

KOPA CHARCOAL OVEN

KOPA
GRILLING SOLUTIONS



PROFESSIONAL CHARCOAL OVEN

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

KOPA CHARCOAL OVEN

Kopa Oven 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 CHARCOAL OVEN FEATURES & ATTRIBUTES

- ★ Controlled smouldering, no flame-ups, no scorched food
- ★ High quality insulation to prevent heat loss into the kitchen
- ★ Faster cooking times, less charcoal consumption
- ★ Less moisture loss, more flavors
- ★ Poultry, fish, seafood, vegetables, pork, beef, flatbreads, fruits, foods in skillets

- ★ Rugged design, quality materials, elegant look
- ★ 6 different layouts to adapt to your needs
- ★ Completely mobile and flexible - no hook-ups required
- ★ Fire breaks, fire hat and grids included in price
- ★ Front of house, back of house, open kitchen, terrace dining, poolside bar, events, etc.

KOPA CHARCOAL OVEN SIZES AND LAYOUTS

TYPE 301



TYPE 401



TYPE 500



BASIC



OS



C



S



SOS



SC



AVAILABLE COLOURS

RED



BROWN



BLACK



SHINY STEEL & GOLD



THE FIRE
AT THE HEART
OF MEMORABLE DINING