



REDISCOVER GRILLING

KOPRA

Premium Charcoal Grill Oven



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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.

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.

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.

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.

Manageable

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 vent and regulate the heat with the upper vent. It's as easy as that. You can constantly monitor the temperature with the gauge on the oven door.

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.

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 enameled 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.

TYPE 300

Kopa **300** is the base model of the grill oven, designed especially for kitchens with limited space. It requires no additional gas or electric installation or a special chimney extension - you could simply place it on a counter under a kitchen vent. Its capacity is 50 meals daily, with the same quality process and design as the bigger models.

The average daily consumption of charcoal 4 -6 kg



Kopa **400** is the biggest model of Kopa grill ovens, and is intended for bigger professional kitchens with high food output. Its capacity is 90 covers per hour. The size of Kopa 400 offers enough space for two racks and allows for different dishes to be prepared on two levels.



TYPE 400

The average daily consumption of charcoal 5 -8 kg



Roast a steak to medium rare in 4 minutes !





Premium Charcoal Ovens



Kopa 300C is an upgrade of the base model and features a two-level warming cabinet in the same colour as the grill. The warming cabinet requires no additional energy sources because it is heated via the air vents and chimney. It can be used to preheat larger meat cuts, resulting in a more optimal distribution of temperature in the end product. It can also be used to keep the pre-prepared dishes warm and to keep you ahead of orders at all times.



Kopa 300S is an upgrade of the base model, but features an added stand with a storage cabinet in the same colour as the grill, which can be used to store charcoal, a poker, dishes and pans, additional grates and racks and other necessary equipment. The added wheels make the grill a mobile unit suitable for events and for grilling in front of guests inside the restaurant or outdoors. Add two additional side shelves to make the grill a completely independent unit, with all your cooking utensils ready to hand when you need them. The 300SW model in the illustration is fitted with wheels.

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Kopa 300SC is a model designed for the most demanding gastronomic challenges. It combines all the advantages of the storage cabinet and the warming cabinet. Use the storage space under the grill to store cooking utensils, which will help you work faster and more efficiently - even in front of guests. The warming cabinet preheats larger cuts of meat and prepares them better for grilling. It will also help you serve already prepared food with the optimal temperature. Added wheels make the oven a mobile unit which can be moved inside the restaurant or outdoors, depending on your needs. This is the most accomplished model of the 300 line and will undoubtedly make the cooking of culinary specialties a pleasant challenge. The 300SWC model in the illustration is fitted with wheels.



- Capacity of 20kg of meat /hour
- Coking temperatur 250°C-350°C
- 45% lower fuel consumption than

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