Ristoattrezzature®

Cod: 8234

Josper charcoal oven, model HJX25LBC, 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 operates 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 watery. 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 per cent 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 official distributors and expert chefs, designed to facilitate commissioning, provide advice and offer after-sales services. Incredible Josper HJX25LBC charcoal oven with support table and baking tray shelf; heating-up time approximately 30 minutes. The oven has a daily charcoal consumption of 10 to 12 kg (on average), guaranteeing 9 hours of continuous operation. The oven has an hourly output of 60 kg (on average), a cooking temperature ranging from 250 ºC to 350 ºC, a power rating of 3 kW, an extraction capacity of 2,800 m³/h and a maximum flue gas flow rate of 7 g/sec. Supplied accessories include a flue vent, a cooking grate, charcoal grates, Josper tongs, a brush, a poker and an ash drawer. Daily charcoal consumption: 10 to 12 kg (on average). Hourly output: 60 kg (on average).

Dimensions

External dimensions	650x660x1860 mm

Technical specifications

Electrical Power	3 kW
Hourly extraction capacity	2800 m3/h
Maximum flow rate	7 kg
Net weight	203 kg
Operating temperature	+250 +350 °C
Range	9 h
Start-up time	30 "