



# JOSPER COMBO CVJ



## CVJ-050-2-HJX-50

### ACCESSORIES INCLUDED

Firebreak · Firebreak hat · Grill racks · 2 Tongs · Poker for coal

### TECHNICAL INFORMATION

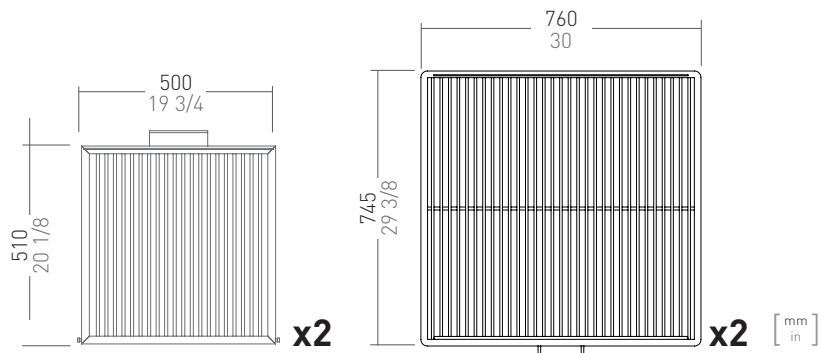
Total fire up time	40 min average	
Charcoal daily consumption	36 to 40 kg	79.4 to 88 lb
Broiling temperature	250 to 350 °C	482 to 662 °F
Nominal heat output	14 kW	18.8 hp
Net weight	-	-

### INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	7300 m <sup>3</sup> /h	4297 cfm

### BUNDLES: SIZES AND WEIGHTS

Sizes bundle	-	-
Gross weight bundle	-	-



Ed.04.2019 - Jasper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

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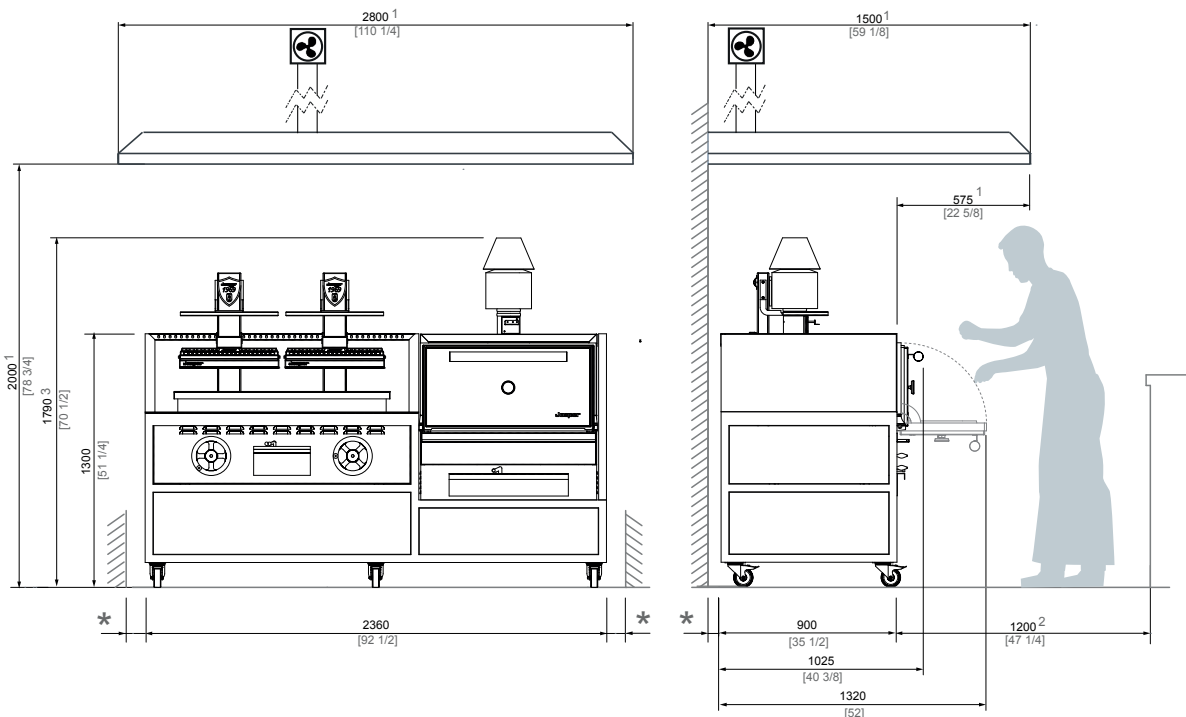
## HJX-50 TECHNICAL INFORMATION

Braising area	760 x 745 mm	30 x 29 3/8 in
Recommended for ±	175 diners	
Fire up time	40 min average	
Charcoal daily consumption	16 to 20 kg	35 to 44 lb
Performance	9h	
Production per hour	110 kg average	242.5 lb average
Grill rack capacity in GN trays	2xGN1/1	
Nominal heat output	9,6 kW	12.9 hp
Flue gas mass flow	23,57 g/s	0.83 oz/s



## PVJ-050-2 TECHNICAL INFORMATION

Braising area	500 x 510 mm (x2)	19 3/4 x 20 1/8 in (x2)
Grill stroke	290 mm	11 1/2 in
Fire up time	20 min average	
Charcoal daily consumption	20 to 22 kg	44 to 48.5 lb
Nominal heat output	4,5 kW	6 hp



\* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

3 THIS DISTANCE MAY BE MODIFIED BY THE SMOKE OUTLET SET CONFIGURATION.

[ mm  
in ]