



Josper[®]
CASA

BASQUE IN OUTDOOR LUXURY



Jospier® CASA

SPANISH EXCELLENCE,
RIGHT OUTSIDE YOUR DOOR

There is a primal magic in Spanish Basque cooking.

It's here that fire and tradition dance together over glowing embers. The heat is fierce, the flames untamed, and the flavors are born of smoke and patience. Thick cuts of aged beef sizzle, kissed by the raw intensity of white-hot charcoal, while glistening prawns char and blister, their briny sweetness deepened by the fire. The air carries whispers of smoke, sea salt, and garlic, mingling with the night breeze. Every bite is a celebration—of land and sea, of passion and simplicity, of a culture that understands the beauty of fire and the soul of good food.

It is from this culture that the Jospier Casa was born.



HJA-PLUS-S80
CASA



HJA-PLUS-S80-T
CASA TORRE



HJA-PLUS-S80
CASA CARRO



HJA-PLUS-S80-AT
CASA MESA



CVJ-50-1-PRO-S80
CASA COCINA

MI CASA ES TU CASA

At the heart of every Jasper lies the Casa — a masterwork of fire and flavor. Offered in five distinct configurations, it unlocks a world of culinary possibilities by seamlessly blending the soul of a traditional oven with the bold performance of an open grill. Choose the configuration that best completes your gourmet sanctuary and experience the art of cooking, elevated.

This ultra-luxury Spanish grill-oven hybrid delivers an impressive broiling temperature range of **482 to 662°F**, powered by a **nominal heat output of 11.8 horsepower**—a true testament to its commanding capabilities. With a **rapid fire-up time of just 30 minutes** and an **optimal charcoal load of 11 pounds**, it's engineered for both efficiency and intensity. The **GN1/1 grill rack capacity** accommodates professional-grade cooking trays, while an **exhaust rate of 1,648 CFM** and **flue gas mass flow of 0.68 oz/s** ensure exceptional airflow and smoke control.

The Jasper Casa is a bold fixture of culinary excellence—built to anchor and define the most prestigious outdoor kitchens.

*For a complete product configuration overview,
please visit jospercasa.com*





MASTERING CULINARY ART SINCE 1969

Josper was born in 1969 at the intersection of innovation and tradition. Founded by Pere Juli and Josep Armangué in Pineda de Mar, Barcelona, it has since become a global icon in commercial charcoal cooking, trusted by over 40,000 of the world's finest restaurants.

Designed to meet the rigorous demands of the hospitality industry, our revolutionary charcoal ovens unlock the full potential of every ingredient, elevating grilling to an art form. With the introduction of the Josper Casa, this legendary oven is finally available for home use.

Seamlessly blending tradition and technology, this all-in-one grill and oven is crafted from high-tech steel alloys and premium components, an homage to the art of grilling.

At Josper, grilling isn't just cooking — it's a way of life.

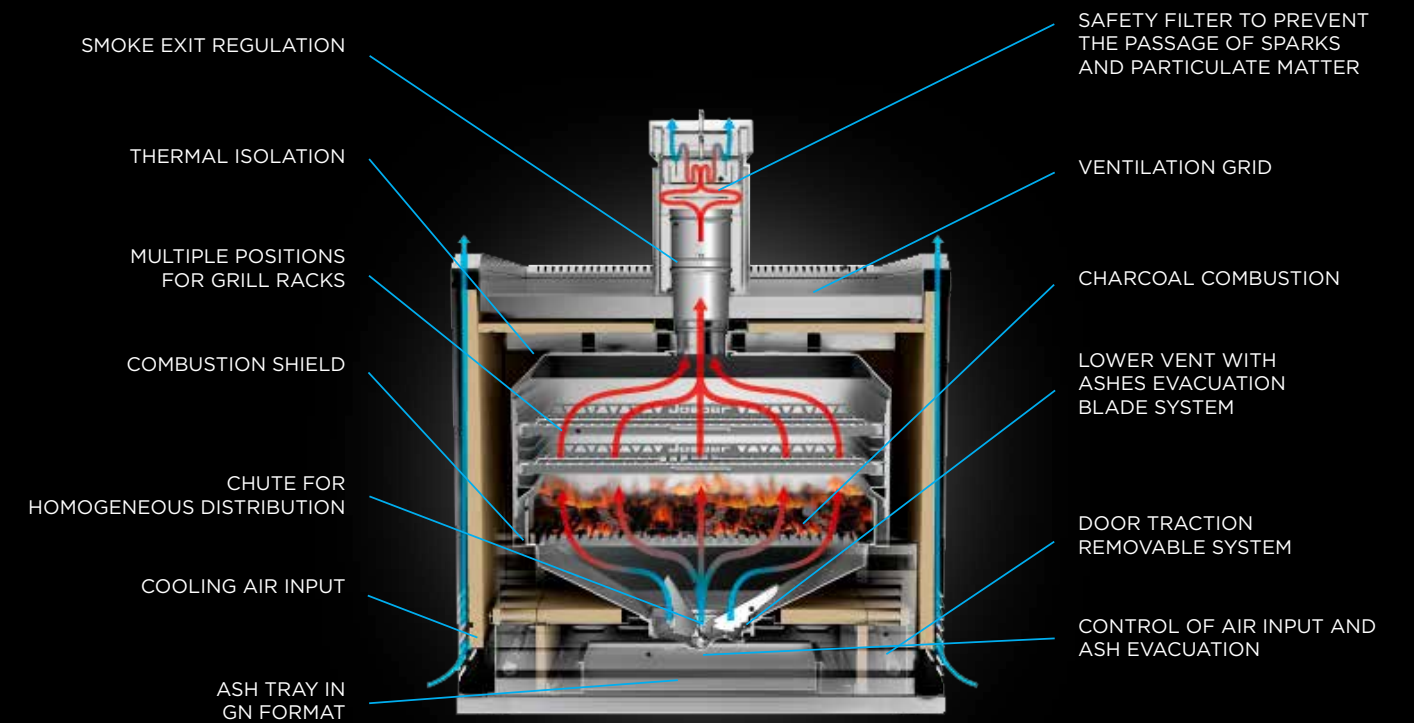
For a partial listing of the elite global restaurants featuring Josper, please visit jospercasa.com/culinary



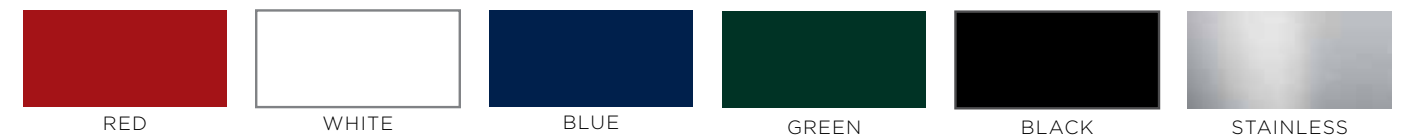


Josper® CASA

OVEN TECHNOLOGY



FINISH OPTIONS



INCLUDED ACCESSORIES





Josper[®]
C A S A

JOSPERCASA.COM

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Pineda de Mar**

Josper Casa is a proud member of the Middleby Residential Luxury Brand Portfolio