

## 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 .



Dinner – London – United Kingdom

### 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 baking.
- **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

**HJX38PM**  
COUNTER TOP OVEN WITH GRIDDLE  
Firebreak NOT INCLUDED  
Firebreak hat NOT INCLUDED



**HJX38PM**  
WIDTH x DEPTH x HEIGHT  
71 x 42 x 112 cm

**TYPE M**  
COUNTER TOP OVEN  
Firebreak - Firebreak hat NOT INCLUDED



**HJX25M**  
WIDTH x DEPTH x HEIGHT  
64 x 60 x 129 cm

**HJX45M**  
WIDTH x DEPTH x HEIGHT  
93 x 60 x 138 cm

**HJX50M**  
WIDTH x DEPTH x HEIGHT  
93 x 86 x 138 cm

**TYPE M\*BC**  
COUNTER TOP OVEN - TRAY SUPPORT  
Firebreak - Firebreak hat NOT INCLUDED



**HJX25M\*BC**  
WIDTH x DEPTH x HEIGHT  
64 x 60 x 130 cm

**HJX45M\*BC**  
WIDTH x DEPTH x HEIGHT  
93 x 60 x 138 cm

**HJX50M\*BC**  
WIDTH x DEPTH x HEIGHT  
93 x 86 x 138 cm

**TYPE L**  
OVEN WITH CUPBOARD BASE  
Firebreak - Firebreak hat NOT INCLUDED



**HJX25L**  
WIDTH x DEPTH x HEIGHT  
64 x 60 x 185 cm

**HJX45L**  
WIDTH x DEPTH x HEIGHT  
93 x 60 x 190 cm

**HJX50L**  
WIDTH x DEPTH x HEIGHT  
93 x 86 x 190 cm

**TYPE L\*BC**  
OVEN WITH CUPBOARD BASE  
TRAY SUPPORT  
Firebreak hat NOT INCLUDED



**HJX25L\*BC**  
WIDTH x DEPTH x HEIGHT  
64 x 60 x 182 cm

**HJX45L\*BC**  
WIDTH x DEPTH x HEIGHT  
93 x 60 x 190 cm

**HJX50L\*BC**  
WIDTH x DEPTH x HEIGHT  
93 x 86 x 190 cm

**TYPE L\*ACXP**  
OVEN WITH CUPBOARD BASE  
HOT STORAGE STAINLESS STEEL CUPBOARD  
Firebreak - Firebreak hat - Pipe NOT INCLUDED  
Wheels INCLUDED



**HJX25L\*ACXP**  
WIDTH x DEPTH x HEIGHT  
78 x 62 x 205 cm

**HJX45L\*ACXP**  
WIDTH x DEPTH x HEIGHT  
93 x 61 x 205 cm

**HJX50L\*ACXP**  
WIDTH x DEPTH x HEIGHT  
106 x 87 x 205 cm

**BC1-EM**  
JOSPER CHARCOAL GRILL  
Module with motorized spades INCLUDED  
Wheels INCLUDED



**BC1-EM**  
WIDTH x DEPTH x HEIGHT  
111 x 77 x 144 cm

**RG100**  
JOSPER ROBATAGRILL  
Skewer supports - Charcoal grates INCLUDED



**RG100**  
WIDTH x DEPTH x HEIGHT  
124 x 41 x 66 cm

### GUESTS



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



**HJX 25**  
GRILL SIZE: 50 X 51 CM  
COVERS: ± 70



**HJX 45**  
GRILL SIZE: 76 X 51 CM  
COVERS: ± 100



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



Martin Berasategui  
Chef with seven Michelin stars



JOSPER COOKWARE



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



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



**JOSPER GN CONTAINERS**  
1/2 6 cm - 1/1 6 cm -  
1/6 2 cm - 1/3 2 cm -  
1/1 2 cm



**JOSPER PLATES**  
Base of Iroko wood and slate  
plate.  
30x20cm - 20x20cm -  
46x30cm - 46x15cm -



**BRUSH**  
Combined scraper brush.



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



**JOSPER TONGS**  
Inox Tongs 35 cm.



**JOSPER FISH POACHER**

JOSPER ACCESSORIES



**TRAY SUPPORT**  
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.



**JOSPER FIREBREAK**  
Prevents sparks and flames  
from entering the ventilation  
ducts.  
**Standard stainless steel:**  
Size: 27 cm  
Weight: 4.72 Kg  
**Short stainless steel:**  
Size: 16 cm  
Weight: 2.88 Kg



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



**STAINLESS STEEL FIRE-  
BREAK HAT**  
Cools the smoke tempera-  
ture 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

DOOR COLOUR



**STAINLESS STEEL**  
Stainless steel oven door  
with stainless steel handle  
Code IN



**BURGUNDY**  
Burgundy oven door with  
stainless steel handle  
Code VC



**BLACK**  
Black oven door with  
stainless steel handle  
Code NC



**BROWN**  
Brown oven door with  
stainless steel handle  
Code M



**WHITE**  
White oven door with  
stainless steel handle  
Code BL



CATALOGUE JOSPER®



Passion  
for Grilling  
by josper®

**Josper®**  
CHARCOAL OVENS

www.josper.es

JOSPER S.A. Gutenberg, 11  
08397 Pineda de Mar  
Barcelona - Spain  
T +34 93 767 15 16  
josper@josper.es



45 YEARS OF EXPERIENCE IN THE MARKET WITH MORE THAN 25.000 CLIENTS  
ALL OVER 90 COUNTRIES ARE OUR BEST GUARANTEE

