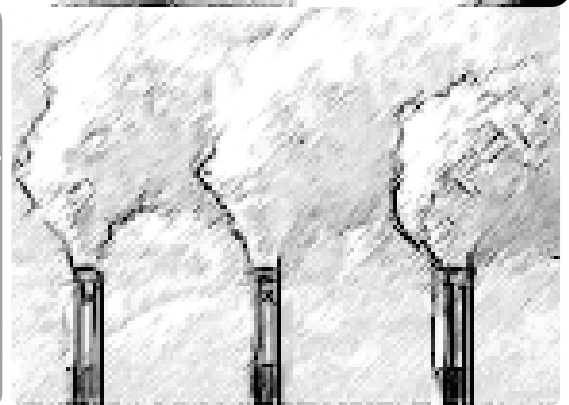
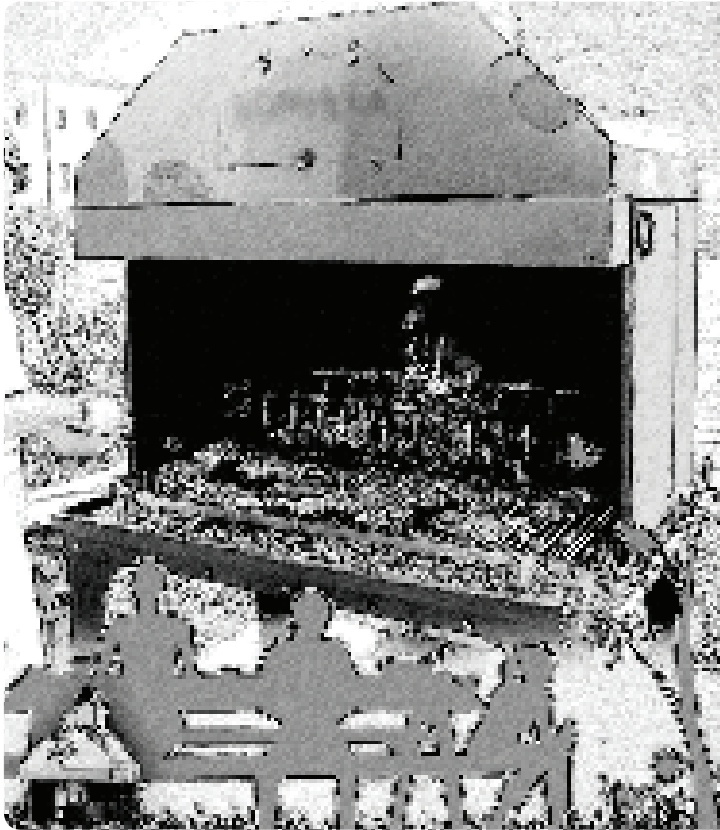
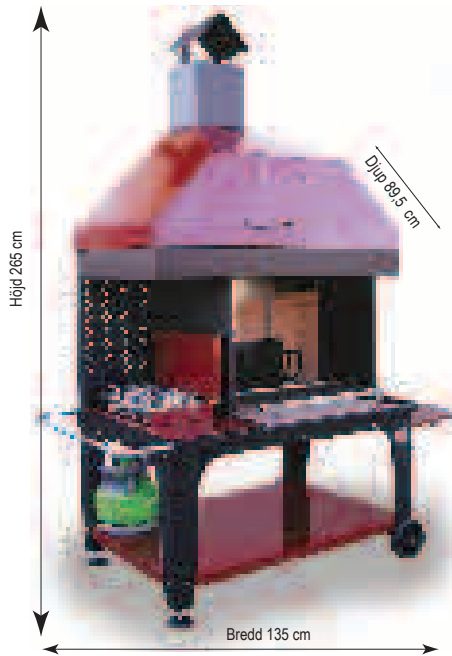


Vedgrillar / Smokers Kolgrillar / Kolugnar



Italienska grillskåp

Finns i flera olika modeller och storlekar



MODELL CLD
Vikt 375 kg

MODELL AI
Vikt 203 kg

MODELL ST
Vikt 105 kg

MODELL STE
Vikt 105 kg

Finns även i svart.



MODELL CL 150
Vikt 410 kg

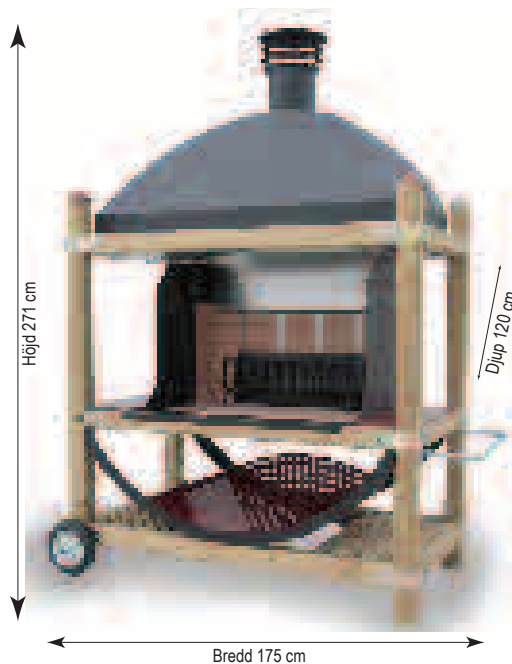
MODELL CL 130
Vikt 375 kg

MODELL CL 110
Vikt 295 kg

MODELL CL 90
Vikt 215 kg

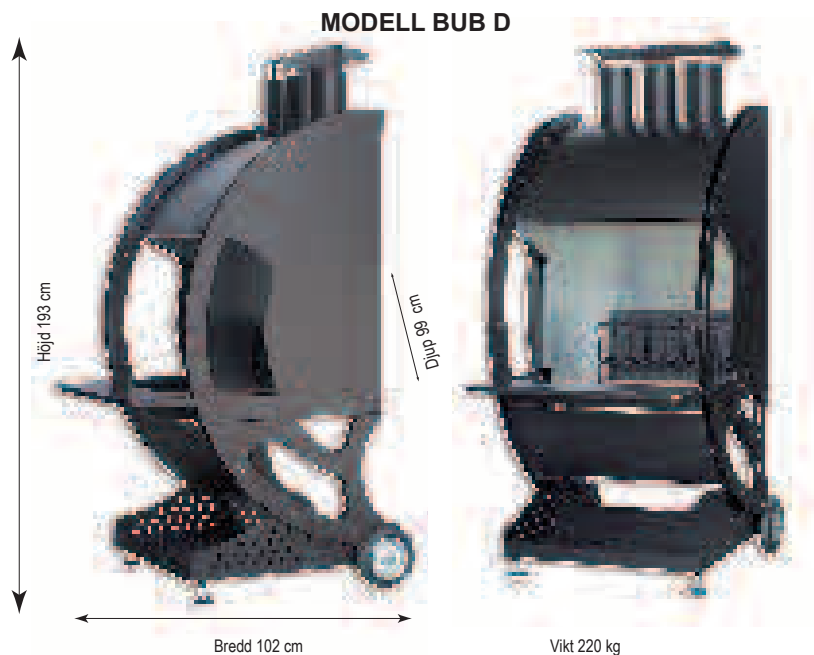
Finns i 2 olika storlekar

Modell B110 och Modell B90



Finns i 2 olika storlekar

Modell BUB D



MODELL: CT

Modell 90

Höjd: 235 cm
Bredd: 83 cm
Djup: 84 cm
Vikt: 215 kg

Modell 110

Höjd: 251 cm
Bredd: 92 cm
Djup: 85,5 cm
Vikt: 295 kg

Modell 130

Höjd: 265 cm
Bredd: 146 cm
Djup: 89,5 cm
Vikt: 375 kg



MODELL: IN

Modell 90

Höjd: 235 cm
Bredd: 83 cm
Djup: 84 cm
Vikt: 215 kg

Modell 110

Höjd: 251 cm
Bredd: 92 cm
Djup: 85,5 cm
Vikt: 295 kg

Modell 130

Höjd: 265 cm
Bredd: 146 cm
Djup: 89,5 cm
Vikt: 375 kg



GRILLVERKTYG



GRILLGALLER

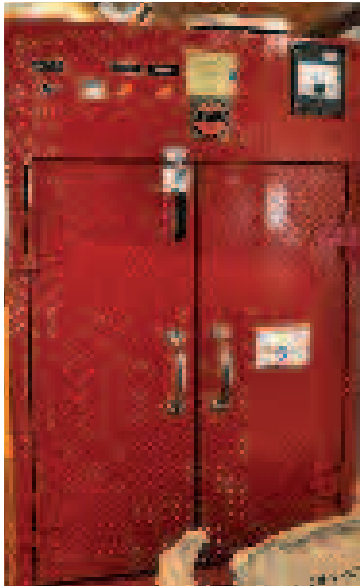
ROSTFRIA
79 x 40 cm
92 x 45 cm
101 x 50 cm
135 x 50 cm

Äkta smooker från Texas

LITTLE RED SMOKEHOUSE

Model 250 FS Barbecue Pit

Stainless Steel Interior !



This feature packed barbecue pit will surprise you with its productivity and efficiency even though it takes up only ten square feet of floor space! The compact size makes it easy to find a place for this pit even in crowded kitchens. You can cook 250 pounds of heavy meat cuts or 50 slabs of ribs per load. Even cooking is assured with our high velocity convection air system, so no rotation of the meat is required. This highly versatile oven can perform multiple roles. It can cook quickly when you need to produce ribs or chicken in a hurry, but it can also slow down and cook long and slow to produce incomparable old fashioned barbecue. This unit is also available with electric oven elements (Model 250FSE) to assist the wood fuel for even greater efficiency and flexibility.

LOADED WITH FEATURES :

Easy to use.

Fire starting is easy with the built in stack fan providing draft and the combustion air fan providing oxygen. However, live coals last 72 hours in the refractory lined firebox so most customers start a fire from scratch only once. After that, they just scoop out some ashes daily and add fresh wood. The coals and the pit do the rest to ignite the newly added wood. Loading and unloading are easy with the large doors and slide out racks. After loading, just set the thermostat and relax. The air control system will precisely maintain your selected temperature unattended for up to 24 hours.

Economical.

The Little Red Smokehouse may just be the world's most fuel efficient barbecue pit! Its wood usage is unbelievably low due to the unique temperature control design and heavy insulation.

Evacuation system.

Just turn the evacuation switch and our damper and fan system goes into action to induce fresh air into the pit and exhaust the smoke out through the stack and not into your kitchen.

Cook and hold.

Set the cooking time and the initial cooking temperature. After the timer counts down, the pit temperature automatically resets to 145 degrees (holding temperature).

Easy to clean.

Removable racks and rack slides. Large drain valve. Easy to reach walls. Stainless steel interior.

Easy to vent.

Can be vented directly with six inch Class A stack or placed under a Type I exhaust hood.

Installation på Barabicu i Göteborg



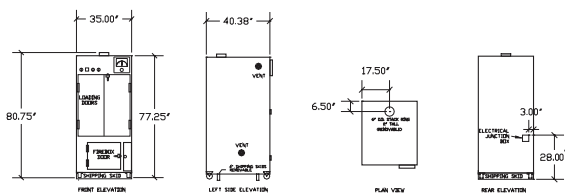
J&R MANUFACTURING, INC.
P.O. BOX 850522
MESQUITE, TEXAS 75185-0522



PHONE: 972-285-4855
TOLL FREE: 800-527-4831
FACSIMILE: 972-288-9488

www.jrmanufacturing.com

Model 250 FS and 250 FSE Specifications



NOTES:

1. Install on a noncombustible floor.
2. Clearance from combustibles: 6" from the rear, 1" on the right and left, 12" at the top, 18" from the stack connector, and 48" from the front.
3. Vent through the roof using 6" diameter "Class A" stack and follow stack manufacturer's instructions regarding clearances. As an alternative to direct venting, this unit can be vented using a Type I vent hood interlocked electrically with the oven. Refer to NFPA 211 and NFPA 96 for further details and always check local codes for any further venting requirements.
4. The electrical requirements are: Model 250FS: 115V, 1Ph, 10.4A. Model 250FSE: 208/230 V, 1 Ph., 18.3 A. (4 WIRE: L1, L2, N, AND GRD.)
5. Access to the rear and to the top is required for service purposes.
6. See Owner's Manual for additional information.

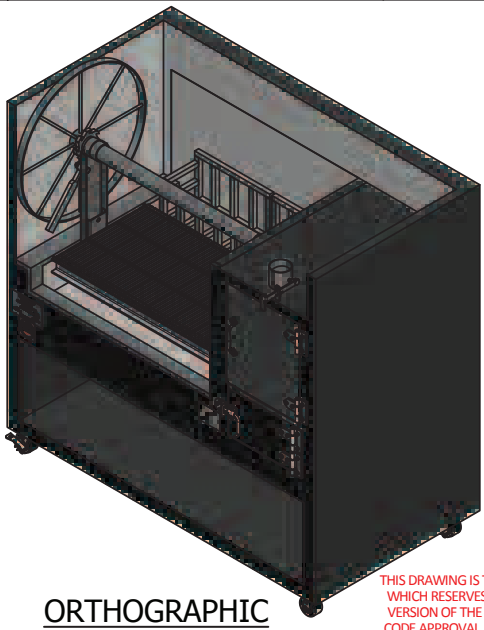
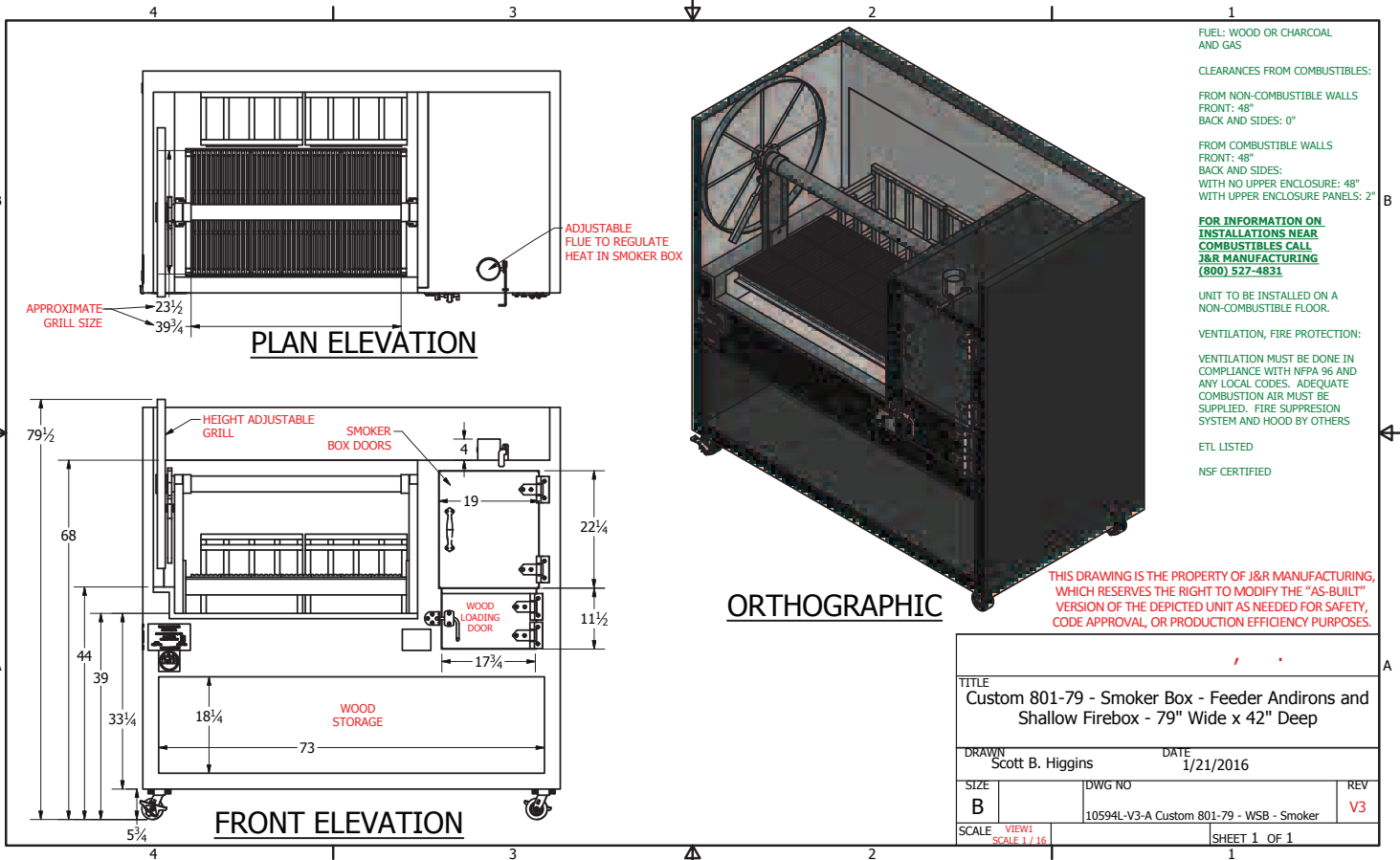
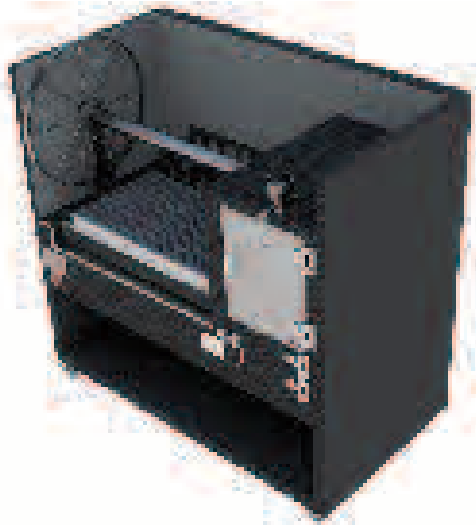
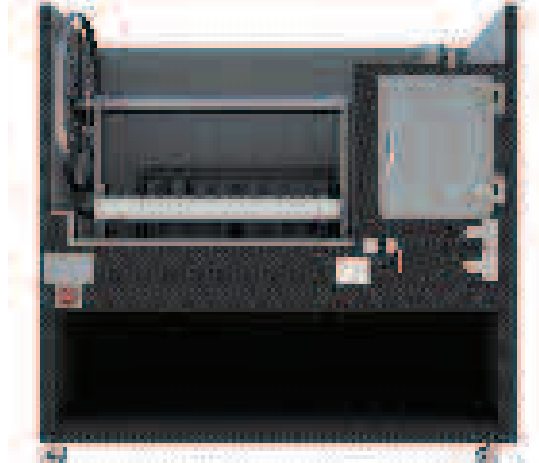
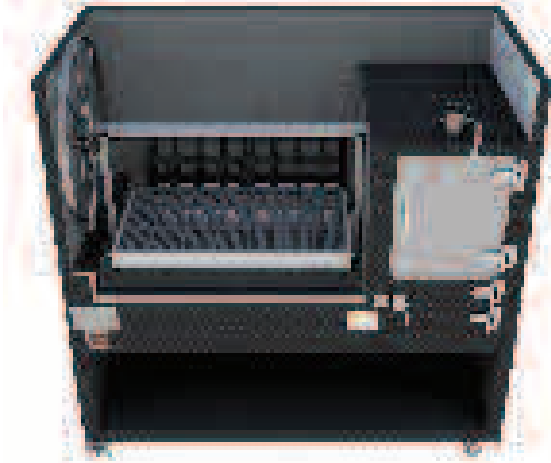
CAPACITIES

ROASTS	BACKRIBS	SPARERIBS*	CHICKEN
250 LBS	90 SLABS	50 SLABS	150 HALVES
10 Racks: 28"x20.5" *2.5 and down			

CONSTRUCTION... Extra heavy, all structural steel welded framing with 14 gauge stainless steel interior. Exterior front is 14 gauge epoxy coated steel treadplate. Exterior sides and back are 18 gauge epoxy coated steel. Color choices are red or black. The firebox and firebox flue are constructed from ten gauge steel lined with 2500 degree cast refractory, 2.5 inches thick. The oven, flues, and firebox are insulated with high temperature fiberglass insulation. The controls such as relays, overloads, thermostats, and timers are located above the oven front and are accessed through a hinged panel above the oven doors. The ten oven racks are constructed of heavy nickel chrome plated wire. Shipping weight : 2200 pounds.

6-1-09

Kombinerad smooker och grill



FUEL: WOOD OR CHARCOAL AND GAS

CLEARANCES FROM COMBUSTIBLES:

FROM NON-COMBUSTIBLE WALLS
FRONT: 48"
BACK AND SIDES: 0"

FROM COMBUSTIBLE WALLS
FRONT: 48"
BACK AND SIDES:
WITH NO UPPER ENCLOSURE: 48"
WITH UPPER ENCLOSURE PANELS: 2"

FOR INFORMATION ON INSTALLATIONS NEAR COMBUSTIBLES CALL J&R MANUFACTURING (800) 527-4831

UNIT TO BE INSTALLED ON A NON-COMBUSTIBLE FLOOR.

VENTILATION, FIRE PROTECTION:

VENTILATION MUST BE DONE IN COMPLIANCE WITH NFPA 96 AND ANY LOCAL CODES. ADEQUATE COMBUSTION AIR MUST BE SUPPLIED. FIRE SUPPRESSION SYSTEM AND HOOD BY OTHERS

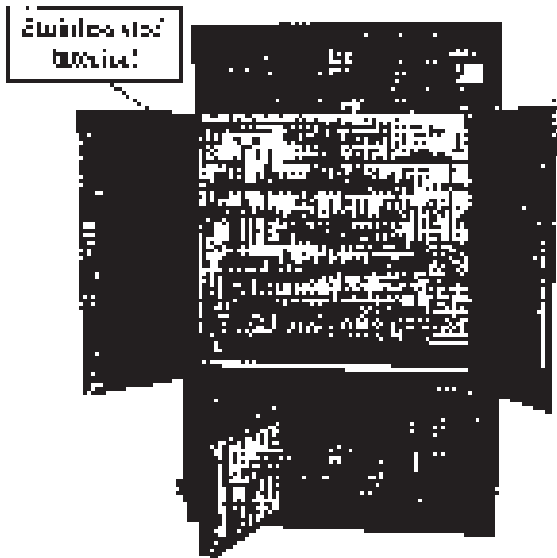
ETL LISTED
NSF CERTIFIED

THIS DRAWING IS THE PROPERTY OF J&R MANUFACTURING, WHICH RESERVES THE RIGHT TO MODIFY THE "AS-BUILT" VERSION OF THE DEPICTED UNIT AS NEEDED FOR SAFETY, CODE APPROVAL, OR PRODUCTION EFFICIENCY PURPOSES.

TITLE			
Custom 801-79 - Smoker Box - Feeder Andirons and Shallow Firebox - 79" Wide x 42" Deep			
DRAWN		DATE	
Scott B. Higgins		1/21/2016	
SIZE	DWG NO	REV	
B	10594L-V3-A Custom 801-79 - WSB - Smoker	V3	
SCALE	VIEW1	SHEET 1 OF 1	
SCALE 1/16			

SMOKE-MASTER CONVECTION OVEN

Model 250 RFS Barbecue Pit



This large capacity pit (big brother to the Little Joe Smokehouse) is wood fired but comes equipped with an electric oven heating element. This feature reduces wood consumption and allows you to craft the flavor of the meat to your exact preference. By using safe, clean electrical energy to assist the wood fire you will produce authentic barbecue without the "gassy taste" associated with gaswood stoves. You can cook up to 600 pounds per load of briskets, pork butts, tri-tips, etc. Lean cooking is assured with our unique high velocity convection air system, so no rotation of the meat will be required.

LOADED WITH FEATURES.

- Easy to Use.** The oven comes with a built-in 10" clean viewing window that includes a screen that stays open. The oven includes a new 55 hour 10 day battery life indicator so you can better maintain your battery with ease. After the 55 hour battery life indicator has expired, the red light will pulse for 10 days, then will flash every 10 days until you change the battery. The red light will pulse for 10 days, then will flash every 10 days. The red light will pulse for 10 days, then will flash every 10 days. The red light will pulse for 10 days, then will flash every 10 days.
- Interior Features.** The oven features a large stainless steel interior with a chrome finish. The oven includes a large stainless steel interior with a chrome finish. The oven includes a large stainless steel interior with a chrome finish.
- Temperature.** The oven features a built-in digital temperature control system. The oven includes a built-in digital temperature control system. The oven includes a built-in digital temperature control system.
- Removable Racks.** The oven features a built-in removable rack system. The oven includes a built-in removable rack system. The oven includes a built-in removable rack system.
- Cook and Hold.** The oven features a built-in cook and hold function. The oven includes a built-in cook and hold function. The oven includes a built-in cook and hold function.
- Easy to Clean.** The oven features a built-in easy to clean function. The oven includes a built-in easy to clean function. The oven includes a built-in easy to clean function.
- Easy to Use.** The oven features a built-in easy to use function. The oven includes a built-in easy to use function. The oven includes a built-in easy to use function.



100 NSE DRIVE, JEROME, TX 75845
75845-1212
903.876.1212



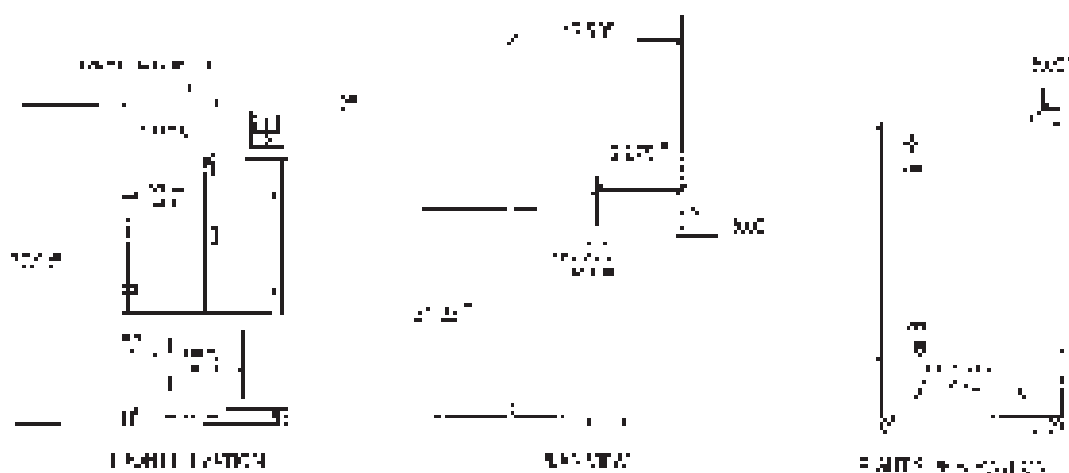
www.jeromemanufacturing.com



ETL
TOLL FREE
800.876.1212

ETL
TOLL FREE
800.876.1212

Model 250 RFS Specifications



NOTES:

1. INSTALLATION AND SERVICE PERIOD
2. 2. PAPER COPIES OF MANUALS: 11 COPIES FROM THE REAR, 11 COPIES OF PARTS LIST, 11 COPIES OF POINT TO POINT, 11 COPIES OF LAY AND WIRE ROUTING PLAN
3. GENERAL REQUIREMENTS FOR CONSTRUCTION AND MATERIALS: ALL MATERIALS SHALL BE OF THE HIGHEST QUALITY AVAILABLE AND SHALL BE SUBJECT TO INSPECTION AND TESTING BY THE BUYER. ALL MATERIALS SHALL BE OF THE HIGHEST QUALITY AVAILABLE AND SHALL BE SUBJECT TO INSPECTION AND TESTING BY THE BUYER. ALL MATERIALS SHALL BE OF THE HIGHEST QUALITY AVAILABLE AND SHALL BE SUBJECT TO INSPECTION AND TESTING BY THE BUYER.
4. ALL DIMENSIONS ARE IN INCHES UNLESS OTHERWISE SPECIFIED.
5. ALL DIMENSIONS ARE IN INCHES UNLESS OTHERWISE SPECIFIED.
6. ALL DIMENSIONS ARE IN INCHES UNLESS OTHERWISE SPECIFIED.

CAPACITIES			
ROADS	BACKETS	SPARE BUSES	CHICKENS
60 LBS	161 SLABS	70 SLABS	30 CHICKENS
70 LBS		25 CHICKENS	

CONSTRUCTION: Extra heavy, all structural steel welded framing with 14 gauge stainless steel interior. Exterior front is 14 gauge epoxy coated steel treadplate. Exterior sides and back are 18 gauge epoxy coated steel. Color choices are red, black, or gray. The furnace and firebox door are constructed from 1/2 inch gauge steel lined with 2 inch thick, 2500 degree cast refractory. The oven, lines, and firebox are then wrapped with high temperature insulation. The controls such as relays, overloads, thermostats, and timers are located above the oven front and are accessed through a hinged cover above the oven doors. The oven controls are constructed of heavy nickel chrome plated wire. Shipping weight, 2600 pounds.

Spanska kolgrillar



Spanska kolugnar



**KOPA
CHARCOAL OVEN**

KOPA
GRILLING SOLUTIONS



PROFESSIONAL CHARCOAL OVEN

**SPEED GRILLING WITH AMAZING RESULTS
AND LOW CONSUMPTION**

WHAT IS KOPA OVEN

KOPA
GRILLING SOLUTIONS

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



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 and stress is reduced 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

KOPA MODELS

KOPA
GRILLING SOLUTIONS

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

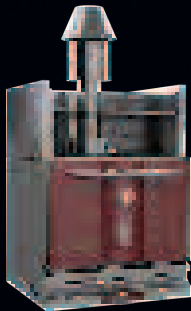
500C

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

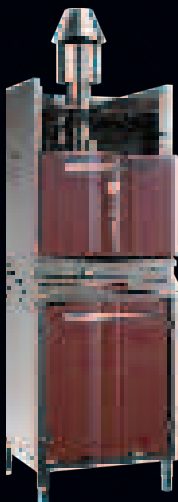
500S

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

KOPA
GRILLING SOLUTIONS

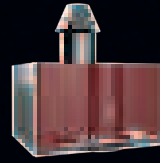
CABINET STAND



OPEN STAND



HOT CABINET



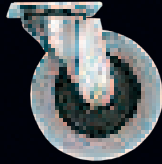
HEATED RACK



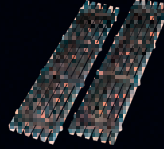
GRILL RACK



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



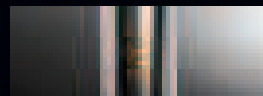
BROWN



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

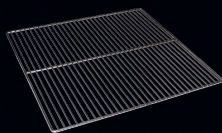
Technical data:

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

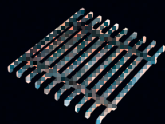
Temperature range: 80 – 190 °C
 Charcoal autonomy: up to 10h
 Total nominal electric power: 3,8 kW*
 (* with smoke generator and auto charcoal ignition)

KOPA SMOKING OVEN ACCESSORIES

GRILL RACK



CHARCOAL GRATE



MEAT PROBE



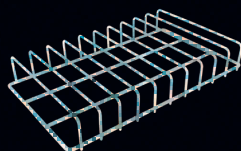
SET OF WHEELS



FISH HOOK



RIB RACK



SMOKING WOOD

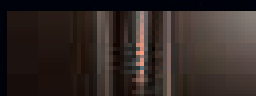


AVAILABLE COLOURS

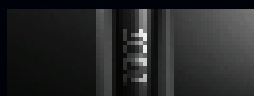
RED



BROWN



BLACK



KOPA ROBATA

KOPA
GRILLING SOLUTIONS



**EXPERIENCE GRILLING
ON ANOTHER LEVEL
WITH JAPANESE STYLE
ROBATA GRILL**

ROBATA GRILL ORIGINS

KOPA
GRILLING SOLUTIONS

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 basting 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 basting station



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

AVAILABLE COLOURS

RED



BROWN



BLACK



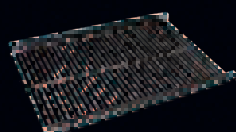
KOPA ROBATA ACCESSORIES

KOPA
GRILLING SOLUTIONS

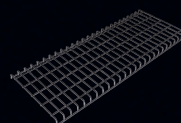
SET OF SIDE TABLES



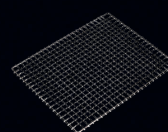
LOWER GRILL



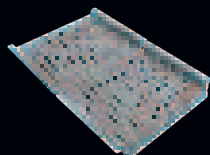
TOP GRILL



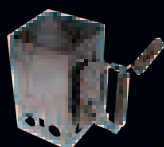
GRILL MESH



FLAT GRILL



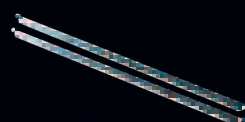
KOPA CHARCOAL STARTER



STAINLESS STEEL SKEWER - SET OF 5

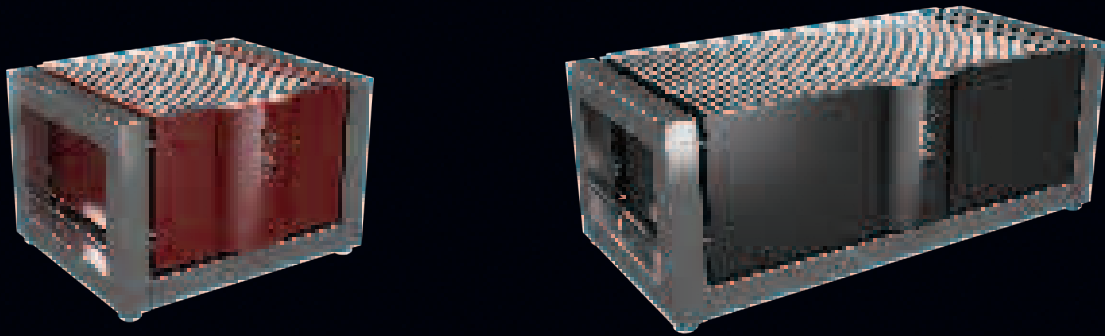


SUPPORT BARS SET OF 2



KOPA HIBACHI & YAKITORI

KOPA
GRILLING SOLUTIONS



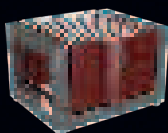
KOPA HIBACHI & YAKITORI

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

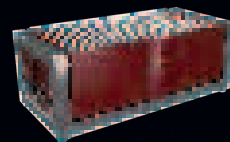


HIBACHI

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

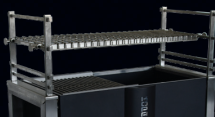
Double grilling area



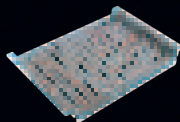
YAKITORI

Size: 690 x 345 x 250 mm
Grill Area: 580 x 300 mm
Grill Rack Size: 580 x 300 mm
1 Grill Rack included

ROBATAYAKI ADD-ON



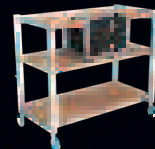
FLAT GRILL



STAINLESS STEEL SKEWERS - SET OF 5



TROLLEY FOR HIBACHI & YAKITORI



AVAILABLE COLOURS

RED



BLACK





**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 barbeques. 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, ATTRIBUTES & TECHNICAL DATA

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

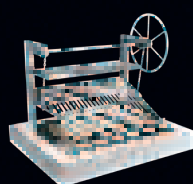
Technical data:

Dimensions (w x d x h): 1300 x 900 x 1973 mm
Grill rack dimensions (w x d): 930 x 680 mm
Top rack dimensions (w x d): 1022 x 374 mm
Grill rack hub: 338mm (Grill rack at 25°) - 390mm (Grill rack at 0°)
Grill rack inclinations: 0°, 6,25°, 12,5°, 18,75°, 25°
Weight: 450 kg
Fire pit material: Refractory bricks - Chamotte

KOPA PARILLA MODELS

P130D DROP-IN

Drop it into steel or concrete surface



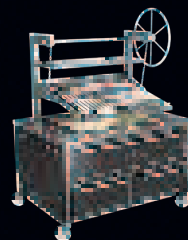
P130S SELF STANDING

Parilla on a standard stand with casters



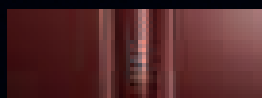
P130 CUSTOM

Wide range of custom stands available



AVAILABLE COLOURS

RED



BLACK





**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.

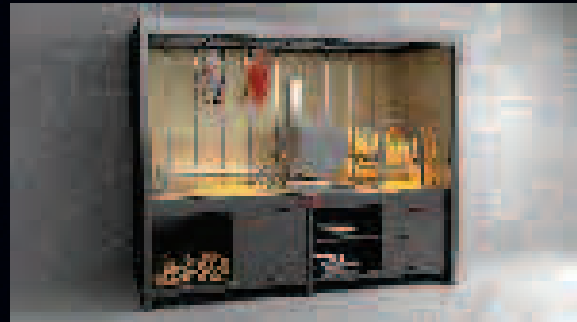
With intelligent Fireplace design you can hang meats or vegetables from the ceiling for slow cooking and use every cubic inch of your FirePlace.

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.



AKTIEBOLAGET
ELD & LÅGOR

 PRODUKTER FÖR DEN LEVANDE ELDENS KÖK 

**Tysta Marigången 4
SE-111 52 Stockholm**

**Jack Thorpman
070 731 18 19**

**jack@gxp.se
www.uniqus.se**