Oven
HJX-PRO-M120



120 dinners

Charcoal Oven

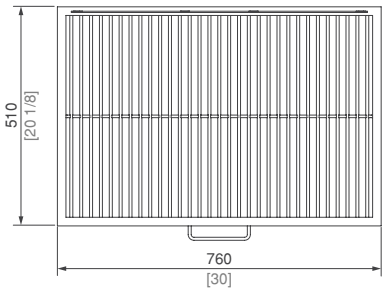
The PRO series combines a grill and an oven in a single unit. Designed for high-temperature cooking with maximum control, delivering an authentic and unique charcoal-grilled flavour with every serving

Included accessories HJX-PRO-M120



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



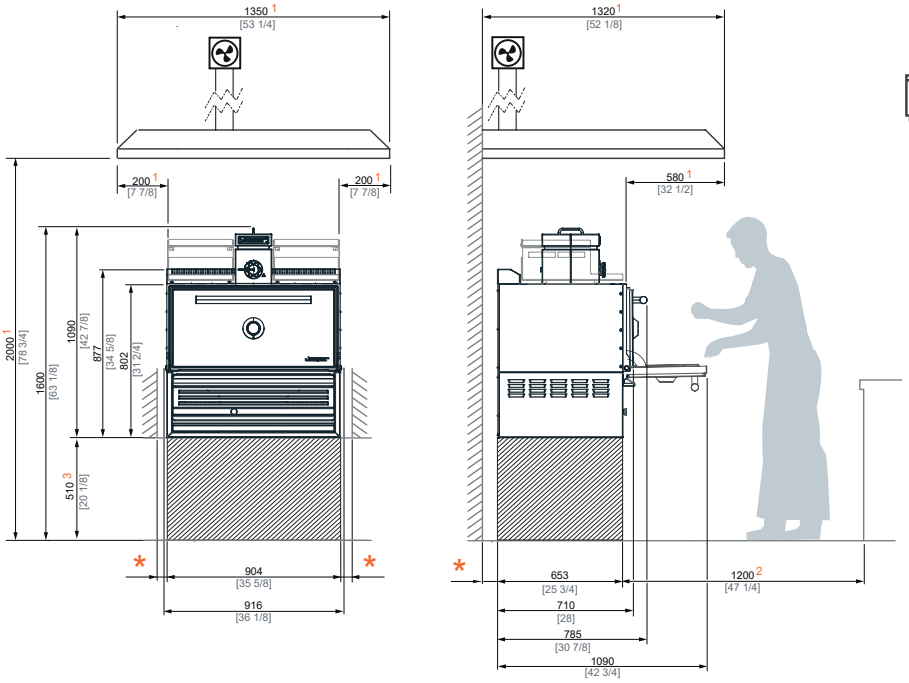
Specifications

	HJX-PRO-MINI
Recommended for ± (comensales)	120
Fire up time	35 min
Braising area	760 x 510 mm x1 / 30 x 20 1/8 in x1
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	291 kg / 641.55 lb

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Horno HJX-PRO-M120

Equipment Installation



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

* 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

Configurations



HJX-PRO-M120-W
W - Warmer
Ref. 230001



HJX-PRO-M120-T
T - Table
Ref. 200018



HJX-PRO-M120-TD
TD - Table with drawer
Ref. 200019

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.