

Josper®

CHARCOAL EQUIPMENT



PRICELIST 2022

 **THE MIDDLEBY CORPORATION**

GRILL REVOLUTION

Over 50 years of developing technological and innovative equipment at the service of gastronomy and the demanding Foodservice Industry 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.



Jospo Charcoal Broiler Oven HJA-PLUS-L175

GRILLING OVER CHARCOAL AS A WAY OF LIFE

With over 40,000 clients, Jospo is the perfect partner for the most demanding chefs who want to achieve the highest quality of grilling over charcoal. We have never forgotten our family origins, or the age-old art of grilling over charcoal, and we always use charcoal from the best wood.

Jospo's revolutionary charcoal ovens are unique thanks to expert knowledge and our craftsmen's love of tradition, new steel alloys and the most cutting-edge designs. They are designed with the demands of professional chefs and the hospitality sector in mind. This allows us to make each product reach its full potential.

JOSPER TECHNOLOGY

Mastering the grill since 1969

- 1 Antispark and antiparticulates safety filter.
- 2 Cooled flue.
- 3 Fumes exit regulation (Combustion intensity control and safety lock).
- 4 Refrigeration system exit.
- 5 Multiple positions for grill racks.
- 6 Charcoal combustion.
- 7 Refrigeration air entry.
- 8 Air entry regulation.
- 9 Removable door traction system.
- 10 GN tray as ash collector.



FIRST WORLD
PATENT
OF CHARCOAL
OVENS AWARDED
BY THE EPO

COMBINING TRADITION AND TECHNOLOGY

Our path is an acknowledgement of our experience, but we have never lost our innovative spirit. We strive to combine the most innovative technology and traditional production methods. We are proud to be steel craftsmen and we never forget to respect tradition. Reliability and robustness are at the heart of what we do.

WE ARE MANUFACTURERS AND PASSIONATE ABOUT GASTRONOMY.

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.

HJX-PRO

COLOUR CONFIGURATION
Oven door, warmer
and drawer



MODEL: HJX-PRO-Mini

Josper HJX-PRO Mini Charcoal Oven, Josper's mini oven, recommended for approximately 40 diners, ignition time is ± 25 minutes, daily charcoal consumption of 6 at 8 kg, autonomy per charge of 7 hours.

PRICE
7,900 €



± 40 340 x 560 mm

WIDTH X HEIGHT X DEPTH
683 x 642 x 546 mm

HJX-PRO



3 SIZES

HJX-PRO Small (**S80**)

± 80

510 x 500 mm

WIDTH X HEIGHT X DEPTH
649 x 1030 x 780 mm

MODEL

PRICE

HJX-PRO Medium (**M120**)

± 120

510 x 760 mm

WIDTH X HEIGHT X DEPTH
916 x 1090 x 780 mm

2nd GRILL RACK **S80**
2nd GRILL RACK **M120**
2nd GRILL RACK **L175**

475,00 €

550,00 €

625,00 €

HJX-PRO Large (**L175**)

± 175

760 x 760 mm

WIDTH X HEIGHT X DEPTH
916 x 1090 x 1011 mm

First grill rack included.

6 POSSIBLE CONFIGURATIONS

HJX-PRO



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, one grill rack and ash poker.

MODEL

HJX-PRO-**S80**
HJX-PRO-**M120**
HJX-PRO-**L175**

PRICE

10.850,00 €
12.975,00 €
13.955,00 €

HJX-PRO-W

(Warmer)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, one grill rack and ash poker.

MODEL

HJX-PRO-**S80-W**
HJX-PRO-**M120-W**
HJX-PRO-**L175-W**

PRICE

11.525,00 €
13.775,00 €
14.905,00 €

HJX-PRO-T

(Table)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, one grill rack and ash poker.

MODEL

HJX-PRO-**S80-T**
HJX-PRO-**M120-T**
HJX-PRO-**L175-T**

PRICE

11.825,00 €
14.075,00 €
15.155,00 €

HJX-PRO-WT

(Warmer and table)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, one grill rack and ash poker.

MODEL

HJX-PRO-**S80-WT**
HJX-PRO-**M120-WT**
HJX-PRO-**L175-WT**

PRICE

12.500,00 €
14.875,00 €
16.105,00 €

HJX-PRO-TD

(Table and drawer)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, one grill rack and ash poker.

MODEL

HJX-PRO-**S80-TD**
HJX-PRO-**M120-TD**
HJX-PRO-**L175-TD**

PRICE

12.650,00 €
14.975,00 €
16.055,00 €

HJX-PRO-WTD

(Warmer, table and drawer)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, one grill rack and ash poker.

MODEL

HJX-PRO-**S80-WTD**
HJX-PRO-**M120-WTD**
HJX-PRO-**L175-WTD**

PRICE

13.325,00 €
15.775,00 €
17.005,00 €

HJA-PLUS

COLOUR CONFIGURATION

Oven door, hot cabinet
and drawer



MODEL: HJA-PLUS-Mini

Josper HJA-PLUS Mini Charcoal Oven, Josper's mini oven, recommended for approximately 40 diners, ignition time is ± 25 minutes, daily charcoal consumption of 6 at 8 kg, autonomy per charge of 7 hours.

PRICE
11,500 €

± 40 340 x 560 mm

WIDTH X HEIGHT X DEPTH
824 x 730 x 631 mm

HJA-PLUS



3 SIZES

HJA-PLUS Small (S80)

± 80

510 x 500 mm (x2)

WIDTH X HEIGHT X DEPTH
750 x 1105 x 778 mm

HJA-PLUS Medium (M120)

± 120

510 x 760 mm (x2)

WIDTH X HEIGHT X DEPTH
1040 x 1168 x 780 mm

HJA-PLUS Large (L175)

± 175

760 x 760 mm (x2)

WIDTH X HEIGHT X DEPTH
1040 x 1168 x 1040 mm

6 POSSIBLE CONFIGURATIONS

HJA-PLUS



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, two grill racks and ash poker.

MODEL	PRICE
HJA-PLUS-S80	14.750,00 €
HJA-PLUS-M120	16.750,00 €
HJA-PLUS-L175	17.950,00 €

HJA-PLUS-HC

(Hot cabinet)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, two grill racks and ash poker.

MODEL	PRICE
HJA-PLUS-S80-HC	17.750,00 €
HJA-PLUS-M120-HC	20.250,00 €
HJA-PLUS-L175-HC	21.450,00 €

HJA-PLUS-T

(Table)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, two grill racks and ash poker.

MODEL	PRICE
HJA-PLUS-S80-T	16.550,00 €
HJA-PLUS-M120-T	18.650,00 €
HJA-PLUS-L175-T	20.050,00 €

HJA-PLUS-HCT

(Hot cabinet and table)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, two grill racks and ash poker.

MODEL	PRICE
HJA-PLUS-S80-HCT	19.550,00 €
HJA-PLUS-M120-HCT	22.150,00 €
HJA-PLUS-L175-HCT	23.550,00 €

HJA-PLUS-TD

(Table and drawer)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, two grill racks and ash poker.

MODEL	PRICE
HJA-PLUS-S80-TD	17.250,00 €
HJA-PLUS-M120-TD	19.450,00 €
HJA-PLUS-L175-TD	20.850,00 €

HJA-PLUS-HCTD

(Hot cabinet, table and drawer)



Model and price based on size and configuration. Included: diffuser, firebreak, Josper tong, wire brush, two grill racks and ash poker.

MODEL	PRICE
HJA-PLUS-S80-HCTD	20.250,00 €
HJA-PLUS-M120-HCTD	22.950,00 €
HJA-PLUS-L175-HCTD	24.350,00 €

BASQUE GRILL

COLOUR CONFIGURATION
PVJ Front Side

Josper PVJ is based on Bittor Arginzoniz's mastership and expertise. Tradition, know-how and expertise have been to a great extent the three main axioms for the design of the Josper Basque Grill:

- The Basque grilling tradition, which goes back to centuries of gastronomic history in Spain.
- Josper's know-how and production tradition since 1969.
- The advice and expertise of Bittor Arginzoniz, owner and chef of one of the best grill restaurants in the world: Etxebarri (Axpe-Marzana, Bizkaia - Spain).

Over the last decade, Mr. Arginzoniz has revolutionized the oldest culinary technique in the world, that of the asado. He is an absolute reference of the gastronomic grill worldwide. Therefore, his knowledge and innovative grilling techniques have been fundamental for the creation of the whole Josper Basque Grill series, an absolute must for any sort of product.



BASQUE GRILL



2 SIZES	2 FORMATS	ACCESORIES
500 x 600 mm 760 x 600 mm	CT -Countertop MB -Monoblock	Tables Rotisserie Top Cover

INDIVIDUAL COUNTERTOP COUNTERTOP TWO MASTS

MODEL PVJ-50-1-1-CT	PRICE 10.500,00 €	MODEL PVJ-76-1-1-CT	PRICE 11.750,00 €
MODEL PVJ-50-2-1-CT	PRICE 18.950,00 €	MODEL PVJ-76-2-1-CT	PRICE 22.950,00 €

INDIVIDUAL MONOBLOCK MONOBLOCK WITH TWO MASTS

MODEL PVJ-50-1-1-MB	PRICE 17.500,00 €	MODEL PVJ-76-1-1-MB	PRICE 18.300,00 €
MODEL PVJ-50-2-1-MB	PRICE 25.750,00 €	MODEL PVJ-76-2-2-MB	PRICE 32.700,00 €

POSSIBLE CONFIGURATIONS

	BASQUE GRILL PVJ-76-3-3-MB (Monoblock)
MODEL PVJ-76-3-3-MB	PRICE 46.600,00 €

COMBOS, ROBATAGRILLS, MANGAL AND ROTISSERIES

COLOUR CONFIGURATION

Front side of
PVJ / MGJ / ASJ



COMBO - The Josper Combo is the perfect combination of two brazing systems: the closed grill of the classic Josper oven and the traditional open grill of the Basque Grill in a single piece of equipment.

ROBATAGRILL - The Robotagrill is a wood charcoal open grill perfect for the robotayaki cooking style.

MANGAL - Josper Mangal, the woodcharcoal open grill to cook in the Mangal style.

ROTISSERIE - The Rotisserie technique is an ancient and medieval grilling technique using skewers, which are ideal for large pieces of meat, poultry, etc.



COMBOS

COMBO CVJ-50-PRO

Grilling area of the rack 500 x 600 mm, multiplied x 2 when using 2 racks in the oven. Included accessories: PRO-Firebreak, tongs, poker and grill racks.



MODEL	PRICE
CVJ-50-2-1-PRO-S	36.700,00 €
CVJ-50-2-1-PRO-M	37.950,00 €
CVJ-50-2-1-PRO-L	38.750,00 €

COMBO CVJ-76-PRO

Grilling area of the rack 500 x 600 mm, multiplied x 2 when using 2 racks in the oven. Included accessories: PRO-Firebreak, tongs, poker and grill racks.



MODEL	PRICE
CVJ-76-1-1-PRO-S	31.700,00 €
CVJ-76-1-1-PRO-M	32.950,00 €
CVJ-76-1-1-PRO-L	33.750,00 €

ROBATAGRILLS AND MANGAL

ROBATAGRILL RGJ

The grilling temperature is 250 °C and the firing up time is about 20 minutes. Included accessories: skewer supports, grease tray, tongs and temperature regulation grate.



MODEL	PRICE
RGJ-050	4.500,00 €
RGJ-100	6.950,00 €
RGJ-140	7.950,00 €

MANGAL MGJ

Grilling area of 1235 x 490 mm (x4 levels), fire up time ± 20 min., and a grilling temperature of 250 °C. Daily charcoal consumption of 22 to 24 kg average. Included accessories: 3 temperature regulation grates, 1 wire grill rack, 16 GN trays 1/9 and tongs.



MODEL	PRICE
MGJ-132	17.800,00 €

ROTISSERIE

ROTISSERIE ASJ-130

Maximum capacity of 48 chickens. A grilling area of 1330 mm x 6 spit rods. Included accessories: set of skewers, spit rod forks, 2 spit holders, 8 GN trays 1/1 inox, tongs, poker for coal and an ash pan.



MODEL	PRICE
ASJ-130	48.900,00 €

ROTISSERIE ASJ-063

Maximum capacity of 24 chickens. A grilling area of 630 mm x 6 spit rods. Included accessories: set of skewers, spit rod forks, 2 spit holders, 4 GN trays 1/1 inox, tongs, poker for coal and an ash pan.



MODEL	PRICE
ASJ-063	43.900,00 €

JOSPER CHARCOAL

Josper wood charcoal provides a high calorific value and durable power. Its high efficiency significantly reduces cooking times, which represents substantial savings of money and of resources used for its obtainment.



JOSPER COOKWARE

The result of the fusion between craftsmanship and the most advanced manufacturing technologies gives birth to the Josper cookware, formed by casseroles and handmade molten aluminium Gastronorm trays.



GENERAL SALES CONDITIONS

PRICES

The prices are RP (taxes not included).

ORDERS

Orders must be made in written (by letter or e-mail) to provide a tangible record and to avoid mistakes.

METHOD OF PAYMENT

Payment in advance. Any operation with deferred payment, with a bank guarantee or irrevocable letter of credit.

TECHNICAL SERVICE

All distributors must have their own technical service. JOSPER S.A.U. is available to provide any information and/or instruction that may be required.

DELIVERY TERMS

Orders will be delivered EXW (transport not included) and without installation.

PACKAGING

Standard packaging (wooden pallet and cardboard) included in the price. Special packaging will be charged separately.

CLAIMS OR REFUNDS

Any claim regarding the supply, transport, packaging, etc., which is not notified within 2 days of exception of the goods shall be refused. The client must check the condition of the goods on reception, and in case of any fault, make the appropriate complaint to the transport company. Unless expressly authorized by JOSPER, no refunds will be accepted. Under no circumstances goods will be accepted without the original packaging, or which has been subject to any use or handling. JOSPER S.A.U. is not responsible for typing or printing errors, or possible amendments in the measures of its products.

RESERVATION OF TITLE

Regardless of the possibility of claiming and demanding the correct and full compliance with the contract and the payment obligations thereof, the parties agree that JOSPER S.A.U. will retain ownership of the equipment until full payment has been made. The purchaser specifically acknowledges JOSPER S.A.U.'s right to recover and possession thereof in case of the various payments agreed not being made, even when any measures deemed appropriate for receipt of these payments have been taken.

JURISDICTION

JOSPER S.A.U. will under all circumstances be subject to Spanish legislation. The parties specifically and jointly agree that the Courts and Tribunals of the city of Barcelona will be competent, and waive any other jurisdiction to which they may be entitled.

JOSPER GUARANTEE

JOSPER guarantees for one-year from the purchasing date of this product, any failure on the materials and component employed for its fabrication. Our guarantee excludes reparation, replacement, or change of the product and/or components without charge for the client, including labour, as well as the shipping cost due to this certificate compliance.

THIS GUARANTEE WILL NOT BE VALID UNDER THIS CONDITIONS:

1. When this guarantee shows clear signs that the original data has been altered.
2. When the use and care of the product has not been in accordance with the instructions in the manual.
3. When the product has been used out of its capability, abused, hit, exposed to any liquid or corrosive substance, as well as any other faults attributable to the customer.
4. When the product has been disarmed, modified or repaired by non authorised personnel by JOSPER.
5. When the fault's origin is caused by natural wear of the pieces or its use.
6. When the damaged is done by the usage of liquids, chemicals or products that should not be poured inside of the equipment.

No other verbal or written guarantee different to the one here conveyed will be recognized by JOSPER.

If you have any problem make sure you have at hand:

- The serial number and model of the product.
- Proof of purchase of Josper.
- Specific and clear details of the problem.

NOTE:

If the problem to repair is caused by an incorrect use or installation there will be a charge, even if the product is covered by the guarantee. Under no circumstance should be a use of any pieces not belonging to Josper or authorised by Josper.

A one-year guarantee period from start-up date is established for any manufacturing fault, excluding the grill racks for food, cast iron grates and accessories included in the oven price. Damage due to misuse of the equipment is not covered.

www.jospergrill.com

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

