Josper®

CHARCOAL EQUIPMENT



PRODUCT CATALOGUE

GRILL REVOLUTION

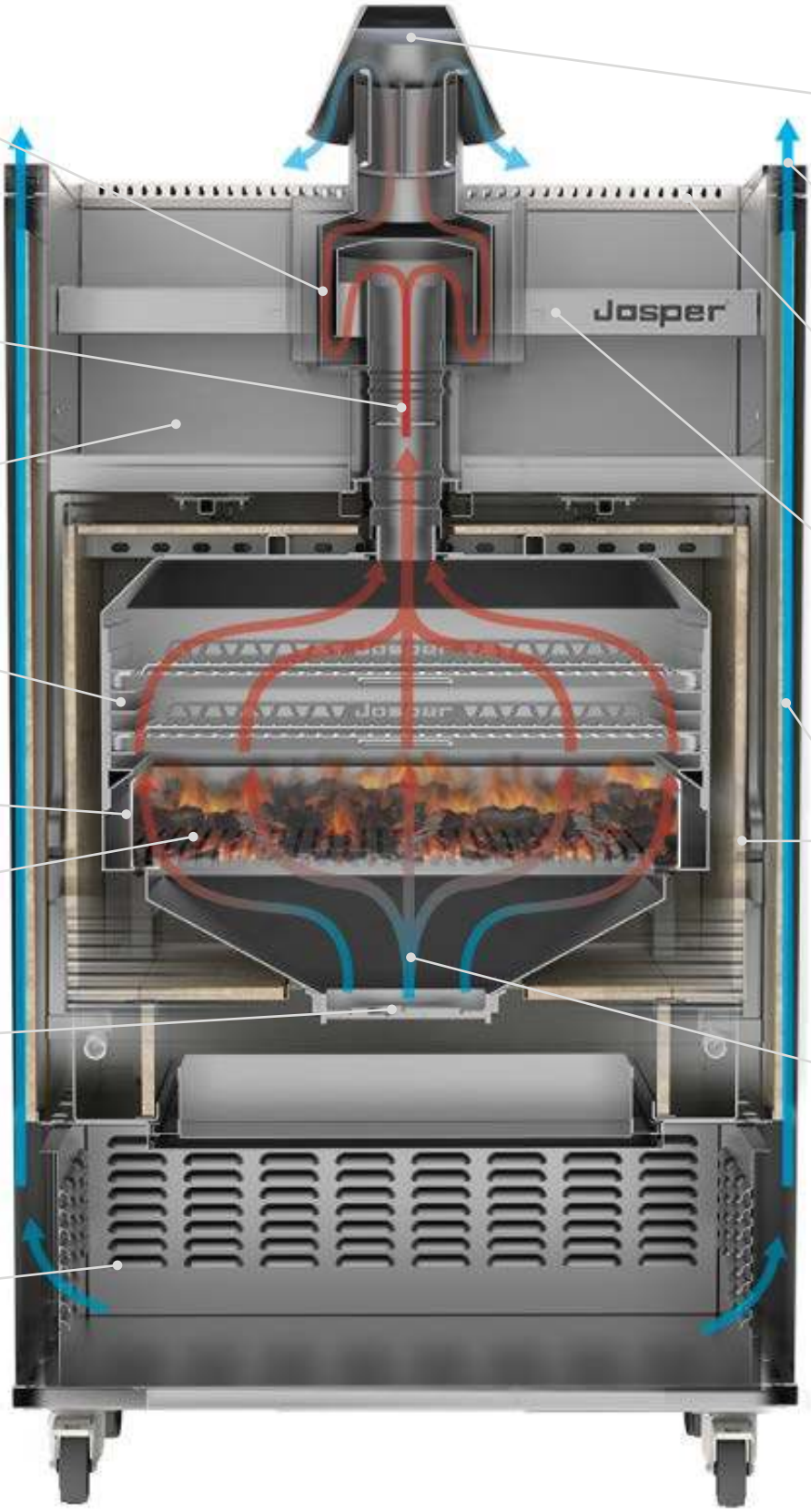
Over 50 years of developing technological and innovative equipment at the service of gastronomy and the demanding HoReCa sector. Tradition and innovation come together in the design of this grill and oven in a single machine, plus a whole range of equipments to master the gastronomic grill. A machine manufactured with high-tech steel alloys and top-quality components. A true love story for grilling.



Josper Charcoal Broiler Oven A Class - Model HJA-50

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.



Antispark and antiparticulates safety

Smoke exit regulation
Combustion intensity control and safety lock

Tempering cavity

Multiple positions for grill racks

Combustion shield

Charcoal Combustion

Regulation of oxygen entry
Control of combustion intensity and safety lock

Refrigeration air entry

Particulates matter (PM) filter

Cooled flue

Refrigeration system exit

Gastronom tray support

Double insulation layer

Chute for homogeneous distribution of oxygen

Josper Charcoal Broiler Oven A Class - Model HJA-50

FIRST WORLD PATENT
OF CHARCOAL OVENS
AWARDED BY THE EPO

Josper®

CHARCOAL EQUIPMENT

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 300º (572ºF) and 350º (662ºF). 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.

MODEL **HJX MINI**

JOSPER COUNTERTOP CHARCOAL OVEN
Firebreak · Firebreak hat
NOT INCLUDED

CE



HJX - 20
WIDTH x DEPTH x HEIGHT
72 x 47 x 103 cm

± 40 | 58 x 34 cm

MODEL **M**

JOSPER COUNTERTOP CHARCOAL OVEN
Firebreak · Firebreak hat NOT INCLUDED

CE



HJX - 25 - M
WIDTH x DEPTH x HEIGHT
65 x 66 x 126 cm

± 80 | 50 x 51 cm

HJX - 45 - M
WIDTH x DEPTH x HEIGHT
95 x 66 x 135 cm

± 120 | 76 x 51 cm

HJX - 50 - M
WIDTH x DEPTH x HEIGHT
95 x 92 x 135 cm

± 175 | 76 x 75 cm

MODEL **MBC**

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

CE



HJX - 25 - MBC
WIDTH x DEPTH x HEIGHT
65 x 66 x 126 cm

± 80 | 50 x 51 cm

HJX - 45 - MBC
WIDTH x DEPTH x HEIGHT
95 x 66 x 135 cm

± 120 | 76 x 51 cm

HJX - 50 - MBC
WIDTH x DEPTH x HEIGHT
95 x 92 x 135 cm

± 175 | 76 x 75 cm

MODEL **L**

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

CE



HJX - 25 - L
WIDTH x DEPTH x HEIGHT
65 x 66 x 186 cm

± 80 | 50 x 51 cm

HJX - 45 - L
WIDTH x DEPTH x HEIGHT
95 x 66 x 191 cm

± 120 | 76 x 51 cm

HJX - 50 - L
WIDTH x DEPTH x HEIGHT
95 x 92 x 191 cm

± 175 | 76 x 75 cm

MODEL **LBC**

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

CE



HJX - 25 - LBC
WIDTH x DEPTH x HEIGHT
65 x 66 x 186 cm

± 80 | 50 x 51 cm

HJX - 45 - LBC
WIDTH x DEPTH x HEIGHT
95 x 66 x 191 cm

± 120 | 76 x 51 cm

HJX - 50 - LBC
WIDTH x DEPTH x HEIGHT
95 x 92 x 191 cm

± 175 | 76 x 75 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

UL NSF CE



ASJ - 063
WIDTH x DEPTH x HEIGHT
97 x 88 x 191-208* cm
18 double skewers · 12 simples

± 24/h | 63 cm

ASJ - 130
WIDTH x DEPTH x HEIGHT
155 x 88 x 191-208* cm
42 double skewers · 12 simples

± 48/h | 130 cm

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
± 80 | 50 x 51 cm

HJA - 45 - M
WIDTH x DEPTH x HEIGHT
105 x 68 x 149 cm
± 120 | 76 x 51 cm

HJA - 50 - M
WIDTH x DEPTH x HEIGHT
105 x 93 x 149 cm
± 150 | 76 x 75 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
± 80 | 50 x 51 cm

HJA - 45 - HC
WIDTH x DEPTH x HEIGHT
105 x 68 x 198-204* cm
± 120 | 76 x 51 cm

HJA - 50 - HC
WIDTH x DEPTH x HEIGHT
105 x 93 x 198-204* cm
± 150 | 76 x 75 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
± 40 | 58 x 34 cm

HJA - 25
WIDTH x DEPTH x HEIGHT
76 x 68 x 198 cm
± 80 | 50 x 51 cm

HJA - 45
WIDTH x DEPTH x HEIGHT
105 x 68 x 198 cm
± 120 | 76 x 51 cm

HJA - 50
WIDTH x DEPTH x HEIGHT
105 x 93 x 198 cm
± 175 | 76 x 75 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
± 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 - 076 - 3
WIDTH x DEPTH x HEIGHT
300 x 90 x 161 cm
± 210 | 76 x 51 cm x 3

PVJ - 050 - 2
WIDTH x DEPTH x HEIGHT
140 x 90 x 161 cm
± 90 | 50 x 51 cm x 2

JOSPER MANGAL

MANGAL STYLE OPEN GRILL
3 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
± 200 | 132 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
± 30 | 50 cm

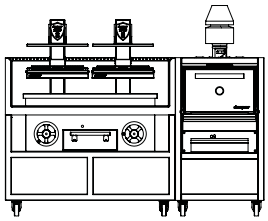
RGJ - 100
WIDTH x DEPTH x HEIGHT
121 x 39 x 65 cm
± 70 | 100 cm

RGJ - 140
WIDTH x DEPTH x HEIGHT
161 x 39 x 65 cm
± 100 | 140 cm

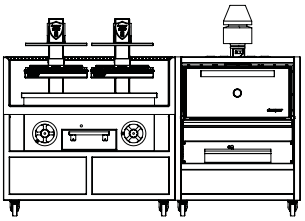
JOSPER COMBO

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

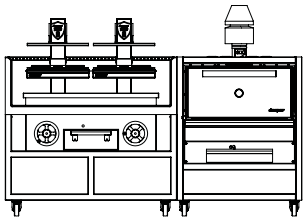
CVJ - 050 - 2 - HJX - 25
WIDTH x DEPTH x HEIGHT
213 x 90 x 179 cm
± 160 | 50 x 51 cm x 4



CVJ - 050 - 2 - HJX - 45
WIDTH x DEPTH x HEIGHT
242 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
242 x 90 x 188 cm
± 200 | 50 x 51 cm x 2 / 76 x 75 cm x 2





* 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.jospergrill.com/en/** 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
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



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 40.000 CLIENTS ALL OVER 123 COUNTRIES ARE OUR BEST GUARANTEE





Josper since 1969









Josper®

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THE MIDDLEBY CORPORATION

ZJO4007 – Ed. 02.2021