



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 HoReCa sector. 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

NEW
STANDARD

1. NEW Smoke Exit and diffuser (Included).
2. NEW Inferior Vent with 8 air entries.
3. NEW reinforced casing and higher isolation with rear ventilation.
4. NEW GN trays warmer supports.
5. NEW Door traction System.
6. NEW Ash drawer removable tray and easy to handle.
7. NEW Configurable and customizable table.

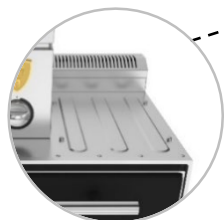
JOSPER AND THE FUTURE: ALWAYS INNOVATING



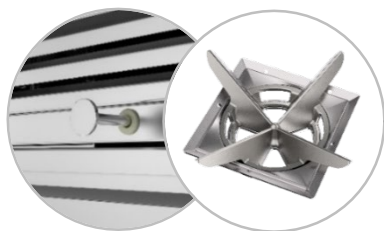
PRO – OUR NEW STANDARD



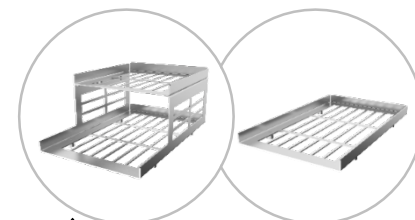
1. SMOKE EXIT SET



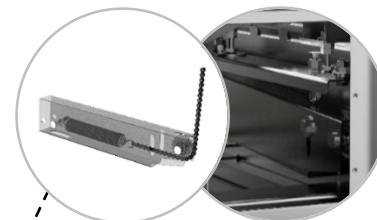
3. CASING



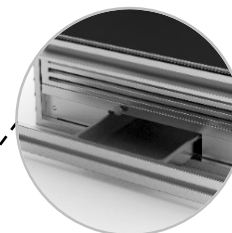
2. INFERIOR VENT



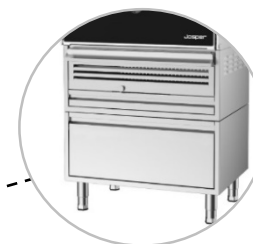
4. TRAYS FOR GNs



5. DOOR TRACTION SYSTEM



6. ASH DRAWER



7. CONFIGURABLE TABLE:
SIMPLE OR BRACED DRAWER



PRO – TECHNOLOGY

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 entires and ash evacuation.

Control of combustion intensity and safety lock.

Cooling air input.

GN tray as ash collector.

Cooled smoke flue.

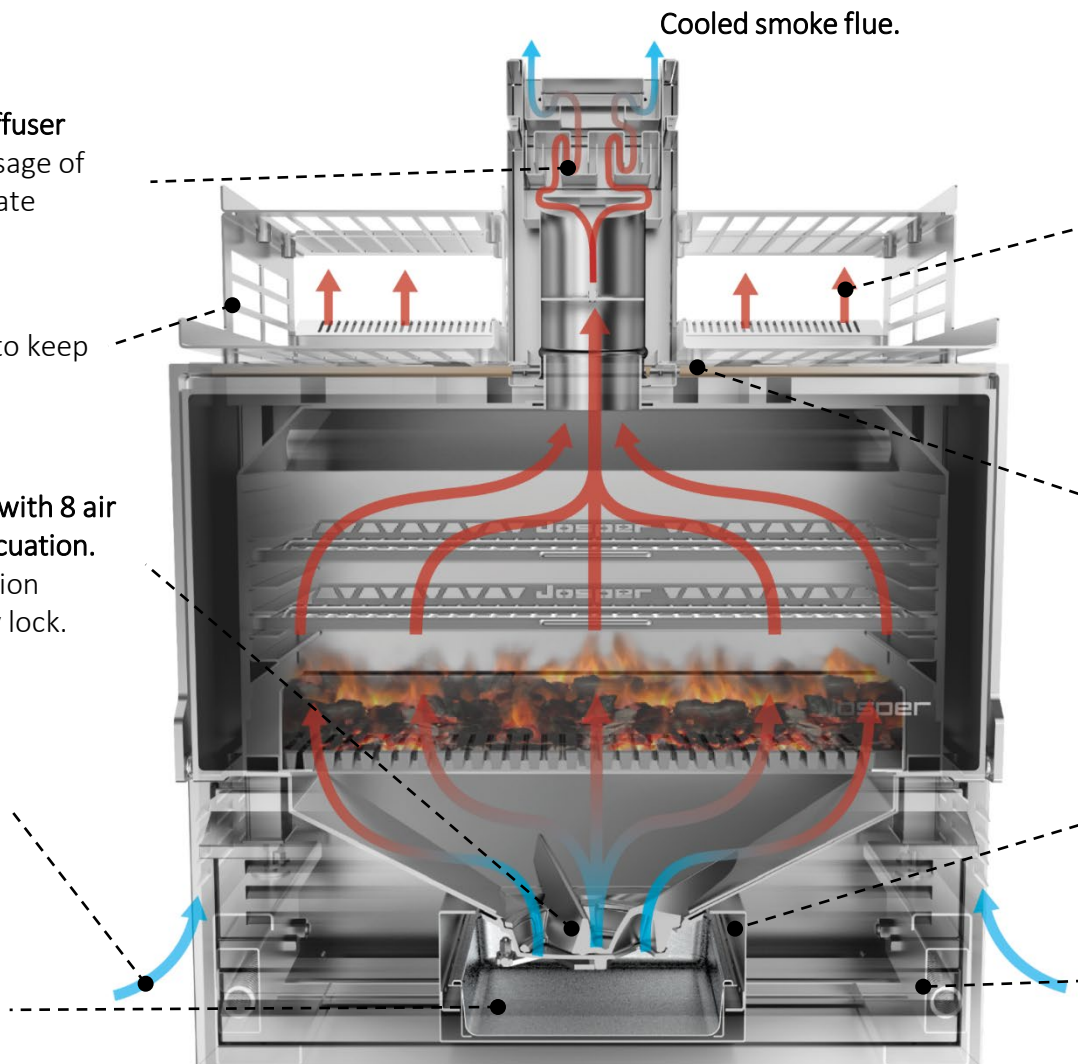
Ventilation grille.

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.

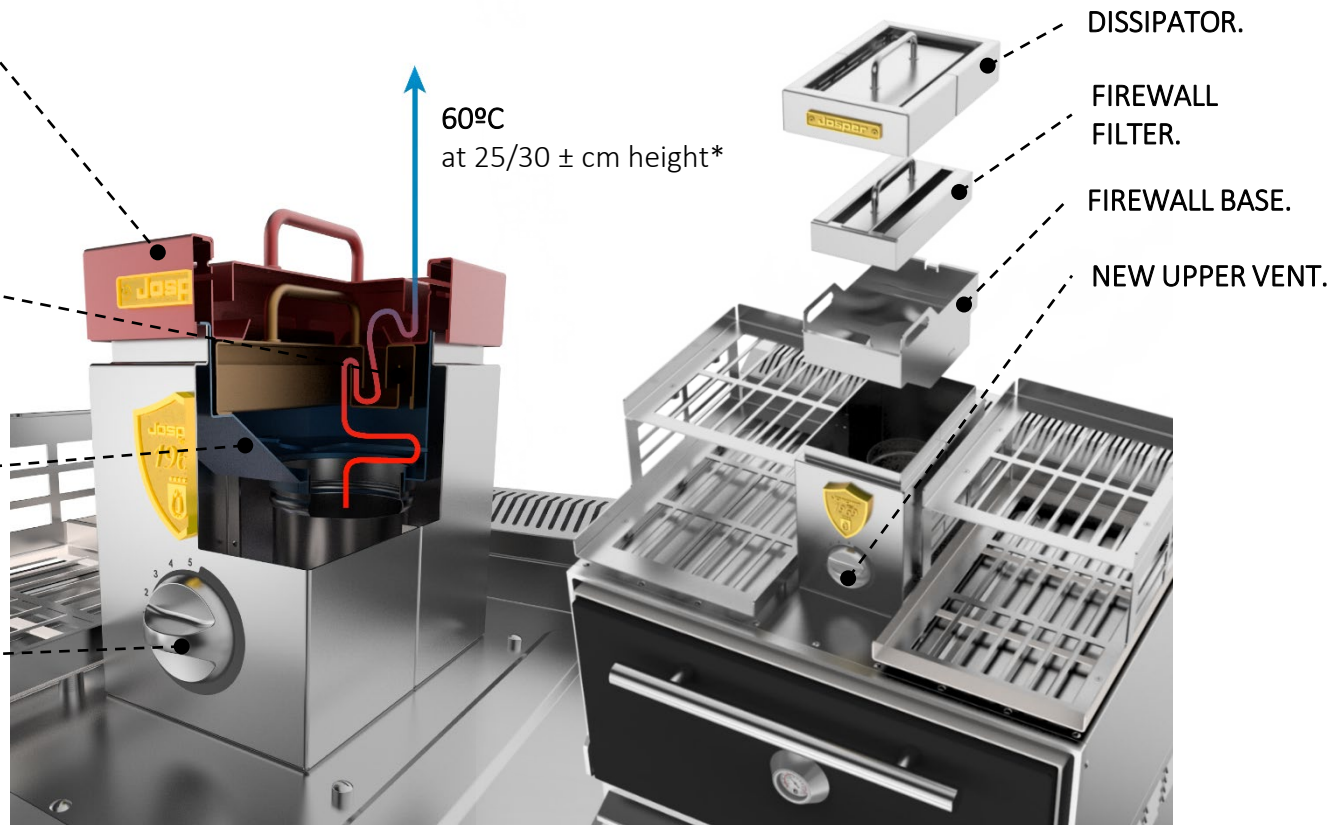
Operates as a labyrinth to precipitate the incandescent particulate matter.

FIREWALL BASE.

Collects the solid particulate matter.

UPPER VENT CONTROL.

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



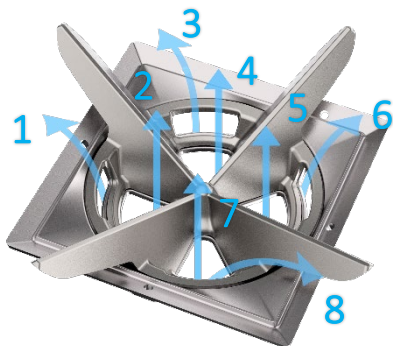
*When installed under an exhaust hood with correct functioning.



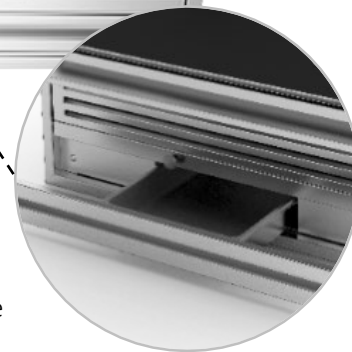
2. NEW PRO – LOWER VENT

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

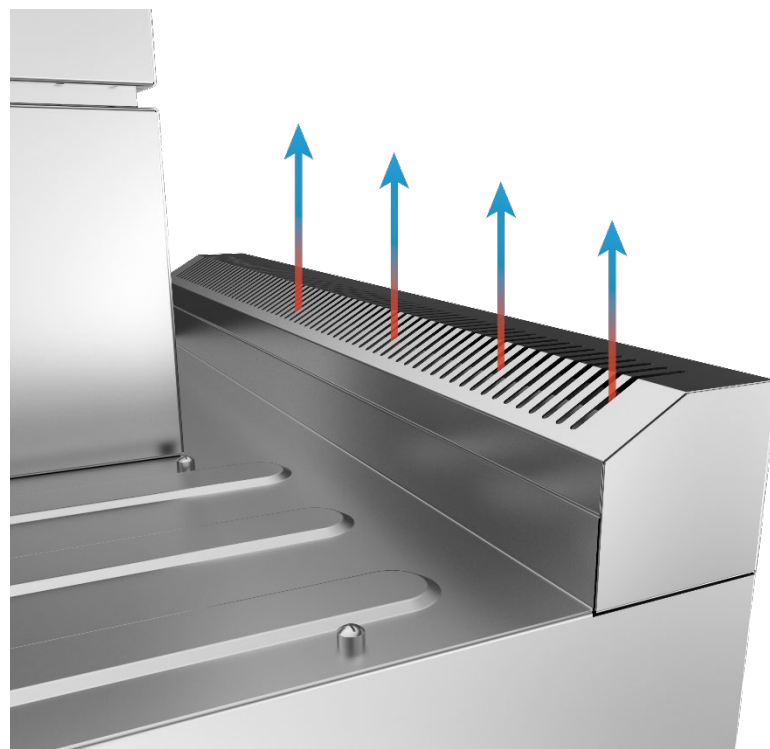
UPPER CASING.

- 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.

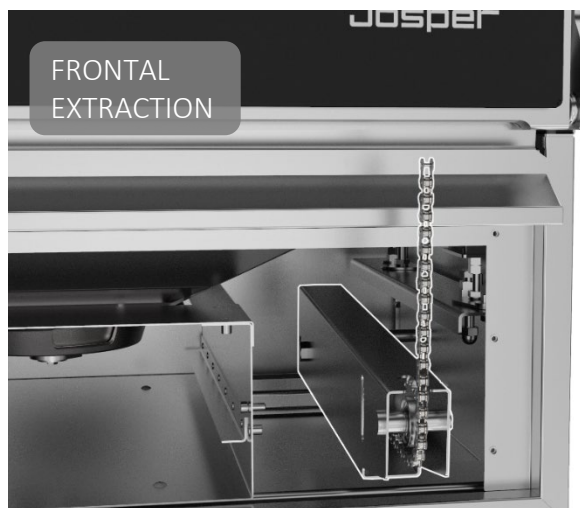
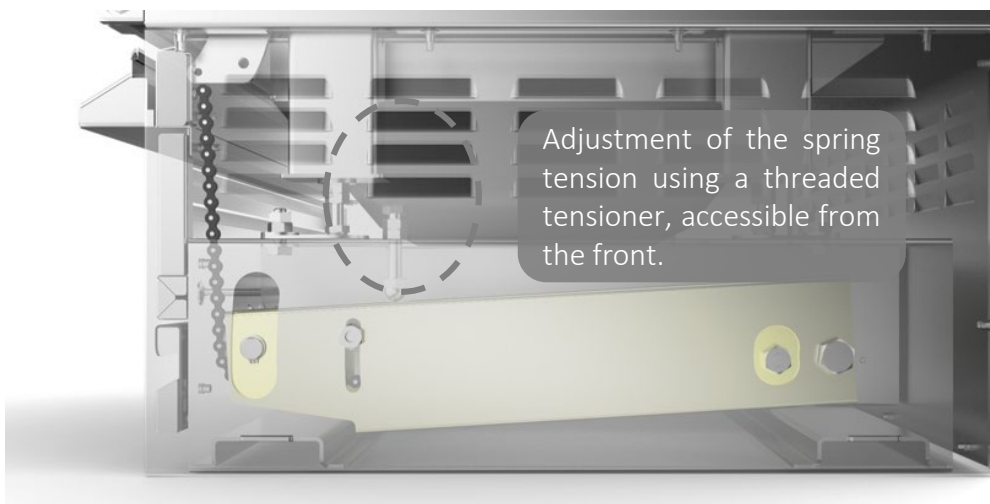
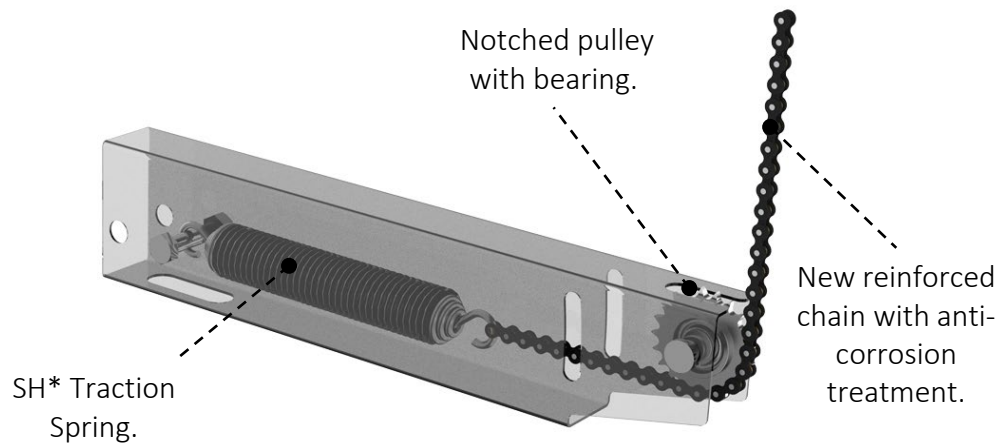
With ventilation grille, which helps to evacuate the hot air transmitted through the cavity.





4. NEW PRO - DOOR TRACTION SYSTEM

EASY TO MANTAIN OR CHANGE



*Super handling integral traction.



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 ACCESSORIES & COLORS



T ACCESSORY:

TABLE

Available for: S, M, L



D ACCESSORY:

DRAWER

Available for: S, M, L

DOOR COLORS:

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





Josper[®] CHARCOAL EQUIPMENT

TECHNOLOGY APPLIED TO THE GRILL SINCE 1969
& FOCUSED TOWARDS **THE FUTURE**

www.jospergrill.com

 THE MIDDLEBY CORPORATION