



## HORNO BRASA JOSPER HJA-PLUS JOSPER CHARCOAL BROILER OVEN HJA-PLUS

# HJA-PLUS-M120

Los hornos de carbón vegetal Clase A incorporan un sistema hidráulico de retención de puerta para optimizar las maniobras del cocinero. Disponen de una area de templado superior que puede cerrarse con el accesorio disponible y una gama de mesas auxiliares opcionales.

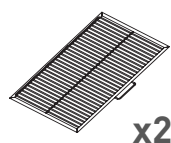
Class A charcoal ovens incorporate a hydraulic door retention system to optimize the chef's maneuvers. They have an upper tempering area that can be closed with the available accessory and a range of optional auxiliary tables.

|                                                                         |                                 |
|-------------------------------------------------------------------------|---------------------------------|
| Recomendado para ±<br>Recommended for ±                                 | 120 comensales<br>120 dinners   |
| Tiempo de encendido<br>Fire up time                                     | 35 min aprox.<br>35 min average |
| Consumo diario de carbón<br>Charcoal daily consumption                  | 12 a 16 kg<br>26.5 to 35 lb     |
| Autonomía por carga<br>Performance                                      | 9h                              |
| Producción por hora<br>Production per hour                              | 90 kg aprox.<br>192 lb average  |
| Temperatura de braseado<br>Broiling temperature                         | 250 a 350 °C<br>482 a 662 °F    |
| Capacidad bandejas GN (por parrilla)<br>Grill rack capacity in Gn trays | 2xGN1/1                         |
| Potencia térmica nominal<br>Nominal heat output                         | 7,4 kW<br>9.92 hp               |
| Caudal másico de humos<br>Flue gas mass flow                            | 15,39 g/s<br>0.54 oz/s          |
| Capacidad de extracción<br>Exhaust rate                                 | 3500 m³/h<br>2060 cfm           |
| Peso neto<br>Net weight                                                 | -- kg<br>-- lb                  |



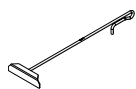
HJA-PLUS-M120

### ACCESORIOS INCLUIDOS INCLUDED ACCESSORIES

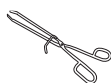


x2

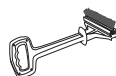
Parrilla inox / Ref. [240025](#)  
Inox grill rack / Ref. [240025](#)



Atizador / Ref. [0427INOX](#)  
Poker / Ref. [0427INOX](#)

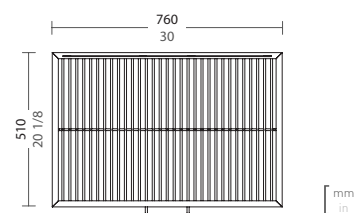


Pinzas Josper / Ref. [0423](#)  
Josper tongs / Ref. [0423](#)

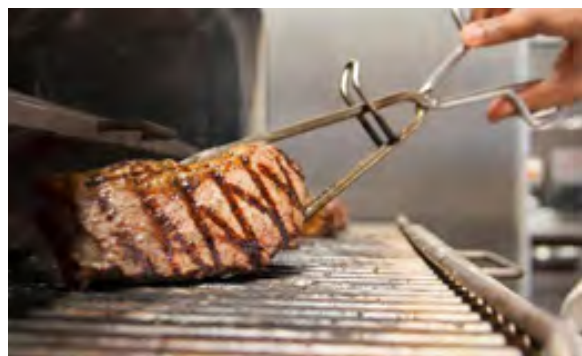


Cepillo metálico / Ref. [8224](#)  
Metallic brush / Ref. [8224](#)

### MEDIDAS PARRILLA GRILL RACK MEASUREMENTS



\* Todos los productos Josper funcionan exclusivamente con carbón vegetal.  
All Josper products work exclusively with charcoal.



FT-C01145-05

### CONFIGURACIONES Y ACCESORIOS OPCIONALES

### OPTIONAL CONFIGURATIONS & ACCESSORIES



**HJA-PLUS-M120-HC**

**HC - ARMARIO ATEMPERADOR** / Ref. [HC-45](#)

**HC - HOT CAVINET** / Ref. [HC-45](#)



**HJA-PLUS-M120-T**

**T - MESA** / Ref. [200008](#)

**T - TABLE** / Ref. [200008](#)



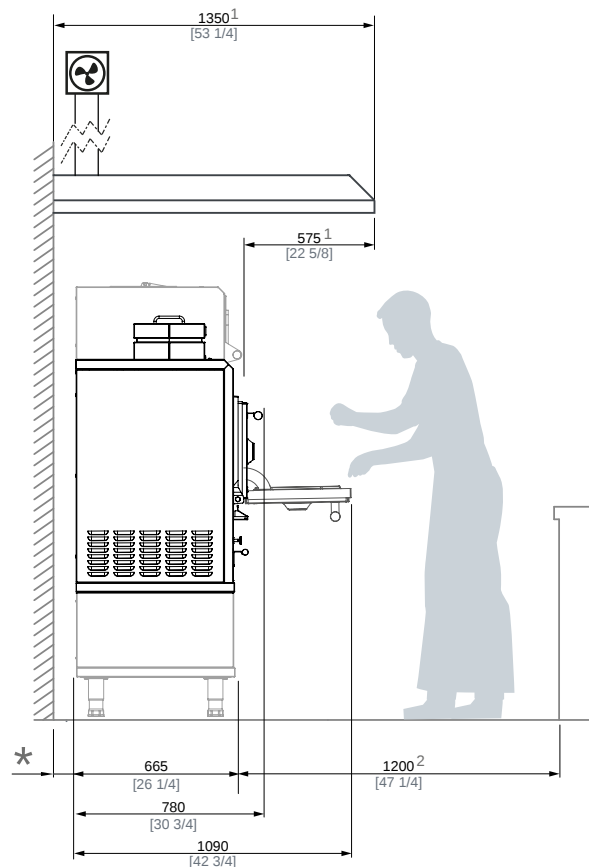
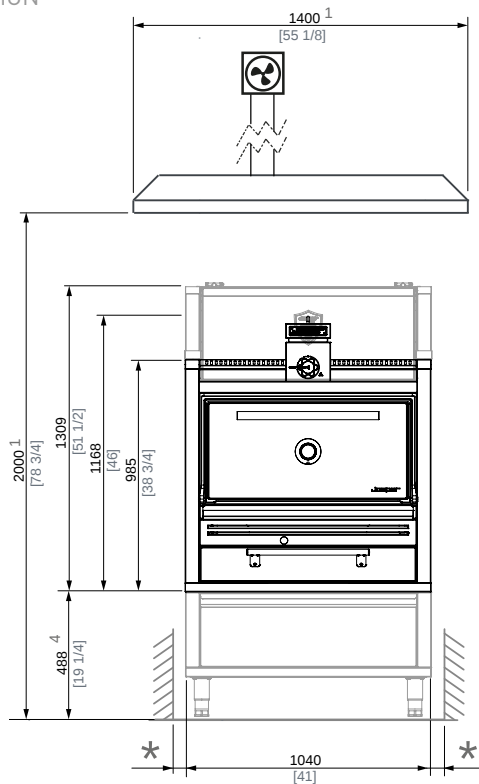
**HJA-PLUS-M120-TD**

**TD - MESA CON CAJÓN** / Ref. [200009](#)

**TD - TABLE WITH DRAWER** / Ref. [200009](#)

### INSTALACIÓN

### INSTALLATION



|                                                                                             |        |       |
|---------------------------------------------------------------------------------------------|--------|-------|
| * DISTANCIA MÍNIMA A ELEMENTOS INFLAMABLES<br>MINIMUM DISTANCE TO FLAMMABLE ELEMENTS        | 300 mm | 12 in |
| * DISTANCIA MÍNIMA A ELEMENTOS NO INFLAMABLES<br>MINIMUM DISTANCE TO NON-FLAMMABLE ELEMENTS | 100 mm | 4 in  |

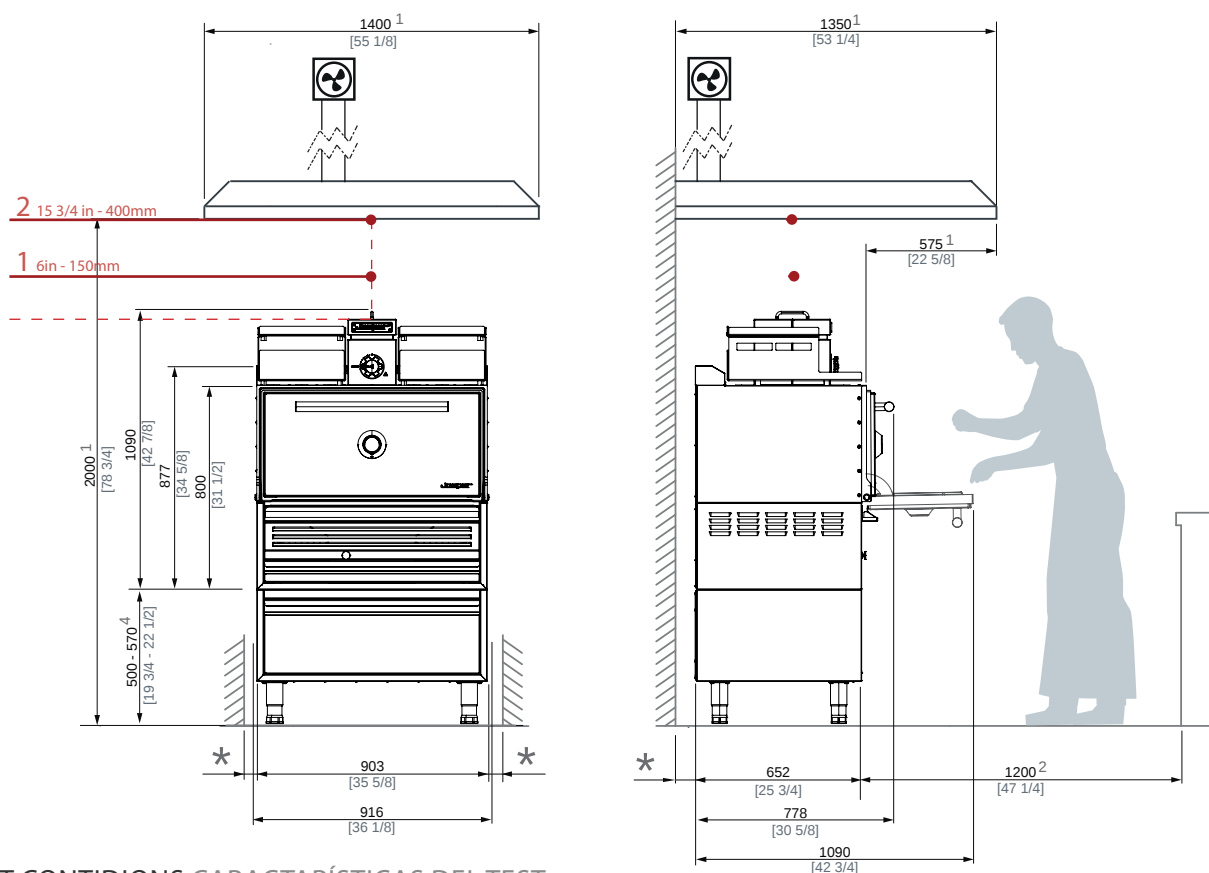
- 1 MEDIDAS MÍNIMAS RECOMENDADAS DE LA CAMPANA EXTRACTORA.  
RECOMMENDED HOOD'S MINIMUM DIMENSIONS
- 2 ESPACIO RECOMENDADO DE TRABAJO PARA EL CHEF.  
RECOMMENDED CHEF'S WORKING SPACE
- 3 ALTURA RECOMENDADA DE INSTALACIÓN DEL HORNO SIN MESA  
RECOMMENDED HEIGHT TO INSTALL THE OVEN WITHOUT TABLE

Ed. 07.2022 - Jospers se reserva el derecho a realizar modificaciones en los catálogos, tarifas y material de divulgación según evolución y mejora de sus equipos.

Jospers reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

# HJX-PRO / HJA-PLUS SMOKE TEMPERATURES

## TEMPERATURAS DEL HUMO EN HJX-PRO / HJA-PLUS



### TEST CONTIDIONS CARACTARÍSTICAS DEL TEST

|                                       |         |       |
|---------------------------------------|---------|-------|
| Total test time Tiempo total del test | 240 min |       |
| Room temperature Temperatura ambiente | 27 °C   | 80 °F |

### EXTREME OPERATION REGIME RÉGIMEN DE OPERACIÓN EXTREMO

|                                |       |        |
|--------------------------------|-------|--------|
| 1. Temp. 6 in Temp. 150mm      | 95 °C | 203 °F |
| 2. Temp. 15 3/4 in Temp. 400mm | 65 °C | 149 °F |

### OPTIMAL OPERATION REGIME RÉGIMEN DE OPERACIÓN ÓPTIMO

|                                |       |        |
|--------------------------------|-------|--------|
| 1. Temp. 6 in Temp. 150mm      | 65 °C | 149 °F |
| 2. Temp. 15 3/4 in Temp. 400mm | 50 °C | 122 °F |

Remember: Josper recommends leave minimum 100mm clearance with non-flammable and 300 mm with flammable equipments.

Recuerde: Josper recomienda dejar mínimo 100 mm de distancia con elementos no inflamable y 300 mm con inflamables.

\*Temperatures measured following the fire-up process stipulated in Jospers HJX-PRO handbook.

\*Temperaturas medidas realizando el proceso de encendido estipulado en el manual HJX-PRO de Josper.



## COLOR RANGE

### CONFIGURACIÓN DE COLOR

| DOOR<br>PUERTA          | JOSPER CODE<br>CÓDIGO JOSPER | RAL                                           |
|-------------------------|------------------------------|-----------------------------------------------|
| STAINLESS STEEL<br>INOX | IN                           | St. Steel<br>Inox                             |
| BURGUNDY<br>BURDEOS     | VC                           | RAL 3003                                      |
| BROWN<br>MARRÓN         | M                            | TDF 8002 / Beige 1001<br>RAL 9001 (30% Shine) |
| BLACK<br>NEGRO          | NC                           | RAL 9005                                      |
| WHITE<br>BLANCO         | BL                           | RAL 9010                                      |
| BLUE<br>AZUL            | ZU                           | RAL 5003                                      |
| GREEN<br>VERDE          | VR                           | RAL 6005                                      |

*Available for oven's doors and frontals of open grills and combos.  
Disponible para puertas de hornos y frontales de parrillas vascas y combos.*