

NEW!

ICOPA SMOKING OVEN



SLOW COOKING CHARCOAL OVEN

**Traditional wood oven for
the kitchen of the 21st century**

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 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 in a kind oven helps you prepare slow cooked meat, fish and vegetables with a wonderful flavor of charcoal.

With a press of the button you can turn your Smoking oven into south American barbeque smoker and prepare briskets, pulled pork, ribs, smoked sausages etc. you can add wood smoke with a press of the button.

Turn off the heat and leave the smoke and you have a cold smoker for smoking fish, sausages and cured meats.

Oven is electronically controlled for the ease of use.

Attributes:

- Superior taste of traditionally prepared food
- Low energy consumption
- Easy cleaning - stainless steel interior with rounded corners
- Versatile use:
 - Cold smoking
 - Hot smoking
 - Charcoal oven
 - Electric oven
- Ease of use - electronic controls
- Speedy heat recovery with a help of electric heater.
- High charcoal autonomy.
- Auto charcoal ignition

Technical data:

- Dimensions (w x d x h): 1018 x 709 x 1585 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: 280 kg

- Temperature range: 80 - 160 °C
- Charcoal autonomy: up to 10h
- Total nominal electric power: 3,8 kW*
- (* with smoke generator and auto charcoal ignition)

Available January 2018



WWW.KOPAOVEN.COM

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