



JOSPER CHARCOAL BROILER OVEN HJX

TECHNICAL INFORMATION

Recommended for ±	80 diners	
Fire up time	30 min average	
Josper charcoal daily consumption	10 to 12 kg	22 to 26.5 lb
Performance	9h	
Production per hour	60 kg average	132 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1	
Nominal heat output	8,8 kW	11.8 hp
Flue gas mass flow	19,36 g/s	0.68 oz/s
Net weight	189 kg	416.7 lb

INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2800 m3/h	1648 cfm

BUNDLES: SIZES AND WEIGHTS

Sizes bundle 1	760 x 750 x 850 mm	30 x 29 1/2 x 33 1/2 in
Gross weight bundle 1	162 kg	357.1 lb
Sizes bundle 2	760 x 750 x 890 mm	30 x 29 1/2 x 35 in
Gross weight bundle 2	49 kg	108 lb

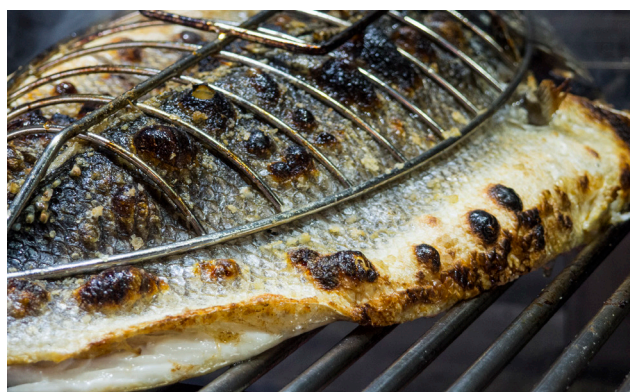
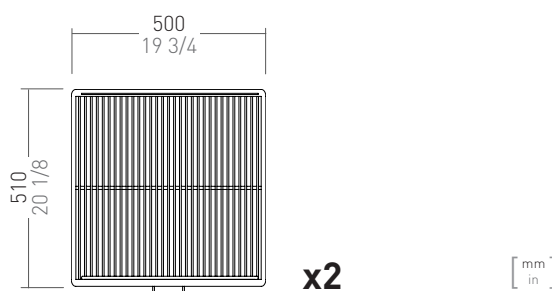
HJX-25-L

Josper is an elegant combination of a grill and an oven in a single machine. 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.

By bringing the added value that comes from the firewood (charcoal) to the raw material, we obtain those flavours of yesterday, as well as a perfect texture and juiciness. By combining the functions of an oven and grill, we can work at high temperatures, sealing the product, smoking and grilling at the same time. These results are unique, and make the Josper Charcoal Oven a piece of equipment that is also unique.

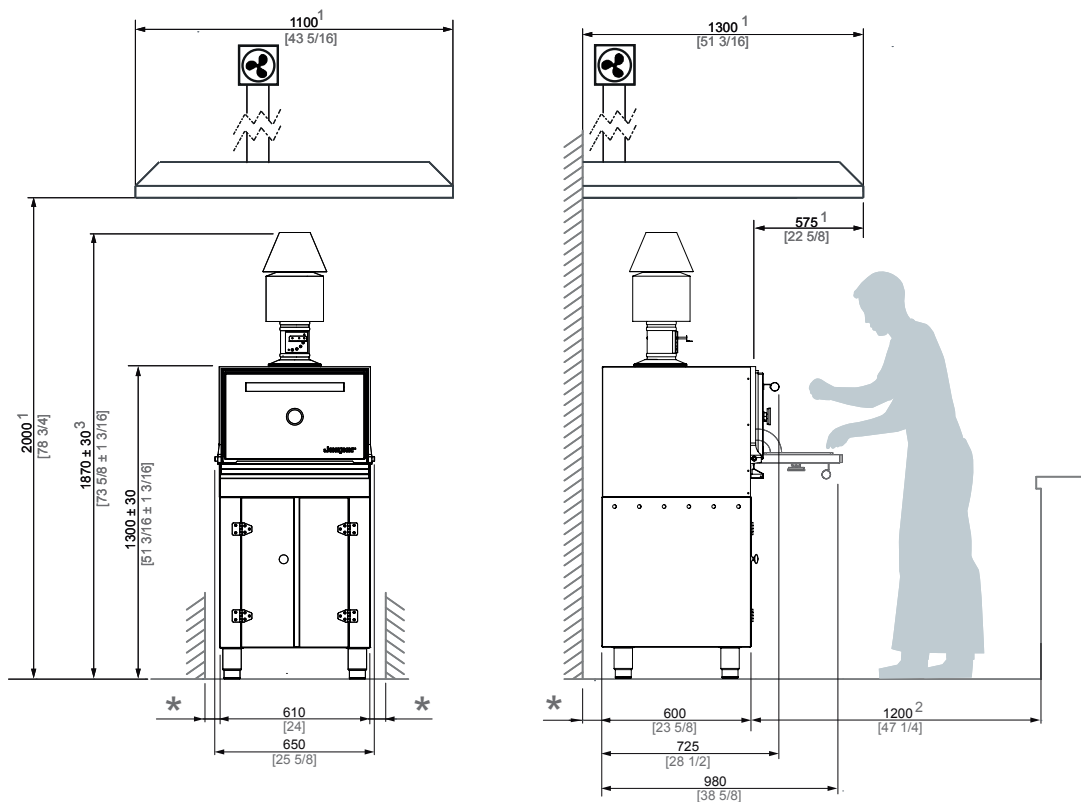
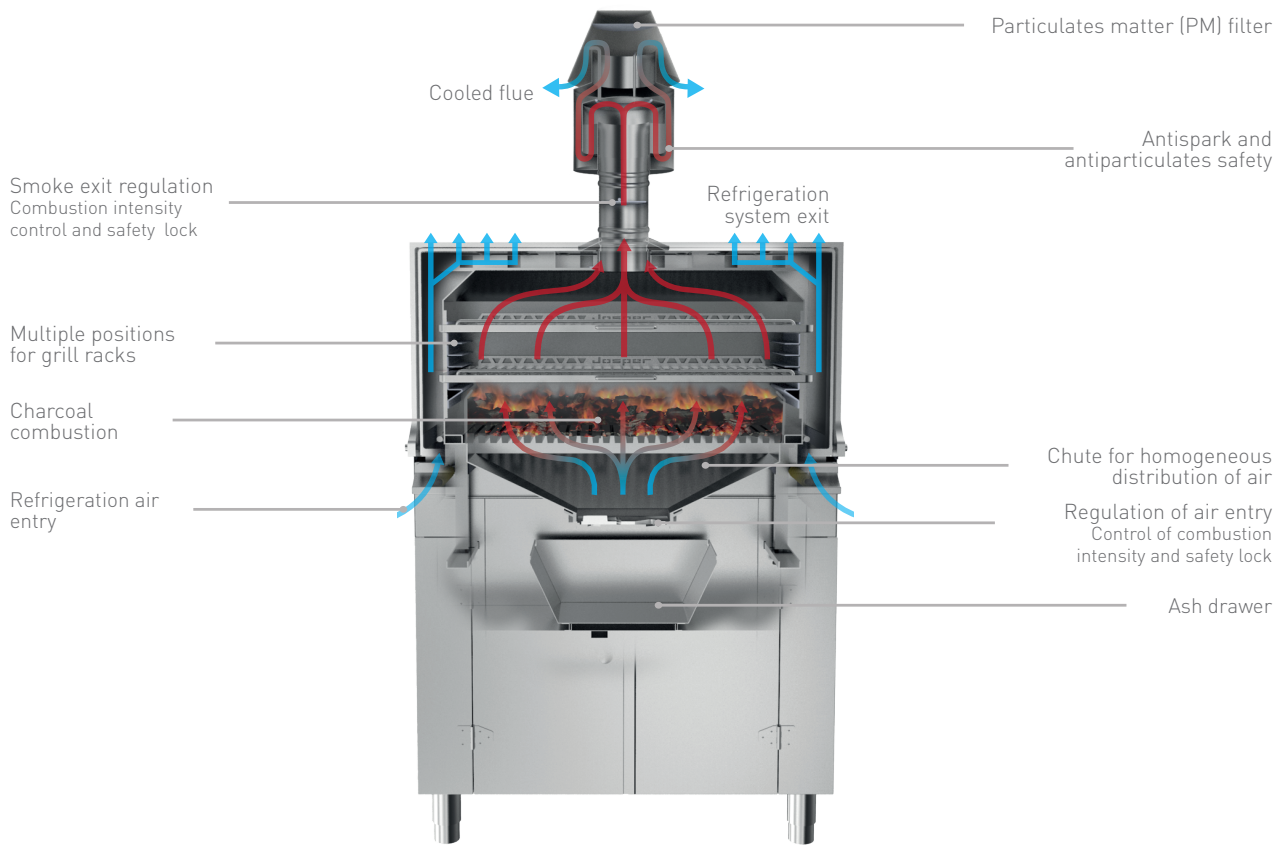
ACCESSORIES NOT INCLUDED

1 Grill rack · Firebreak · Firebreak hat



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* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]

1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

3 THIS DISTANCE MAY BE MODIFIED BY THE SMOKE OUTLET SET CONFIGURATION.

[mm
in]



JOSPER CHARCOAL BROILER OVEN HJX

TECHNICAL INFORMATION

Recommended for ±	80 diners	
Fire up time	30 min average	
Josper charcoal daily consumption	10 to 12 kg	22 to 26.5 lb
Performance	9h	
Production per hour	60 kg average	132 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1	
Nominal heat output	8,8 kW	11.8 hp
Flue gas mass flow	19,36 g/s	0.68 oz/s
Net weight	203 kg	447.5 lb

INSTALLATION

Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2800 m3/h	1648 cfm

BUNDLES: SIZES AND WEIGHTS

Sizes bundle 1	770 x 750 x 1070 mm	30 3/8 x 29 1/2 x 42 1/8 in
Gross weight bundle 1	176 kg	388 lb
Sizes bundle 2	760 x 750 x 890 mm	30 x 29 1/2 x 35 in
Gross weight bundle 2	49 kg	108 lb

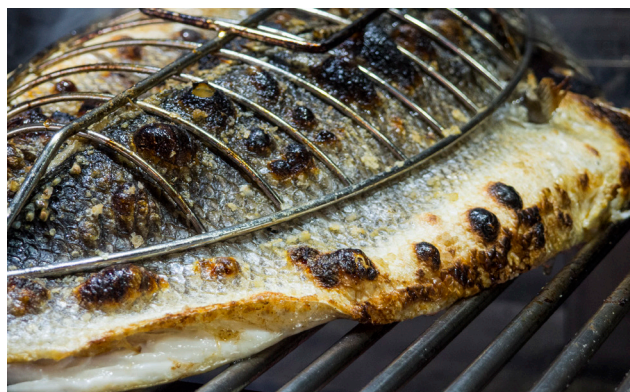
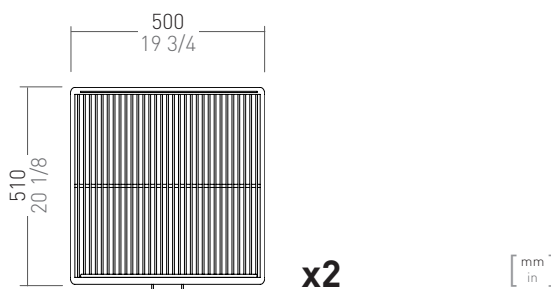
HJX-25-LBC

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By bringing the added value that comes from the firewood (charcoal) to the raw material, we obtain those flavours of yesterday, as well as a perfect texture and juiciness. By combining the functions of an oven and grill, we can work at high temperatures, sealing the product, smoking and grilling at the same time. These results are unique, and make the Josper Charcoal Oven a piece of equipment that is also unique.

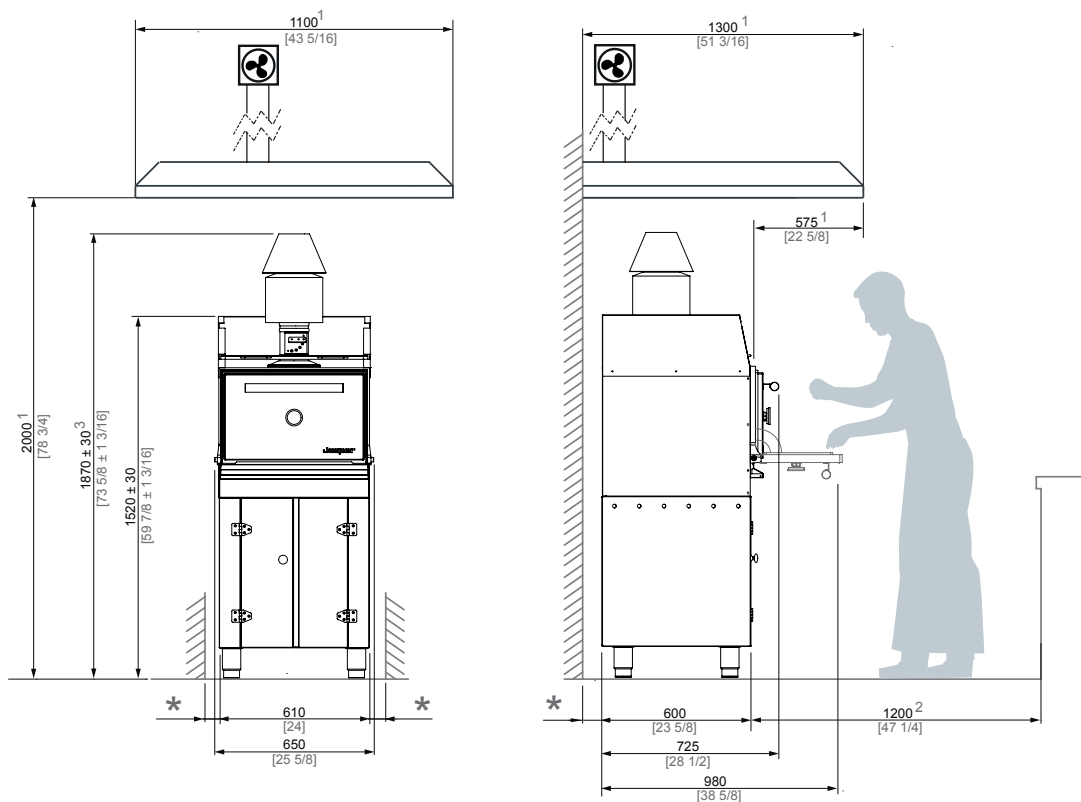
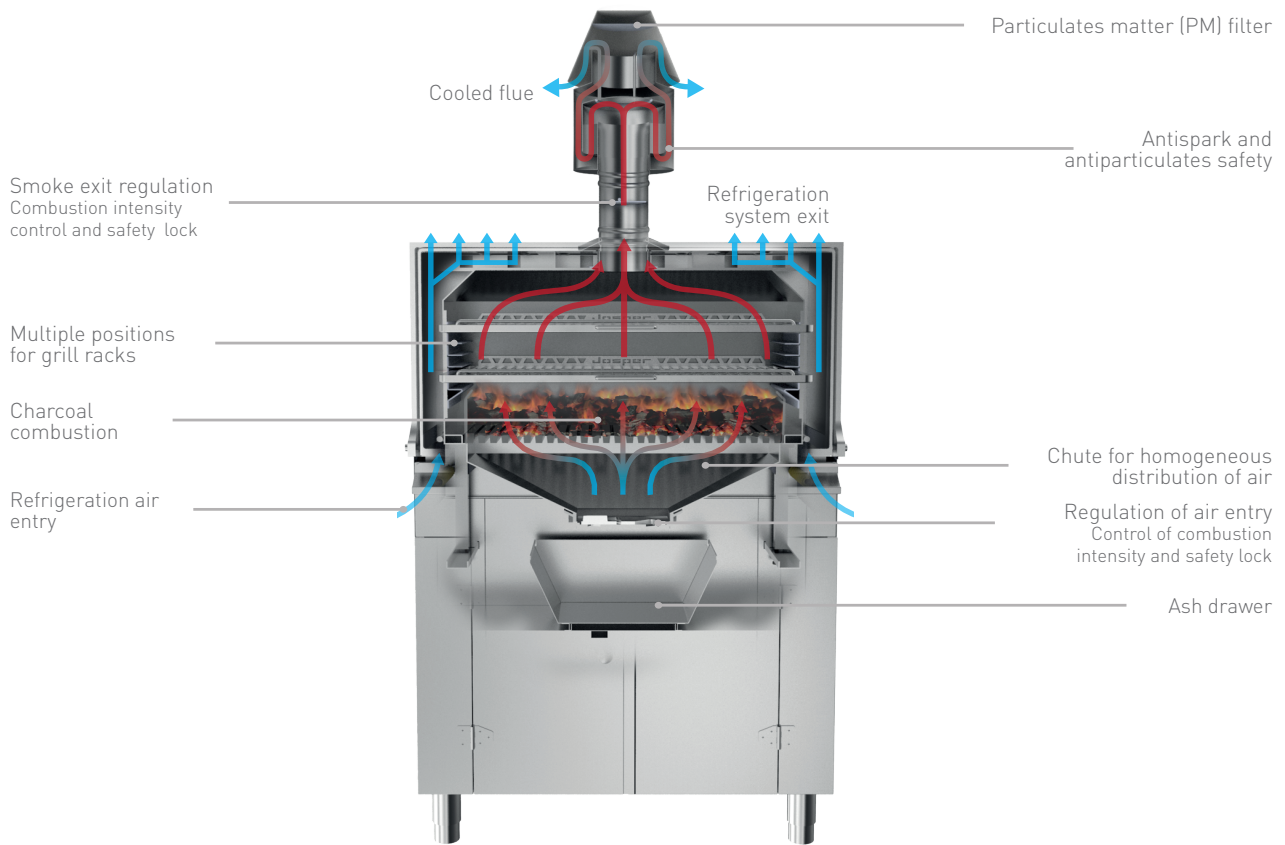
ACCESSORIES NOT INCLUDED

1 Grill rack · Firebreak · Firebreak hat



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1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

3 THIS DISTANCE MAY BE MODIFIED BY THE SMOKE OUTLET SET CONFIGURATION.

[mm
in]



JOSPER CHARCOAL BROILER OVEN HJX



TECHNICAL INFORMATION

Recommended for ±	80 diners	
Fire up time	30 min average	
Charcoal daily consumption	10 to 12 kg	22 to 26.5 lb
Performance	9h	
Production per hour	60 kg average	132 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1	
Nominal heat output	8,8 kW	11.8 hp
Flue gas mass flow	19,36 g/s	0.68 oz/s
Net weight	160 kg	352.7 lb

INSTALLATION

Recommended installation height	550 mm	21 5/8 in
Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2800 m ³ /h	1648 cfm

BUNDLES: SIZES AND WEIGHTS

Sizes bundle	760 x 750 x 865 mm	30 x 29 1/2 x 34 1/8 in
Gross weight bundle	171 kg	377 lb

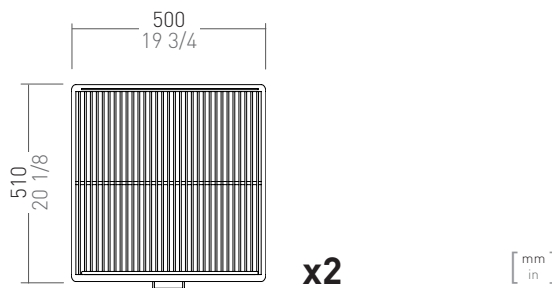
HJX-25-M

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ACCESSORIES NOT INCLUDED

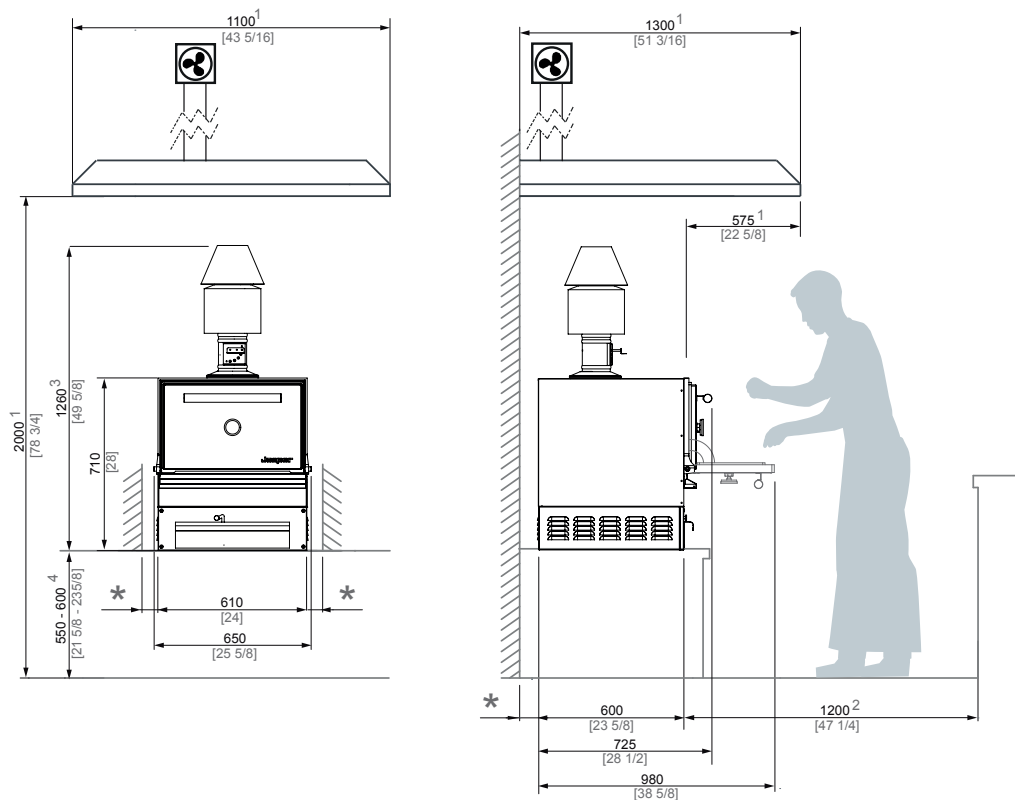
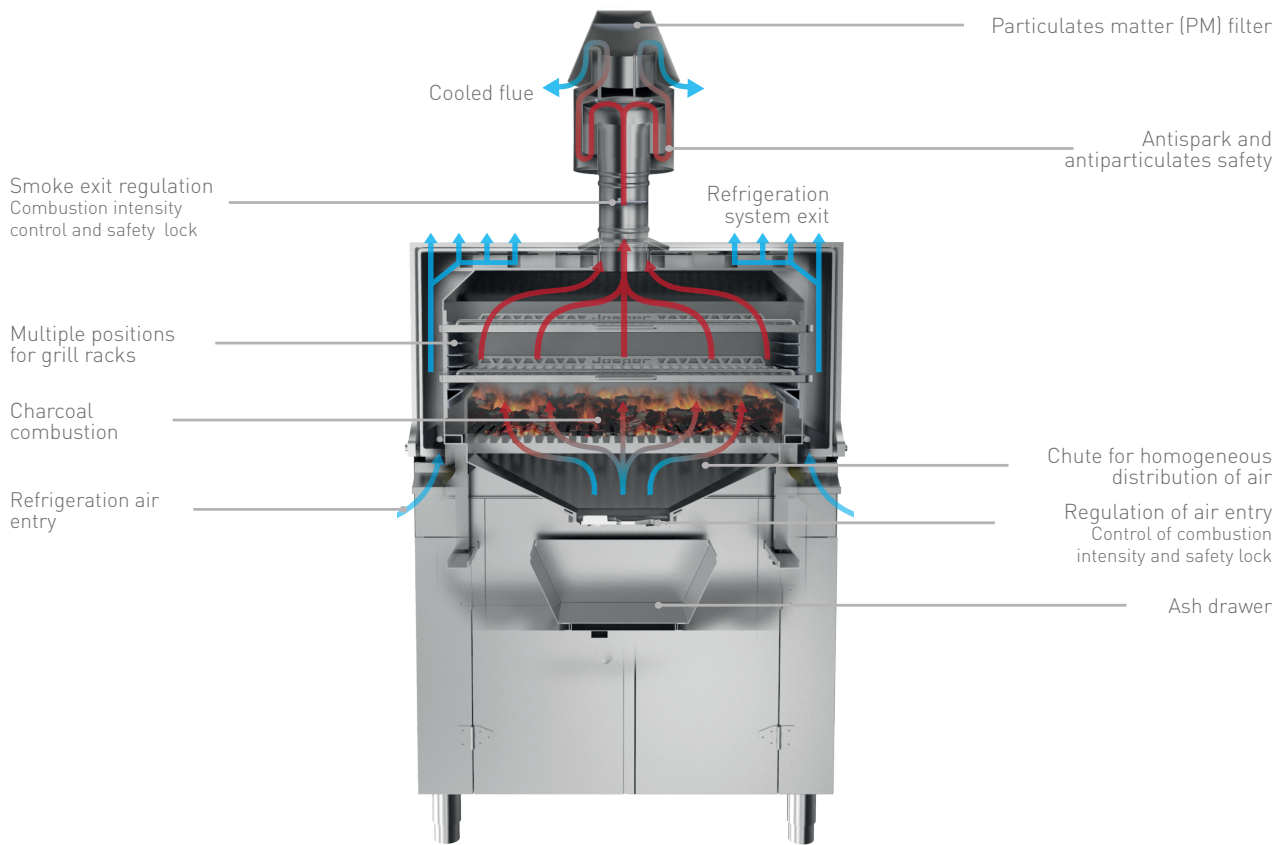
1 Grill rack · Firebreak · Firebreak hat



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1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS

2 RECOMMENDED CHEF'S WORKING SPACE

3 THIS DISTANCE MAY BE MODIFIED BY THE SMOKE OUTLET SET CONFIGURATION.

4 RECOMMENDED INSTALLATION HEIGHT.

[mm]
[in]





JOSPER CHARCOAL BROILER OVEN HJX



HJX-25-MBC

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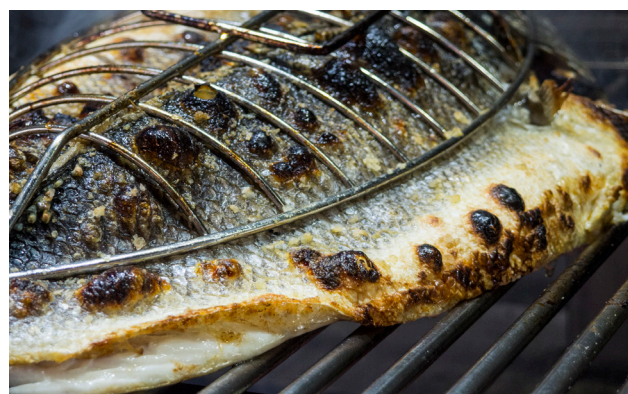
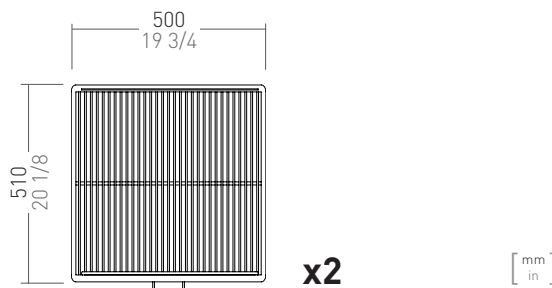
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Performance	9h	
Production per hour	60 kg average	132 lb average
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Grill rack capacity in GN trays	1xGN1/1	
Nominal heat output	8,8 kW	11.8 hp
Flue gas mass flow	19,36 g/s	0.68 oz/s
Net weight	174 kg	383.6 lb

INSTALLATION

Recommended installation height	550 mm	21 5/8 in
Clearance with non-flammable equipment	100 mm	4 in
Clearance with flammable equipment	300 mm	12 in
Exhaust rate	2800 m ³ /h	1648 cfm

BUNDLES: SIZES AND WEIGHTS

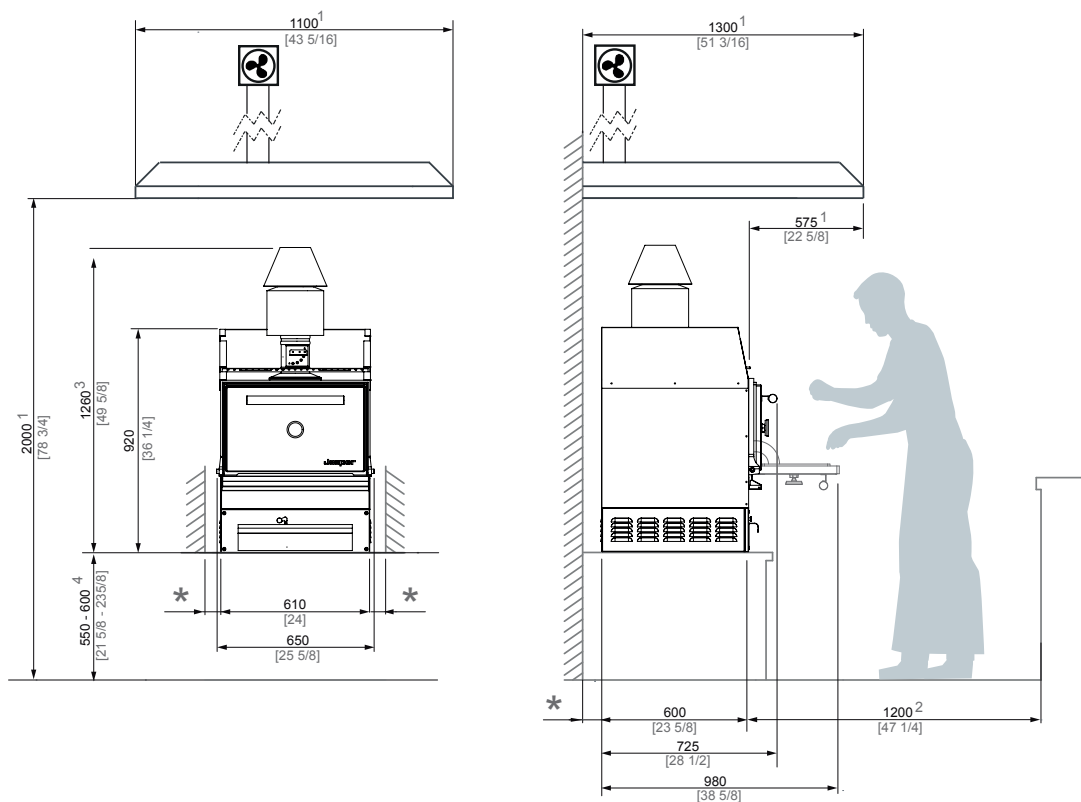
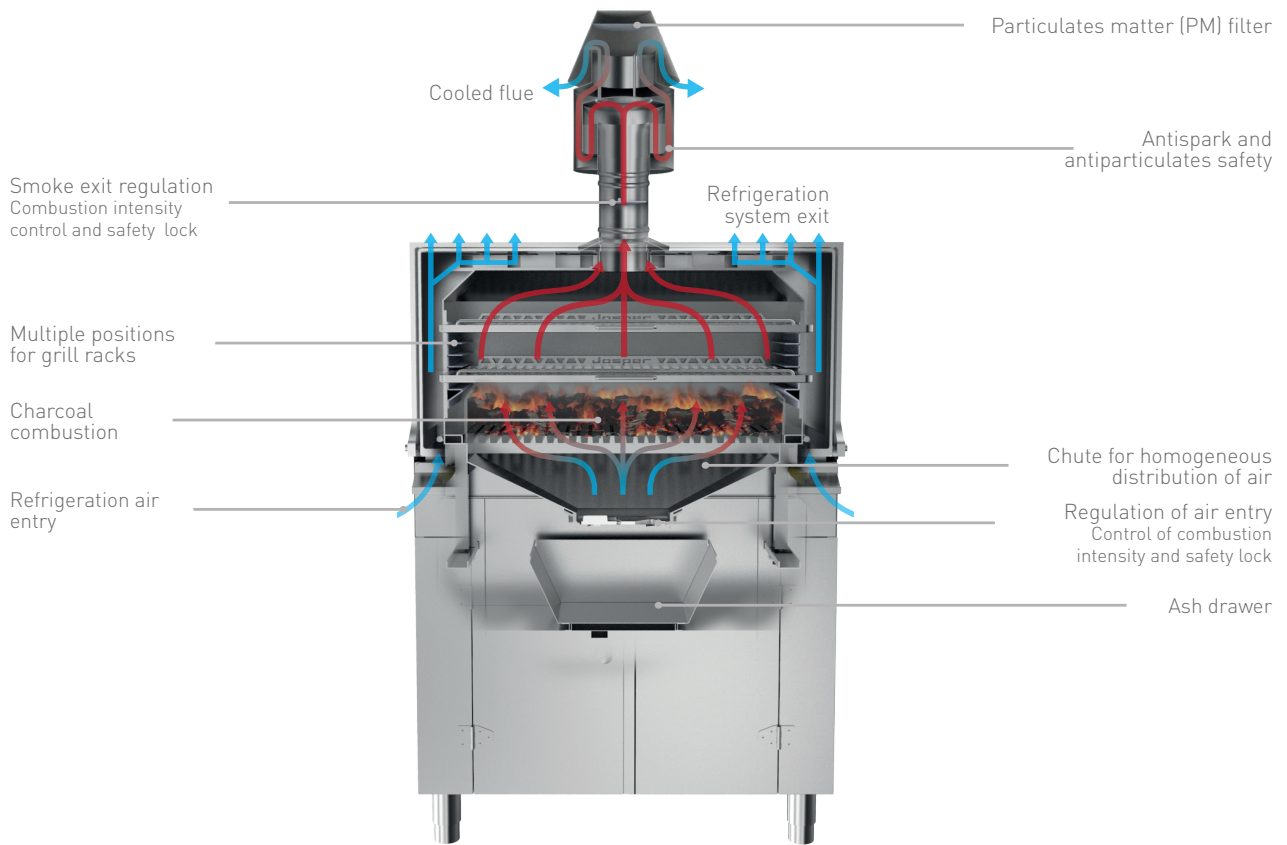
Sizes bundle	-	-
Gross weight bundle	185 kg	407.9 lb



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[mm]
[in]

