Cod: 8223

Josper HJX50M tabletop charcoal oven



Description

Josper elegantly combines the distinctive features of an oven and a grill in a single machine. Designed for the particularly demanding HORECA sector, Josper is equally popular with steak houses, restaurants specialising in charcoal-grilled meat, tapas bars, café-bistros, traditional restaurants, fine dining establishments, etc. It runs on 100% cs of charcoal. Unique enclosed barbecue design. Multiple levels for charcoal cooking. Lightweight yet robust front door, easy to operate. Temperature control via a sophisticated draught system. What benefits does it offer and how does it stand out? Excellent results with any food: Its high operating temperatures allow food to be roasted and seared over the embers, preventing it from becoming overcooked. Top-quality charcoal cooking: It imparts the unmistakable flavour derived from the noble character of the wood and ensures a unique texture and juiciness. Faster cooking: It is 35% faster than an open grill. Dual oven and grill function: Two appliances in one. Lower charcoal consumption: It uses over 40% less charcoal than an open grill. Reduced flames: Thanks to the significant reduction in flames, it prevents food from drying out too much or burning. Improved working conditions: The chef is protected from constant heat exposure. Improved hygiene: Ash is collected in a hopper located in the enclosed cabinet beneath the cooking chamber. Personalised support: We have a worldwide network of authorised distributors and expert chefs, designed to facilitate commissioning, provide advice and offer after-sales services.Incredible Josper HJX50M countertop charcoal oven, heating-up time approx. 40 mins. The oven has a daily charcoal consumption of 16 to 20 kg (on average) and guarantees 9 hours of continuous operation. The oven has an hourly output of 110 kg (on average), a cooking temperature ranging from 250 ºC to 350 ºC, a power rating of 6 kW, an extraction capacity of 3200 m³/h and a maximum flue gas flow rate of 14 g/s. Supplied accessories include a flue vent, a cooking grate, charcoal grates, Josper tongs, a brush, a poker and an ash drawer.

Dimensions

External dimensions	950x920x1350 mm

Technical specifications

Cooking temperature	350 °C
Daily coal consumption	20 kg
Electrical Power	6 kW
Hourly extraction capacity	3200 m3/h
Net weight	290 kg
Output (kg/24h)	110 Kg/24h
Range	9 h
Start-up time	40 "
Tub capacity	2 GN 1/1 , 2 GN 1/2