

## Equajet 6 level GN 1/1 gas oven

Ref. BEJG061-1-10

### 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 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.
- \* **Equipment**
  - Stainless blown air burners with automatic spark ignition. Ionisation flame control. Gas ovens run off a 16A single phase electrical socket outlet
  - 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 fascia ("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
  - Core probe socket allowing the use of a removable core probe (Accessory).

### ACCESSORIES / OPTIONS

- \* Stands with storage runners under (see data sheet for stands).
- \* 8 level runners with 63mm gap.
- \* USB port kit.
- \* Removable core probe:
  - Delicate product probe 2.5mm diameter 100mm long
  - Rotisserie core probe 4.5mm diameter 100mm long
- \* HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- \* Retracting spray hose kit.
- \* Independant spray hose kit.
- \* Grills (3 or 5).
- \* Handed oven door (hinge on right).
- \* 60Hz option.
- \* «FullCleaning System» Automatic cleaning option : Automatic cleaning with integral cleaning chemical pump. 3 possible levels of cleaning.

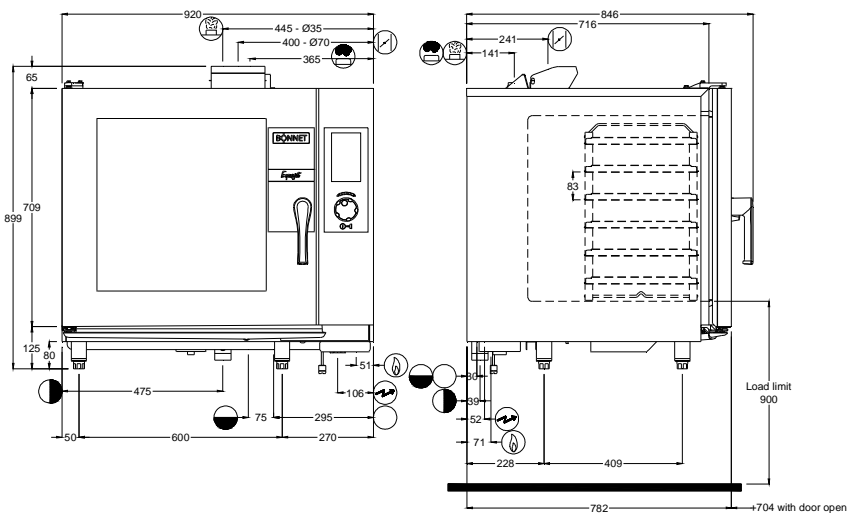
### NORMS: Conforms to

- EN 203-1:** European norm relating to the safety of gas appliances
- EN 203-2-2:** European norm relating to the safety of gas appliances.
- 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.



**BEJG061-1-10**

- GAS connection**  
Gas supply pipe at 765mm from the floor.
- ELECTRICAL connection**  
Electric inlet at 935mm from the floor.  
Protection required: 16A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- COLD WATER / SOFTENED WATER**  
Water inlet at 765mm from the floor.  
A local stop cock is required.
- DRAIN**  
Drain outlet at 730mm 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**
- Chimney for products of combustion**
- Exit for surplus steam**



**MODEL** BEJG061-1-10

<b>DIMENSIONS (mm)</b>	
External	Height 899; Width 920; Depth 846
Oven height with stand	1598
Cavity	Height 552; Width 630; Depth 535

<b>CAPACITIES</b>	
Number of covers per day	180
Usable oven capacity (dm <sup>3</sup> )	85
GN 1/1 ovenware (325 x 530)	6
Max. depth of containers (mm)	65
Space between levels (mm)	80
Maximum capacity (kg)	24

<b>PACKAGING (mm)</b>	
Height x Width x Depth	1070 x 1000 x 960

<b>WEIGHT (KG) (gross / net)</b>	143 / 120
----------------------------------	-----------

<b>CLEARANCES</b>	Left: 4cm / Right: 50cm
-------------------	-------------------------

<b>TEMPERATURE RANGE</b>	0 to 250°C
--------------------------	------------

<b>CORE TEMPERATURE RANGE</b>	0-99°C
-------------------------------	--------

<b>TIMER</b>	99 hours
--------------	----------

<b>GAS</b>	
Power (kW)	23 kW
Connection	15/21mm threaded
<b>Type</b>	<b>Consumption</b>
G31 Propane	1.79 kg/h
G30 Butane	1.81 kg/h
<b>G20 Natural Gas</b>	<b>2.43 m<sup>3</sup>/h</b>
G25 Natural Gas	2.76 m <sup>3</sup> /h
<i>As standard units are supplied for G20 / 20 mbar or alternatives upon request.</i>	

<b>ELECTRICITY</b> (Single phase 230V+E)		
<b>Voltage</b>	<b>Power (kW)</b>	<b>I. Max (A)</b>
230V 1a.c.	0.3	1.3

<b>POTABLE COLD Water / SOFTENED Water</b>	
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Cold / Softened water max temperature	23°C / 23°C
Nature / Hardness (Softened water)	168 µm filter integral with the oven / TH 4 to 7 °e (60 to 100 ppm)
Water quality	Chloride Cl <sup>-</sup> : ≤ 150 mg/l / Free Chlorine Cl <sub>2</sub> : ≤ 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

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

<b>CONSTRUCTION</b>	18-10 Stainless
Cavity and Cladding	Against a wall - Not stackable

<b>EQUIPMENT TYPE</b>	Against a wall - Not stackable
-----------------------	--------------------------------