

Josper 1969

HJX-25-MBC

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

JOSPER CHARCOAL BROILER OVEN HJX

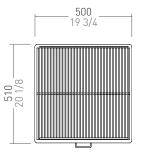
TECHNICAL INFORMATION

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	174 kg	383.6 lb
INSTALLATION		

550 mm	21 5/8 in
100 mm	4 in
300 mm	12 in
2800 m3/h	1648 cfm
	100 mm 300 mm

BUNDLES: SIZES AND WEIGHTS

Sizes bundle	-	-
Gross weight bundle	185 kg	407.9 lb



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Ed.02.2019 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.



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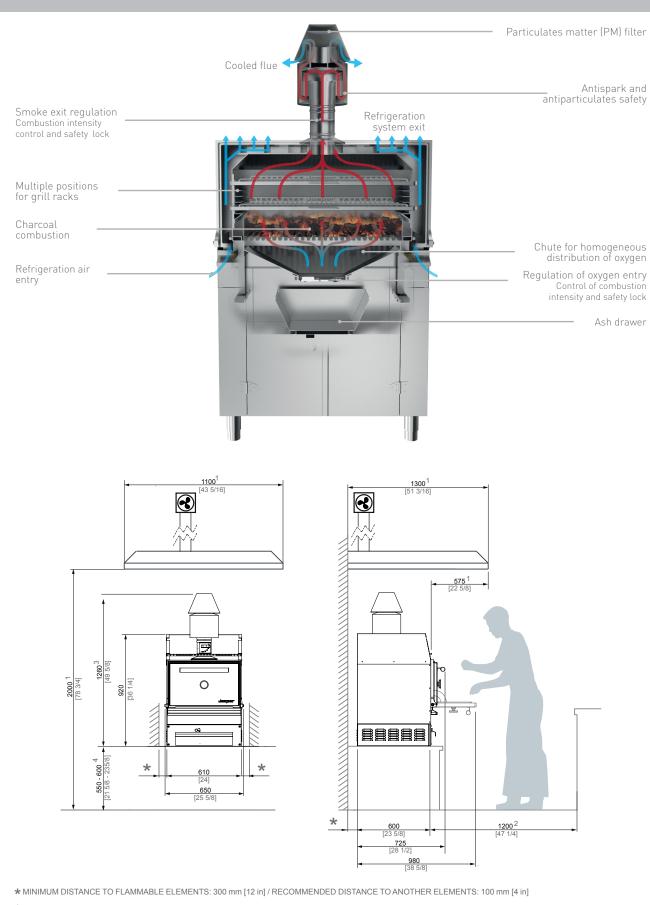




x2



JOSPER CHARCOAL BROILER OVEN HJX



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.



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