

Installation and operating Manual

KOPA PARILLA
P120D, P120S
DP140D, DP140S
DP160D, DP160S
DP180D, DP180S
DP200D, DP200S
DP235D, DP235S



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Congratulations!

You are now a proud owner of a KOPA Parilla Grill.

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

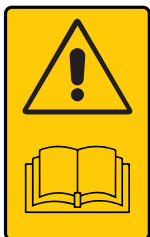
This Installation and Operating Manual has been specially created to inform you how to safely install and use your KOPA Parilla Grill. It serves as an introduction to the wonderful benefits of cooking with KOPA grilling products.

Remember, your new KOPA Parilla 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!

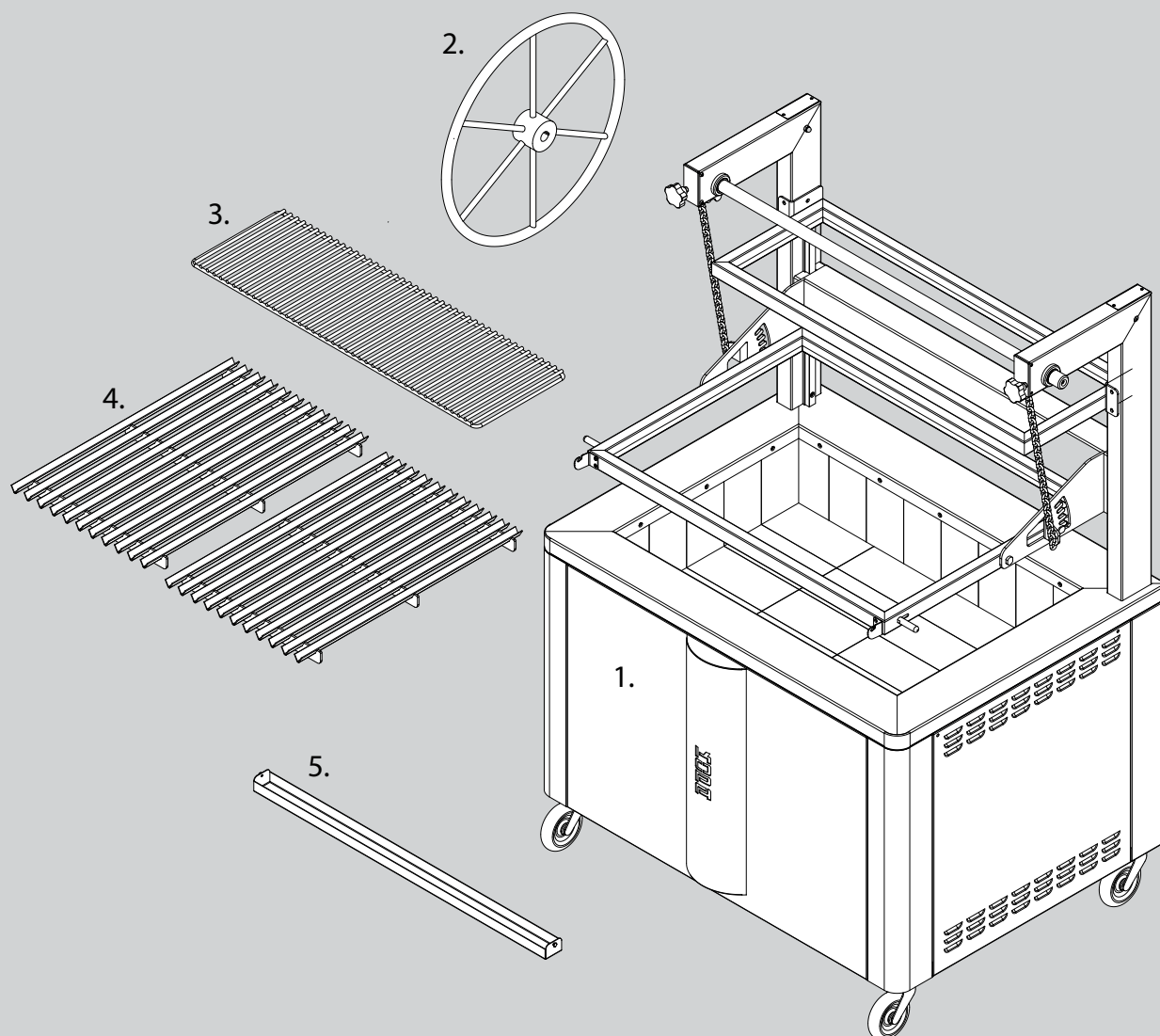
Explosion hazard

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

1. Parilla Grill
2. Lifting wheel
3. Resting grill
4. Grill rack - 2x
5. Dripping pan

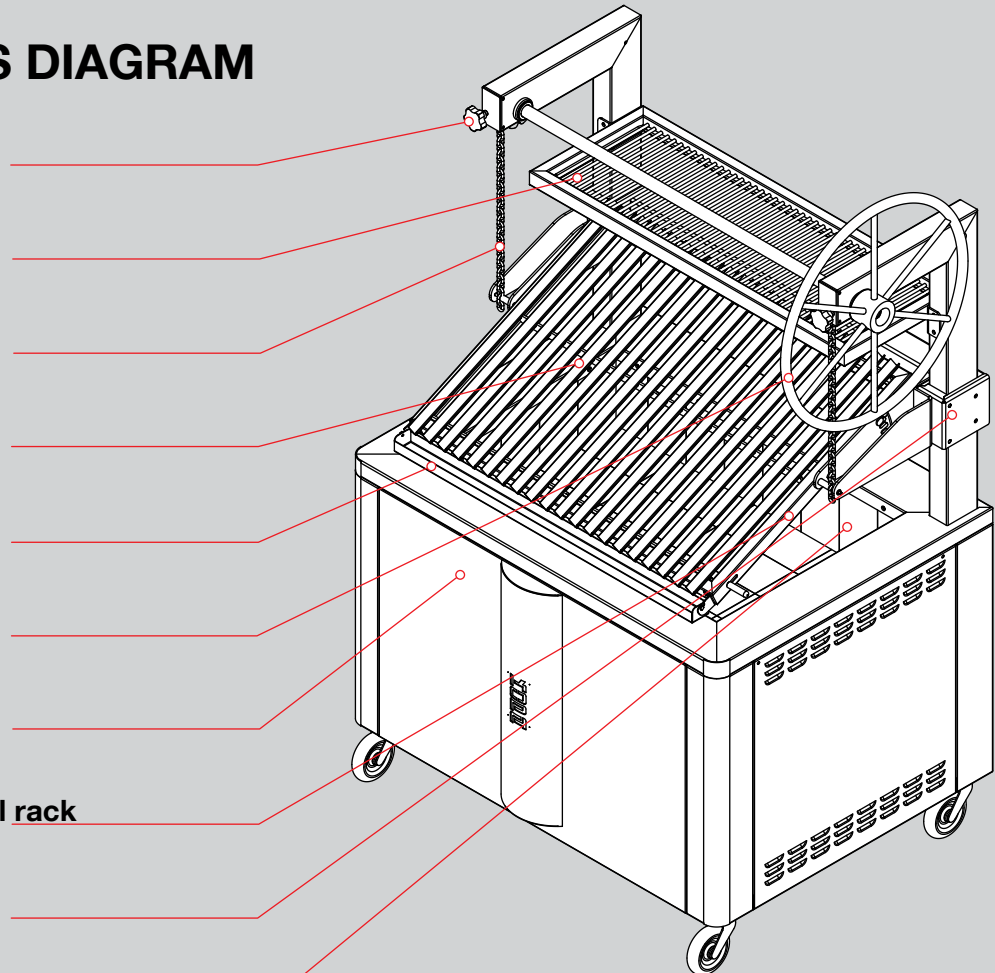


Parilla Grill Parts Diagram and Final Assembly

The KOPA PARILLA Grill ships fully assembled. Grill racks, the wheel and rest of the equipment is packed inside the unit

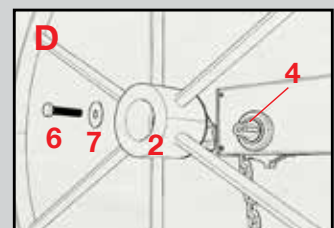
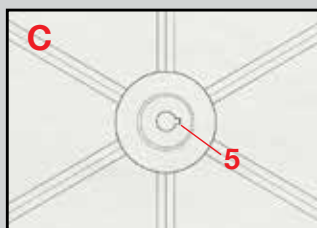
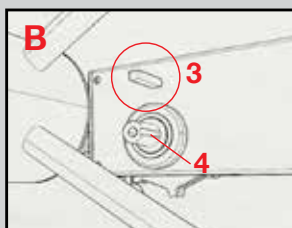
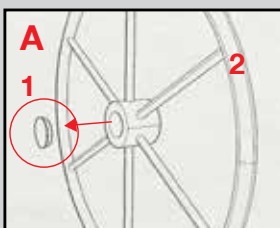
GRILL PARTS DIAGRAM

1. Brake
2. Upper grill rack
3. Chain
4. Grill insert
5. Dripping pan
6. Lifting wheel
7. Support (P130S)
8. Lifting frame & grill rack
9. Lift assembly
10. Fire pit



LIFTING WHEEL ASSEMBLY

1. Remove cap (1) from the wheel (2) as shown in the picture A.
2. Place the wedge (3) into the groove of the axis (4) as shown in the picture B.
3. Align the groove of the wheel (5) with the wedge on the axis as shown in the picture C
4. Slide the wheel onto the axis and fix it with the bolt (6) and the washer (7) as shown in the picture D. Put the cap (1) back on the wheel.



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 Parilla Grill being an open solid fuel grill it is primarily intended for outdoor use.

If you intend to use Kopa Parilla 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.

Check Data Sheets on the end of this manual for adequate exhaust volume for your Parilla model.

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.

FIRE PIT

The fire pit of the unit is made of Chamotte (Grog) bricks. These bricks retain a major amount of heat, which results in an even temperature and consistent grilling results.

The unit will remain hot long after the embers have been extinguished.



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.

Your Parilla Grill uses state-of-the-art insulation to keep the outside surfaces cool. Nevertheless, with prolonged use of the unit these surfaces might get hot and you can burn your skin by touching them.

Be especially careful not to touch the part around and above the fire pit, as this part of the unit will get extremely hot during operation.

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 Parilla grill is ready for use.



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 PARILLA GRILL

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

Building a fire in an open pit broiler or grill is practically the same as in a fire place. 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.

Turn on the exhaust fan before lighting the fire, if using the unit indoors

Lift the lifting frame all the way up or remove the grill racks from the lifting frame. See next page on lifting the frame

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 within a 30 x 30 cm rectangle.
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 PARILLA GRILL

1. Put the grill racks into the lifting frame of the Parilla grill (Picture E - 1). They should fit nicely into the groove going around the lifting frame (Picture E - 4).
2. Make sure the brakes of the lifting rack are loose by turning them anticlockwise (Picture H - 9).
3. By turning the lifting wheel (Picture E - 2) lift or lower the lifting frame into middle position.
4. Unlock the tilting mechanism of the lifting rack by shifting two handles at each side of the lifting grill towards the back of the grill. (Picture G - 8)
5. Tilt the lift frame into desired position and lock it by puling both handles back toward the front of the grill (picture G - 8).
6. By turning the lifting wheel place the lift frame at desired height.
7. Lock the frame by turning the brakes clockwise.
8. Insert the Dripping pan into the slots on the lifting rack (Picture F - 6 and 7).

Note that lower levels will be hotter than upper levels.

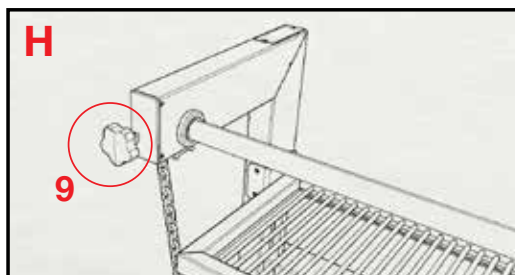
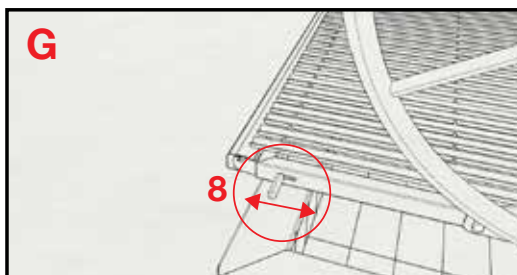
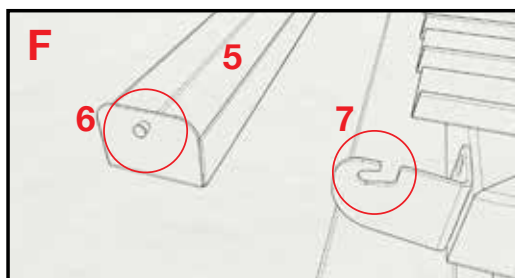
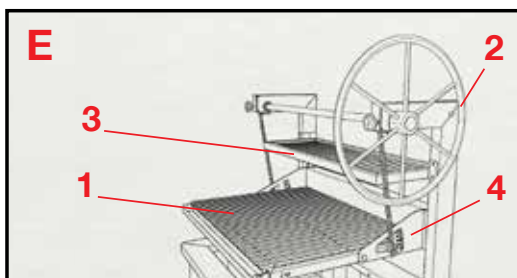
Make full use of different temperature levels by placing the food on the different positions of the inclined grill rack. For example you start searing at the lower part of the rack and then move meat to the higher parts of the rack to reach even temperature distribution within the meat.

Always clean Grill racks with a metal brush after use.



CAUTION!

To avoid burns and injuries allways use protective gear when touching the surfaces of the grill including lifting frame breakes and locking handles of the tilting mechanism.



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!

Parilla Grill is 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 Resting Racks should be cleaned using a mild soap.

CLEANING THE FIRE PIT

Lower the grill rack until it sits on the fire pit frame. Remove the grilling inserts.

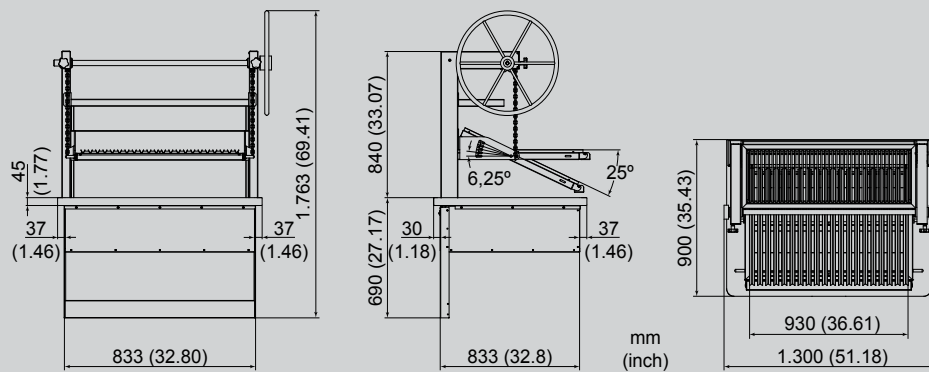
Clean the fire pit using metal spatula and place the ashes into a fire proof container.

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 Parilla 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

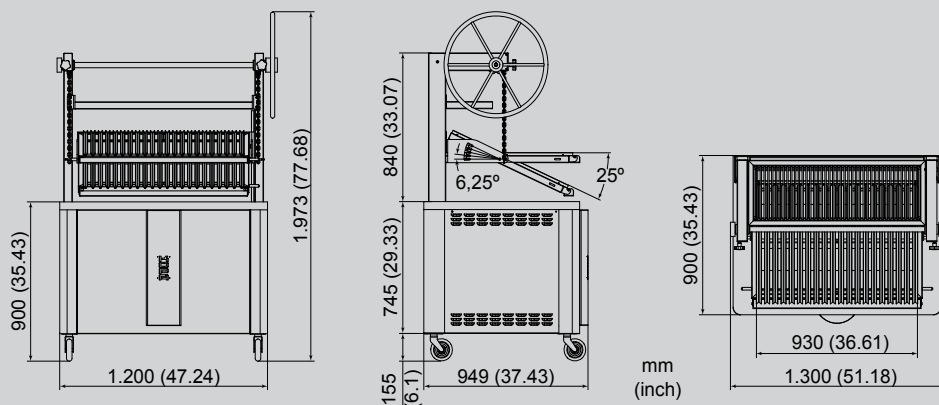


P120D

Weight: 390 kg • Base grill area: 930 x 680 mm • Upper grill area: 1.022 x 374 mm

Max Grill rack hub: 338 mm at 25° inclination and 390 mm at 0° inclination

Grill rack inclinations: 0°, 6,25°, 12,5°, 18,75°, 25°



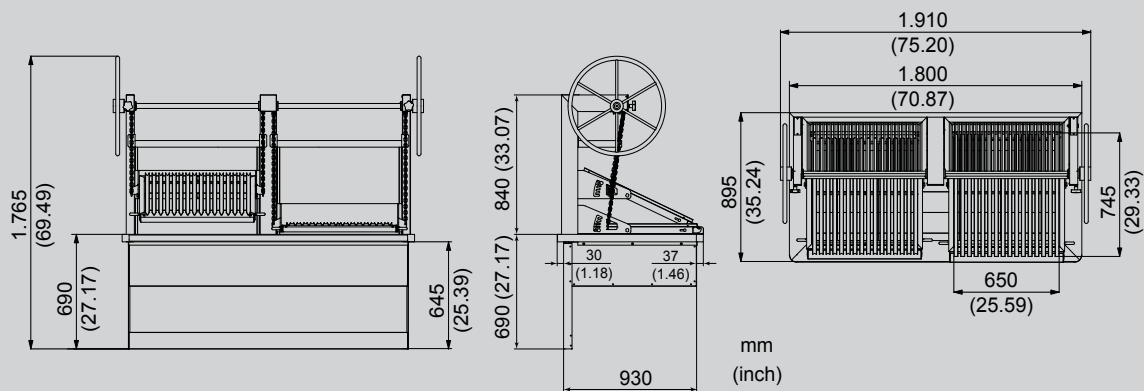
P120S

Weight: 450 kg • Base grill area: 930 x 680 mm • Upper grill area 1.022 x 374 mm

Max Grill rack hub: 338 mm at 25° inclination and 390 mm at 0° inclination

Grill rack inclinations: 0°, 6,25°, 12,5°, 18,75°, 25°

Data sheet

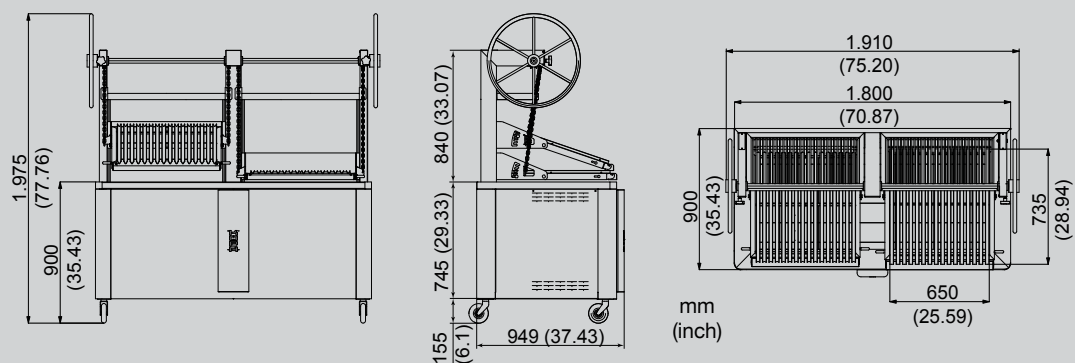


DP180D

Weight: 550 kg • Base grill area: 2 x 650 x 735 mm • Upper grill area: 2 x 685 x 305 mm

Max Grill rack hub: 338 mm inch at 25° inclination and 390 mm at 0° inclination
Grill rack inclinations: 0°, 6,25°, 12,5°, 18,75°, 25°

Exhaust rate: 4.800 m3/h



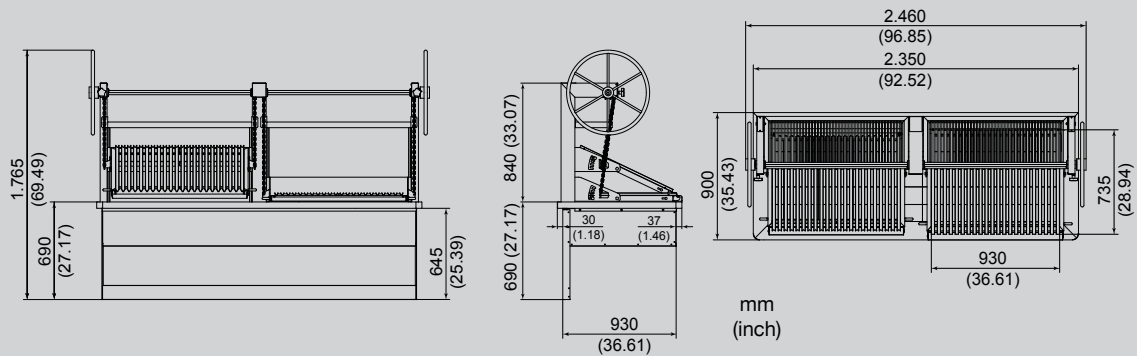
DP180S

Weight: 645 kg • Base grill area: 2 x 650 x 735 mm • Upper grill area: 2 x 685 x 305 mm

Max Grill rack hub: 338 mm inch at 25° inclination and 390 mm at 0° inclination
Grill rack inclinations: 0°, 6,25°, 12,5°, 18,75°, 25°

Exhaust rate: 4.800 m3/h

Data sheet



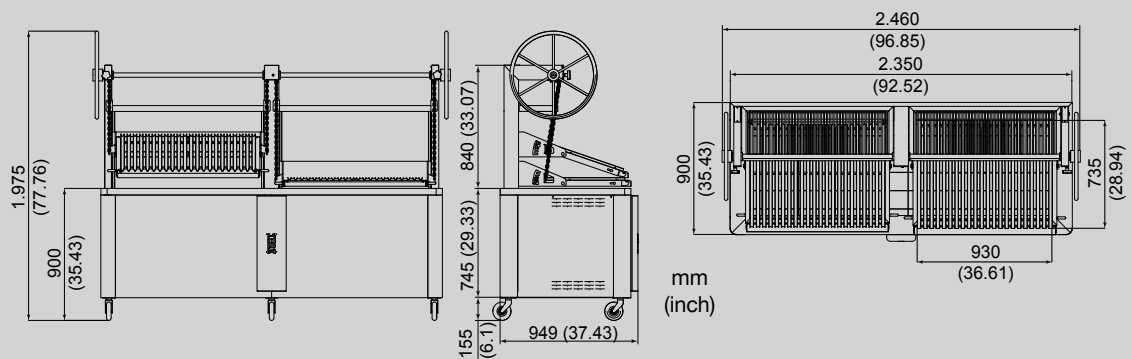
DP235D

Weight: 690 kg • Base grill area: 2 x 930 x 735 mm • Upper grill area: 2 x 690 x 305 mm

Max Grill rack hub: 338 mm at 25° inclination and 390 mm at 0° inclination

Grill rack inclinations: 0°, 6,25°, 12,5°, 18,75°, 25°

Exhaust rate: 5.500 m³/h



P235S

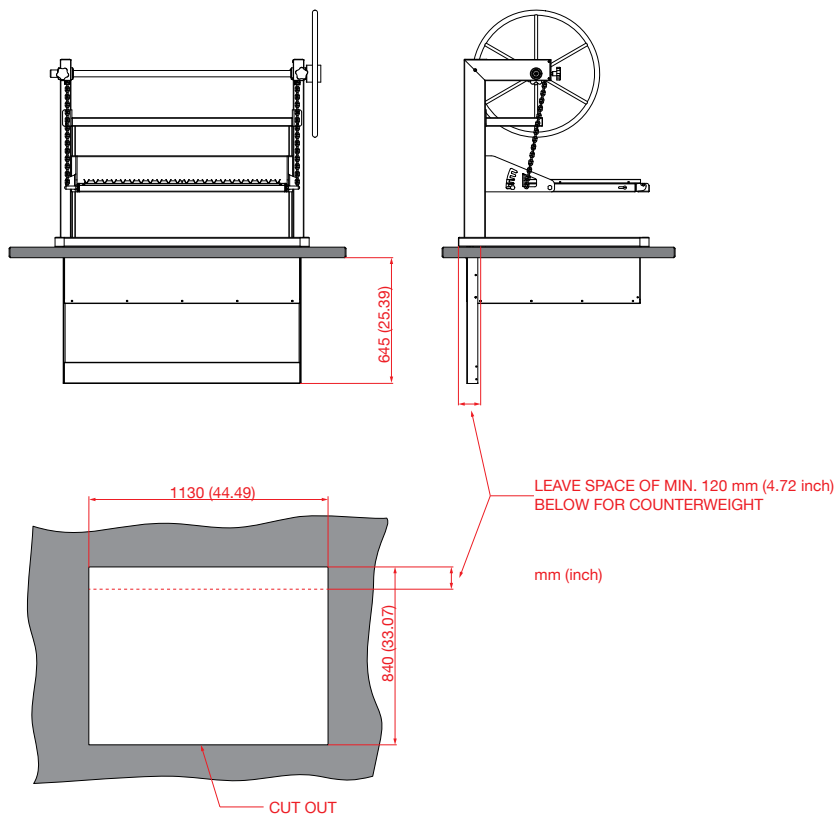
Weight: 690 kg • Base grill area: 2 x 930 x 735 mm • Upper grill area: 2 x 690 x 305 mm

Max Grill rack hub: 338 mm at 25° inclination and 390 mm at 0° inclination

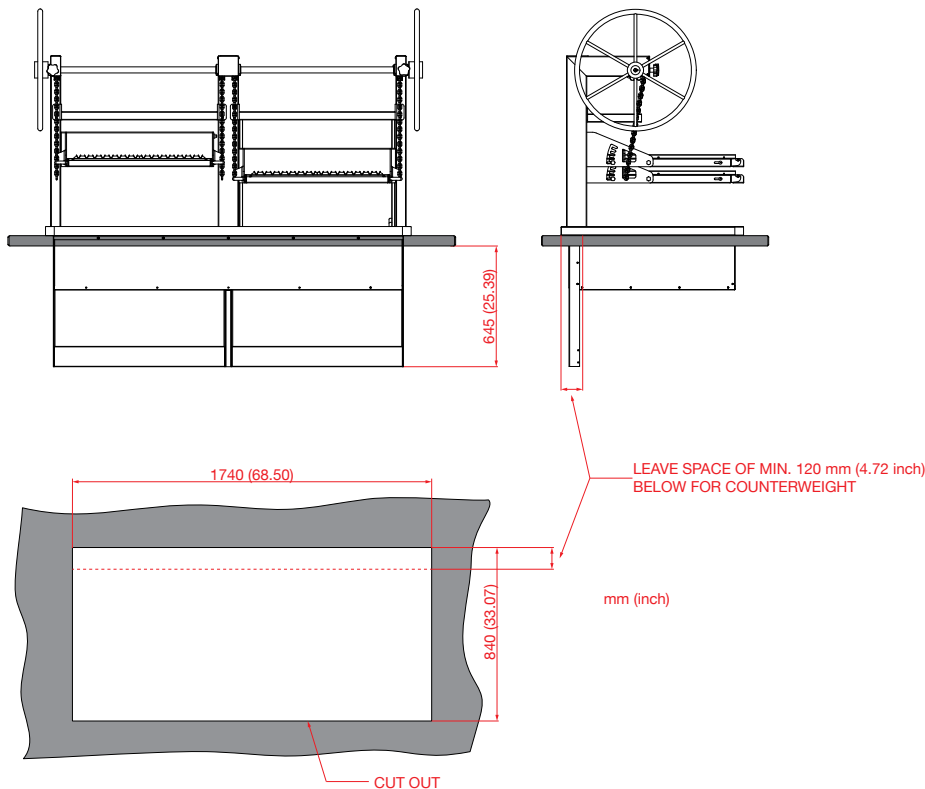
Grill rack inclinations: 0°, 6,25°, 12,5°, 18,75°, 25°

Exhaust rate: 5.500 m³/h

Drop-in models installation drawings

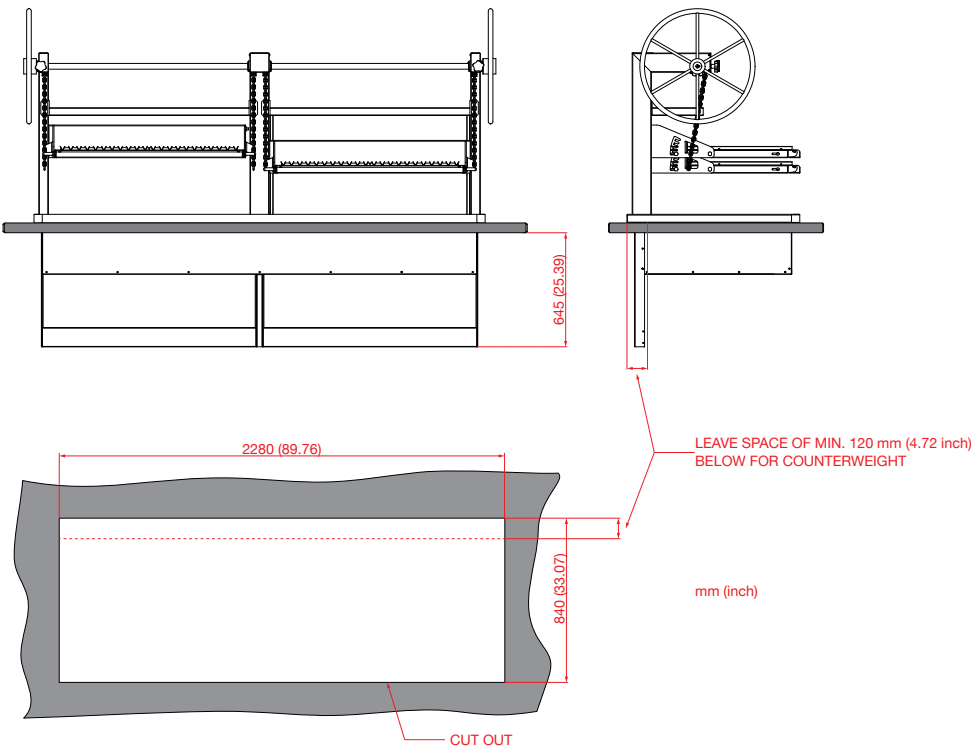


P120D CUT OUT DRAWING



DP180D CUT OUT DRAWING

Drop-in models installation drawings



DP235D CUT OUT DRAWING

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 above 350°C or short term (up to 5 min) above 400°C.
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 in the oven, as well as any damage from liquids or chemicals being poured or sprayed into the oven.
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

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.

