



JOSPER CHARCOAL BROILER OVEN HJA



TECHNICAL INFORMATION

Recommended for ±	175 diners	
Fire up time	40 min average	
Charcoal daily consumption	16 to 20 kg	35 to 44 lb
Performance	9h	
Production per hour	110 kg average	242.5 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	2xGN1/1	
Tempering area capacity in GN trays	2xGN1/1 / 2xGN1/2	
Nominal heat output	9,6 kW	12.9 hp
Flue gas mass flow	23,57 g/s	0.83 oz/s
Smoke temperature	208 °C	407 °F
Net weight	526 kg	1159.6 lb

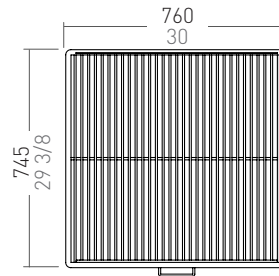
HJA-50

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	3800 m3/h	2237 cfm



x2

[mm
in]

ACCESSORIES INCLUDED

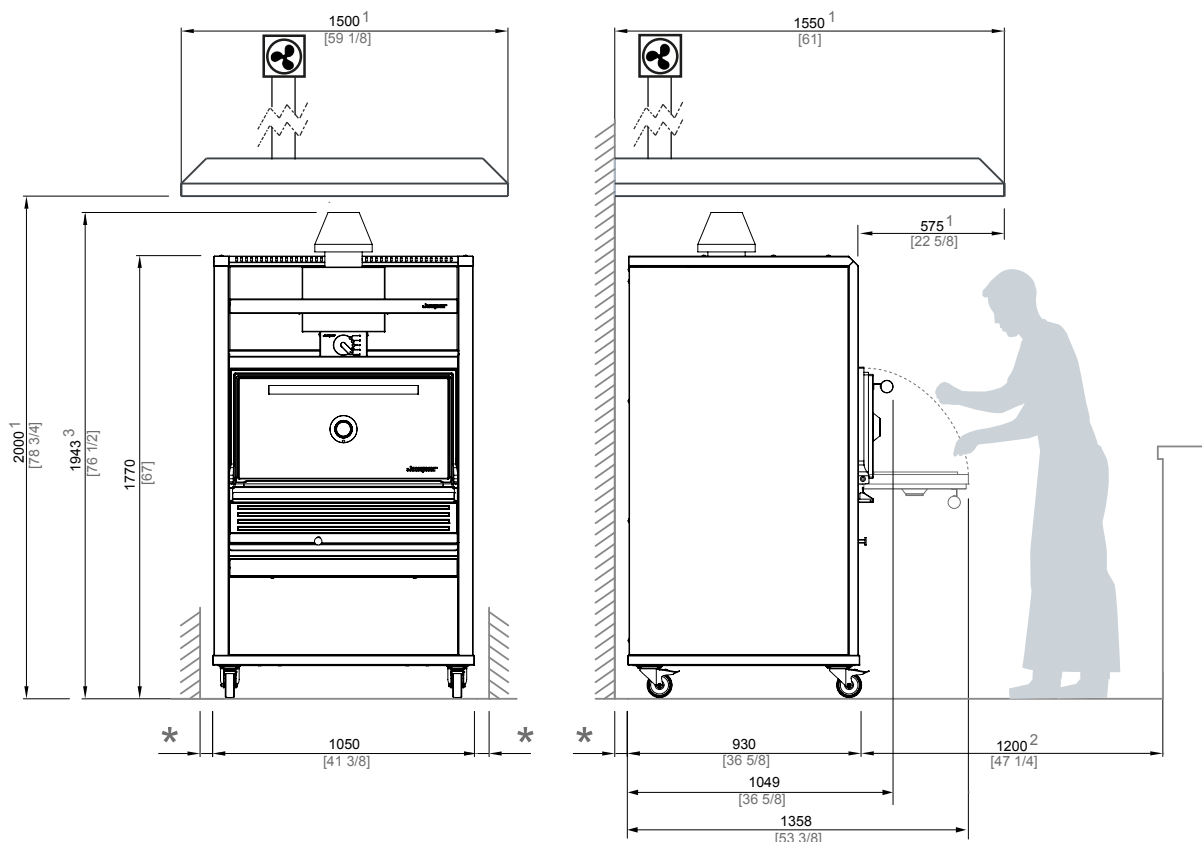
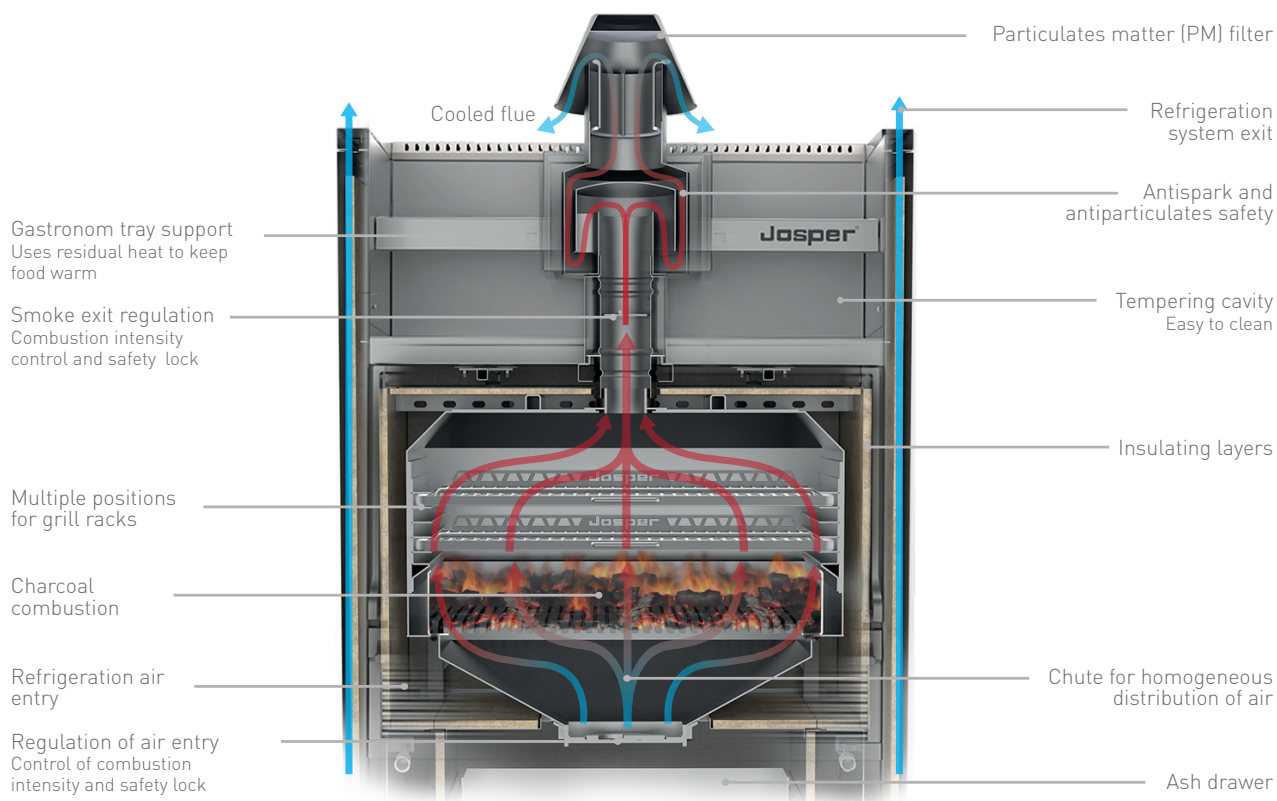
Vent · Firebreak · Firebreak hat · 2 Grill racks · Tongs · Wire brush · Poker for coal · Ash pan · Wheels



Ed.10.2020 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.



JOSPER CHARCOAL OVEN HJA



* 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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Recommended for ±	175 diners	
Fire up time	40 min average	
Charcoal daily consumption	16 to 20 kg	35 to 44 lb
Performance	9h	
Production per hour	110 kg average	242.5 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	2xGN1/1	
Tempering area capacity in GN trays	2xGN1/1 / 2xGN1/2	
Nominal heat output	9,6 kW	12.9 hp
Flue gas mass flow	23,57 g/s	0.83 oz/s
Smoke temperature	208 °C	407 °F
Net weight	552 kg	1217 lb

HJA-50-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

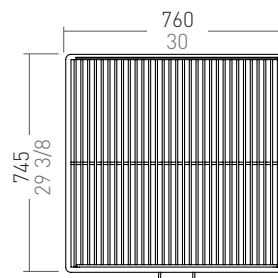
Vent · Firebreak · Firebreak hat · 2 Grill racks · Tongs · Wire brush · Poker for coal · Ash pan · Wheels

INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	3800 m ³ /h	2237 cfm

BUNDLES: SIZES AND WEIGHTS

Sizes bundle	1140 x 1150 x 2060 mm	44 7/8 x 45 1/4 x 81 1/8 in
Gross weight bundle	626,5 kg	1381.2 lb



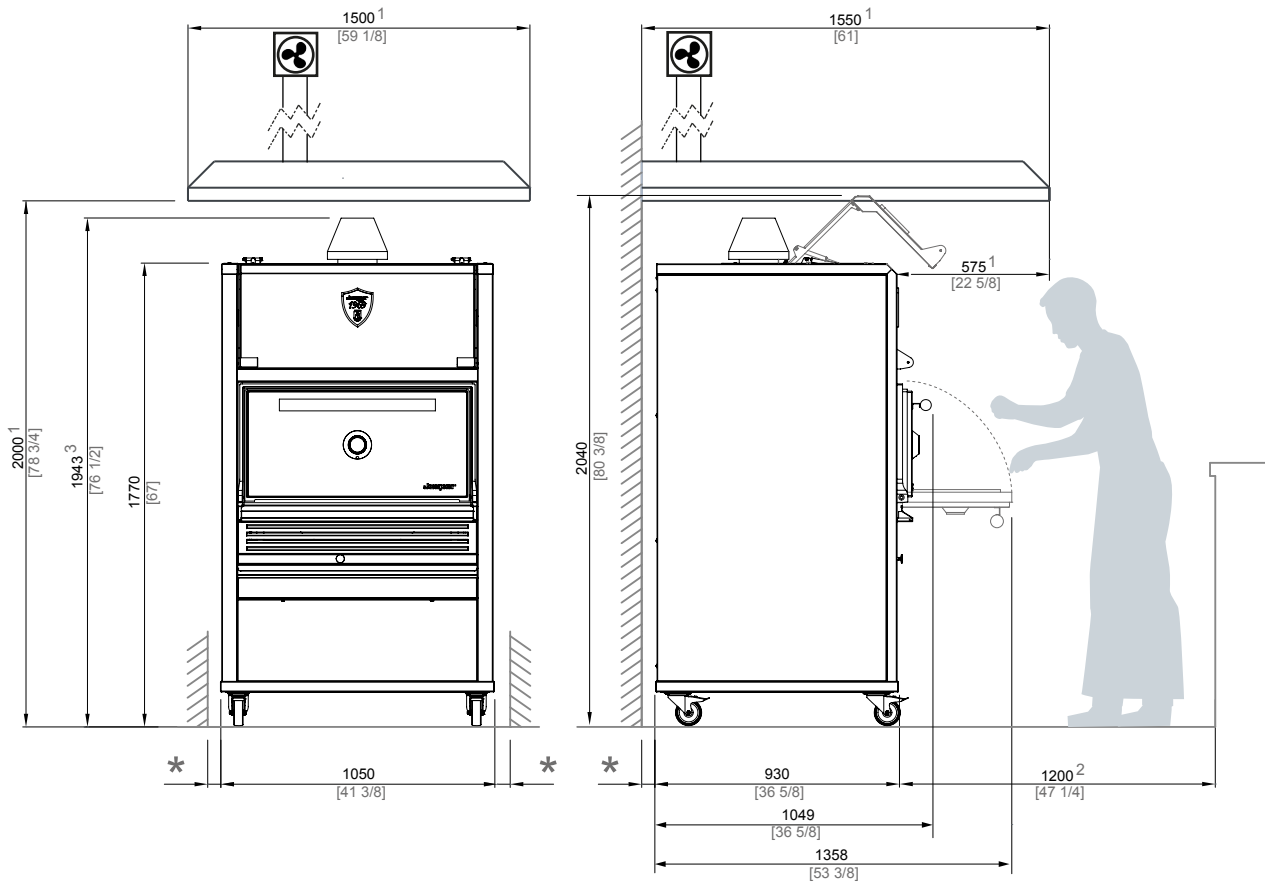
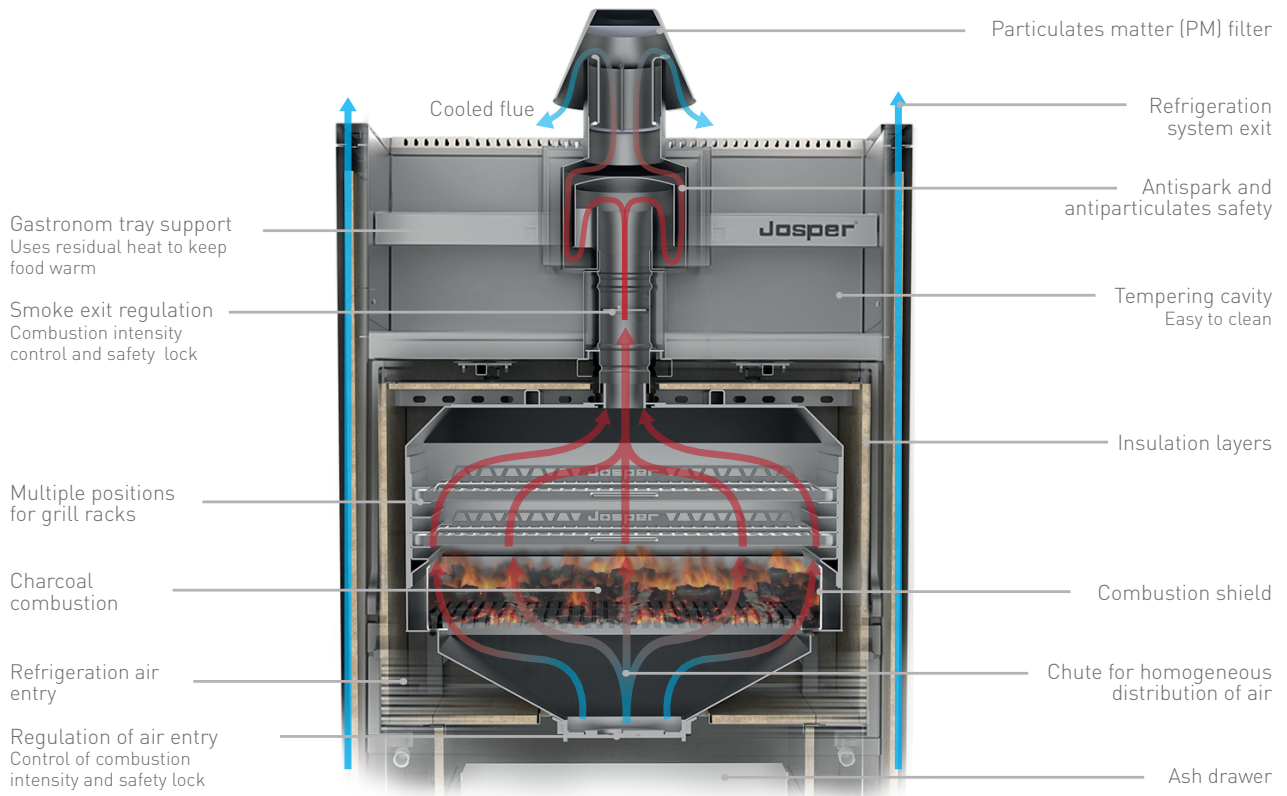
x2

[mm
in]



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2 RECOMMENDED CHEF'S WORKING SPACE

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[mm
in]





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Grill rack capacity in GN trays	2xGN1/1	
Tempering area capacity in GN trays	2xGN1/1	
Nominal heat output	9,6 kW	12.9 hp
Flue gas mass flow	23,57 g/s	0.83 oz/s
Smoke temperature	208 °C	407 °F
Net weight	425 kg	937 lb

HJA-50-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.

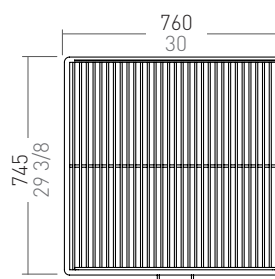
CLASS A efficiency improvements include hydraulic door retention, thermal insulation, new upper tempering area, greater accessibility, a more compact design and easy clean system. These upgrades result in an exponential increase in the quality and quantity of its production and the oven's final performance.

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	3800 m ³ /h	2237 cfm



x2

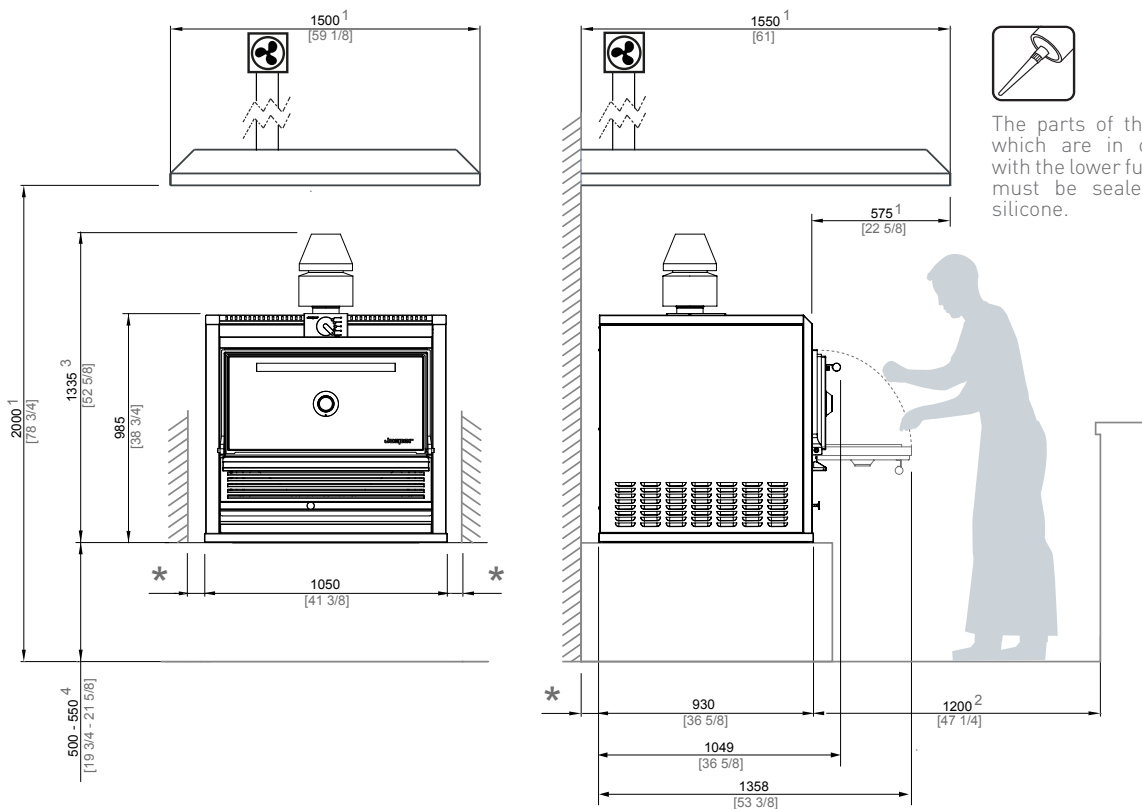
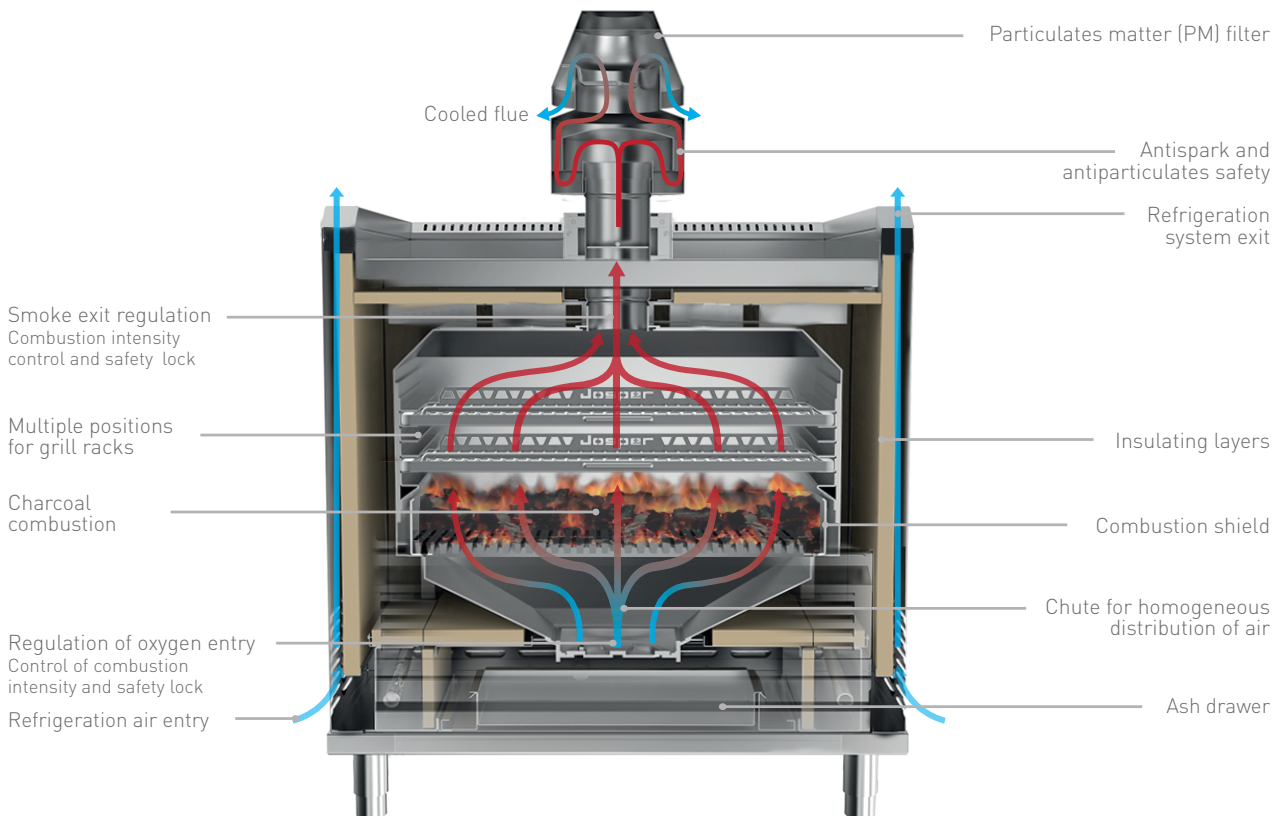
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1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

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

4 RECOMMENDED INSTALLATION HEIGHT.

[mm
in]

