



REF. P4036 BOX 11 kg AVERAGE. EAN 8436009860147



JOSPER CHARCOAL - CE MARABÚ WOOD

TECHNICAL DATA SHEET		
Box weight (average)	3 kg	6,61 lb
Bag weight (average)	2,5 kg	5,51 lb
Fixed carbon	> 75 %	
Ashes	< 5 %	
Volatile solids	< 8 %	
Granulometry	< 50 mm	≤ 1 31/32 "
Humidity	< 6 %	
Spark	No	
Performance	7000 - 7450 kcal/kg	12600 - 13410 btu/lb
Wood type	Mix of tropical hard woods	
Morphology	Controlled pruning	
Density	298 kg/m³	18,6 lb/ft³
Recommended use	Josper Charcoal Oven	
	Josper Charcoal Grill	

FIRE UP METHOD

LUMIX fire lighters should be used for the charcoal ignition points.



Never use flammable liquids during the fire up process. They are very dangerous.



The Marabú charcoal owns excellent heating qualities, does not spark and has a long lasting burning time against other softer and semi-soft woods. Its colour is uniform and has the characteristic cylindrical morphology which provides a metallic sound.

Its fire up time is slow, so it's specially recommended for open grills (Basque Grill Josper, Robatagrill and Josper Charcoal Oven). Due to its gentle flavour it is suitable for white meat fish and vegetables.







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