

## Equajet 20 level GN 2/1 electric oven

Ref. EJ202Ev2

### 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 3 fans..
- \* Power down : Automatically switches to energy saving mode after a period of inactivity (adjustable).
- \* The oven can be preheated out of hours.
- \* Cooking cavity, a capacity of **20 levels** for GN 2/1 (650 x 530mm) spaced **65mm** 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.
- \* **Equipments**
  - Cool touch athermic double glazed clipped door with left hand rotation of the handle to open, hinged to the left and manual closure mechanism. 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**
  - 20 level stainless steel trolley with 4 castors, 2 braked (see specific technical data sheet)
  - Core probe socket allowing the use of a removable core probe (Accessory)
  - Electrical connection points for an energy economiser.

### ACCESSORIES / OPTIONS

- \* Additional oven trolley (see specific technical data sheet).
- \* Plate holder trolley and insulated cover for banqueting (see specific technical data sheet).
- \* USB port kit.
- \* Removable core probe:
  - Delicate product probe 2.5mm diameter 100mm long
  - Rotisserie core probe 4.5mm diameter 100mm long
- \* Preheating plate (an oven trolley does not need to be placed in the oven whilst pre-heating).
- \* Retracting spray hose kit.
- \* Independant spray hose kit.
- \* HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- \* Grills (5 grills).
- \* 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.

**EJ202Ev2**

- ELECTRICAL connection**  
 Electric inlet at 375mm from the floor.  
 Protection required:  
 - 400V: 100A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)  
 - 230V: 160A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)

- Potable COLD WATER**  
 Water inlet at 220mm from the floor.  
 A local stop cock is required.

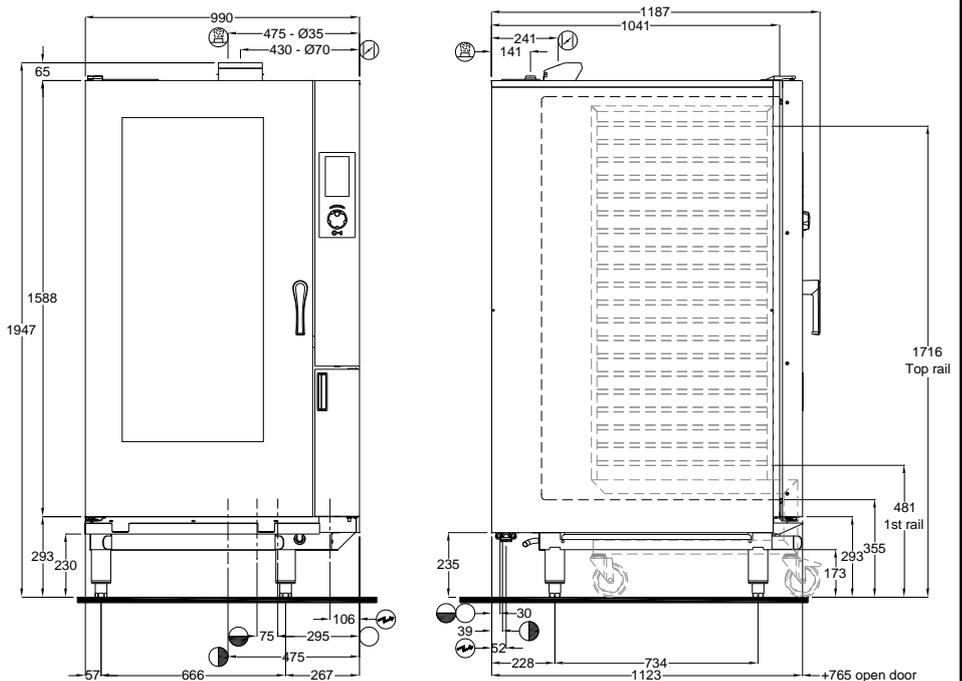
- SOFTENED WATER**  
 Water inlet at 220mm from the floor.  
 A local stop cock is required.

- DRAIN**  
 Drain outlet at 180mm 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**

- Horizontal floor with a 1 cm/m maxi slope**


**MODEL**
**B2EJ202E**
**DIMENSIONS (mm)**

External Height 1947; Width 990; Depth 1187  
 Cavity Height 1446; Width 630; Depth 860

**CAPACITIES**

Number of covers per day	840
Usable oven capacity (dm <sup>3</sup> )	450
GN 1/1 ovenware (325 x 530)	40
GN 2/1 ovenware (650 x 530)	20
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	160

**PACKAGING (mm)**

Height 2000  
 Width x Depth 1200 x 1325

**WEIGHT (KG) (gross / net)**

358 / 270 + 48 (oven + trolley)

**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.	138.2	54.7
400V 3Na.c.	81.3	54.7

- 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