Oven
HJX-15



Charcoal Oven

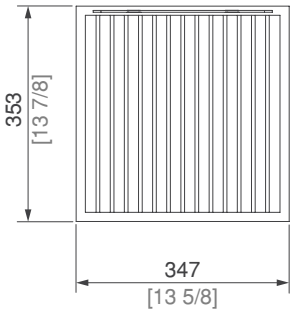
The PRO series combines a grill and an oven in a single unit. Designed for high-temperature cooking with maximum control, delivering an authentic and unique charcoal-grilled flavour with every serving

Included accessories HJX-15



Tongs	Poker	Brush	Grill
Ref. 0423	Ref. 0494	Ref. 8224/5	Ref. 240023

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



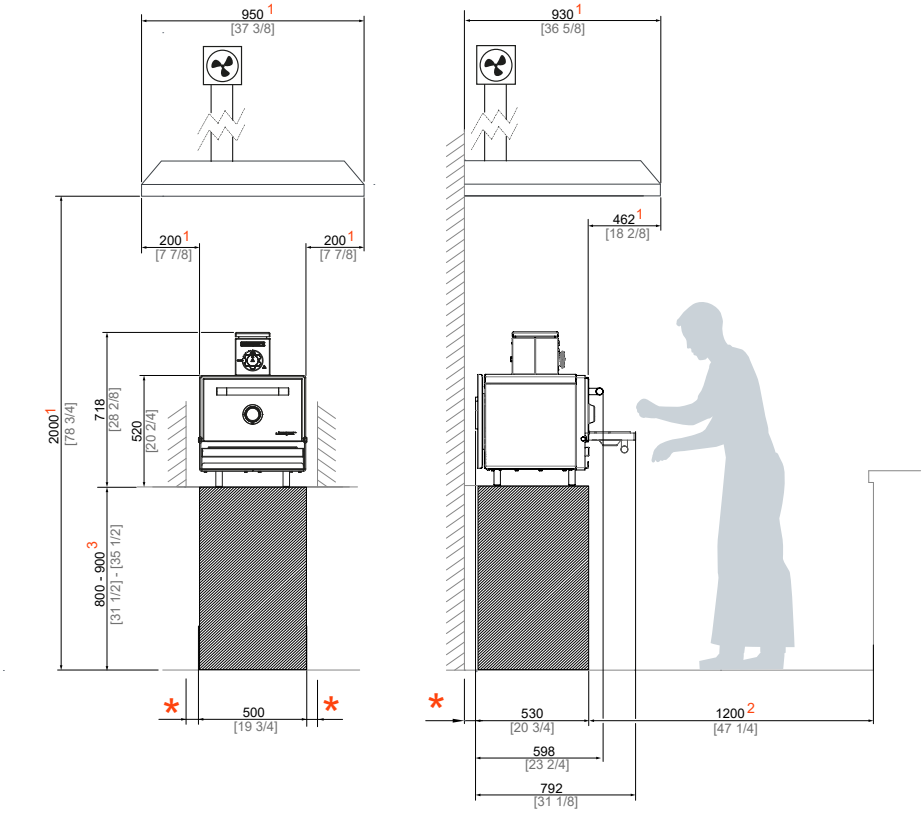
Specifications

	HJX-15-AT
Fire up time	25 min aprox. / average
Braising area	347 x 363 mm x1 / 13 5/8 x 19 3/4 in x1
Charcoal daily consumption	2 a 3 kg / 5.5 to 8.8 lb
Broiling temperature	250 a 350 ºC / 482 to 662 ºF
Grill rack capacity in GN trays	1xGN 2/3
Exhaust rate	2000 m³/h
Net weight	100 kg / 220.76 lb

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

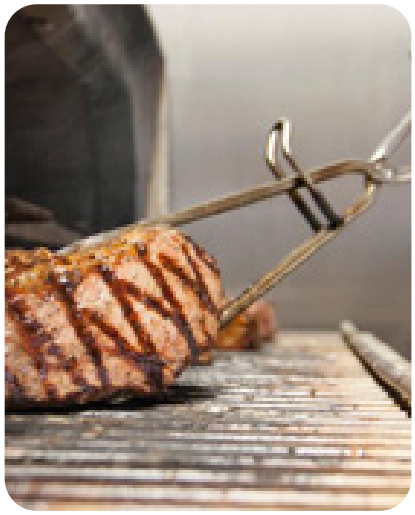
Horno HJX-15

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
3 Recommended height to install the oven witout table







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.

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