

Installation and operating Manual

KOPA HIBACHI & YAKITORI



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Congratulations!

You are now a proud owner of a KOPA Hibachi or Yakitori Grill.

Thank you for purchasing a KOPA Hibachi / Yakitori Grill and welcome to the exciting world of cooking with charcoal.

This Installation and Operating Manual has been specially created to inform you how to safely install and use your KOPA Hibachi / Yakitori Grill. It serves as an introduction to the wonderful benefits of cooking with KOPA grilling products.

Remember, your new KOPA Hibachi / Yakitori Grill is a wonderful cooking tool, but in the end it is you who make all the difference.

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Warnings



WARNING!

Please Read and understand this entire manual before you install and use the unit.

Incorrect installation and failure to follow operating instructions may result in property damage, physical injury or even death.

Please keep this manual near the grill at all times for future reference. Do not throw it away!



WARNING!

To reduce the risk of fire, the unit should always be mounted on noncombustible material and a heat-resistant finish.

The Grill should not be placed closer to a combustible object smaller than the one described on page 8 of this manual.



WARNING!

Explosion hazard!

Do not store gasoline or other flammable vapors or liquids near the unit.



CAUTION!

It is of the utmost importance that the unit is installed only in accordance with these instructions.

A major cause of fire is failure to maintain the required distance from combustible materials.

This Grill should be installed and serviced by authorized professionals only.



WARNING!

Explosion hazard

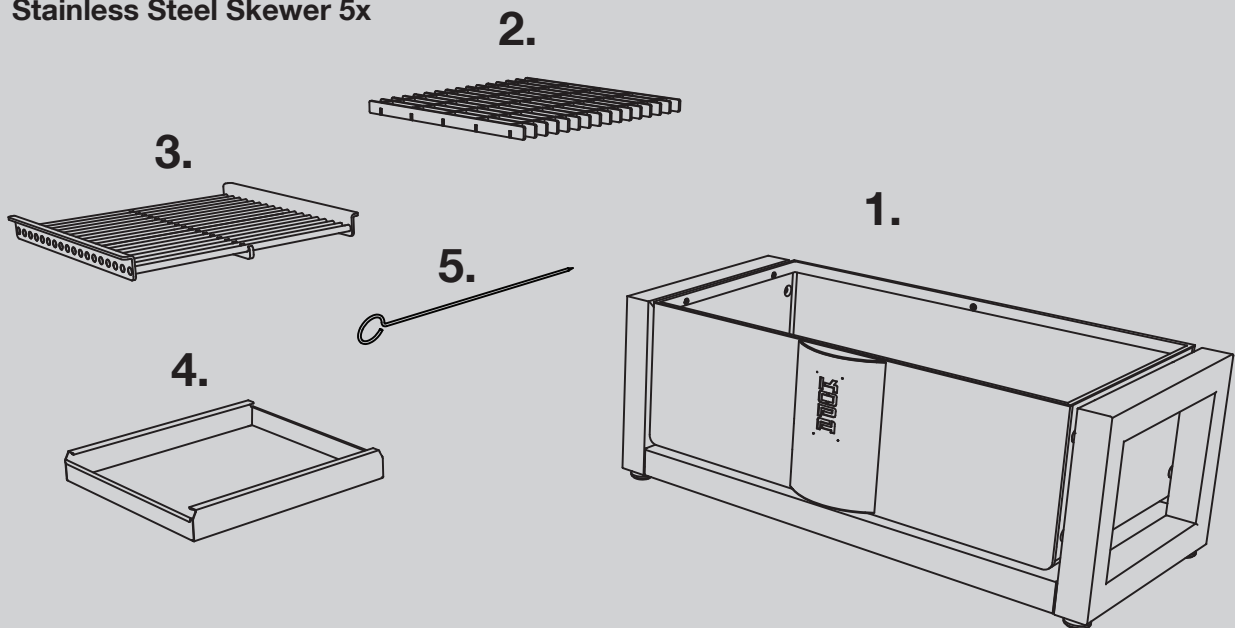
Never use volatile chemicals, such as charcoal lighter fluid, gasoline, grease, etc. to start or aid fire. Never use gas (natural or propane).

Unse only kindling or safe (low volatility) solid fire starting aids.

What is in the box

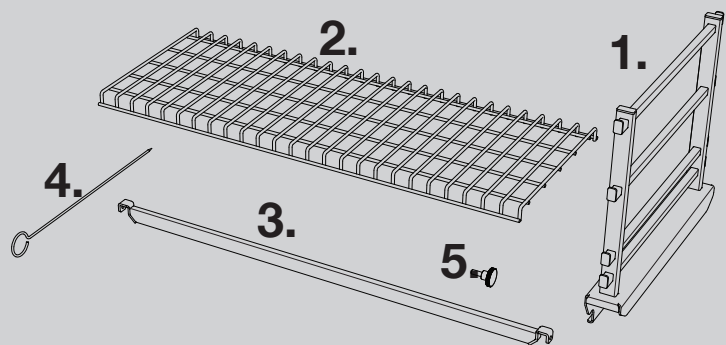
GRILL

1. Hibachi / Yakitori Grill
2. Charcoal Grid (Hibachi 1x, Yakitori 2x)
3. Grill Rack (Hibachi 1x, Yakitori 2x)
4. Ash Pan (Hibachi 1x, Yakitori 2x)
5. Stainless Steel Skewer 5x



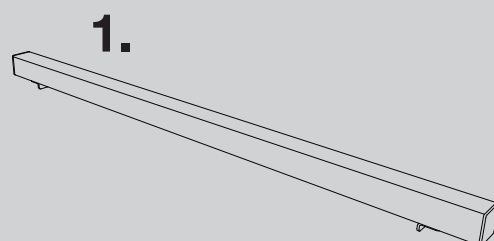
ROBATAYAKI ADD-ON (OPTIONAL)

1. Ladder 2x
2. Upper Grill 1x
3. Horizontal support 2x
4. Stainless Steel Skewer 5x
5. Screw 4x



SKEWER BARS (OPTIONAL)

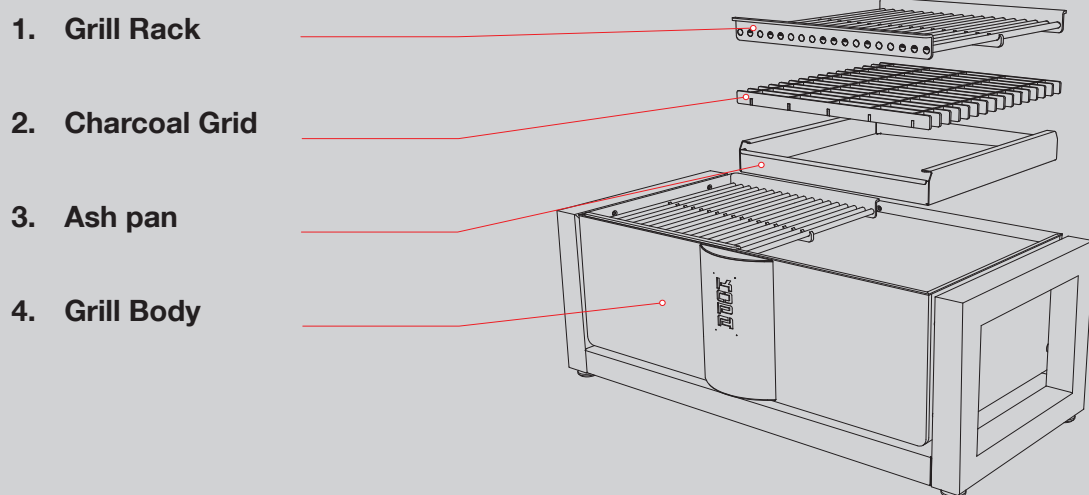
1. Skewer Bar 2x



Hibachi / Yakitori Grill Parts Diagram and Final Assembly

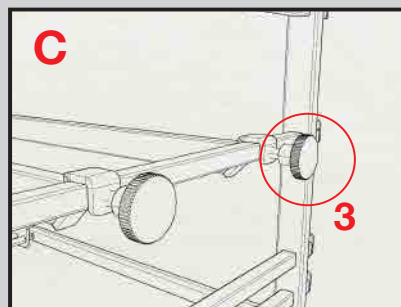
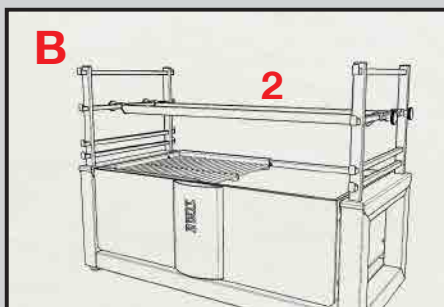
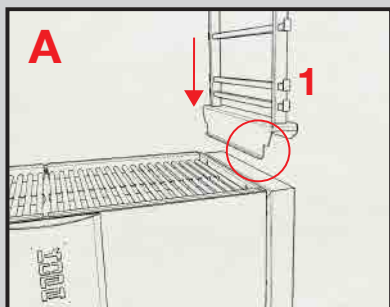
The KOPA HIBACHI / YAKITORI Grill ships fully assembled.

GRILL PARTS DIAGRAM



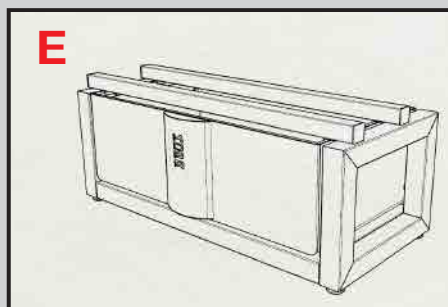
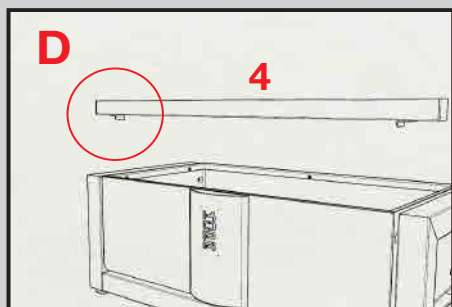
ROBATAYAKI ADD-ON ASSEMBLY (OPTIONAL)

1. Slide the Ladder (1) with longer lip between the fire pit and the outer frame of the Grill all the way down. Repeat for the other side of the Grill. (Picture A)
2. Place the Horizontal supports (2) on the desired level. (Picture B)
3. Fix the Horizontal support using the 4 screws (4) . (Picture C)



SKEWER BARS ASSEMBLY (OPTIONAL)

1. Put the Skewer Bars (4) with place holders facing downward (Picture D) onto the grill (Picture E).
2. Slide them back and forth to adjust for the skewer length.



Installation

DISTANCES

The unit must be installed to conform to the following minimum clearances:

From non-combustible walls:

BACK and SIDES: 10 cm; FRONT: 0,5 m

From combustible walls:

BACK AND SIDES: 1 m; FRONT: 1 m

Unit must be installed on a non-combustible floor and must be at least 2 m distant from a combustible floor from all sides

EXTRACTION

Kopa Hibachi / Yakitori Grill being an open solid fuel grill it is primarily intended for outdoor use.

If you intend to use Kopa Hibachi / Yakitori Grill indoors it is of the utmost importance that you obtain the approval of the AHJ (Authority having jurisdiction). This might be a department of the local municipality, building inspector, local fire department etc.

After service, charcoal must be completely extinguished or, if this is not possible, the extraction is set on a timer and runs at least three hours after service, and for another hour before people enter the kitchen.

We recommend that the charcoal is extinguished completely after service. If there are residential properties adjoining your establishment, the extractor should be left to run over night.

We recommend a carbon monoxide (CO) detector or a CO detector connected to an extraction switch that automatically starts extraction as soon as CO buildup is detected.

Below are recommendations for extraction hood and duct. However please note that these are just recommendations. Always adhere to local codes and regulations regarding operation of solid fuel fired ovens and grills in your municipality, especially if those requirements exceed the below recommendations.

For canopy-style commercial cooking hoods, their inside edge should overhang or extend a horizontal distance of not less than thirty (30) centimeters beyond the edge of the cooking surface on all open sides, and the vertical distance between the lip of the hood and the cooking surface should not exceed hundred thirty (130) centimeters.

This unit must be installed under a hood with an approved fire-suppression system. It is highly recommended that a sprinkler system is installed in the ductwork.

Exhaust volume should be 700 m³/h for Hibachi and 1.500 m³/h for Yakitori

Adequate inflow of fresh air should be maintained during operation. Check hood manufacturer's specification regarding this figure.

DUCTWORK

Exhaust ductwork should be carried out by a qualified, experienced trade team with knowledge of local authority requirements. The following information is supplied ONLY as a guide.

Flue material

Check your local authority requirements

A variety of specialized proprietary flue systems, including stainless steel twin- and triple-skinned products are available and highly recommended. Kopa recommends all joints, seams and flanges to be fully sealed and preferably fully welded. (Your local contractor should advise you of available systems.)

Recommended flue size

We recommend a 300 mm diameter flue size.

Reducing fire risk

Due to the high temperatures of the burning charcoal the exhaust temperatures can be quite high and may include sparks and embers. Since these conditions are a fire hazard, please consider the following factors:

- Keep flue system clean at all times
- Use good quality charcoal that does not spark when fired up
- Inspect the flue at least every three months for soot and/or creosote buildup.

Flue fire prevention

To prevent flue fires:

- Keep the flue system clean
- Keep extraction hood clean and fat free.
- Keep exhaust hood filters clean.
- It is recommended to use a dedicated exhaust extraction system
- Use fire suppression system in the duct.
- If possible, use air washer to wash soot and particles from the exhaust
- Ensure that the flue temperature does not exceed 80°C.



REMEMBER!

Flue fires normally occur due to poor maintenance and lack of a cleaning schedule. Most fires can be prevented simply by implementing a regular cleaning schedule.

Dangers of Carbon Monoxide

DANGERS OF CARBON MONOXIDE

Many dangers are associated with carbon monoxide (CO), some of which are short term, and some of which can be permanently damaging or even fatal. Carbon monoxide poisoning can occur from a number of sources, including everyday items and appliances used in the home or at work.

Once carbon monoxide has been breathed in, it replaces oxygen in the blood, thus killing off cells and starving vital organs of oxygen.

One of the outcomes of carbon monoxide poisoning is death. A large enough dose of this odorless, colorless and tasteless gas can kill within minutes. In fact, people die every year from carbon monoxide poisoning without ever knowing what is happening. They simply slip in to unconsciousness and never come around, or they may already be asleep when they breathe in the gas and simply never wake up again.

Smaller doses of carbon monoxide poisoning can cause a range of symptoms and problems, and, depending on how often the gas is breathed in and at what levels, can cause both short-term and long-term damage. One of the dangers associated with short-term symptoms of carbon monoxide poisoning is the non-specific nature of the symptoms, which can often resemble flu. This means that the sufferer can often go on breathing in carbon monoxide, which can then lead to either long-term or permanent damage, or death.

The long-term dangers associated with carbon monoxide can be devastating and can affect the rest of your life. Carbon monoxide can result in brain damage, heart problems, major organ dysfunction, memory or cognitive problems, behavioural and personality changes and a range of other permanent problems.

The dangers of carbon monoxide can arise both in the home and the work environment, and many people are affected by these dangers simply through lack of knowledge and vigilance.

There are numerous ways of decreasing the risk of carbon monoxide exposure. The consequences of inhaling carbon monoxide mostly affect people who are not familiar with signs of poisoning, how to help and how to treat symptoms and what causes carbon monoxide pollution.

Carbon monoxide is a silent and deadly danger, and takes thousands of lives around the world each year. The sad thing is that many carbon monoxide related deaths could have been avoided with some basic precautions and a little vigilance.

However, the fact that this gas is almost undetectable and the fact that the symptoms of carbon monoxide poisoning are so non-specific can contribute to the danger of this gas.

It is important to remember that learning more about the dangers of carbon monoxide can go some way towards helping you to avoid them, or take appropriate action if you are affected by the gas. This in turn could help to prevent serious and long-term damage, and even help to save lives.

USING THE UNIT FOR THE FIRST TIME

Before using the grill racks, wash them thoroughly with a mild dishwashing liquid to remove any remaining machining oils.

When operating the unit for the first time make sure that you burn the grill empty with sufficient fire to burn all the residue oils that may still remain on the grill racks after washing.

Cool down the unit and clean the grill racks for the second time. After that your Hibachi / Yakitori grill is ready for use.



WARNING!

Hot Surfaces

Do not touch surfaces of the unit while it is in operation, and until it has cooled down.

Risk of burns and injuries.

FIRE PIT

Your Hibachi / Yakitori Grill has a Fire pit without any vents made of 5 mm thick steel walls. This will ensure a consistent and intense heat need to grill on grills and skewers. If you use the grill in it's basic form without a Robatayaki Add-on then you can control the temperature by the amount of charcoal you put in the grill.

In case your Grill is not assembled you need to put the Ash Pan in the grill first, followed by the Charcoal Grid and a Grill Rack on the end.

See Grill Parts Diagram on the Page 7 for correct order of components.



WARNING!

Flammable liquids such as alcohol, gasoline or similar must not be used to light the charcoal.

This can be very dangerous, as fumes from the liquid can explode.

Serious injury or death may result in using flammable liquids as fire starters.

STARTING HIBACHI / YAKITORI GRILL

We recommend that you use a KOPA Starter Chimney together with KOPA Fire Starters to start your grill.

We recommend that kindling or safe (low volatility) solid fire-starting blocks be used with small chunks of wood or with charcoal.

It is recommended that the fire be built in the center of the fire pit.

If using the unit indoors, turn on the exhaust fan before lighting the fire.

Remove the grill racks before lighting the fire.

Starting fire without using the KOPA Starter Chimney.

1. Put fire starters alongside some optional pieces of wood under the charcoal in the center of the pit.
2. Make a pile of charcoal above the fire starters and ignite the fire starters.
3. Wait till the charcoal has ignited and, if needed, add some larger pieces of wood.
4. When the charcoal has all ignited, spread the charcoal in the pit and, if needed, add more charcoal.

Starting fire using KOPA Starter Chimney

1. Put three to four fire starters on the bottom of the pit.
2. Fill the Starter Chimney with charcoal.
3. Ignite the fire starters and place the chimney above the fire starters.
4. Wait about 20 minutes till the charcoal has ignited.
5. Using heat protective gloves open the bottom door of the Starter Chimney and lift it carefully.
6. Place the Starter Chimney on a fire-proof surface
7. Spread the charcoal in the pit and, if needed, add more charcoal.

You can use the charcoal poker to move the charcoal around. If the charcoal is unevenly spread across the fire pit, you can create different temperature zones within the fire pit.

Be careful not to build a fire that is too large for cooking.



TIP!

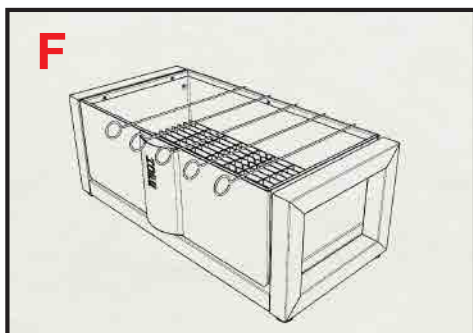
It is important to wait till the charcoal has stopped burning and the embers have all turned gray. This means that the charcoal is stabilized and this produces less flares and the cooking temperature is more stable.

USING HIBACHI / YAKITORI GRILL

You can use KOPA Hibachi / Yakitori Grill with different setups as depicted in the pictures below:

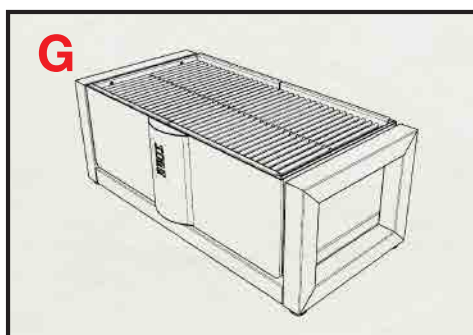
Basic configuration

1. Skewers no grill racks - Place Skewers directly on the fire pit frame (Picture F)



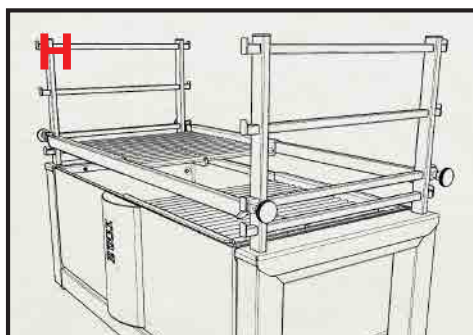
2. Grill racks - Grill on the Grill Racks (Picture G)

(With Yakitori you can use 1/2 of the length for Grill Racks and the other half for Skewers)



With Robotayaki Add-On (Optional)

3. Lifted Grill Rack - Place the Horizontal supports on the outside position of the ladder at desired level and place a grill rack on a Horizontal Support as depicted in Picture H



Operation

With Robatayaki Add-On (Optional)

4. Grill Racks and Upper grill - With Grill Racks on original position place the Upper Grill on Horizontal supports at desired level to bring meat slowly to temperature (Picture I).

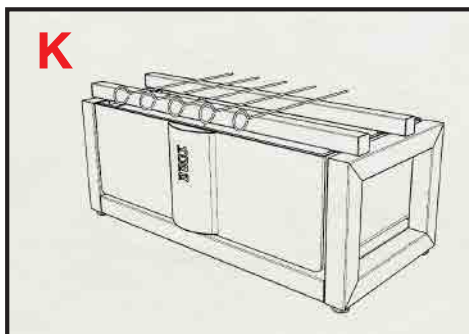


5. Skewers on Horizontal Support - Put Horizontal Support on desired level and put Skewers on Horizontal Support (Picture J)



With Skewer Bars (Optional)

2. Skewers on Skewer Bars - Place Skewer Bars on fire pit frame. The distance between the Skewer Bars depends on the size of your skewers. Place Skewers on Skewer bars. You can use Skewer Bars to prevent Skewers from turning. (Picture K)



DETERMINING FIRE TEMPERATURE

You can use this quick and accurate measure of the fire temperature.

Hold your hand close to the cooking surface.

If you have to remove your hand within 2 seconds you have 350° to 450° C;

4 seconds, 150° to 200° C; 6 seconds 90° to 120° C.



IMPORTANT!

To ensure good cooking result it is important to use quality charcoal. We recommend using hard wood restaurant grade charcoal or natural briquettes that use starch as a binding agent..



IMPORTANT!

Hibachi and Yakitori Grills are intended for outdoor use, but don't leave it exposed to the elements. Always bring the unit under the roof or cover it with protective cover after use. Leaving the grill exposed to the elements may damage it.



IMPORTANT!

Use charcoal fuel only! Do not use products not specified for use with this grill.
Do not use pressed log products of any kind. Doing so may damage the unit.



IMPORTANT!

Never use water or ice to put out the embers or fire. Repeated thermal shock will cause the refractory materials to crack requiring replacement of repair.

Maintenance and cleaning



CAUTION!

Maintenance and cleaning should be done only when the unit has completely cooled down.

Do not use chemical products to clean the grill.

Never pour water into the unit to put out the charcoal!



REMEMBER!

Fire hazard!

Never put ashes into containers made from combustible materials.

Ashes should be placed in a fire-proof metal container especially made to hold hot ash.

Never put an ash container on a floor made of combustible material.

CLEANING GRILL RACKS

Before you use the grill for cooking, you should clean the grill racks with a metal brush to remove any grease or burned food that might have accumulated there.

The Upper Rack should be cleaned using a mild soap.

CLEANING THE FIRE PIT

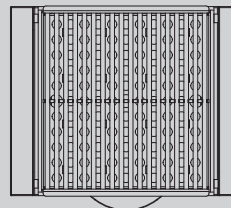
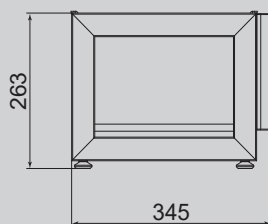
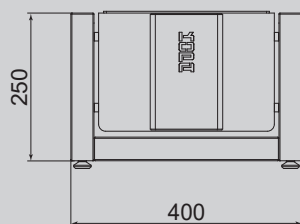
1. Remove the Grill Rack,
2. Lift the Charcoal Grid and shake it so all the ashes fall into the Ash Pan, then take it out.
3. Lift the ash pan out of the Grill and empty it into a fire proof container.
4. Clean the rest of the ashes in the Fire Pit.
5. Put Ash Pan, Charcoal Grid and Grill rack back into the grill in reverse order.

Always place the container onto a fire-proof flooring. Don't dispose of the contents of the container until the ashes have completely cooled down. Embers can remain hot quite some time in the ashes and fire may result if you throw the ashes into the trash before it has cooled down.

CLEANING THE BODY OF THE UNIT

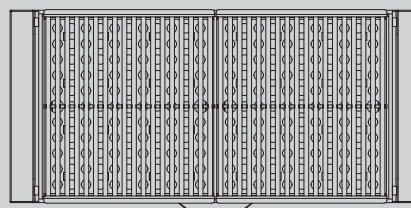
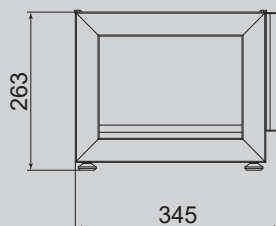
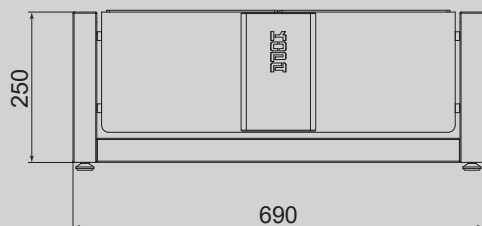
Clean the outside of your Hibachi / Yakitori Grill using a mild soap and a cloth. Don't use abrasive materials to clean the surface as this may scratch the surface.

Data sheet



HIBACHI

Weight: 26 kg • Grill area: 290 x 300



YAKITORI

Weight: 43 kg • Grill area: 580 x 300 mm

Original end user's Limited Warranty

ORIGINAL END USER'S LIMITED WARRANTY

COVERAGE

Kops pro d.o.o. provides a limited warranty that the charcoal oven KOPA and its associated accessories (e.g., additional grill rack), whether purchased concurrently with the oven as part of a configuration or separately, shall be substantially free from defects in material and workmanship. Kops pro's limited warranty shall only extend to the original end user, where the original end user purchased the items from an authorized Kops pro d.o.o. retailer. This limited warranty may not be assigned or transferred. The terms of the Limited Warranty in effect as of the date of original purchase shall apply to any warranty claims.

LENGTH OF WARRANTY

The KOPA oven's limited warranty is for a period of 24 months from the date of purchase.. The limited warranty for all other accessories is for a period of 24 months from the date of purchase, or to the expiration date, whichever is earlier.

LIMITED WARRANTY LIMITATIONS

This limited warranty does not cover damage of any sort resulting, but not limited to:

1. Usage outside of environmental specifications i.e. cooking food
2. Abuse, unreasonable use or neglecting instructions found in product user manual.
3. Unusual physical stress like operating long term at extremely high temperatures.
4. Damage caused during installation of the product.
5. Damage caused by modification or repair which has not been approved by Kops pro d.o.o..
6. Products whose serial number and/or Material Number label are removed, torn or unreadable.
7. Damage caused by improper or improperly used packaging.
8. In the event that pressed log products of any type have been burned in the equipment.
9. Damage resulting from use of chemical cleaning products on the grill, as well as any damage from liquids or chemicals being poured or sprayed into the grill.
10. Products that are found/reported to be stolen.
11. Normal cracking due to expansion and contraction stress relief .
12. Colour change and slight deformation of steel or stainless steel parts due to normal operating temperature.
13. Charcoal grate
14. Grilling rack

LIMITED WARRANTY VOIDED

The limited warranty is immediately voided if: the oven or its associated accessories are serviced or repaired by any entity, including persons, not authorized by Kops pro d.o.o.; specified maintenance is not performed; the oven is used with one, or more, unauthorized accessories; the associated accessories are used with an unauthorized oven; or the oven or associated accessories are not used in accordance with Kops pro d.o.o. approved instructions.

EXCLUSIVE REMEDY

At Kops pro d.o.o. sole discretion, Kops pro shall have the option to repair, replace, or provide a credit. In the event of replacement, Kops pro shall have the right at its sole discretion to replace the item with a new, or refurbished, same or similar item. Determination of a similar item shall be at the sole discretion of Kops pro. In the case of replacement, the replacement at a minimum shall reflect the prorated time remaining for the item based on the remaining limited warranty period. In the case of a credit, the credit shall be the prorated value of the item based on the lower of the original item cost of the same or similar item and the remaining limited warranty period. In no event, shall the limited warranty period of a replacement item extend past the limited warranty period of the item it is replacing.

WARRANTY SERVICE

In order to obtain warranty service, contact the retailer from whom the item was purchased, or Kops pro d.o.o. customer service. The item shall be shipped at the original end user's expense to a destination specified by the retailer or Kops pro d.o.o.

OBLIGATIONS AND WARRANTY LIMITS

THE FOREGOING LIMITED WARRANTY IS IN LIEU OF AND SPECIFICALLY EXCLUDES AND REPLACES, TO THE DEGREE PERMITTED BY APPLICABLE STATE LAW, ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. NO PERSON (INCLUDING ANY AGENT, DEALER, OR REPRESENTATIVE OF KOPS PRO D.O.O.) IS AUTHORIZED TO MAKE ANY REPRESENTATION OR WARRANTY CONCERNING THE OVEN OR ITS ASSOCIATED ACCESSORIES, EXCEPT TO REFER TO THIS LIMITED WARRANTY.

THE EXCLUSIVE REMEDY WITH RESPECT TO ANY AND ALL LOSSES OR DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER SHALL BE AS SPECIFIED ABOVE. KOPS PRO D.O.O. IN NO EVENT BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES OF ANY KIND, INCLUDING, BUT NOT LIMITED TO, EXEMPLARY DAMAGES, SPECIAL, PUNITIVE, COMMERCIAL LOSS FROM ANY CAUSE, BUSINESS INTERRUPTION OF ANY NATURE, LOSS OF PROFITS OR PERSONAL INJURY, EVEN IF KOPS PRO D.O.O. HAS BEEN ADVISED OF THE POSSIBILITIES OF SUCH DAMAGES, HOWEVER OCCASIONED, WHETHER BY NEGLIGENCE OR OTHERWISE, UNLESS APPLICABLE STATE LAW DOES NOT ALLOW SUCH EXCLUSION OR LIMITATION.

