

Twin cavity Minijet Duo 6 level GN 1/1 electric oven

Ref. MJ661Ev2

MINIJET THE ESSENTIALS

Compact dimensions :

Compact depth and width with two independent control interfaces

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

* 2 VisioPAD® toughened glass control panels comprising a large colour LCD touch screen and coding knob.

* **CoreControl :** Automatic power adjustment to match the actual product load being cooked, so cooking is always spot on.

* Continuously available thanks to immediate adjustment to the required temperature.

* **Aircontrol :** Auto reverse ventilation, adjustable from 1 to 100%.

* **Airdry+ :** Rapid product drying for a crisp outside.

* **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 space optimised runners. Possible capacities by cavity :

4 level GN1/1 spaced at 67mm : accepts 65mm containers

6 level GN1/1 spaced at 45mm

12 level GN 1/1 spaced at 22mm : thin product (chips, ...)

* **FullCleaning System :** Automatic cleaning with integral cleaning 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 (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

* **Menu Service**

- Exchanges and backup of recipes via the USB port
- Parameters can be modified to give maximum personalization

Cleaning level	Time (min)	Water usage (Litres)	Product usage (Litres)
1	19	30	0.18
2	25	31	0.3
3	35	38	0.39

** By cavity*

* **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.

* **Equipments**

- Cool touch athermic double glazed clipped door hinged to the left push closure. Opens to 180°
- Cavity illumination by a strip of LEDs in the door.

* **Standard supply**

- Runners with 12 levels spaced 22mm apart.
- 350mm high legs.
- Core probe socket allowing the use of a removable core probe (Accessory).

ACCESSORIES / OPTIONS

* USB port

* Removable core probe:

Delicate product probe 2.5mm diameter 100mm long

Rotisserie core probe 4.5mm diameter 100mm long

* Independant spray hose kit.

* Grills kit (3 or 5 grills) / Single phase 230V

* Handed oven door (hinge on right).

* Hood (see specific technical data sheet)

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.

MJ661Ev2

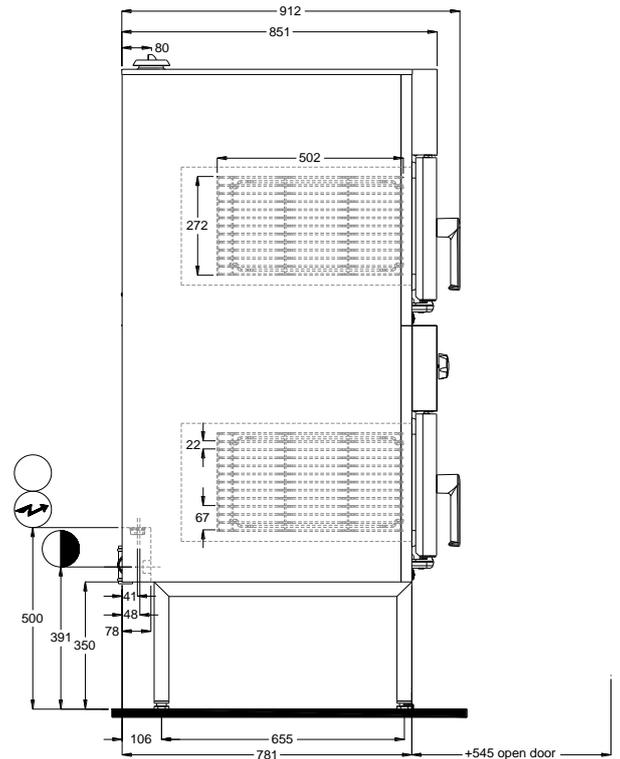
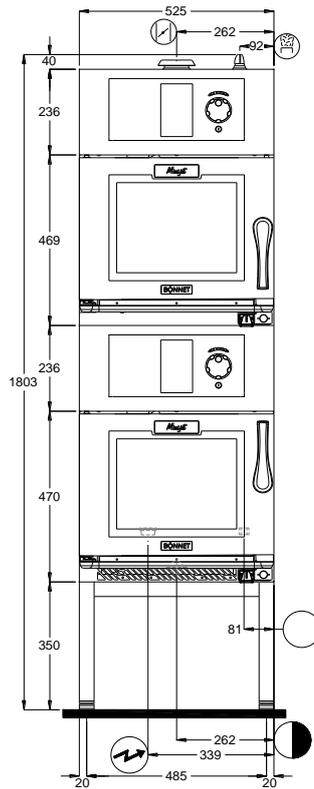
 **ELECTRICAL connection**
Electric inlet at 550mm from the floor
(Flexible cable 1.5 m in length)

 **POTABLE COLD WATER**
Water inlet at 500mm from the floor
A local stop cock is required

 **DRAIN**
Drain outlet at 330mm 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.

 **Chimney with choke**

 **Exit for surplus vapour**



TECHNICAL MODEL

B2MJ661E

DIMENSIONS (mm)

External
Cavity

Height 1803; Width 525; Depth 912
Height 325; Width 385; Depth 623

CAPACITIES

Usable oven capacity (dm³)
GN 1/1 ovenware (325 x 530)
Max. depth of containers (mm)
Space between levels (mm)
Maximum capacity (kg)

2 x 78
12 x 2 / 6 x 2 / 4 x 2
- (12 level) / 40 (6 level) / 65 (4 level)
22 (12 level) / 45 (6 level) / 67 (4 level)
2 x 16

PACKAGING (mm)

Width x Depth x Height

700 x 1025 x 1940

WEIGHT (KG) (gross / net)

170 / 151

CLEARANCES

None

TEMPERATURE RANGE

0 to 250°C

CORE TEMPERATURE RANGE

0-99°C

TIMER

99 hours

 **ELECTRICITY** (Three phase 400V+N+E)

Voltage
400V 3Na.c.

I. Max (A)
19.6

Power (kW)
12.5

 **POTABLE COLD WATER**

Pressure (Min / Max)
Max temperature / Nature
Hardness
Water quality
pH
Conductivity
Connection
Instant maximum consumption

150/600 kPa (1.5 bar / 6 bar)
23°C / 168 µm filter integral with the oven
TH 4 to 7 °e (60 to 100 ppm)
Chloride Cl⁻: ≤ 150 mg/l / Chlorine Cl₂: ≤ 0.2mg/l
6,5 to 9
≥ 50 µS/cm
20/27 threaded
5 L/min

 **DRAIN**

Condensate temperature
Connection

Approx. 98°C
35mm diameter unthreaded

CONSTRUCTION

Cavity and Cladding

18-10 stainless

EQUIPMENT TYPE

Against a wall - Not stackable