

Installation and operating Manual
KOPA SMOKING OVEN
SO110H



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Congratulations!

You are now a proud owner of a KOPA Smoking Oven.

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

This Installation and Operating Manual has been specially created to inform you how to safely install and use your KOPA Smoking Oven. It serves as an introduction to the wonderful benefits of cooking with KOPA products.

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

Contents

Warnings	5
What is in the box	8
Smoking Oven Parts Diagram and Final Assembly	9
Description	10
Installation	12
Safe Operation	14
Dangers of Carbon Monoxide	15
Prepering for Operation	16
Controlling the Oven	17
Start Window	17
Preoperation setup	18
Charcoal Ignition	21
Preheat Phase	22
In Operation	24
Alarms	28
Finish Cooking	30
Adding Wood Smoke	31
Emergency Shutdown	32
Maintenance & Cleaning	33
Transportation and storage	36
Decomissioning	37
Data Sheet	38
Electrical wire diagrams	39
Warranty statement	41

Warnings



WARNING!

Please Read and understand this entire manual before you install and use the unit.

Incorrect installation and failure to follow operating instructions may result in property damage, physical injury or even death.

Please keep this manual near the unit at all times for future reference. Do not throw it away!



WARNING!

To reduce the risk of fire, the unit should always be mounted on noncombustible material and a heat-resistant finish.

The unit should not be placed closer to a combustible material than described on page 12.



WARNING!

Explosion hazard!

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



CAUTION!

It is of the utmost importance that the unit is installed only in accordance with these instructions.

A major cause of fire is failure to maintain the required distance from combustible materials.

This unit should be installed and serviced by authorized professionals only.



WARNING!

Explosion hazard

Never use volatile chemicals, such as charcoal lighter fluid, gasoline, grease, etc. to start or aid fire. Never use gas (natural or propane).

Warnings



WARNING!

Persons with lower physical, sensorial and mental abilities or not adequate experience can use this device only if they have been educated about usage and dangers associated with operating this device and if they can fully understand the dangers associated with operation of this device.



WARNING!

Some accessible parts of this device become very hot during operation: Please make sure not to touch these parts.



WARNING !

Never use hot steam or pressure washer to clean the oven as this might cause an electric shock.



WARNING!

Explosion hazard

Never use volatile chemicals, such as charcoal lighter fluid, gasoline, grease, etc. to start or aid fire. Never use gas (natural or propane).



IMPORTANT!

Surrounding of the oven must be accessible for emergency shut down or maintenance.

Warnings



IMPORTANT!

Person in charge must prevent access to the area where the unit is installed to unauthorized persons.

Never leave Children unsupervised in the vicinity of the unit!



WARNING!

While in operation never remove any protective elements from the unit.

Danger of electric shock and skin burns.



CAUTION!

It is of the utmost importance that the unit is installed only in accordance with these instructions.

A major cause of fire is failure to maintain the required distances from combustible materials.

This unit should be installed and serviced by authorized professionals only.



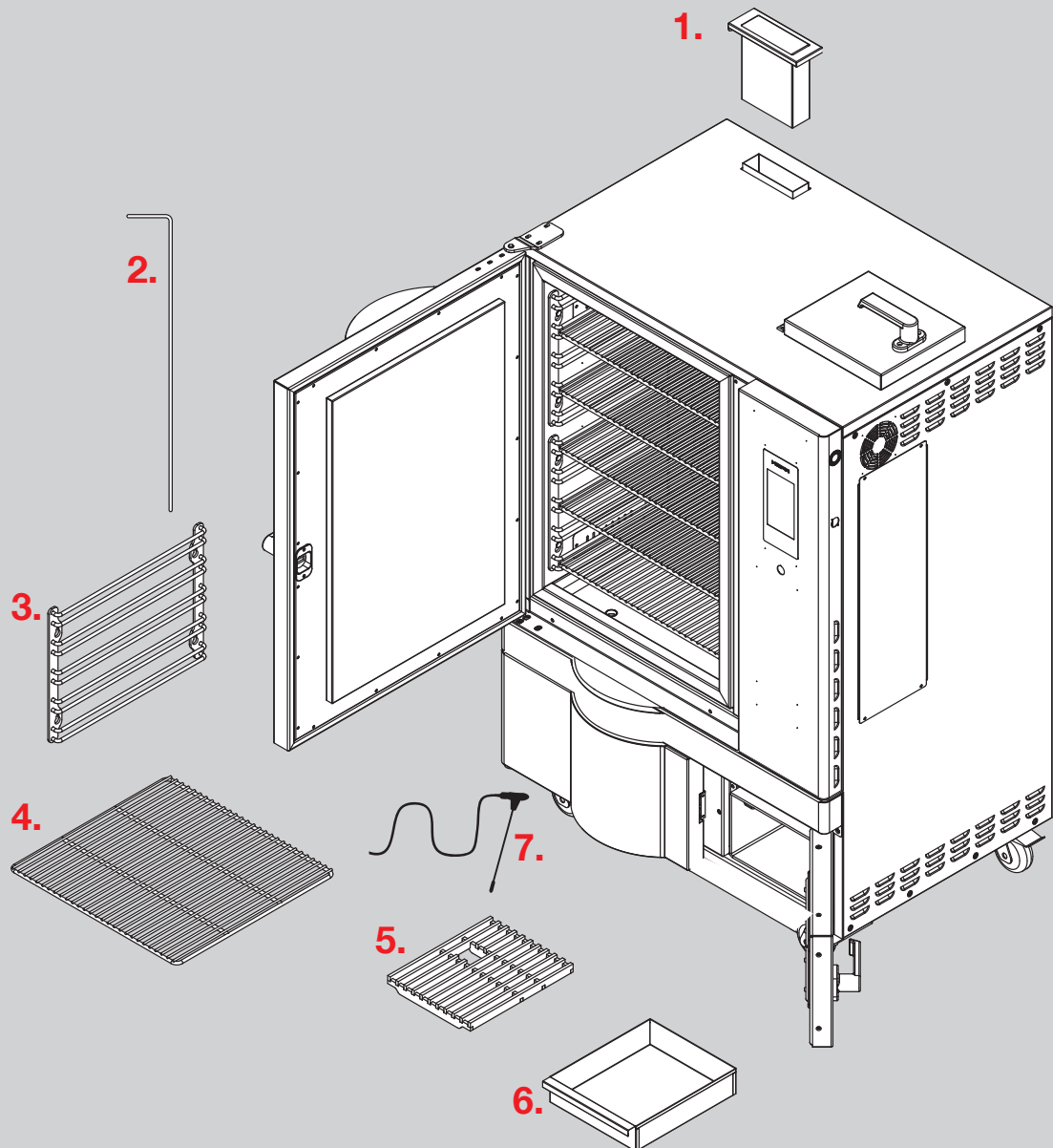
CAUTION!

When cooking some parts of the inside of the cooking chamber like: grill racks, pans, meat probe, etc. can become very hot. To prevent skin burns make sure not to touch those parts with bare hands..

What is in the box

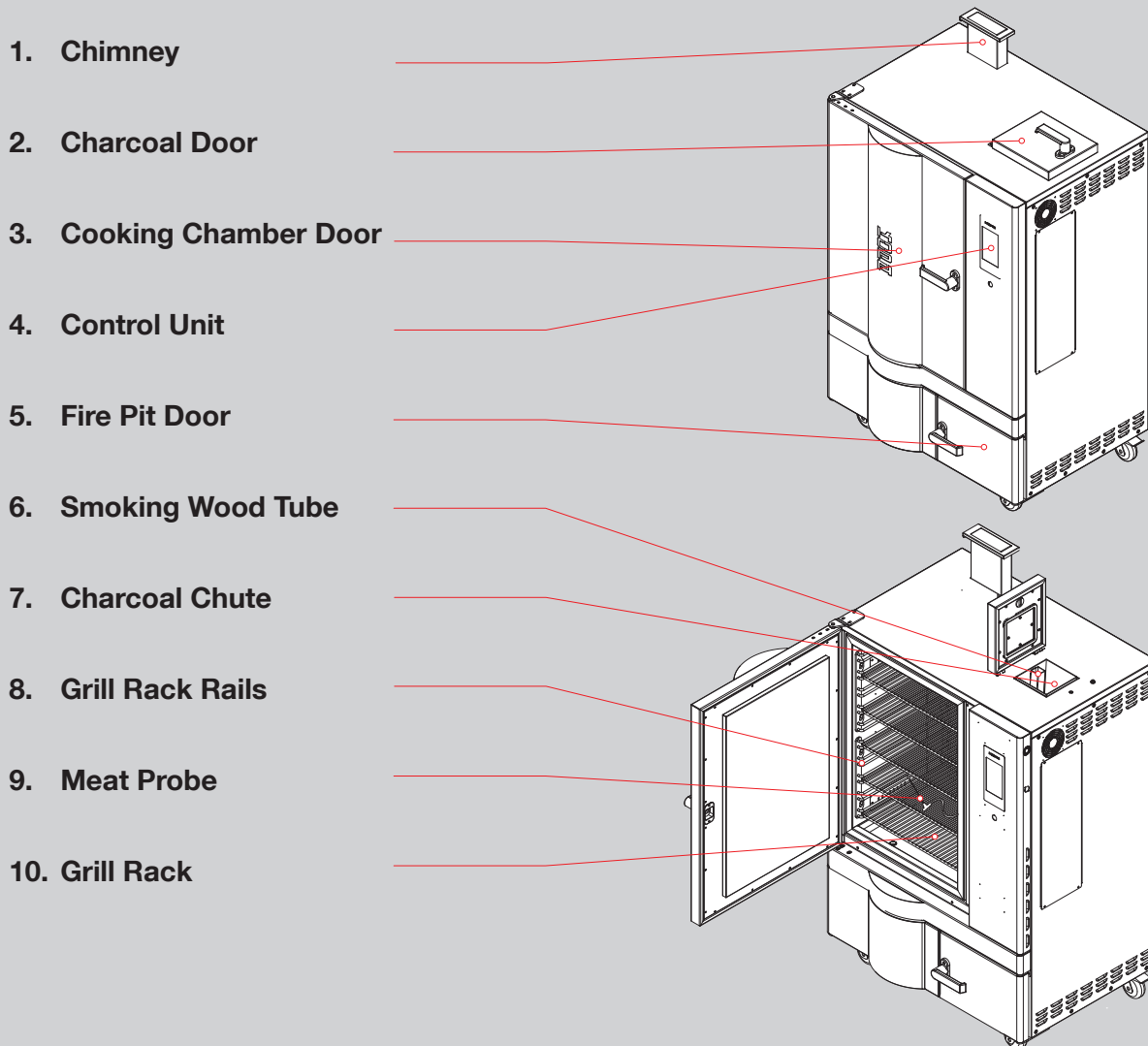
Smoking Oven ships fully assembled. Grill racks, Poker, Chimney and rest of the equipment is packed inside the unit

1. Chimney
2. Poker
3. Grill Rack Rails - 4x
4. Grill racks - 5x
5. Charcoal Grid
6. Ash Pan
7. Meat Probe



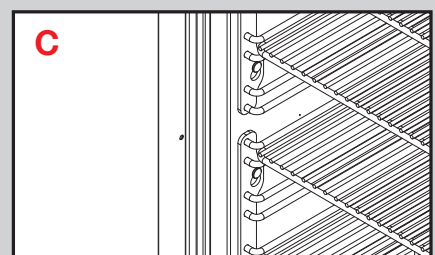
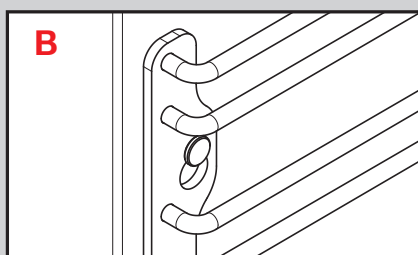
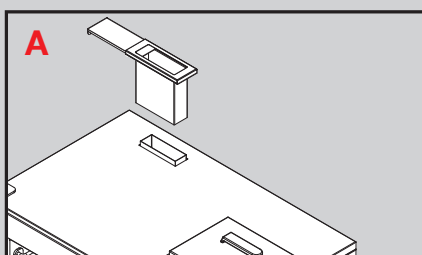
Smoking Oven Parts Diagram and Final Assembly

OVEN PARTS DIAGRAM



CHIMNEY AND GRILL RACK ASSEMBLY

1. Place the chimney into the hole on the top left of the oven with the slider facing left as shown in the picture A.
2. Place Grill Rails in position as shown in the picture B
3. Slide Grill Racks in the rails as shown in the picture C.



Description

DESCRIPTION

Smoking oven is a charcoal fired oven intended for cooking on an indirect heat at low to medium temperatures. Oven can be used as a roaster at medium temperatures with cooking times up to three hours and at lower temperatures 80° - 120°C, where cooking times are, depending on size and type of meat, longer and can go up to 14h.

Oven works by ducting the air via a fan from the outside of the oven through fire pit into the cooking chamber where it heats up the cooking product and then exits through the exhaust chimney into the environment.

Food can be cooked in the Smoking oven by only using charcoal which gives the food a taste of traditionally prepared food in a wood fired oven or alternatively you can add aromatic wood to produce wood smoke which will give the final product more smoky taste.

Charcoal is fed to the fire pit by gravity. This means that there is a vertical chute that is hermetically closed at the top. While charcoal is burning the ashes fall through the charcoal grid on the bottom of the fire pit and thus space is provided for new charcoal which is added by the help of gravity from the top. The fumes are extracted at the top of the fire pit.

Charcoal autonomy is depending on the set temperature in the cooking chamber up to 10h.

Smoking oven has combined charcoal / electric heating system. Charcoal is used as a prime source of heat. But using only charcoal would mean long heat up times and long recovery from temperature drops due to open doors etc.. This is why there is a ventilated electrical heater installed inside of the cooking chamber that helps with the heat up process and temperature recovery. This way the charcoal consumption is reduced and charcoal autonomy is prolonged as well.

Temperature control in the cooking chamber is automatic. This is achieved by switching on and off the fan that feeds the air into the fire pit.

Exhaust temperature is measured by two probes. One in the cooking chamber and another one in the fumes duct. This way the oven can sense that the fire in the fire pit has died out.

Charcoal ignition is automatic and it is achieved by a dedicated electrical heater in the fire pit.



CAUTION!

This appliance must only be used to cook food in catering establishments and as described in this manual. Any other use is not intended and is therefore considered dangerous and might void the warranty.

It must especially not be used to cook food containing flammable materials (such as food with alcohol). Substances with low flashpoint can ignite spontaneously – Risk of fire!

Manufacturer cannot be held responsible for damage caused by incorrect use of the appliance.

Description

Operating Conditions

Max environment temperature: +40°C

Max average environment temperature in 24h period: 35°C

Min environment temperature: 0°C

Max elevation: 2.000 m. For electronics used more than 1.000 m above sea level a loss of dielectric strength and loss of air cooling has to be taken into account.

Identification plaque and serial number

All relevant data for appliance identification are placed on an identification plaque. It is not allowed to change or delete the data on the plaque.

Identification plaque is in accordance with EU rules and contain identification data that are recognizable to the manufacturer and to the user as well.

Electric supply information

Identification plaque with electric power supply identification is mounted on the outer part of the oven on an easy to find spot.



REMEMBER!

Appliance can only be used by persons who have read and understood the manual and have been trained to operate the oven and have been especially educated about possible dangers of using this device.

Installation



WARNING!

Installation process can be carried out only by an authorized individual or an authorized service company in accordance to this manual.

After the installation has been carried out, all electrical wiring and electrical connections must be control measured and checked to insure a safe and trouble free operation.

PLACING THE OVEN

Smoking oven needs to be placed on an flat, firm and incombustible surface.

Smoking oven needs to be grounded!

DISTANCES

The unit must be installed to conform to the following minimum clearances:

From non-combustible walls:

BACK and SIDES: 10 cm; FRONT: 1 m

From combustible walls:

BACK AND SIDES: 1,5 m; FRONT: 1,5 m

The unit must be installed on a non-combustible floor and must be at least 2 m distant to the combustible floor from all sides

EXTRACTION

Kopa Smoking Oven is a solid fuel oven and is intended for indoor use.

Before installation it is of the utmost importance that you obtain an approval of the AHJ (Authority having jurisdiction). This might be a department of the local municipality, building inspector, local fire department etc.

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 for another 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 should be left to run over night.

We recommend a carbon monoxide (CO) detector or a CO detector connected to an extraction switch that automatically starts extraction as soon as CO buildup is detected.

Below are recommendations for extraction hood and duct. However please note that these are just recommendations. Always adhere to local codes and regulations regarding operation of solid fuel fired ovens and grills in your municipality, especially if those requirements exceed the below recommendations.

For canopy-style commercial cooking hoods, their inside edge should overhang or extend a

Installation

horizontal distance of not less than thirty (30) centimeters beyond the edge of the oven on all open sides, and the vertical distance between the lip of the hood and the oven roof should not exceed hundred thirty (130) centimeters.

Exhaust volume should be 2.000 m³/ h

Adequate inflow of fresh air should be maintained during operation. Check hood manufacturer's specification regarding this figure.

Unit must be installed under a hood with integrated fire suppression system.

DUCT WORK

Exhaust ductwork should be carried out by a qualified, experienced trade team with knowledge of local authority requirements. The following information is supplied ONLY as a guide.

Flue material

Check your local authority requirements

A variety of specialized proprietary flue systems, including stainless steel twin- and triple-skinned products are available and highly recommended. Kopa recommends all joints, seams and flanges to be fully sealed and preferably fully welded. (Your local contractor should advise you of available systems.)

Recommended flue size

We recommend a 300 mm diameter flue size.

Reducing Fire risk

It is highly unlikely that sparks or flames will come out of the Smoking Oven chimney. However it is possible if the charcoal door is kept open that due to chimney effect the charcoal in the chimney will ignite and this will cause flames to come out of the charcoal chute. This is very dangerous and you need to ensure that the charcoal chute be closed at all times during and after operation. When you open the charcoal door an alarm will sound reminding you to close down the charcoal door. However if you switch off the oven after the operation and open the charcoal door the alarm will not sound. So don't rely on alarm and check the charcoal door routinely.

If the charcoal in the chute does ignite and the temperature on the top of the oven is not too high, use fire protected gloves and try to close the charcoal door. This will prevent the chimney effect and will stop the fire. If the top of the oven has become too hot to close the charcoal door without bringing yourself in danger then use CO₂ fire extinguisher to extinguish the fire in the charcoal chute. After that, if possible, close the charcoal door.

In any case of fire in the charcoal chute you need to call authorized service to make a thorough check of the appliance.

REMEMBER!



Hot Surfaces

Do not touch surfaces of the unit while it is in operation, and until it has cooled down. Risk of burns and injuries.

PREVENTING FIRE INSIDE THE OVEN

Flue fires are primarily due to poor maintenance and the lack of a rigid cleaning schedule. Most flue fire can be prevented by implementing a regular and thorough maintenance schedule as outlined in this manual.

Unless regularly cleaned there is a chance that the creosote, soot, grease and fats might ignite inside the oven. This can cause a major fire and can seriously damage you and surrounding property and people.

Regular duct maintenance is essential. We recommend a 3 monthly maintenance schedule.

Please consider following factors:

- Keep oven flue system clean at all times
- Use good quality charcoal that does not spark when fired up
- Inspect the oven flue at least every three months for soot and/or creosote buildup.

Prevention of flue fires in the extraction

To prevent flue fires:

- Keep the flue system clean
- Keep extraction hood clean and fat free.
- Keep exhaust hood filters clean.
- It is recommended to use a dedicated exhaust extraction system
- Use fire suppression system in the duct.
- If possible, use air washer to wash soot and particles from the exhaust
- Ensure that the flue temperature does not exceed 80°C.
- Inspect and clean the flue system at least every three months



IMPORTANT!

To ensure good cooking result it is important to use quality charcoal. We recommend using hard wood restaurant grade charcoal.

Briquettes are not suitable for Smoking Oven

Dangers of Carbon Monoxide

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, including 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.

Preparing for operation

PREPARING FOR OPERATION

1. Open the charcoal door. Carefully place your hand above the charcoal chute to make sure that there is no excessive heat coming out of the charcoal chute what indicates that the charcoal is not extinguished. In this case you can operate the oven until the charcoal runs out or you can quickly add more charcoal and close the charcoal door to prevent ignition of the charcoal in the chute.
2. In the case that the charcoal is extinguished you can take the poker to check the level of the charcoal and thus calculate how much charcoal you must add.
3. Carefully add charcoal using a spatula or a charcoal funnel until the charcoal chute is full. Clean the charcoal debris around the edge of the charcoal chute, check the charcoal door seal and close the charcoal door and make sure you turned the hatch all the way until it comes to a stop.
4. Next open the fire pit door and check for ashes and if needed empty the ash drawer into a fire proof container.
5. Open the Cooking chamber door and empty all remaining food and pans from the chamber.
6. Check that electrical cable is plugged in.
7. Open the slider on the top of the chimney.
8. Switch on the extraction.

Now your Smoking oven is ready for use.

USING THE OVEN FOR THE FRIST TIME

In case you are using the oven for the first time do the following:

1. Unwrap all the plastic wrapping from the grill racks etc.
2. Wash or clean the grill racks.
3. Clean the inside of the oven with mild soap.
4. Fill the oven with charcoal
5. Make sure the charcoal door is closed
6. Open the Fire pit door and check if the Charcoal drawer is in place.
7. Plug in the electrical cable.
8. Open the slider on the top of the chimney.
9. Switch on the extraction.
10. Start the oven as described on pages 18-21.
11. Set the cooking chamber temperature on 200°C
12. Run the oven at 200°C for at east three hours.
13. Due to oil and residue there might be a smell of new when using the oven for the first time.
14. Make sure you vent the kichen well.

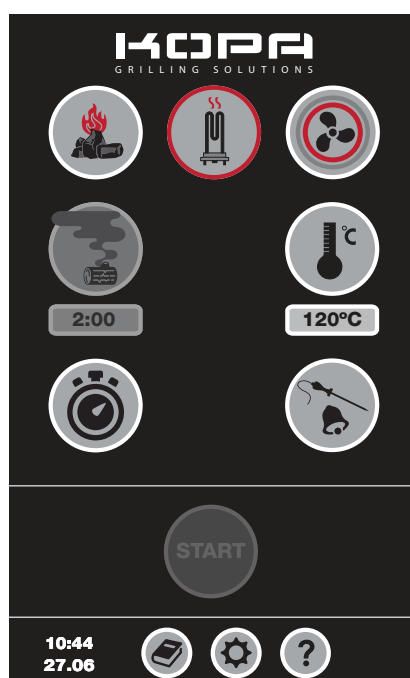
Controlling the oven - Start Screen

START SCREEN

Make sure the appliance is connected to the electrical grid. Switch on the oven on using ON/OFF switch placed below the control unit.

You will be greeted by the start screen. (See the upper left picture below)

Here we set all the parameters that will be used later in cooking process.



Charcoal icon

Select to cook with charcoal



Electricity icon

Select to cook with electricity



Fan icon

Click to set fan speed



Smoke generator icon - inactive

Selection possible only on SO110HC model



Chamber temperature icon

Click to set chamber temperature



Timer icon

Click to set time alarms



Meat probe icon

Click to set meat probe temperature



Recipe icon

Click to see recipes



Setting icon

Click to enter settings mode



Help icon

Click to see help menu

Controlling the Oven - Preoperation setup

SELECTING WORKING MODE

By clicking on a Charcoal icon and / or Electricity icon you select how the Smoking oven is going to be heated. You can select one of each or both. We recommend using both modes at the same time. This way you shorten heat up time and get better cooking results. The Electricity icon is set to ON by default.

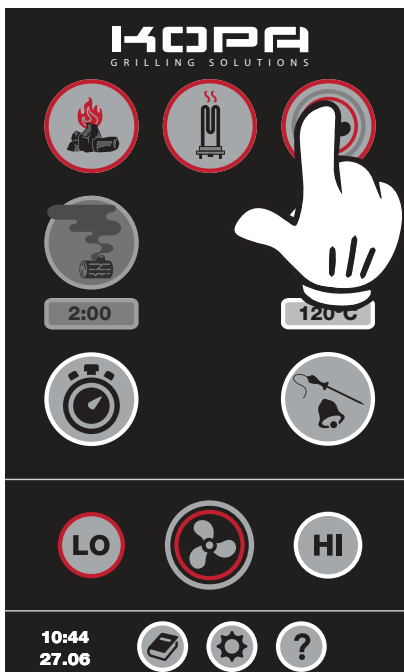
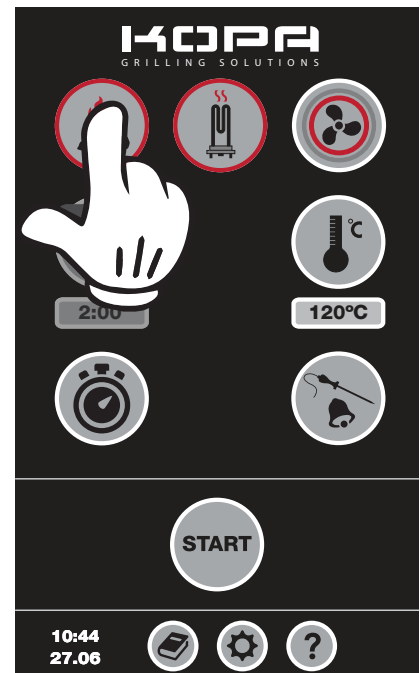
When you click on an icon the edge of the icon becomes red. This means that this working mode is selected.

If one or both working mode icons are selected the start button on the bottom becomes lighter and can be clicked to start the startup process.

If you run the Oven in a charcoal mode only, the heatup time will be longer and temperature recovery when you open the door or insert product will be longer. Charcoal consumption will be higher and charcoal autonomy will be shorter. If you run out of charcoal the temperature will not be maintained by the electricity. The oven will cool down if additional charcoal is not added.

If you run the oven on electricity mode only, the temperature fluctuation will be slightly higher and you will not get the charcoal flavor in your food.

Smoke cannot be generated in “Electricity only” mode.



FAN SPEED SELECT

By clicking on the Fan icon the bottom part of the window changes to let you set the fan speed. By clicking on LO and HI buttons you can set the speed of the fan in the chamber. Note that while electric heater is in operation the speed of the fan will always be high.

You can leave the Fan speed window by clicking on the Fan icon again. The concentric circles tell you what fan speed is set. One red circle low speed, Two red circles high speed.

We recommend running the oven on hi fan speed. That ensures you more even temperature in the oven.

Fan speed can be changed during the operation as well.

Controlling the oven - Preoperation setup

SET CHAMBER TEMPERATURE

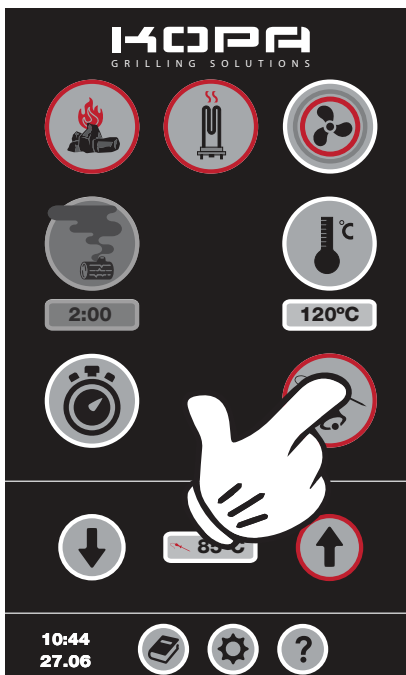
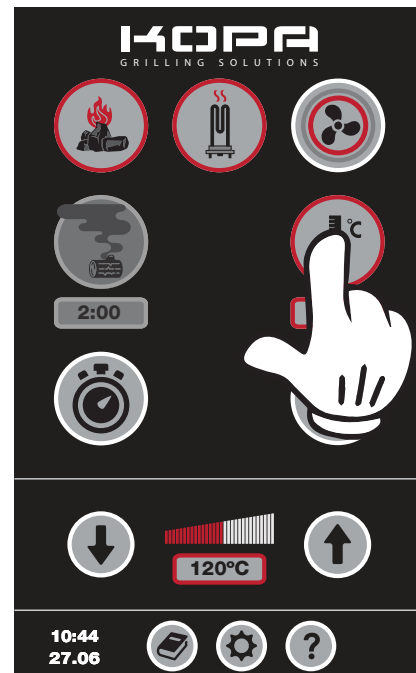
You can set the temperature inside the cooking chamber by clicking on the Chamber temperature icon. The bottom side of the window will now show a frame with a desired temperature, a progress bar and two buttons: one with up, and one with down arrow. By clicking the “UP” arrow you increase the set temperature value and by clicking the DOWN arrow you decrease the set temperature value.

Chamber temperature set can be accessed during the operation as well.

You can exit from the Chamber temperature set window by again clicking on the Chamber temperature icon.

If working with charcoal the minimum chamber temperature is around 80°. If you set lower temperature you risk that the charcoal will die out.

Please note that OC110H might produce bad smoke at lower temperatures, due to insufficient heat in the fire chamber this might produce brown smoke that is not good for smoking.



MEAT PROBE TEMPERATURE SET

Your Smoking oven is equipped with a meat probe. You can set the meat core temperature at which the alarm will go off by clicking on the Meat probe icon.

The bottom part of the window will now show a frame with a small meat probe icon and temperature number and two buttons: one with up and one with down arrow. By clicking the “up” arrow you increase the temperature value at which the alarm will go off and by clicking the “down” arrow you decrease this temperature value.

You can access the probe temperature set during operation as well.

You can exit from the probe temperature set window by again clicking on the probe temperature icon.

We recommend setting the Meat probe temperature later during the operation just before you insert the product.

Controlling the Oven - Preoperation setup

TIME ALARM SET

You can set time alarms by clicking on the Timer icon. The bottom part of the window will now show three frames with roman numbers I to III and hours and minutes, and two buttons: one with UP and one with DOWN arrow.

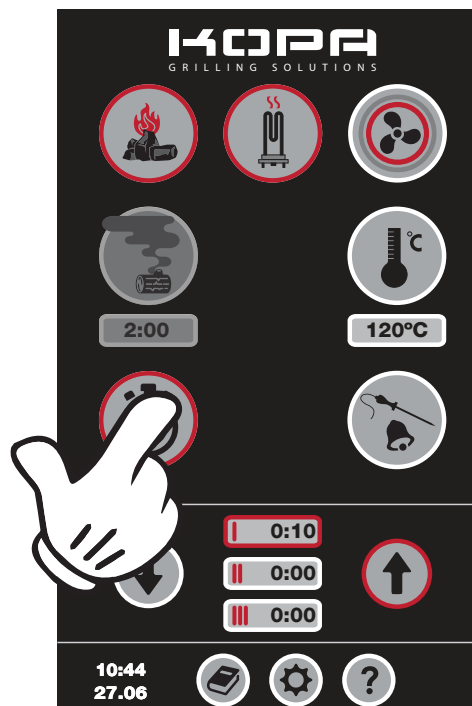
You can set three different time counter alarms. To set the time alarm number Nr. I you click on the upper most frame and the edge of the frame will become red. Then you can increase the timer by clicking the "UP" arrow and decrease by clicking the "DOWN" arrow. Time counter can be set by 5 minutes increments.

By clicking the middle frame you can set time counter Nr. II etc.

Time alarms can be accessed during operation as well.

You can exit from the Time alarm window by again clicking on the Timer icon.

Time countdown will start when you insert the product.



IMPORTANT!

Never put the meat probe near or into the four hot air intakes inside the chamber. The air coming from those intakes is very hot and may damage or destroy the probe.



TIP!

Never put the product into the oven while starting the charcoal. The smoke that comes from the burning charcoal before it is stabilized is not good for your food and will make it taste bad. Insert product only when the set temperature is reached and when the charcoal smoke has subsided.

Controlling the oven - Charcoal Ignition

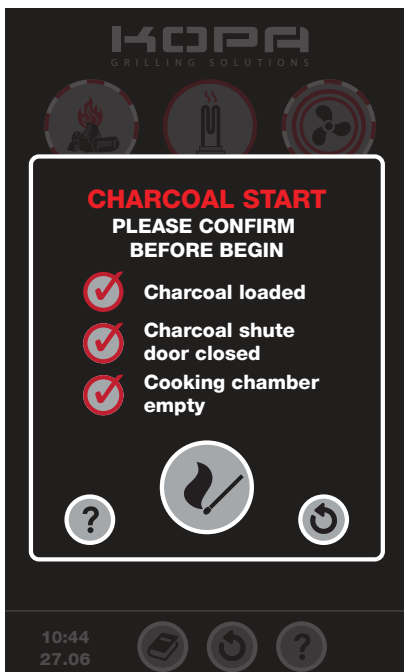
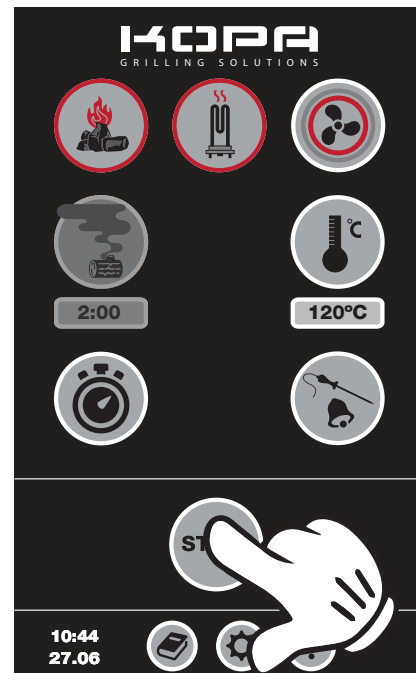
PREIGNITION CHECK

After you have set all parameters you can start with ignition procedure.

Before you begin you will need to check the following:

- Make sure that charcoal is loaded in to the charcoal chute.
- Make sure that the charcoal door is closed.
- Make sure that cooking chamber is void of any products

You start the startup process by clicking on the “Start” button in the bottom of the screen.



If the oven is cold and charcoal is not burning the Charcoal start check popup window will appear. By clicking on circles next to the text you verify all three conditions to start the oven.

When all the check circles have been clicked and checked the match button becomes clickable and you need to click on it to start the charcoal ignition process.

By clicking on the return button you can abort the process. There will be another confirmation popup window that you'll have to confirm in order to abort.

Controlling the Oven - Preheat phase

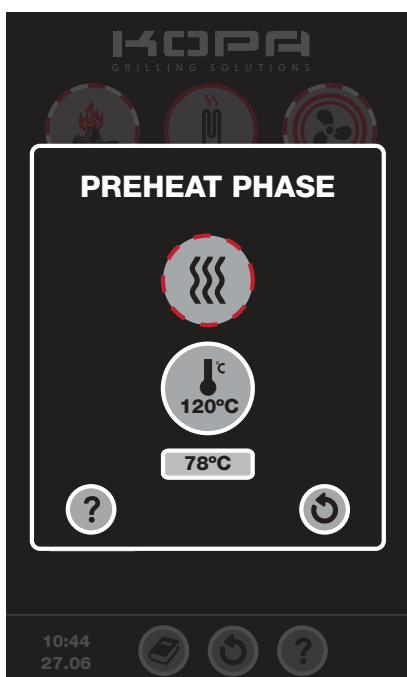
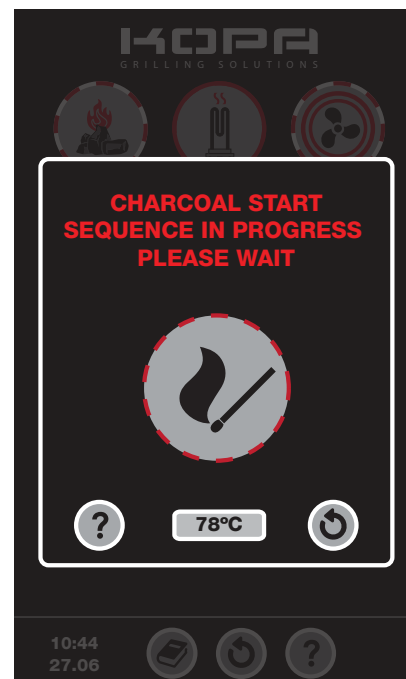
CHARCOAL IGNITION SEQUENCE

After clicking the “match icon” an Ignition startup sequence popup window will appear. The information in that window tells you the temperature in the cooking chamber and exhaust temperature just after the fire box. When the exhaust temperature reaches certain level the oven moves from charcoal ignition sequence to preheat mode and the popup window will change to preheat mode as well.

You can terminate the ignition sequence and preheat mode at any time by clicking on the return button. Please note that once the charcoal is ignited it will stay ignited for some time even if you do press the return button.

During the charcoal start sequence and preheat phase the oven will smoke even if there is no smoking wood in the smoke wood tube. This is because the charcoal has not been 100% ignited and stabilized. After the charcoal has ignited it will stop smoking or will smoke only lightly.

Don't put the food in the oven until this kind of smoke comes from the oven.



PREHEAT PHASE

After a while the oven will sense that the charcoal has ignited and will switch to preheat mode. The electrical heater will start heating and the the preheat window will pop up.

The value in the rectangle shows the current temperature in the cooking chamber and the value in the circle shows you the set temperature.

Current cooking chamber temperature is indicated in the popup window.

Preheat popup window will be visible until the set chamber temperature is reached. The temperature will actually continue to rise for a few degrees before the normal operation begins. This is to offset the cool down of the cooking chamber after you insert the product. Note that you cannot change the set temperature while in preheat mode.

The temperature will rise 10 degrees above the set temperature. This is to offset the cooling of the oven once you enter the product.

Controlling the oven - Preheat phase

INSERT PRODUCT

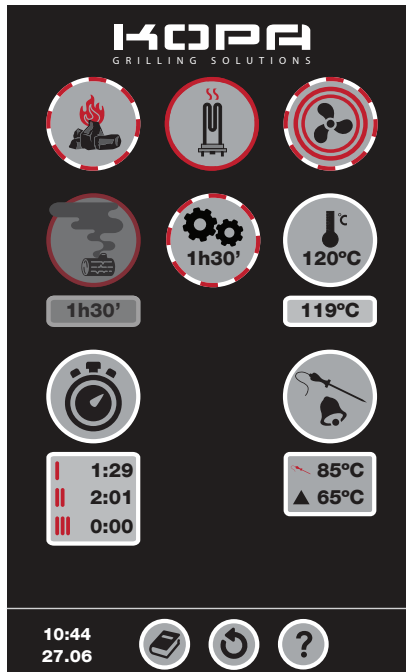
When the set temperature is reached you will be prompted by the “Inset product” popup window. After you have inserted the product you need to confirm by clicking the OK button.



Controlling the Oven - In Operation

OPERATION SCREEN

When the set temperature has been reached and you have inserted the product the screen will change into operation screen as seen in the upper left picture below.



Recipe icon
Click to see recipes



Setting icon
Click to enter settings mode



Help icon
Click to see help menu



Charcoal in operation icon

If the charcoal working mode is selected the icon has red edge. When the charcoal fan is in operation the circle changes into turning white and red stripes.



Electricity in operation icon

If the Electricity mode is selected the icon has red edge. When the electric heater is on the circle changes into turning white and red stripes.



Fan in operation icon

While fan is in operation the circle changes into turning white and red stripes.



Smoke generator icon

Selection possible only on SO110HC model



Oven in operation icon

In operation icon has a circle with turning white and red stripes. The hour and minutes in the icon show for how long has the oven been in



Chamber temperature in operation icon

The value in the rectangle below the icon shows the current temperature in the cooking chamber and the value in the circle shows the set value.



Timer in operation icon

The rectangle below the icon show the countdown counters for each of the three time alarms.



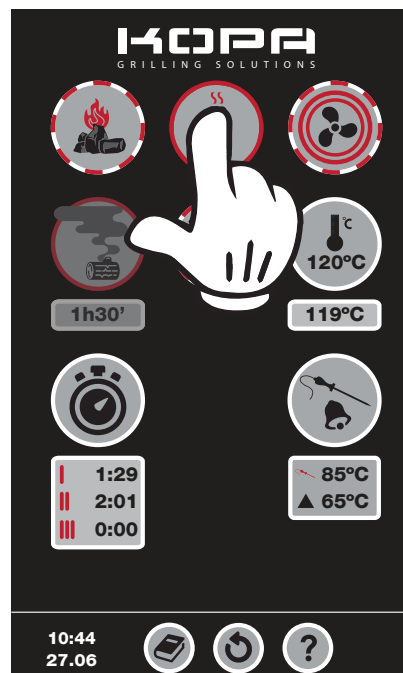
Meat probe in operation icon

Click to set meat probe temperature

Controlling the oven - In Operation

CHANGING OPERATION MODE WHILE IN OPERATION

Changing operation mode while in operation. If you selected only charcoal operation mode in the start window you can add electricity operation mode while in operation. Inversely you cannot add charcoal operation mode while in operation. If you selected both operation modes you can switch off one of them while in operation. It is not possible to switch off both operation modes while in operation because that would mean you switched off the oven. If you want to do that you need to click on the return button in the footer of the screen.



CHANGING FAN SPEED WHILE IN OPERATION

You can change the fan speed while in operation by clicking on the fan icon.

The fan speed set popup window will appear.

By clicking on the “HI” button you increase the fan speed and by clicking on the “LO” button you decrease the fan speed”. One concentric red circle means low fan speed and two concentric red circles inside of the middle circle mean high fan speed. You can exit the Set fan speed window by clicking the OK button.

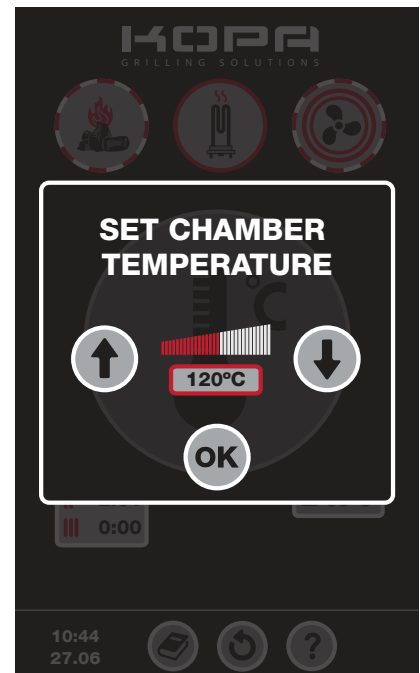


Controlling the oven - In Operation

CHANGING CHAMBER TEMPERATURE IN OPERATION

If you decide to change the set temperature while in operation you can do that by clicking on the Chamber temperature icon. A popup window will appear. You can increase the set temperature value by clicking on the “UP” arrow and decrease the set temperature value by clicking the “DOWN” arrow.

You set the temperature and exit the set temperature popup window by clicking the “OK” button.



SET TIMER IN OPERATION

You can set a new timer while in operation by clicking on the timer alarm icon.

A popup window with three rectangles will appear. You can set the values of each of the three timers by clicking on the corresponding rectangle and then set the value by clicking on “UP” and “DOWN” arrows to increase and decrease the time values respectively.

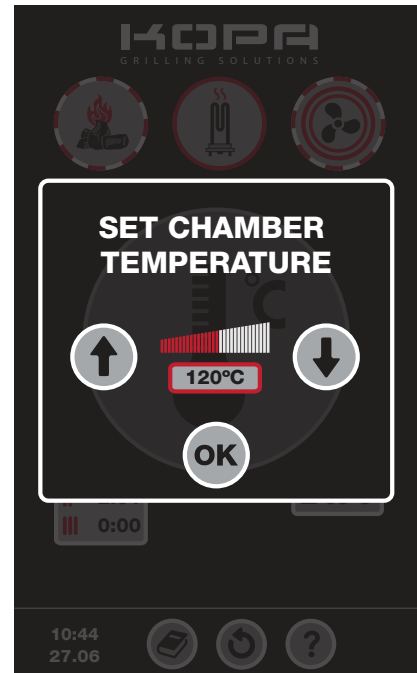
You set the timers and exit the popup window by clicking on the “OK” button.

Controlling the oven - In Operation

SET MEAT PROBE TEMPERATURE IN OPERATION

You can reset the meat probe temperature value by clicking on the meat probe temperature icon. A popup window will appear showing the set meat probe temperature value in the rectangle in the middle. You can increase and decrease the meat probe temperature value by clicking the “UP” and “DOWN” arrows to increase and decrease the set temperature values respectively.

You set the meat probe temperature and exit the popup window by clicking on the OK button.



CAUTION!

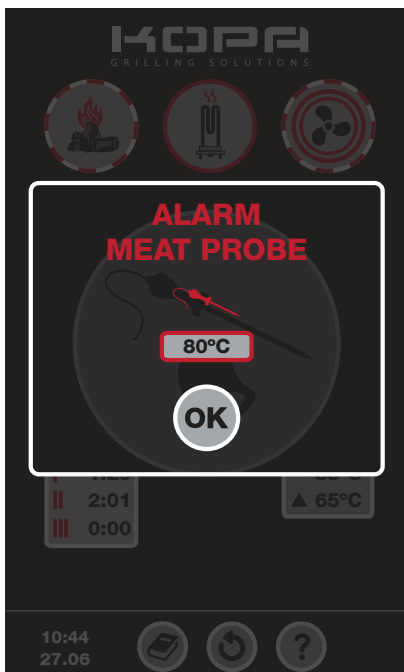
Never leave the device unsupervised. There must be a person near the device at all times.

Alarms

TIMER ALARM

When timer alarm is finished there will be a sound alarm and a pop up window will appear showing which alarm has finished. One red stripe and two grey ones mean that the first alarm is finished. Two reds and one grey means that the second alarm has finished and three red stripes mean that the third alarm has finished.

You switch off the sound alarm and exit the popup window by clicking the OK button.



MEAT PROBE ALARM

When the core temperature reaches the set value a sound alarm will go off and a pop up window will appear. The value in the rectangle is showing the core temperature at the moment the alarm has gone off.

You switch off the sound alarm and exit the popup window by clicking the OK button.

CHARCOAL ALARM

When the charcoal chute has run out of charcoal or the fire has died out for any other reason the oven will try to reignite the charcoal and if unsuccessful the charcoal alarm will go off.

In this case you need to check the charcoal supply and if there is still charcoal in the chute use the poker to poke the charcoal in case it got stuck. If the charcoal does not ignite, wait till the oven is cold and try emptying the charcoal chute by pulling the charcoal grid. This will cause the rest of the charcoal rushing out the fire pit door so it is wise to put some kind of protective matt below the fire pit door.

Afterwards put two kilos of charcoal back in the chute and try to reignite the oven. If it still won't reignite please contact an authorized service.



CHARCOAL DOOR ALARM

If the charcoal door is opened during the operation the Charcoal door alarm will sound. The alarm will sound until the door is closed.

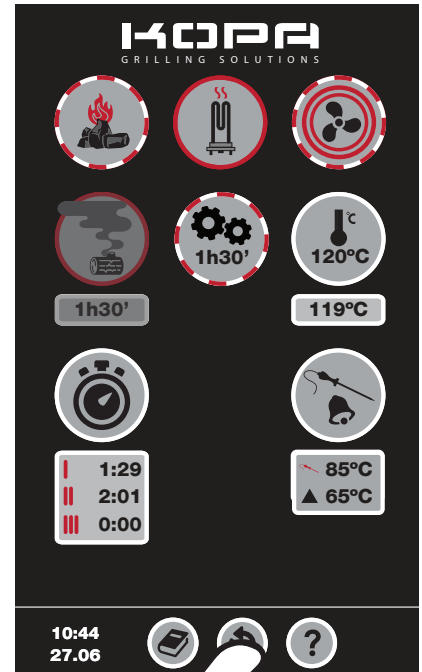
The charcoal door should remain closed at all times except during the loading of charcoal or inspection of the charcoal chute.

If you leave the charcoal door open the charcoal chute turns into chimney and convection inside the chute will cause the whole charcoal supply to ignite. This can result in damaging the oven or causing a major fire.

Finishing the cooking process

FINISH THE COOKING PROCESS

If you want to finish the cooking process you need to click on the return icon. After that a popup window will appear and you need to confirm by clicking on “YES” button. If you click “NO” in this stage you return to cooking process.



Adding Wood Smoke

ADDING WOOD SMOKE

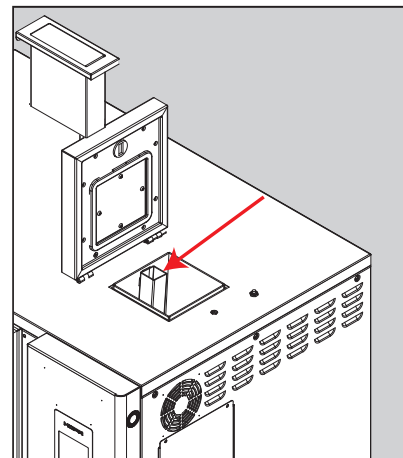
If you want to add wood smoke for cooking you need to add wooden blocks into the smoke wood tube. You can stack several blocks one on top of the other to have longer period of smoke in the chamber.

Add these blocks when the set temperature is reached.

After you've added the wood blocks always make sure that the charcoal door is properly closed.

The wood moves down by itself while burning. It can happen that the wooden blocks get stuck. In this case you need to use the poker to push down the blocks.

Be careful not to throw charcoal in the wood block tube as this might prevent the smoke to start right away. The charcoal will have to be burnt first and then the wood can start to smoke. The delay depends on the amount of the charcoal in the wood block tube.



WARNING!

Allways use protective clothes when opening the charcoal door as very hot air might rush out of the charcoal chute.

Skin burn danger!

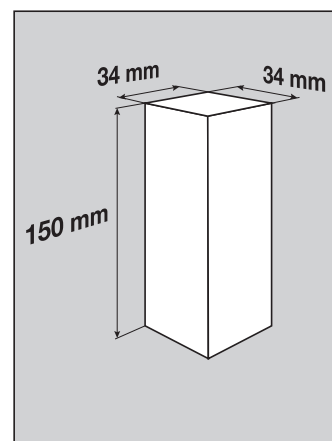
WOOD BLOCKS

Picture on the right shows the correct size of wooden blocks. Correct size is crucial for trouble free operation of the oven.

Blocks must be made out of dry wood suitable for smoking and bark free.

KOPA offers blocks of different woods like Cherry, Beech and Apple.

KOPA does don't guarantee porper functioning of the oven if using third party wood blocks.



SMOKE WOOD TUBE

Due to high temperature in the fire pit the Wood smoke tube will eventually burn out or deform. You will notice this when the wood is going to burn faster or it will not move down by itself. When this happens the wood smoke tube needs to be exchanged.

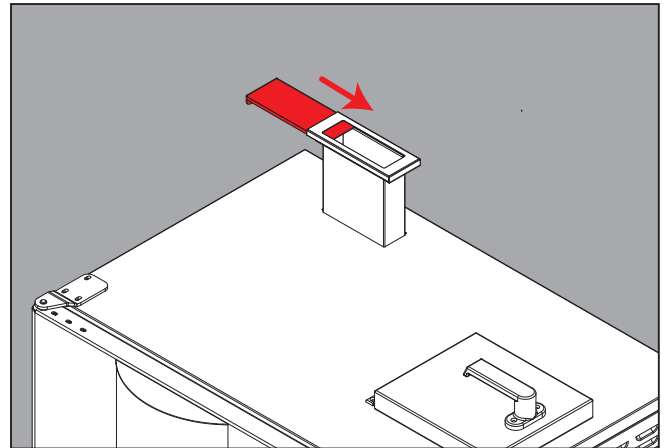
Emergency Shutdown

EMERGENCY SHUTDOWN

In the case the temperature in the oven keeps rising more than 40°C above the set temperature, there is a possibility that the air intake damper malfunctioned. In this case you need to perform an emergency shutdown as soon as possible and call a certified maintenance firm.

To perform an emergency shutdown proceed as follows:

1. Switch off the oven with ON/OFF switch
2. Shut close the chimney slider on the top of the oven as shown on the picture on the right.
3. Disconnect the oven from the electrical grid.



RUNAWAY TEMPERATURE ALARM

The oven will remind you that the actual temperature in the oven is higher than the set temperature by sounding an alarm.

Maintenance & Cleaning



WARNING!

Electricity throughout entire device! Danger of electric shock or electric burns!

Before beginning work, disconnect all of the power connections from mains voltage and secure the disconnected connections against accidental activation. If necessary lock the fuse box with a padlock.



WARNINGS!

- Whenever appliance is not working properly a maintenance work need to be performed according to service manual
- After maintenance work is completed all protective elements must be returned and fixed to their original positions.
- The startup of the appliance after maintenance work must be performed equal as first startup.
- All changes on the appliance are subject to manufacturer's written permission and with use of original spare parts. Manufacturer cannot be held accountable in case of malfunction, breakage or underperformance of the appliance if unauthorized changes have been made or if non original parts were used.
- Maintenance and cleaning should be done only when the oven is completely cold.
- Do not use chemical products to clean the oven.
- Never put water into the oven to put out the charcoal!



NOTE!

A specialist is a person who because of her or his technical training, experience and knowledge of industry norms and regulations is capable to assess the complexity and dangers of the task that has been assigned to him.



REMEMBER!

Never put ashes or ambers into containers made form combustible materials. Ashes should be placed in a fire-proof metal container especially made to hold hot ash.

Never place an ash container on a combustible floor.

Maintenance & Cleaning

CHARCOAL DOOR

The woven seal on the charcoal door should be regularly checked and if it is worn out it should be replaced. The sealing of the charcoal door is essential for proper operation of the oven.

Always keep the sealing area of the charcoal door clean of all debris.



WARNING!

Keep Charcoal chute closed and latched at all time even when the oven is in standstill.

Never operate the oven without a functioning seal on the charcoal door.

Charcoal supply might ignite if the charcoal door is not closed or properly sealed.

Danger of fire, property damage and personal injury!

FIRE PIT DOOR

Check the ash pan behind the Fire pit door daily and empty if needed. Check the seal around the door and keep the door frame free of debris.

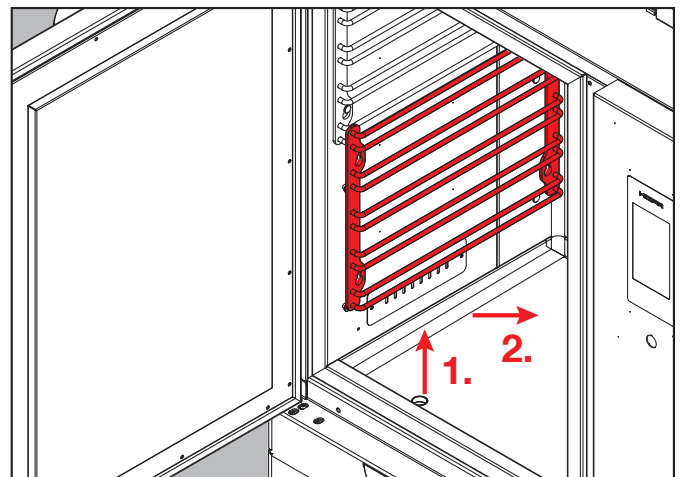
Take out the Charcoal grid every two months. Perform this operation when the oven is completely cold and preferably without charcoal. If there is still charcoal in the chute when you pull the charcoal grid out it will come rushing down and possibly out of the fire pit door. If the charcoal grid becomes deformed replace it with a new one.

COOKING CHAMBER

For cleaning remove all the racks from the oven and clean them with a soap or, if large enough, in a dish washer.

Remove the side rails by first pulling them up and then to the side. (See picture on the right) Using a soap clean the interior of the oven. You can use degreasers if it's suitable to use with stainless steel.

Rinse the interior with water. The excess water can be let out through a hole in the bottom of the cooking chamber. Do not use steam or pressure cleaner!



Keep the edge of the oven door clean to ensure a good sealing. Check the door seal for cuts and leaks and replace if needed

Maintenance & Cleaning

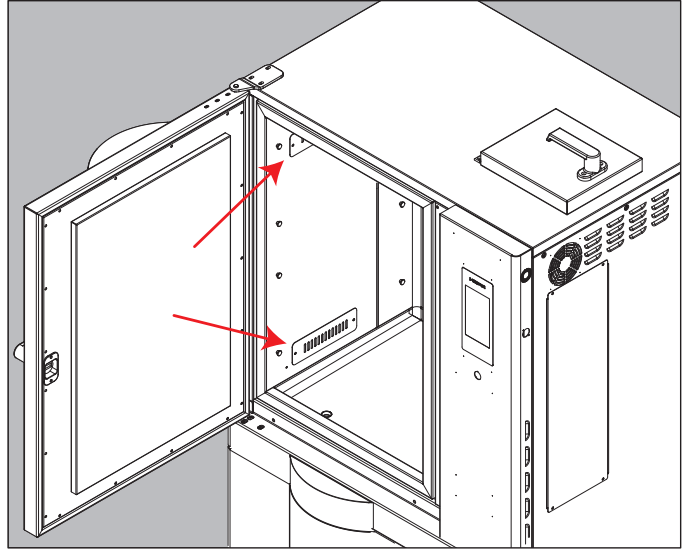
OVEN FLUE CLEANING

The inside flue of the oven can be accessed from multiple points for cleaning.

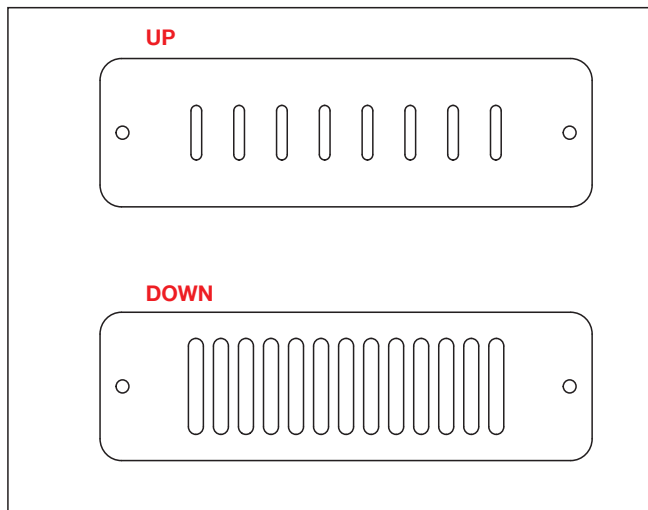
The pre chamber flue can be accessed from several points:

Through the fire pit door and the bottom of the fire pit with charcoal grate removed.

Through the air vents on the inside of the chamber. Remove the screws from the vent covers and the flue can be accessed through the resulting openings. Position of the air vent covers can be seen in the top right picture.



Be sure to place the grills back exactly as they were. This is important to insure the proper temperature evenness in the chamber. (See bottom picture on the left).



The oven chimney can be accessed through the top of the chimney form outside of the oven and from the opening in the back bottom left side of the cooking chamber.

The oven chimney can be accessed through the top of the chimney form outside of the oven and from the opening in the back bottom left side of the cooking chamber.

A chimney sweeping brushes should be used to swipe the flue. After swiping the sooth has to be vacuumed out.

We recommend flue cleaning at least every 3 months.

CONTROLLER SCREEN CLEANING

Unse soft cloth and mild soap to clean the controller touch screen to prevent scratching the surface.

Don't use rings or other hard materials to touch the surface of the controller unit.



REMEMBER!

Flue cleaning is essential for safe operation of the oven.

Make sure the oven flue is cleaned and maintained regularly.

Transportation and Storage

TRANSPORTATION

Appliance is packed so that is protected from transportation damage. The appliance must be unpacked as near to its final destination as possible.

Appliance is normally packed in a vertical or final position. In case that the appliance is packed in horizontal position due to airfreight restriction etc. it is necessary to put the appliance in its vertical position before it's unpacked. There is a lable on the box showing how to put the box in its vertical position. Use utmost care not to damage the appliance while putting it in vertical position and not do damage property or people.



WARNING!

The appliance might topple during transport. Be careful of center of gravity and always secure the appliance with straps or similar.

When transporting the unit to its final destination you need to take into account the tilting of the appliance due to max height of the appliance!



CAUTION!

The lifting apparatus need to be certified for lifting such weights and the bottom of the appliance must be protected against bends and other damages due to lifting!

Whenever moving the appliance make sure that the surface and the edges of the appliance are protected.

STORAGE

Store the devices in a dry, frost-free location with a stable temperature. Once the device has cooled off, pack it in plastic wrapping to protect it against scratches.

Storage temperature: Between -15 °C and +60 °C.

Decommissioning

DECOMMISSIONING

The device must be disconnected from the power supply in order to temporarily or permanently decommission it.

You must abide by the legal disposal requirements when permanently decommissioning the device.

DISPOSAL

After the appliance has served its purpose you can dispose of it in compliance with environmental standards:

The device has been manufactured using recyclable materials. Kops pro d.o.o. will provide you with information on the content or potential hazards of the materials used.

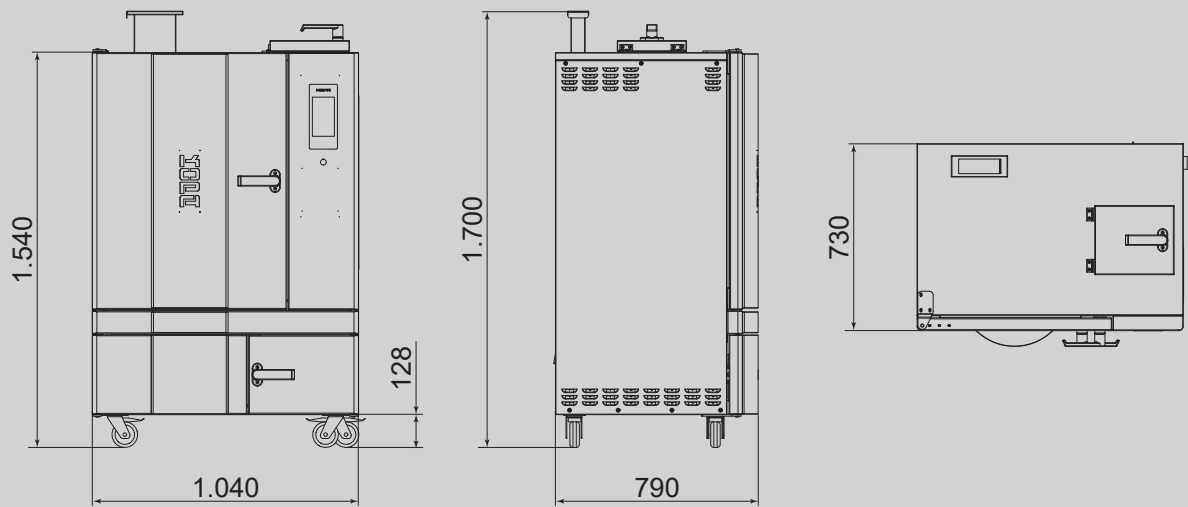
Please comply with following standards regarding disposal of electronic equipment:

- Directive 2012/19/EU on waste electrical and electronic equipment (WEEE)
- Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment.

Appliance must not be disposed along the communal waste. It must be disposed separately with industrial waste.

The packaging must be disposed separately according to different materials used (wood, foil, metal).

Data sheet



SO110H

Weight:	385 kg
Grill rack dimensions:	530 x 481 mm
Max number of racks:	10
Capacity:	40 kg
Working temperature:	80°-220° C
Average daily charcoal consumption:	10 kg
Exhaust rate:	2.000 m ³ /h
Rated electrical power:	2,55 kW
Charcoal Power:	4.00 kW

Original end user's Limited Warranty

ORIGINAL END USER'S LIMITED WARRANTY

COVERAGE

Kops pro d.o.o. provides a limited warranty that the Smoking 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 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 12 months from the date of purchase.. The limited warranty for all other accessories is for a period of 12 months from the date of purchase, or to the expiration date, whichever is earlier. The limited warranty might be extended to 24 months with product registration by the end user.

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, but not limited to, leaving the charcoal door open that results in damaging the interior of the oven.
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. 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.
9. Products that are found/reported to be stolen.
10. Normal cracking due to expansion and contraction stress relief .
11. Colour change and slight deformation of steel or stainless steel parts due to normal operating temperature.
12. Charcoal grate and Wood smoke tube are exempt from the warranty.

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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