



## **HJX-20**

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**

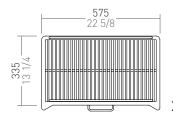
1 Grill rack · Firebreak · Firebreak hat

## **JOSPER CHARCOAL BROILER OVEN HJX**

TECHNICAL INFORMATION		
Recommended for ±	40 diners	
Fire up time	25 min average	
Charcoal daily consumption	6 to 8 kg	13.2 to 17.6 lb
Performance	7h	
Production per hour	25 kg average	55.1 lb average
Broiling temperature	250 to 350 °C	482 to 662 °F
Grill rack capacity in GN trays	1xGN1/1	
Nominal heat output	7,5 kW	10 hp
Flue gas mass flow	11,91 g/s	0.42 oz/s
Net weight	119 kg	262.3 lb

INSTALLATION					
Recommended installation height	850 mm	33 1/2 in			
Clearance with non-flammable equipment	100 mm	4 in			
Clearance with flammable equipment	300 mm	12 in			
Exhaust rate	2500 m3/h	1471 cfm			

BUNDLES: SIZES AND WEIGHTS					
Sizes bundle	1010 x 750 x 640 mm	39 3/4 x 29 1/2 x 25 1/4 in			
Gross weight bundle	137 kg	302 lb			











Ed.05.2019 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.







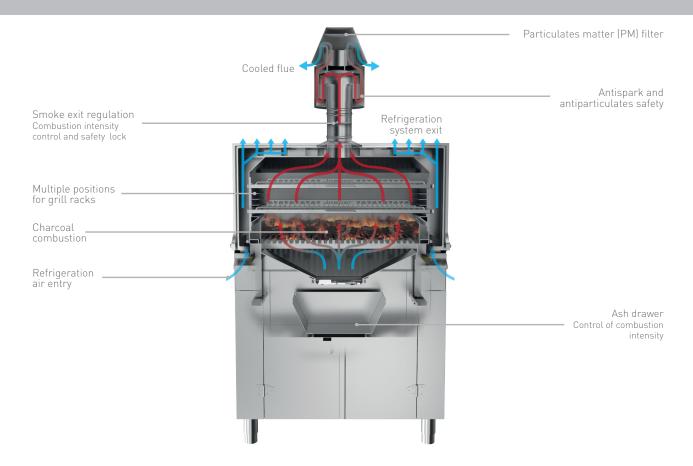


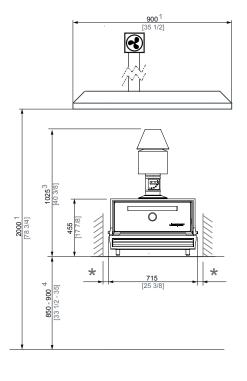


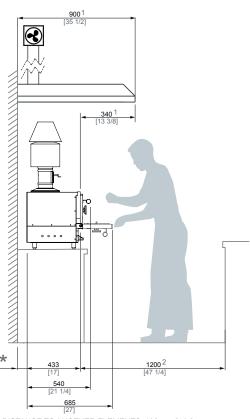


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- \* MINIMUM DISTANCE TO FLAMMABLE ELEMENTS: 300 mm [12 in] / RECOMMENDED DISTANCE TO ANOTHER ELEMENTS: 100 mm [4 in]
- 1 RECOMMENDED HOOD'S MINIMUM DIMENSIONS
- 2 RECOMMENDED CHEE'S WORKING SPACE
- 3 THIS DISTANCE MAY BE MODIFIED BY THE SMOKE OUTLET SET CONFIGURATION.
- 4 RECOMMENDED INSTALLATION HEIGHT.













