Casa
CASA MESA



Casa

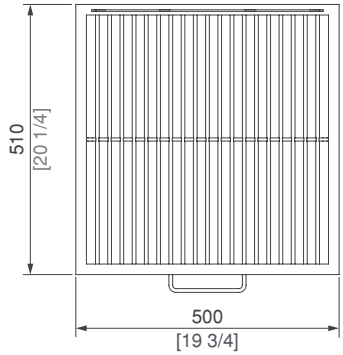
Josper CASA is a professional charcoal oven designed for the home. Its robust construction, easy-to-operate servo-assisted door and precise temperature control provide a safe, comfortable cooking experience with authentic charcoal-grilled flavour in every dish.

Included accessories CASA MESA



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

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



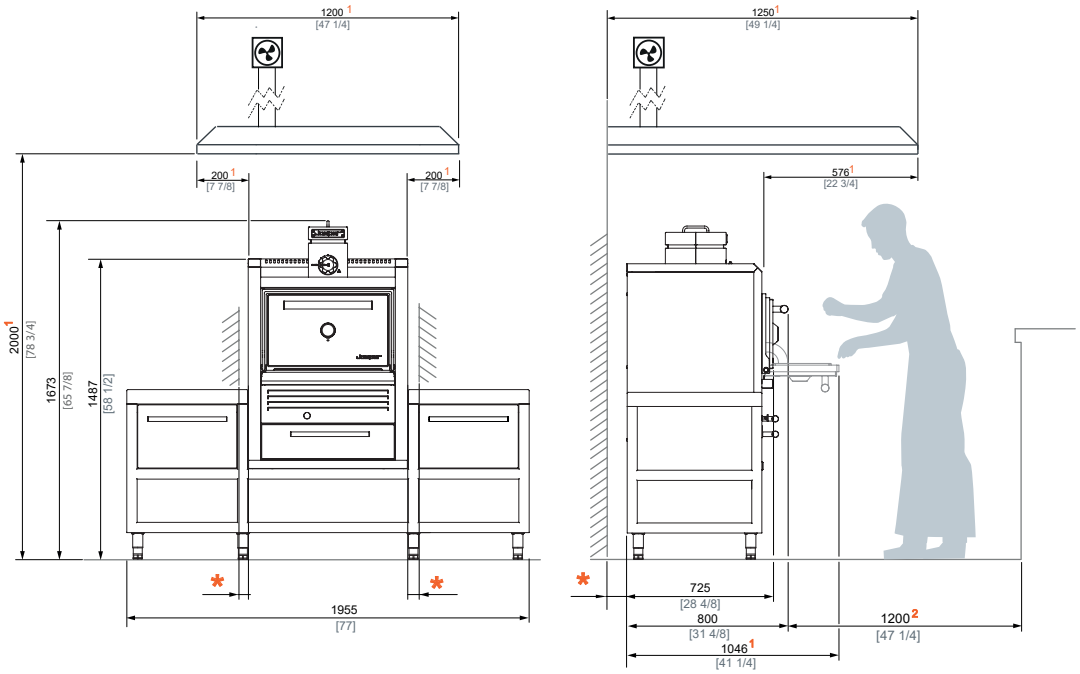
Specifications

	CASA
Fire up time	30 min aprox. / average
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 15.47 lb
Broiling temperature	250 a 350 ºC / 482 to 662 ºF
Grill rack capacity in GN trays	1xGN 1/1
Flue gas mass flow	19.36 g/s / 0.68 oz/s
Exhaust rate	2800 m³/h
Net weight	476 kg / 1049.4 lb

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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.0109 - 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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