

**KOPPA**  
GRILLING SOLUTIONS



**2018**

# KOPA CHARCOAL OVEN

**KOPA**  
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**PROFESSIONAL CHARCOAL OVEN**

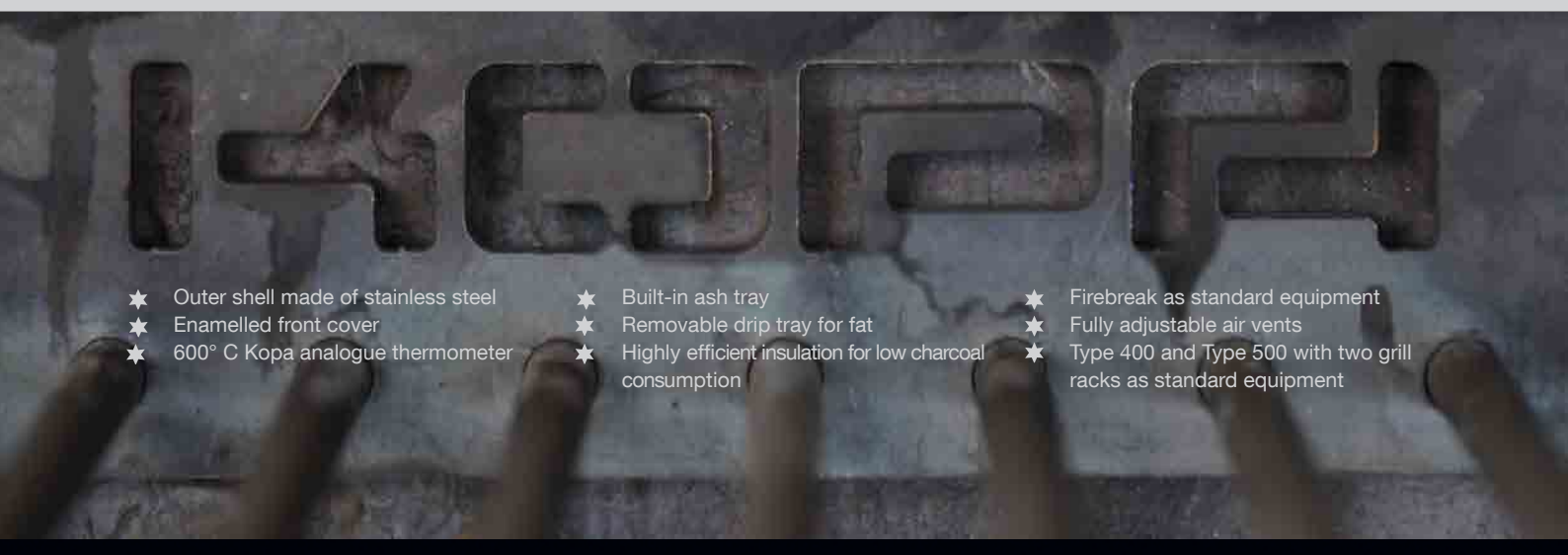
**SPEED GRILLING WITH AMAZING RESULTS  
AND LOW CONSUMPTION**

Kopa is the perfect combination of grill and oven. Controlled smouldering of the charcoal inside the grill oven prevents flames from breaking out, which is why the surface of the food isn't scorched, and the high-quality insulation system allows you to prepare succulent dishes quickly with a unique BBQ aroma. Our products are the end result of a highly technological process, with economical energy use and an elegant design at an affordable price. We provide various optional extras to help you adapt your Kopa adapt to your demands and combine with other high-end kitchen equipment to form the complete image of a modern kitchen.

## KOPA SUMS UP ITS QUALITIES INTO ADVANTAGES

-  **EFFICIENT**  
Compared to other ovens with the same capacity, the Kopa grill oven has an important advantage – it saves on energy and operating costs. If you use e.g. an outdoor grill, you would use 45% more charcoal. Furthermore, using high-quality charcoal makes Kopa grill ovens more efficient than comparable electric or gas ovens.
-  **SPEED**  
We made sure that grilling in the Kopa grill oven saves you at least 30% of time compared to grilling on an open charcoal grill. Just to illustrate, a medium-rare 4 centimetre beef steak weighing 350g will take you only 4 minutes to prepare.
-  **AN ALL-ROUNDER**  
Kopa combines a grill with an oven to make it possible to prepare many different dishes. The temperature is kept constantly high, helping you quickly cook meat, fish and vegetables that taste excellent. It is also suitable for pizzas, flatbread and dishes in pans.
-  **QUALITY MANUFACTURE**  
The steady radiation in the oven interior makes the charcoal distribute heat quickly and evenly, which gives the dish substantial consistency. The quality of the Kopa grill oven's innovative construction is seen in all its products through distinct texture, tempting aroma and excellent taste.
-  **EASY TO OPERATE**  
When starting a fire in the Kopa grill oven, the heat is regulated with the two hatches. Open both when igniting the kindling; after you reach the desired temperature, close the bottom hatch and regulate the heat with the top hatch. It's as easy as that. You can constantly monitor the temperature with the gauge on the oven door.
-  **ERGONOMICALLY FRIENDLY**  
In a busy kitchen with long working hours, opening and closing the oven door is not just a detail. We developed a special system that allows you to open and close the door safely with only one finger. The insulation not only significantly reduces heat risk, but it also prevents heating of the surrounding area. The cook is spared unbearable heat, reducing stress and consequently helping him to concentrate on preparing food.
-  **ELEGANTLY FUNCTIONAL**  
The modern and elegant design of the Kopa grill oven is reason enough to proudly show it to your guests. Stainless steel and the enamelled colour front guarantee the shine and durability of the paint despite the high temperatures. Its exterior is not only beautiful, it's also functional. We focused on simplicity of design, which allows you to use the oven without spending a lot of time on installing it and breaking it in. The oven does not require a special chimney. Just place it under a kitchen vent, because it has an anti-spark attachment, which also absorbs most of the soot.

## WHY KOPA

- 
- ★ Outer shell made of stainless steel
  - ★ Enamelled front cover
  - ★ 600° C Kopa analogue thermometer
  - ★ Built-in ash tray
  - ★ Removable drip tray for fat
  - ★ Highly efficient insulation for low charcoal consumption
  - ★ Firebreak as standard equipment
  - ★ Fully adjustable air vents
  - ★ Type 400 and Type 500 with two grill racks as standard equipment



## BASIC LAYOUT

Countertop model.  
Firebreak included



### 300

Size: 712 x 548 x 890  
Capacity: 50 covers  
Grill size: 380 x 570  
1 Grill rack included

### 400

Size: 712 x 697 x 1.104  
Capacity: 80 covers  
Grill size: 530 x 570  
2 Grill racks included

### 500

Size: 912 x 700 x 1.062  
Capacity: 110 covers  
Grill size: 530 x 764  
2 Grill racks included

w x d x h (mm)

## C LAYOUT

Countertop model with hot cabinet.  
Firebreak included



### 300C

Size: 712 x 548 x 1.121  
Capacity: 50 covers  
Grill size: 380 x 570  
1 Grill rack included

### 400C

Size: 712 x 697 x 1.431  
Capacity: 80 covers  
Grill size: 530 x 570  
2 Grill racks included

### 500C

Size: 912 x 700 x 1.391  
Capacity: 110 covers  
Grill size: 530 x 764  
2 Grill racks included

w x d x h (mm)

## OC LAYOUT

Countertop model with heated rack.  
Firebreak included



### 300OC

Size: 712 x 548 x 1.121  
Capacity: 50 covers  
Grill size: 380 x 570  
1 Grill rack included

### 400OC

Size: 712 x 697 x 1.392  
Capacity: 80 covers  
Grill size: 530 x 570  
2 Grill racks included

### 500OC

Size: 912 x 700 x 1.326  
Capacity: 110 covers  
Grill size: 530 x 764  
2 Grill racks included

w x d x h (mm)

## S LAYOUT

Self stading model with cabinet stand.  
Firebreak included



### 300S

Size: 712 x 548 x 1.865  
Capacity: 50 covers  
Grill size: 380 x 570  
1 Grill rack included

### 400S

Size: 712 x 697 x 1.930  
Capacity: 80 covers  
Grill size: 530 x 570  
2 Grill racks included

### 500S

Size: 912 x 700 x 1.811  
Capacity: 110 covers  
Grill size: 530 x 764  
2 Grill racks included

w x d x h (mm)

## SOC LAYOUT

Self standing model with heated rack and cabinet stand.  
Firebreak included



### 300SOC

Size: 712 x 548 x 2.096  
Capacity: 50 covers  
Grill size: 380 x 570  
1 Grill rack included

### 400SOC

Size: 712 x 697 x 2.156  
Capacity: 80 covers  
Grill size: 530 x 570  
2 Grill racks included

### 500SOC

Size: 912 x 700 x 2.151  
Capacity: 110 covers  
Grill size: 530 x 764  
2 Grill racks included

w x d x h (mm)

## SC LAYOUT

Self stading model with hot cabinet and cabinet stand.  
Firebreak included



### 300SC

Size: 712 x 548 x 2.096  
Capacity: 50 covers  
Grill size: 380 x 570  
1 Grill rack included

### 400SC

Size: 712 x 697 x 2.406  
Capacity: 80 covers  
Grill size: 530 x 570  
2 Grill racks included

### 500SC

Size: 912 x 700 x 2.216  
Capacity: 110 covers  
Grill size: 530 x 764  
2 Grill racks included

w x d x h (mm)

## OVENS OPTIONAL EQ. AND ACCESSORIES

**KOPA**  
GRILLING SOLUTIONS

CABINET STAND



OPEN STAND



HOT CABINET



HEATED RACK



GRILL RACK



SET OF WHEELS



CHARCOAL GRATE SET



KOPA TONG



KOPA BRUSH



PAN GRIPPER



PROTECTIVE GLOVES



ELECTRIC CHARCOAL LIGHTER



## WE TAKE QUALITY SERIOUSLY

We strive for high quality. All materials are carefully selected and only the best are used. Our work is distinguished by reliability and a high rate of repeatability, which is achieved with the use of laser and robot technology and with attention to detail. We value durability, which is why we do our best to design products that will serve you for many years.

## AVAILABLE COLOURS

RED



BROWN



BLACK



POLISHED STEEL



# KOPA SMOKING OVEN

**KOPA**  
GRILLING SOLUTIONS



**SLOW COOKING CHARCOAL OVEN**

**TRADITIONAL OVEN FOR  
A 21st CENTURY KITCHEN**



# WHAT IS KOPA SMOKING OVEN

KOPA smoking oven is a versatile hot and cold charcoal smoker/oven with added speed of electrical heating.

KOPA smoking oven is a traditional wood oven for the restaurant of the 21st century.

Slowly cooked dishes that were till now possible to prepare only with a use of traditional wood ovens and cooking methods, can now be prepared in an oven that is hygienically suited for restaurants and is electronically controlled for the ease of use.

Smoking oven brings traditional oven cooking into restaurant. This one-of-a-kind oven helps you prepare slow cooked meat, fish and vegetables with a wonderful flavor of charcoal.

With special wood blocks you can add wood smoke and turn your Smoking oven into a south American barbeque smoker and prepare dishes like briskets, pulled pork, ribs, smoked sausages etc.

## ATTRIBUTES AND SPECIFICATIONS

### Attributes:

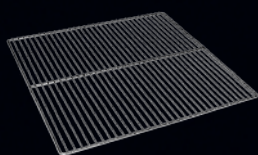
- Superior taste of traditionally prepared food
- Low energy consumption
- Easy cleaning - stainless steel interior with rounded corners
- Versatile use:
  - Hot Smoker
  - Indirect Charcoal Oven
  - Electric Oven
- Ease of use - electronic controls
- Speedy heat recovery with a help of an electric heater.
- High charcoal autonomy.
- Auto charcoal ignition

### Technical data:

Dimensions (w x d x h): 1.040 x 790 x 1.700 mm  
Chamber dimensions (w x d x h): 562 x 512 x 836 mm  
Rack dimension (w x d): 530 x 481 mm (GN 1/1 compatible)  
Space between racks: 71 mm  
Max number of racks: 10  
Weight: 385 kg  
Temperature range: 80 – 190 °C  
Charcoal autonomy: up to 10h  
Total nominal electric power: 3,8 kW\*  
(\* with smoke generator and auto charcoal ignition)

## KOPA SMOKING OVEN ACCESSORIES

GRILL RACK



CHARCOAL GRATE



MEAT PROBE



SET OF WHEELS



FISH HOOK



RIB RACK

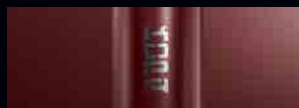


SMOKING WOOD

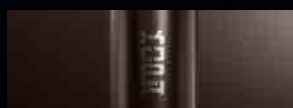


## AVAILABLE COLOURS

RED



BROWN



BLACK



**KOPA ROBATA**

**KOPA**  
GRILLING SOLUTIONS



**EXPERIENCE GRILLING  
ON ANOTHER LEVEL  
WITH JAPANESE STYLE  
ROBATA GRILL**



Robata is a long-standing Japanese grilling tradition. The origins go back to ancient fishermen in northern Japan who took boxes of hot coals with them on their boats to heat and grill the fish they caught. Modern Robata is a type of charcoal grill modeled after those coal boxes. In Japanese and Asian kitchens Robata grills are mostly used to grill in front of guests.

The versatility of Robata grill makes it very suitable for all kinds of cuisines and all kinds of grilled dishes. The Layout of Robata grill allows for many different heat zones that can be used for grilling or heating of food.

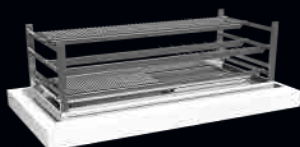
## KOPA ROBATA

Just like other KOPA products, KOPA ROBATA is a high quality product using high end steels and is built to last. We use only high grade insulation materials that, together with naturally ventilated housing, prevent excessive heat-up of external surfaces. Different layouts ensure a maximum adaptability of KOPA ROBATA in your kitchen.

## KOPA ROBATA MODELS AND LAYOUTS

### DROP IN

Intended to be integrated in a kitchen block



#### R90D

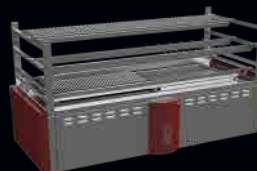
Size: 900 x 590 x 693  
Grill Area: 670 x 350  
Grill Rack Size: 670 x 350  
1 Lower and 1 Upper Grill  
Rack included

#### R120D

Size: 1.360 x 590 x 694  
Grill Area: 1.130 x 350  
Grill Rack Size: 565 x 350  
1 Lower and 1 Upper Grill  
Rack Included

### TABLE TOP

Compact table top version



#### R90T

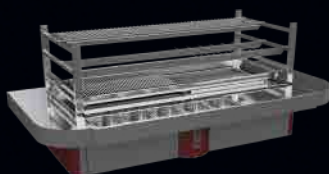
Size: 980 x 686 x 700  
Grill Area: 670 x 350  
Grill Rack Size: 670 x 350  
1 Lower and 1 Upper Grill  
Rack included

#### R120T

Size: 1.440 x 686 x 700  
Grill Area: 1.130 x 350  
Grill Rack Size: 565 x 350  
1 Lower and 1 Upper Grill  
Rack included

### TABLE TOP WITH SIDE TABLES

Table top version with a basting station



#### R90TT

Size: 1.340 x 830 x 700  
Grill Area: 670 x 350  
Grill Rack Size: 670 x 350  
1 Lower and 1 Upper Grill  
Rack included

#### R120TT

Size: 1.800 x 830 x 700  
Grill Area: 1.130 x 350  
Grill Rack Size: 565 x 350  
1 Lower and 1 Upper Grill  
Rack Included

### SELF SUPPORTED

Mobile model on a stand with casters



#### R90S

Size: 980 x 686 x 1.250  
Grill Area: 670 x 350  
Grill Rack Size: 670 x 350  
1 Lower and 1 Upper Grill  
Rack included

#### R120S

Size: 1.440 x 686 x 1.250  
Grill Area: 1.130 x 350  
Grill Rack Size: 565 x 350  
1 Lower and 1 Upper Grill  
Rack included

### SELF SUPPORTED WITH SIDE TABLES

Terrace model on a stand with casters and a basting station



#### R90ST

Size: 1.340 x 830 x 700  
Grill Area: 670 x 350  
Grill Rack Size: 670 x 350  
1 Lower and 1 Upper Grill  
Rack included

#### R120ST

Size: 1.800 x 830 x 700  
Grill Area: 1.130 x 350  
Grill Rack Size: 565 x 350  
1 Lower and 1 Upper Grill  
Rack included

## AVAILABLE COLOURS

### RED



### BROWN



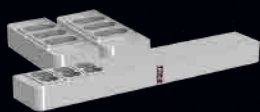
### BLACK



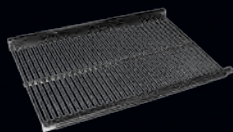
## KOPA ROBATA ACCESSORIES

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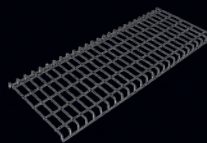
SET OF SIDE TABLES



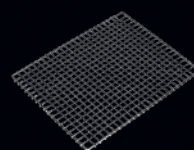
LOWER GRILL



TOP GRILL



GRILL MESH



STAINLESS STEEL  
SKEWER- SET OF 5



KOPA CHARCOAL  
STARTER



SET OF WHEELS



SUPPORT BARS  
SET OF 2



## KOPA OPTIONAL EQUIPMENT AND ACCESSORIES

PL4231  
420 x 310 mm



PL3226  
320 x 260 mm



PL 26  
Ø 260 mm



PL30  
Ø 300 mm



PL18  
Ø 180 mm



KOPA POKER



KOPA ASH SHOVEL



KOPA FIRE STARTERS



KOPA KNIFE SET 1



KOPA KNIFE SET 2



LEATHER KNIFE ROLL

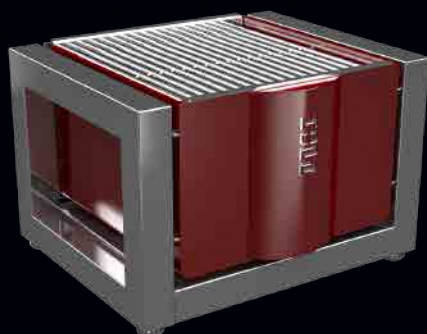


LEATHER APRON



# KOPA HIBACHI & YAKITORI

**KOPA**  
GRILLING SOLUTIONS



## KOPA HIBACHI & YAKITORI

KOPA Hibachi and Yakitori grills are stylish table top grills intended for temporary or every day use in a kitchen or in front of a customer. The fire box is separated from the frame so you can place them on a stainless steel table without worrying that the stainless steel is going to turn yellow beneath the grill. Fire box is built out of 5 mm steel that ensures a stable grilling temperature and a long life of the grill in a harsh kitchen environment. They can be used with a griddle or with horizontal supports for grilling of meat on skewers

## HIBACHI & YAKITORI MODELS

### KOPA HIBACHI

Little big grill



#### HIBACHI

Size: 400 x 345 x 263  
Grill Area: 290 x 300  
Grill Rack Size: 290 x 300  
1 Grill Rack included

### KOPA YAKITORI

Double grilling area



#### YAKITORI

Size: 690 x 345 x 250  
Grill Area: 580 x 300  
Grill Rack Size: 580 x 300  
1 Grill Rack included

## AVAILABLE COLOURS

RED



BLACK







[www.kopaoven.com](http://www.kopaoven.com)