



Passion for Grilling by josper®

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 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.

THE QUALITY IS DEMONSTRATED OVER TIME WITH THE OFFICIAL CERTIFICATES



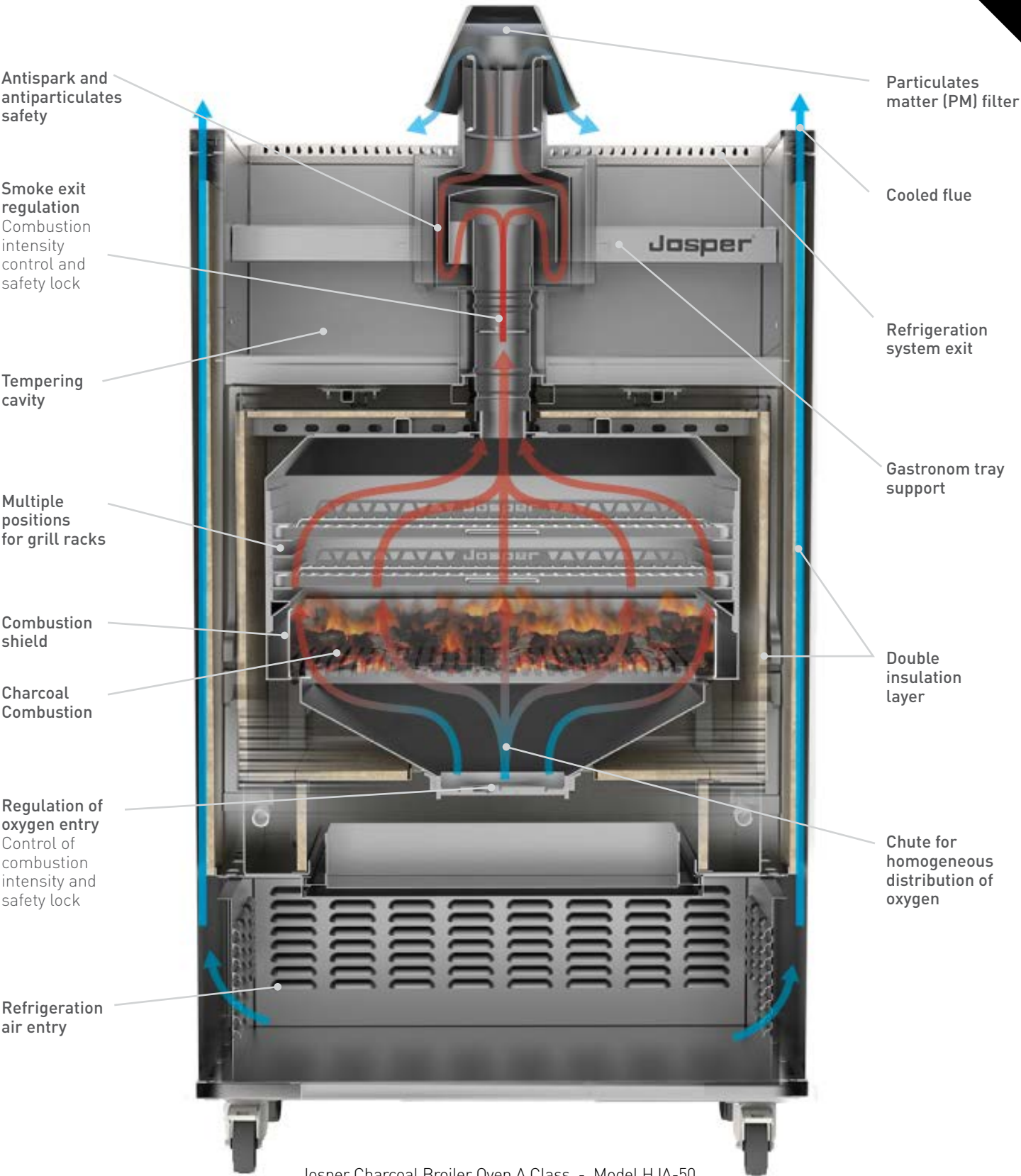
Our combination of craftsmanship and technology in the manufacturing process allows us to achieve these standards in grilling. We use the best high technology steel alloys created by and for Josper. This means that we can guarantee that our product can work continuously at an average temperature of between 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, UL, NSF*, GOST, TR...) and our compliance with the highest international safety, health and environmental standards.

*Except for models HJX and Mangal.

JOSPER TECHNOLOGY

- GRILL CONDUCTION:** Perfect seal and moisture of the product.
- NATURAL HEAT CONVECTION:** Perfect broiling point of the product within the cooking chamber.
- DIRECT EMBERS RADIATION:** Energy waves emitted onto the food > Accurate cooking and time reduction.

FIRST WORLD
PATENT
OF CHARCOAL OVENS
AWARDED BY THE EPO



Josper Charcoal Broiler Oven A Class - Model HJA-50

Passion for Grilling by josper®

JOSPER guarantees
a stable temperature
between 250°C and 350°C
for at least 7 or 8 hours
of service.

Oven interior with the
perfect glowing embers
ready to start grilling.

MODEL HJX MINI

JOSPER COUNTERTOP CHARCOAL OVEN
Firebreak · Firebreak hat
NOT INCLUDED



HJX - 20

WIDTH x DEPTH x HEIGHT
72 x 47 x 103 cm



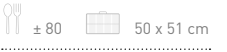
MODEL M

JOSPER COUNTERTOP CHARCOAL OVEN
Firebreak · Firebreak hat NOT INCLUDED



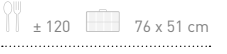
HJX - 25 - M

WIDTH x DEPTH x HEIGHT
65 x 66 x 126 cm



HJX - 45 - M

WIDTH x DEPTH x HEIGHT
95 x 66 x 135 cm



HJX - 50 - M

WIDTH x DEPTH x HEIGHT
95 x 92 x 135 cm



MODEL MBC

JOSPER COUNTERTOP CHARCOAL OVEN
TRAY SUPPORT
Firebreak · Firebreak hat NOT INCLUDED



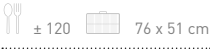
HJX - 25 - MBC

WIDTH x DEPTH x HEIGHT
65 x 66 x 126 cm



HJX - 45 - MBC

WIDTH x DEPTH x HEIGHT
95 x 66 x 135 cm



HJX - 50 - MBC

WIDTH x DEPTH x HEIGHT
95 x 92 x 135 cm



MODEL L

JOSPER CHARCOAL OVEN WITH
CUPBOARD BASE
Firebreak · Firebreak hat NOT INCLUDED



HJX - 25 - L

WIDTH x DEPTH x HEIGHT
65 x 66 x 186 cm



HJX - 45 - L

WIDTH x DEPTH x HEIGHT
95 x 66 x 191 cm



HJX - 50 - L

WIDTH x DEPTH x HEIGHT
95 x 92 x 191 cm



MODEL LBC

JOSPER CHARCOAL OVEN WITH CUPBOARD
BASE TRAY SUPPORT
Firebreak · Firebreak hat NOT INCLUDED



HJX - 25 - LBC

WIDTH x DEPTH x HEIGHT
65 x 66 x 186 cm



HJX - 45 - LBC

WIDTH x DEPTH x HEIGHT
95 x 66 x 191 cm



HJX - 50 - LBC

WIDTH x DEPTH x HEIGHT
95 x 92 x 191 cm



JOSPER ROTISSERIE

ROTISSERIE with tempering drawers and
lower cabinet · Set of skewers · Sword forks
2 Spit holders · 8 GN trays 1/1 inox · Tongs
Poker for coal · Ash pan INCLUDED



ASJ - 063

WIDTH x DEPTH x HEIGHT
97 x 88 x 191-208* cm

18 double skewers · 12 simples



ASJ - 130

WIDTH x DEPTH x HEIGHT
155 x 88 x 191-208* cm

42 double skewers · 12 simples



MODEL HJA M

JOSPER COUNTERTOP A CLASS CHARCOAL OVEN
Vent · Firebreak · Firebreak hat · 2 grill racks
Wire brush · Tongs · Poker for coal · Ash pan INCLUDED



HJA - 25 - M

WIDTH x DEPTH x HEIGHT
76 x 67 x 143 cm



HJA - 45 - M

WIDTH x DEPTH x HEIGHT
105 x 68 x 149 cm



HJA - 50 - M

WIDTH x DEPTH x HEIGHT
105 x 93 x 149 cm



MODEL HJA HC

JOSPER A CLASS CHARCOAL OVEN WITH HOT CABINET
Vent · Firebreak · Firebreak hat · 2 grill racks
Wheels · Wire brush · Tongs · Poker for coal
Ash pan INCLUDED



HJA - 25 - HC

WIDTH x DEPTH x HEIGHT
76 x 68 x 198-204* cm



HJA - 45 - HC

WIDTH x DEPTH x HEIGHT
105 x 68 x 198-204* cm



HJA - 50 - HC

WIDTH x DEPTH x HEIGHT
105 x 93 x 198-204* cm



MODEL HJA

JOSPER A CLASS CHARCOAL OVEN
Vent · Firebreak · Firebreak hat · 2 grill racks
Wheels · Wire brush · Tongs · Poker for coal
Ash pan INCLUDED



*HJA - 20

WIDTH x DEPTH x HEIGHT
83 x 52 x 94 cm



HJA - 25

WIDTH x DEPTH x HEIGHT
76 x 68 x 198 cm



HJA - 45

WIDTH x DEPTH x HEIGHT
105 x 68 x 198 cm



HJA - 50

WIDTH x DEPTH x HEIGHT
105 x 93 x 198 cm



JOSPER BASQUE GRILL*

OPEN GRILL WITH ONE OR MORE ADJUSTABLE HEIGHT MASTS
Tongs · Poker for coal INCLUDED

* Custom design according to project.



PVJ - 076 - 1

WIDTH x DEPTH x HEIGHT
115 x 90 x 161 cm



PVJ - 076 - 2

WIDTH x DEPTH x HEIGHT
209 x 90 x 161 cm



PVJ - 076 - 3

WIDTH x DEPTH x HEIGHT
300 x 90 x 161 cm



PVJ - 050 - 2

WIDTH x DEPTH x HEIGHT
140 x 90 x 161 cm



JOSPER MANGAL

MANGAL STYLE OPEN GRILL
2 temperature regulation grates · Wire grill rack
16 GN TRAYS 1/9 · Tongs INCLUDED



MGJ - 132

WIDTH x DEPTH x HEIGHT
145 x 101 x 150 cm



JOSPER ROBATAGRILL

OPEN GRILL ROBATAYAKI STYLE
Skewer supports · Grease tray · Tongs
Temperature regulation grate INCLUDED



RGJ - 050

WIDTH x DEPTH x HEIGHT
71 x 39 x 65 cm



RGJ - 100

WIDTH x DEPTH x HEIGHT
121 x 39 x 65 cm



RGJ - 140

WIDTH x DEPTH x HEIGHT
161 x 39 x 65 cm



JOSPER COMBO

Combination of HJX - 25, 45 or 50 oven and Basque Grill with one or more modules
Tongs · Poker for coal · Firebreak · Firebreak hat · Grill racks INCLUDED

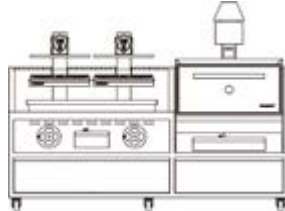
CVJ - 050 - 2 - HJX - 25

WIDTH x DEPTH x HEIGHT
207 x 90 x 179 cm



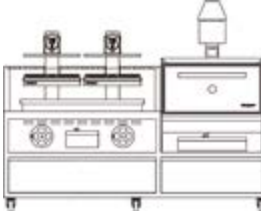
CVJ - 050 - 2 - HJX - 45

WIDTH x DEPTH x HEIGHT
236 x 90 x 188 cm



CVJ - 050 - 2 - HJX - 50

WIDTH x DEPTH x HEIGHT
236 x 90 x 188 cm



* MODEL HJA - 20: Does not include wheels and only includes one grill rack / MODEL ASJ and HJA-HC: Maximum height



ROBATAGRILL fitted in the Enigma restaurant by Albert Adrià, Barcelona

JOSPER COOKWARE

Visit our website www.jospier.es/en/menaje/ to view our full cookware catalogue.



JOSPER CASSEPOLE
160 - 200 - 240 - 280

JOSPER CASSEPOLE LID
160 - 200 - 240 - 280



JOSPER BASKET (CAGE)
Mixed Basket
Height: 6.5 cm
Dimensions: 22.6x21 cm
Designed for turning with Jospier tongs



JOSPER GN TRAYS
1/2 6 cm
1/1 6 cm
1/6 2 cm
1/3 2 cm
1/1 2 cm



JOSPER PLATES
Basalt dish with Iroko wood support
30x20 cm
20x20 cm
46x30 cm
46x15 cm



ALUMINIUM WIRE BRUSH
Combined scraper brush.



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



JOSPER TONGS
Stainless steel tongs 35 cm



JOSPER FISH POACHER

JOSPER CHARCOAL



QBE
White Quebracho
P4022 BOX
SP51 BAG



CE
Mixture of tropical hardwoods
P4036 BOX
4048 BOX S
SP36 BAG
4026 BAG S



CAE
Oak
P4039 BOX
SP39 BAG



BTL
White Quebracho compact with flour
4018 BOX



COCO
Coconut shell
CA50 BOX



MDV
Vine wood
4059 BOX



SDV
Vine shoots
4070 BAG

DOOR COLOUR



BLACK
Code NC



INOX
Code IN



WHITE
Code BL



BLUE
Code ZU



GREEN
Code VR



BROWN
Code MR



BURGUNDY
Code VC



**HALF A
CENTURY
OF EXPERIENCE
IN THE MARKET
WITH
MORE THAN
30.000
CLIENTS
ALL OVER
120
COUNTRIES
ARE OUR BEST
GUARANTEE**



Josper®
CHARCOAL EQUIPMENT

www.josper.es

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

f i t v p g+

ZJO4007 - Ed. 07.2019

