



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.”

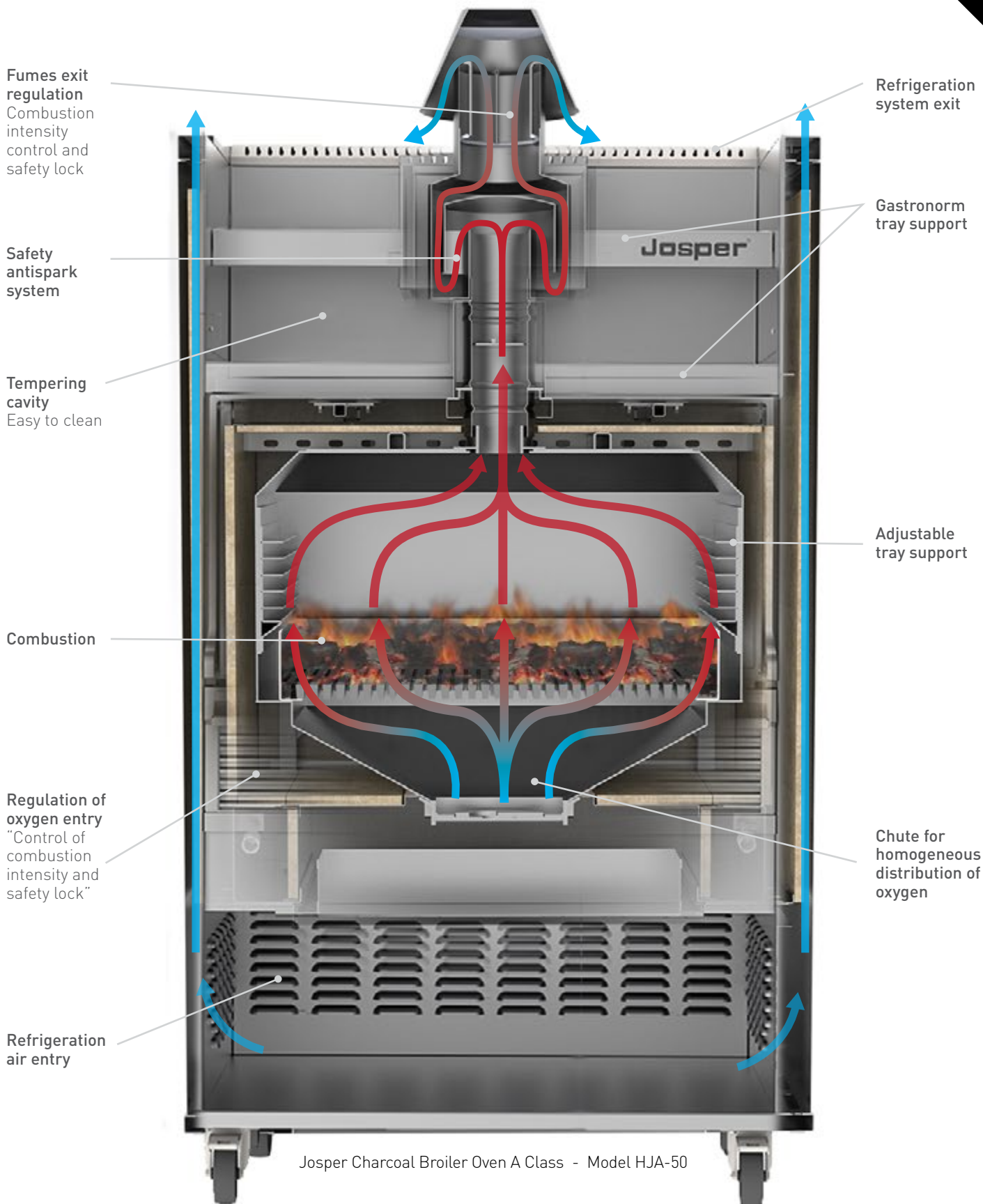
JOSPER TECHNOLOGY

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



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

COUNTERTOP OVEN
Firebreak – Firebreak hat NOT INCLUDED



HJX - 20

COUNTERTOP OVEN
WIDTH x DEPTH x HEIGHT
71 x 42 x 112 cm

± 40 58 x 34 cm

HJX - 20 - PM

COUNTERTOP OVEN AND
HOT PLATE
WIDTH x DEPTH x HEIGHT
71 x 42 x 112 cm

± 40 58 x 34 cm

MODEL M

COUNTER TOP OVEN
Firebreak - Firebreak hat NOT INCLUDED



HJX - 25 - M

WIDTH x DEPTH x HEIGHT
64 x 60 x 130 cm

± 80 50 x 51 cm

HJX - 45 - M

WIDTH x DEPTH x HEIGHT
93 x 60 x 138 cm

± 120 76 x 51 cm

HJX - 50 - M

WIDTH x DEPTH x HEIGHT
93 x 86 x 138 cm

± 175 76 x 75 cm

MODEL MBC

COUNTERTOP OVEN - TRAY SUPPORT
Firebreak - Firebreak hat NOT
INCLUDED



HJX - 25 - MBC

WIDTH x DEPTH x HEIGHT
64 x 60 x 130 cm

± 80 50 x 51 cm

HJX - 45 - MBC

WIDTH x DEPTH x HEIGHT
93 x 60 x 138 cm

± 120 76 x 51 cm

HJX - 50 - MBC

WIDTH x DEPTH x HEIGHT
93 x 86 x 138 cm

± 175 76 x 75 cm

MODEL L

OVEN WITH CUPBOARD BASE
Firebreak - Firebreak hat NOT
INCLUDED



HJX - 25 - L

WIDTH x DEPTH x HEIGHT
64 x 60 x 185 cm

± 80 50 x 51 cm

HJX - 45 - L

WIDTH x DEPTH x HEIGHT
93 x 60 x 190 cm

± 120 76 x 51 cm

HJX - 50 - L

WIDTH x DEPTH x HEIGHT
93 x 86 x 190 cm

± 175 76 x 75 cm

MODEL LBC

OVEN WITH CUPBOARD BASE
TRAY SUPPORT
Firebreak - Firebreak hat NOT INCLUDED



HJX - 25 - LBC

WIDTH x DEPTH x HEIGHT
64 x 60 x 182 cm

± 80 50 x 51 cm

HJX - 45 - LBC

WIDTH x DEPTH x HEIGHT
93 x 60 x 190 cm

± 120 76 x 51 cm

HJX - 50 - LBC

WIDTH x DEPTH x HEIGHT
93 x 86 x 190 cm

± 175 76 x 75 cm

MODEL LACXP

OVEN WITH CUPBOARD BASE
HOT STORAGE STAINLESS STEEL
CUPBOARD
Firebreak - Firebreak hat - Pipe NOT
INCLUDED



HJX - 25 - LACXP

WIDTH x DEPTH x HEIGHT
78 x 62 x 205 cm

± 80 50 x 51 cm

HJX - 45 - LACXP

WIDTH x DEPTH x HEIGHT
106 x 61 x 205 cm

± 120 76 x 51 cm

HJX - 50 - LACXP

WIDTH x DEPTH x HEIGHT
106 x 87 x 205 cm

± 175 76 x 75 cm

MODEL HJA

CLASS A CHARCOAL OVEN



HJA - 20

WIDTH x DEPTH x HEIGHT
83 x 65 x 84 cm

± 40 50 x 51 cm

HJA - 25

WIDTH x DEPTH x HEIGHT
76 x 74 x 198 cm

± 80 50 x 51 cm

HJA - 45

WIDTH x DEPTH x HEIGHT
105 x 74 x 198 cm

± 120 76 x 51 cm

HJA - 50

WIDTH x DEPTH x HEIGHT
105 x 106 x 198 cm

± 175 76 x 75 cm

JOSPER ROTISSERIE

ROTISSERIE with tempering drawers and lower cabinet



ASJ - 063

WIDTH x DEPTH x HEIGHT
97 x 105 x 191/208 cm

± 24/h 63 cm

ASJ - 130

WIDTH x DEPTH x HEIGHT
167 x 105 x 191/208 cm

± 48/h 130 cm

JOSPER MANGAL

JOSPER MANGAL- Mangal style open grill



MGJ - 132

WIDTH x DEPTH x HEIGHT
145 x 102 x 150 cm

± 200 132 cm

JOSPER BASQUE GRILL *

BASQUE GRILL - Open grill with one or more adjustable height masts

* Custom design according to project.



PVJ - 076 - 1

WIDTH x DEPTH x HEIGHT
115 x 90 x 161 cm

± 70 76 x 51 cm

PVJ - 076 - 2

WIDTH x DEPTH x HEIGHT
209 x 90 x 161 cm

± 140 76 x 51 cm x 2

PVJ - 050 - 2

WIDTH x DEPTH x HEIGHT
140 x 90 x 161 cm

± 100 50 x 51 cm x 2

JOSPER ROBATA GRILL

ROBATA GRILL - Open grill
Robotayaki style



RGJ - 050

WIDTH x DEPTH x HEIGHT
70 x 40 x 65 cm

± 30 50 cm

RGJ - 100

WIDTH x DEPTH x HEIGHT
120 x 40 x 65 cm

± 70 100 cm

RGJ - 140

WIDTH x DEPTH x HEIGHT
160 x 40 x 65 cm

± 100 140 cm

JOSPER COMBO

Combination of HJX - 25, 45 or 50 oven and Basque Grill with one or more grill racks

CVJ - 050 - 2 - HJX - 25

WIDTH x DEPTH x HEIGHT
207 x 90 x 179 cm

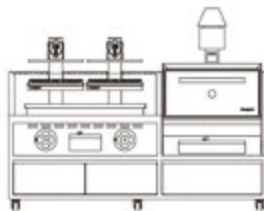
± 160 50 x 51 cm x 4



CVJ - 050 - 2 - HJX - 45

WIDTH x DEPTH x HEIGHT
236 x 90 x 188 cm

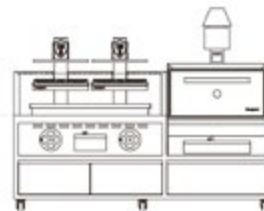
± 180 50 x 51 cm x 2
76 x 51 cm x 2



CVJ - 050 - 2 - HJX - 50

WIDTH x DEPTH x HEIGHT
236 x 90 x 188 cm

± 200 50 x 51 cm x 2
76 x 75 cm x 2





ROBATA GRILL fitted in the Enigma restaurant by Albert Adrià, Barcelona

JOSPER COOKWARE

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



JOSPER CASSEROLE
16Ø - 20Ø - 24Ø - 28Ø

JOSPER CASSEROLE LID
16Ø - 20Ø - 24Ø - 28Ø



JOSPER BASKET (CAGE)
Mixed Basket
Height: 6.5 cm
Dimensions: 22.6x21 cm
Designed for turning with Josper 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
Basalto de Sierra Plate 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
SP36 BAG



CAE
Oak
P4039 BOX
SP39 BAG



BTL
White Quebracho compact with flour
4018 BOX



COCO
Coconut shell
CA50 BOX



MDV
Vine wood
4059 BOX



DOOR COLOUR



BLACK
Code NC



STAINLESS STEEL
Code IN



WHITE
Code BL



BLUE
Code ZU



GREEN
Code VR



BROWN
Code M



BURGUNDY
Code VC



**HALF A
CENTURY
OF EXPERIENCE
IN THE MARKET
WITH
MORE THAN
30.000
CLIENTS
ALL OVER
110**

**COUNTRIES
ARE OUR BEST
GUARANTEE**



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