BONNET

HOBART

Hobart UK
Southgate Way
Orton Southgate
Peterborough PE2 6GN

Twin cavity Equajet 6 levels GN 1/1 electric ovens

Ref. BEJE0606-1-11

EQUAJET THE ESSENTIALS

Ergonomics:
2 independent control interfaces at an ergonomic height

Intelligent cooking ®:
CoreControl: power is adjusted to suit the load
Immediate temperature adjustment
JetControl: advanced injection technology
Rapid cooling of the oven cavity

VisioPAD:
Touch control panel, Clear, intuitive and ergonomic

Integral TwinControl:
Exclusive patented system doubling the essential oven functions

Full Cleaning System: (option)
Cleaning system with automatic chemical supply

TECHNICAL SPECIFICS

* VisioPAD® toughened glass control panel: comprising two large colour LCD touch screens and coding knobs.
* **CoreControl**: Automatic adjustment of the oven power to suit the load being cooked, for results that are always to the precise degree required.
* Continuously available thanks to immediate adjustment to the required temperature.
* **Aircontrol:** Auto reverse ventilation, adjustable from 1 to 100%.
* **Airdry+ :** Rapid product drying by opening the motorised vent, for a crisper exterior, ventilation provided by 1 fan.
* Power down : Automatically switches to energy saving mode after a period of inactivity (adjustable).
* The oven can be preheated out of hours.
* Cooking cavity fitted with runners giving a capacity of **6 levels** for GN 1/1 (325 x 530mm) spaced **83mm** apart**.**
* Semi-automatic cleaning programme ensures regular cleaning at optimum temperature out of hours.

* **6 cooking modes**:
    - Convection from 0 to 250°C
    - Saturated steam: steam to 98°C
    - Combined from 30 to 250°C (with humidity adjustable from 0 to 99%)
    - Low temperature: steam from 30 to 97°C
    - High temperature steam: steam from 99 to 105 °C
    - Regeneration.
* **Automatic cooking menu:**
    - Immediate access to cooking programmes
    - Preloaded recipes as standard with the option to adjust the degree of cooking and the colouration
    - It is possible to create entirely personalised recipes.
* **Functions**
    - **Automatic** oven cavity **cooling**, door closed: improved reactivity
    - **Humidifier** : provides instant steam (shot of vapour): ideal for bread
    - **Hold function** : temperature holding phase after cooking (semi static oven). Avoids the surface of the product drying out
    - **Automatic rinse** possible between cooking operations, replaces the spray hose.

* **Service menu**
    - Exchanges and backup of recipes via the USB port (Accessory)
    - Parameters can be modified to give maximum personalisation.
* **Equipments**
    - Cool touch athermic double glazed clipped door with left or right hand rotation of the handle to open, hinged to the left and a simple push closure. Opens to 180° with hinged internal glass to make cleaning easier
    - Cavity illumination by a strip of LEDs in the door
    - Condensation recovery channel under the door and below the oven drains continuously
    - Seal clipped onto the facia (″protected from rubbing against the edges of ovenware as it is loaded″)
    - Features electrical protection, a door safety and thermal overload protection.
* **Standard supply**
    - 2 sets of runners with 6 level max capacity spaced 83mm apart
    - 2 core probe sockets allowing the use of removable core probes (Accessory).

ACCESSORIES / OPTIONS

* 8 level runners with 63mm gap for 6 levels GN1/1 ovens.
* USB port kit.
* Removable core probe:
    Delicate product probe 2.5mm diameter 100mm long
    Rotisserie core probe 4.5mm diameter 100mm long
* Energy economiser kit.
* HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
* Retracting spray hose kit.

* Independant spray hose kit.
* Hood (see specific technical data sheet).
* Grills (3 or 5).
* Handed oven door (hinge on right).
* Three phase 230V + Earth option.
* 60Hz option.
* «FullCleaning System» Automatic cleaning option : Automatic cleaning with integral cleaning chemical pump. 3 possible levels of cleaning.

NORMS: <u>Conforms to</u>
　　　　　　 <u>EN 60-335-2-42</u>: European norm relating to the safety of electrical appliances.
　　　　　　 (French norm: classification index C 73-842).
　　　　　　 <u>IP 25</u> and <u>IK 9</u>: Protection indices.　　　　 <u>XP U 60-010</u>: Hygiene.

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ELECTRICAL connection
Electric inlet at 360mm from the floor.
Protection required:
- 400V: 32A MCB (Miniature Circuit Breake)
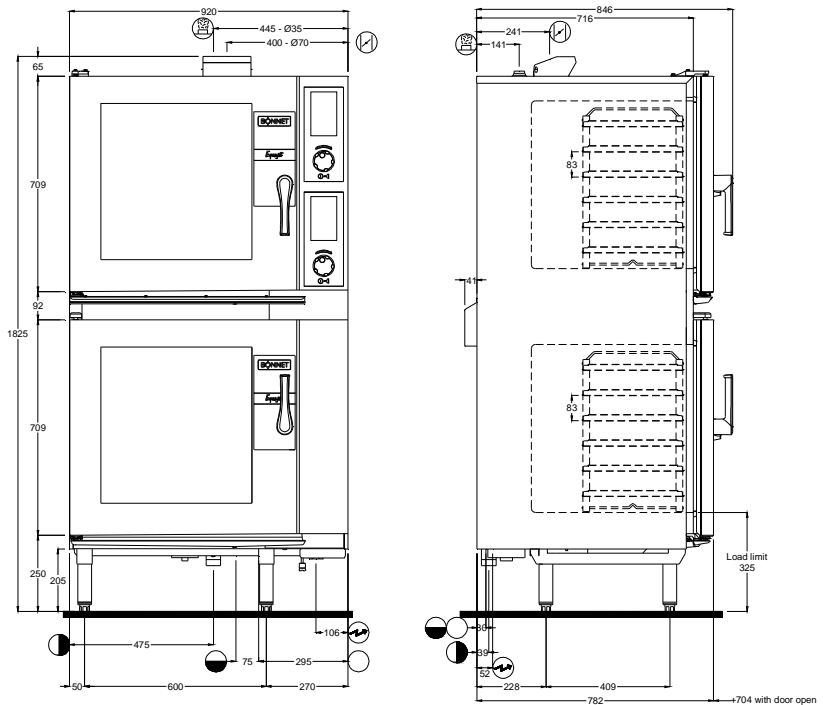with B curve and 30mA RCD (Residual
Current Device)

Potable COLD WATER
Water inlet at 190mm from the floor.
A local stop cock is required.

SOFTENED WATER
Water inlet at 190mm from the floor.
A local stop cock is required.

DRAIN
Drain outlet at 155mm from the floor.
The water discharged could be condensate and at
very high temperature, use material that is suitable
for high temperatures.
There must be a trap between the unit and the
mains drainage to prevent odours.

Vent with choke

Exit for surplus steam

MODEL	BEJE0606-1-11
DIMENSIONS (mm)	
External	Height 1825; Width 920; Depth 887
Cavity	Height 552; Width 630; Depth 535
CAPACITIES	
Number of covers per day	180 + 180
Usable oven capacity (dm^3)	2 x 85
GN 1/1 ovenware (325 x 530)	2 x 6
Max. depth of containers (mm)	65
Space between levels (mm)	83
Maximum capacity (kg)	2 x 24
PACKAGING (mm)	
Height	2000
Width x Depth	1000 x 960
WEIGHT (KG) (gross / net)	232 / 201
CLEARANCES	Left: 4cm / Right: 50cm
TEMPERATURE RANGE	0 to 250°C
CORE TEMPERATURE RANGE	0-99°C
TIMER	99 hours

ELECTRICITY (Three phase 400V+N+E) **Voltage**

	I. Max (A)	Power (kW)
400V 3Na.c.	28.7	18.6

POTABLE COLD Water / SOFTENED Water

Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Cold water max temperature	23°C
Softened water max temperature	23°C
Nature	168 µm filter integral with the oven
Hardness (Softened water)	TH 4 to 7 °e (60 to 100 ppm)
Water quality	Chloride Cl-: ≤ 150 mg/l / Free Chlorine Cl2: ≤ 0.2 mg/l / 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS / cm
Connection	20/27 threaded (G 3/4)
Instant maximum consumption	10 L/min

DRAIN

Condensate temperature	Approx. 98°C
Connection	Vertical exit 40/49 threaded stainless (G 1"1/2)

CONSTRUCTION	
Cavity and Cladding	18-10 Stainless
EQUIPMENT TYPE	Against a wall - Not stackable

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