

**KOPPA**  
GRILLING SOLUTIONS

The logo features the word 'KOPPA' in a bold, blocky font, where each letter is filled with a bright orange and yellow flame. Below this, the words 'GRILLING SOLUTIONS' are written in a smaller, glowing orange font. The entire graphic is set against a dark background with wisps of smoke or fire rising from behind the letters.

**KOPPA**  
GRILLING SOLUTIONS

**CATALOGUE**  
**2022**

# KOPA CHARCOAL OVEN

**KOPA**  
GRILLING SOLUTIONS



**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

- E** **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 health 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

CABINET STAND



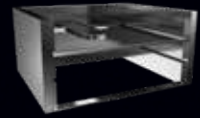
OPEN STAND



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

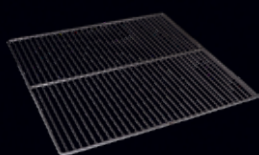
### Technical data:

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



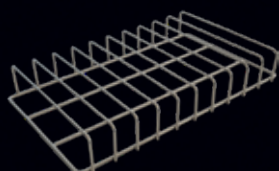
SET OF WHEELS



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.

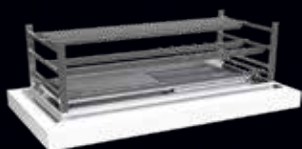
## KOPA ROBATA

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

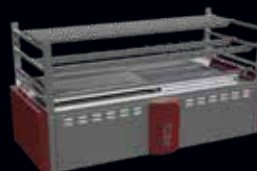
Size: 900 x 590 x 693  
Grill Area: 670 x 350  
Grill Rack Size: 670 x 350  
1 Lower and 1 Upper Grill Rack included

#### 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 condiment 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 condiment st.



#### 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

### DOUBLE SIDED ROBATA WITH CONDIMENT STATION

Higher production with grilling on both sides



#### R120SDST

Size: 1.440 x 1.170 x 1.365  
Grill Area: 1.130x 464  
Grill Rack Size: 565 x 494  
2 Lower and 2 Upper Grill Racks included

## AVAILABLE COLOURS

### RED



### BROWN



### BLACK



## ELECTRIC CHARCOAL IGNITION AND FIRE-PIT VENTILATION



Example of R120T with Electric charcoal ignition and fire-pit ventilation

Safe and environmentally friendly fully integrated air blowers ignite the charcoal using super-heated air. Easy and comfortable - no need for petrol-based fire-starters.

This option has an added feature of blowing fresh air into the fire-pit during the operation to boost the grilling temperature. This option is available for all KOPA Robata models

Nominal Electric Power: 650W 220V/50Hz

## ROTISSERIE ADD-ON



Example of R120ST with Rotisserie Add-On

You can equip your Robata with KOPA Rotisserie Add-on and turn it into a fully functional electric driven rotisserie. Five simultaneously turning spit drives will give you plenty of possibility to grill on different levels on different temperatures.

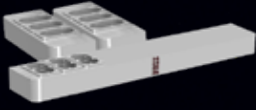
Spits come in various forms e.g. for suckling pigs, lamb, chicken etc.

This option is available for all KOPA Robata models.

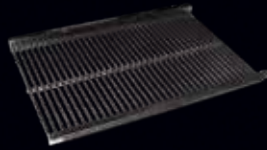
Nominal Electric Power: 30W 220V/50Hz

# KOPA ROBATA ACCESSORIES

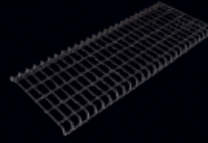
SET OF SIDE TABLES



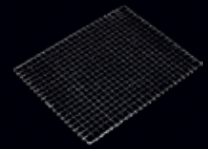
LOWER GRILL



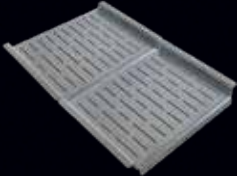
TOP GRILL



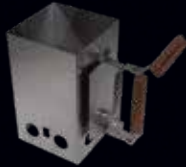
GRILL MESH



FLAT GRILL



KOPA CHARCOAL STARTER



STAINLESS STEEL SKEWER - SET OF 5



SUPPORT BARS SET OF 2



**KOPA PARILLA**

**KOPA**  
GRILLING SOLUTIONS



**ARGENTINIAN STYLE CHARCOAL GRILL  
THE SHOW MAKER**

The design and appearance of the Kopa Parilla ensures that wherever you place it is bound to make a statement and draw the customers eyes to the action around it and increase sales of your grilled food. It is not just a grill it is a show maker and an entertainer all in one.

Our goal was to create a grill that is beautiful to look at, performs well, is easy to use, easy to clean and a grill that can endure the hard everyday conditions of a professional kitchen for many years to come. And we believe that we more than succeeded in that quest.

Kopa Parilla is designed with a lifting and tilting grill rack that offers you multiple grilling possibilities. You can easily lift or lower the rack to increase or decrease the cooking temperature. By correctly controlling the distance between the food and the coals you are able to easily find a perfect temperature every time, saving you from having to move coals around or wait for heat levels to reduce.

Grill rack consists of removable V-grooved grill racks. The V-groove grate provides a sturdier cooking surface and more even heat distribution than typical wire-grate barbecues. The grilling surface which sits at a slight angle allows the juices that drip from the meat to run down the channel and collect in the drip pan attached to the grill rack. This design eliminates most fire flare-ups. The taste of meat is purer and feels less smoky.

For easy cleaning you can easily remove the grill rack inserts and clean the fire pit.

The grill rack can be inclined up to 25°. That ensures you to control the grilling temperature just by moving meat from the front of the grill to the back. You can slowly grill your steaks to perfection with beautiful and even color on the inside. Your customers are going to love you for that, and revenue will increase.

There is also a fixed resting rack above the lifting rack, where you can rest your steaks or preheat bigger chunks of meat before grilling.

Fire pit is made out of heavy duty refractory bricks that retain a lot of heat and this translates in a more even heat for easier and more consistent grilling. These bricks are also very durable and will last much longer than a comparable fire pit made out of steel.

## KOPA PARILLA FEATURES AND ATTRIBUTES

### Features and Attributes:

- Lift grill rack
- Tilt grill rack
- Removable V-groove grids
- Removable Drip pan
- Fixed rest rack on top
- Fire pit made of refractory bricks
- Robust design
- Left/right lifting wheel arrangement
- Casters
- Drop in version
- Customizable



**DROP-IN** (model name change - former P130D)  
Drop it into steel or concrete surface



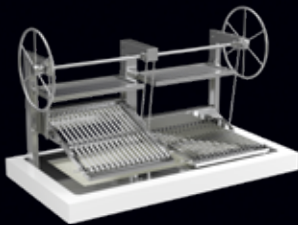
**P120D**  
Size: 1.200 x 900 x 1.763  
Grill Area: 940 x 612  
Grill Rack Size: 927 x 735  
V-grooved rack standard,  
other types on demand

**ON A STAND** (model name change - former P130D)  
Mobile model on a stand with casters



**P120S**  
Size: 1.200 x 900 x 1.973  
Grill Area: 940 x 612  
Grill Rack Size: 927 x 735  
V-grooved rack standard,  
other types on demand

**DOUBLE 1800 DROP-IN**  
Drop it into steel or concrete surface



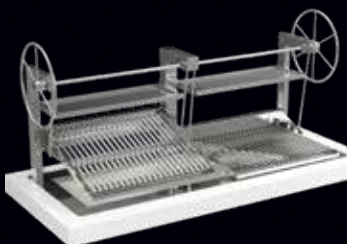
**DP180D**  
Size: 1.800 x 900 x 1.763  
Grill Area: 1540 x 612  
Grill Rack Size: 648 x 735  
V-grooved rack standard,  
other types on demand

**DOUBLE 1800 ON A STAND**  
Mobile model on a stand with casters



**DP180S**  
Size: 1.800 x 900 x 1.973  
Grill Area: 1540 x 612  
Grill Rack Size: 648 x 735  
V-grooved rack standard,  
other types on demand

**DOUBLE 2350 DROP-IN**  
Drop it into steel or concrete surface



**DP235D**  
Size: 2.350 x 900 x 1.763  
Grill Area: 2090 x 612  
Grill Rack Size: 927 x 735  
V-grooved rack standard,  
other types on demand

**DOUBLE 2350 ON A STAND**  
Mobile model on a stand with casters



**DP235S**  
Size: 2.350 x 900 x 1.973  
Grill Area: 2090 x 612  
Grill Rack Size: 927 x 735  
V-grooved rack standard,  
other types on demand

## AVAILABLE COLOURS

RED



BLACK



## CONDIMENT STATION



Example of P120S with Condiment station

Removable optional condiment station. Equipped with GN1/6 and/or GN1/9 containers and a steel insert that serves as a small table. Available for Parilla models on a stand

## ELECTRIC CHARCOAL IGNITION AND FIRE-PLACE VENTILATION



Example of P120S with Electric ignition

Safe and environmentally friendly fully integrated air blowers ignite charcoal using super-heated air. Easy and Comfortable - no need for petrol base fire-starters. This option has an added feature of blowing fresh air into the fire-pit during the operation to boost the grilling temperature.

Available for all models

## OPEN SHELF



Example of P120S with Open shelf

Open shelf on the bottom part of the stand for additional storage.

Available for Parilla models on a stand

## DRAWERS



Example of P120S with Drawers

Two drawers on the bottom part of the stand for additional storage.

Available for Parilla models on a stand

## RETRO LOOK



Example of P120S in retro look

Parilla in retro look to enhance customer experience or to blend into your vintage restaurant design.

Drawers included. Available for all Parilla models on a stand

## CUSTOMIZED STAND



Example of P120D on a Customized stand

We can provide you with customized stands for our Parillas in all possible shapes and looks.

Available for all Drop-in models

On demand.

# KOPA HIBACHI & YAKITORI

**KOPA**  
GRILLING SOLUTIONS



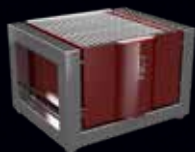
## KOPA HIBACHI & YAKITORI

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 & ACCESSORIES

### KOPA HIBACHI

Little big grill



#### HIBACHI

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

### KOPA YAKITORI

Double grilling area



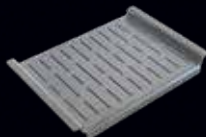
#### YAKITORI

Size: 690 x 345 x 263 mm  
Grill Area: 580 x 300 mm  
Grill Rack Size: 580 x 300 mm  
2 Grill Racks included

### ROBATAYAKI ADD-ON



### FLAT GRILL



### STAINLESS STEEL SKEWERS - SET OF 5



### TROLLEY FOR HIBACHI & YAKITORI



## AVAILABLE COLOURS

### RED



### BLACK





**KOPA CUSTOM**

**KOPA**  
GRILLING SOLUTIONS



**CHOOSE YOUR OPTIMAL DESIGN**

If you want to make an extra impact in your restaurant and could not find nothing among our standard products, we are glad to help you build an optimal grill for your needs. Stunning looks to impress your guests together with top functionality for increased performance. We can help you with our experience all the way from design stage to the end product. KOPA Customs are built to be a true show case of your restaurant.

We can combine solid fuel grilling with other kitchen appliances such as refrigerators, fryers, ranges etc. to build a true grilling suite.

Below are some examples of custom-made grills designed and made specially for our customers.



Example of KOPA Double sided robata with condiment inserts and drawers in retro look.



Example of KOPA Grilling station with two KOPA Type 500 ovens and KOPA Robata 120D in the middle.



Example of KOPA Oval grilling station with customized Parilla and rotisserie.



Example of KOPA Grilling Block with Robata, Parilla, Charcoal oven Type 500 and a Smoking oven.

**KOPA FirePlace**

**KOPA**  
GRILLING SOLUTIONS



**SYSTEM FOR COOKING WITH WOOD FIRE  
A PIT MASTER'S DREAM**

KOPA FirePlace is a unique modular system for cooking with wood fire. It consists of many different cooking devices that can be arranged across the fireplace according to your needs and cooking styles. Everything you need for cooking with fire in one place. Just pick the units that are best suited to cook or grill your food and arrange them on the fireplace.

With intelligent Fireplace design you can hang meats or vegetables from the ceiling for slow cooking and use every cubic inch of your FirePlace.

Choose from a range of different cooking and grilling devices that meet your every need. From Argentine style Parilla to Iron pans. We've got it all covered. Fire boxes can be self-standing or fixed to the wall at the back or at the side of the fireplace.

To rearrange the units on the fireplace you simply drag them around. Having units not fixed is also great for cleaning.

Adaptive surfaces of our cooking units let you use different cooking zones and cooking temperatures at the same time.

Cooking with fire is a great way to attract customers that are bored with uniformized kitchens that use same equipment with same results all over the world. It also provides action in front of the kitchen and boosts social media exposure.



## FP ROBATA

Japanese style robotayaki grill. Great for grilling skewers, steaks, fish, smaller and larger meat pieces at the same time. Use multiple temperature zones at the same time. Use higher levels to place casseroles to keep warm and to slowly bring bigger pieces of meat to the right core temperature.



Size: 980 x 500 x 700 mm  
Lower grill rack size:  
900 x 350 mm  
Upper Grill Rack Size:  
610 x 250 mm

## FP PARILLA

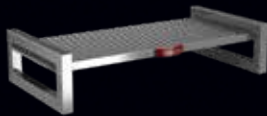
Argentine style grill with a lifting and tilting grill rack. Great for grilling steaks and other tender products. Use tilting and lifting function of the grill for different temperature zones. Turning wheel allows you to change the height of the grill during the operation.



Size: 860 x 863 x 604 mm  
Grill Area: 740 x 600 mm  
Grill Rack Size: 740 x 300 mm

## FP SINGLE LEVEL GRILL

This grill has a fixed height above the ambers. Good for meats, fish and vegetables that require higher temperatures.



Size: 900 x 450 x 160 mm  
Grill Area: 820 x 370 mm

## FP IRON PAN

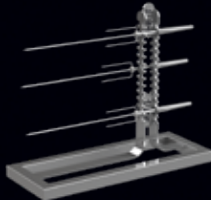
A Self-standing pan made of cast iron. For all the products that you don't want to come into direct contact with fire and where you need to add liquids for cooking.



Size: 500 x 400 x 155 mm  
Cook Area: 500 x 400 mm

## FP VERTICAL GRILL

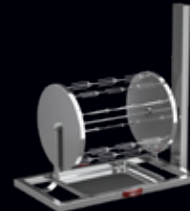
Vertical grill is intended to grill products where it is undesirable to have fat dropping on the ambers and producing fumes. For food where you want more clearer aromas. Locking mechanism of the skewers allows you to rotate them in 90° increments. Place near the fire box for heat.



Size: 260 x 670 x 560 mm

## FP ROTISSERIE

A Rotisserie with electric drive. Roast several chickens, pork shanks, etc at the same time. To be placed near the fire box for heat.



## FP FIRE BOX

Self-standing fire box for burning wood for ambers. Provides ambers for: Robata grill, Parilla grill, cast iron pan and Single level grill and provides heat for Rotisserie and Vertical grill. Use the grid on top to cook with pans and casseroles. Custom fire boxes available.



Size: 450 x 600 x 600 mm

## FP FIREPLACE

Custom and standard built Fireplaces available. Metal construction, inside walls and burning surface lined with fire resistant bricks. Drawers and cabinets for storage. Ceiling grid for hanging.

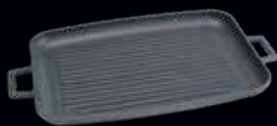


# KOPA ACCESSORIES

# KOPA

GRILLING SOLUTIONS

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





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