

Twin cavity Equajet 6 + 10 level GN 1/1 electric ovens

Ref. BEJE0610-1-11

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 cavities fitted with runners, one giving a capacity of **6 levels** GN 1/1 (325 x 530mm) spaced **83mm** apart and the other with a capacity of **10 levels** GN 1/1 (325 x 530mm) spaced **67mm** 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.
- * **Equipment**
 - 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**
 - 1 set of runners with 6 level max capacity spaced 83mm apart
 - + 1 set with 10 levels 67mm 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.
- * 20 levels rack kit with "optimum gap" for 10 levels GN1/1 ovens (multilevel stainless runners optimise the available space to suit the depth of containers or the product to be cooked).
- * 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: Conforms to

EN 60-335-2-42: European norm relating to the safety of electrical appliances.

(French norm: classification index C 73-842).

IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.

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ELECTRICAL connection
 Electric inlet at 310mm from the floor.
 Protection required:
 - 400V: 50A MCB (Miniature Circuit Breaker)
 with B curve and 30mA RCD (Residual Current Device)

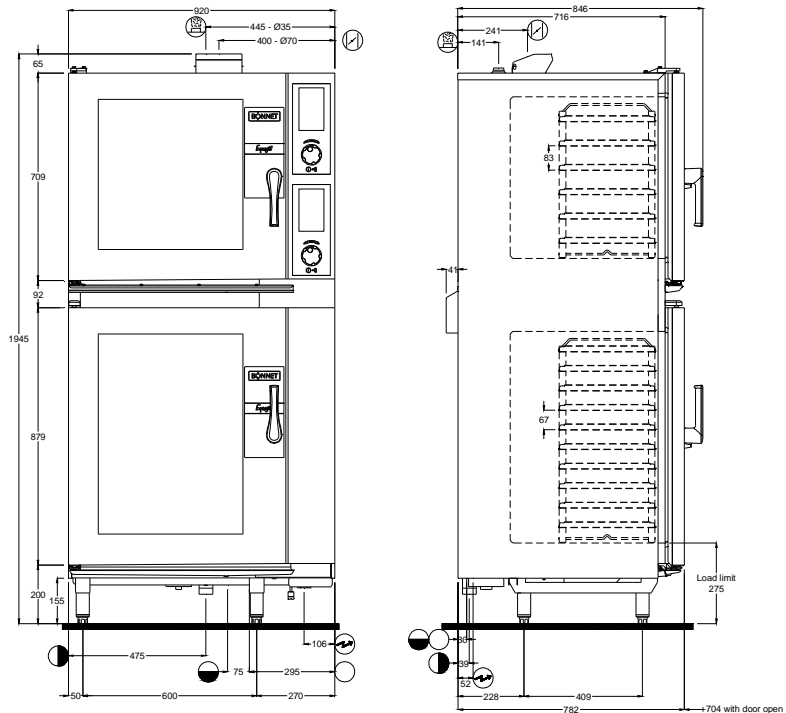
Potable COLD WATER
 Water inlet at 140mm from the floor.
 A local stop cock is required.

SOFTENED WATER
 Water inlet at 140mm from the floor.
 A local stop cock is required.

DRAIN
 Drain outlet at 105mm 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

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DIMENSIONS (mm)

External Height 1945; Width 920; Depth 887
 Cavity Height 552 / 722; Width 630; Depth 535

CAPACITIES

Number of covers per day	180 + 240
Usable oven capacity (dm ³)	85 + 115
GN 1/1 ovenware (325 x 530)	6 + 10
Max. depth of containers (mm)	65 / 55
Space between levels (mm)	83 / 67
Maximum capacity (kg)	24 + 40

PACKAGING (mm)

Height 2110
 Width x Depth 1000 x 960

WEIGHT (KG) (gross / net)

250 / 219

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**

400V 3Na.c.

I. Max (A)

37.4

Power (kW)

24.6

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 Cl ₂ : ≤ 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