JOSPER COOKWARE



TECHNICAL INFORMATION

Material	Stainless steel
Size	360 x 160 x 140 mm
Weight	574 gr
EAN code	8436009861960
Replacement code	**8224R**
Replacement weight	300 gr
Replacement EAN code	8436009863124

MAINTENANCE AND CLEANING

It is recommended to wash with neutral soap, detergent or specific stainless steel cleanser and warm water, followed by rinse with clear water. Always rub following the direction of the grain of the stainless steel.

⚠ Do not rub with a tin scourer. It can scrap the surface and reduce the anti-adhesion.

⚠ Do not use concentrated bleach or products that might create chlorine ions (hydrochloric acid for cleaning or its solutions).

⚠ **Caution:** Max temperature: 350 ºC – Avoid direct exposure to flames and do not use during light up.

8224
SPECIAL ALUMI-NIUM WIRE BRUSH

The result of the fusion between craftsmanship and the most advanced manufacturing technologies gives birth to the Josper cookware, formed by casseroles and handmade molten aluminium Gastronorm trays. The high thermal conductivity of the material guarantees a fast and uniform heat distribution, which is essential to obtain a perfect cooking. The bottom of the pieces is rectified with diamond, ensuring this way the best heat conduction.

A healthy, fast and economic way of cooking. Highest Teflon quality coating guarantees its high durability and optimal results. Its high performance provides a whole new scope of possibilities to the Josper Charcoal Oven, it is not only used as a closed grill, but one can also cook all variety of meals with casseroles and Gastronorm trays, adding the noble value of wood flavour to the product.



[mm / in]







Ed.07.2021 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.

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