

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

Ref. MJ661Ev2

### MINIJET THE ESSENTAILS

**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

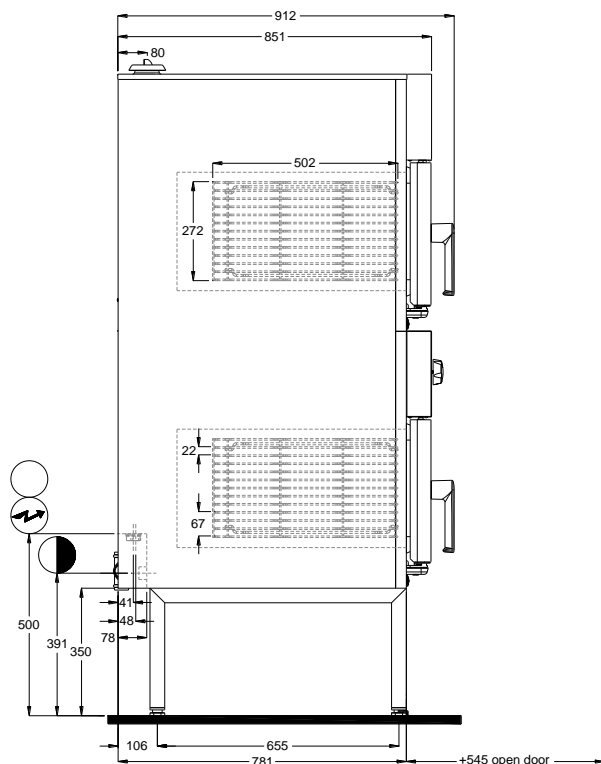
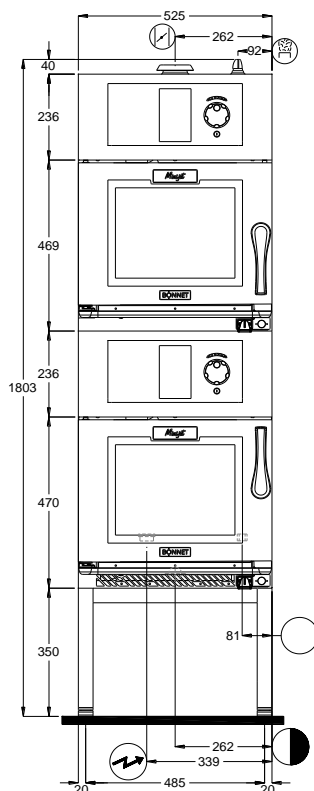
**ELECTRICAL connection**  
Electric inlet at 550mm from the floor  
(Flexible cable 1.5 m in length)

**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 (dm<sup>3</sup>)  
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<sup>-</sup>: ≤ 150 mg/l / Chlorine Cl<sub>2</sub>: ≤ 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