

Josper[®]
CHARCOAL OVENS

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ENVIRONMENTALLY FRIENDLY FIRELIGHTERS

Alcohol firelighters for lighting barbecues and fireplaces

NO SMOKE
NO UNPLEASANT SMELLS
NO TOXIC INGREDIENTS



ALSO FOR
FONDUES



Sold in packs of
4 firelighters (divisible into 12 portions)
8 firelighters (divisible into 24 portions)



Josper[®]
CHARCOAL OVENS

*Showing that the grill is an art form ...
Experience and enjoy traditional cooking.*

When we founded our company JOSPER, S.A., our aim was to provide a product adapted to the modern world but retaining traditional flavours.

After 40 years in the market, the quality and performance of JOSPER oven grills make them the best choice for professionals in the sector who are connoisseurs of real charcoal grilled cooking.

Our network of delegations guarantees our clients a personalised service.

Cooking with a JOSPER oven gives you AMAZING RESULTS: You can grill any food, from chops to fillets of fish and seafood, grilled vegetables (which come out of the oven juicy and very tasty), pizzas with a real wood smoke taste, succulent roast meat and home-made desserts.

Its ease of handling and versatility make it an essential tool. Thanks to the way the oven works, you will:

- Obtain much more control over the heat.
- Make substantial savings on charcoal.
- Work much faster than with a traditional barbecue.
- Have a two-in-one oven and grill function.
- Reduce flames to a large extent (preventing the food from becoming smoky or drying out)

**YESTERDAY'S TASTE
WITH TODAY'S PACE**



SERIES STAINLESS STEEL

EXTRACTOR HOOD INCLUDED

With filters that are easy to assemble and clean, keeping pipes clear

ACCESSORIES FOR JOSPER OVEN-GRILLS

Make the best use of space!

Heat cupboard:

This accessory keeps garnishes warm, with zero energy consumption, can be adapted to any decoration, and is an ideal option for JOSPER ovens on display to the public and a very useful tool in the kitchen.

Tray support for keeping garnishes warm, which takes up very little space, and can be adapted to all JOSPER oven models.

STAINLESS STEEL COMPLEMENT FOR FIREBREAKS

Keeps filters clean, retaining soot effectively.

Lowers the smoke temperature at the top outlet of the oven (during lighting and while cooking).

Easy assembly and dismantling (no screws). Easy maintenance and cleaning (can be washed in dishwashers).

STAINLESS STEEL hat

STAINLESS STEEL firebreak

Model with heat cupboard and extractor hood included

WOOD CHARCOAL

Ideal for high quality charcoal grill cooking

Josper CHARCOAL provides long-lasting high calorific power. Its higher performance levels mean that it is very cheap as well as reducing cooking times.

From the best wood - the best charcoal

PRACTICAL PACKAGING SYSTEM

- The design of the packaging system makes it easy to handle, and cleaner than other formats, while controlling the amount you use.
- The boxes have a perforated line for quick opening and handles on the sides.
- Easy handling and storage for use time and again.

We have two product lines with these features:

Josper
CHARCOAL OVENS



CHARCOAL FOR SALE IN LARGE RETAIL OUTLETS

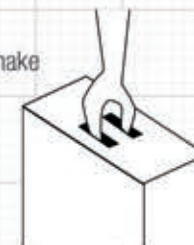
Available in cardboard boxes in various formats

PALLETING

PALLETED delivery, ready for display.

TOP HANDLES

The box design includes top handles to make transportation easy.



DESIGN

Attractive package design. One tube of firelighters (4 tablets) included inside each box.



WITH AND WITHOUT FIRELIGHTERS

SPECIAL HOSTELRY PACKAGES

Sold in **15-and 16-Kg** cardboard boxes (depending on the type of charcoal).



STORAGE

Storing the charcoal is easy and convenient. Easy in areas with limited space.



TYPES OF CHARCOAL

Traditional selected charcoal



Compact charcoal

