



Hobart Food Equipment
Registered Office:
Unit 1 / 2 Picken Street
Silverwater NSW 2128 Australia

Minijet 6 level GN 1/1 electric oven

Ref. B1MJ061E

MINIJET THE ESSENTIALS

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.
- * USB Port for data / recipe transfer
- * Removable core probe (4.5mm diameter 100mm long) and core probe socket
- * Power down : Automatically switches to energy saving mode after a period of inactivity (adjustable).
- * 100mm high legs for ease of installation on an existing table
- * 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.

* 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

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

* 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.

ACCESSORIES / OPTIONS

- * Removable core probe:
 - Delicate product probe 2.5mm diameter 100mm long
 - Rotisserie core probe 4.5mm diameter 100mm long (included)
- * Independant spray hose kit.

- * Handed oven door (hinge on right).
- * Single phase 230V
- * Wall support (with cleaning chemical container support)
- * Hood (see specific technical data sheet)

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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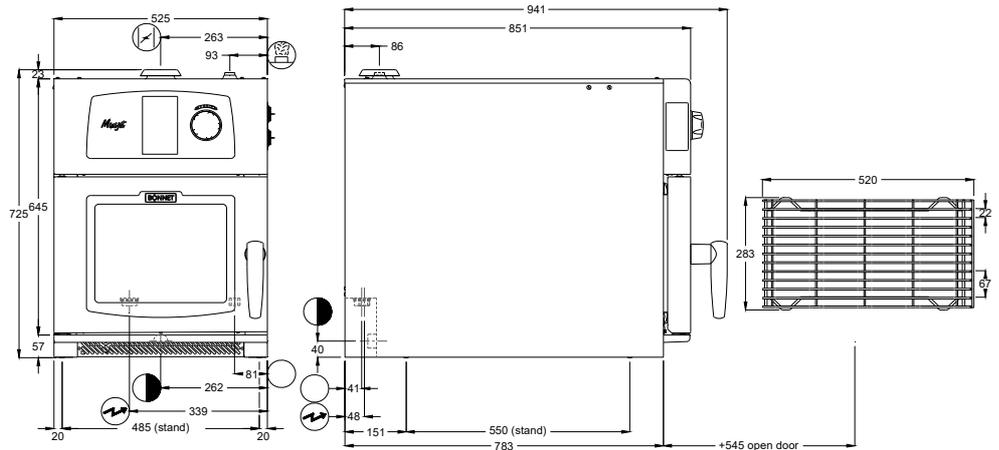
ELECTRICAL connection

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



DIMENSIONS (mm)

External	Height 725; Width 525; Depth 850
Oven height with legs	1600
Cavity	Height 325; Width 385; Depth 623

CAPACITIES

Usable oven capacity (dm ³)	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) 87 / 72

CLEARANCES None

TEMPERATURE RANGE 0 to 250°C

CORE TEMPERATURE RANGE 0-99°C

TIMER 99 hours

ELECTRICITY (Single phase 240V+E or Three phase 415V+N+E)

Voltage	I. Max (A)	Power (kW)
240V 1a.c.	28.4	6,8
415V 3Na.c.	10.4	6,8

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	Softened Max. 7°TH (5°e, 4°h, 70ppm)
Water quality	Chloride Cl ⁻ : 100 mg/l max. / Chlorine Cl ₂ : 0.2mg/l max.
Conductivity	Min 20 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 - Not stackable