

Combo CVJ-PRO-76-1-1-M



120 dinners

Charcoal oven and open grill

The perfect combination A combination of a charcoal oven and an open grill, blending the precision of the oven with the authenticity of the traditional grill. Maximum versatility in a single device.



Included accessories CVJ-PRO-76-1-1-M



Tongs
Ref. 0423



Poker
Ref. 0427



Brush
Ref. 8224

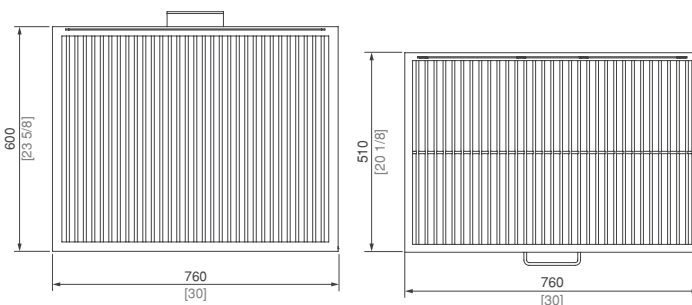


Grill PVJ
Ref. 270115



Grill HJX
Ref. 240025

All Josper products work exclusively with charcoal.
The NSF certification refers to the equipment and not to the accessories described in this document



Specifications

	HJX-PRO-M120	PVJ-76-1-1-MB
Recommended for ± (dinners)	120	--
Grill stroke	--	290 mm / 11 1/2 in
Braising area	760 x 510 mm x1 / 30 x 20 1/8 in x1	760 x 600 mm / 30 x 23 5/8 in
Fire up time	35 min aprox / average	20 min aprox / average
Charcoal daily consumption	7 a 8 kg / 15.4 to 17.6 lb	9 a 11 kg / 19.8 to 24.2 lb
Broiling temperature	250 a 350 °C / 482 to 662 °F	250 °C / 482 °F
Grill rack capacity in GN trays	2xGN1/1	--
Flue gas mass flow	19.36 g/s / 0.68 oz/s	--
Exhaust rate	3500 m³/h	2500 m³/h
Net weight	490.3 kg / 1080.9 lb	340 kg / 749.57 lb



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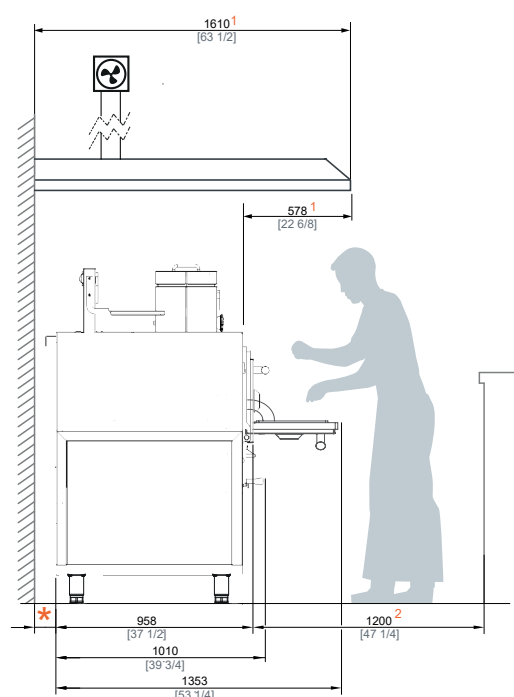
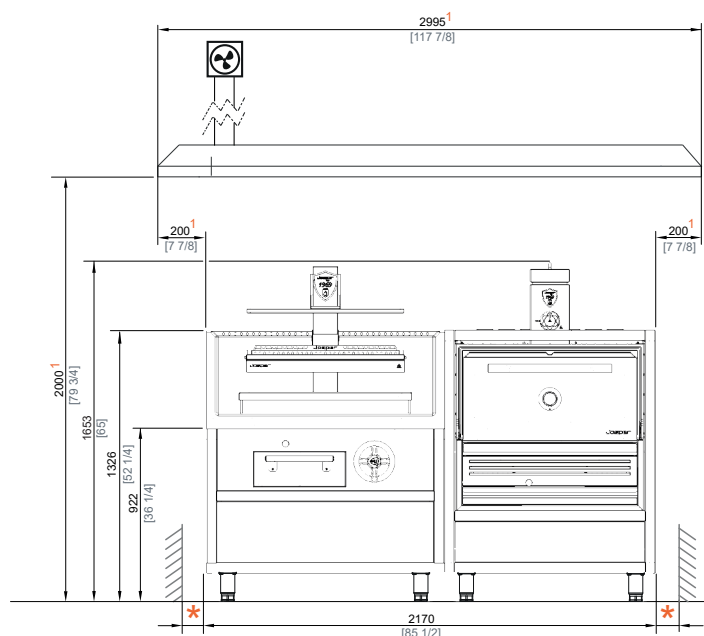


Sistema de Gestión
ISO 9001:2015
www.fcsi.com
EJ 910828554



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Equipment Installation



- * Minimum distance to flammable elements 12 in 300 mm
- Minimum distance to non-flammables elements 4 in 100 mm

- ¹ Recommended hood's minimum dimensions
- ² Recommended chef's working space



Ed.0513 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.



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