

Showing that grilling is an art

since 1969 ———

Josper is an elegant combination of a grill and an oven in a single machine. It is aimed at a very demanding profession: the HoReCa sector. It is also highly rated by Steak Houses, Brasseries, Tapas Bars, Bistro-cafes, Traditional restaurants, Haute cuisine...

- It works 100% with charcoal.
- A unique closed barbecue design.
- Different levels of GRILLING.
- Flexible and robust, easy to use, with a front opening door system.
- Vent system for temperature control.

By bringing the added value that comes from the Firewood (charcoal) to the raw material, we obtain those flavours of yesterday, as well as a perfect texture and juiciness.

By combining the functions of an oven and grill, we can work at high temperatures, sealing the product, smoking and grilling at the same time. These results are unique, and make the JOSPER Charcoal Oven a piece of equipment that is also unique.



WHAT DO YOU GET WITH A JOSPER AND WHAT MAKES IT STAND OUT FROM THE REST?

- OPTIMAL RESULTS WITH ALL TYPES OF FOOD: its high operating temperature allows you to grill and roast, preventing the product from
- HIGHER GRILLING QUALITY: adding the unique flavour of the finest embers; a unique texture and juiciness in all products.
- FASTER: 35% faster than an open grill.
- DUAL OVEN-GRILL FUNCTION: two machines in one.
- LOWER CHARCOAL CONSUMPTION: about 40% less than with an open grill.
- Greatly **REDUCES** flames, preventing food from drying out or burning.
- MORE QUALITY IN THE WORKPLACE: prevents the impact of constant heat on the chef.
- IMPROVED CLEANLINESS: the ash is stored in a case in a sealed cabinet below the oven.
- MORE PERSONALIZED SERVICE: we have a network of official dealers and consultant chefs all over the world to help with startup, advice and after-sales service.

QUALITY PROVEN OVER TIME



Our combination of craftsmanship and technology in the manufacturing process allows us to achieve these standards in grilling. We use the best high technology steel alloys created by and for Josper. This means that we can guarantee that our product can work continuously at an average temperature of between 300° (572°F) and 350° (662°F).

Design, robustness, technology, engineering and tradition make Josper a unique machine in the market.

All our quality is reflected in our seals of approval (CE, ETL, GOST, TR...) and our compliance with the highest international safety, health and environmental standards.

JOSPER CHARCOAL OVENS

COUNTER TOP OVEN WITH GRIDDLE Firebreak NOT INCLUDED Firebreak hat NOT INCLUDED



TYPE L*BC

Firebreak hat NOT INCLUDED

TRAY SUPPORT

71 x 42 x 112 cm

irebreak · Firebreak hat NOT INCLUDED



HJX25M

64 x 60 x 129 cm HJX45M

93 x 60 x 138 cm HJX50M

93 x 86 x 138 cm

TYPE L*ACXP

HOT STORAGE STAINLESS STEEL CUPBOARD

Firebreak · Firebreak hat · Pipe NOT INCLUDED



HJX25M*BC 64 x 60 x 130 cm

HJX45M*BC 93 x 60 x 138 cm

93 x 86 x 138 cm

Firebreak · Firebreak hat NOT INCLUDED



HJX50M*BC

JOSPER CHARCOAL GRILL

BC1-EM

Wheels INCLUDED

HJX45L 93 x 60 x 190 cm

64 x 60 x 185 cm

HJX50L

HJX25L

93 x 86 x 190 cm

TYPE L

OVEN WITH CUPBOARD BASE

Firebreak · Firebreak hat NOT INCLUDED

RG100

INSPER ROBATAGRII I Skewer supports \cdot Charcoal grates INCLUDED





78 x 62 x 205 cm HJX45L*ACXP

93 x 61 x 205 cm

HJX25L*ACXP

HJX50L*ACXP 106 x 87 x 205 cm



Module with motorized snades INCLUDED

111 x 77 x 144 cm



WIDTH x DEPTH x HEIGHT 124 x 41 x 66 cm



HJX25L*BC

HJX45L*BC

HJX50L*BC

64 x 60 x 182 cm

93 x 60 x 190 cm

93 x 86 x 190 cm



HJX 38 GRILL SIZE: 58 X 34 CM COVERS: ± 30





GRILL SIZE: 50 X 51 CM COVERS: ± 70



GRILL SIZE: 76 X 51 CM COVERS: ± 100



HJX 50 GRILL SIZE: 76 X 75 CM COVERS: ± 150



JOSPER COOKWARE



JOSPER CASSEROLES 160 - 200 - 240 - 280 JOSPER LIDS 160 - 200 - 240 - 280 JOSPER ALUMINIUM LIDS



Combined scraper brush.



DOUBLE BASKET Height: 6.5 cm Dimensions: 22.6x21 cm Designed for turning with Josper tongs



TONGS FOR TRAYS Tongs with tips of silicone to hold casseroles and trays.





1/1 2 cm

JOSPER TONGS

Inox Tongs 35 cm.

1/2 6 cm - 1/1 6 cm -1/6 2 cm - 1/3 2 cm -



JOSPER PLATES
Base of Iroko wood and slate 30x20cm - 20x20cm -

46x30cm - 46x15cm -





JOSPER ACCESSORIES



Perfect for keeping dishes warm or tempering meats.



COAL SEPARATOR Lets you work with coal in a specific area of the oven for those days during the week of less work.



Size: 27 cm Weight: 4,72 Kg Short stainless steel: Weight: 2,88 Kg

JOSPER FIREBREAK

Prevents sparks and flames from entering the ventilation Standard stainless steel:

JOSPER WHEELS

Wheels with brakes for L table. Ideal for moving the oven to outdoor areas or for better access during

STAINLESS STEEL FIRE-**BREAK HAT**

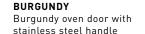
Cools the smoke temperature and makes it enter the hood more gently, avoiding turbulence and possible blowback while increasing the safety of the firebreak. Size: 20 cm Weight: 1,76 Kg



STAINLESS STEEL

Stainless steel oven door with stainless steel handle stainless steel handle

Code VC



Black oven door with stainless steel handle Code NC



Brown oven door with stainless steel handle Code M



WHITE

White oven door with stainless steel handle Code BL







CATALOGUE JOSPER®