



**BONNET GRANDE CUISINE**

**Registered Office:**

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## Equajet 10 level GN 1/1 electric oven

Ref. EJ101Ev2

### 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:**

**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.
- \* **«FullCleaning System»** Automatic cleaning programme: Automatic cleaning with integral chemical pump. 3 possible levels of cleaning.
- \* **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**
  - 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.
- \* Energy economiser kit.
- \* HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- \* Hood (see specific technical data sheet).
- \* Grills (3 or 5).
- \* Handed oven door (hinge on right).
- \* Three phase 230V + Earth option.
- \* 60Hz option.

### NORMS: Conforms to

**EN 60335-1:** European norm relating to the safety of electrical appliances.

**EN 60335-2-42:** European norm relating to the safety of electrical appliances.

**IP 25 and IK 9:** Protection indices.

**XP U 60-010:** Hygiene.



### EJ101Ev2



#### ELECTRICAL connection

Electric inlet at 935mm from the floor.

Protection required:

- 400V: 32A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- 230V: 50A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)



#### Potable COLD WATER

Water inlet at 765mm from the floor.

A local stop cock is required.



#### 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.

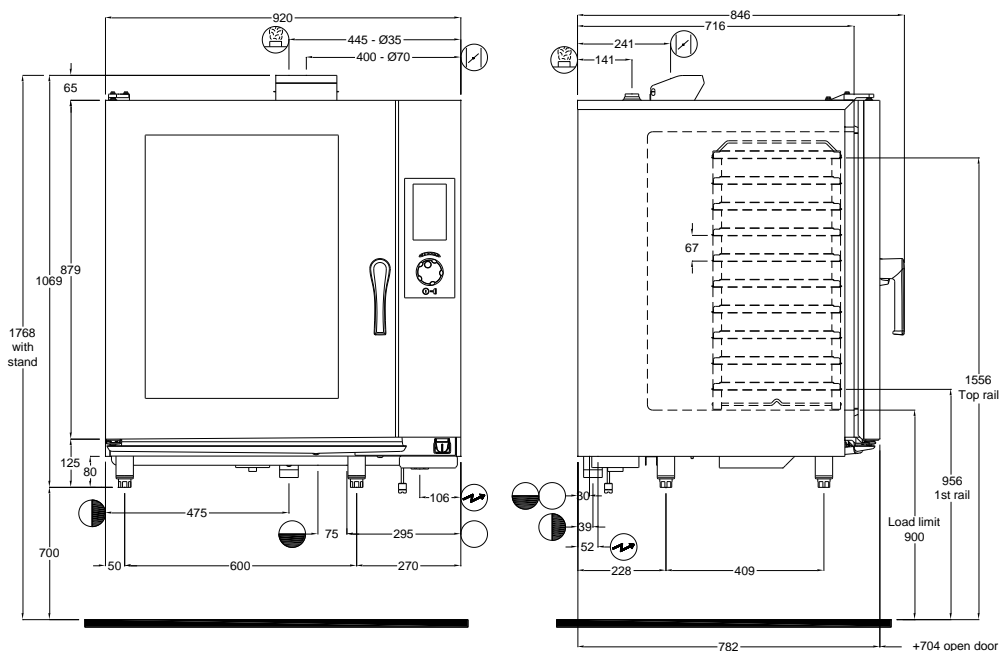
There must be a trap between the unit and the mains drainage to prevent odours.



#### Vent with choke



#### Exit for surplus steam



#### MODEL

B2EJ101E

#### 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<sup>3</sup>)

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

1232

Width x Depth

1000 x 960

#### WEIGHT (KG) (gross / net)

143 / 118

#### CLEARANCES

Left: 4cm / Right: 50cm

#### TEMPERATURE RANGE

0 to 250°C

#### CORE TEMPERATURE RANGE

0-99°C

#### TIMER

99 hours



#### ELECTRICITY (Three phase 230V+E or 400V+N+E)

Voltage

I. Max (A)

Power (kW)

230V 3a.c.

38.8

15.3

400V 3Na.c.

23.0

15.3



#### POTABLE COLD Water / SOFTENED Water

Pressure (Min / Max)

150/600 kPa (1.5 bar / 6 bar)

Cold water max temperature

23°C

Softened water max temperature

23°C

Nature

131 µm filter integral with the oven

Hardness (Softened water)

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



#### DRAIN

Condensate temperature

Approx. 98°C

Connection

Vertical exit 40/49 threaded stainless (G 1"1/2)

#### CONSTRUCTION

Cavity and Cladding

18-10 Stainless

#### EQUIPMENT TYPE

Against a wall - Not stackable