KOPA
PROFESSIONAL CHARCOAL OVEN

Installation and Operating Manual

KOPA OVEN TYPE 400



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Congratulations!

You are now the proud owner of a KOPA oven.

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

This Installation and Operating Manual has been specially created to inform you of the correct way to safely install and use your KOPA oven. It serves as an introduction to the wonderful benefits of cooking with KOPA charcoal ovens.

Remember, your new KOPA oven is a wonderful cooking tool, but in the end it is you who makes all the difference.

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Installation warnings

Please read this entire manual before you install and use the oven.
Incorrect installation and usage may result in property damage, physical injury or even death.
Please keep this manual near the oven at all times for future reference. Do not throw it away!

WARNING!

To reduce the risk of fire, the oven should always be mounted on non-combustible material and a heat-resistant finish.
The oven should not be placed closer to a combustible object smaller than the one described on page 8.

WARNING!

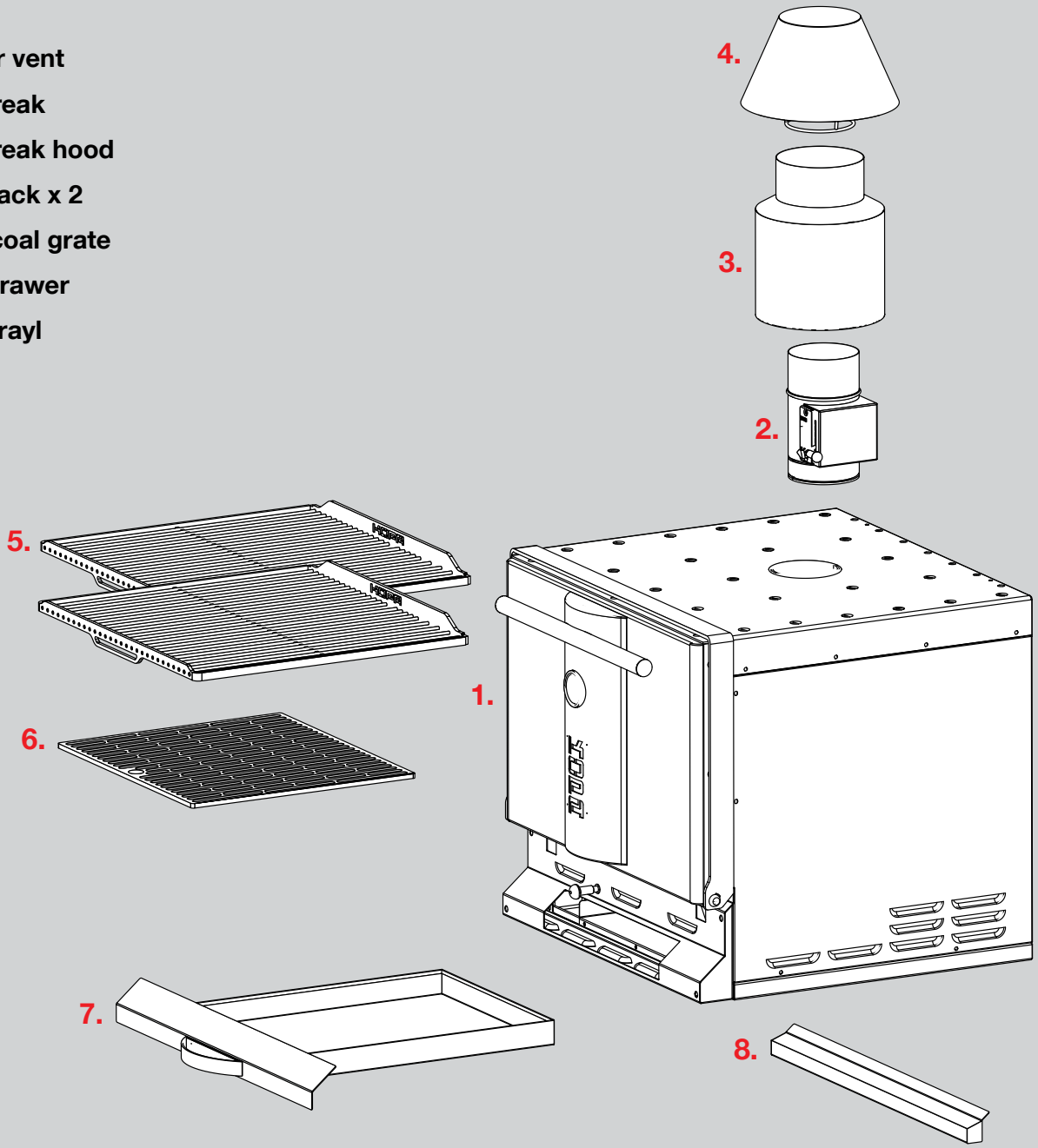
Do not store gasoline or other flammable vapors or liquids near the oven.

CAUTION!

It is of the utmost importance that the oven is installed only in accordance with these instructions.
A major cause of fire is failure to maintain the required clearances from combustible materials.
This oven should be installed and serviced by authorized professionals only.

What is in the box

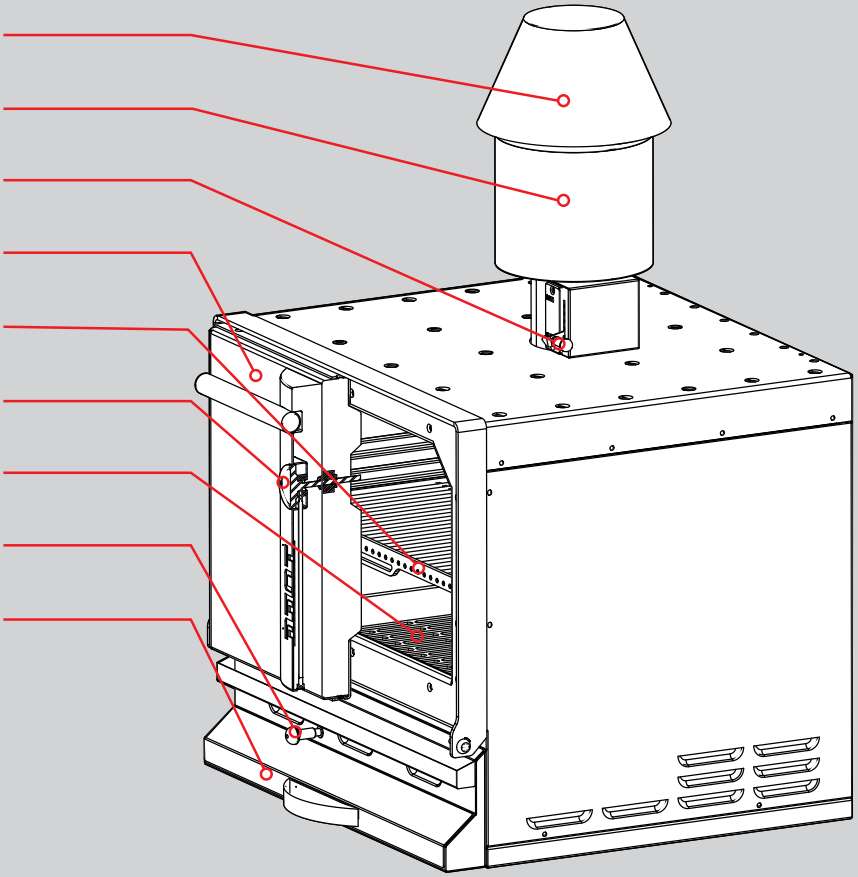
1. Oven
2. Upper vent
3. Firebreak
4. Firebreak hood
5. Grill rack x 2
6. Charcoal grate
7. Ash drawer
8. Drip trayl



Oven parts diagram and chimney assembly

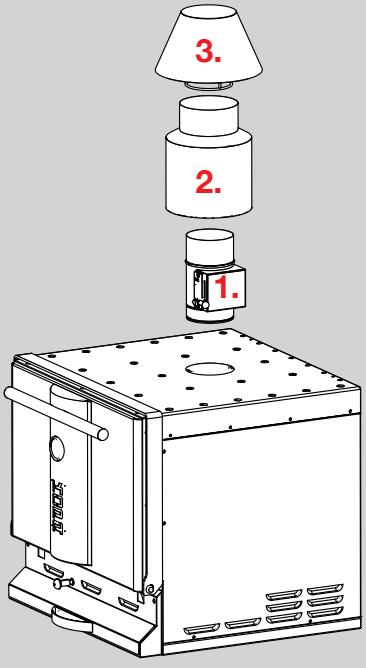
OVEN PARTS DIAGRAM

1. Firebreak hood
2. Firebreak
3. Upper vent handle
4. Door
5. Grill Rack
6. Thermostat
7. Charcoal grate
8. Lower vent handle
9. Ash drawer



CHIMNEY ASSEMBLY

1. Insert the upper vent (1) into the opening on the top of the oven, with the vent handle on your right-hand side when facing the oven. Make sure that the upper vent slides onto its seat in the oven.
2. Slide the firebreak (2) onto the upper vent (1) with the wider side facing downward until it comes to a stop.
3. Put the firebreak hood (3) onto the firebreak (2) with the wider side facing downward onto the fire break so that the wires coming out of the hood slide into the firebreak



EXTRACTION

KOPA ovens must be vented in accordance with the applicable codes concerning solid fuel appliances.

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 comes on an 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 must be left to run over night.

We recommend a CO warning device or CO warning device coupled to an extraction switch that automatically starts extraction as soon as CO buildup is detected.

See page 16 for minimum hood dimensions.

CAUTION!

NEVER use the oven without a fire break! Using the oven without a fire break can result in sparks from the oven igniting fats in the hood or chimney and causing a major fire.

FLUE CLEANING

When wood and charcoal are burned slowly, they produce tar. Solid fuel exhaust contains creosote and other substances that accumulate in ducting, creating a fire risk. The rate of accumulation varies with respect to flue gas temperature, wood type and moisture content. Frequent, regularly scheduled and thorough flue cleaning is the best way to minimize the risk of flue fires.

CLEARANCES

A fire may result if the oven is not properly installed. Follow these instructions carefully and ensure that the required clearances are observed.

FLOOR: the KOPA oven must be installed on a non-combustible floor that extends 1m to the front and 75 cm to each side of the oven door.

SIDES: 45 cm to combustible material.

BACK: 20 cm to combustible material

CAUTION!

Minimal clearances from combustible materials must be ensured.

Major fire, injuries, loss of property and death may occur if the required clearances are not respected.

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, inlcuding 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.

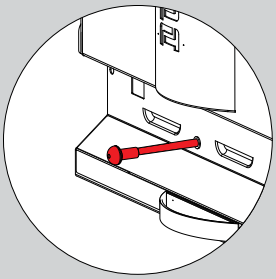
It is important to remember that learning more about the dangers of carbon monoxide can go some way towards helping you to avoid them, or take appropriate action if you are affected by the gas. This in turn could help to prevent serious and long-term damage, and even help to save lives.

Oven startup

LIGHTING UP THE CAHARCOAL

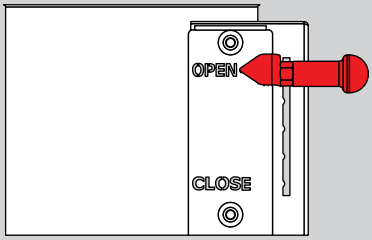
1. **Open the oven door.**
2. **Remove the grill and all food from the oven**
3. **Remove all ash that remains from previous use**
4. **Put two to three fire starters (sawdust stick) to make several lighting points.**
5. **Use kindling if necessary and make a small pile on top of the fire starters. If no kindling is used, use more fire starters**
6. **Put 1 kg of charcoal on top of the kindling/fire starters**
7. **Light the fire starters**
8. **Open bottom and top vent completely. (see pictures on the right)**
9. **Close the oven door.**

Lower vent.



Pull to open.

Upper vent.



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, sending flames out the door onto the person starting the oven.
Serious injury or death may result in using flammable liquids as fire starters.

USING THE OVEN FOR THE FIRST TIME

When the oven is used for the first time, follow the above procedure to start the oven.
Load 3kg of charcoal into the oven.
Heat the oven to 350ºC, close the lower vent and leave the upper vent completely open.
Use cleaning solvent to clean grill racks and put them in the oven when you close the bottom vent.
Leave the oven to burn at 350ºC without food for at least 90 minutes.

CAUTION!

The maximum continuous working temperature of the oven is 350ºC.
Never exceed temperature is 400ºC.
Never operate the oven above these temperatures, as this may damage it and may void the warranty.
Never leave the oven unattended with both vents open. With both vents open and charcoal ignited in the oven, the temperature keeps rising until the bottom vent is closed.

PREPARING FOR USE

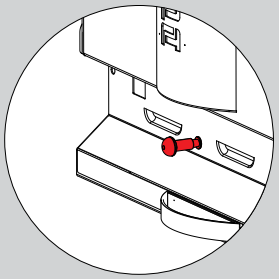
1. After igniting the fire starters, wait for 20-30 minutes or until the temperature gauge shows 250ºC
2. Close the lower vent and wait another 5 minutes.
3. Take care when opening the door, as some flames may still be present in the oven.
4. Use a poker to evenly distribute the charcoal on the oven floor.
5. Add up to 4 kg charcoal.
6. Place the grill racks in appropriate slots.

   Several grill racks may be used at the same time.

   a. Top racks for au gratin, pizzas, breads

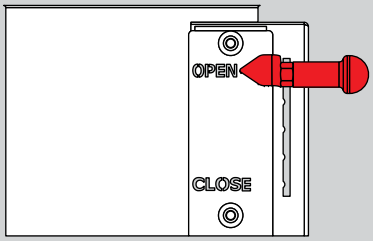
   b. Bottom racks for meat, vegetables and fish
7. Normally the lower vent is closed during cooking. The temperature is regulated with the upper vent only. The bottom vent is opened only if the temperature drops too low or when new charcoal is added.

Lower vent



Push to close

Upper vent



IMPORTANT!

Use charcoal fuel only! Do not use products not specified for use with this oven.

Do not use pressed log products of any kind

IMPORTANT!

Never connect the oven to the chimney directly or use chimney extensions on the upper vent or firebreak!

If you do so, the drawing of the air from the oven due to the ‘chimney effect’ can become too strong and the oven may become impossible to control with the upper and lower vents. If the temperature rises very quickly, the heat may damage the oven.

Never operate the oven above the maximum temperature of 350ºC for continuous operation and 400ºC for quick cooking not lasting more than 5 minutes.

CONTROLLING THE TEMPERATURE

The temperature in the oven is controlled by the upper vent.

Keep both vents open (Fig. B and Fig. C) until the desired temperature is reached.

Close the lower vent (Fig. A) and keep it closed for the cooking period.

Fine tune the temperature using the upper vent (Fig. C).

When the door is opened, the temperature will drop 10-20ºC, but will quickly reheat as soon as the door is closed. If the door is left open too long or if a bigger amount of cold food is put in the oven at the same time, the temperature may drop too much and will not recover quickly enough. In this case, open the lower vent all the way (Fig. B), wait until you reach the desired temperature and close the lower vent (Fig. A).

TAKING A BREAK BETWEEN LUNCH AND SUPPER

If the kitchen in your restaurant closes between lunch and dinner, then close the upper and lower vents and leave the oven like this. The temperature of the oven will drop and then stay at a temperature around 150ºC.

How long the oven holds the temperature depends on the amount of charcoal in the oven when you close the vents.

When you start the evening shift, simply open both vents and the oven should come back to life.

You should be able to restart the oven in this way if the temperature is around 150ºC. If the temperature drops below this value, you should restart the oven with the procedure described on page 10.

Note that the temperature values above are approximate, and the minimal temperature when the oven can be restarted by opening the vents varies with the charcoal type, amount of charcoal in the oven, ambient temperature, etc.

WARNING!

As the oven is used, the surfaces on the oven may get hot. Apart from door handle, never touch the oven with bare hands. Be especially careful around the door edges.

Lower vent

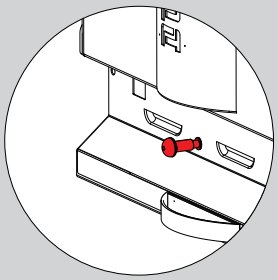


Fig. A:
Push to close.

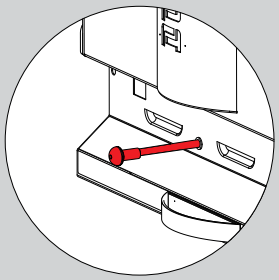


Fig. B:
Pull to open.

Upper vent.

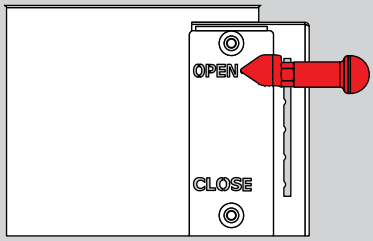


Fig. C

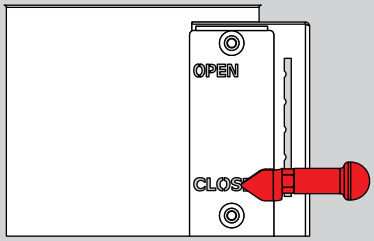


Fig. D

AFTER USE

1. **Close the upper and bottom vent (Fig. A and Fig. D) and wait until the temperature drops to at least 100ºC**
2. **Open the door and use protective gloves take out the grill racks.**
3. **Clean the grill racks with a wire brush.**
4. **If any unburnt extinguished charcoal is left in the oven, remove it and save it in a fire-proof container for the next day**
5. **Move the lower vent to the front and back (Fig. A and Fig. B) to make the ash fall into the ash drawer. Use a poker to move the ash on the ash grate while moving the lower vent.**
6. **Take out the ash drawer and empty it into the designated fire-proof container for discarding.**
7. **Clean the door and door frame and remove any charcoal and fat residue. If the door and door frame are kept clean, the door seals better and less charcoal is consumed.**
8. **The oven is now ready to be used the next day.**

IMPORTANT!

Never put ash into containers made from combustible materials.

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

Never put an ash container on a combustible floor.

APROXIMATE DAILY CHARCOAL CONSUPTION:

Oven model:	Type 400
Lunch:	2,3 kg-2,7 kg
Dinner:	2,7 kg-4,4 kg
Total daily:	6,0 kg-8,0 kg

Lower vent

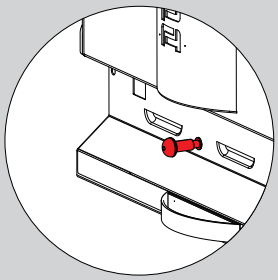


Fig. A:
Push to close.

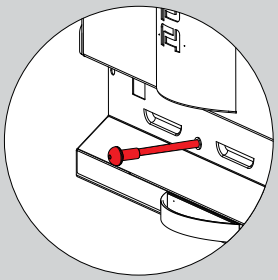


Fig. B:
Pull to open.

Upper vent

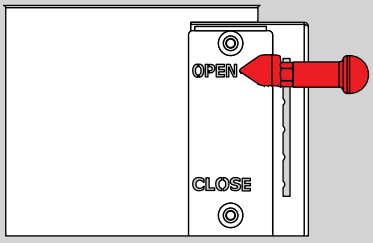


Fig. C

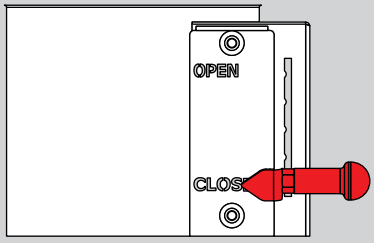


Fig. D

Maintenance and cleaning

CAUTION!

Maintenance and cleaning should be done only if the oven is completely cold.

Do not use chemical products to clean the oven.

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

REMEMBER!

Never put ash into containers made from combustible materials.

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

Never put an ash container on a combustible floor.

GRILL RACKS

Before you use the grill for cooking, it should be cleaned with a metal brush to remove all accumulated fat.

DRIP TRAY

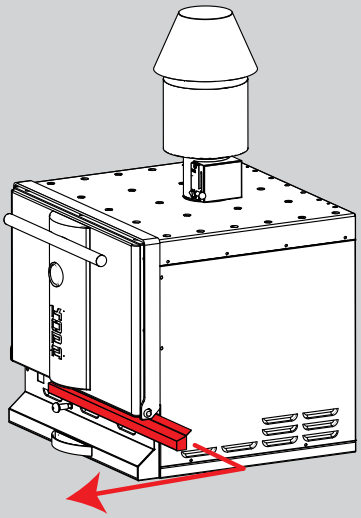
The removable drip tray should be cleaned regularly and kept clean.

IMPORTANT!

The oven is intended for indoor use only.

If you use the oven outdoors, you always have to bring the oven indoors after use.

If you leave the oven outdoors exposed to the weather, parts of the oven will rust.



To remove the drip tray, slide to the right and take it out towards you

Maintenance and cleaning

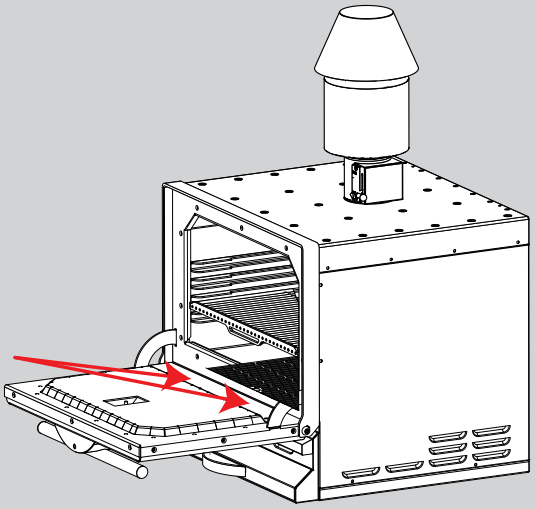
DOOR

Keep the inside of the door and door frame clean to remain tight fitting. Be especially careful to remove all charcoal dust from the bottom part of the door and keep the door frame clean, as the dirt in here usually causes a bad fit and thus escaping fumes. A tight-fitting door prevents the escape of heat through the door and prevents excessive consumption of charcoal.

CHARCOAL GRATE

The charcoal grate on the bottom of the oven where the charcoal is burned should be taken out every month and cleaned with a metal brush.

The charcoal grate will slowly burn out and needs to be replaced every 6–12 months or sooner depending on the temperatures used and overall usage of the oven.



Check the bottom part of the door for charcoal parts and clean regularly

FIREBREAK

The fire break should be cleaned twice a month. Hit the firebreak with a wooden spoon to shake loose the residues. Turn the firebreak in several directions as you hit it and then shake out the loose soot.

ASH DRAWER

Check the ash drawer at least once a day to see if it needs to be emptied. Empty the ash drawer only when the oven has cooled down. Remove the ash drawer carefully by pulling it out, and transfer the ash from the drawer to the fire-proof ash container using a non-combustible shovel .
Place the ash container on a non-combustible surface.
Clean the ash drawer with a brush and slide it back into the oven.
Wait until all the cinders have thoroughly cooled down and dispose of them accordingly.

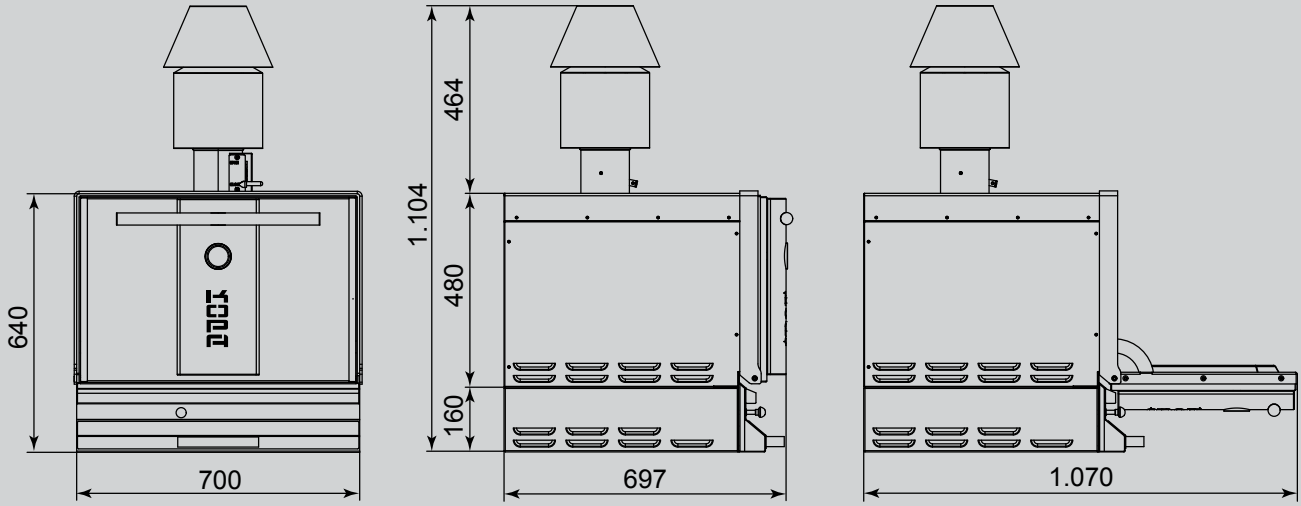
WARNING!

Never use ash containers made of combustible material.

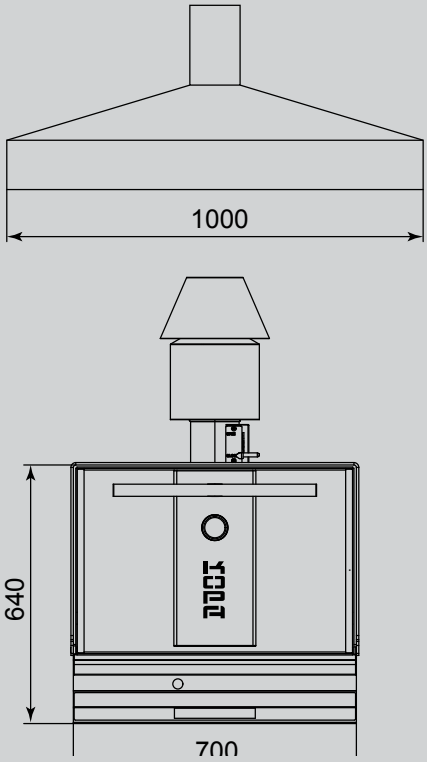
Never place an ash container on a combustible surface.

Never throw ash directly into garbage as a fire may result.

Data sheet



Weight:	150 kg
Grill rack dimensions:	530 mm x 570 mm
Capacity:	20 kg meat/h
Working temperature:	250-350 ° C
Av. daily charcoal consumption:	5 kg-8 kg



Original end user's Limited Warranty

ORIGINAL END USER'S LIMITED WARRANTY

COVERAGE

Kops pro d.o.o. provides a limited warraty 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 pros 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 350ºC or short term (up to 5 min) above 400ºC.
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.

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