

Josper®

CHARCOAL EQUIPMENT



PRODUCT CATALOGUE 2022

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



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.

± 40 340 x 560 mm

WIDTH X HEIGHT X DEPTH
683 x 642 x 546 mm

COLOUR CONFIGURATION
Oven door, warmer
and drawer

VR IN VC ZU NC BL MR

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 2nd GRILL RACK S80
HJX-PRO Medium (M120)	± 120	510 x 760 mm	WIDTH X HEIGHT X DEPTH 916 x 1090 x 780 mm	2nd GRILL RACK M120
HJX-PRO Large (L175)	± 175	760 x 760 mm	WIDTH X HEIGHT X DEPTH 916 x 1090 x 1011 mm	2nd GRILL RACK L175 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		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
	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		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
	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		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

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.

± 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

HJA-PLUS-**S80**
HJA-PLUS-**M120**
HJA-PLUS-**L175**



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

HJA-PLUS-**S80-HC**
HJA-PLUS-**M120-HC**
HJA-PLUS-**L175-HC**



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

HJA-PLUS-**S80-T**
HJA-PLUS-**M120-T**
HJA-PLUS-**L175-T**



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

HJA-PLUS-**S80-HCT**
HJA-PLUS-**M120-HCT**
HJA-PLUS-**L175-HCT**



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

HJA-PLUS-**S80-TD**
HJA-PLUS-**M120-TD**
HJA-PLUS-**L175-TD**



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

HJA-PLUS-**S80-HCTD**
HJA-PLUS-**M120-HCTD**
HJA-PLUS-**L175-HCTD**

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	ACCESSORIES
 500 x 600 mm  760 x 600 mm	CT -Countertop MB -Monoblock	Tables Rotisserie Top Cover

INDIVIDUAL COUNTERTOP

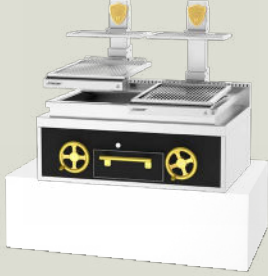


MODEL
PVJ-50-1-1-CT



MODEL
PVJ-76-1-1-CT

COUNTERTOP TWO MASTS



MODEL
PVJ-50-2-1-CT



MODEL
PVJ-76-2-1-CT

INDIVIDUAL MONOBLOCK



MODEL
PVJ-50-1-1-MB



MODEL
PVJ-76-1-1-MB

MONOBLOCK WITH TWO MASTS



MODEL
PVJ-50-2-1-MB



MODEL
PVJ-76-2-2-MB

POSSIBLE CONFIGURATIONS



BASQUE GRILL
PVJ-76-3-3-MB
(Monoblock)

MODEL
PVJ-76-3-3-MB

COMBOS, ROBATAGRILLS, MANGAL AND ROTISSERIES

COLOUR CONFIGURATION

Front side of
PVJ / MGJ / ASJ



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

ROBATAGRILL - The Robatagrill is a wood charcoal open grill perfect for the robatayaki cooking style.

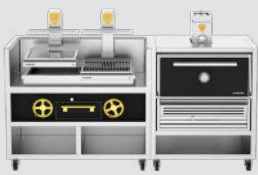
MANGAL - Jospier Mangal, the woodcharcoal open grill to cook in the Mangal style.

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

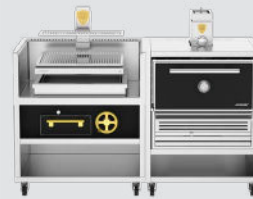


Grilling area of the rack 500 x 600 mm, multiplied x 2 when using 2 racks in the oven. Included accessories: PRO-Firebreak, tongs, poker and grill racks.

MODEL

CVJ-50-2-1-PRO-S
CVJ-50-2-1-PRO-M
CVJ-50-2-1-PRO-L

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

CVJ-76-1-1-PRO-S
CVJ-76-1-1-PRO-M
CVJ-76-1-1-PRO-L

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

RGJ-050
RGJ-100
RGJ-140

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

MGJ-132

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

ASJ-130

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

ASJ-063

JOSPER CHARCOAL

Jospier 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 Jospier cookware, formed by casseroles and handmade molten aluminium Gastronorm trays.

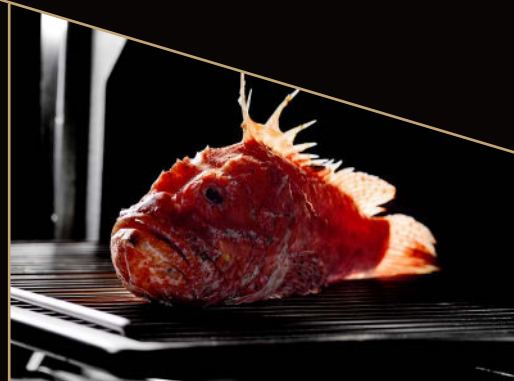


Josper®

CHARCOAL EQUIPMENT



HALF A
CENTURY
OF EXPERIENCE
IN THE MARKET WITH
MORE THAN
40.000
CLIENTS
ALL OVER
123
COUNTRIES
ARE OUR BEST
GUARANTEE



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*Passion
for Grilling*

THE MIDDLEBY CORPORATION