

fujimak

Jet Oven

Energy-Saving Series

Compact Series

Standard Series

Long Series

With jet-propelled heat, even continuous cooking and cooking large quantities can be fast and efficient.



Comprehensive support for the food business

fujimak

fujimak

fujimak corporation

fujimak corporation Global Business Department

1-7-23, Minamiazabu, Minato-ku, Tokyo, Japan 106-0047 TEL:+81-3-4235-2250 FAX:+81-3-5439-2323 oversea@fujimak.co.jp

FUJIMAK FOOD SERVICE EQUIPMENT SINGAPORE PTE.LTD.

30 Hillview Terrace, Singapore 669246
TEL:+65-6762-0122 fujimak@singnet.com.sg

FUJIMAK GUAM CORPORATION

643 Chalan San Antonio, KG Plaza, Suite 113, Tamuning Guam
TEL:1671-649-3263 fujimak@teleguam.net

FUJIMAK TAIWAN CORPORATION

3FL., No.13, Lane65, Sec.2, Zhong Shan N.Rd.,
Zhng Shan Chiu, Taipei 104 Taiwan, ROC
TEL:+886-2-2581-5552 info@fujimak.com.tw

FUJIMAK SHANGHAI CORPORATION

Room 750, Area A, No. 3, Lane 726, Huaijiang Road,
Jiangqiao Town, Jiading District, shanghai, China
TEL:86-21-6291-9060 admin@fujimak-sh.com

FUJIMAK SHANGHAI CORPORATION BEIJING BRANCH

Room 8A 911, Xinguangda Center, Tongzhou District, Beijing
TEL:86-10-8424-4550 admin@fujimak-sh.com

FUJIMAK HONG KONG CO.,LTD.

Unit 10, 4/F, Century Centre, No.44-46 Hung To Road,
Kwun Tong, Kowloon, Hong Kong
TEL:852-2345-2177 info@fujimak.com.hk

FUJIMAK VIETNAM COMPANY LIMITED

No 109/1 Tran Quoc Toan Street, Vo Thi Sau Ward, District 3,
Ho Chi Minh city, Vietnam
TEL:84-28-3636-0300 s.admin@fujimak.com.vn

FUJIMAK (THAILAND) CO.,LTD.

No. 66/2-3, 33 Tower, 1st Floor, Sukhumvit 33 (Deang-Udom),
Sukhumvit Road, Klongton Nuea, Wattana, Bangkok 10110, Thailand
TEL:66-2-118-2841 info@fujimak.co.th

FUJIMAK(CAMBODIA) CO.,LTD.

No28 St. 288, Sangkat Olympic, Khan Chamkarmon,
Phnom Penh, Cambodia
TEL:855-23-982-388 info@fujimak.com.kh

FJK FOOD SERVICE MALAYSIA SDN. BHD.

R112 Level 3, Wisma RKT, No.2 Jalan Abdullah,
Off Jalan Sultan Ismail, 50300 Kuala Lumpur, Malaysia
TEL:603-2612-6976 sales@fujimak.com.my

FUJIMAK PHILIPPINES CORPOTATION

Unit 706 Herrera Towers, 98 Herrera St.
Corner Valero Brgy. Bel-Air Makati City, Philippines
TEL:+63 945-214-7577 salesdept.fujimak@gmail.com

FUJIMAK USA INC.

19301 Pacific Gateway Drive, Suite 120, Torrance, CA 90502
TEL:+1(310)525-2525 fujimakusa@gmail.com

PT FUJIMAK FOOD SERVICE INDONESIA

Ruko Garding Batavia Blok LC 8 No. 29
Kelapa Gading Jakarta Utara 14240
TEL:+62-21-38879195 s_ohnuma@fujimak.co.jp

SOMERVILLE (SINGAPORE) PTE. LTD.

17 Kian Teck Way Singapore 628739
TEL:+65-6262-4222



Our unique jet propulsion system blows hot air from both above and below to cook food uniformly, evenly, and quickly.

We offer a range of models tailored to various uses, from restaurants seeking perfect degrees of doneness, to food processing plants that need to cook large quantities quickly and uniformly.

Energy-Saving Series

Circulates gas efficiently, reducing gas consumption by around 25%*.

*Compared to our existing models

Gas Model

- Conveyor width: 457 mm model and 812 mm model

- One-Level Model & Two-Level Model (both single conveyor/twin conveyors)
- Steam Model One-Level Model & Two-Level Model (both single conveyor/twin conveyors)

- For Pizzas, Conveyor width: 457 mm model and 812 mm model

- One-Level Model & Two-Level Model (both single conveyor)



Compact Series

Compact size to streamline cooking in small establishments.

Gas Model

- Conveyor width: 456 mm model

- One-Level Model (single conveyor/twin conveyors)
- Low Radiation Model (single conveyor)

Electric Model

- Conveyor width: 456 mm model

- One-Level Model (single conveyor/twin conveyors)



Standard Series

Used extensively in medium-sized establishments and central kitchens.

Gas Model

- Conveyor width: 457 mm model and 812 mm model

- One-Level Model & Two-Level Model (both single conveyor/twin conveyors)
- Steam Model One-Level Model & Two-Level Model (both single conveyor/twin conveyors)

Electric Model

- Conveyor width: 457 mm model

- One-Level Model (single conveyor/twin conveyors)



Jet Oven for Pizzas

Designed with optimal jet locations and airflow for baking pizzas.

Gas Model

- Conveyor width: 458 mm model and 812 mm model

- One-Level Model & Two-Level Model (both single conveyor/twin conveyors)



Long Series

Module configuration ideal for large-scale facilities such as food processing plants and school lunch services.

Gas Model

- Net conveyor width: 700 mm model

- One, two, and three modules (all single conveyor)

- Bar conveyor width: 690 mm model

- One, two, and three modules (all single conveyor)



Grilled to perfection

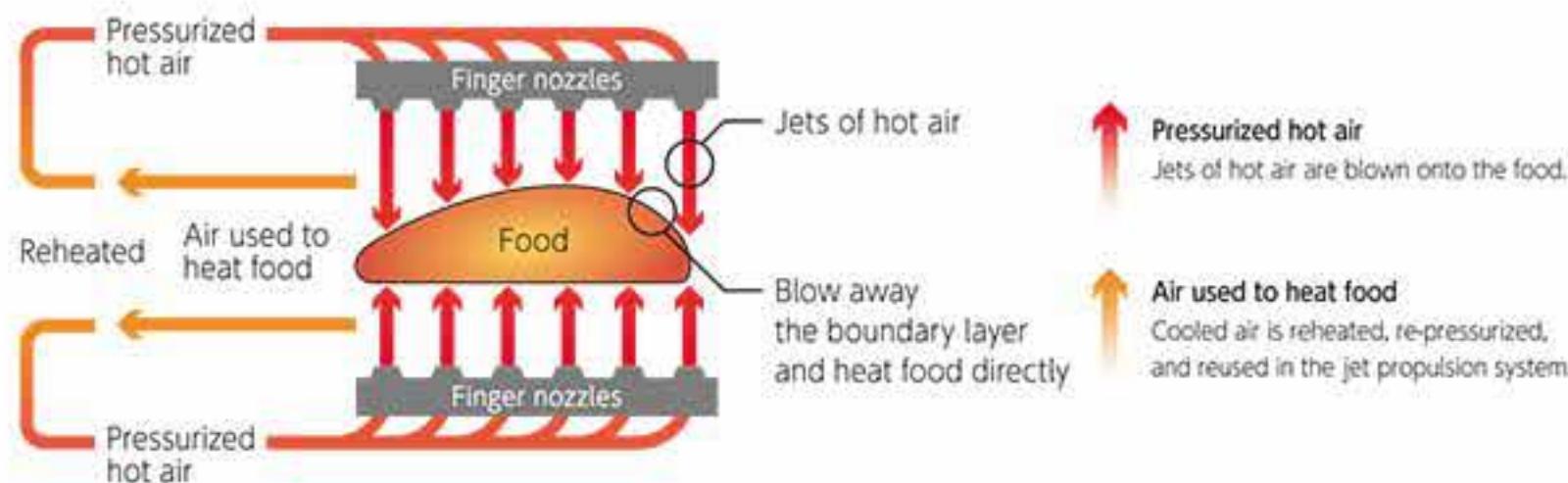


Jet-propelled heat achieves quick, ideal cooking results

Our unique jet-propelled heat is blown from both above and below.

The hot air envelops and grills the food while preserving the flavor and deliciousness of the ingredients.

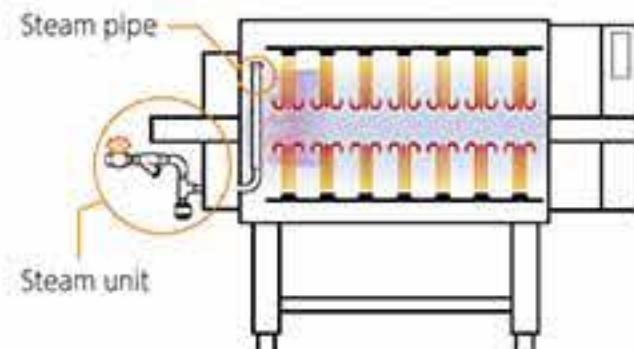
The temperature can be adjusted in 1°C increments. Cooking time and airflow can also be configured to attain the ideal doneness. Additionally, the Jet Oven reheats and reuses air that was used to heat food, enabling high thermal efficiency and energy savings.



Steam models are also available

Steam models (model names ending in "S") are equipped with steam nozzles. By connecting to an external steam generator, food can be cooked with steam-infused hot air. The volume of steam can be adjusted to three different levels to achieve a humidification amount suitable for each menu item. The finish will be fluffy and moist.

(Models do not come with the steam-generating function built in. A separate steam generator is required.)



Cook efficiently uninterrupted



Conveyors automate the grilling process, enabling efficient, continuous, high-volume cooking

As conveyors grill food as it moves, the finish is even and uniform.

The conveyor speed can be adjusted in one-second increments. Once food is placed on a conveyor, the grilling process proceeds automatically. Even facilities that cook large quantities, such as school lunch services and food processing plants, can cook continuously and achieve reliable results. Conveyor widths of 457 mm and 812 mm* are available.

Users may choose a conveyor width based on the size of their food and cooking volume.

*Please note that conveyor width varies by model.



Twin conveyors allowing for two separate uses

The twin conveyor model can prepare an even broader range of menu items in the space of a single oven. By splitting the conveyor into two with their own cooking times, two different items can be cooked simultaneously at the same temperature.

Additionally, the conveyor directions can be reversed, allowing food to be loaded from either side (excluding the Jet Oven for Pizzas and the Long Series).



The Long Series offers two types of conveyors

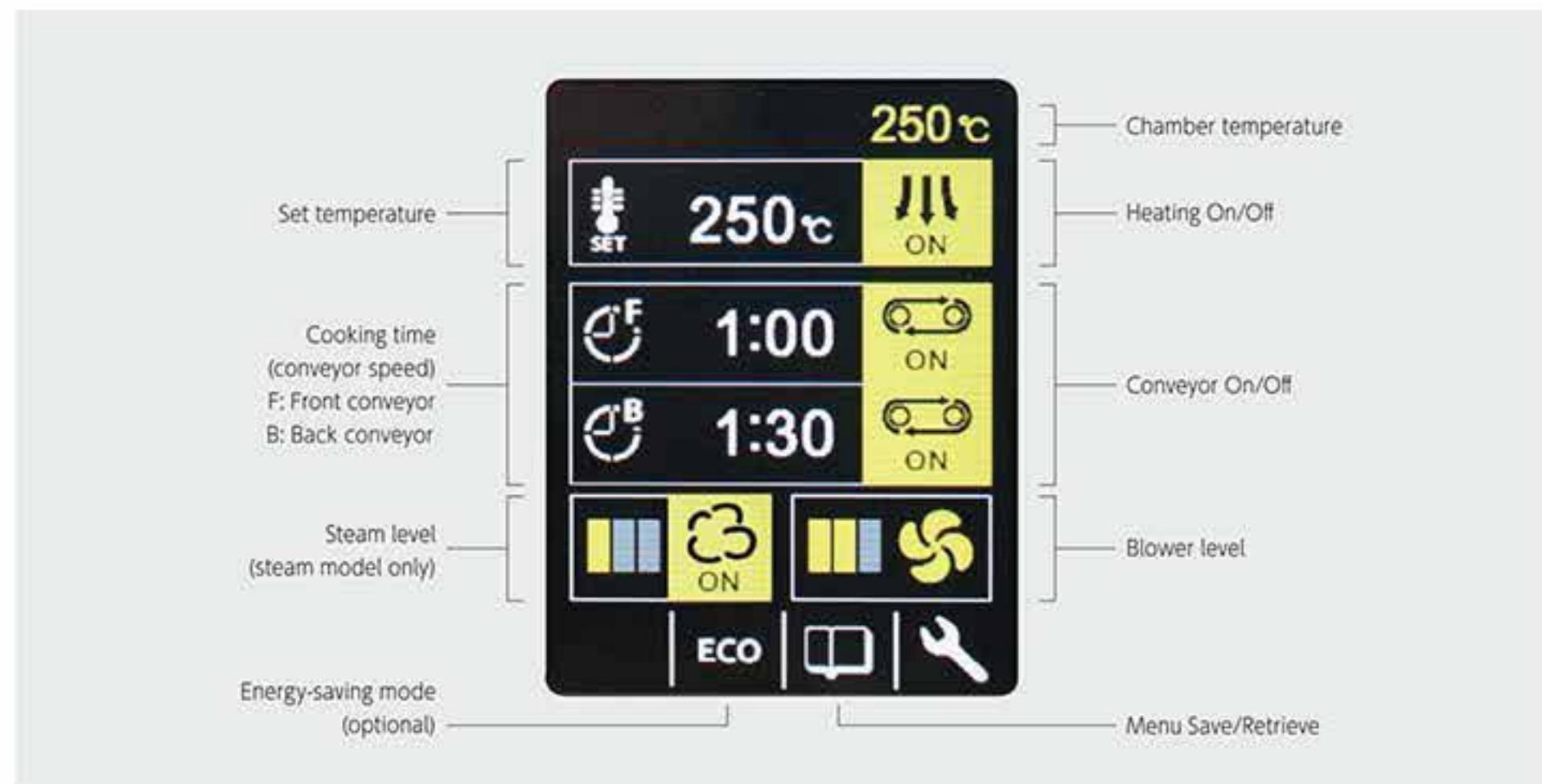
Designed for high-volume cooking, the Long Series offers a net conveyor for placing food directly on the conveyor and a bar conveyor suited for oven pans and flat grids. Users can choose according to their needs.



Net conveyor

Bar conveyor

Easy to operate



Easy operation with a user-friendly touch-screen panel

All operations from ignition to cooking can be done simply from the control panel. Operations can be set easily by following the instructions on the simple touch-screen panel.

Fine-tuned control of temperature and cooking time

The oven temperature can be set in 1°C increments up to a maximum of 350°C. Temperature precision is maintained to within $\pm 1^\circ\text{C}$ by a microcomputer. Cooking time can also be set in one-second increments. As an optional feature, the oven can be linked with an external computer.

Airflow adjustable to meet ingredient requirements

The speed of jet-propelled airflow can be adjusted to three levels, allowing for jet-propelled heat to reach food at the optimal airflow.

Cooking memory enhances work efficiency

The Jet Ovens have a built-in cooking memory that can store cooking settings in advance for up to 20 menu items. By entering an item number, anyone can cook the item reliably.

This feature reduces setup time and improves workflow efficiency.

[optional]

Energy-saving operation with the "ECO" button

By turning on the optional energy-saving mode, the oven can reduce blower level and chamber temperature and stop the conveyor during idling or cooking interruptions, minimizing wasteful energy consumption.

High efficiency with heat circulation



Cook quickly and reduce energy costs

The Jet Oven heats food two to four times faster and cooks quickly compared to traditional infrared conveyor ovens. Additionally, as heat is circulated and reused in the chamber, the oven offers high thermal efficiency, minimizing energy consumption and reducing operating costs.

Fast heating speed

The Jet Oven quickly transfers heat with jets of hot air blowing away the cold air layer (boundary layer) on the surface of the food. As hot air envelops food for uniform, stable heating, the oven minimizes cooking errors and food waste and enhances yield.

Reduced energy costs

The Jet Oven increases thermal efficiency by improving hot air circulation and sealing, and minimizes energy consumption. Compared to infrared conveyor ovens, it achieves savings of 500,000 yen or more in gas costs annually. (Japan case)

Savings of 500,000 yen or more in gas costs annually (Japan case)

● Compared with infrared conveyor oven*¹
[grilling soft scallops at a seafood processing plant]

| (Japan case) | Infrared conveyor oven | Jet oven* ² |
|-------------------------------------|------------------------|------------------------|
| Heating time | 25 min. | 4 min. 20 sec. |
| Hours of operation per day | 6 hrs | 2 hrs |
| Gas consumption per day | 25.2 kg | 8.34 kg |
| Cost of gas per month* ³ | 60,480 yen | 20,016 yen |
| Cost of gas per year | 731,000 yen | 220,000 yen |

*1: Our estimate; times may vary depending on the desired doneness.
*2: FGJ0A30 used. *3: Gas costs calculated at 120 yen/kg. (Japan case)

● Comparison of the Jet Oven and infrared conveyor oven

| Infrared conveyor oven | Jet Oven |
|--|---|
| | |
| ● The cold air boundary layer around the food slows down heat transfer. | ● Jets of hot air blow away the boundary layer and heat the food directly. |
| ● When there is distance between the heat source and the food, infrared heat has a small effect. | ● The heating speed is two to four times faster than that of infrared conveyor ovens. |
| | |
| ● Multiple burners must be burning continuously to heat the food. | ● Hot air is circulated and reused for increased energy efficiency. |

Energy-Saving Series

Gas Model



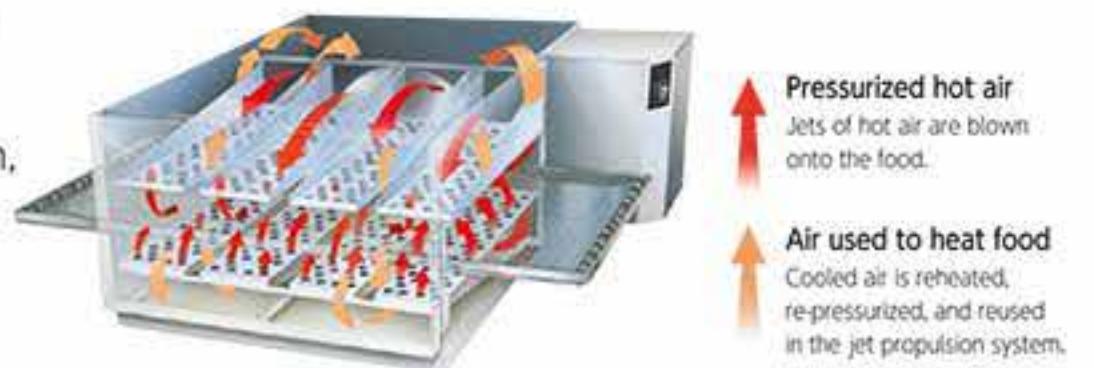
The Energy-Saving Series reduces gas consumption by **about 25%*** and achieves an even, high-quality finish.

This series features improved hot air circulation in the chamber.

By further enhancing sealing, it has reduced gas consumption by around 25%*.

This excellent thermal efficiency enables an even, high-quality finish.

*Compared to our existing models (No-load operation)



Steam function enhances cooking quality

The volume of steam can be adjusted to three different levels according to the menu items. Food, such as rolled omelet, will have a fluffy, moist finish.

Two types of conveyor widths, 457 mm and 812 mm, are available

Choose from two conveyor widths, 457 mm and 812 mm, based on the ingredients and cooking volume.

A twin conveyor model that has a conveyor split into two and can adjust their cooking times is also available.

Entire interior is washable with water

Access doors for cleaning are located on the rear of the oven. Parts such as the finger nozzles can be removed without using tools. The chamber's firing section is made of corrosion-resistant materials and has isolated waterproof protection, making it possible to wash the chamber with water.

Designed with kitchen work safety in mind

The front door is designed to lower the surface temperature, which contributes to improving the working environment, including preventing the oven from overheating and the kitchen from becoming hot.

Additionally, by attaching a cover to the front of the conveyor, users can prevent entanglement and carry out their work safely.

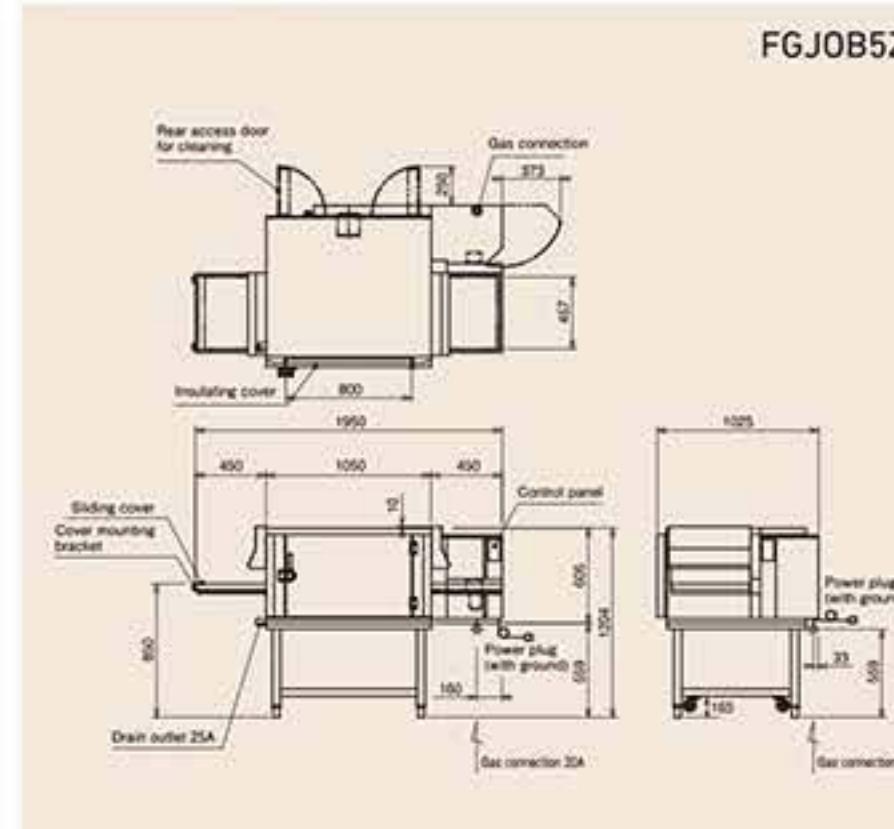


Extraction window (optional)

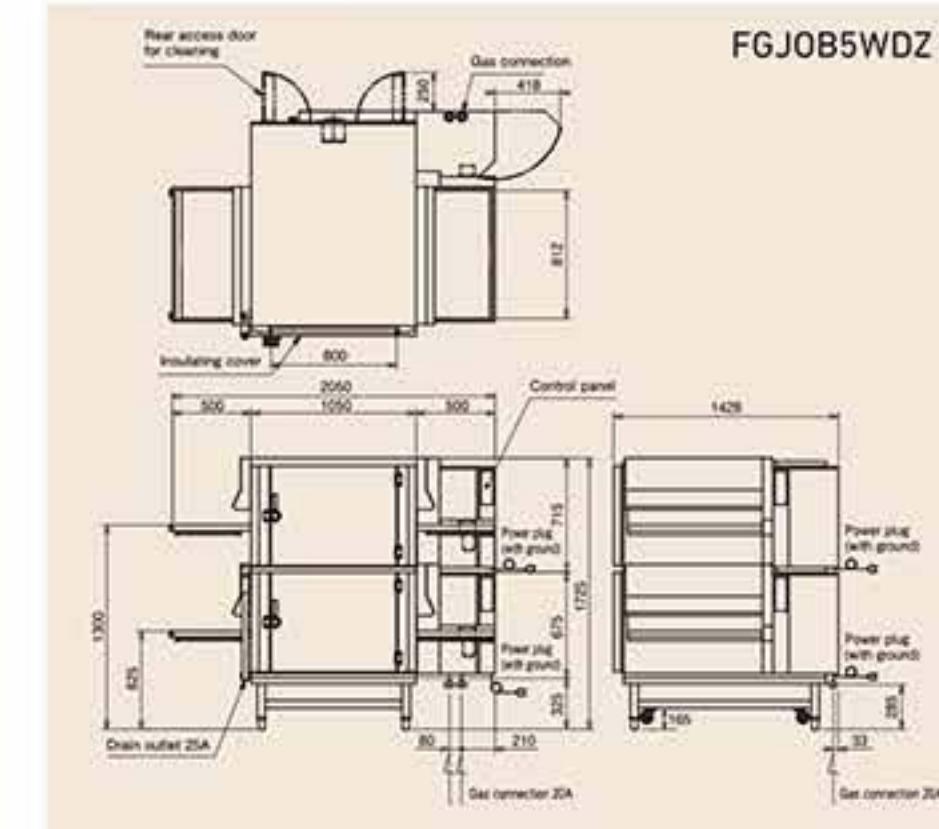
A window can be installed on the front panel to place or remove food during grilling and to check the doneness.

Energy-Saving Series [Conveyor width: 457 mm/812 mm]

■ One-Level Model



■ Two-Level Model



[Gas Model] Conveyor width 457 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Drain Connection | Product Weight (kg) |
|------------------------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|------|--------|----------------|------------------|---------------------|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | kW | kcal/h | | | |
| One-Level Model | | | | | | | | | | | | | | |
| FGJOB5Z | 1,950 | 1,025 | 1,204 | 457 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 25A | 280 |
| FGJOB5TZ | 1,950 | 1,025 | 1,204 | 221×2 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 25A | 280 |
| Two-Level Model | | | | | | | | | | | | | | |
| FGJOB5DZ | 1,950 | 1,025 | 1,599 | 457 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 25A×2 | 550 |
| FGJOB5DTZ | 1,950 | 1,025 | 1,599 | 221×4 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 25A×2 | 550 |

*Power source: 1P 100V Conveyor opening height: 90 mm (standard) Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

[Gas Model Steam Model] Conveyor width 457 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Steam Connection | Maximum steam Consumption (kg/h) | Drain Connection | Product Weight (kg) |
|------------------------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|------|--------|----------------|------------------|----------------------------------|------------------|---------------------|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | kW | kcal/h | | | | | |
| One-Level Model | | | | | | | | | | | | | | | | |
| FGJOB5ZS | 1,950 | 1,025 | 1,204 | 457 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 15A | 40 | 25A | 290 |
| FGJOB5TZS | 1,950 | 1,025 | 1,204 | 221×2 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 15A | 40 | 25A | 290 |
| Two-Level Model | | | | | | | | | | | | | | | | |
| FGJOB5DZS | 1,950 | 1,025 | 1,599 | 457 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 15A×2 | 40×2 | 25A×2 | 570 |
| FGJOB5DTZS | 1,950 | 1,025 | 1,599 | 221×4 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 15A×2 | 40×2 | 25A×2 | 570 |

*Power source: 1P 100V (model names including D: 1P 100V ×2) Conveyor opening height: 90 mm (standard) Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

[Gas Model] Conveyor width 812 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Drain Connection | Product Weight (kg) |
|------------------------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|------|--------|----------------|------------------|---------------------|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | kW | kcal/h | | | |
| One-Level Model | | | | | | | | | | | | | | |
| FGJOB5WZ | 2,050 | 1,428 | 1,265 | 812 | 920 | 0.300 | 4.2 | 34.9 | 30,000 | 34.9 | 2.50 | 20A | 25A | 325 |
| FGJOB5WTZ | 2,050 | 1,428 | 1,265 | 398×2 | 920 | 0.300 | 4.2 | 34.9 | 30,000 | 34.9 | 2.50 | 20A | 25A | 325 |
| Two-Level Model | | | | | | | | | | | | | | |
| FGJOB5WDZ | 2,050 | 1,428 | 1,715 | 812 | 920 | 0.600 | 8.4 | 69.8 | 60,000 | 69.8 | 5.00 | 20A×2 | 25A×2 | 635 |
| FGJOB5WDTZ | 2,050 | 1,428 | 1,715 | 398×4 | 920 | 0.600 | 8.4 | 69.8 | 60,000 | 69.8 | 5.00 | 20A×2 | 25A×2 | 635 |

*Power source: 1P 100V (model names including D: 1P 100V ×2) Conveyor opening height: 80 mm (standard) Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

[Gas Model Steam Model] Conveyor width 812 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | |
|-------|--------------------------|--|--|---------------|--|------------------------------|---|-----------------------|--|--|
|-------|--------------------------|--|--|---------------|--|------------------------------|---|-----------------------|--|--|

Energy-Saving Series for Pizzas

Gas Model

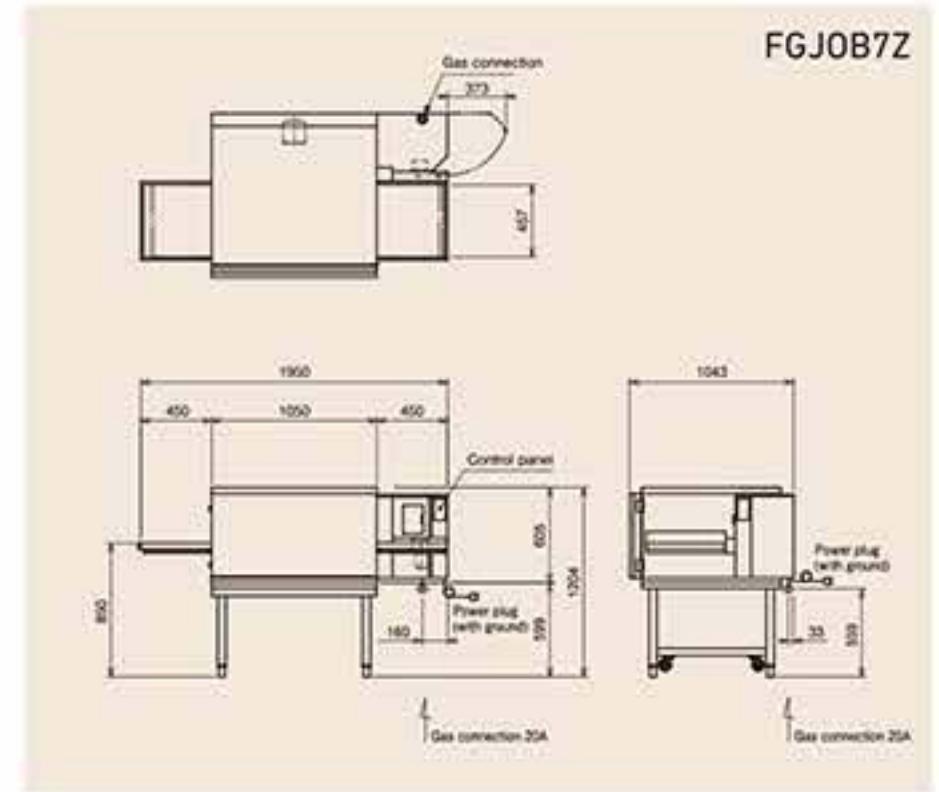


Reduces gas consumption by **about 25%***

This model features a simple configuration for baking pizzas. It is available in two conveyor widths: 457mm for baking 30 cm pizzas in a single row and 812 mm for baking in two rows.

Each width is offered in both one-and two-level models. *Compared to our existing models (No-load operation).

■ One-Level Model



[Gas Model] For Pizzas, Conveyor width 457 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Product Weight (kg) |  | | | | | |
|------------------------|--------------------------|--------|--------|---------------|-----|------------------------------|---|-----------------------|--------|------|------|----------------|---------------------|---|--|--|--|--|--|
| | City Gas | | LP Gas | | | | | | | | | | | | | | | | |
| | kW | kcal/h | kW | kg/h | | | | | | | | | | | | | | | |
| One-Level Model | | | | | | | | | | | | | | | | | | | |
| FGJOB7Z | 1,950 | 1,043 | 1,204 | 457 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 270 | ● | | | | | |
| Two-Level Model | | | | | | | | | | | | | | ● | | | | | |
| FGJOB2DZ | 1,950 | 1,043 | 1,599 | 457 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 550 | ● | | | | | |

*Power source: 1P 100V Conveyor opening height: 70 mm Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C
[Gas Model] For Pizzas, Conveyor width 812 mm

[Gas Model] For Pizzas. Conveyor width 812 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Product Weight (kg) |  | | | | | |
|------------------------|--------------------------|--------|--------|---------------|-----|------------------------------|---|-----------------------|--------|------|------|----------------|---------------------|---|--|--|--|--|--|
| | City Gas | | LP Gas | | | | | | | | | | | | | | | | |
| | kW | kcal/h | kW | kg/h | | | | | | | | | | | | | | | |
| One-Level Model | | | | | | | | | | | | | | | | | | | |
| FGJOB7WZ | 2.050 | 1.445 | 1.265 | 812 | 920 | 0.300 | 4.2 | 34.9 | 30.000 | 34.9 | 2.50 | 20A | 315 |  | | | | | |
| Two-Level Model | | | | | | | | | | | | | |  | | | | | |
| FGJOB7WZ | 2.050 | 1.445 | 1.715 | 812 | 920 | 0.600 | 9.1 | 60.0 | 60.000 | 60.0 | 5.00 | 20A/2 | 615 |  | | | | | |

*Power source: 1P 100V. Conveyor opening height: 70 mm. Range of conveyor speed settings: 2-30 minutes. Range of cooking temperature settings: 140-350°C. Model name: "W" indicates conveyor width 812 mm, "D" double level.

Compact Series

Gas Model

Electric Model



Compact models optimal for kitchens with limited space

These models are suitable also for restaurants and drinking establishments where space for cooking equipment is limited. They can quickly accommodate additional food orders, ensuring that customers are not kept waiting. Since food can be grilled simply by placing them on the conveyor, the models enhance work efficiency in the kitchen.

An 868-mm deep, space-saving design

Compactly designed for installation in small establishments with limited kitchen space, the Jet Ovens can be placed on an under counter cooler or workbench.

A dedicated stand is available as an optional extra.



Compact, yet a wide 456-mm conveyor

Despite the compact size, the conveyor is designed with a generous width of 456 mm. Twin conveyor models are also available, featuring a split conveyor that allows each side to have separate cooking times. If the cooking temperature is the same, two different items can be cooked simultaneously.



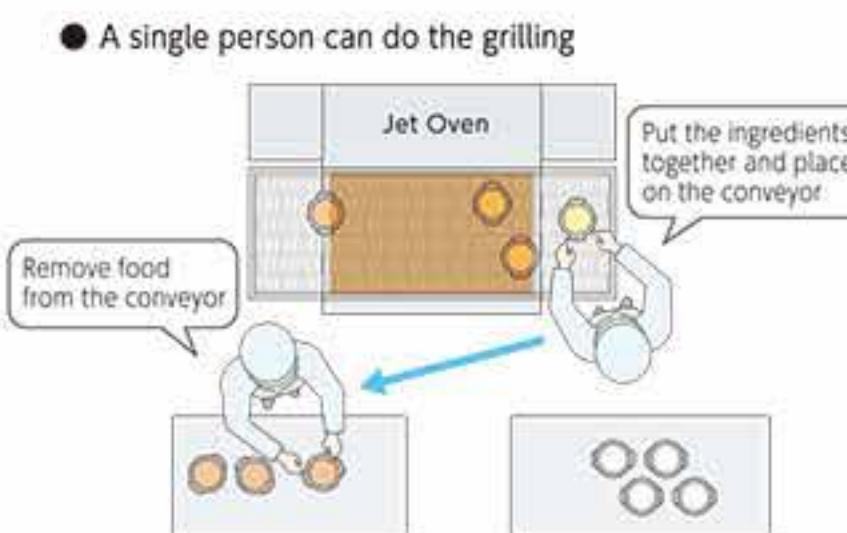
Compact Series



A la carte meals can be prepared fast using a memory that can remember settings for up to 20 items

The Jet Ovens have a built-in cooking memory that can store cooking settings for up to 20 items. By pre-setting cooking instructions, customer orders can be quickly accommodated.

The Jet Oven automatically does the grilling, so cooking can be done efficiently by anyone, even with a small number of people.



Excellent cleanability

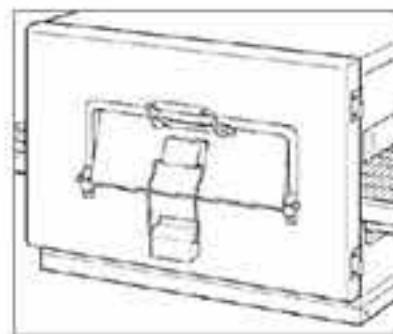
The front panel, conveyor, and finger nozzles can be removed without any tools. A wide opening to the interior lets you reach deep into the oven, simplifying daily cleaning.



Remove the finger nozzles Pull the conveyor forward Reach and clean deep inside the oven

Extraction window (optional)

A window can be installed on the front panel to place or remove food during grilling and to check the doneness.



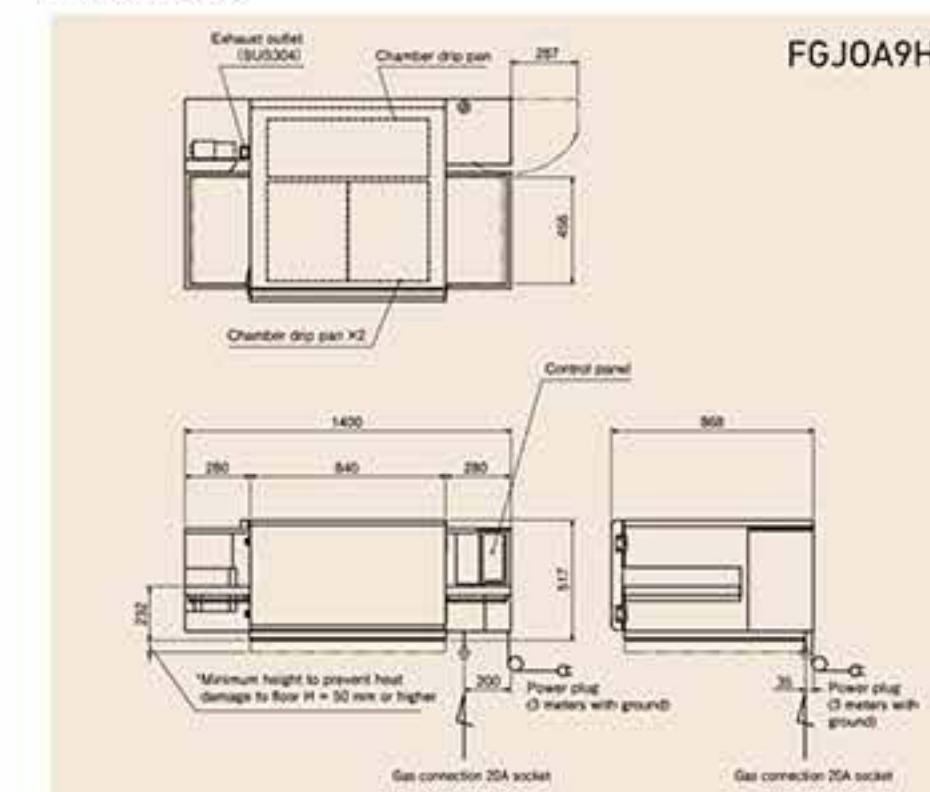
Check the doneness through the window



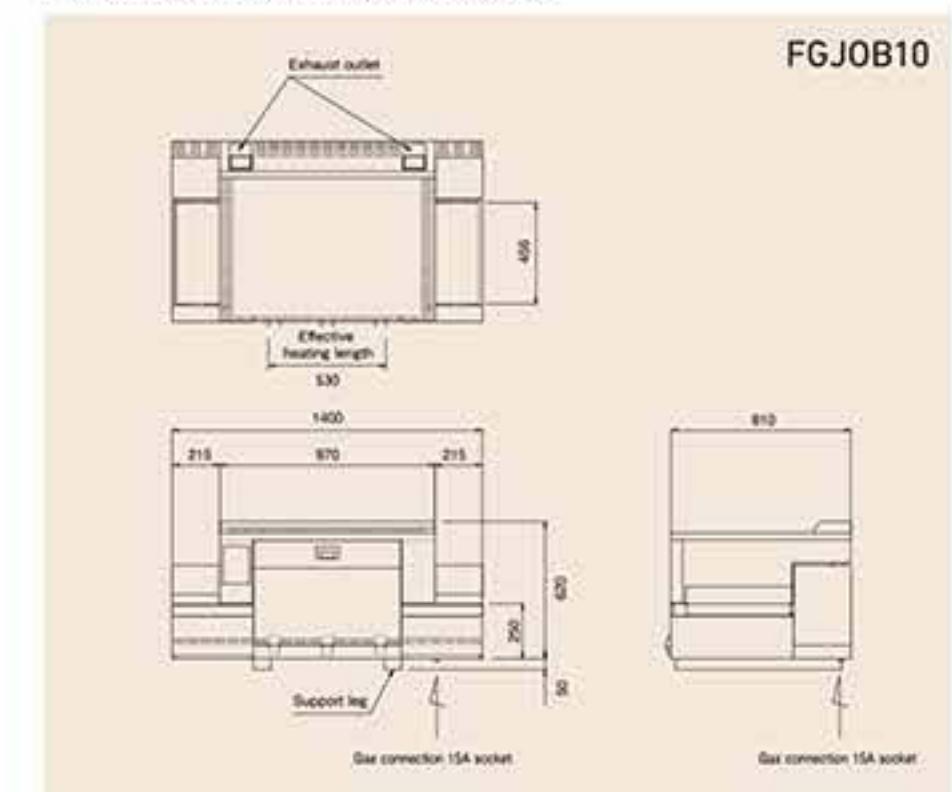
Conveyor width: 456 mm
FGJOA9
*The stand is an optional extra.

Low radiation model
Conveyor width: 456 mm
FGJOB10
*The stand is an optional extra.

■ Gas Model



■ Gas Model: Low radiation model



[Gas Model] Conveyor width 456 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Product Weight (kg) |
|----------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|------|------|----------------|---------------------|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | kW | kg/h | | |
| FGJOA9H | 1,400 | 868 | 517 | 456 | 840 | 0.190 | 2.6 | 17.5 | 15,000 | 17.5 | 1.25 | 20A | 180 |
| FGJOA9L | 1,360 | 868 | 517 | 456 | 660 | 0.190 | 2.6 | 11.6 | 10,000 | 11.6 | 0.84 | 15A | 180 |
| FGJOA9HT | 1,400 | 868 | 517 | 221×2 | 840 | 0.210 | 2.8 | 17.5 | 15,000 | 17.5 | 1.25 | 20A | 180 |
| FGJOA9LT | 1,360 | 868 | 517 | 221×2 | 660 | 0.210 | 2.8 | 11.6 | 10,000 | 11.6 | 0.84 | 15A | 180 |

Model name: "T" indicates twin conveyors.

*Power source: 1P 100V Conveyor opening height: 75 mm Range of conveyor speed settings: 1-15 minutes Range of cooking temperature settings: 140-350°C (FGJOA9L/FGJOA9LT: 140-300°C)

[Electric Model] Conveyor width 456 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | Gas Connection | Product Weight (kg) |
|---------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|----------------|---------------------|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | | |
| FEJOA9 | 1,400 | 868 | 517 | 456 | 840 | 12.8 | 37.0 | 12.8 | 37.0 | 15A | 180 |
| FEJOA9T | 1,400 | 868 | 517 | 221×2 | 840 | 12.8 | 37.0 | 12.8 | 37.0 | 15A | 180 |

Model name: "T" indicates twin conveyors.

*Power source: 3P 200V Conveyor opening height: 75 mm Range of conveyor speed settings: 1-15 minutes Range of cooking temperature settings: 140-350°C

[Gas Model] Low radiation model, conveyor width 456 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Product Weight (kg) |
|---------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|------|-------|----------------|---------------------|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | kW | kg/h | | |
| FGJOB10 | 1,400 | 810 | 620 | 456 | 530 | 0.190 | 2.6 | 11.6 | 10,000 | 11.6 | 0.830 | 15A | 200 |

*Power source: 1P 100V Conveyor opening height: 75 mm Range of conveyor speed settings: 1-15 minutes Range of cooking temperature settings: 140-350°C

Standard Series

Gas Model

Electric Model



Choose from a wide range of heat source, conveyor type, and steam function options.

At restaurants, hotels with buffets, and central kitchens that make various prepared foods, it is essential to cook uniformly at the level of doneness suitable for each meal and to serve quickly. From the Standard Series' extensive lineup, customers can choose a Jet Oven with specifications tailored to their needs.

Ex: For hotel-level cooking volumes, the 457-mm conveyor width model

Gas Model Gas Model Steam Model Electric Model

The 457-mm conveyor width one-level model can grill around 680 raw hamburger patties in an hour. It can handle unexpected orders with ease. An electric model is also available.



Ex: For central kitchen-level cooking volumes, the 812-mm conveyor width model

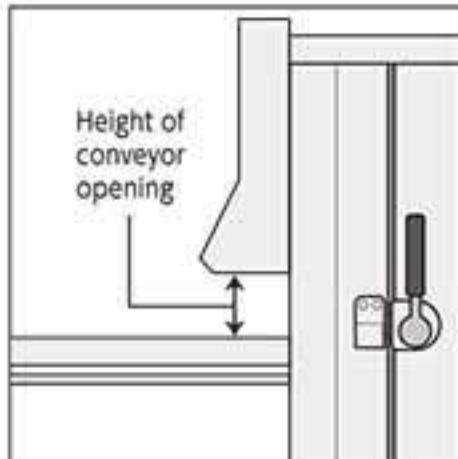
Gas Model Gas Model Steam Model

The 812-mm conveyor width one-level model can grill around 1,000 salted salmon fillets (60 g) in an hour. A twin conveyor model is also available, ideal for cooking a wide variety of prepared foods in large quantities and continuously.



Height adjustable conveyor opening reduces oven heat loss

The conveyor inlet and outlet have shutters. Adjusting their height to the food being cooked can prevent heat from escaping the oven. Additionally, by replacing the finger nozzles that emit heated air with special finger nozzles (optional), the conveyor opening height can be raised to cook thicker food. (Standard finger nozzles: 80-mm opening; special finger nozzles: 120-mm opening)



Check food easily through the window

The front window can be used to check the progress and doneness during cooking. Food can also be inserted and removed through the window to adjust the cooking time.



Steam and bake with the steam function

Steam models (model names ending in "S") are equipped with steam nozzles. By connecting to an external steam generator, food can be cooked with steam-infused hot air. The volume of steam can be adjusted to three different levels to achieve a humidification amount suitable for each menu item. The finish will be fluffy and moist. (Models do not come with the steam-generating function built in. A separate steam generator is required)



Entire interior is washable with water

Access doors for cleaning are located on the rear of the oven. Parts such as the finger nozzles can be removed without using tools. The chamber's firing section is made of corrosion-resistant materials and has isolated waterproof protection, making it possible to wash the chamber with water and clean daily with efficiency.



Washing the chamber with water



Cleaning doors on the rear of the oven



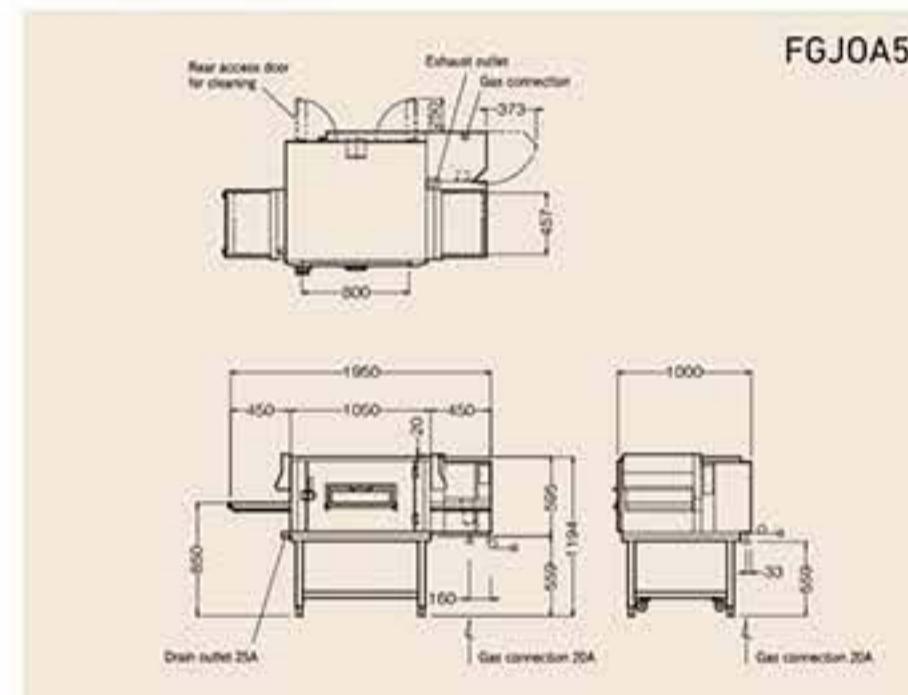
Finger nozzles can be removed without any tools

Standard Series [Conveyor width: 457 mm]



Conveyor width: 457 mm
One-Level Model
FGJOA5

■ One-Level Model

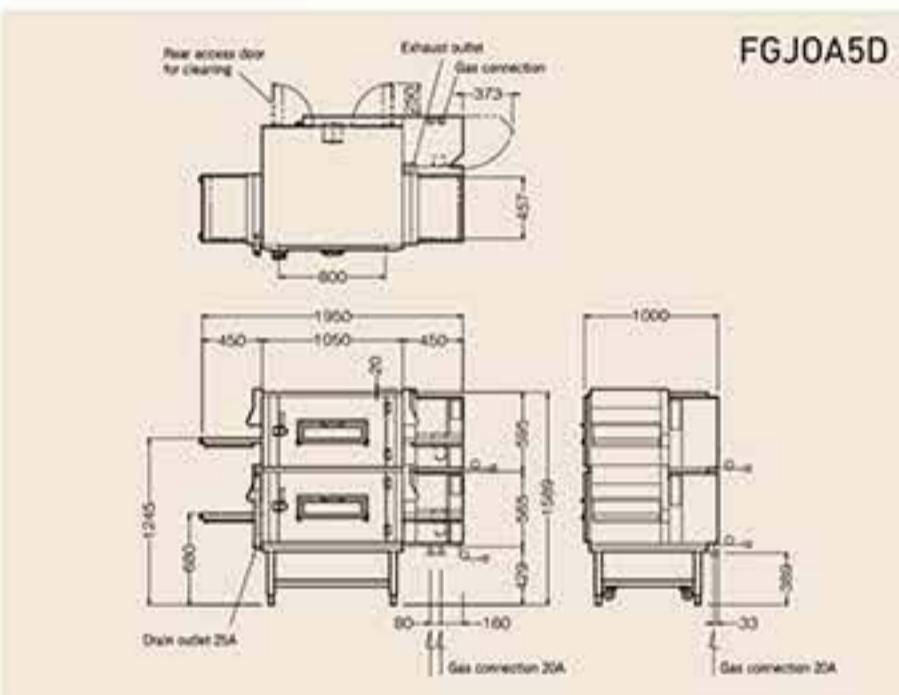


FGJOA5



Conveyor width: 457 mm
Two-Level Model
FGJOA5D

■ Two-Level Model



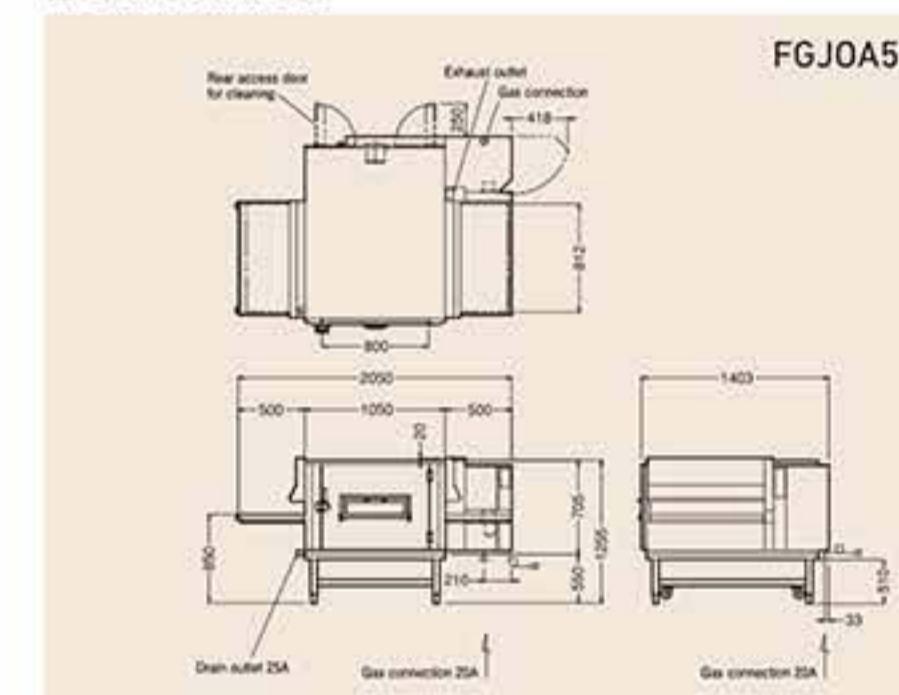
FGJOA5D

Standard Series [Conveyor width: 812 mm]



Conveyor width: 812 mm
One-Level Model
FGJOA5W

■ One-Level Model

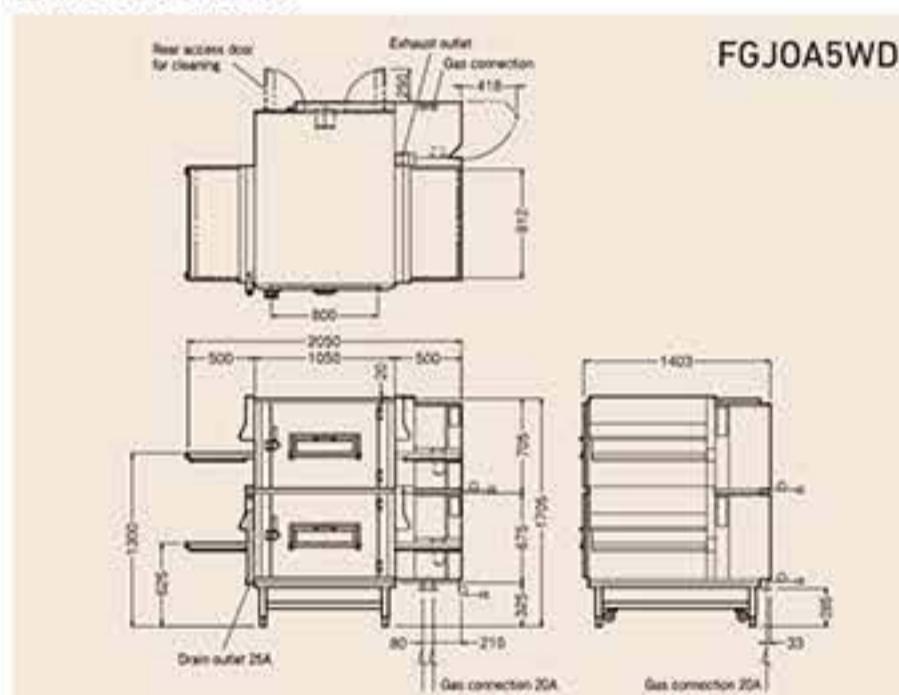


FGJOA5W



Conveyor width: 812 mm
Two-Level Model
FGJOA5WD

■ Two-Level Model



FGJOA5WD

[Gas Model] Conveyor width 457 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Drain Connection | Product Weight (kg) |
|------------------------|--------------------------|--------|-------|---------------|-------|------------------------------|---|-----------------------|--------|--------|------|----------------|------------------|---------------------|
| | Length | | Depth | Height | Width | | | City Gas | | LP Gas | | | | |
| | KW | kcal/h | KW | kg/h | Width | Heating Length | | KW | kcal/h | KW | kg/h | | | |
| One-Level Model | | | | | | | | | | | | | | |
| FGJOA5 | 1,950 | 1,000 | 1,194 | 457 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 25A | 280 |
| FGJOAST | 1,950 | 1,000 | 1,194 | 221×2 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 25A | 280 |
| Two-Level Model | | | | | | | | | | | | | | |
| FGJOA5D | 1,950 | 1,000 | 1,589 | 457 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 25A×2 | 550 |
| FGJOA5DT | 1,950 | 1,000 | 1,589 | 221×4 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 25A×2 | 550 |

*Power source: 1P 100V (model names including D: 1P 100V ×2) Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

[Gas Model Steam Model] Conveyor width 457 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | | | Gas Connection | Steam Connection | Maximum steam Consumption (kg/h) | Drain Connection | Product Weight (kg) |
|------------------------|--------------------------|--------|-------|---------------|-------|------------------------------|---|-----------------------|--------|--------|------|----------------|------------------|----------------------------------|------------------|---------------------|
| | Length | | Depth | Height | Width | | | City Gas | | LP Gas | | | | | | |
| | KW | kcal/h | KW | kg/h | Width | Heating Length | | KW | kcal/h | KW | kg/h | | | | | |
| One-Level Model | | | | | | | | | | | | | | | | |
| FGJOA5S | 1,950 | 1,000 | 1,194 | 457 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 15A | 40 | 25A | 290 |
| FGJOASTS | 1,950 | 1,000 | 1,194 | 221×2 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 15A | 40 | 25A | 290 |
| Two-Level Model | | | | | | | | | | | | | | | | |
| FGJOA5DS | 1,950 | 1,000 | 1,589 | 457 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 15A×2 | 40×2 | 25A×2 | 570 |
| FGJOA5DTS | 1,950 | 1,000 | 1,589 | 221×4 | 920 | 0.500 | 7.0 | 41.8 | 36,000 | 41.8 | 3.00 | 20A×2 | 15A×2 | 40×2 | 25A×2 | 570 |

*Power source: 1P 100V (model names including D: 1P 100V ×2) Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

[Electric Model] Conveyor width 457 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Drain Connection | | Product Weight (kg) |
|---------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|------------------|--------|---------------------|
| | Length | Depth | Height | Width | Heating length | | | KW | kcal/h | |
| FEJOA5 | 1,950 | 1,000 | 1,194 | 457 | 920 | 18.9 | 57.0 | 25A | 280 | 280 |
| FEJOAST | 1,950 | 1,000 | 1,194 | 221×2 | 920 | 18.9 | 57.0 | 25A | 280 | 280 |

*Power source: 3P 200V Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

[Electric Model Steam Model] Conveyor width 457 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Drain Connection | | Product Weight (kg) |
|----------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|------------------|--------|---------------------|
| | Length | Depth | Height | Width | Heating length | | | KW | kcal/h | |
| FEJOA5S | 1,950 | 1,000 | 1,194 | 457 | 920 | 18.9 | 57.0 | 15A | 40 | 290 |
| FEJOASTS | 1,950 | 1,000 | 1,194 | 221×2 | 920 | 18.9 | 57.0 | 15A | 40 | 290 |

*Power source: 3P 200V Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

Model name: "W" indicates conveyor width 812 mm, "D" double level, "T" twin conveyors, "S" steam model.

*Steam models do not come with the steam-generating function built in.

*Power source: 1P 100V (model names including D: 1P 100V ×2) Range of conveyor speed settings: 2-30 minutes Range of cooking temperature settings: 140-350°C

Model name: "W" indicates conveyor width 812 mm, "D" double level, "T" twin conveyors, "S" steam model.

*Steam models do not come with the steam-generating function built in.

Jet Oven for Pizzas

Gas Model

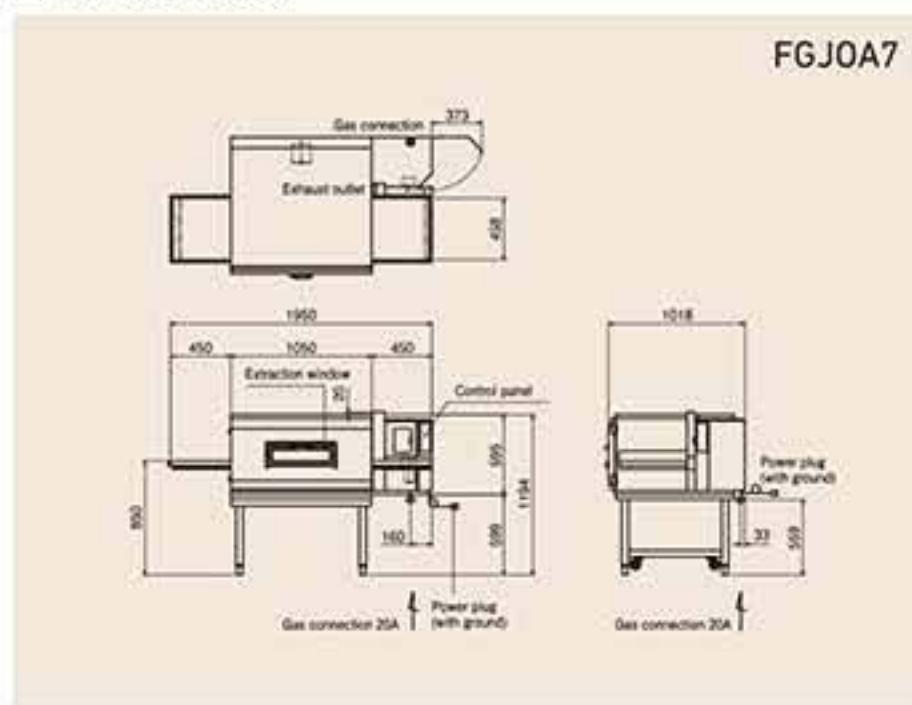


Conveyor width: 458 mm
FGJOA7

This model is designed with optimal settings for pizza baking, from the location of finger nozzles that propel jets of hot air, to airflow volume.

The use of a conveyor allows for continuous pizza loading. Pizzas can be baked consistently and efficiently, ideal for delivery services, which are sought to shorten service times.

■ One-Level Model



[Gas Model] Conveyor width 458 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | Gas Connection | Product Weight (kg) |  | |
|-----------------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|----------------|---------------------|---|-----|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | | | | |
| One-Level Model | | | | | | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 280 |
| FGJOA7 | 1,950 | 1,018 | 1,194 | 458 | 920 | 0.250 | 3.5 | 20.9 | 18,000 | 20.9 | 1.50 | 20A | 280 |

[Gas Model] Conveyor width 812 mm

| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) | Maximum Line Current when in a Steady State (A) | Total Gas Consumption | | Gas Connection | Product Weight (kg) |  | |
|-----------------|--------------------------|-------|--------|---------------|----------------|------------------------------|---|-----------------------|--------|----------------|---------------------|---|-----|
| | Length | Depth | Height | Width | Heating Length | | | City Gas | LP Gas | | | | |
| One-Level Model | | | | | | 0.300 | 4.2 | 34.9 | 30,000 | 34.9 | 2.50 | 20A | 315 |
| FGJOA7W | 2,050 | 1,420 | 1,255 | 812 | 920 | 0.300 | 4.2 | 34.9 | 30,000 | 34.9 | 2.50 | 20A | 315 |

*Power source: 1P 100V. Conveyor opening height: 70 mm. Range of conveyor speed settings: 2-30 minutes. Range of cooking temperature settings: 140-350°C

Model name: "W" indicates conveyor width 812 mm, "D" double level.

Long Series

Gas Model



The Long Series provides high cooking capability and premium baking quality for large-scale cooking facilities, such as school lunch services and food processing plants.

Extending the heating distance in the oven enhances cooking capability per hour.

These models are used across various industries, including school and industry lunch services and plants for meat processing, prepared foods, confectionery, bread, and seafood.

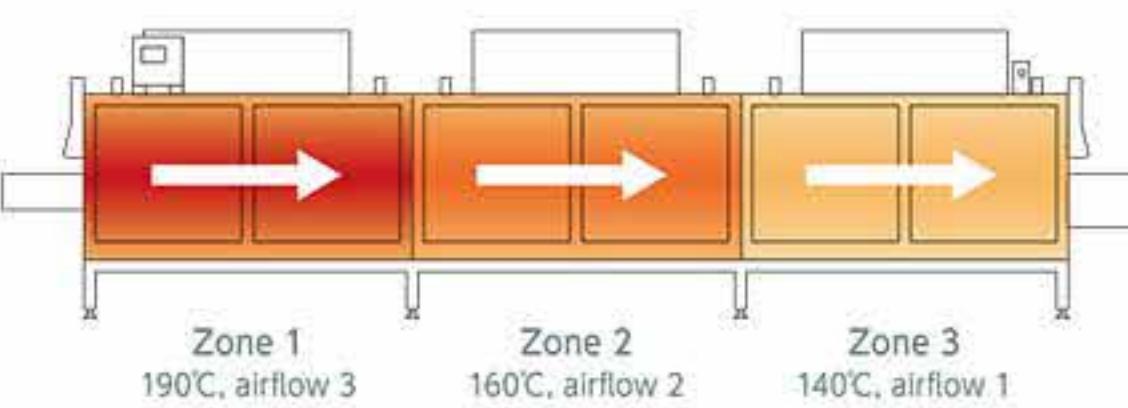
By combining the steam function, tray loader, return conveyor, or other features, highly efficient cooking lines can be created.

Control the temperature of each module

Cooking settings can be entered individually for each module. Cooking settings can be entered for two zones in the FGJOA50 model and three zones in the FGJOA70 model. Food will be cooked to their ideal finish.

For example

Users can bake the surface thoroughly at a high temperature in the first zone, and bake slowly at lower temperatures in the second and third zones.



Steam function makes food delicious

Steam models (model names ending in "S") can be connected to an external steam generator. Food can be cooked with steam-infused hot air. The volume of steam can be adjusted to three different levels. Choose the level that is suitable for the menu item.

(Models do not come with the steam-generating function built in. A separate steam generator is required)



Height adjustable conveyor opening

The conveyor inlet and outlet have shutters. Adjusting their height to the food being cooked can prevent heat from escaping the oven.

Additionally, the height of the opening can be raised without replacing the finger nozzles that emit heated air or the conveyor opening parts, making it possible to cook thicker food.

(Standard: 85-mm opening; adjusted: 125-mm opening)



Choose from two conveyor types that meet user needs

The Long Series offers a net conveyor for placing food directly on the conveyor and a bar conveyor suited for oven pans and flat grids.



Water washable chamber, excellent cleanability

The models, equipped with cleaning doors on the rear, are easy to clean. The chamber's firing section is made of corrosion-resistant materials and has isolated waterproof protection, making it possible to wash the chamber with water.



| Model | External Dimensions (mm) | | | Conveyor (mm) | | Total Power Consumption (kW) Current when in a Standby State (A) | Total Gas Consumption | | | | Steam Connection | Maximum steam Consumption (kg/h) | Product Weight (kg) |  | | | | | |
|---------------------|--------------------------|-------|--------|---------------|----------------|---|-----------------------|--------|---------|------|------------------|----------------------------------|---------------------|---|---|--|--|--|--|
| | | | | | | | City Gas | | LP Gas | | | | | | | | | | |
| | Length | Depth | Height | Width | Heating Length | | kW | kcal/h | kW | kg/h | | | | | | | | | |
| Net conveyor | | | | | | | | | | | | | | | | | | | |
| FGJOA30NL(R) | 3,000 | 1,470 | 1,740 | 700 | 1,800 | 0.650 | 3.4 | 58.2 | 50,000 | 58.2 | 4.17 | — | — | 880 | ● | | | | |
| FGJOA50NL(R) | 5,000 | 1,470 | 1,740 | 700 | 3,800 | 1.20 | 6.5 | 116 | 100,000 | 116 | 8.33 | — | — | 1,695 | — | | | | |
| FGJOA70NL(R) | 7,000 | 1,470 | 1,740 | 700 | 5,800 | 1.75 | 9.3 | 175 | 150,000 | 175 | 12.5 | — | — | 2,510 | — | | | | |
| FGJOA30NL(R)S | 3,000 | 1,470 | 1,740 | 700 | 1,800 | 0.650 | 3.4 | 58.2 | 50,000 | 58.2 | 4.17 | 20A | 100 | 900 | ● | | | | |
| FGJOA50NL(R)S | 5,000 | 1,470 | 1,740 | 700 | 3,800 | 1.20 | 6.5 | 116 | 100,000 | 116 | 8.33 | 20A×2 | 100×2 | 1,735 | — | | | | |
| FGJOA70NL(R)S | 7,000 | 1,470 | 1,740 | 700 | 5,800 | 1.75 | 9.3 | 175 | 150,000 | 175 | 12.5 | 20A×3 | 100×3 | 2,570 | — | | | | |
| Bar conveyor | | | | | | | | | | | | | | | | | | | |
| FGJOA30BL(R) | 3,000 | 1,470 | 1,740 | 690 | 1,800 | 0.650 | 3.4 | 58.2 | 50,000 | 58.2 | 4.17 | — | — | 880 | ● | | | | |
| FGJOA50BL(R) | 5,000 | 1,470 | 1,740 | 690 | 3,800 | 1.20 | 6.5 | 116 | 100,000 | 116 | 8.33 | — | — | 1,695 | — | | | | |
| FGJOA70BL(R) | 7,000 | 1,470 | 1,740 | 690 | 5,800 | 1.75 | 9.3 | 175 | 150,000 | 175 | 12.5 | — | — | 2,510 | — | | | | |
| FGJOA30BL(R)S | 3,000 | 1,470 | 1,740 | 690 | 1,800 | 0.650 | 3.4 | 58.2 | 50,000 | 58.2 | 4.17 | 20A | 100 | 900 | ● | | | | |
| FGJOA50BL(R)S | 5,000 | 1,470 | 1,740 | 690 | 3,800 | 1.20 | 6.5 | 116 | 100,000 | 116 | 8.33 | 20A×2 | 100×2 | 1,735 | — | | | | |
| FGJOA70BL(R)S | 7,000 | 1,470 | 1,740 | 690 | 5,800 | 1.75 | 9.3 | 175 | 150,000 | 175 | 12.5 | 20A×3 | 100×3 | 2,570 | — | | | | |

Model name: "S" indicates steam model

*Power source: 3P 200V

*Range of cooking temperature settings: 170-350°C *Range of conveyor speed settings: 2-30 minutes

*The letter "L" or "R" in the model name indicates the conveyor belt direction.

L indicates a model with a left-hand conveyor outlet when viewed from the unit's front and R a model with a right-hand conveyor outlet.

One-module model FGJOA30NR

Per-hour cooking capacity:
1,666 Hamburg steaks
(frozen 60-gram steaks)



Two-module model FGJOA50NR

Per-hour cooking capacity:
3,333 Hamburg steaks
(frozen 60-gram steaks)



Three-module model FGJOA70NR

Per-hour cooking capacity:
5,000 Hamburg steaks
(frozen 60-gram steaks)

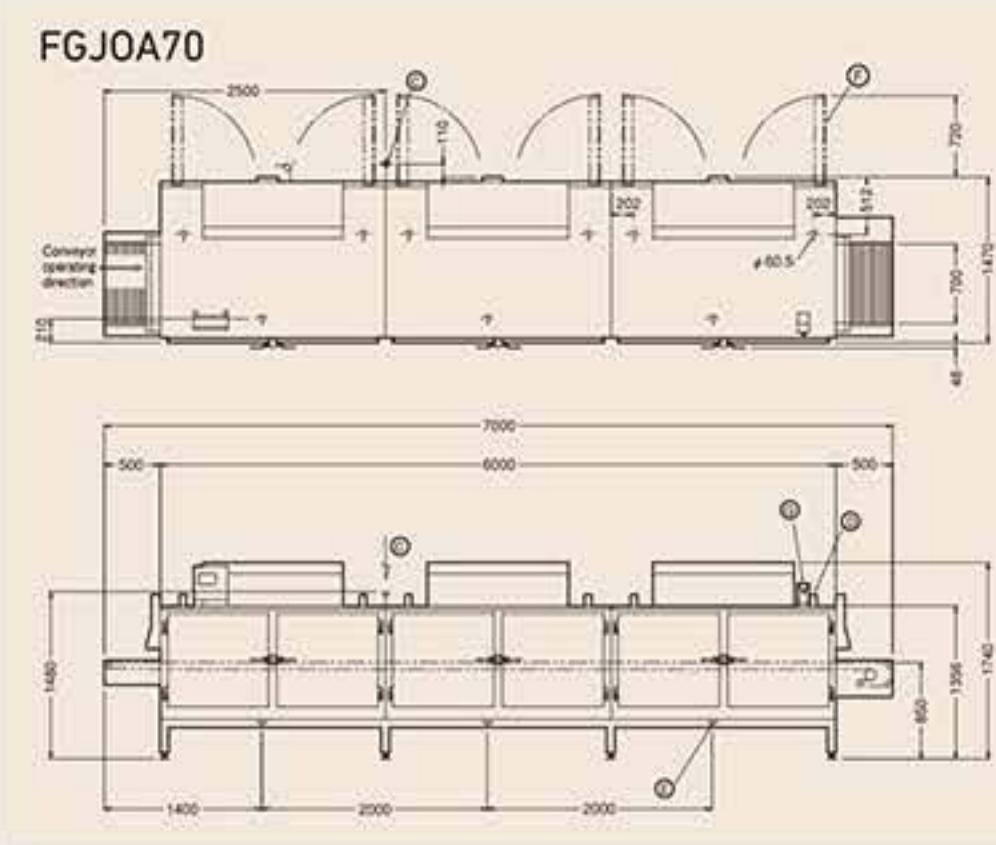
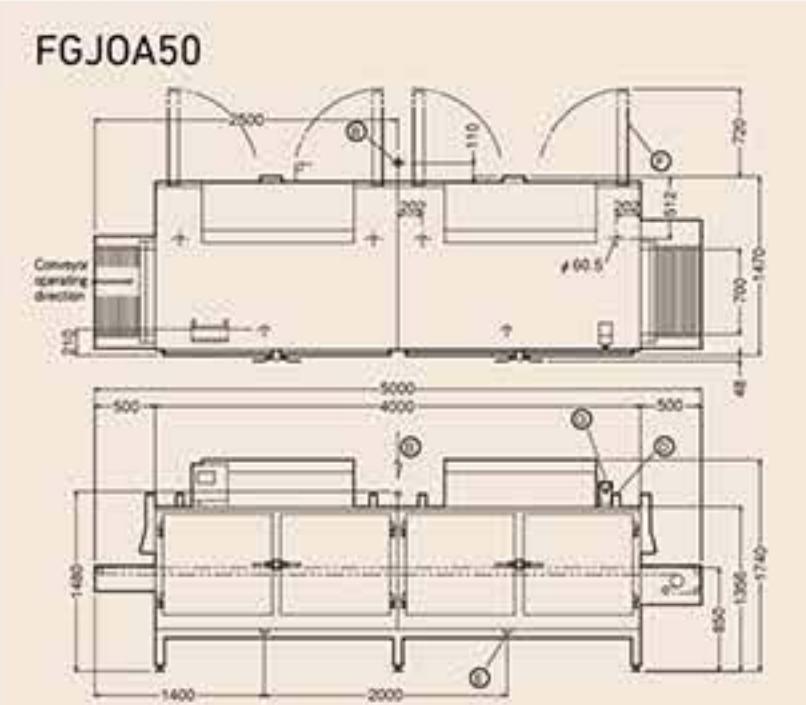
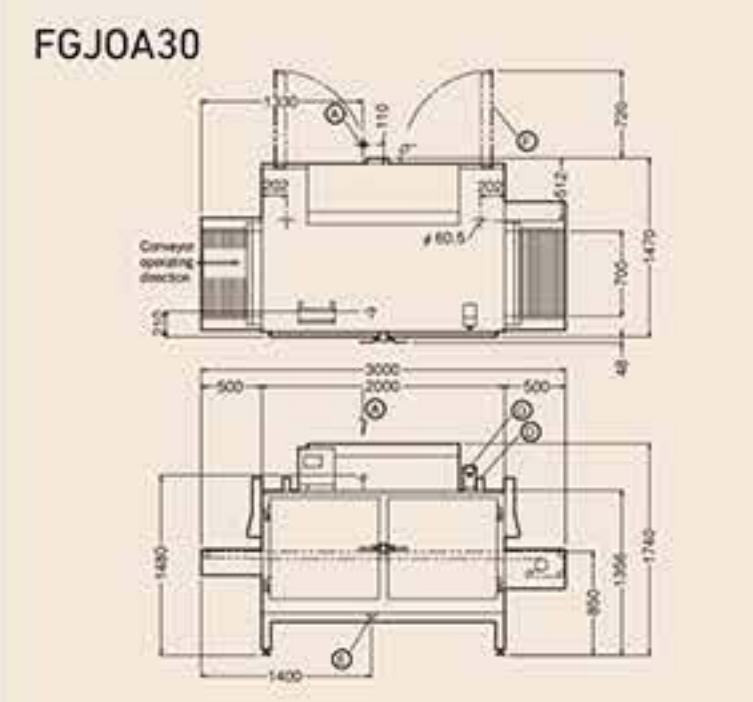


Figure symbol notations

| | | |
|---|------------------------------------|--|
| Ⓐ | Gas connection (FGJOA30 series) | City gas : 32A LP/Natural gas : 25A |
| Ⓑ | Gas connection (FGJOA50 series) | City gas : 40A LP/Natural gas : 32A |
| Ⓒ | Gas connection (FGJOA70 series) | City gas : 50A LP/Natural gas : 40A |
| Ⓓ | Exhaust outlet | FGJOA30 series : 2 FGJOA50 series : 4 FGJOA70 series : 6 |
| Ⓔ | Drain connection | FGJOA30 series : 50A×1 FGJOA50 series : 50A×2 FGJOA70 series : 50A×3 |
| Ⓕ | Rear access door for cleaning | |
| Ⓖ | Emergency stop switch for conveyor | |

Examples of Optional Systems

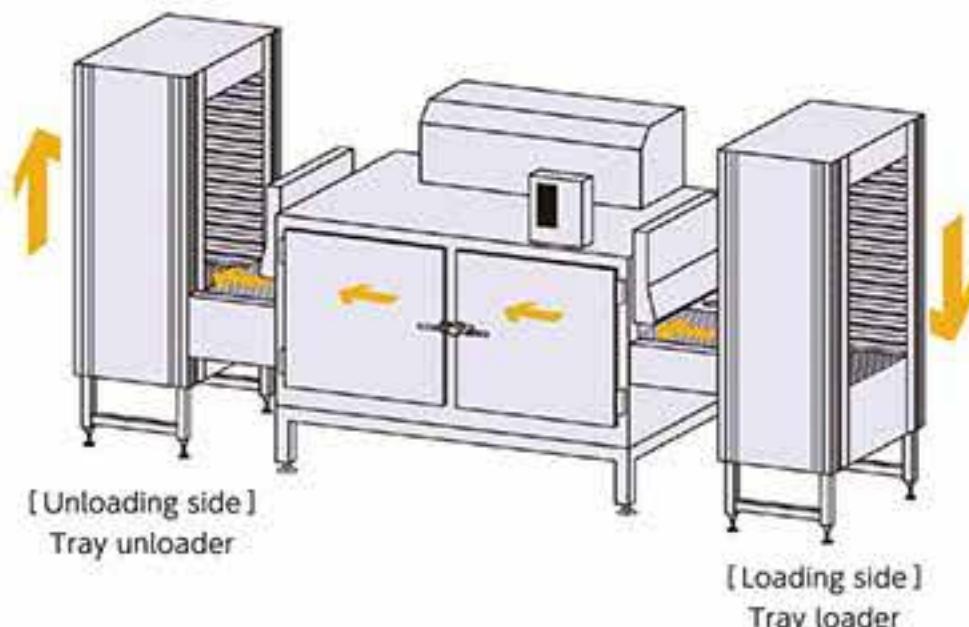
The Jet Oven can be customized with various systems through optional and specially ordered specifications.

Tray Loader System

Saves labor by automatically loading and removing oven pans and grids

Simply insert the oven pans or grids with food into the tray loader, and they will automatically be loaded onto the conveyor one by one. The loading interval is automatically adjusted to match the conveyor speed, eliminating time loss and raising productivity.

Once cooking is complete, the oven pans or grids are automatically inserted into the tray unloader on the outlet side. As a result, operators will not have to rush to collect oven pans or grids, eliminating the problem of pans or grids left uncollected and falling off the conveyor.

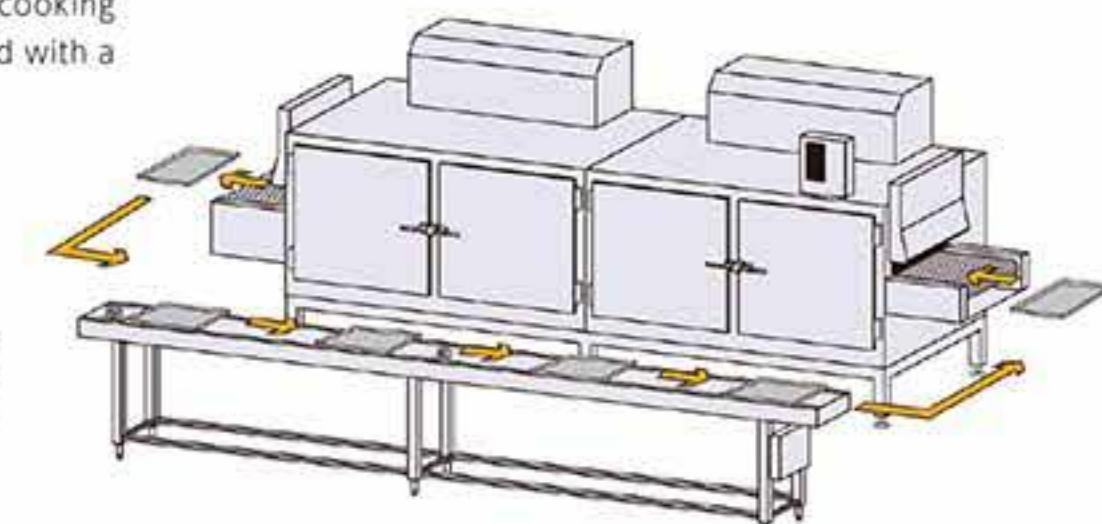
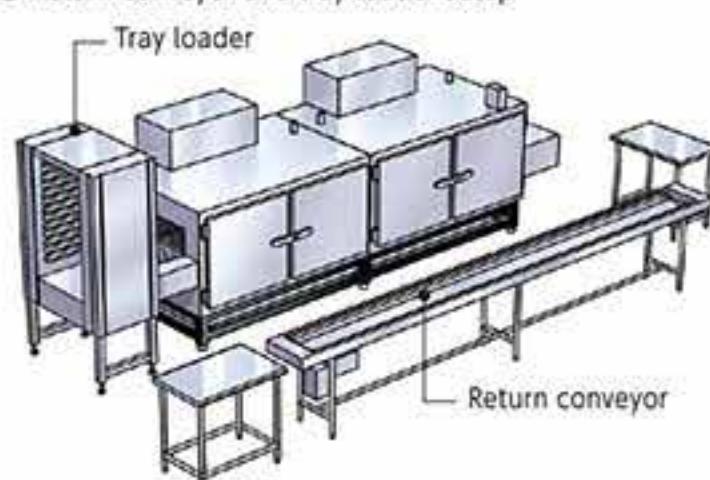


Return Conveyor

Returns used oven pans and grids to the loading side

As soon as cooking is complete and the food has been removed, oven pans or grids are transported from the outlet side back to the loading side, enabling efficient cooking operations. The return conveyor can be combined with a tray loader or installed with a tray washer.

● Return conveyor and tray loader setup



Linked Model

For high-volume cooking in a compact space

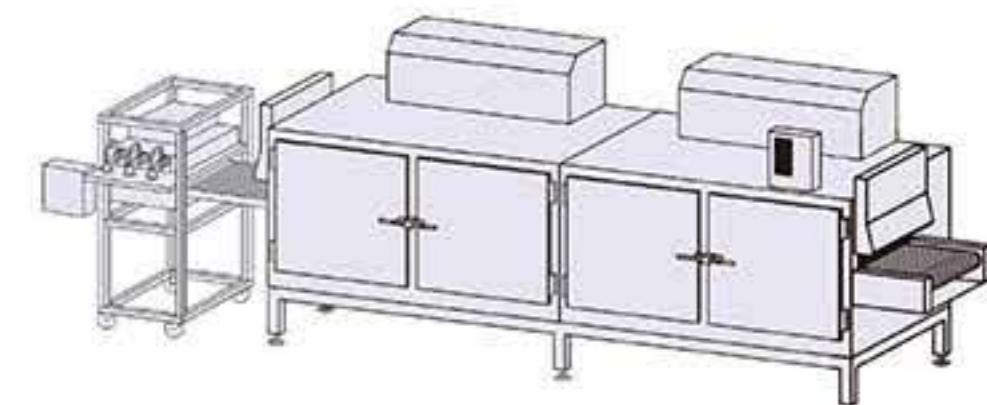
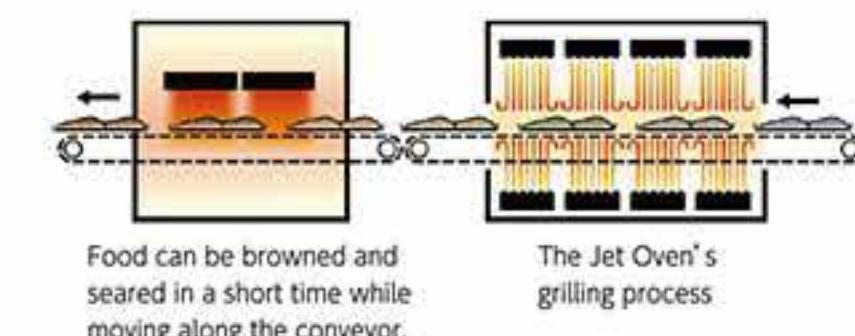
Linked Jet Ovens can be installed in limited kitchen spaces. They can cook highly efficiently in a short amount of time. Food with different cooking times can be cooked efficiently using the upper and lower conveyors. Using twin conveyors split into two allows for even more versatile cooking options.



Browning and Searing Machines

Get beautiful browning and surface searing automatically

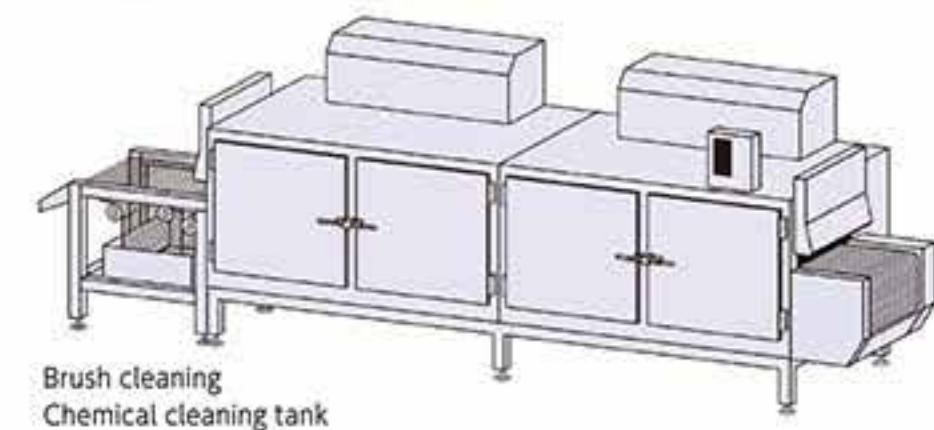
The browning and searing machines sear and add a browning color to the surfaces of meat, fish, and other dishes automatically. As food moves along the conveyor, they are seared evenly and beautifully in a short amount of time. The browning machine uses a far-infrared burner to apply radiant heating to achieve a crispy, savory finish. The searing machine uses a direct flame burner for quick and uniform surface searing.



Conveyor Net Automatic Cleaning System

Cleans the conveyor net while cooking

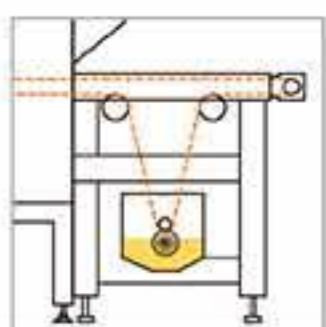
When continuously cooking grilled items, oils and other residues from the food can soil the conveyor net, transfer onto the next batch of food loaded onto the conveyor, and lower the quality of cooked items. Therefore, with continuous cooking, it is necessary to clean the conveyor net. This system does this cleaning automatically, improving operational efficiency.



Oil Coating Roller

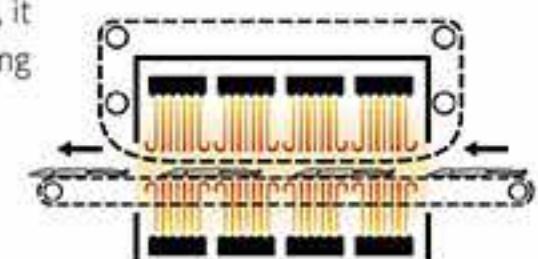
Coats oil to keep food from sticking

The roller coats oil onto the conveyor net to keep food from sticking. The surface tension of oil is used to prevent no more than the necessary oil from being applied and minimize the amount of oil used.



Press Net

For squid and other food that easily curl or deform when heated, the press net holds the food in place from both top and bottom during cooking. Even if food is heated at once in a short amount of time, it will not deform, ensuring excellent quality.



For the Energy-Saving Series/Standard Series



Oven pan (For single conveyor models)
 ■ 457(W)×328(D)×25(H)mm
 Sumiflon-coated pan
 ■ 657(W)×456(D)×25(H)mm
 for 5W models
 Sumiflon-coated pan



Oven pan (For twin conveyor models)
 ■ 210(W)×150(D)×30(H)mm



Grooved pan
 ■ 657(W)×456(D)×25(H)mm
 for 5W models
 Sumiflon-coated pan



Grooved pan
 ■ 457(W)×328(D)×25(H)mm
 for single conveyor models
 Sumiflon-coated pan
 ■ 210(W)×150(D)×30(H)mm
 for twin conveyor models
 Sumiflon-coated pan



Curved grid
 ■ 300-type
 400(W)×400(D)×40(H)mm
 ■ 500-type
 400(W)×400(D)×60(H)mm

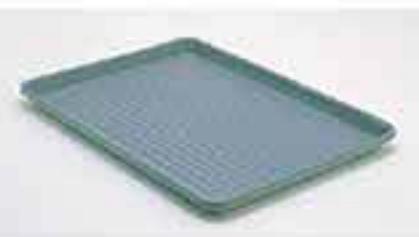


Flat grid (For single conveyor models)
 ■ 429(W)×290(D)×30(H)mm
 ■ 490(W)×359(D)×30(H)mm
 ■ 615(W)×405(D)×30(H)mm for 5W models
 ■ 670(W)×450(D)×30(H)mm for 5W models

For the Compact Series



Oven pan
 ■ 457(W)×328(D)×25(H)mm
 for single conveyor models
 Sumiflon-coated pan
 ■ 210(W)×150(D)×30(H)mm
 for twin conveyor models
 Sumiflon-coated pan



Grooved pan
 ■ 457(W)×328(D)×25(H)mm
 for single conveyor models
 Sumiflon-coated pan
 ■ 210(W)×150(D)×30(H)mm
 for twin conveyor models
 Sumiflon-coated pan



Flat grid (For single conveyor models)
 ■ 429(W)×290(D)×30(H)mm



Curved grid (For single conveyor models)
 ■ 300-type
 400(W)×400(D)×40(H)mm
 ■ 500-type
 400(W)×400(D)×60(H)mm

For the Long Series



Oven pan
 ■ 657(W)×456(D)×25(H)mm
 Sumiflon-coated pan



Grooved pan
 ■ 657(W)×456(D)×25(H)mm
 Sumiflon-coated pan



Flat grid
 ■ 670(W)×450(D)×30(H)mm
 ■ 615(W)×405(D)×30(H)mm

Meat dishes



| Item | Item Size Length × Depth × Height (mm) Weight | Cooking Temperature Cooking Time | Per-hour Cooking Volume | | | | | | |
|---|--|---|---|-------------|----------------|----------|-------------|-----------|-----------|
| | | | Standard Series Energy-Saving Series | | Compact Series | | Long Series | | |
| | | | FGJOA5/B5 | FGJOA5W/B5W | FGJOA9H | FGJOA9L | FGJOA30 | FGJOA50 | FGJOA70 |
| Hamburg steak (handmade) | 105×75×10 | 300°C 4min30sec | 682pcs | 1,003pcs | 573pcs | 447pcs | 1,871pcs | 3,742pcs | 5,614pcs |
| | 105(W) 75(D) 10(H) 100g | 100(W) 70(D) 13(H) 70g | | | 628pcs | 1,080pcs | 528pcs | 411pcs | 1,722pcs |
| Grilled chicken basted with soy sauce (thigh fillet) | 100×70×13 | 230°C 5min30sec | 209pcs | 345pcs | 176pcs | 137pcs | 574pcs | 1,148pcs | 1,722pcs |
| | 100(W) 70(D) 13(H) 150g | 200(W) 60(D) 13(H) 150g | | | 209pcs | 345pcs | 176pcs | 137pcs | 574pcs |
| Grilled chicken basted with soy sauce (bone-in thigh) | 200×60 | 200°C 11min | 2,016pcs | 3,268pcs | 1,693pcs | 1,321pcs | 5,526pcs | 11,052pcs | 16,578pcs |
| | 200(W) 60(D) 13(H) 200g | 100(W) 30(D) 13(H) 200g | | | 2,016pcs | 3,268pcs | 1,693pcs | 1,321pcs | 5,526pcs |
| Barbecued chicken | 100×30 | 320°C 4min | 576pcs | 1,069pcs | 484pcs | 377pcs | 1,842pcs | 3,684pcs | 5,526pcs |
| | 100(W) 30(D) 13(H) 40g | 150(W) 110(D) 15(H) 200g | | | 576pcs | 1,069pcs | 484pcs | 377pcs | 1,842pcs |
| Beefsteak | 150×110×15 | 350°C 2min | 1,152pcs | 1,822pcs | 968pcs | 755pcs | 3,157pcs | 6,315pcs | 9,473pcs |
| | 150(W) 110(D) 15(H) 200g | 140(W) 50(D) 13(H) 60g | | | 1,152pcs | 1,822pcs | 968pcs | 755pcs | 3,157pcs |
| Grilled ginger pork | 140×50×13 | 250°C 3min | 19pcs | 31pcs | 16pcs | 12pcs | 52pcs | 105pcs | 157pcs |
| | 140(W) 50(D) 13(H) 60g | 290×100×40 | | | 19pcs | 31pcs | 16pcs | 12pcs | 52pcs |
| Meatloaf | 290×100×40 | 180°C 30min | 57.6kg | 95.0kg | 48.4kg | 37.7kg | 157.8kg | 315.7kg | 473.6kg |
| | 290(W) 100(D) 40(H) 1kg | 100×30×5 | | | 57.6kg | 95.0kg | 48.4kg | 37.7kg | 157.8kg |
| Barbecued meat | 100×30×5 | 200°C 2min | 69.0kg | 113.8kg | 189.0kg | 378.1kg | — | — | — |
| | 100(W) 30(D) 5(H) 15g | 100(W) 30(D) 5(H) 15g | | | 69.0kg | 113.8kg | 189.0kg | 378.1kg | — |

Steamed dishes

| Item | Steam/Blower Levels | Cooking Temperature Cooking Time | Per-hour Cooking Volume | | | | |
|---|---------------------------------|---|---|---------------|-------------|----------|-----------|
| | | | Standard Series Energy-Saving Series | | Long Series | | |
| | | | FGJOA5S·B5S | FGJOA5WS·B5WS | FGJOA30 | FGJOA50 | FGJOA70 |
| Grilled chicken basted with soy sauce (thigh fillet) | Steam Level:2 Blower Level:2 | 240°C 5min | 691pcs | 1,188pcs | 1,894pcs | 3,789pcs | 5,684pcs |
| | | 240°C 5min | | | 691pcs | 1,188pcs | 1,894pcs |
| Grilled chicken basted with soy sauce (bone-in thigh) | Steam Level:2 Blower Level:1 | 200°C 10min | 230pcs | 380pcs | 631pcs | 1,263pcs | 1,894pcs |
| | | 200°C 10min | | | 230pcs | 380pcs | 631pcs |
| Grilled ginger pork | Steam Level:1 Blower Level:2 | 280°C 2min30sec | 1,382pcs | 2,187pcs | 3,789pcs | 7,578pcs | 11,368pcs |
| | | 280°C 2min30sec | | | 1,382pcs | 2,187pcs | 3,789pcs |
| Barbecued meat | Steam Level:1 Blower Level:2 | 200°C 1min40sec | 69.0kg | 113.8kg | 189.0kg | 378.1kg | — |
| | | 200°C 1min40sec | | | 69.0kg | 113.8kg | — |

*The Two-Level Model (D model) has twice the capacity of the One-Level Model.

*Some variation may occur due to the loading method or the shape of the ingredients.

Cooking examples

Fish dishes



| Item | Item Size Length × Depth × Height (mm) Weight | Cooking Temperature Cooking Time | Per-hour Cooking Volume | | | | | |
|---|--|---|---|-------------|----------------|---------|-------------|----------|
| | | | Standard Series Energy-Saving Series | | Compact Series | | Long Series | |
| | | | FGJOA5/B5 | FGJOA5W/B5W | FGJOA9H | FGJOA9L | FGJOA30 | FGJOA50 |
| Grilled mackerel with salt | 85×70×20 70g | 300°C 6min30sec | 590pcs | 1,060pcs | 496pcs | 387pcs | 1,700pcs | 3,400pcs |
| | | | | | | | 5,101pcs | |
| Grilled salted salmon | 140×40×15 60g | 300°C 5min30sec | 768pcs | 1,210pcs | 654pcs | 503pcs | 2,153pcs | 4,306pcs |
| | | | | | | | 6,459pcs | |
| Grilled Spanish mackerel with Saikyo miso | 140×50×20 60g | 225°C 6min | 576pcs | 911pcs | 484pcs | 377pcs | 1,578pcs | 3,157pcs |
| | | | | | | | 4,736pcs | |
| Grilled mackerel basted with soy sauce | 90×75×30 120g | 200°C 12min | 288pcs | 455pcs | 242pcs | 189pcs | 789pcs | 1,578pcs |
| | | | | | | | 2,368pcs | |
| Teriyaki-style yellowtail | 130×50×15 60g | 240°C 3min×2 | 576pcs | 990pcs | 484pcs | 377pcs | 1,666pcs | 3,333pcs |
| | | | | | | | 5,000pcs | |
| Grilled whole sea bream with salt | 280×95×35 350g | 200°C 20min | 63pcs | 126pcs | 53pcs | 41pcs | 120pcs | 240pcs |
| | | | | | | | 360pcs | |
| Grilled open horse mackerel | 160×85×15 70g | 270°C 4min | 480pcs | 713pcs | 403pcs | 314pcs | 1,315pcs | 2,631pcs |
| | | | | | | | 3,947pcs | |

Steamed dishes

| Item | Steam/Blower Levels | Cooking Temperature Cooking Time | Per-hour Cooking Volume | | | | |
|---|---------------------------------|---|---|---------------|-------------|----------|----------|
| | | | Standard Series Energy-Saving Series | | Long Series | | |
| | | | FGJOA5S·B5S | FGJOA5WS·B5WS | FGJOA30 | FGJOA50 | FGJOA70 |
| Grilled salted salmon | Steam Level:2 Blower Level:2 | 300°C 5min | 845pcs | 1,331pcs | 2,368pcs | 4,736pcs | 7,105pcs |
| | | | | | | | |
| Grilled Spanish mackerel with Saikyo miso | Steam Level:3 Blower Level:2 | 225°C 5min30sec | 628pcs | 994pcs | 1,722pcs | 3,444pcs | 5,167pcs |
| | | | | | | | |
| Grilled mackerel basted with soy sauce | Steam Level:2 Blower Level:2 | 190°C 10min30sec | 329pcs | 520pcs | 902pcs | 1,804pcs | 2,706pcs |
| | | | | | | | |
| Teriyaki-style yellowtail | Steam Level:2 Blower Level:1 | 270°C 2min30sec×2 | 691pcs | 1,188pcs | 2,000pcs | 4,000pcs | 6,000pcs |
| | | | | | | | |

*The Two-Level Model (D model) has twice the capacity of the One-Level Model.
*Some variation may occur due to the loading method or the shape of the ingredients.

Egg dishes



| Item | Item Size Weight | Cooking Temperature Cooking Time | Per-hour Cooking Volume | | | | | |
|---|----------------------|---|---|----------------|------------------|----------------|----------------|------------------|
| | | | Standard Series Energy-Saving Series | | Compact Series | | Long Series | |
| | | | FGJOA5/B5 | FGJOA5W/B5W | FGJOA9H | FGJOA9L | FGJOA30 | FGJOA50 |
| Chigusa-yaki (Japanese-style omelet containing vegetables and other ingredients) | for 1 person 90g | 230°C 5min | for 1 person 90g | for 768 people | for 1,331 people | for 645 people | for 503 people | for 2,105 people |
| | | | for 1 person 90g | | | | | |
| Pork cutlet on rice | for 1 person 300g | 220°C 4min | for 1 person 300g | | for 384 people | for 653 people | for 232 people | for 1,052 people |
| | | | for 1 person 300g | | | | | |

Steamed dishes

| Item | Steam/Blower Levels | Cooking Temperature Cooking Time | Per-hour Cooking Volume | | | | | |
|-----------|---------------------------------|---|---|---------------|----------------|---------|-------------|----------|
| | | | Standard Series Energy-Saving Series | | Compact Series | | Long Series | |
| | | | FGJOA5S·B5S | FGJOA5WS·B5WS | FGJOA9H | FGJOA9L | FGJOA30 | FGJOA50 |
| Fried egg | Steam Level:3 Blower Level:1 | 170°C 7min | 198pcs | 396pcs | 166pcs | 130pcs | 527pcs | 1,054pcs |
| | | | | | | | | |

Other



| Item | Item Size Length × Depth × Height (mm) Weight | Cooking Temperature Cooking Time | Per-hour Cooking Volume | | | | | |
|-----------------|--|---|---|-------------|----------------|-----------|-------------|-------------|
| | | | Standard Series Energy-Saving Series | | Compact Series | | Long Series | |
| | | | FGJOA5/B5 | FGJOA5W/B5W | FGJOA9H | FGJOA9L | FGJOA30 | FGJOA50 |
| Macaroni gratin | 210×100×27 210g | 250°C 5min | 230dishes | 332dishes | 193dishes | 151dishes | 631dishes | 1,263dishes |
| | | | | | | | | |
| Pizza (crust) | 10in 470g | 250°C 5min30sec | 54sheets | 127sheets | 45sheets | 35sheets | 214sheets | 429sheets |
| | | | | | | | | |
| Toast | 115×115×21 60g | 225°C 2min | 1,095pcs | 1,917pcs | 920pcs | 717pcs | 3,130pcs | 6,260pcs |
| | | | | | | | | |
| Sponge cake | 20mm thick | 170°C 15min | 15.36kg | 26.15kg | 12.90kg | 10.06kg | 42.98kg | 85.96kg |
| | | | | | | | | |