



REF. 4070 BAG 5 kg AVERAGE.



JOSPER CHARCOAL - SDV VINE SHOOTS

TECHNICAL DATA SHEET		
Bag weight (average)	5 kg	15,43 lb
Granulometry	< 60 - 120 mm	< 2 23/64 - 4 23/32 "
Spark	Flame	
Performance	≈ 4500 kcal/kg	≈ 2041.1 btu/lb
Wood type	Vine	
Morphology	Shoots	
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.



SDV

Vine shoots with national designation of origin Ribera del Duero (Spain).

During its growth, the vine deepens its roots, absorving that earthy flavour as much as posible, transforming the vine shoots in an excelent tool for scenting. Vine shoots have a slow fire up time but keeps a high flavouring and scenting power. It is perfect for any kind of product or grill.







Ed.02.2020 - Josper reserves the right to make modifications to catalogues, pricelists and promotional material according to the development and improvements applied to its equipment.











