

Equajet 10 level GN 1/1 gas oven

Ref. BEJG101-1-10

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 **10 levels** for 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**
 - 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 10 level max capacity spaced 67mm 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).
- * Ovenware support module.
- * Banqueting system : plate support module, deposit table with insulated cover support.
- * 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
- * Retracting spray hose kit.
- * Independant spray hose kit.
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * 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.

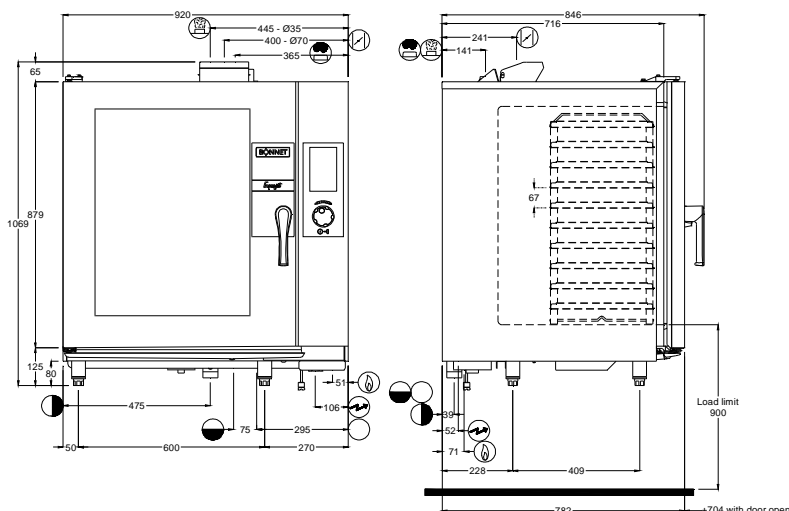
NORMS: Conforms to

- 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.



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-  **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 BEJG101-1-10

| DIMENSIONS (mm) | |
|------------------------|-----------------------------------|
| External | Height 1069; Width 920; Depth 846 |
| Oven height with stand | 1768 |
| Cavity | Height 722; Width 630; Depth 535 |

| CAPACITIES | |
|---|-----|
| Number of covers per day | 240 |
| Usable oven capacity (dm ³) | 115 |
| GN 1/1 ovenware (325 x 530) | 10 |
| Max. depth of containers (mm) | 55 |
| Space between levels (mm) | 67 |
| Maximum capacity (kg) | 40 |

| PACKAGING (mm) | |
|------------------------|-------------------|
| Height x Width x Depth | 1232 x 1000 x 960 |

| | |
|----------------------------------|-----------|
| WEIGHT (KG) (gross / net) | 157 / 132 |
|----------------------------------|-----------|

| | |
|-------------------|-------------------------|
| CLEARANCES | Left: 4cm / Right: 50cm |
|-------------------|-------------------------|

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|--------------------------|------------|
| TEMPERATURE RANGE | 0 to 250°C |
|--------------------------|------------|

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|-------------------------------|--------|
| CORE TEMPERATURE RANGE | 0-99°C |
|-------------------------------|--------|

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|--------------|----------|
| TIMER | 99 hours |
|--------------|----------|

| GAS | |
|---|-----------------------------|
| Power (kW) | 23 kW |
| Connection | 15/21mm threaded |
| Type | Consumption |
| G31 Propane | 1.79 kg/h |
| G30 Butane | 1.81 kg/h |
| G20 Natural Gas | 2.43 m³/h |
| G25 Natural Gas | 2.76 m ³ /h |
| <i>As standard units are supplied for G20 / 20 mbar or alternatives upon request.</i> | |

| ELECTRICITY (Single phase 230V+E) | | |
|-----------------------------------|-------------------|-------------------|
| Voltage | Power (kW) | I. Max (A) |
| 230V 1a.c. | 0.3 | 1.3 |

| POTABLE COLD Water / SOFTENED Water | |
|---------------------------------------|---|
| 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 ⁻ : ≤ 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 | 18-10 Stainless |
| Cavity and Cladding | 18-10 Stainless |

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|-----------------------|--------------------------------|
| EQUIPMENT TYPE | Against a wall - Not stackable |
|-----------------------|--------------------------------|