



Jasper[®]
CHARCOAL OVENS

FIRST INTERNATIONAL PATENT FOR OVEN GRILLS



www.jasper.es

THE DIFFERENCES BETWEEN JOSPER AND ITS IMITATORS



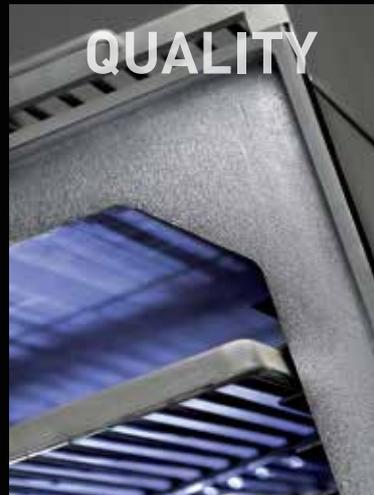
IMITATORS
 Poor quality and cheap alloys and castings.
Consequences:
Cracks and breakage of the oven frame within a few months.



JOSPER OVEN GRILL
 At JOSPER, we use the highest quality tool steels, manufactured by and for JOSPER since 1969. This means that we can guarantee that our product is able to work continuously at an average temperature of between 300° and 350°, so that its product is braised and not cooked.



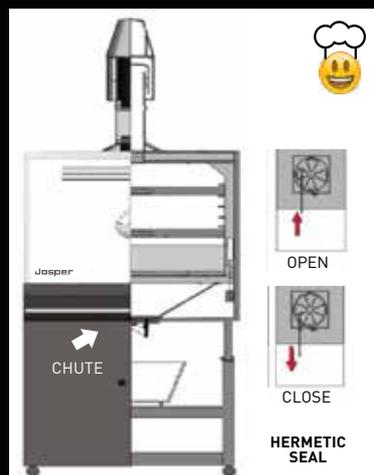
IMITATORS
 Poor quality and cheaper ferritic steels.
Consequences:
Excessive and uneven expansions (leading to stresses in the materials), **changes in the molecular structures of the steel** which affect the oven's **robustness**, and the oven breaking within a few months.



JOSPER OVEN GRILL
 We use high technology steel alloys with local components of the highest quality, creating a product that is unique on the market, manufactured by JOSPER engineering staff.



IMITATORS
 Bottom of the oven with no chute or regulator handle.
Consequences: **with no hermetic seal, the oven is very difficult to control, with an excessive level of coal consumption and an uncontrollable air intake, which leads to flames inside the oven.** This burns the product's surface and cooks it without braising it.



JOSPER OVEN GRILL
 The JOSPER oven has a chute and regulator handle, which enables full control of the air intake and consequently makes the oven easy to handle, fast, versatile, with lower coal consumption, lower operating costs and an optimum result when grilling.



DIFFERENCE BETWEEN JOSPER AND THE COPIES LATEST RELEASED ON THE MARKET

The appearance is the only feature that has been copied by the ones who have tried it. The intention is to create confusion to the Client, trying to convince him of purchasing something similar to a JOSPER.

WHAT DISTINGUISHES JOSPER FROM THE REST?

The ones who try to copy us use ferritic iron inside that does not give the desired calorific response, baking the product instead of grilling it. The working temperature range is lower than the one achieved with **JOSPER**, which reflects in a worse performance of grilling.

JOSPER uses high-quality refractory steels, that make **JOSPER** faster, more powerful and more agile when grilling, giving a constant response during the whole service (working range 300°C < 350°C, 572°F < 662°F).

The deterioration generated by the continuous action of the fire and the heat exposure is very huge. This fact has been considered in **JOSPER**'s philosophy, aiming to build a strong, reliable and durable oven. We are proud of having customers and friends with the same **JOSPER** for more than 30 years.

The ones who try to copy us use a door made of stainless steel that does not support the dilations and the continuous heat it is exposed to, causing blockages, maladjustments or disjoints to the door. The **JOSPER** door is a basic component of our particular system of operation; it isolates and keeps the heat inside. Chefs really appreciate it! It is designed and built in refractory cast steel. Its robustness guarantees the duration when exposed to high temperatures and high dilations caused by the heat. It is one of the pillars of **JOSPER** ovens and one of the key points for the good performance of the oven.

Air entry: the ones who try to copy us use a simple drawer for the air entry and for ash collection; this drawer does not close hermetically, the air enters and, consequently, the oven turns to a machine with no control, with a huge charcoal consumption and, the most important and serious, when the oxygen enters into the oven, flames appear inside. The same effect is produced in case of the above mentioned door maladjustments.

JOSPER designs and produces, from its origin in 1969, the lower part of the oven in a hopper shape, so that the air could enter in more homogeneous and natural way. Moreover, in order to increase the safety operation, there is a cast register, which main function is the total control of the air entry, assuring the hermetic closure.

The result is:

- An easy-to-control oven
- Higher control of the embers
- Extinguish 95% of the flame
- Huge charcoal savings (**JOSPER** oven could be amortized in 3 years maximum).

IMPORTANT! The brand quality is shown over time. JOSPER has been producing ovens for almost 45 years, has more than 25.000 customers (it is an oven 100% made in Spain) and is present in more than 80 countries on the 5 continents. JOSPER provides Technical and Chef Consultant Service all over the world.

All the quality certificates of **JOSPER** products are based on tests carried out in prestigious, solvent and independent laboratories, with solid background, contrary to the ones who try to copy us, who in case of having any certificate, this is an auto-certificate.



FOODSERVICE CONSULTANTS
SOCIETY INTERNATIONAL

*Passion
for Grilling* by josper®

Josper®
CHARCOAL OVENS

www.josper.es

JOSPER S.A. Gutenberg, 11
08397 Pineda de Mar - Barcelona - Spain
T +34 93 767 15 16
josper@josper.es

