

## Minijet 6 level GN 1/1 electric oven

Ref. B2MJ061E

### MINIJET THE ESSENTIALS

**Compatible with « Advancia » :**

Compact depth and width allows for installation on a worktop from the Advancia range

**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 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 :
  - 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.

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

\* **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

\* **Menu Service**

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

\* **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.
- 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)
- \* 600mm high legs (see data sheet for stands)

- \* Handed oven door (hinge on right).
- \* Single phase 230V
- \* Wall support (with cleaning chemical container support)
- \* kit 4 feet 102mm(4') high
- \* Stacking kit for 2 ovens
- \* Hood (see specific technical data sheet)

### NORMS: Conforms to

EN 60-335-2-42: European norm relating to the safety of electrical appliances.

(French norm: classification index C 73-842).

IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.

**B2MJ061E**

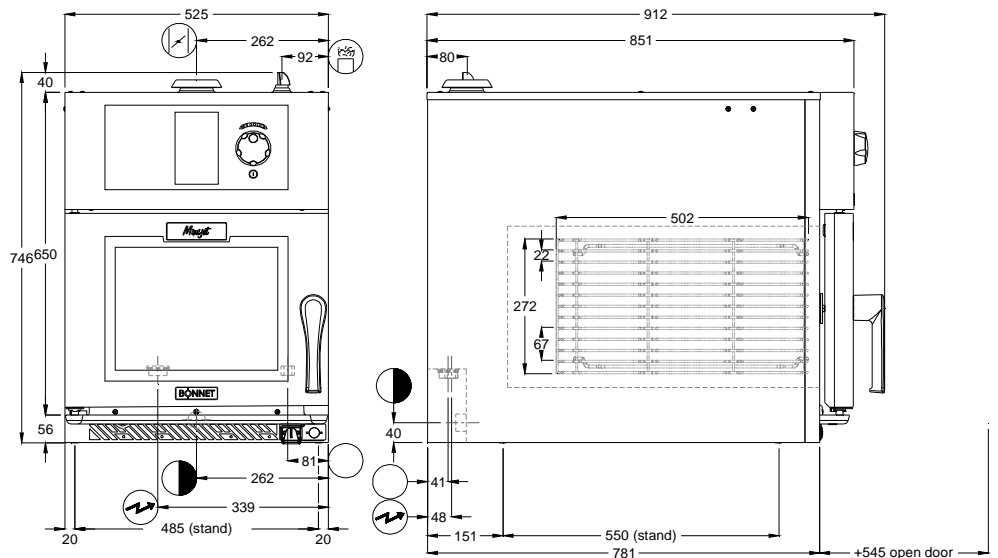
**ELECTRICAL connection**

**POTABLE COLD WATER**  
A local stop cock is required

**DRAIN**  
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**

B2MJ061E

**DIMENSIONS (mm)**

External	Height 746; Width 525; Depth 912
Oven height with legs	1646
Cavity	Height 325; Width 385; Depth 623

**CAPACITIES**

Usable oven capacity (dm <sup>3</sup> )	78
GN 1/1 ovenware (325 x 530)	12 / 6 / 4
Max. depth of containers (mm)	- (12 level) / 40 (6 level) / 65 (4 level)
Space between levels (mm)	22 (12 level) / 45 (6 level) / 67 (4 level)
Maximum capacity (kg)	16

**PACKAGING (mm)**

Width	700
Depth	1025
Height	970

**WEIGHT (kg) (gross / net)**

89 / 74

**CLEARANCES**

None

**TEMPERATURE RANGE**

0 to 250°C

**CORE TEMPERATURE RANGE**

0-99°C

**TIMER**

99 hours

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

Voltage	I. Max (A)	Power (kW)
230V 1a.c.	27.4	6,3
400V 3Na.c.	10.4	6,3

**POTABLE COLD WATER**

Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Max temperature / Nature	23°C / 168 µm filter integral with the oven
Hardness	TH 4 to 7 °e (60 to 100 ppm)
Water quality	Chloride Cl <sup>-</sup> : ≤ 150 mg/l / Chlorine Cl <sub>2</sub> : ≤ 0.2mg/l
pH	6,5 to 9
Conductivity	≥ 50 µS/cm
Connection	20/27 threaded
Instant maximum consumption	5 L/min

**DRAIN**

Condensate temperature	Approx. 98°C
Connection	Adjustable elbow 35mm diameter unthreaded

**CONSTRUCTION**

Cavity and Cladding	18-10 stainless
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**EQUIPMENT TYPE**

Against a wall - Stackable with its kit