



OUR NEW STANDARD

# HJX PRO

OVEN AND GRILL IN ONE SINGLE MACHINE



# OVEN AND GRILL



# IN A SINGLE MACHINE

TECHNOLOGY APPLIED  
TO THE GRILL.

FIRST WORLDWIDE PATENT.

WE PROTOCOLIZE THE  
ART OF BRAZING.

ROBUSTNESS, QUALITY  
AND CUTTING EDGE.

HIGHEST QUALITY  
GRILLING.

FUSION OF TRADITION AND INNOVATION.

CONTROL, PRODUCTION AND VERSATILITY.

YESTERDAY'S GRILLING  
WITH TODAY'S PACE.

MORE THAN 50 YEARS  
MASTERING THE GRILL.

REDUCTION OF 95% OF  
FLAMES.

INTERNATIONAL QUALITY  
CERTIFICATES.

CONSTANT TEMPERATURE  
WORKING REGIME  
BETWEEN 300 - 350 °C.

THE MAGIC BOX.

REDUCTION OF COAL CONSUMPTION.





# JOSPER CHARCOAL OVEN HJX-PRO



## GRILL REVOLUTION.

Over 50 years of developing technological and innovative equipment at the service of gastronomy and the demanding Foodservice Industry. Tradition and innovation come together in the design of this grill and oven in a single machine. A machine manufactured with high-tech steel alloys and top-quality components.

A true love story for grilling.



HJX-PRO-WTD  
WARMER TABLE & DRAWER (WTD)  
**FULL EQUIPPED**

### HJX PRO

**NEW  
STANDARD**

1. Smoke exit and diffuser (Included).
2. Inferior vent with 8 air entries.
3. Reinforced casing and higher isolation with rear ventilation.
4. GN trays warmer supports.
5. Door traction system.
6. Ash drawer removable tray for cleaning and easy handling.
7. Configurable and customizable table.

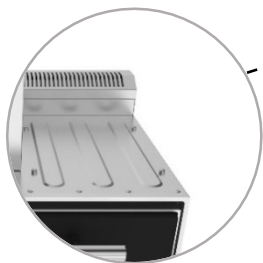
JOSPER AND THE FUTURE: ALWAYS INNOVATING



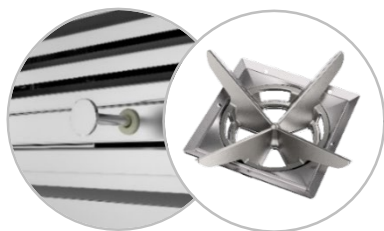
# PRO – OUR NEW STANDARD



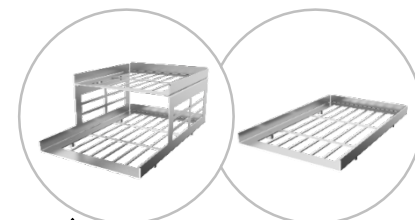
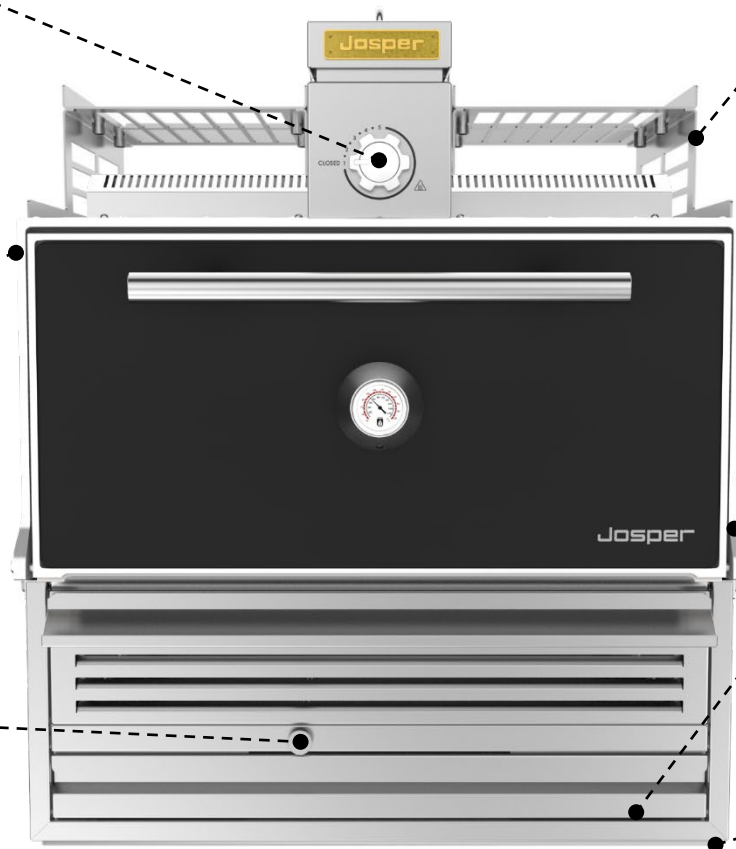
1. SMOKE EXIT SET



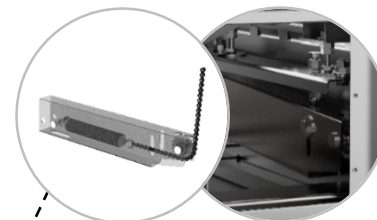
3. CASING



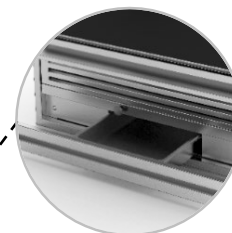
2. INFERIOR VENT



4. TRAYS FOR GNs



5. DOOR TRACTION SYSTEM



6. ASH DRAWER



7. CONFIGURABLE TABLE:  
SIMPLE OR BRACED DRAWER





# JOSPER PRO TECHNOLOGY

## RADIATION, CONVECTION & TRANSMISSION

Three grilling heat sources to obtain professional results.

### Safety filter and diffuser

To prevent the passage of sparks and particulate matter.

### GN trays support.

Uses residual heat to keep food warm.

### Control of air input with 8 air entries and ash evacuation.

Control of combustion intensity and safety lock.

### Cooling air input.

GN tray as ash collector.

Cooled smoke flue.

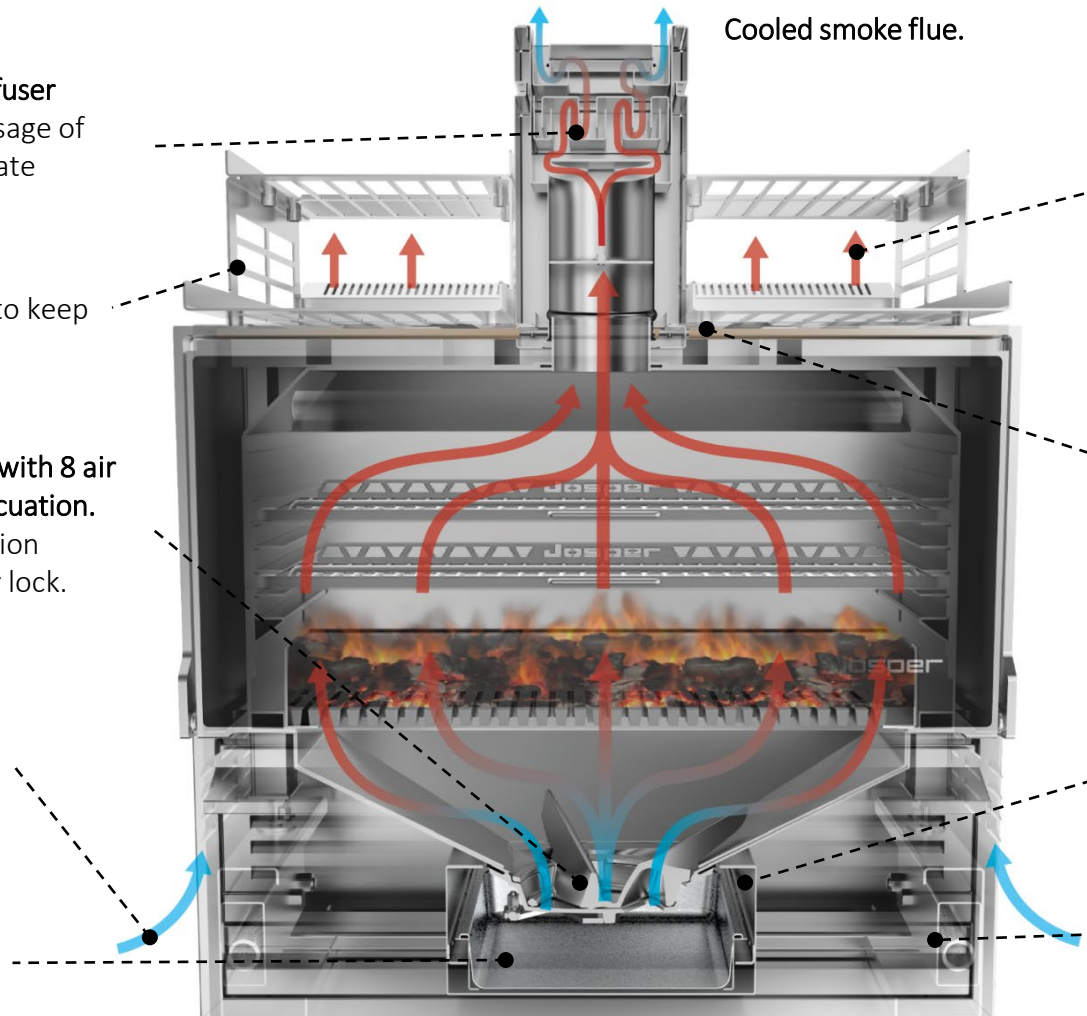
### Ventilation grille.

Helps to evacuate hot air.

Upper and lower section insulating layers.

Ash chamber. Prevents the ashes from reaching the traction system.

Door traction removable system.





# 1. NEW PRO ASSEMBLED SMOKE OUTPUT

## EASY TO CLEAN & MAXIMUM SAFETY INCLUDED

### DISSIPATOR.

Dissipates and cools the hot gases produced in combustion.

### FIREWALL FILTER.

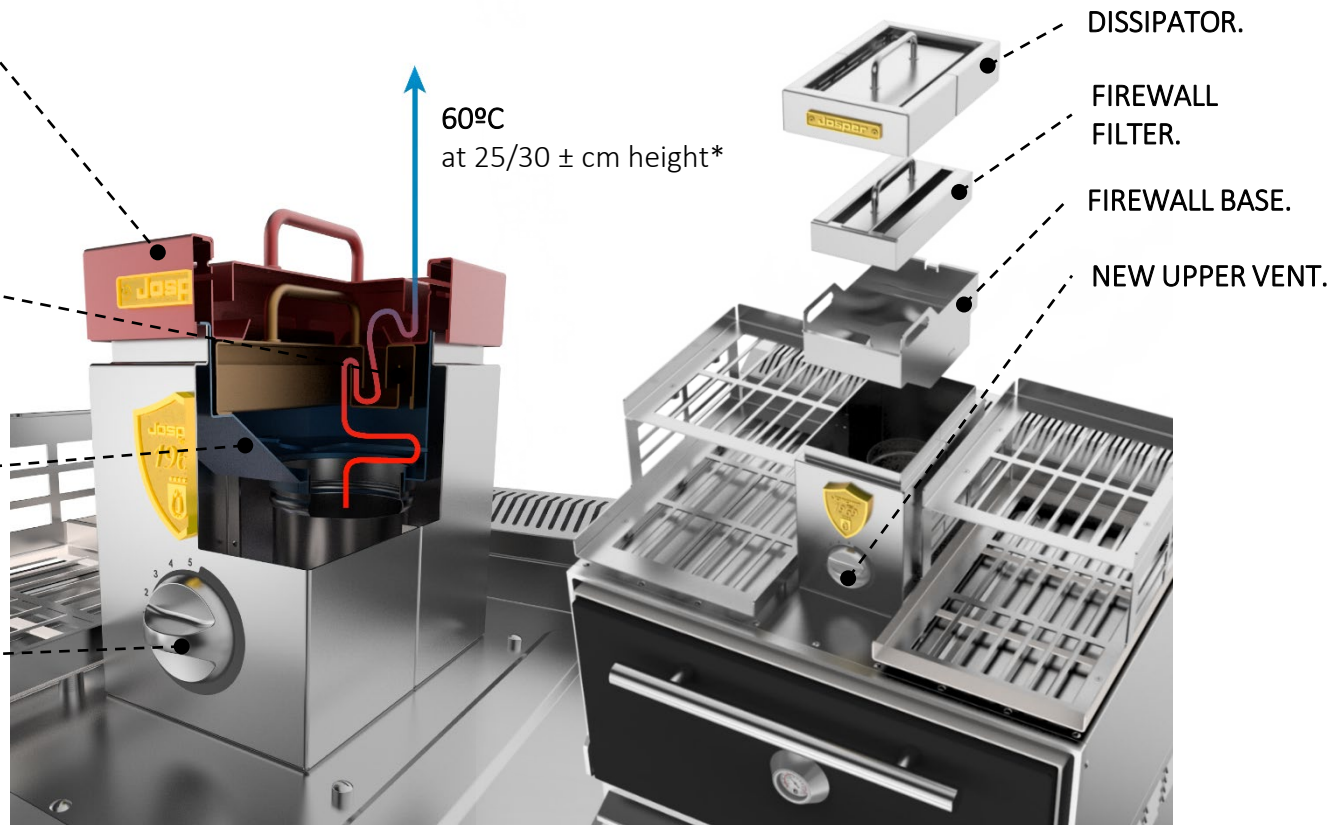
Operates as a labyrinth to precipitate the incandescent particulate matter.

### FIREWALL BASE.

Collects the solid particulate matter.

### UPPER VENT CONTROL.

New, more ergonomic control knob both for operation using tongs.



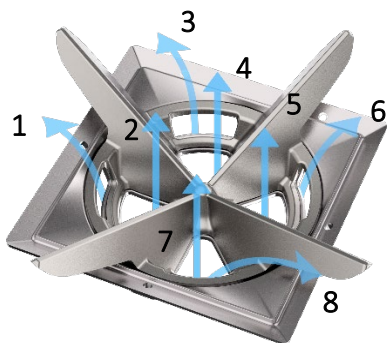
\*When installed under an exhaust hood with correct functioning.



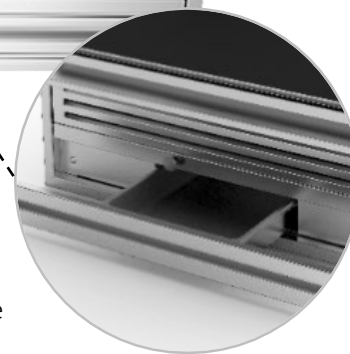
## 2. NEW PRO – LOWER VENT

### MORE OPENINGS FOR AIR INTAKE.

The new geometry permits the entry of air through the side and from below, reducing the ignition time with the door closed. 8 air inlets that allow the generation of the embers faster and more homogeneously. It enables energizing the embers during the service by dissipating the oxygen intake.



**CLEANING ASHES.** New blades system which guarantees that the ashes do not obstruct the air flow entering the cavity.



**ASH DRAWER.** Airtight and independent from the air intake and easy handling.



### 3. IMPROVED PRO – CASINGS

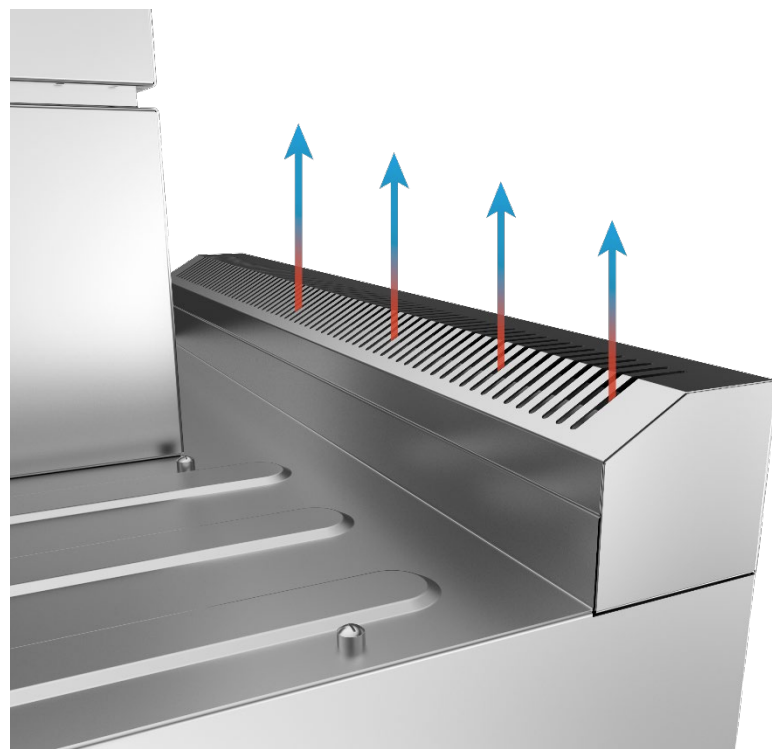
#### UPPER CASING.

- With no perforations, to prevent the entry of fluids into the interior cavity of the oven.
- Sanitary radius for easy cleaning.
- Reinforcement recesses. Serve as support for cookware, when the upper trays are not in use.
- Double isolation system
- Reduction of thermal emissions in the kitchen thanks to its isolation system and rear ventilation.



#### REAR CASING.

With ventilation grille, which helps to evacuate the hot air transmitted through the cavity.

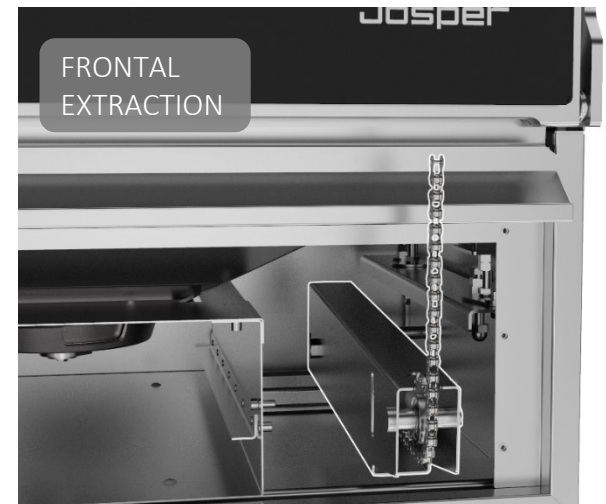
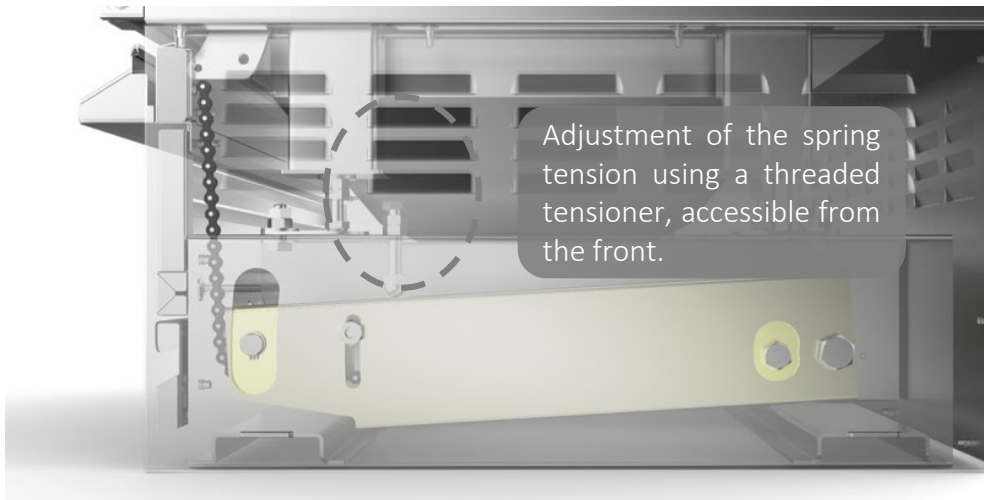
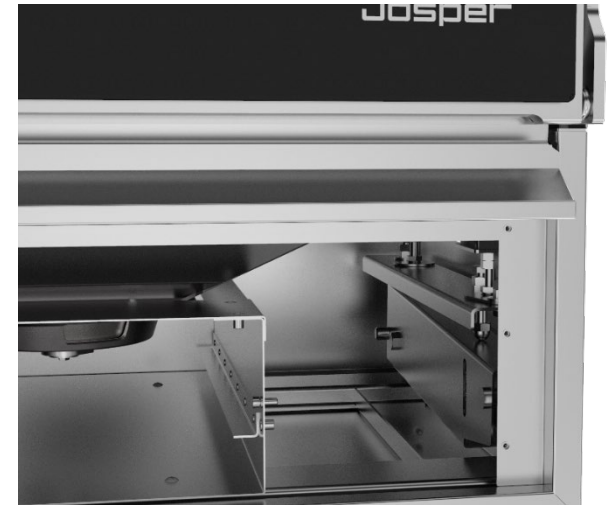
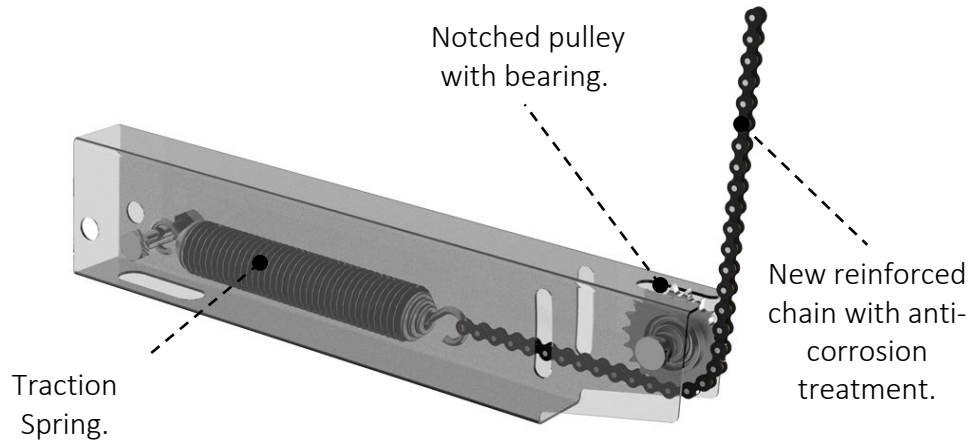






## 4. NEW PRO - DOOR TRACTION SYSTEM

EASY TO MANTAIN OR CHANGE





# HJX-PRO RANGE

NEW  
STANDARD



**HJX-PRO-Mini**

Mini

40 diners

**HJX-PRO-S**

Small (S)

80 diners

**HJX-PRO-M**

Medium (M)

120 diners

**HJX-PRO-L**

Large (L)

175 diners



# HJX-PRO RANGE

HJX-PRO-S80-W



HJX-PRO-S80

**SMALL**

80 Diners

Width x Height x Depth  
649 x 1024 x 772 mm  
Grill size: 510 x 500 mm

HJX-PRO-M120-W



HJX-PRO-M120

**MEDIUM**

120 Diners

Width x Height x Depth  
916 x 1091 x 774 mm  
Grill size: 510 x 760 mm

HJX-PRO-L175-W



HJX-PRO-L175

**LARGE**

175 Diners

Width x Height x Depth  
916 x 1091 x 1009 mm  
Grill size: 760 x 760 mm



# HJX-PRO POSSIBLE CONFIGURATIONS

W, T, WT and WTD

HJX-PRO



HJX-PRO-W  
WARMER (W)



HJX-PRO-T  
TABLE (T)



HJX-PRO-WT  
WARMER & TABLE (WT)



MAXIMUM INSTALLATION HEIGHT: 65 cm

\*Needs table support: table or refrigerated table.



OPTIONAL  
ACCESSORY:  
DRAWER (D)



HJX-PRO-WTD  
WARMER TABLE & DRAWER (WTD)  
FULL EQUIPPED





# HJX-PRO CUSTOMIZABLE

## OPTIONS & COLORS



### TABLE T

Available for: S, M, L



### DRAWER D

Available for: S, M, L

## DOOR COLORS:

**Options:** Stainless Steel (IN), Burgundy (VC), Brown (M), Black (NC), White (BL), Blue (ZU) or Green (VR).







# TECHNOLOGY APPLIED TO THE GRILL SINCE 1969

