

INSTRUCTION MANUAL

CE

OVEN GRILL

Brand: JOSPER®
Model: 25, 38, 45, 50

MANUFACTURER

JOSPER S.A.
C/ Montpalau, 1 y 3
08397 Pineda de Mar
Barcelona

EUROPEAN STANDARD EN 12815

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Yesterday's taste with today's pace ®

ECONOMY AND QUALITY

The Josper oven grill is a barbecue made from the highest quality materials using traditional methods, for a sector that demands the highest standards and professionalism - the hostelry sector (hotels, restaurants, bars, etc.).

The Josper Oven is a **Closed BARBECUE** operated by a system of "adjustable vents." One is the air inlet (at the bottom of the oven) and the other is at the top (the smoke and combustion gases outlet). At the front of the oven is a hinged door for opening the oven. Inside the oven is the burning charcoal, and above this are the grill racks, where the food is placed.

This oven operating system has a number of advantages.

You have more control over the heat

You save on charcoal (the oven will have paid for itself in 18 months)

It cooks much faster than a traditional barbecue

It has a double oven and grill function

It considerably reduces the amount of flame (preventing the food from being smoked or drying out).

The **TRUE GRILL TASTE** is only possible using charcoal made from the highest quality firewood (**JOSPER charcoal**).

When using a **JOSPER** oven you can be sure of **AMAZING RESULTS**. You can grill any sort of food, from chops to fillets of fish, from seafood to succulent roasts.

Grilling vegetables is easy (they look fantastic and stay moist), as is making pizzas, with that authentic wood flavour, and home-made desserts.

JOSPER S.A., provides personalised customer care, and guarantees after-sales service through its network of distributors and skilled staff. We aim to provide a high quality, long-lasting product, which means we are constantly improving our charcoal ovens.

More than 9000 clients in 40 years of business is our GUARANTEE of quality.

JOSPER OVEN GRILLS specifications

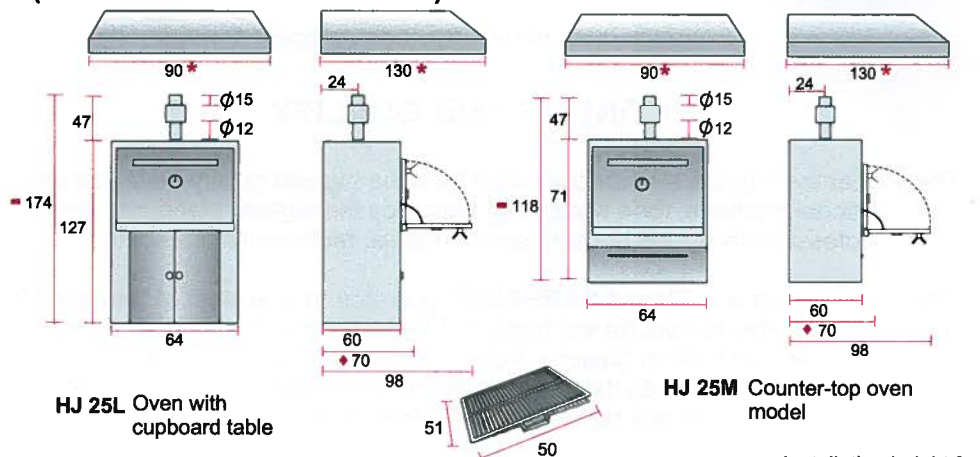
TECHNICAL CHARACTERISTICS:

Model	HJ-25	HJ-45	HJ-50	HJ-38
Weight ± (Model L)	185	286	342	150
Power KW	3	4,5	6	2
Max. smoke flow g/sec	7	10,5	14	4,7
Smoke temperature at neck °C	155	155	155	155
Recommended uptake Pa	12	12	12	12
Output %	76	76	76	76

2 Models

HJ-25

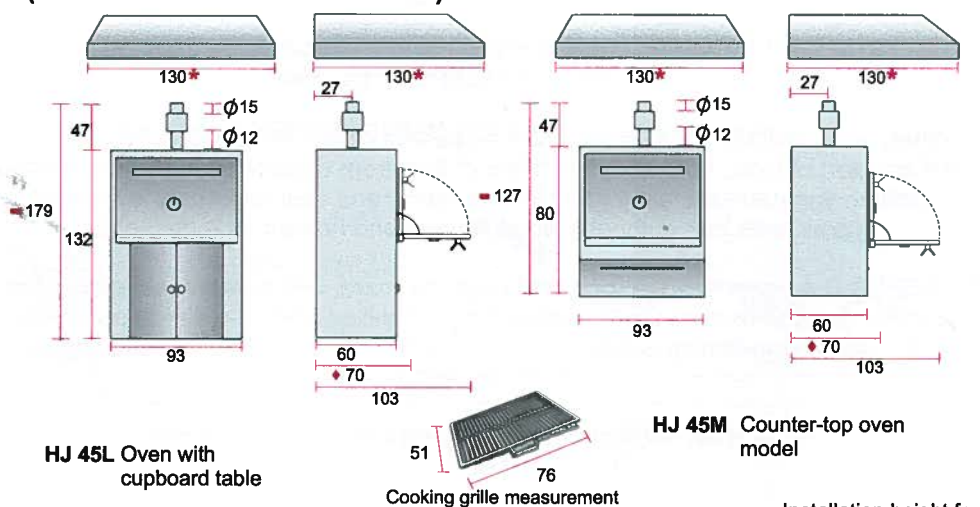
(recommended for ± 70 covers)



- * JOSPER extractor hood measurement (minimum recommended measurements for extractor hood 90 wide x 110 deep).
- ◆ Measurement with door handle.
- Total oven height with firebreak.

HJ-45

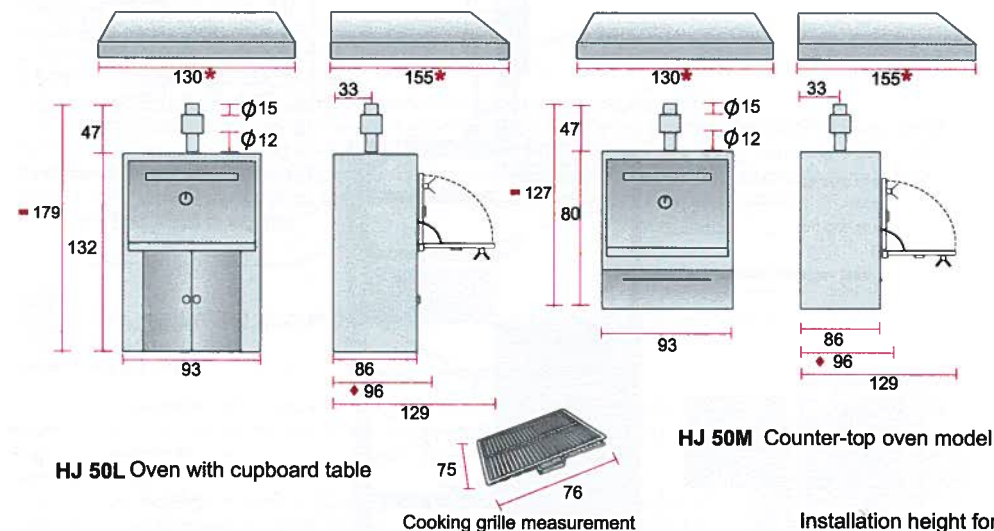
(recommended for ± 100 covers)



- * JOSPER extractor hood measurement (minimum recommended measurements for extractor hood 130 wide x 110 deep).
- ◆ Measurement with door handle.
- Total oven height with firebreak.

HJ-50

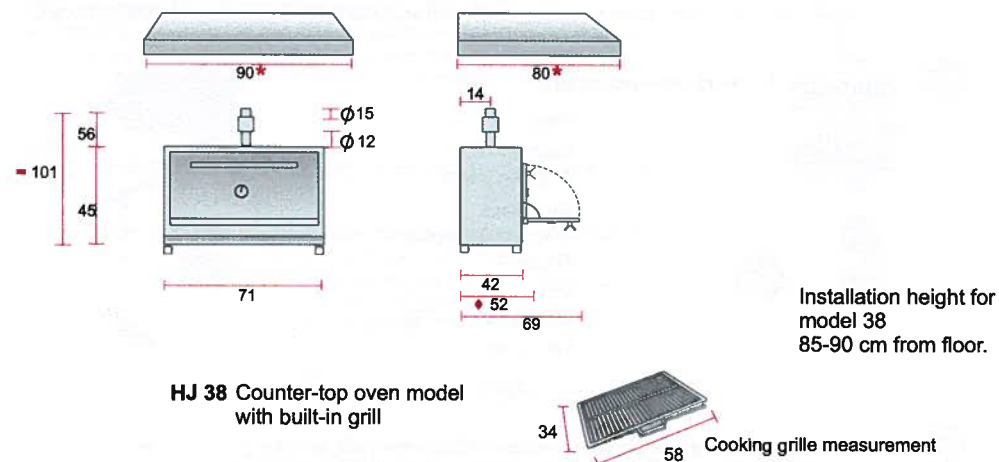
(recommended for ± 150 covers)



- * JOSPER extractor hood measurement (minimum recommended measurements for extractor hood 130 wide x 130 deep).
- ◆ Measurement with door handle.
- Total oven height with firebreak.

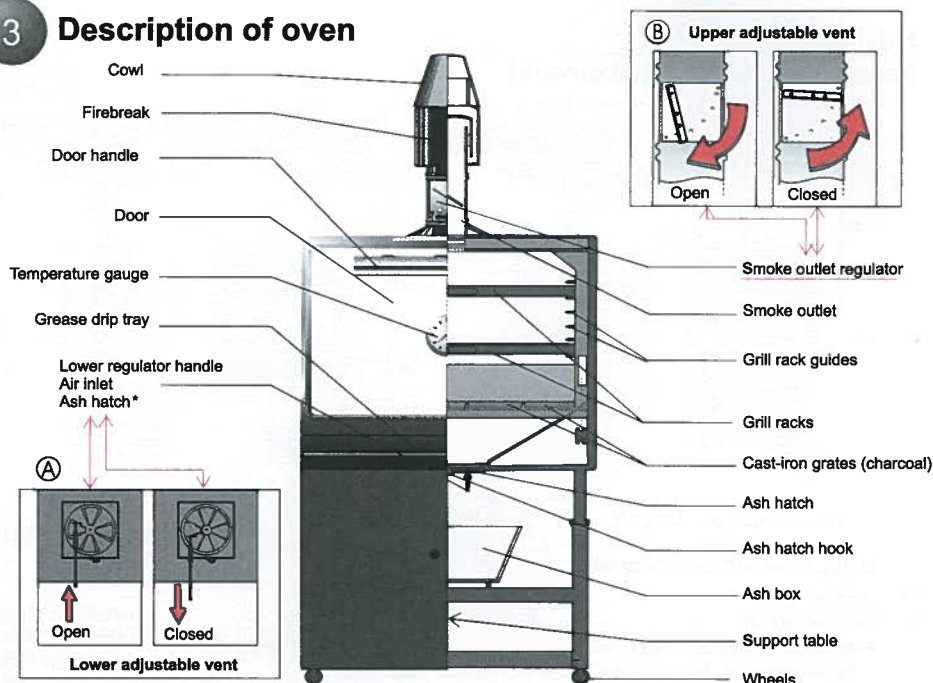
HJ-38

(recommended for ± 30 covers)



- * Minimum recommended measurement for extractor hood.
- ◆ Measurement with door handle.
- Total oven height with firebreak.

3 Description of oven

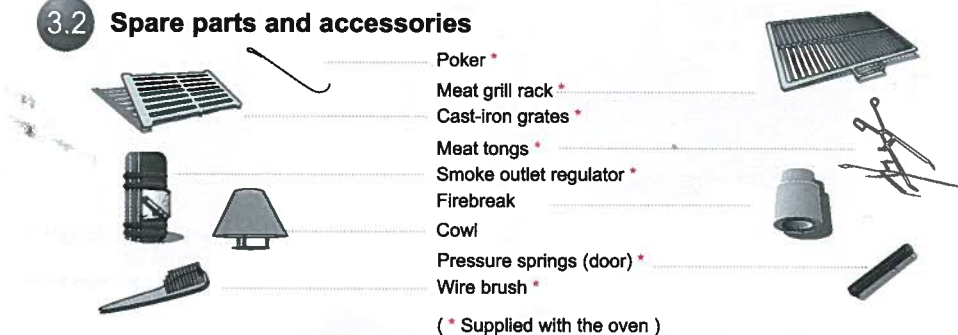


* The air inlet on the HJ-38 PM model is adjusted by opening and closing the ash box.

- 3.1 The materials used in the manufacture of JOSPER ovens are high quality materials - steel, stainless steel, fireproof steel and cast iron.

N.B. Neither asbestos, combustible materials or cadmium are used in the manufacture of JOSPER ovens.

3.2 Spare parts and accessories



- 3.3 Only JOSPER replacement parts supplied by the manufacturer should be used. Any modification of the machine not previously authorised by JOSPER is prohibited. This oven should not be used as an incinerator and only the recommended fuels should be used. For more information on these or other spare parts, consult your regular distributor, regional dealer, or Jospo head offices (see page 16).

4 Installation instructions

Depending on the model, the JOSPER oven is supplied with or without support table.

Models with support table:

HJ-25L, HJ-45L, HJ-50L

Counter-top models:

HJ-25M, HJ-45M, HJ-50M, HJ-38

These must be installed on a fireproof surface (e.g. marble, brick, or metal).

The recommended height for the support is between 50 and 60 cm from ground level (except the HJ-38 model, which must be placed 85-90 cm above ground level). Do not place any combustible material less than 30 cm from the sides or on top of the oven. Remember that all accessible surfaces of the oven are at a high temperature. Once installed on the support surface, the smoke outlet must be connected. There are two ways to do this.

4.1 Oven installed under the kitchen's main extractor hood and independent exterior outlet

In this case, a vertical chimney with an outlet to the outside of the building must be installed and connected to the smoke outlet of the oven must be installed separately from the smoke outlet chimney of the existing extractor hood.

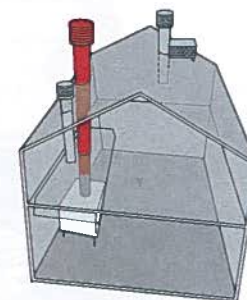
The chimney must be 15 cm in diameter; we recommend that it is made of stainless steel, to prevent rust due to condensation. The chimney must be fitted with a cowl to prevent rain entering and must be 2 m higher than the roof.

Remember that the extractor hood must protrude from the front of the oven to gather any smoke released when the oven door is opened (see diagrams on pages 4 and 5).

Consult local regulations concerning these installations before installing the chimney.

National laws must also be consulted on installing the oven, as safety measures other than those described here may be required.

*In installations where all the kitchen equipment is electric, the oven can be installed under the extractor hood, with no separate outlet, but a FIREBREAK and COWL must always be installed.



4.2 Installation of oven grill with Jospo extractor hood

Jospo ovens with a built-in extractor hood only require a separate exterior outlet consisting of a 25 to 30 cm diameter pipe made of galvanized or stainless steel.

For the extractor hood to remain in perfect working order, its parts must be cleaned weekly, especially the filters (and the interior filter blanket must be changed).

All Jospo models are fitted with a firebreak.

If the chimney catches fire, turn off the smoke extraction motor switch and put the oven out quickly by closing the upper and lower vents.

Use an extinguisher to put out the fire outside the oven.

Jospo cannot be held responsible for any possible damage caused by incorrect use of the oven, or installations that do not meet the above requirements.

IMPORTANT: In all installation options, it is essential to keep the extractor hood components and ducts clean (see pp. 14-15, Maintenance and Cleaning).

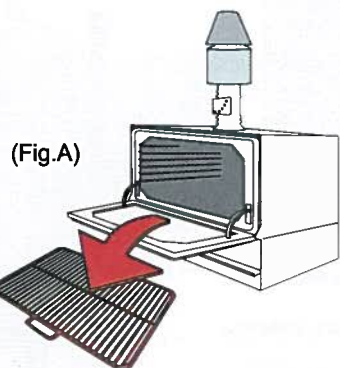
5 Instructions for use

Once the Josper oven is installed, it must be prepared for use, following the instructions below.

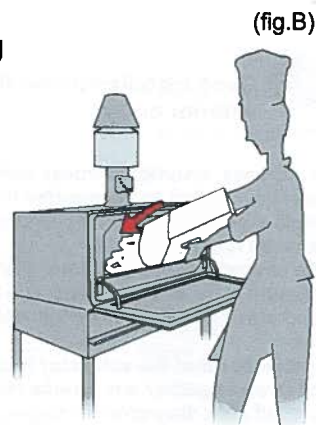
5.1 Loading the coal:

Open the front oven door and remove the grill racks (fig A).

Open a box of charcoal and load the oven, holding the box of coal by the side openings (fig B).



(Fig.A)



(fig.B)

The amount of coal depends on the oven model, as shown in the following table:

AMOUNT IN BOXES

HJ-50 (± 150 covers)	=	 +  1 1/4 boxes (approx. 20 kg)
HJ-45 (± 100 covers)	=	 1 box (approx. 17 kg)
HJ-25 (± 70 covers)	=	 nearly 1 box (approx. 14 kg)
HJ-38 (± 30 covers)	=	 1/3 box (approx. 6 kg)

IMPORTANT: Heatproof gloves must be used when handling the grill racks in order to prevent burns. Do not touch the oven without hand protection.

5.2 Lighting the charcoal

Before lighting:

Push the charcoal into a **pile in the middle of the oven** using the poker. By doing so, when it is lit it will catch fire quickly and evenly.

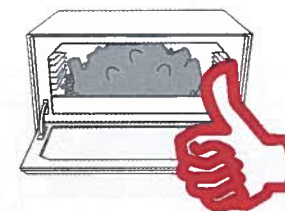
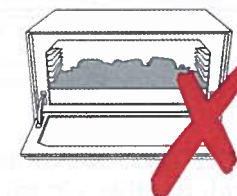


Fig. A



OPEN the two vents completely.

The upper vent (fig. B) and the lower vent (fig. C).

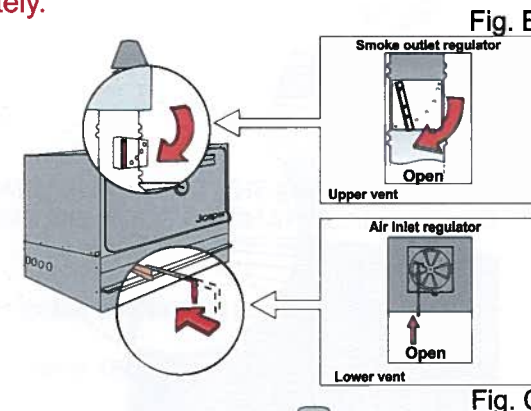


Fig. B

Fig. C

* The air inlet on the HJ-38 is controlled by opening and closing the ash box at the bottom of the oven. To open the air inlet, pull the drawer open by about 2 or 3 cm.

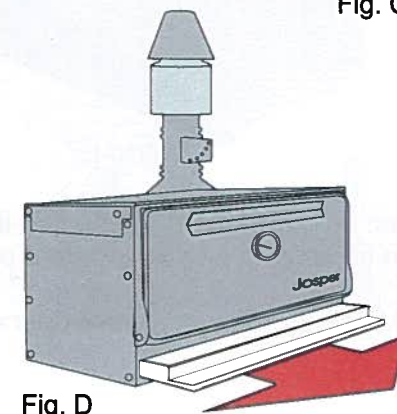
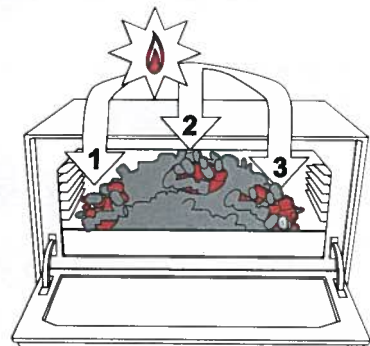
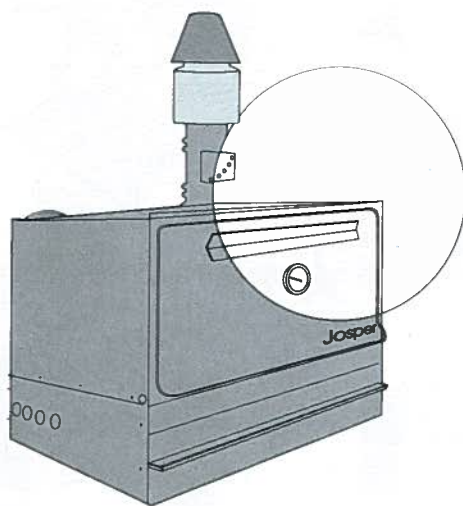


Fig. D



Use firelighters (we recommend our **LUMIX FIRELIGHTERS**) to light the pile charcoal in **three places**: one in the centre of the pile, and two at the sides.

IMPORTANT: do not use inflammable liquids such as alcohol, petrol, or other similar products to light the charcoal. IT IS HIGHLY DANGEROUS!



Close the oven door once the firelighters are lit, and follow the instructions on the next page.

When using the oven for the first time, it is very important to let the charcoal burn for at least one hour before placing food inside.

N.B.: The oven must always operate with the door closed.

5.3

Preparing the oven for cooking

BEFORE OPENING THE DOOR

Wait **30-45 minutes** (depending on the model of oven) after lighting to ensure that the coal is well lit**.

Then close the lower vent (fig. A), while keeping the upper vent open (fig. B).

Wait **between 5 and 10 minutes** before opening the door and checking that the flames have died down.

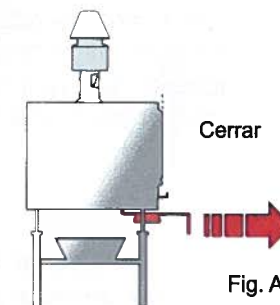


Fig. A

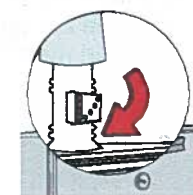
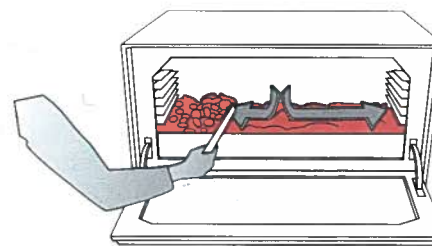


Fig. B

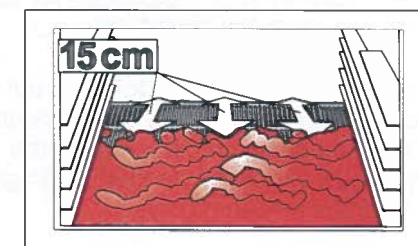
****IT IS VERY IMPORTANT TO MAKE SURE THAT THE CHARCOAL IS BURNT THROUGH IT MUST BE RED AND NO PIECE OF CHARCOAL SHOULD BE LEFT BLACK.**

Flatten the pile of charcoal with the poker so that it is evenly spread over the grate (fig. D).

We recommend leaving a space of about 15 cm free of charcoal at the back of the oven (fig. E).



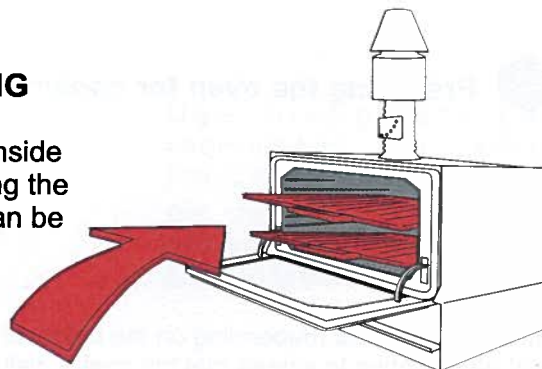
(Fig.D)



(Fig.E)

5.4 READY FOR GRILLING

Now place the grill rack inside the oven by sliding it along the guides* (two grill racks can be used at the same time).

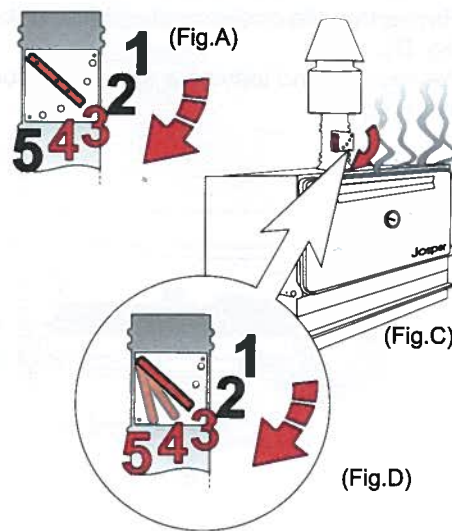


* The choice of grill rack height depends on the type of food being cooked. The correct positioning is as follows:
At the top of the oven for dishes au gratin, roasts, and bread.
At the bottom of the oven, as close to the charcoal as possible, for grilled meats, vegetables, and fish.

* Top	au gratin roasts pizzas bread			
* Bottom	meat vegetables fish			

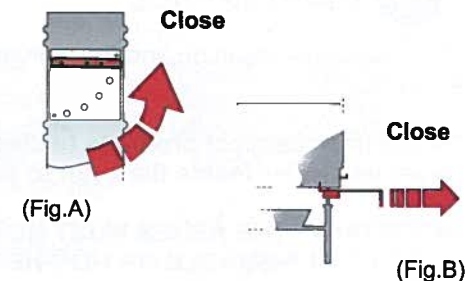
WHILE THE OVEN IS IN USE, THE UPPER VENT MUST BE OPEN TO 3 OR 4 POINTS (FIG.A) AND THE LOWER VENT KEPT CLOSED AT ALL TIMES (FIG. B ON PAGE 13).

However, if smoke starts to come out of the oven door (e.g. when large amounts of food are being cooked) (fig. C) the upper vent should be opened sufficiently to clear the smoke (fig. D).



5.5 AFTER COOKING

At end of the service, close the upper vent on the oven (fig. A), and make sure that the lower vent is also closed (fig. B).



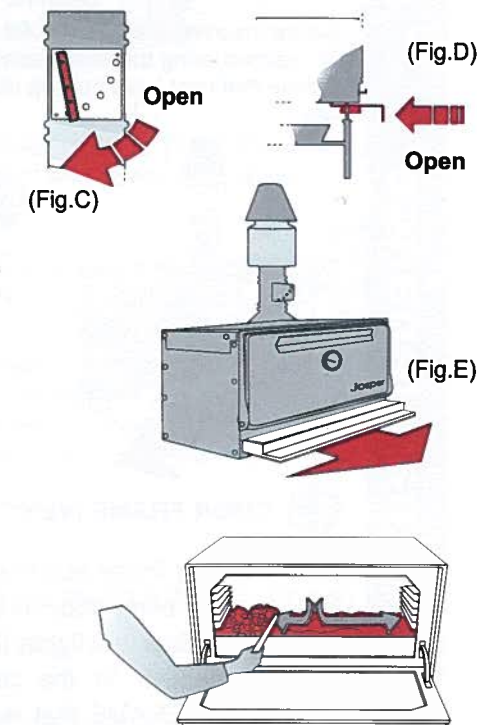
5.6 REUSING THE OVEN FOR THE NEXT SERVICE

Open the door and remove the grill rack. Move the low vent so that the ashes fall through. Open the upper vent (fig. C) and the lower vent (fig. D).
Stoke the charcoal in the oven back to life with the poker.

In the HJ-38 model, the lower air inlet is regulated by opening the ash box (fig. E).

Now add more charcoal so there is **enough for cooking**. This depends on the amount of charcoal left after the previous use.

Close the door and follow steps 5.3 to 5.4 above.



IMPORTANT NOTE:
BEFORE GRILLING AGAIN, MAKE SURE THAT THE RECENTLY ADDED COAL IS **GLOWING RED.**

6 MAINTENANCE

To avoid burns, cleaning and maintenance must be carried out when all oven parts are cool.

Do not use chemical products to clean the oven.

Never use water inside the oven to put out the charcoal.

IMPORTANT: THE ASHES MUST NOT BE DISPOSED OF IN CONTAINERS MADE OF FLAMMABLE OR NON-HEAT RESISTANT MATERIALS (such as plastic, rubber, or wood).

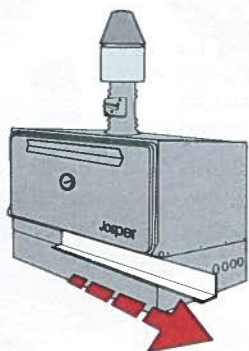
6.1 Grill racks

Before inserting the grill rack for cooking, it must be cleaned using the wire brush in order to remove grease that may have built up during the previous use.



6.2 Grease drip tray

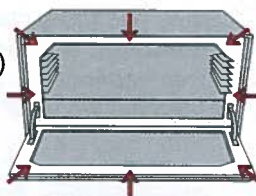
The grease drip tray (removable for ease of cleaning) must be kept clean.



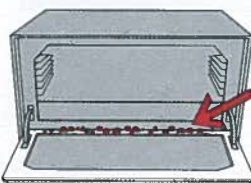
6.3 DOOR FRAME (VERY IMPORTANT)

Both the **fixed frame** and the **moveable frame** of the **oven door** must be kept clean for the **door to fit tightly** (fig. C). Pay special attention to the part of the **MOVEABLE FRAME** that is closest to the **inside of the oven**, where grease can easily drip during cooking (fig. D).

(Fig.C)



(Fig.D)



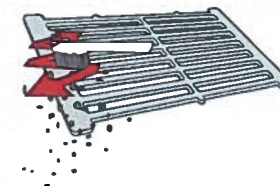
This is particularly important, as the more tightly the door closes, the less smoke it releases, and therefore less charcoal is used.

We recommend a spatula (or carpenter's chisel) for cleaning.

Daily maintenance

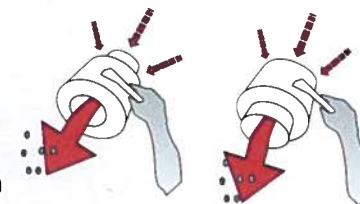
6.4 Grates

All the cast-iron grates must be removed and cleaned using the wire brush every fortnight or more often. This is important as it stops dirt building up in the spaces between the grate bars - allowing the air to circulate more freely inside the oven.



6.5 Firebreak

The firebreak must be cleaned every two weeks. The deposits are emptied out by hitting it at both ends, and then anything that remains is removed with a wooden spatula.



NEVER USE WATER TO CLEAN INSIDE THE FIREBREAK

This will avoid a build-up of soot and obstruction of smoke

6.6 Cowl

This can be cleaned in the dishwasher



6.7 The cone inside the oven

The ash in the cone of oven can be removed by turning and lowering the hook in the lower vent. In the M model, the ash is removed from inside the oven by removing the cast iron grille and collecting the ashes in a metal dustpan

6.8 Extractor hood (Jospier or main kitchen hood) and ducts in general

IMPORTANT:

To avoid any possibility of fire, we recommend keeping **the filters and inner plenum of the extractor hood clean at all times**, and maintenance of **the pipe** in order to avoid build-up of waste (grease and soot) that could spread combustion in the event of a fire.

REMEMBER: where there is no fuel, there is no fire.

Jospier cannot be held responsible for any possible damage caused by incorrect use of the oven, or installations that do not meet the above requirements.

Fortnightly cleaning

Frequent cleaning