



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

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

Ref. B1MJ661E

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 :

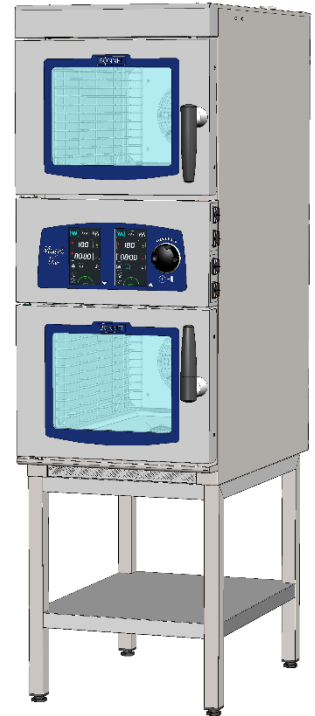
Touch control panel, Clear, intuitive and ergonomic

Integral TwinControl :

Exclusive patented system doubling the essential oven functions

Full Cleaning System :

Cleaning system with automatic chemical supply



TECHNICAL SPECIFICS

- * 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).
- * USB Port for data / recipe transfer
- * Removable core probe (4.5mm diameter 100mm long) and core probe socket
- * 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.
- 600mm high welded stand legs with level adjustment.

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).
- * 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.

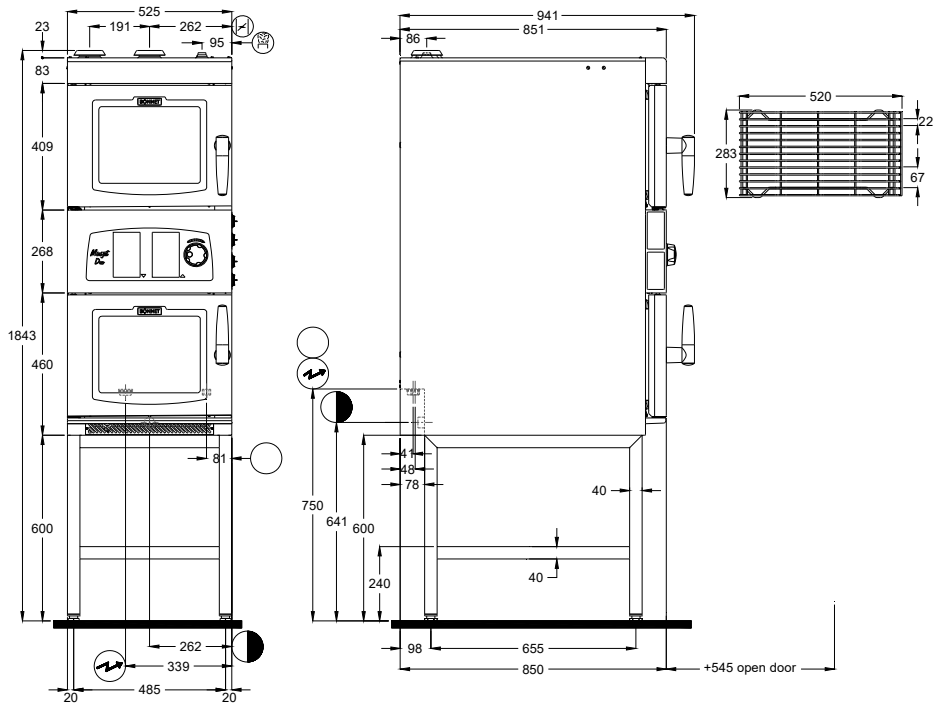




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-  **ELECTRICAL connection**
 Electric inlet at 750mm from the floor
 (Flexible cable 1.5 m in length)
-  **POTABLE COLD WATER**
 Water inlet at 750mm from the floor
 A local stop cock is required
-  **DRAIN**
 Drain outlet at 640mm from the floor
 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**



DIMENSIONS (mm)

External Height 1843; Width 525; Depth 850
 Cavity Height 325; Width 385; Depth 623

CAPACITIES

Usable oven capacity (dm³) 2 x 78
 GN 1/1 ovenware (325 x 530) 12 x 2 / 6 x 2 / 4 x 2
 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) 2 x 16

PACKAGING (mm)

Width 700
 Depth x Height 1025 x 2070

WEIGHT (KG) (gross / net)

162 / 143

CLEARANCES

None

TEMPERATURE RANGE


0 to 250°C

CORE TEMPERATURE RANGE

0-99°C

TIMER

99 hours

 **ELECTRICITY** (Three phase 415V+N+E)

Voltage	I. Max (A)	Power (kW)
415V 3Na.c.	20.3	13.5

 **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 Cl₂: 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 35mm diameter unthreaded

CONSTRUCTION

Cavity and Cladding 18-10 stainless

EQUIPMENT TYPE

Against a wall - Not stackable