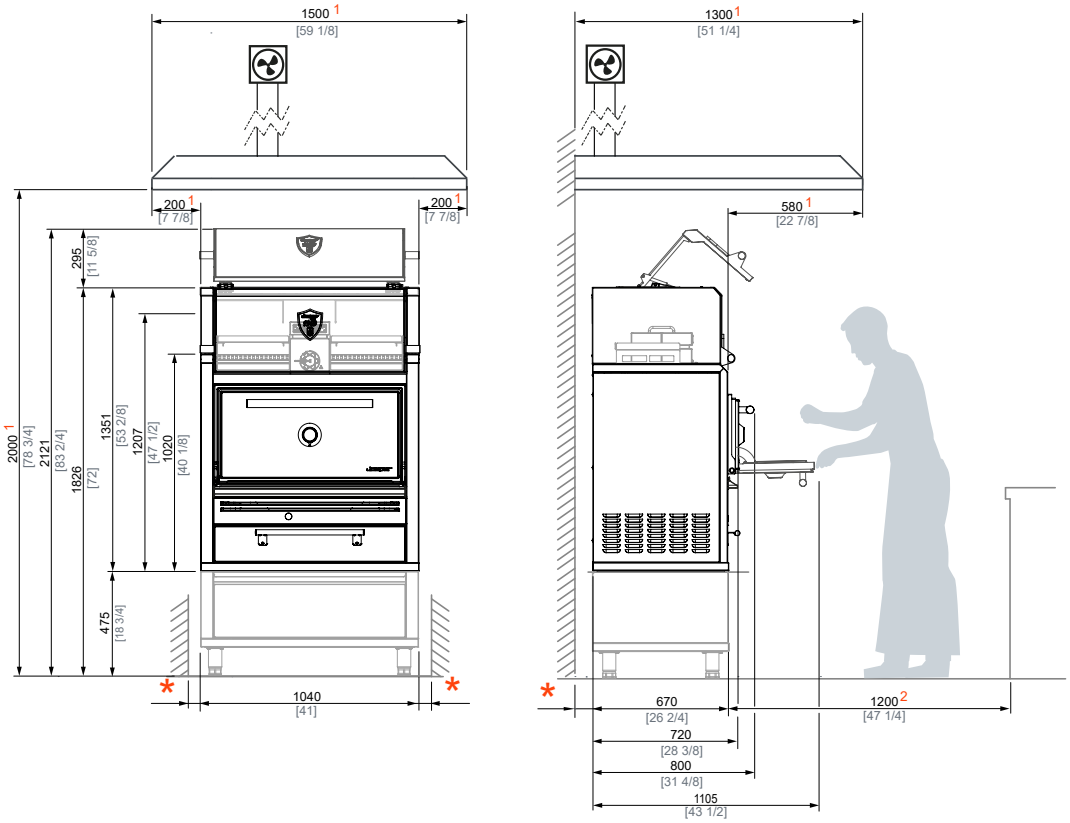
Specifications

	HJA-PLUS-MINI
Recommended for ± (comensales)	120
Fire up time	35 min
Braising area	760 x 510 mm x2 / 30 x 20 1/8 in x2
Charcoal daily consumption	7 a 8 kg / 15.43 to 17.63 lb
Production per hour	90 kg aprox. / 192 lb average
Broiling temperature	250 a 350 ºC / 482 to 662 ºF
Grill rack capacity in GN trays	2xGN1/1
Flue gas mass flow	19.36 g/s / 0.68 oz/s
Exhaust rate	3500 m³/h
Net weight	497.5 kg / 1096.8 lb

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

Horno
HJA-PLUS-M120-HCTD

Equipment Installation



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

1 Recommended hood's minimum dimensions
2 Recommended chef's working space







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.

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