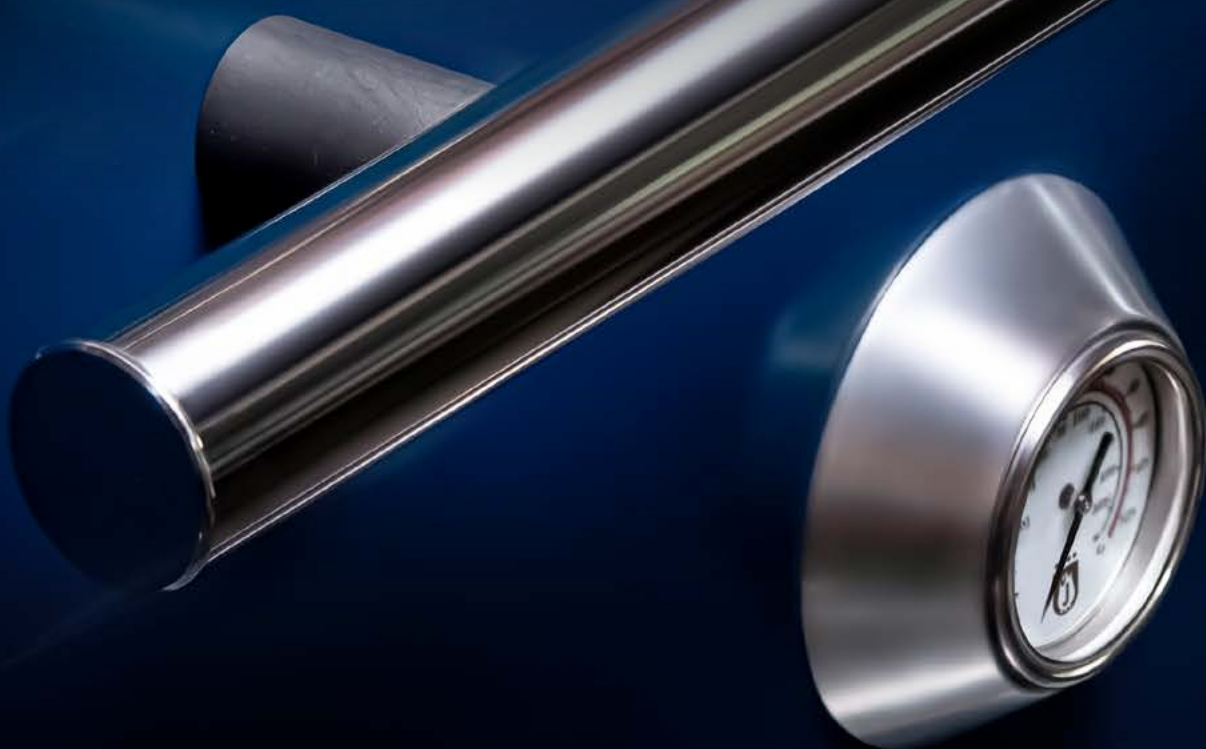




Josper

BEYOND GRILLING







*The taste of
half a century
of engineering,
the Josper taste.*

Quality is proven over time.

By blending craftsmanship and technology,
**the world's first charcoal oven was
created.**

At Josper, we have spent over half a century
perfecting a single idea: combining a grill and
an oven into a single equipment.

Design, durability, technology, engineering
and tradition make Josper a unique machine
on the market.

Our technology has evolved to offer greater
versatility, more precise temperature control
and proven durability.

The result is a unique tool that has become
the backbone of thousands of restaurants
around the world.

More than 50 years on, we're still pushing the
boundaries.

Beyond Grilling.

Josper



JOSPER TECHNOLOGY APPLIED TO GRILLING

Design, Durability and Technology.



PIONEERS

The world's first patent for charcoal ovens, dating back to 1969.



EXCELLENCE

Masters of the grill in every kitchen.



CONTROL

Efficiency and precision in power and temperature.



EVOLUTION

Innovation and cutting-edge technology. Speed and versatility.



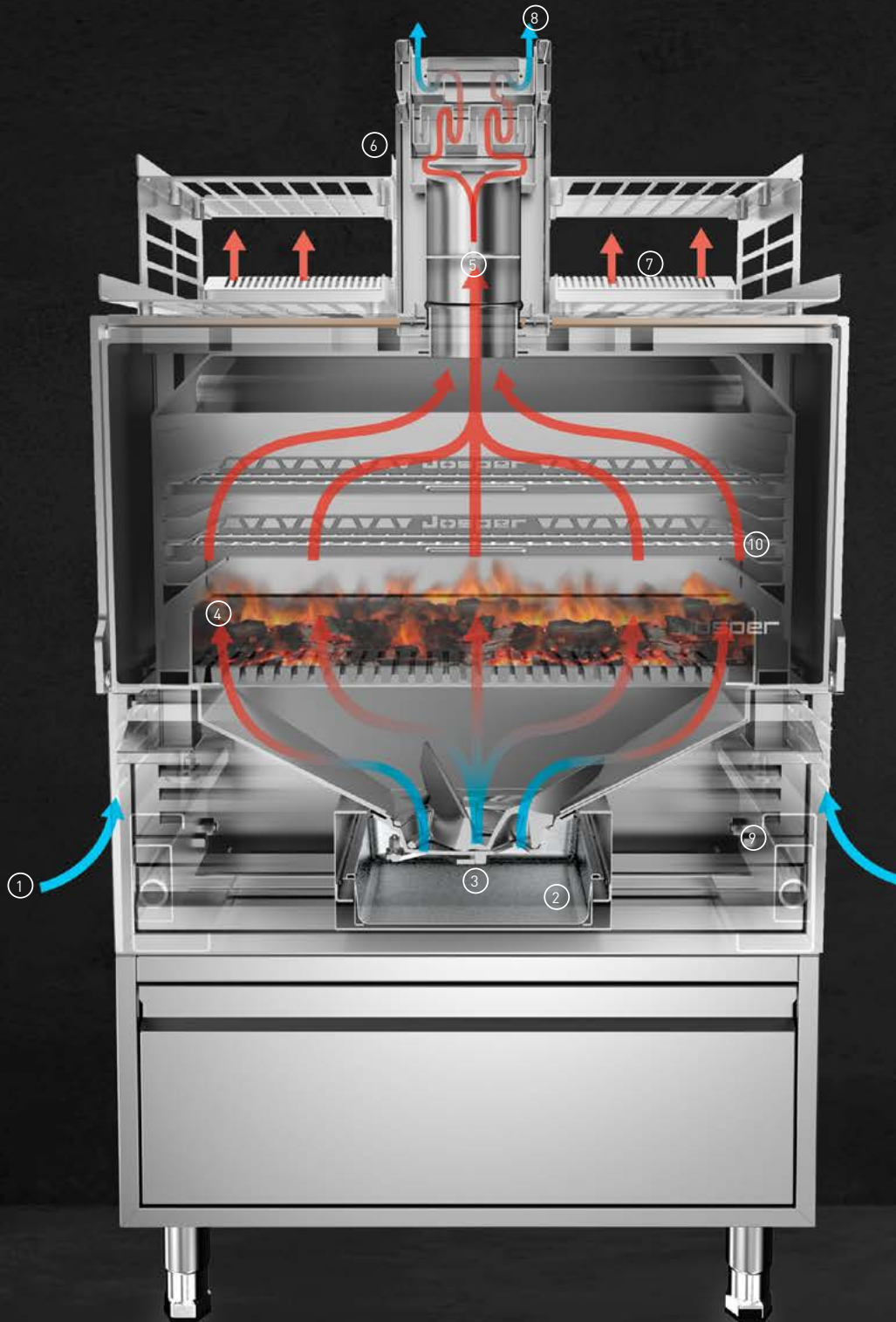
MANUFACTURE

Tradition and modernity. 100% Made in Barcelona.



QUALITY

High-quality materials. Proven durability.



Airflow

- | | | | | | |
|---|----------------------------|---|---|----|------------------------------------|
| 1 | Cooling air inlet | 5 | Adjustable flue outlet
<i>(Controls combustion intensity and includes a safety shut-off)</i> | 8 | Washable cooling system outlet |
| 2 | GN tray to collect ash | 6 | Safety filter and anti-spark and anti-particle diffuser | 9 | High-quality isolated drive system |
| 3 | Adjustable air intake | 7 | Cooled flue outlet | 10 | Removable guides for maintenance |
| 4 | Charcoal combustion system | | | | |





CHARCOAL OVENS

HJX-PRO

HJX-PRO Charcoal Oven

The PRO series combines a grill and an oven in a single unit. Designed for high-temperature cooking with maximum control, delivering an authentic and unique charcoal-grilled flavour with every serving.



Charcoal oven HJX-PRO

PRO countertop charcoal oven.



S80 647x1030x710 mm
M120 916x1090x710 mm
L175 916x1090x945 mm



Charcoal oven HJX-PRO-T

PRO charcoal oven with a table.



S80 647x1540x710 mm
M120 916x1605x710 mm
L175 916x1605x945 mm



Charcoal oven HJX-PRO-TD

PRO charcoal oven with a table and drawer.



S80 647x1540x710 mm
M120 916x1605x710 mm
L175 916x1605x945 mm



Charcoal oven HJX-15

Small PRO countertop charcoal oven.



15 500x720x530 mm



Charcoal oven HJX-PRO-Mini

PRO mini countertop charcoal oven.



Mini 700x720x480 mm



Charcoal oven HJX-PRO-W

PRO countertop charcoal oven with upper warming unit and space for trays.



S80 647x1030x710 mm
M120 916x1090x710 mm
L175 916x1090x945 mm



Charcoal oven HJX-PRO-WT

PRO charcoal oven with upper warming unit and space for trays and a table.



S80 647x1540x710 mm
M120 916x1605x710 mm
L175 916x1605x945 mm



Charcoal oven HJX-PRO-WTD

PRO charcoal oven with upper warming unit, plus space for trays with a table and drawer.



S80 647x1540x710 mm
M120 916x1605x710 mm
L175 916x1605x945 mm

General information on the HJX-PRO



Diners

15 ± 20
Mini ± 40
S80 ± 80
M120 ± 120
L175 ± 175



Grill dimensions

15 347x353 mm
Mini 340x560 mm
S80 510x500 mm
M120 510x760 mm
L175 760x760 mm

Accessories included with the HJX-PRO



Tongs



Poker



Brush



Grill (x1)

Door colour options





A close-up, low-angle shot of a dark-colored charcoal oven. The top of the oven features a series of horizontal ventilation slots. On the left side, a brushed metal handle is visible. In the upper left corner, a small warning symbol (a triangle with a flame) is partially visible on the oven's surface. The background is dark and out of focus.

CHARCOAL OVENS

HJA-PLUS

HJA-PLUS Charcoal Oven

The PLUS series combines a grill and oven in a self-contained unit featuring a robust frame, an insulated casing and a servo-assisted door, ensuring safe, long-lasting and reliable operation. Its system allows for maximum temperature control, ensuring a distinctive charcoal-grilled flavour with every serving.



Charcoal oven HJA-PLUS

PLUS countertop charcoal oven.



S80 775x1210x725 mm
M120 1040x1205x725 mm
L175 1040x1210x975 mm



Charcoal oven HJA-PLUS-T

PLUS charcoal oven with a table.



S80 775x1685x725 mm
M120 1040x1680x725 mm
L175 1040x1685x975 mm



Charcoal oven HJA-PLUS-TD

PLUS charcoal oven with a table and drawer.



S80 775x1685x725 mm
M120 1040x1680x725 mm
L175 1040x1685x975 mm



Charcoal oven HJA-PLUS-Mini

PLUS Mini countertop charcoal oven.



Mini 825x730x575 mm

*Versatility,
power
and excellence
in every
professional
service.*

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



Charcoal oven HJA-PLUS-HC

PLUS countertop charcoal oven with warming cabinet.



S80 775x1265x725 mm
M120 1040x1355x725 mm
L175 1040x1355x975 mm



Charcoal oven HJA-PLUS-HCT

PLUS charcoal oven with warming cabinet and a table.



S80 775x1740x725 mm
M120 1040x1830x725 mm
L175 1040x1830x975 mm



Charcoal oven HJA-PLUS-HCTD

PLUS charcoal oven with warming cabinet, table and drawer.



S80 775x1740x725 mm
M120 1040x1830x725 mm
L175 1040x1830x975 mm

General information on the HJA-PLUS



Diners

Mini ± 40
S80 ± 80
M120 ± 120
L175 ± 175



Grill dimensions

Mini 340x560 mm
S80 510x500 mm
M120 510x760 mm
L175 760x760 mm

Accessories included with the HJA-PLUS



Tongs



Poker



Brush



Grill (x2)



Wheels

Door colour options





JOSPER®

A close-up, high-angle photograph of a black metal grill. The grill consists of parallel horizontal bars. A white metal support structure is visible in the upper left corner. The lighting is dramatic, with strong highlights and deep shadows, creating a sense of depth and texture.

OPEN GRILLS

PVJ

Josper Open Grill

PVJ MB (Monoblock) Open Grills

A professional open-top grill that captures the essence of traditional Basque charcoal grilling. A sturdy construction with adjustable height for precise control of heat intensity.



Open Grill
PVJ-1-1-MB

Single-module open grill with one monoblock mast.



50 900x1635x900 mm
76 1150x1635x900 mm



Open Grill
PVJ-2-2-MB

Two-module open grill with two monoblock masts.



50 1400x1635x900 mm
76 2070x1635x900 mm



Open Grill
PVJ-3-3-MB

Three-module open grill with three monoblock masts.



76 3000x1635x900 mm

*A century-old
tradition.
Josper charcoal grill.*

PVJ CT (Countertop) Open Grills





Open Grill PVJ-1-1-CT

Single-module open grill with one countertop mast.

	50	750x1115x850 mm
	76	910x1110x850 mm

Open Grill PVJ-2-1-CT

Two-module open grill with two countertop masts.

	50	1210x1115x850 mm
	76	1700x1110x850 mm

General information on the PVJ



Diners

PVJ-50-1	± 60
PVJ-50-2	± 120
PVJ-76-1	± 80
PVJ-76-2	± 160
PVJ-76-3	± 240



Grill dimensions

50	500x600 mm
76	760x600 mm

Accessories included with the PVJ



Tongs



Poker



Brush



Grill (x2)

PVJ optional accessories



Table
(CT/MB)



Drawer
(CT)

Drawer colour options







COMBOS

CVJ-PRO

Oven and Grill



Jasper
SINCE
1969
CCC

ヤキモノ
YM CR

Jasper

Yakimono
Melbourne, Australia

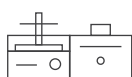
CVJ-PRO Charcoal Oven and Open Grill Combo

The perfect combination. A combination of a charcoal oven and an open grill, blending the precision of the oven with the authenticity of the traditional grill. Maximum versatility in a single device.



Combo CVJ-PRO-50-2-1

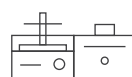
Double charcoal oven and open grill combo (50), two modules in one equipment.



S	2150x1655x960 mm
M	2415x1655x960 mm
L	2415x1655x960 mm

Combo CVJ-PRO-76-1-1

Single charcoal oven and open grill combo (76), two modules in one equipment.



S	1905x1655x960 mm
M	2170x1655x960 mm
L	2170x1655x960 mm

General Information on the CVJ-PRO



Diners

CVJ-50-2-1-S	± 200
CVJ-50-2-1-M	± 240
CVJ-50-2-1-L	± 295
CVJ-76-1-1-S	± 160
CVJ-76-1-1-M	± 200
CVJ-76-1-1-L	± 255



Grill dimensions PVJ

50	500x600 mm
76	760x600 mm

Grill dimensions HJX-PRO

S	510x500 mm
M	510x760 mm
L	760x760 mm

Accessories included with the CVJ-PRO



Tongs



Poker



Brush



Wheels



Grill rack (x2)
(50-2-1)



Grill rack (x1)
(76-1-1)

Door and drawer colour options







GRILLS OF THE WORLD

RGJ - MGJ - HGJ

Robatagrill - Mangal - Hibachi






Enigma
Barcelona, España

Robatagrill



RGJ-PRO

The Josper Robatagrill PRO brings the Japanese tradition of robatayaki to your kitchen. With various searing settings and versatile accessories for skewers, grilling or Teppanyaki.

	S 700x700x450 mm
	M 1160x700x450 mm
	L 1620x700x450 mm

General information on the Robatagrill



Diners

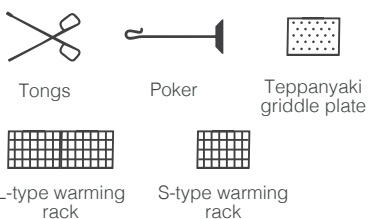
S	± 35
M	± 60
L	± 90



Grilling area

S	509x230 mm
M	970x230 mm
L	1430x230 mm

Accessories included with the Robatagrill



Mangal



MGJ-132

From the heart of the Middle East to your professional kitchen: Josper Mangal. Versatile, powerful and designed to explore all the possibilities of charcoal grilling.

	132	1452x1530x960 mm
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General information on the Mangal



Diners

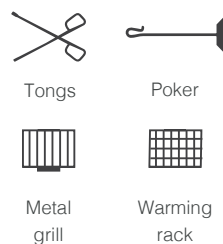
132	± 90
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Bar measurements (x4 levels)

132	1235 mm
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Accessories included with the Mangal



Drawer colour options



Hibachi



HGJ-PRO

A traditional Japanese grilling rack with a compact design, ideal for cooking in front of diners, offering intense heat, authentic flavour and an interactive dining experience.

	S	345x200x295 mm
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General information on the Hibachi



Diners

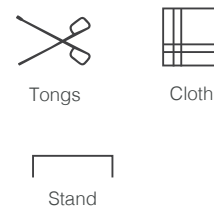
S	± 10
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Grill dimensions

S	290x235 mm
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Accessories included with the Hibachi





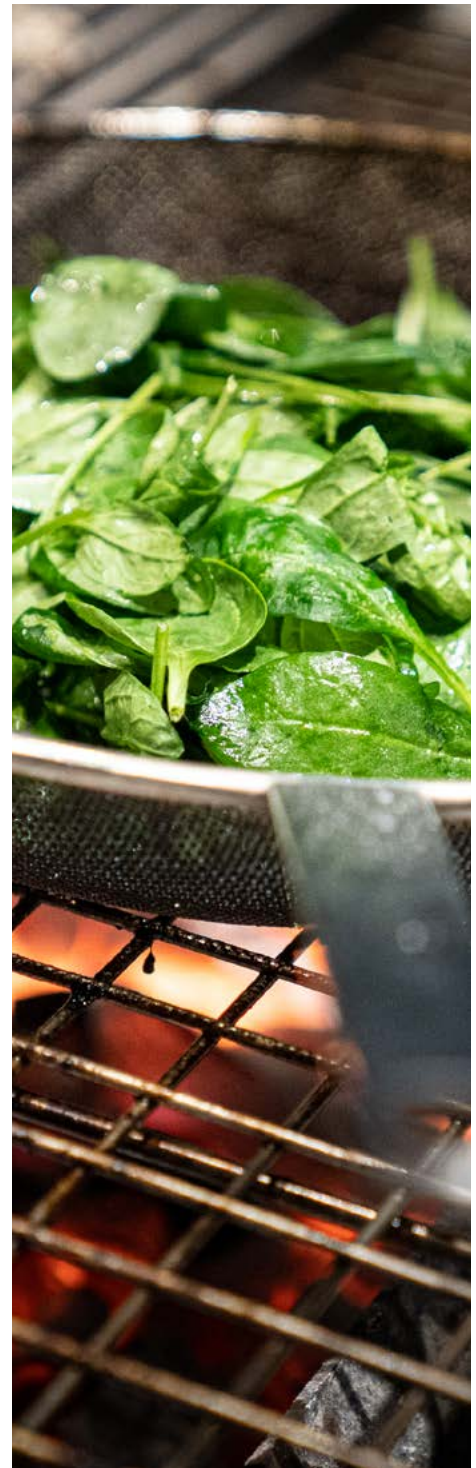


**COOKWARE
AND
CHARCOAL**

Josper Cookware

Josper cookware is the result of a fusion between traditional craftsmanship and cutting-edge technology. We offer a wide range of cookware specially designed for charcoal-grilled cooking, with solutions designed to meet every situation and service requirement.

Cookware
for charcoal
cooking.



Josper Charcoal

Josper charcoal offers high heat output and long burning time, ensuring consistent performance in every cooking process. Its efficiency allows for a significant reduction in preparation times, resulting in considerable cost savings and a more efficient use of the resources employed in its production.

*The charcoal
of the
professionals.*





+34 93 767 15 16
info@jospergrill.com
jospergrill.com
Gutenberg 11
08397 Pineda de Mar
Barcelona, Spain

ZJO3202
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