Ristoattrezzature®

**Cod: 8230**

## Josper HJX45LBC charcoal oven with support table and baking tray rack



### 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% cr 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. Better hygiene: Ash is collected in a tank located in the enclosed cabinet beneath the cooking chamber. Personalised support: We have a worldwide network of official distributors and expert chefs, designed to facilitate commissioning, provide advice and offer after-sales services. Incredible Josper HJX45LBC charcoal oven with support table and baking tray shelf, heating-up time approximately 35 minutes. The oven has a daily charcoal consumption of 12 to 16 kg (on average) and guarantees 9 hours of continuous operation. The oven has an hourly output of 90 kg (on average), a cooking temperature ranging from 250 ºC to 350 ºC, a power output of 4.5 kW, an extraction capacity of 3,200 m³/h and a maximum flue gas flow rate of 10.5 g/s. Supplied accessories include a flue vent, a cooking grate, charcoal grates, Josper tongs, a bristle brush, a poker and daily charcoal consumption: 12 to 16 kg (on average). Hourly output: 90 kg (on average). Ash tray.

### Dimensions

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| External dimensions | 950x660x1910 mm |

### Technical specifications

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| Electrical Power | 4.5 kW |
| Hourly extraction capacity | 3200 m3/h |
| Maximum flow rate | 10.5 kg |
| Net weight | 281 kg |
| Operating temperature | +250 +350 °C |
| Range | 9 h |
| Start-up time | 35 " |