



Josper[®]
CHARCOAL EQUIPMENT

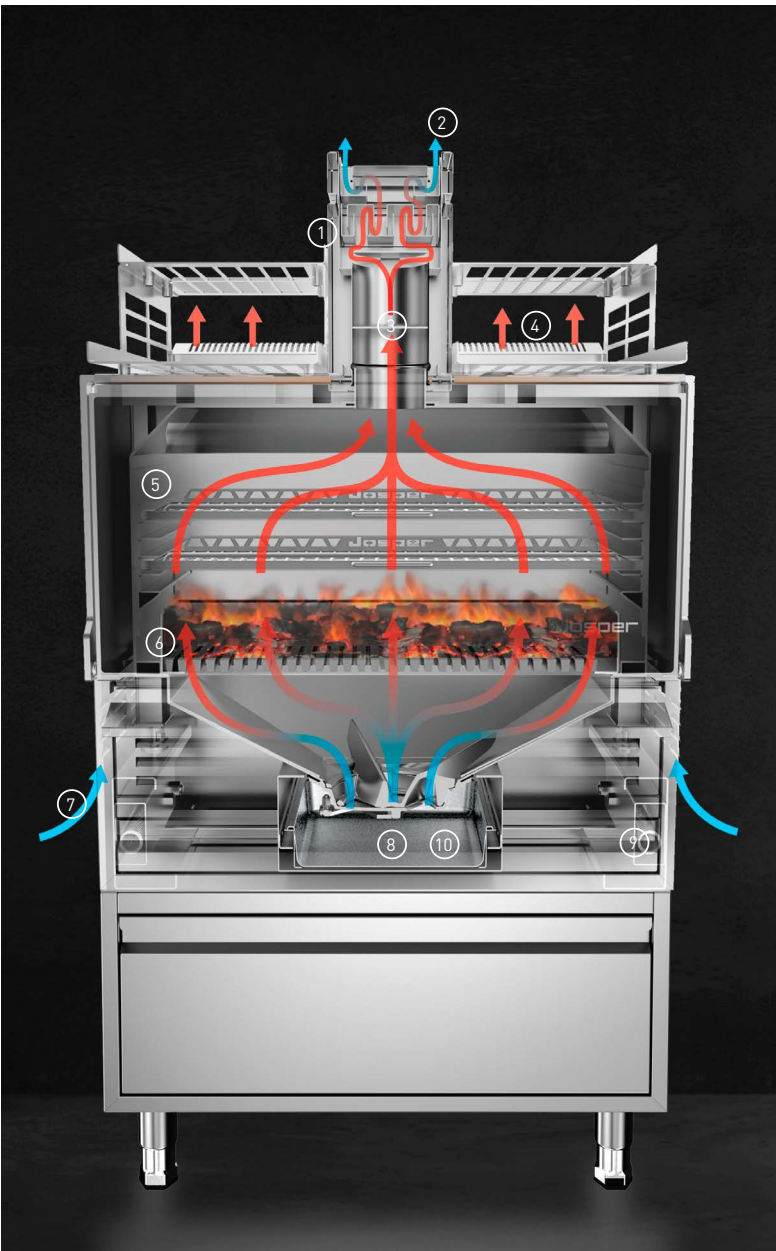


PRODUCT CATALOG 2025

JOSPER TECHNOLOGY

Mastering the grill since 1969

- 1 Safety filter and anti-spark and anti-particle diffuser.
- 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 intake regulation.
- 9 Removable door traction system.
- 10 GN tray as ash collecto.



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
CHARCOAL OVENS
AWARDED
BY THE EPO



GRILL REVOLUTION

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



Jospier Charcoal Oven HJA-PLUS-L175-HCT

GRILLING OVER CHARCOAL AS A WAY OF LIFE











With over 40,000 clients, Jospier 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.

Jospier'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.

HJX-PRO

SIZES: WIDTH X HEIGHT X DEPTH
All of our equipment can have wheels installed

5 SIZES

HJX-15	 ± 20	 347 x 353 mm
HJX-PRO Mini	 ± 40	 340 x 560 mm
HJX-PRO Small (S80)	 ± 80	 510 x 500 mm
HJX-PRO Medium (M120)	 ± 120	 510 x 760 mm
HJX-PRO Large (L175)	 ± 175	 760 x 760 mm

INCLUDED IN HJX-PRO EQUIPMENT



MEASURES AND CONFIGURATIONS FOR COUNTERTOP EQUIPMENT



HJX-15
500 x 714 x 550 mm



HJX-PRO-Mini
683 x 642 x 546 mm



HJX-PRO
HJX-PRO-S80
647 x 1030 x 781 mm
HJX-PRO-M120
916 x 1090 x 781 mm
HJX-PRO-L175
916 x 1090 x 1011 mm



HJX-PRO-W
(Warmer)
HJX-PRO-S80-W
647 x 1030 x 781 mm
HJX-PRO-M120-W
916 x 1090 x 781 mm
HJX-PRO-L175-W
916 x 1090 x 1011 mm

MEASURES AND CONFIGURATIONS FOR FREESTANDING EQUIPMENT



HJX-PRO-T
(Table)
HJX-PRO-S80-T
647 x 1540 x 781 mm
HJX-PRO-M120-T
916 x 1600 x 781 mm
HJX-PRO-L175-T
916 x 1600 x 1011 mm



HJX-PRO-WT
(Warmer and table)
HJX-PRO-S80-WT
647 x 1540 x 781 mm
HJX-PRO-M120-WT
916 x 1600 x 781 mm
HJX-PRO-L175-WT
916 x 1600 x 1011 mm



HJX-PRO-TD
(Table and drawer)
HJX-PRO-S80-TD
647 x 1540 x 781 mm
HJX-PRO-M120-TD
916 x 1600 x 781 mm
HJX-PRO-L175-TD
916 x 1600 x 1011 mm



HJX-PRO-WTD
(Warmer, table and drawer)
HJX-PRO-S80-WTD
647 x 1540 x 781 mm
HJX-PRO-M120-WTD
916 x 1600 x 781 mm
HJX-PRO-L175-WTD
916 x 1600 x 1011 mm

HJA-PLUS

SIZES: WIDTH X HEIGHT X DEPTH

4 SIZES

HJA-PLUS Mini	± 40	340 x 560 mm
HJA-PLUS Small (S80)	± 80	510 x 500 mm
HJA-PLUS Medium (M120)	± 120	510 x 760 mm
HJA-PLUS Large (L175)	± 175	760 x 760 mm

INCLUDED IN HJA-PLUS EQUIPMENT



MEASURES AND CONFIGURATIONS FOR COUNTERTOP EQUIPMENT



HJA-PLUS-Mini

824 x 730 x 633 mm



HJA-PLUS

HJA-PLUS-S80
775 x 1205 x 795 mm

HJA-PLUS-M120
1040 x 1205 x 795 mm

HJA-PLUS-L175
1040 x 1205 x 1050 mm



HJA-PLUS-HC
(Hot cabinet)

HJA-PLUS-S80-HC
775 x 1261 x 795 mm

HJA-PLUS-M120-HC
1040 x 1313 x 795 mm

HJA-PLUS-L175-HC
1040 x 1349 x 1050 mm



Door with servo-assisted closing system and cabinet with thermal insulation, designed to maximize efficiency and comfort.

MEASURES AND CONFIGURATIONS FOR FREESTANDING EQUIPMENT



HJA-PLUS-T
(Table)

HJA-PLUS-S80-T
775 x 1680 x 795 mm

HJA-PLUS-M120-T
1040 x 1680 x 795 mm

HJA-PLUS-L175-T
1040 x 1680 x 1050 mm



HJA-PLUS-HCT
(Hot cabinet and table)

HJA-PLUS-S80-HCT
775 x 1736 x 795 mm

HJA-PLUS-M120-HCT
1040 x 1788 x 795 mm

HJA-PLUS-L175-HCT
1040 x 1824 x 1050 mm



HJA-PLUS-TD
(Table and drawer)

HJA-PLUS-S80-TD
775 x 1680 x 795 mm

HJA-PLUS-M120-TD
1040 x 1680 x 795 mm

HJA-PLUS-L175-TD
1040 x 1680 x 1050 mm



HJA-PLUS-HCTD
(Hot cabinet, table and drawer)

HJA-PLUS-S80-HCTD
775 x 1736 x 795 mm

HJA-PLUS-M120-HCTD
1040 x 1788 x 795 mm

HJA-PLUS-L175-HCTD
1040 x 1824 x 1050 mm

BASQUE GRILL

SIZES: WIDTH X HEIGHT X DEPTH

2 SIZES



500 x 600 mm



760 x 600 mm

2 FORMATS

CT-Countertop

MB-Monoblock

ACCESSORIES

Rotisserie
Lid

Tables
Drawer

INCLUDED IN PVJ EQUIPMENT



COUNTERTOP



PVJ-50-1-1-CT
750 x 1110 x 1004 mm



PVJ-76-1-1-CT
910 x 1110 x 1004 mm



PVJ-50-2-1-CT
1210 x 1110 x 1004 mm



PVJ-76-2-1-CT
1700 x 1110 x 1004 mm

MONOBLOCK



PVJ-50-1-1-MB
900 x 1627 x 900 mm



PVJ-76-1-1-MB
1150 x 1627 x 900 mm



PVJ-50-2-1-MB
1400 x 1627 x 900 mm



PVJ-76-2-2-MB
2069 x 1627 x 900 mm



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

PVJ-76-3-3-MB
2995 x 1627 x 900 mm



COMBO - ROBATA - MANGAL

SIZES: WIDTH X HEIGHT X DEPTH

COMBOS



COMBO CVJ-50-PRO

CVJ-50-2-1-PRO-S

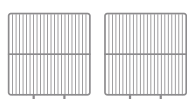
2155 x 1625 x 900 mm

CVJ-50-2-1-PRO-M

2415 x 1625 x 900 mm

CVJ-50-2-1-PRO-L

2415 x 1625 x 900 mm



500 x 600 mm (x2)



COMBO CVJ-76-PRO

CVJ-76-1-1-PRO-S

1905 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



760 x 600 mm

INCLUDED IN CVJ EQUIPMENT



ROBATAGRILL PRO

INCLUDED IN RGJ EQUIPMENT



ROBATAGRILL RGJ-PRO

RGJ-PRO-S

700 x 697 x 479 mm

RGJ-PRO-M

1160 x 697 x 479 mm

RGJ-PRO-L

1620 x 697 x 479 mm

MANGAL

INCLUDED IN MGJ EQUIPMENT



MANGAL MGJ

MGJ-132

1452 x 1509 x 740 mm



1235 x 490 mm (x4 niveles)
*956 mm with wings

JOSPER CHARCOAL

Josper charcoal provides high calorific value and long life. Its increased efficiency significantly reduces cooking times, resulting in considerable savings in both money and the resources used to obtain it.



COLORS

COLOR CONFIGURATION

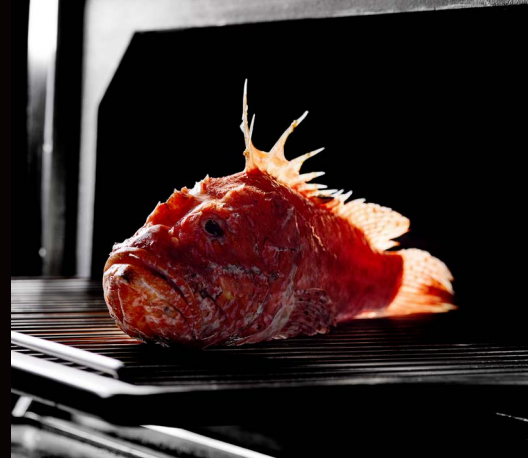


Standard color: Stainless steel.
Colors according to order and price list.

JOSPER COOKWARE

Josper charcoal provides high calorific value and long life. Its increased efficiency significantly reduces cooking times, resulting in considerable savings in both money and the resources used to obtain it.





Josper
CHARCOAL EQUIPMENT

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*Passion
for Grilling* by josper



MIDDLEBY



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