Casa
CASA COCINA



Casa

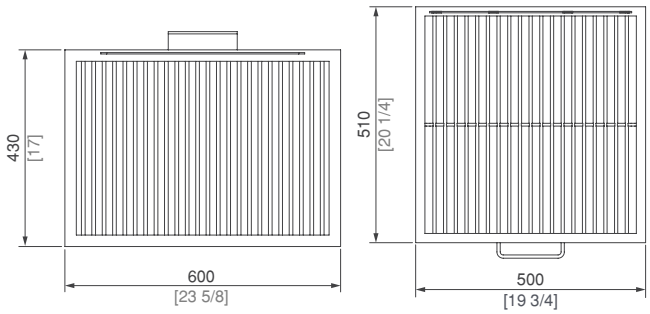
Josper CASA is a professional charcoal oven designed for the home. Its robust construction, easy-to-operate servo-assisted door and precise temperature control provide a safe, comfortable cooking experience with authentic charcoal-grilled flavour in every dish.

Included accessories CASA COCINA



Tongs	Poker	Brush	Grill PVJ	Grill HJX
Ref. 0423	Ref. 0401	Ref. 8224	Ref. 270155	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



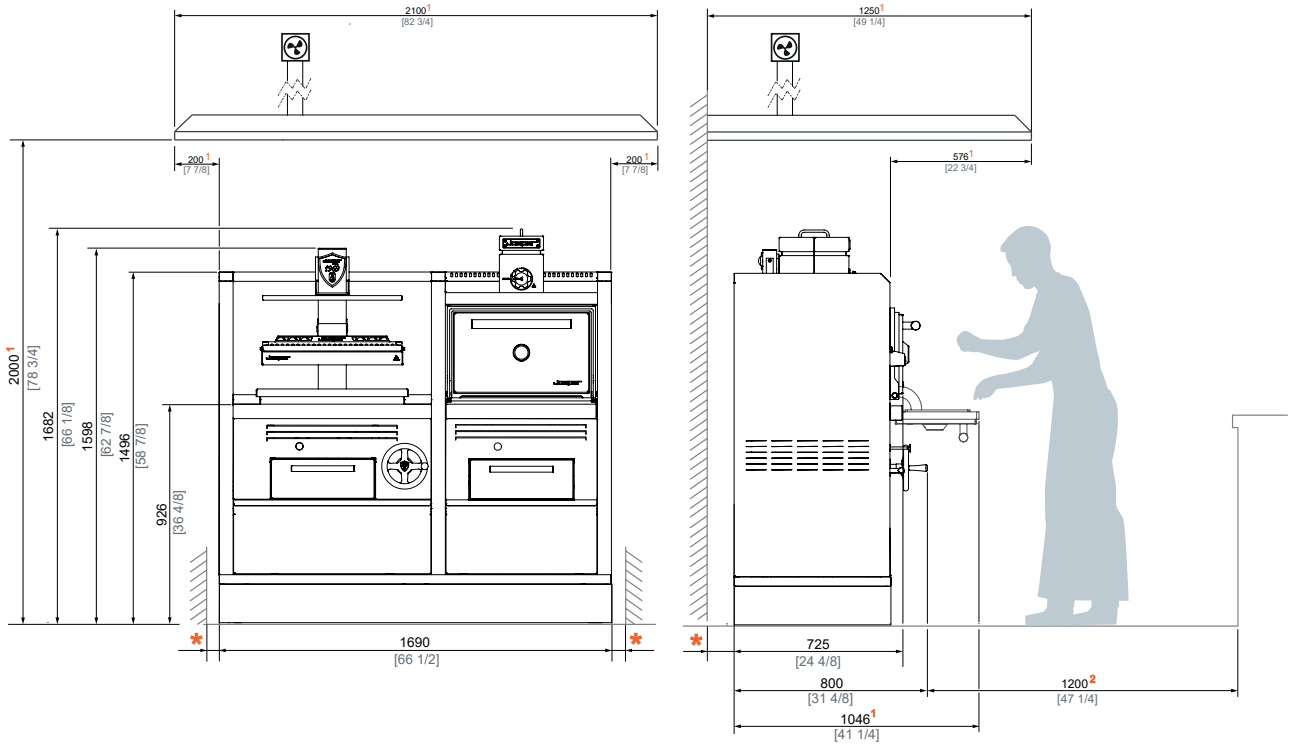
Specifications

	OVEN	PVJ
Fire up time	30 min aprox. / average	20 min aprox. / average
Charcoal daily consumption	5 a 7 kg / 11 to 15.4 lb	
Braising area	500 x 510 mm x2 / 19 3/4 x 20 1/4 in x2	600 x 430 mm x1 / 23 5/8 x 17 in x1
Broiling temperature	250 a 350 °C / 482 to 662 °F	250 °C / 482 °F
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	2000 m³/h
Net weight	591.5 kg / 1304 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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