Josper®

CHARCOAL EQUIPMENT

PRODUCT CATALOGUE

PERMUL
FOODSERVICE EQUIPMENT

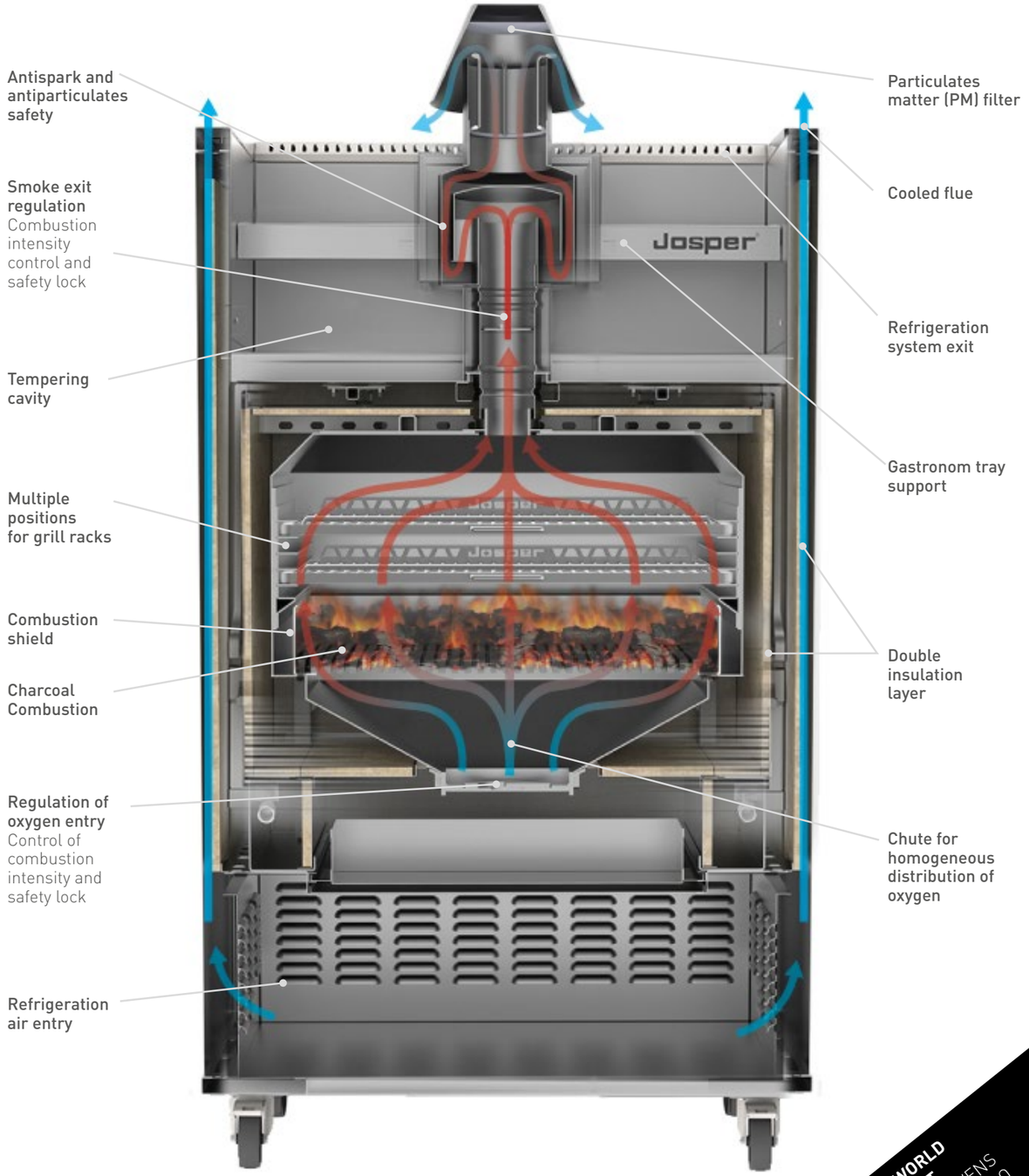
GRILL REVOLUTION

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.



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 **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 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
± 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

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

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

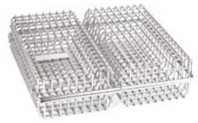
ROBATAGRILL fitted in the Enigma restaurant by Albert Adrià, Barcelona

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

PERMUL
FOODSERVICE EQUIPMENT

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THE MIDDLEBY CORPORATION

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