



▶▶ JADE Style Range

Annular tubes steam oven

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La cuisson à votre mesure

▶▶ JADE Style Range



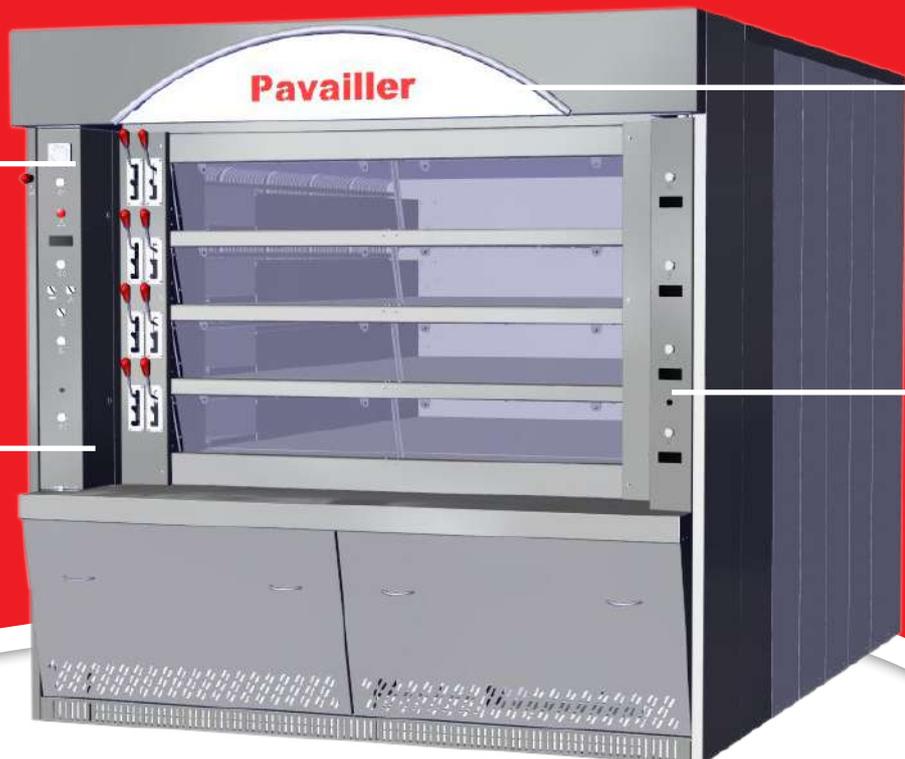
Ergonomics and user-friendliness

- Ergonomic handle with hub cap
- Magnet integrated on each side for blades of scarification
- Steam recall button on each side



Quality finishing

- Robust and careful finishing
- Brushed stainless steel facade
- No recesses difficult to clean
- Smooth surfaces with few asperities



1 Exclusive opening / closing system

▶▶ Annular tubes steam ovens

3 models are available :

J14 : 1 door per level / 4 levels

J23 : 2 doors per level / 3 levels

J24 : 2 doors per level / 4 levels

Available in natural gas, propane and heating oil version.

▶▶ Jade Style range

Jade Style ovens are designed for baking and pastry-making applications, to the exclusion of any other type of use.

The burner is accessible on the left side of the front and a fan is placed on the front part, forcing the return of the burnt gases.

Slot-in on 3 sides, to optimize the working space in the bakery.



2 Deck thickness 20mm

▶▶ Construction

Thermal insulation is ensured by rockwool panels from 100 to 150mm of width depending on the walls, for an improved safety and an optimal energetic productivity.

The airtightness is guaranteed by fiber braids. The seals between the doors are made of metal.

A low voltage halogen lamp, of high intensity, ensures a perfect visibility of the products during the baking.

A tempered glass porthole protects every lamp from the effects of the heat.

The « Style » design

In line with the rest of the range, the hood retains the « Style » red and white design; without folds to avoid the accumulation of dust



New timers

4 separate timers for each level to ensure a better visibility of the baking



►► Avantages

- Efficient steam generator on each level.
- Very good insulation of the oven, on the outside as well as between the chambers, which limits heat losses and allows energy savings.
- Facade entirely made of brushed stainless steel.
- The seals of the window panes are protected on each level.
- Control panel and handles on the right or the left.
- Fuel or gas burner
- For your safety, each vapor tube is tried and tested at high pressure in the factory, before being dispatched.

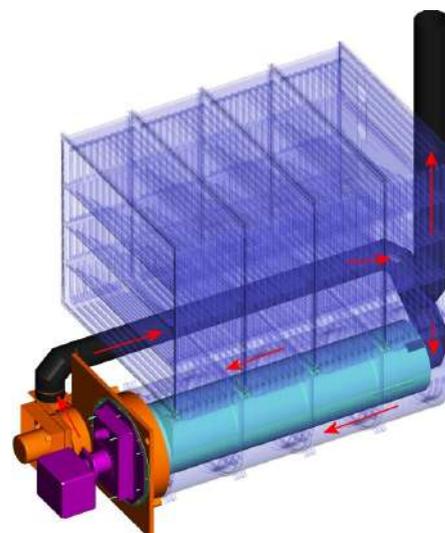
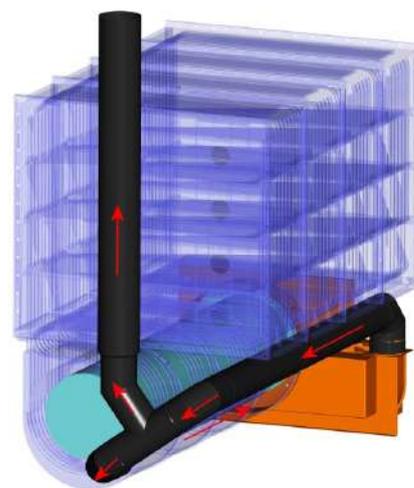
►► An optimal heat exchange

The refractory stainless steel furnace ensures a perfect heating exchange between the annular tubes and the heating areas.

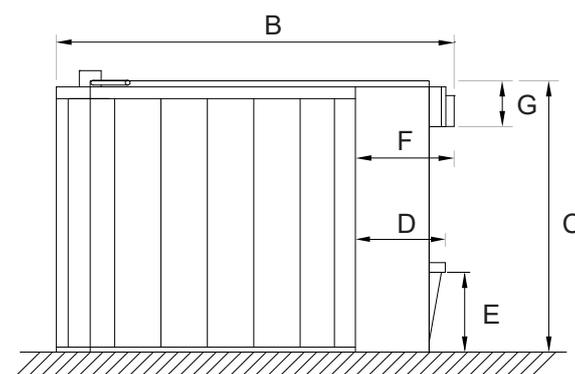
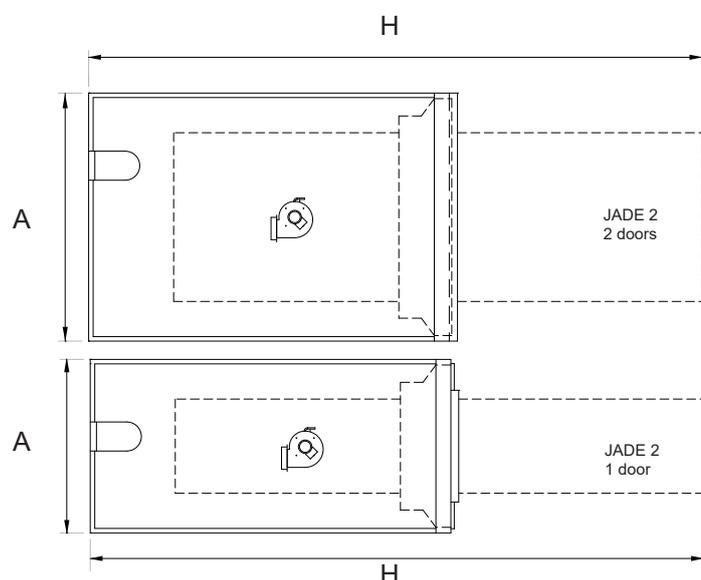
The device for recycling hot gases, placed in front of each baking area, allows a better thermal exchange and improves the energetic performance.

It also contributes to the excellent homogeneity, in all the baking areas.

The rotation of the recycling turbine is assured by a remote-fixation motor, equipped with a dissipation fan and an isothermal protection.



►► Technical features



● Standard - ○ Option - € Paying option

	J14			J23			J24		
	1600	2000	2400	1600	2000	2400	1600	2000	2400
Door number per deck	1	1	1	2	2	2	2	2	2
Deck number	4	4	4	3	3	3	4	4	4
Door width	860	860	860	2x760	2x760	2x760	2x760	2x760	2x760
Damper on all decks	○	○	○	○	○	○	○	○	○
Baking depth	1600	2000	2400	1600	2000	2400	1600	2000	2400
Baking surface (m ²)	5,3	6,7	8	7,9	9	10,8	9,6	12	14,4
A - Width (mm)	1560	1560	1560	2220	2220	2220	2220	2220	2220
Width with elevator (mm)	1760	1760	1760	2420	2420	2420	2420	2420	2420
B - Depth (mm)	2670	3070	3470	2670	3070	3470	2670	3070	3470
H - Depth with elevator in high position (mm)	4880	5280	6080	4880	5280	6080	4880	5280	6080
C - Height with hood (mm)	2200	2200	2200	2200	2200	2200	2200	2200	2200
Height with extractor (mm)	2615	2615	2615	2615	2615	2615	2615	2615	2615
D - Table's depth (mm)	443	443	443	443	443	443	443	443	443
E - Table's height (mm)	742	742	742	886	886	886	762	762	762
F - Hood's depth (mm)	206	206	206	206	206	206	206	206	206
G - Hood's height (mm)	330	330	330	330	330	330	330	330	330
Electrical supply	220-240V / MONO +T/ 50Hz /TNTT								
Standard rated current (A)	8	8	8	8	8	8	8	8	8
Fuel/Gas heating power (kW)	44	46	50	48	53	62	56	66	74
Weight (kg)	3300	3600	3900	3700	4100	4500	4100	4600	5100

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