

Josper®

CHARCOAL EQUIPMENT



PRODUCT CATALOGUE 2023

 **THE MIDDLEBY CORPORATION**

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 Oven HJA - PLUS - L175

GRILLING OVER CHARCOAL AS A WAY OF LIFE

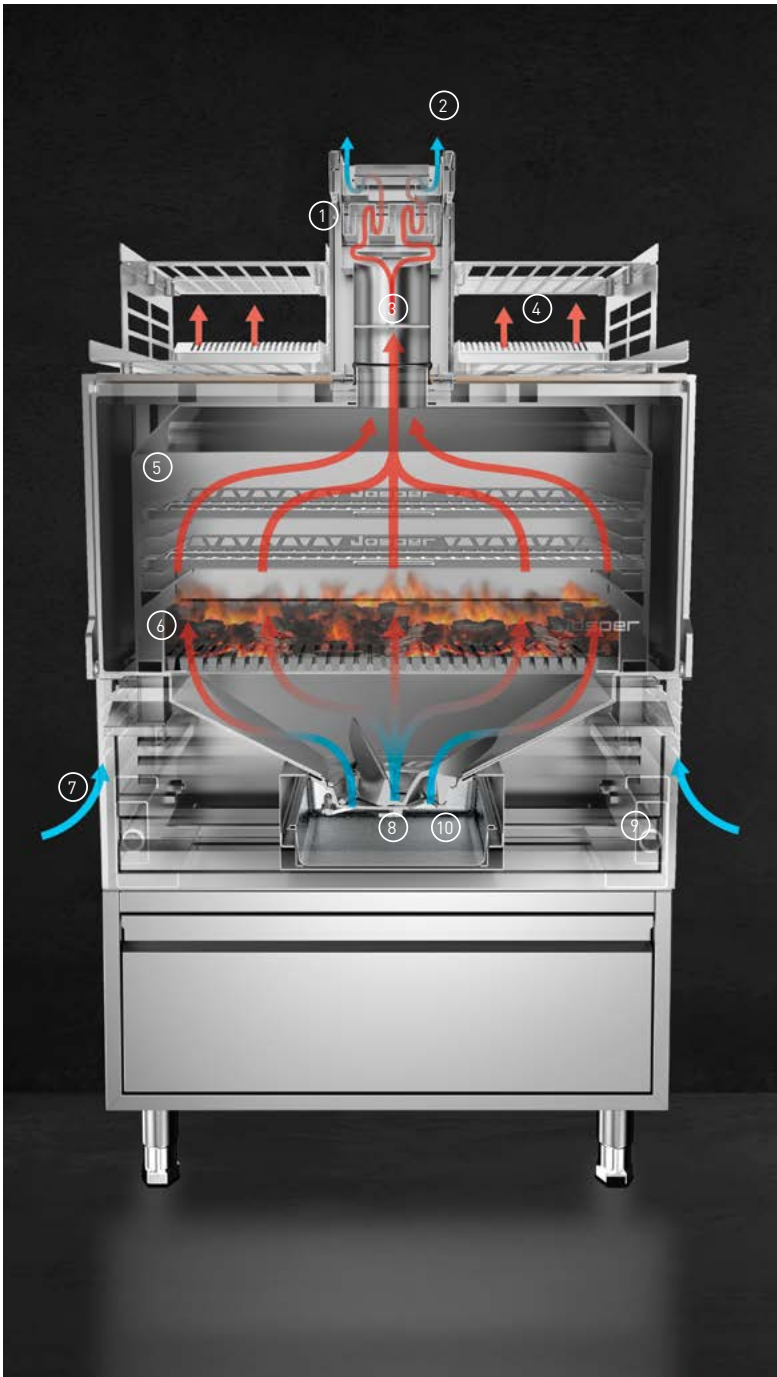
With over 40,000 clients, Josper is the perfect partner for the most demanding chefs who want to achieve the highest quality of grilling over charcoal. We have never forgotten our family origins, or the age-old art of grilling over charcoal, and we always use charcoal from the best wood.

Josper'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 Regulation of oxygen entry.
- 9 Door traction removable system.
- 10 GN tray as ash collector.



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. Loyalty and strength 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.



FIRST WORLD
PATENT
OF CHARCOAL
OVENS AWARDED
BY THE EPO

HJX-PRO



MODEL: HJX-PRO-Mini

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

\pm 40 340 x 560 mm

WIDTH X HEIGHT X DEPTH
683 x 642 x 546 mm

COLOUR CONFIGURATION

Oven door
and drawer



Standard colour: INOX.

Other colors upon request and price list.



3 SIZES

HJX-PRO Small (**S80**)

\pm 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**)

\pm 120

510 x 760 mm

WIDTH X HEIGHT X DEPTH
916 x 1090 x 780 mm

2nd GRILL RACK **M120**

HJX-PRO Large (**L175**)

\pm 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



Included: Smoke outlet,, Josper tong, wire brush, one grill rack and ash poker.

HJX-PRO-**S80**
649 x 1030 x 780 mm

HJX-PRO-**M120**
916 x 1090 x 780 mm

HJX-PRO-**L175**
916 x 1090 x 1011 mm

HJX-PRO-W

(Warmer)



Included: Smoke outlet,, Josper tong, wire brush, one grill rack and ash poker.

HJX-PRO-**S80-W**
649 x 1030 x 780 mm

HJX-PRO-**M120-W**
916 x 1090 x 780 mm

HJX-PRO-**L175-W**
916 x 1090 x 1011 mm

HJX-PRO-T

(Table)



Included: Smoke outlet,, Josper tong, wire brush, one grill rack and ash poker.

HJX-PRO-**S80-T**
649 x 1600 x 780 mm

HJX-PRO-**M120-T**
916 x 1660 x 780 mm

HJX-PRO-**L175-T**
916 x 1660 x 1011 mm

HJX-PRO-WT

(Warmer and table)



Included: Smoke outlet,, Josper tong, wire brush, one grill rack and ash poker.

HJX-PRO-**S80-WT**
649 x 1600 x 780 mm

HJX-PRO-**M120-WT**
916 x 1660 x 780 mm

HJX-PRO-**L175-WT**
916 x 1660 x 1011 mm

HJX-PRO-TD

(Table and drawer)



Included: Smoke outlet,, Josper tong, wire brush, one grill rack and ash poker.

HJX-PRO-**S80-TD**
649 x 1600 x 780 mm

HJX-PRO-**M120-TD**
916 x 1660 x 780 mm

HJX-PRO-**L175-TD**
916 x 1660 x 1011 mm

HJX-PRO-WTD

(Warmer, table and drawer)



Included: Smoke outlet,, Josper tong, wire brush, one grill rack and ash poker.

HJX-PRO-**S80-WTD**
649 x 1600 x 780 mm

HJX-PRO-**M120-WTD**
916 x 1660 x 780 mm

HJX-PRO-**L175-WTD**
916 x 1660 x 1011 mm

HJA-PLUS

COLOUR CONFIGURATION
Oven door, hot cabinet and
drawer



Standard colour: INOX.

Other colors upon request and price list.



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



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

Included: Smoke outlet,, Josper tong, wire brush, two grill racks and ash poker.

HJA-PLUS-**S80**
750 x 1105 x 778 mm

HJA-PLUS-**M120**
1040 x 1168 x 778 mm

HJA-PLUS-**L175**
1040 x 1168 x 1040 mm

HJA-PLUS-HC

(Hot cabinet)

Included: Smoke outlet,, Josper tong, wire brush, two grill racks and ash poker.

HJA-PLUS-**S80-HC**
750 x 1262 x 778 mm

HJA-PLUS-**M120-HC**
1040 x 1309 x 778 mm

HJA-PLUS-**L175-HC**
1040 x 1309 x 1040 mm

HJA-PLUS-T

(Table)

Included: Smoke outlet,, Josper tong, wire brush, two grill racks and ash poker.

HJA-PLUS-**S80-T**
750 x 1593 x 778 mm

HJA-PLUS-**M120-T**
1040 x 1656 x 778 mm

HJA-PLUS-**L175-T**
1040 x 1656 x 1040 mm

HJA-PLUS-HCT

(Hot cabinet and table)

Included: Smoke outlet,, Josper tong, wire brush, two grill racks and ash poker.

HJA-PLUS-**S80-HCT**
750 x 1750 x 778 mm

HJA-PLUS-**M120-HCT**
1040 x 1797 x 778 mm

HJA-PLUS-**L175-HCT**
1040 x 1797 x 1040 mm

HJA-PLUS-TD

(Table and drawer)

Included: Smoke outlet,, Josper tong, wire brush, two grill racks and ash poker.

HJA-PLUS-**S80-TD**
750 x 1593 x 778 mm

HJA-PLUS-**M120-TD**
1040 x 1656 x 778 mm

HJA-PLUS-**L175-TD**
1040 x 1656 x 1040 mm

HJA-PLUS-HCTD

(Hot cabinet, table and drawer)

Included: Smoke outlet,, Josper tong, wire brush, two grill racks and ash poker.

HJA-PLUS-**S80-HCTD**
750 x 1750 x 778 mm

HJA-PLUS-**M120-HCTD**
1040 x 1797 x 778 mm

HJA-PLUS-**L175-HCTD**
1040 x 1797 x 1040 mm

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).



Standard colour: INOX.
Other colors upon request and price list.



Included: Josper tongs, ash poker and grill rack

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



PVJ-50-1-1-CT
750 x 1111 x 850 mm



PVJ-76-1-1-CT
910 x 1111 x 850 mm



PVJ-50-2-1-CT
1210 x 1111 x 850 mm



PVJ-76-2-1-CT
1700 x 1111 x 850 mm

INDIVIDUAL MONOBLOCK

MONOBLOCK WITH TWO MASTS



PVJ-50-1-1-MB
900 x 1610 x 900 mm



PVJ-76-1-1-MB
1150 x 1610 x 900 mm



PVJ-50-2-1-MB
1400 x 1610 x 900 mm



PVJ-76-2-1-MB
2069 x 1610 x 900 mm

POSSIBLE CONFIGURATIONS



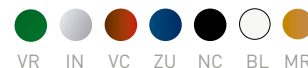
BASQUE GRILL
PVJ-76-3-3-MB
(Monoblock)

PVJ-76-3-3-MB
2995 x 1610 x 900 mm

COMBOS, ROBATAGRILLS, MANGAL AND ROTISSERIES

COLOUR CONFIGURATION

Fornt side of
CVJ / PVJ / MGJ / ASJ



Standard colour: INOX.

Other colors upon request and price list.

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

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

MANGAL Jospo Mangal, the wood charcoal 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 (x2 grills), and 2 racks in the oven.

Included: Smoke outlet, tongs, poker and grill racks.

CVJ-50-2-1-PRO-S
2130 x 1625 x 900 mm

CVJ-50-2-1-PRO-M
2415 x 1625 x 900 mm

CVJ-50-2-1-PRO-L
2415 x 1625 x 900 mm



COMBO CVJ-76-PRO

Grilling area of the rack 760 x 600 mm (x2 grills), and 2 racks in the oven.

Included: Smoke outlet, tongs, poker and grill racks.

CVJ-76-1-1-PRO-S
1875 x 1625 x 900 mm

CVJ-76-1-1-PRO-M
2165 x 1625 x 900 mm

CVJ-76-1-1-PRO-L
2165 x 1625 x 900 mm



ROBATAGRILLS AND MANGAL

ROBATA GRILL RGJ

The grilling temperature is 250 °C and the firing up time is about 20 minutes.

Included: skewer supports, grease tray, tongs and temperature regulation grate.

RGJ-050
685 x 392 x 1170 mm

RGJ-100
1204 x 392 x 1170 mm

RGJ-140
1603 x 392 x 1170 mm



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:** 3 temperature regulation grates, 1 wire grill rack, 16 GN trays 1/9 and tongs.

MGJ-132
1452 x 1497 x 740 mm



ROTISSERIES

ROTISSERIE ASJ-130

Maximum capacity of 48 chickens.

A grilling area of 1330 mm x 6 spit rods.

Included: set of skewers, spit rod forks, 2 spit holders, 8 GN trays 1/1 inox, tongs, poker for coal and an ash pan.

ASJ-130
1682 x 1895 x 880 (1055) mm



ROTISSERIE ASJ-063

Maximum capacity of 24 chickens.

A grilling area of 630 mm x 6 spit rods.

Included: set of skewers, spit rod forks, 2 spit holders, 4 GN trays 1/1 inox, tongs, poker for coal and an ash pan.

ASJ-063
985 x 1895 x 880 (1055) mm



JOSPER CHARCOAL

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

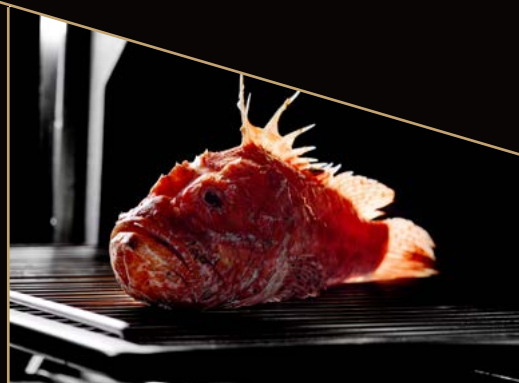


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CHARCOAL EQUIPMENT



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*
by josper®

 **THE MIDDLEBY CORPORATION**