Oven
HJX-PRO-L175-TD



175 dinners

Charcoal Oven

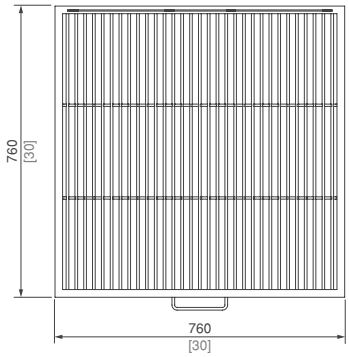
The PRO series combines a grill and an oven in a single unit. Designed for high-temperature cooking with maximum control, delivering an authentic and unique charcoal-grilled flavour with every serving

Included accessories HJX-PRO-L175-TD



Tongs	Poker	Brush	Grill
Ref. 0423	Ref. 0427	Ref. 8224	Ref. 270090

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

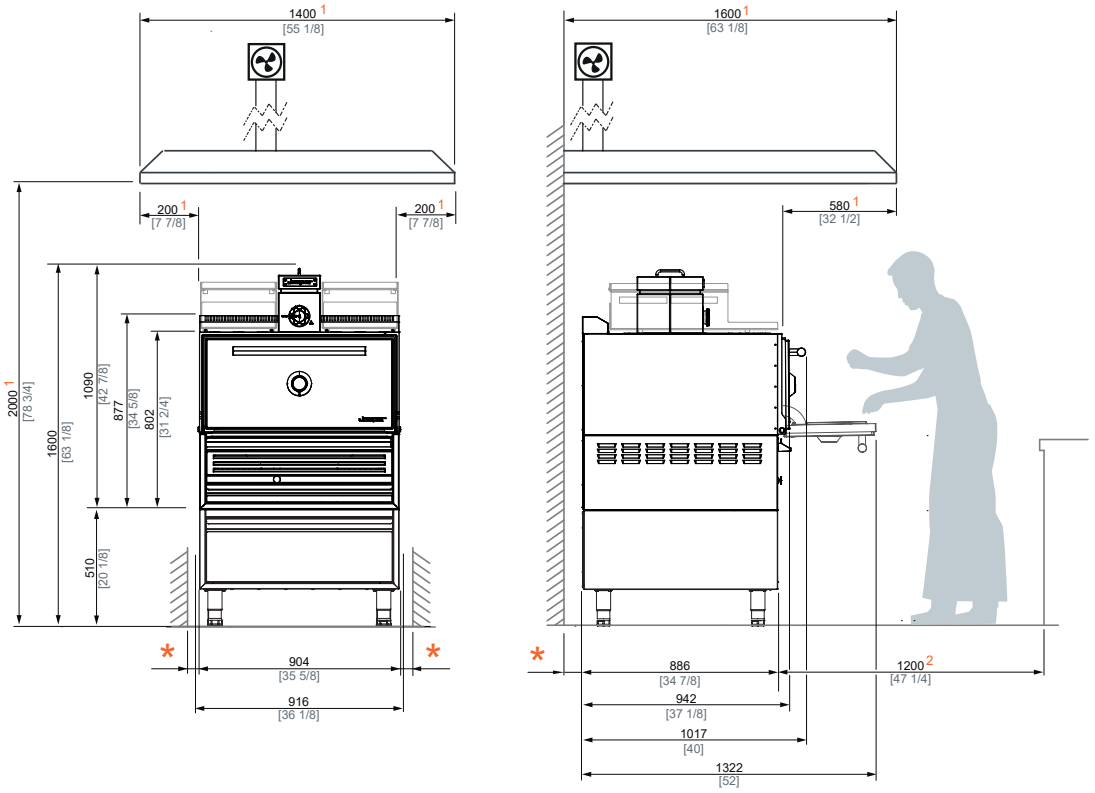


Specifications

	HJX-PRO-MINI
Recommended for ± (comensales)	175
Fire up time	40 min
Braising area	760 x 760 mm x1 / 30 x 30 in x1
Charcoal daily consumption	8 a 10 kg / 17.64 to 22.05 lb
Production per hour	110 kg aprox. / 243 lb average
Broiling temperature	250 a 350 °C / 482 to 662 °F
Grill rack capacity in GN trays	2xGN1/1
Flue gas mass flow	23.57 g/s / 0.83 oz/s
Exhaust rate	3800 m³/h
Net weight	438 kg / 965.62 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.0518 - 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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