EN 10204:2004

# HJA-PLUS-M120

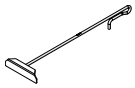
Los hornos de carbón vegetal Clase A incorporan un sistema hidráulico de retención de puerta para optimizar las maniobras del cocinero. Disponen de una area de templado superior que puede cerrarse con el accesorio disponible y una gama de mesas auxiliares opcionales.

Class A charcoal ovens incorporate a hydraulic door retention system to optimize the chef's maneuvers. They have an upper tempering area that can be closed with the available accessory and a range of optional auxiliary tables.

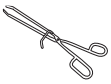
| | |
|---|---|
| Recomendado para ±<br>Recommended for ± | 120 comensales<br>120 dinners |
| Tiempo de encendido<br>Fire up time | 35 min aprox.<br>35 min average |
| Consumo diario de carbón<br>Charcoal daily consumtion | 12 a 16 kg<br>26.5 to 35 lb |
| Autonomía por carga<br>Performance | 9h |
| Producción por hora<br>Production per hour | 90 kg aprox.<br>192 lb average |
| Temperatura de braseado<br>Broiling temperature | 250 a 350 ºC<br>482 a 662 ºF |
| Capacidad bandejas GN (por parrilla)<br>Grill rack capacity in Gn trays | 2xGN1/1 |
| Potencia térmica nominal<br>Nominal heat output | 7,4 kW<br>9.92 hp |
| Caudal másico de humos<br>Flue gas mass flow | 15,39 g/s<br>0.54 oz/s |
| Temperatura de humos<br>Smoke temperature | 210 ºC<br>410 ºF |
| Peso neto<br>Net weight | -- kg<br>-- lb |

## ACCESORIOS INCLUIDOS
## INCLUDED ACCESSORIES

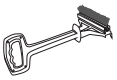
**Parrilla inox** / Ref. 240025
**Inox grill rack** / Ref. 240025



**Atizador** / Ref. 0427INOX
**Poker** / Ref. 0427INOX

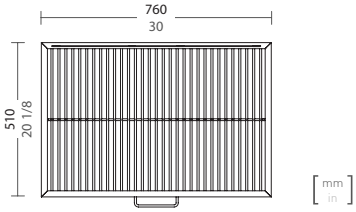


**Pinzas Josper** / Ref. 0423
**Josper tongs** / Ref. 0423



**Cepillo metálico** / Ref. 8224
**Metallic brush** / Ref. 8224

## MEDIDAS PARRILLA
## GRILL RACK MESUREMENTS




* Todos los productos Josper funcionan exclusivamente con carbón vegetal.
All Josper products work exclusively with charcoal.

FT-C01145-05

Josper
CHARCOAL EQUIPMENT
THE MIDDLEBY CORPORATION

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Sistema de Gestión ISO 9001:2015
HCV HACCP Compliance Verification EU

# HORNO BRASA JOSPER HJA
## JOSPER CHARCOAL BROILER OVEN HJA

EN 10204:2004

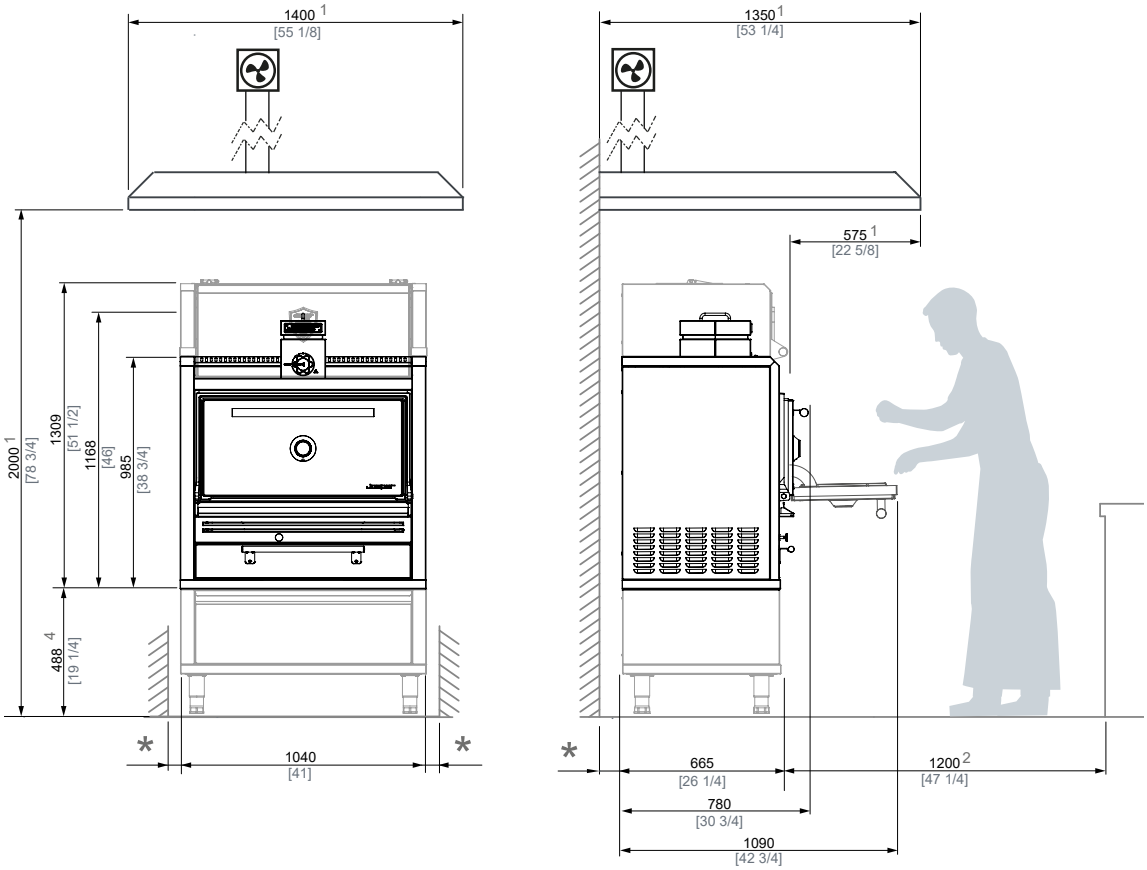
## CONFIGURACIONES Y ACCESORIOS OPCIONALES
OPTIONAL CONFIGURATIONS & ACCESSORIES

**HC** - ARMARIO CONSERVADOR / Ref. HC-45
**HC** - HOT CAVINET / Ref. HC-45

**T** - MESA / Ref. 200008
**T** - TABLE / Ref. 200008

**TD** - MESA CON CAJÓN / Ref. 200009
**TD** - TABLE WITH DRAWER / Ref. 200009

## INSTALACIÓN
INSTALLATION




| | | | |
|---|---|---|---|
| * | DISTANCIA MÍNIMA A ELEMENTOS INFLAMABLES<br>MINUMUM DISTANCE TO FLAMMABLE ELEMENTS | 300 mm | 12 in |
| * | DISTANCIA MÍNIMA A ELEMENTOS NO INFLAMABLES<br>MINIMUM DISTANCE TO FLAMMABLES ELEMENTS | 100 mm | 4 in |

1 MEDIDAS MÍNIMAS RECOMENDADAS DE LA CAMPANA EXTRACTORA.
RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 ESPACIO RECOMENDADO DE TRABAJO PARA EL CHEF.
RECOMMENDED CHEF'S WORKING SPACE

3 ALTURA RECOMENDADA DE INSTALACIÓN DEL HORNO SIN MESA
RECOMMENDED HEIGHT TO INSTALL THE OVEN WITOUT TABLE

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