

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

Ref. B2MJ661E

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.

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

- * **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

- * **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

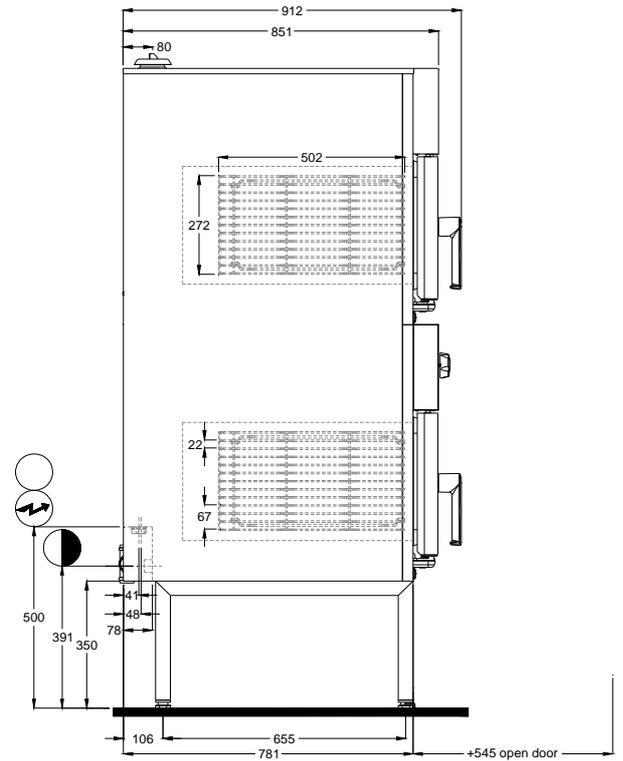
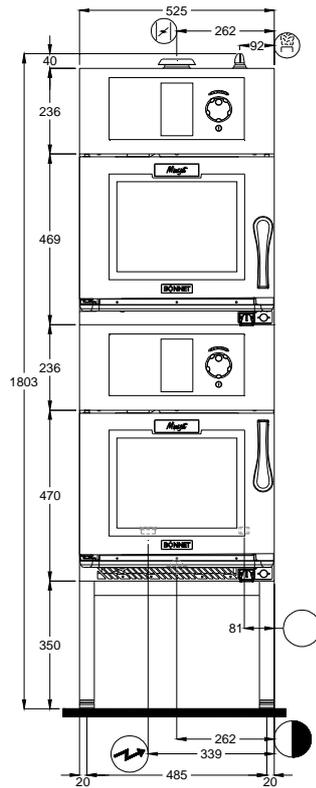
EN 60-335-2-42: European norm relating to the safety of electrical appliances.
(French norm: classification index C 73-842).
IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.



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- 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

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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