



# JOSPER CHARCOAL BROILER OVEN HJA

## TECHNICAL INFORMATION

Recommended for ±	80 diners	
Fire up time	30 min average	
Charcoal daily consumption	10 to 12 kg	22 to 26.5 lb
Performance	9h	
Production per hour	60 kg average	132 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1	
Tempering cavity capacity in GN trays	2xGN1/3 / 4xGN1/9	
Nominal heat output	8,8 kW	11.8 hp
Flue gas mass flow	19,36 g/s	0.68 oz/s
Smoke temperature	208 °C	407 °F
Net weight	360 kg	793.7 lb

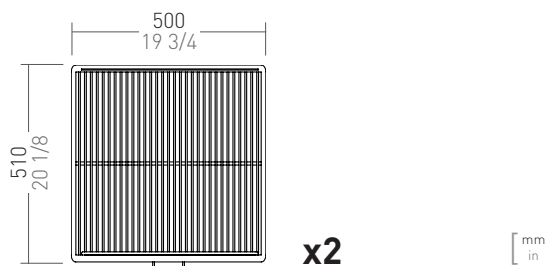
## HJA-25

The new Class A charcoal broiling oven is much more than a grill and an oven in a single machine. It is a unique equipment working 100% with charcoal, with a unique closed barbecue design, different levels of grilling, both flexible and robust, easy to use, with a front opening door, vent system for temperature control and double rack to gain productivity.

Class A efficiency improvements include hydraulic door retention, thermal insulation, new upper tempering area, greater accessibility, a more compact design and easy clean system. These upgrades result in an exponential increase in the quality and quantity of its production and the oven's final performance.

## INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2800 m3/h	1648 cfm



## ACCESSORIES INCLUDED

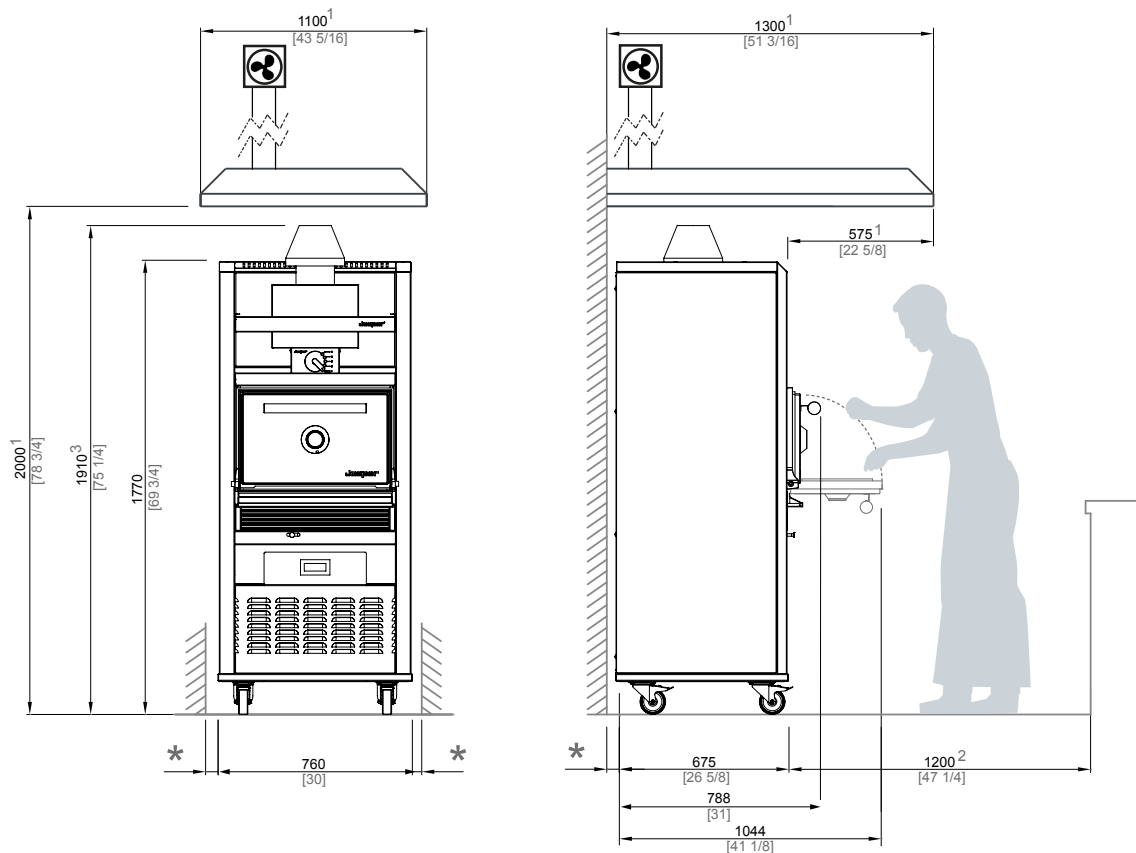
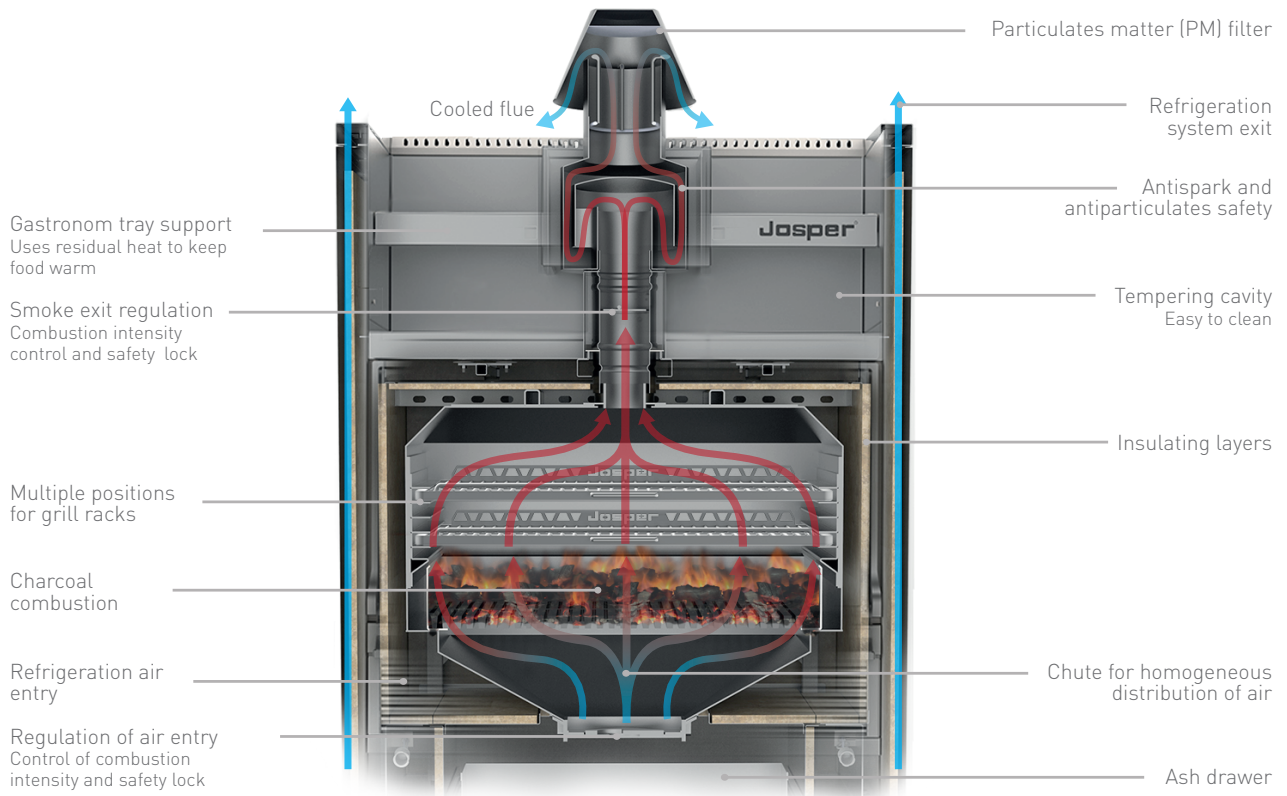
Vent · Firebreak · Firebreak hat · 2 Grill racks · Tongs · Wire brush · Poker for coal · Ash pan · Wheels



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\* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

3 THIS DISTANCE MAY BE MODIFIED BY THE SMOKE OUTLET SET CONFIGURATION.

[ mm  
in ]





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Performance	9h	
Production per hour	60 kg average	132 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1	
Tempering cavity capacity in GN trays	2xGN1/3 / 4xGN1/9	
Nominal heat output	8,8 kW	11.8 hp
Flue gas mass flow	19,36 g/s	0.68 oz/s
Smoke temperature	208 °C	407 °F
Net weight	378 kg	833.3 lb

## HJA-25-HC

The new Class A charcoal broiling oven is much more than a grill and an oven in a single machine. It is a unique equipment working 100% with charcoal, with a unique closed barbecue design, different levels of grilling, both flexible and robust, easy to use, with a front opening door, vent system for temperature control and double rack to gain productivity.

Class A efficiency improvements include hydraulic door retention, thermal insulation, new upper tempering area, greater accessibility, a more compact design and easy clean system. These upgrades result in an exponential increase in the quality and quantity of its production and the oven's final performance.

## ACCESSORIES INCLUDED

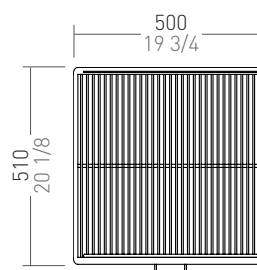
Vent · Firebreak · Firebreak hat · 2 Grill racks · Tongs · Wire brush · Poker for coal · Ash pan · Wheels

## INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2800 m <sup>3</sup> /h	1648 cfm

## BUNDLES: SIZES AND WEIGHTS

Sizes bundle	850 x 1210 x 2000 mm	33 1/2 X 47 5/8 x 78 3/4 in
Gross weight bundle	447 kg	985.5 lb



x2

[ mm in ]

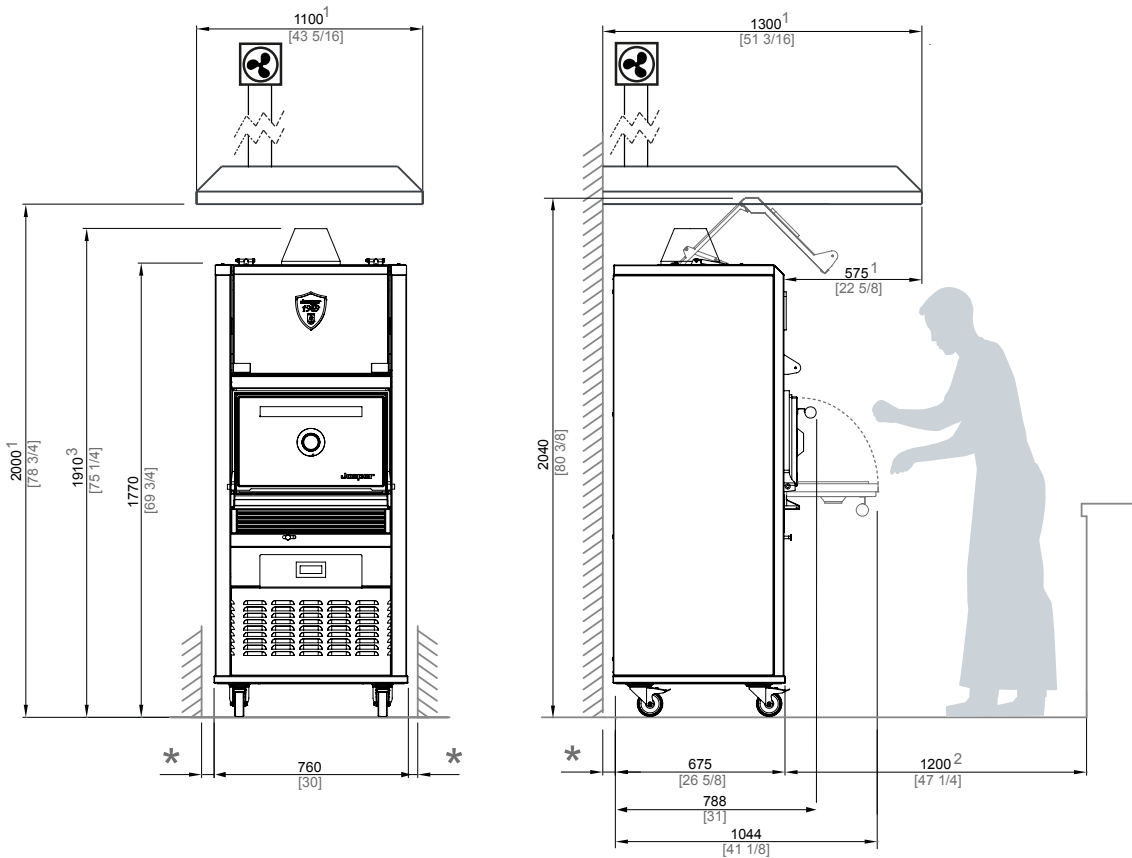
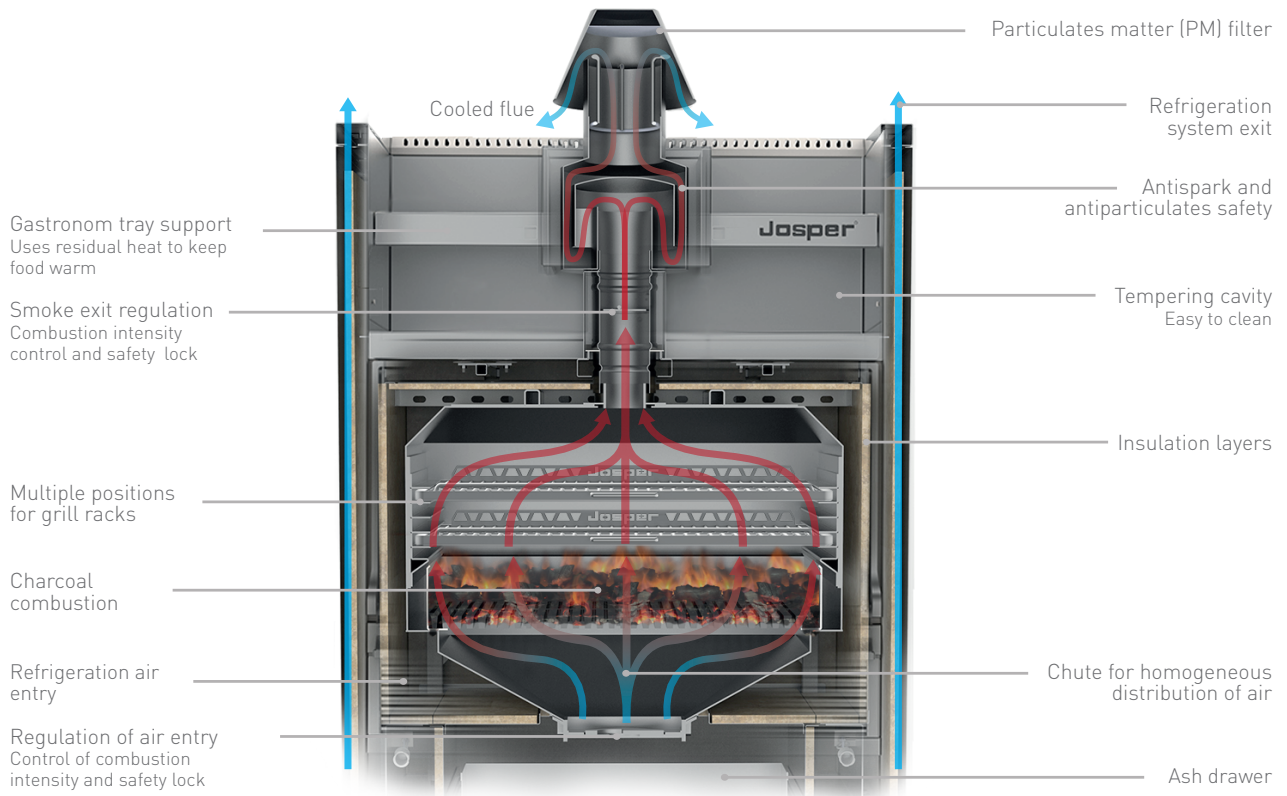


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[ mm  
in ]





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Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1	
Tempering area capacity in GN trays	2xGN1/3	
Nominal heat output	8,8 kW	11.8 hp
Flue gas mass flow	19,36 g/s	0.68 oz/s
Smoke temperature	208 °C	407 °F
Net weight	285 kg	628.3 lb

## HJA-25-M

The new CLASS A charcoal broiling oven is much more than a grill and an oven in a single machine. It is a unique equipment working 100% with charcoal, with a unique closed barbecue design, different levels of grilling, both flexible and robust, easy to use, with a front opening door, vent system for temperature control and double rack to gain productivity.

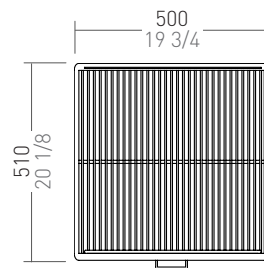
CLASS A efficiency improvements include hydraulic door retention, thermal insulation, new upper tempering area, greater accessibility, a more compact design and easy clean system. These upgrades result in an exponential increase in the quality and quantity of its production and the oven's final performance.

### ACCESSORIES INCLUDED

Vent · Firebreak · Firebreak hat · 2 grill racks · Wire brush  
Tongs · Poker for coal · Ash pan

## INSTALLATION

Recommended installation height	550 mm	21 5/8 in
Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2800 m <sup>3</sup> /h	1648 cfm



x2

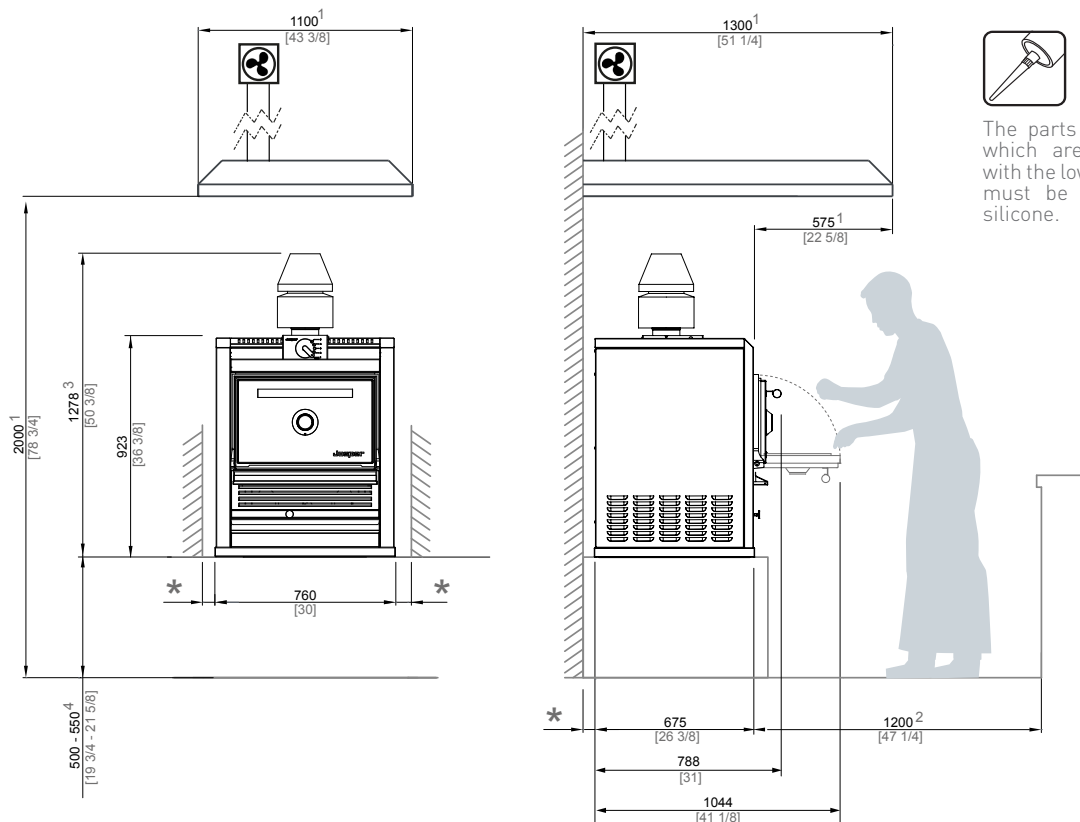
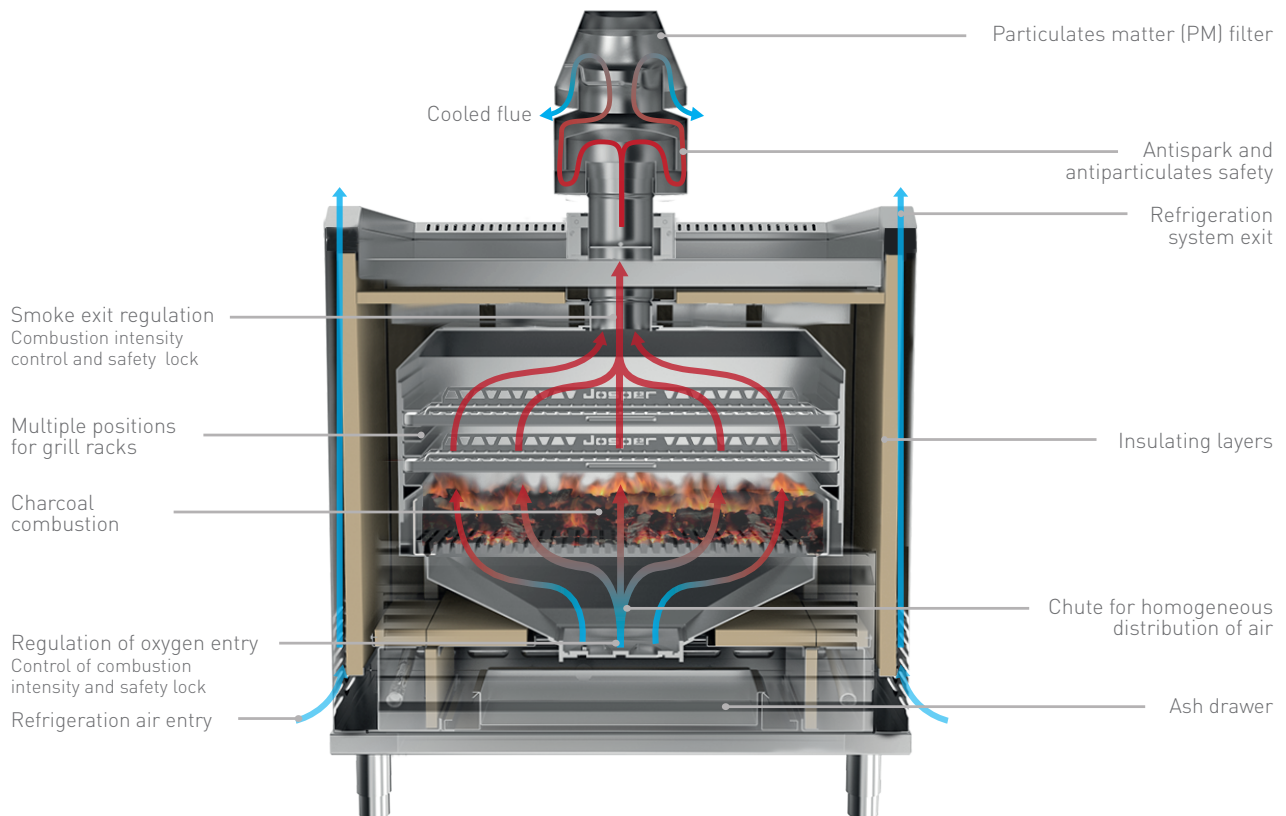
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2 RECOMMENDED CHEF'S WORKING SPACE

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4 RECOMMENDED INSTALLATION HEIGHT.

[ mm  
in ]

