



CHARCOAL EQUIPMENT

CHARCOAL CATALOGUE



If you cook with charcoal, the most important thing is good charcoal,
Josper Charcoal

SUSTAINABLE CHARCOAL: JOSPER® PHILOSOPHY

JOSPER®, in its line of responsibility and commitment with the environment, obtains its charcoal through a sustainable management of natural resources, adding a differential value to its labor and fostering the maintenance of our forests.

With this project, JOSPER® produces high-quality wood charcoal from nearby natural resources that come from the cleaning of woods, the selection of shoots, sanitary and improvement pruning, adding value to this wood and thriving the responsible management of our green areas.



HOLM OAK
WOOD



WOOD AND
VINE SHOOTS



WHITE
QUEBRACHO



COCONUT
SHELL



TROPICAL
HARDWOODS

ENVIRONMENTAL AND SOCIAL COMMITMENT

In addition to the commitment with nature and the environment, JOSPER® participates in social projects to promote the reintegration of people under risk of exclusion.

CERTIFIED QUALITY AND PROFESSIONALISM

All forest-based products offered by JOSPER® have the corresponding quality seals that guarantee the sustainability of the resources used, as well as the maintenance of ecosystems and biological diversity.

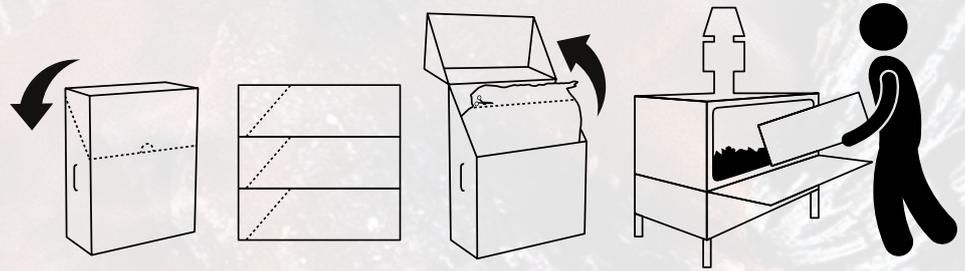
FSC® + PEFC® + REACH



By complying with FSC®, PEFC® and REACH certifications, we comply with the best practices standards, guaranteeing our charcoal has been produced through sustainable sources and looking out for the protection of healthy environments for the generations to come.

HIGH QUALITY GRILLING

JOSPER® wood charcoal provides a high calorific value and durable power. Its high efficiency significantly reduces cooking times, which represents substantial savings of money and of resources used for its obtainment.



PRACTICAL AND CONVENIENT CONTAINER

JOSPER® designed an innovative container that facilitates its handling and storing, promoting a better cleaning with respect to other formats, which also acts as a dispenser.

The boxes have a ripped line in its front side for a quick opening, as well as lateral grips for a better transportation and pouring.



DISTRIBUTION AND INTERNATIONAL PRESENCE

JOSPER®, a leader in this sector for more than 50 years, has reached the international market, positioning its products in more than 120 countries, also becoming the leader in sales and distribution.

ROBATAGRILL RGJ-100



WHITE QUEBRACHO WOOD



MARABÚ WOOD



CHARCOAL OVEN HJA-50



BASQUE GRILL PVJ-076-1



HOLM OAK WOOD





White Quebracho wood
ORIGIN: PARAGUAY AND ARGENTINA



Calorific value	≈ 8000 Kcal/Kg
Origin	Eco-friendly, controlled pruning
Suggested use	JOSPER open charcoal grill and oven
Granulometry	≤ 80 – 160 mm
Carbon	> 80 %
Ashes	< 2,8%
Humidity	4%
Density	280 kg/m3
EAN Code	8436009860130 / 8436009860109



REF. P4022 BOX
10.0KG AVERAGE
54 x 34 x 18 cm



REF. SP51 BAG
9.5KG AVERAGE



Marabú wood
ORIGIN: CUBA



Calorific value	≈ 8000 Kcal/Kg
Origin	Eco-friendly, controlled pruning
Suggested use	JOSPER open charcoal grill and oven
Granulometry	150 mm
Carbon	> 75 %
Ashes	< 5 %
Humidity	< 6 %
Density	298 kg/m3
EAN Code	8436009860147 / 8436009860116



REF. P4036 BOX
11.0KG AVERAGE
54 x 34 x 18 cm



REF. SP36 BAG
10.5KG AVERAGE



Holm Oak wood
ORIGIN: SPAIN



Calorific value	7000 - 7500 kcal/kg
Origin	Eco-friendly, controlled pruning
Suggested use	JOSPER open charcoal grill and oven
Granulometry	20-100 mm
Carbon	≤ 75%
Ashes	≤ 6%
Humidity	≤ 10%
Density	310 kg/m3
EAN Code	8436009860178 / 8436009860185



REF. P4039 BOX
10.0KG AVERAGE
54 x 34 x 18 cm



REF. SP39 BAG
9.5KG AVERAGE





Marabú wood

ORIGIN: CUBA



Calorific value	≈ 8000 Kcal/Kg
Origin	Eco-friendly, controlled pruning
Suggested use	JOSPER open charcoal grill and oven
Granulometry	≤ 50 mm
Carbon	> 75 %
Ashes	< 5 %
Humidity	< 6 %
Density	298 kg/m3
EAN Code	8436009860154 / 8436009860161



REF. P4048 BOX
3KG AVERAGE
37 x 26 x 18 cm



REF. SP4026 BAG
2,5KG AVERAGE



Spanish holm oak compressed with flour

ORIGIN: SPAIN



Calorific value	≈ 8000 Kcal/Kg
Origin	Eco-friendly, controlled pruning
Suggested use	JOSPER open charcoal grill and oven
Granulometry	≤ 80 mm
Carbon	> 70 %
Ashes	< 2,8 %
Humidity	< 4 %
Density	597 kg/m3
EAN Code	8436009860192

REF. 4018 BOX
15,0KG AVERAGE
54 x 34 x 18 cm



Vine wood

ORIGIN: SPAIN (Ribera del Duero)



REF. 4059 BOX
11KG AVERAGE
54 x 34 x 18 cm



Calorific value	≈ 4500 Kcal/Kg
Origin	Eco-friendly, controlled pruning
Suggested use	JOSPER open charcoal grill and oven
Granulometry	≤ 60-120 mm
Density	760 Kg/m3
EAN Code	8436009860108





Vine shoots

ORIGIN: SPAIN (Ribera del Duero)



REF. 4070 BAG
5KG AVERAGE
53 x 27 x 19 cm



Calorific value	≈ 4500 Kcal/Kg
Origin	Eco-friendly, controlled pruning
Suggested use	JOSPER open charcoal grill and oven
Length	≤ 60-100 mm
Density	760 kg/m3
EAN Code	8436009860135



Eco-friendly, solid-alcohol tablets

ORIGIN: BRAZIL



COD: 4061



Packed in box of	24 units per box/8 units per container
EAN Code	8436009860017



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Josper®

CHARCOAL EQUIPMENT

Are you interested in becoming a Josper charcoal dealer?

Contact: josper@josper.es

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