

Equajet 20 level GN 2/1 electric oven

Ref. BEJE202-1-11

EQUAJET THE ESSENTIALS

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 a large colour LCD touch screen and coding knob.
- * **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 3 fans..
- * Power down : Automatically switches to energy saving mode after a period of inactivity (adjustable).
- * The oven can be preheated out of hours.
- * Cooking cavity, a capacity of **20 levels** for GN 2/1 (650 x 530mm) spaced **65mm** 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.

ACCESSORIES / OPTIONS

- * Additional oven trolley (see specific technical data sheet).
- * Plate holder trolley and insulated cover for banqueting (see specific technical data sheet).
- * USB port kit.
- * Removable core probe:
 - Delicate product probe 2.5mm diameter 100mm long
 - Rotisserie core probe 4.5mm diameter 100mm long
- * Preheating plate (an oven trolley does not need to be placed in the oven whilst pre-heating).
- * Retracting spray hose kit.

* 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 hand rotation of the handle to open, hinged to the left and manual closure mechanism. 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

- 20 level stainless steel trolley with 4 castors, 2 braked (see specific technical data sheet)
- Core probe socket allowing the use of a removable core probe (Accessory)
- Electrical connection points for an energy economiser.

* Independant spray hose kit.

- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * Grills (5 grills).
- * Three phase 230V + Earth option.
- * 60Hz option.
- * «FullCleaning System» Automatic cleaning option: Automatic cleaning with integral cleaning chemical pump. 4 possible levels of cleaning

NORMS: Conforms to








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

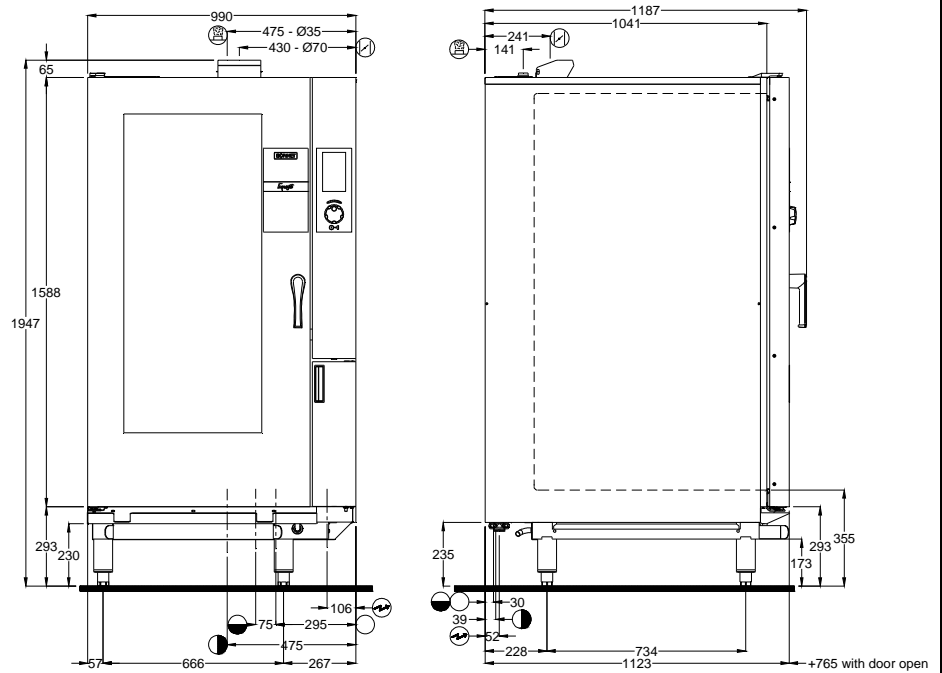
(French norm: classification index C 73-842).





IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.

BEJE202-1-11

-  **ELECTRICAL connection**
Electric inlet at 1875mm from the floor.
Protection required:
- 400V: 100A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
-  **Potable COLD WATER**
Water inlet at 220mm from the floor.
A local stop cock is required.
-  **SOFTENED WATER**
Water inlet at 220mm from the floor.
A local stop cock is required.
-  **DRAIN**
Drain outlet at 180mm 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**
-  **Horizontal floor with a 1 cm/m maxi slope**



MODEL	BEJE202-1-11	
DIMENSIONS (mm)		
External	Height 1947; Width 990; Depth 1187	
Cavity	Height 1446; Width 630; Depth 860	
CAPACITIES		
Number of covers per day	840	
Usable oven capacity (dm ³)	450	
GN 1/1 ovenware (325 x 530)	40	
GN 2/1 ovenware (650 x 530)	20	
Max. depth of containers (mm)	55	
Space between levels (mm)	65	
Maximum capacity (kg)	160	
PACKAGING (mm)		
Height	2000	
Width x Depth	1200 x 1325	
WEIGHT (KG) (gross / net)	357 / 269 + 48 (oven + trolley)	
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.	81.3	54.7
 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	