JADE range
Annular tubes steam ovens

J24
2400

The JADE oven is an annular tubes steam oven designed for baking and pastry-making applications. Thaks to its exclusive hot gases recycling system, JADE ensures an excellent regularity of baking and improves the efficiency of the oven to help you lower your energy consumption.

Technical data

✓ standard ○ option € paying option

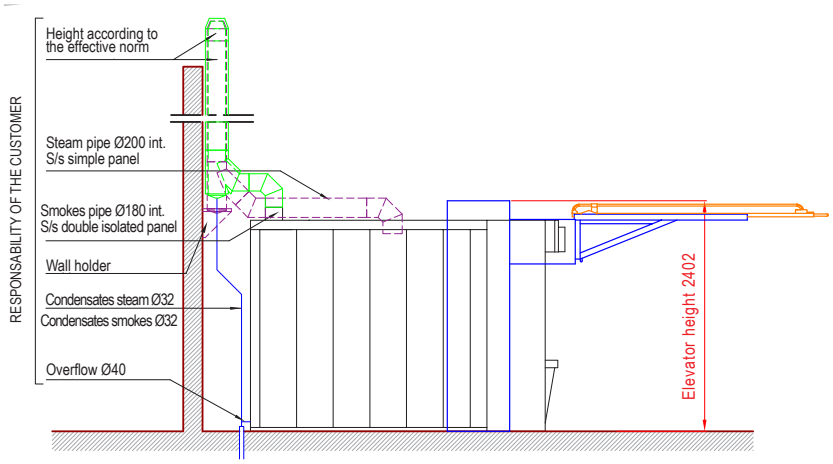
RANGE JADE	J24
Number of doors per deck	2
Number of decks	4
Door width (mm)	2 x 760
Useful width of the baking chamber (mm)	2 x 755
Useful baking depth (mm)	2400
Baking surface (m^2)	14,4
Standard electrical power (kW)	1,4
Standard rated current (A)	8
Fuel/Gas heating power (kW)	74
Weight (kg)	5100
Control and door handle on the left	✓
Control and door handle on the right	○
Table	✓
Propane burner kit	○
Fuel burner kit	○
CUENOD burner	✓
RIELLO burner	○
Damper on all decks	○

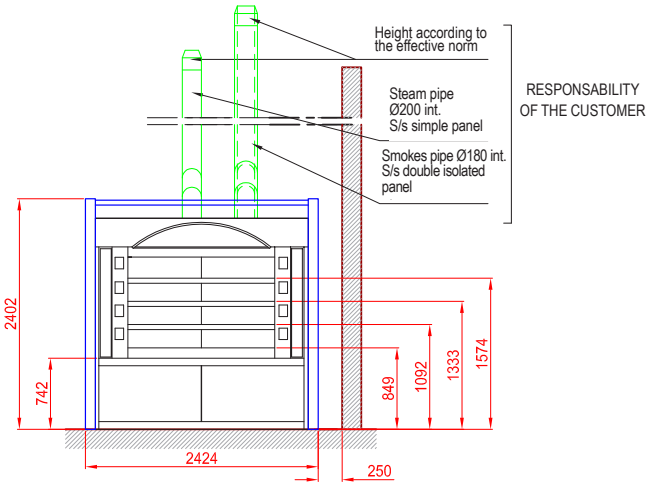
- Available in natural gas, propane and heating oil version.
- Efficient steam generator on each level.
- Very good insulation of the oven, on the outside as well as between the chambers, which limits heat losses and allows energy savings.
- Facade entirely made of brushed stainless steel.
- The seals of the window panes are protected on each level.
- Control panel and door handles on the left or the right.
- Fuel or gas burner, CE approved.
- For your safety, each vapor tube is tried and tested at high pressure in the factory, before being dispatched.
- Thermal insulation in ensured by rockwool panels from 100 to 150mm of width depending on the walls.
- Built-in on 3 sides.

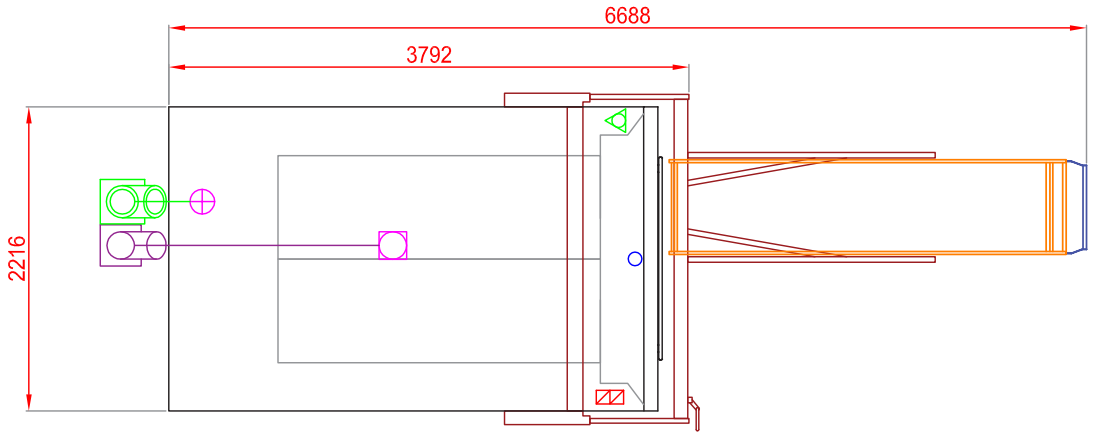
Options

- Loader kit
- Integrated elevator
- Universal column elevator
- Connection kit

Implantation







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