

# ICOPA

PROFESSIONAL CHARCOAL OVEN



PROFESSIONAL  
CHARCOAL  
OVEN



# What is Kopa?

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 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

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## 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.

# Charcoal Ovens

Kopa Professional Charcoal Ovens are the perfect combination of grilling and traditional charcoal cooking. These modern charcoal ovens allow chefs to completely control the burning, preventing flames from breaking out and scorching food whilst still allowing you to prepare succulent dishes with a unique barbeque grilled aroma.

Designed specifically for high demand professional kitchens, Kopa Charcoal Ovens suit the needs of restaurants and caterers and combine well with other pieces of catering equipment to form the complete image of a modern commercial kitchen.



**KOPA TYPE 300**



**KOPA TYPE 400**



**KOPA TYPE 500**

The Kopa Type 300 Charcoal Oven is the base model of Kopa's BBQ grill charcoal oven range, designed especially for professional kitchens with limited space.

The Kopa Type 400 Charcoal Oven is the middle and most popular version of the Kopa charcoal cooking range and is intended for medium-sized restaurants and catering establishments that base their core menu around grilled food.

The Kopa Type 500 is the largest charcoal oven in the range and is well suited for bigger restaurants that base their menu on grilling in the oven.

# Smoker Ovens

The new Kopa Smoking Oven deliver restaurants and caterers the opportunity to leverage traditional wood oven cooking in the 21st century. Slow cooked dishes that were only achievable with the use of wood ovens and traditional cooking methods can now easily be prepared in a modern commercial oven.

Built from the ground up to deliver flexibility and precision control, this electronically adjustable unit allows professional chefs to produce authentic traditional cooking textures and flavours in a way that is hygienically clean and well suited to the rigours of modern professional kitchens.



**Kopa Smoking Oven ( hot )**



**Kopa Smoking Oven ( hot or cold )**

The Kopa 110H Smoking oven is a versatile hot charcoal smoker oven with the added speed of electric powered heating. It is the traditional wood fired oven for the restaurant of the 21st century.

The Kopa 110HC Smoking Oven is a multi function hot or cold charcoal smoker oven with the added speed of electric powered heating. It is the traditional wood fired oven for the restaurant of the 21st century.

# Robata grill

The Robata Grill is a long-standing Japanese grilling technique, with origins dating back to ancient Japanese fisherman whom would take boxes of hot coals with them on their boats to grill and cook the fish they caught. Now the Robata grill is becoming increasingly popular with all types of UK restaurant, as the general demand for high-quality grilled food soars.

This Kopa Robata Grill builds on this story of traditional cooking and has been moulded after those coal boxes. Utilising charcoal, the Kopa Robata Grill has been specifically designed for the UK restaurant market and is great for grilling and barbecuing in front of guests.

- Professional Robata Grill designed for UK restaurant market
- Multi-level grilling with multiple temperature zones
- Fire-proof charcoal burning chamber
- Stainless steel side-tabling with GN compatible storage
- Stainless steel construction with high-density insulation
- Space for two independent grills per level
- Lower grill dimensions: 565 x 350mm
- Upper grill dimensions: 240 x 620

*Includes Kopa Tongs and stainless-steel skewers x5 as standard*





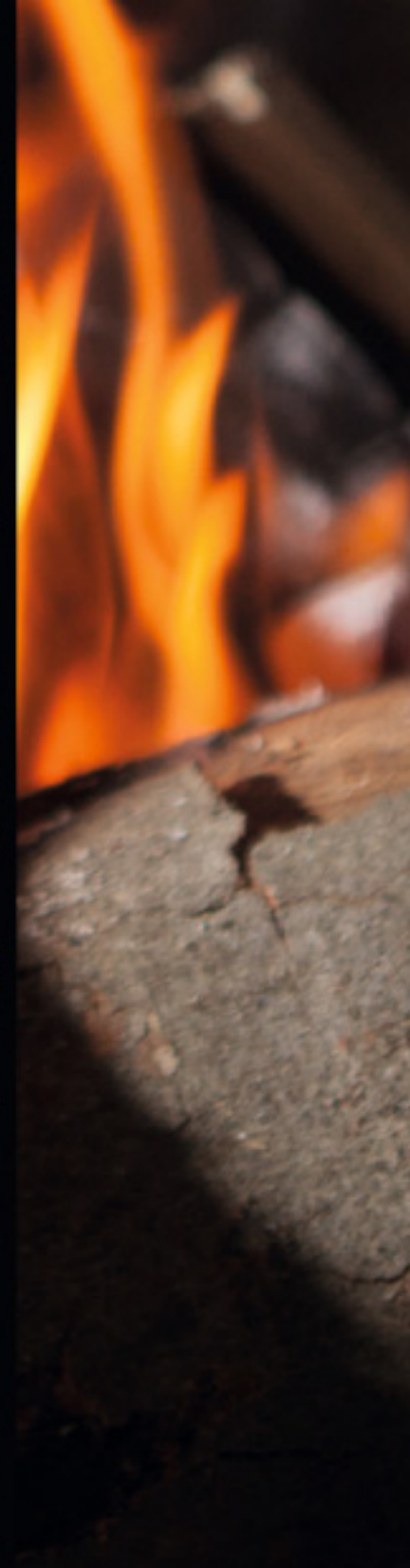
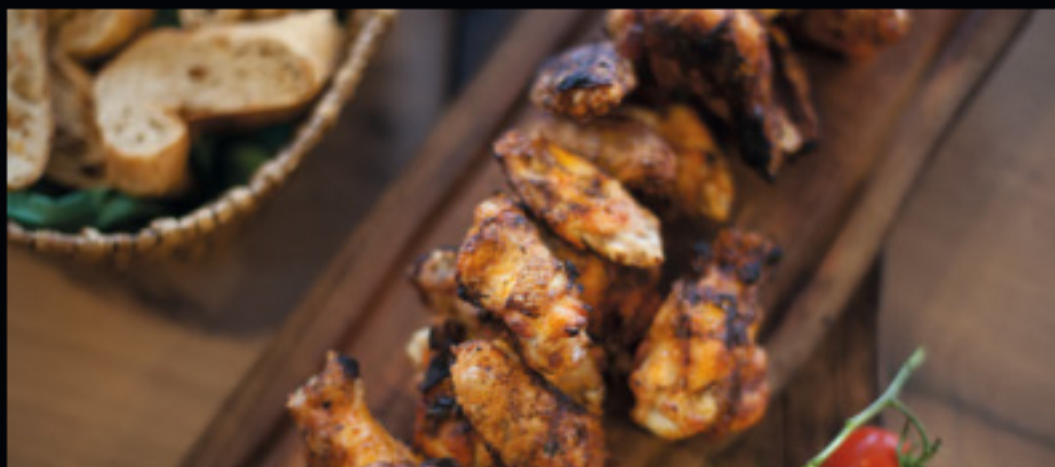
## WE TAKE QUALITY SERIOUSLY

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.











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[WWW.KOPACHARCOALOVENS.COM](http://WWW.KOPACHARCOALOVENS.COM)



Tel: 01279 876500



E: [sales@kopacharcoalovens.com](mailto:sales@kopacharcoalovens.com)