

43
YEARS
OF EXPERIENCE
IN THE MARKET
WITH MORE THAN
23.000
CLIENTS
ALL OVER
70
COUNTRIES
ARE OUR BEST
GUARANTEE

Josper[®]
CHARCOAL OVENS

WHAT IS JOSPER?

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.

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 commissioning, advice and after-sales service.



Josper[®]
CHARCOAL OVENS
PASION FOR GRILLING

QUALITY PROVEN OVER TIME

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 300° and 350°.

Design, robustness, technology, engineering and tradition make JOSPER in a unique machine on the market.

All our quality is reflected in our seals of approval (CE, ETL, GOST, etc.) and our compliance with the highest international safety, health and environmental standards.



FOODSERVICE CONSULTANTS
SOCIETY INTERNATIONAL

