

KOPA

Grilling Solutions



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ROOTED IN NATURE, MASTERED THROUGH FIRE

KOPA's story began in 2013 with a clear vision: to create grilling solutions that combine efficiency with culinary excellence. Drawing inspiration from Slovenia's rich tradition of cooking, we design high-performance equipment that brings authentic flavors to life—whether powered by charcoal, gas, or electricity. With KOPA, chefs are empowered to elevate their creativity, delivering dishes that create not only memorable tastes but also culinary experiences.



ENGINEERED BY EXPERTISE, INSPIRED BY PASSION

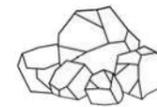
At KOPA, we merge industrial design with functionality, creating equipment meant to be showcased as part of the kitchen itself. Knowledge fuels innovation, while craftsmanship ensures mastery—each product is shaped with advanced technology and refined by artisan care. Seamlessly integrated into today's professional kitchens, our solutions unite striking design with practical performance, becoming an essential part of both the workspace and the dining experience.



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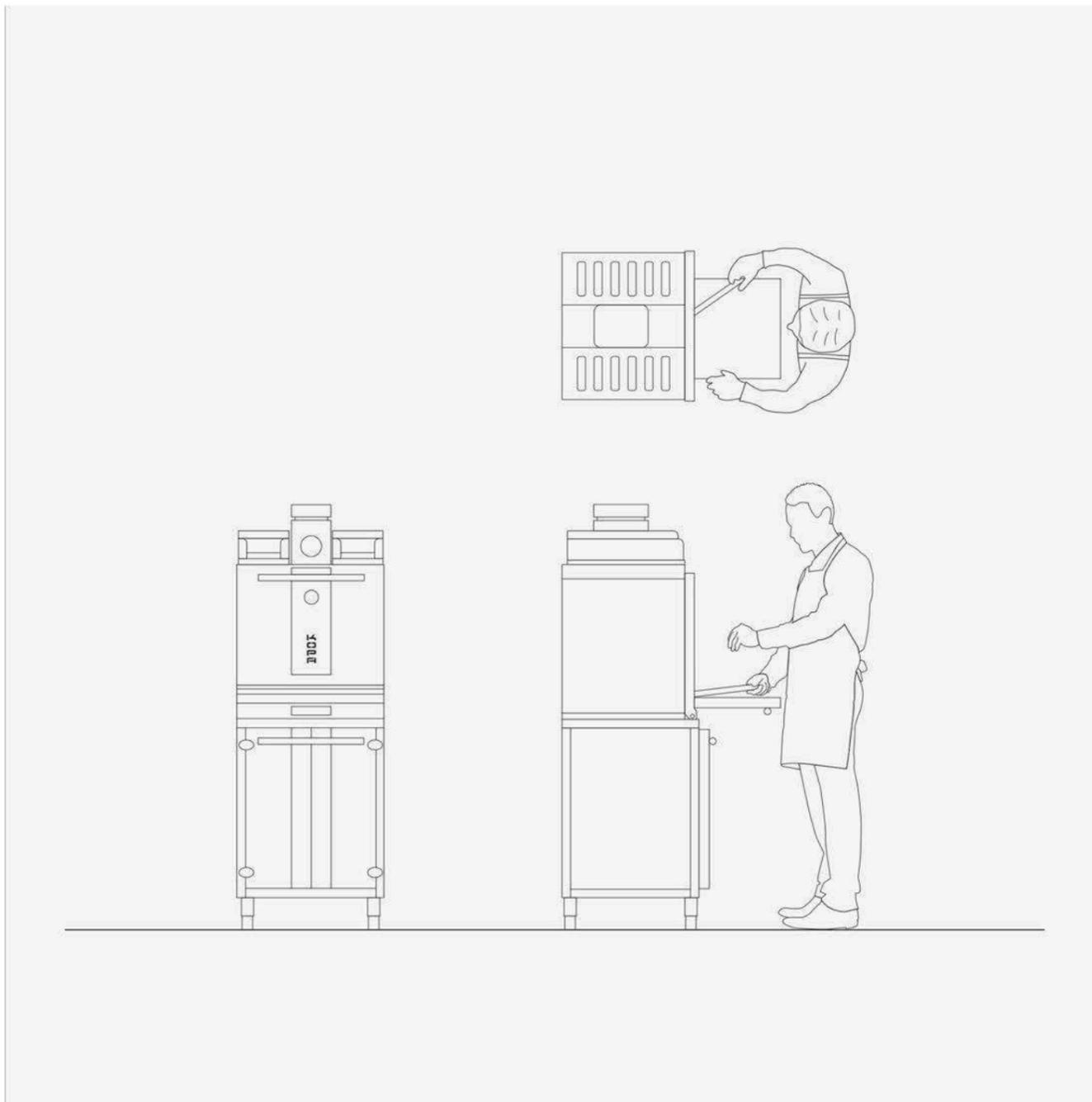
CHARCOAL OVEN



KOPA Charcoal ovens Kopa charcoal oven combines the authentic flavor of charcoal grilling with the efficiency of an oven. It reduces cooking time by up to 40%, saves up to 50% on charcoal, and delivers juicier, higher-quality dishes—all while maximizing kitchen space and versatility.

THE PERFECT BALANCE OF GRILL AND OVEN

KOPA is the perfect fusion of grill and oven. The controlled smouldering of charcoal inside the chamber prevents flames from breaking out, ensuring the surface of the food never burns while preserving its natural succulence and infusing it with a distinctive BBQ aroma. Engineered through advanced technology, each oven combines energy efficiency with elegant design at an accessible price. A wide range of optional features allows you to tailor your KOPA to your specific needs and integrate it seamlessly with other premium kitchen equipment-creating the complete image of a modern, professional kitchen.



Efficiency & Speed

Compared to an open grill or other ovens of the same capacity, KOPA saves significantly on fuel. Using high-quality charcoal, the oven delivers efficiency superior to gas or electric alternatives. Cooking is also faster: for example, a 350g, 4cm steak cooked medium rare is ready in just 4 minutes-30% faster than on an open charcoal grill.

Versatility in the Kitchen

Thanks to its unique combination of grill and oven, KOPA can prepare an extraordinary variety of dishes. From meat, fish, and vegetables to pizzas, flatbreads, and pan dishes, the high and steady heat ensures excellent taste and consistency every time.

Features

- Integrated Fire-Break & Vent System-combined for easy cleaning and precise control
- Soft-Close Door-hydraulic brake ensures smooth and safe operation
- Spacious cooking chamber across all models, even the smallest size (301), which, like the larger units, can accommodate two grill racks
- Refractory Stainless Steel Chamber
- Large Drip-Tray & Robust Ash

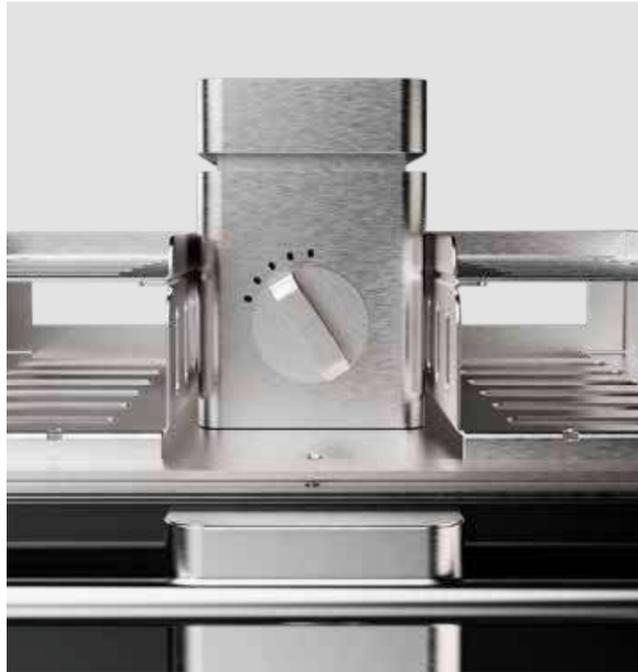
Quality Engineering

Each oven is built with advanced technology and artisan care. The innovative construction distributes heat evenly, while high-performance insulation minimizes energy loss and maintains a comfortable working environment. The ergonomic soft-close door system, fire-break protection, and intuitive air vents make it easy and safe to operate, even in the busiest kitchens.

Designed to Perform & Impress

KOPA ovens are as elegant as they are functional. With a stainless steel outer shell, enamel-coated front, integrated thermometer, ash tray, drip tray, and highly efficient insulation, every detail is engineered for durability and practicality. The refined design makes the oven a centerpiece in any modern kitchen, proudly visible to guests.

DETAILS &OPTIONALS



Integrated Fire-Break

Integrated & dismantlable fire break with washable insert and integrated upper vent.



Thermometer

Ensure precise control of your cooking chamber temperature. It is also included as a standard feature on all C-type hot cabinets.



Cooking chamber

Built from premium refractory stainless steel to deliver lasting performance and years of enjoyment. The reinforced grill rack with back barrier keeps food secure and makes every grilling session easier and more reliable.



Lower-vent lever

Designed for controlled airflow regulation in the combustion chamber, giving you accurate temperature control and providing a temperature boost when needed.

CHARCOAL OVEN

Basic



Model	201
Covers	25
Powered	
Weight kg	110
Dimension mm	W512 D549 H810
Grill rack mm	370 x 380

OS



Model	301
Covers	50
Powered	
Weight kg	140
Dimension mm	W712 D548 H890
Grill rack mm	570x 380

301OS

Covers	50
Powered	
Weight kg	155
Dimension mm	W712 D548 H1121
Grill rack mm	570x 380

C



Model	301C
Covers	50
Powered	
Weight kg	166
Dimension mm	W712 D548 H1121
Grill rack mm	570x 380

S



Model	301S
Covers	50
Powered	
Weight kg	186
Dimension mm	W712 D548 H1865
Grill rack mm	570x 380

SOS



Model	301SOS
Covers	50
Powered	
Weight kg	201
Dimension mm	W712 D548 H2096
Grill rack mm	570x 380

SC



Model	301SC
Covers	50
Powered	
Weight kg	212
Dimension mm	W712 D548 H2096
Grill rack mm	570x 380

Model	401
Covers	80
Powered	
Weight kg	200
Dimension mm	W712 D697 H1104
Grill rack mm	570 x 530

401OS

Covers	80
Powered	
Weight kg	220
Dimension mm	W712 D697 H1392
Grill rack mm	570 x 530

401C

Covers	80
Powered	
Weight kg	234
Dimension mm	W712 D697 H1431
Grill rack mm	570 x 530

401S

Covers	80
Powered	
Weight kg	258
Dimension mm	W712 D697 H1930
Grill rack mm	570 x 530

401SOS

Covers	80
Powered	
Weight kg	278
Dimension mm	W712 D697 H2156
Grill rack mm	570 x 530

401SC

Covers	80
Powered	
Weight kg	292
Dimension mm	W712 D697 H2406
Grill rack mm	570 x 530

Model	501
Covers	110
Powered	
Weight kg	245
Dimension mm	W912 D697 H1062
Grill rack mm	764x 530

501OS

Covers	110
Powered	
Weight kg	268
Dimension mm	W912 D697 H1326
Grill rack mm	764x 530

501C

Covers	110
Powered	
Weight kg	289
Dimension mm	W912 D697 H1391
Grill rack mm	764x 530

501S

Covers	110
Powered	
Weight kg	321
Dimension mm	W912 D697 H1810
Grill rack mm	764x 530

501SOS

Covers	110
Powered	
Weight kg	344
Dimension mm	W912 D697 H2151
Grill rack mm	764x 530

501SC

Covers	110
Powered	
Weight kg	365
Dimension mm	W912 D697 H2216
Grill rack mm	764x 530

Available standard colours



Red



Brown



Black



Steel



Charcoal

OPTIONAL

Cabinet stand



Drawer cabinets



Open stand



Hot cabinet



Open shelf



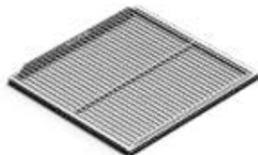
Set of wheels



Charcoal grate



Grill rack



Skewer rack



Insulating board



Tong



Scissor tong flat



Scissor tong



Brush



Smoking box for charcoal ovens

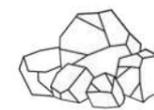




R O
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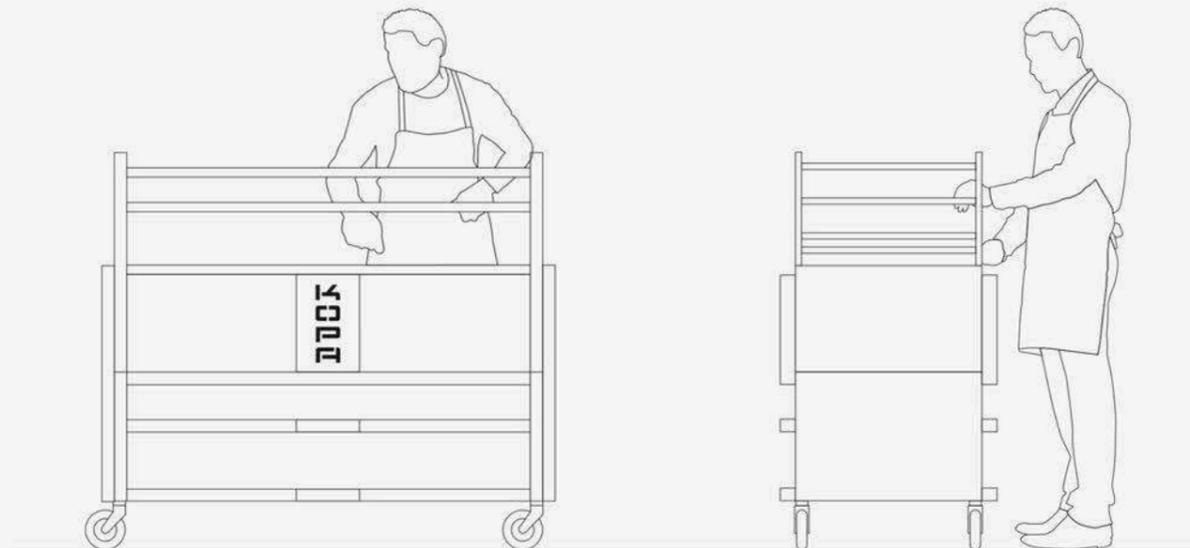
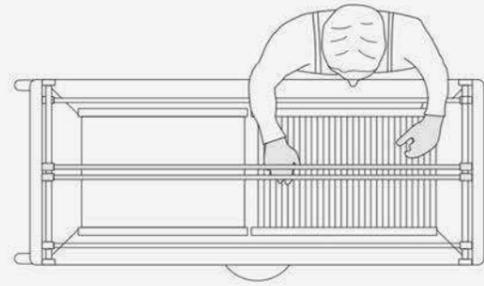
ROBATA GRILL



The renowned **Robata grills** are designed for restaurants and foodservice venues where cooking transcends function to become a central part of the dining experience—bringing theater, warmth, and atmosphere to every meal. Ideal for both indoor and outdoor settings, they offer the perfect solution for live grilling and barbecuing in front of guests. Crafted entirely from high-quality stainless steel, our Robata grills are exceptionally versatile, capable of accommodating a wide range of cuisines and dishes. The tiered grilling system creates multiple heat zones, enabling chefs to cook and keep food warm simultaneously with precision and ease.

TRADITION MEETS MODERN PERFORMANCE

Robata is a centuries-old Japanese grilling tradition, originating from fishermen in northern Japan who cooked their fresh catch over glowing charcoal boxes. Today, the Robata grill has become a centerpiece in professional kitchens, where cooking is not only functional but also an integral part of the dining experience, bringing theater and atmosphere right in front of guests.



Built to Last

KOPA Robata is engineered to withstand the most challenging demands of professional use. Constructed from high-quality stainless steel and built like a tank, it delivers long-lasting durability. The fire pit is lined with chamotte fire bricks, which provide excellent heat accumulation and extended lifespan. When needed, the bricks are easy to replace without requiring a technician.

Efficiency & Safety

With superior insulation and naturally ventilated housing, KOPA Robata prevents excessive heat transfer to external surfaces, keeping both chefs and guests safe. This insulation also reduces heat radiation and lowers consumption, ensuring efficient operation even during long service hours.

Versatility in Every Kitchen

The clever layout of KOPA Robata creates multiple heat zones, allowing chefs to grill and warm different dishes simultaneously. Its adaptability makes it ideal for a wide range of cuisines, from traditional Japanese skewers to steaks, seafood, vegetables, or any dish where live-fire cooking adds flavor and drama.

Professional by Design

Like all KOPA products, the Robata grill combines advanced engineering with premium materials. The result is a piece of equipment that not only performs flawlessly but also integrates seamlessly into modern professional kitchens. Available in different layouts, KOPA Robata adapts to the specific needs of your restaurant, ensuring both performance and presentation at the highest level.

INFRARED COMMERCIAL GRILL

Our innovative **infrared grill** sets a new benchmark in professional cooking by combining **carbon filament halogen lamps with advanced shielding and design**. Unlike traditional grills that rely on **convection and slow heat-up cycles**, this system delivers **direct radiant heat with exceptional speed and precision**.



Key Features

Ultra-fast heat-up.

The grill reaches full cooking readiness in just 2 minutes. With a source temperature of 1.350 °C, it provides instant performance without the long preheating typical of gas or charcoal systems

Low convection, high efficiency. Minimal airflow means that food retains its natural juices. The infrared energy penetrates quickly, sealing moisture inside while creating a perfect surface texture.

Superior caramelisation. The intense, focused radiation produces a rich, appetising browning effect, even without traditional grill grids. This makes it ideal for Asian-style grilling, where direct radiant heat enhances flavour without heavy contact marks.

Operator comfort & safety. A shielding system protects the operator from infrared radiation, ensuring that no excessive heat is felt outside the cooking zone. This creates a comfortable working environment, even during long service periods.

Responsive control. The halogen lamps react almost instantly to power adjustments, allowing chefs to fine-tune cooking intensity on demand, from delicate ingredients to hearty cuts.

Benefits for Professional Kitchens

Faster service with reduced waiting times

Juicier, more flavourful results with natural moisture retention

Energy-efficient performance compared to conventional grills

Safe, ergonomic, and clean operation without smoke or unnecessary heat in the workspace

A sustainable alternative to gas and charcoal equipment, supporting zero-emission kitchens

Environmental Benefits

Zero on-site emissions. As a fully electric system, the grill operates without smoke, fumes, or CO₂ emissions, unlike gas or charcoal grills.

Cleaner working environment. Reduced byproducts and no combustion gases mean healthier kitchens and less need for expensive ventilation.

Energy-efficient. Direct infrared radiation transfers energy to food more effectively than convection or open flames, reducing wasted heat.

Future-ready. As more kitchens transition toward sustainable, all-electric operations, this grill is a perfect fit for green restaurants, hotels, and catering businesses aiming to lower their carbon footprint



GAS POWERED COMMERCIAL LAVA STONE ROBATA GRILL

Designed for demanding professional kitchens, our **gas-powered grill with lavastone system** delivers authentic grilling results with maximum durability and serviceability. Built from high-grade stainless steel, this grill combines robust construction with the traditional cooking performance chefs expect.



Key Features

Lavastone cooking system. The natural lava stones distribute heat evenly across the cooking surface, capturing juices and flavors while delivering the authentic grilled taste and aroma diners love.

High-grade stainless steel burners. Precision engineered burners provide consistent, powerful heat output, ensuring reliable cooking performance even during peak service hours.

316 stainless steel burner shields Made from marine-grade stainless steel, the shields protect burners from drippings and flare-ups, extending service life and maintaining efficient combustion.

Replaceable burner shields. Shields can be changed individually without replacing the entire burner assembly, reducing maintenance costs and downtime.

Traditional grilling experience. Delivers excellent caramelisation, attractive sear marks, and robust flavor with the tactile feedback chefs appreciate.

Benefits for Professional Kitchens

Authentic flavor Lava stones vaporizedrippingsintosavory smoke, giving food the classic grilled taste

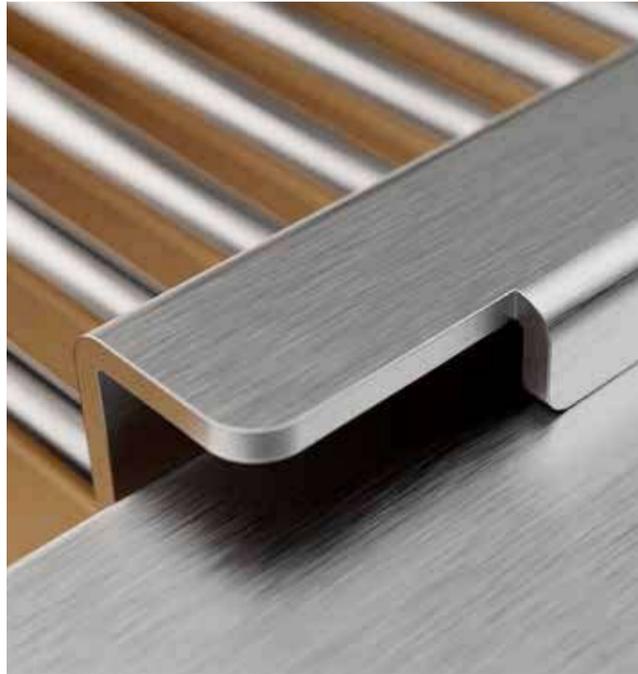
Durability Built with premium stainless steel components to withstand continuous heavy use in commercial settings

Lower maintenance cost Replace only the burner shields when needed, not the entire burner, reducing expenses

Consistent heat Lava stones retain and radiate heat, stabilizing cooking temperatures for reliable results

Versatility Ideal for meat, seafood, and vegetables, providing flexibility across menus

DETAILS &OPTIONALS



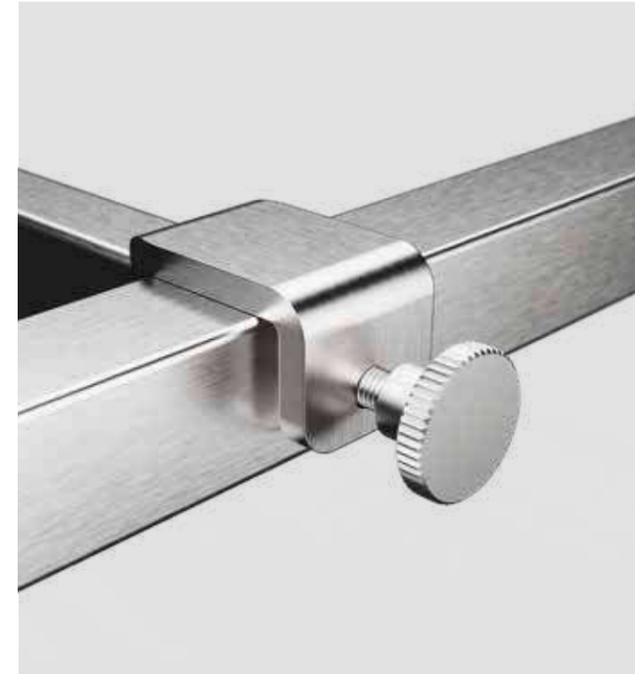
Lower Grill Rack

Sits firmly on the sturdy grill frame, ensuring stability and reliable support during every cook.



Horizontal Support with Lower Grill Rack

Enables simultaneous cooking on multiple levels, giving you more flexibility and capacity in every grilling session.



Locking Screws

Secure the horizontal supports firmly in place, ensuring stability and safety during use.



Multilevel Cooking Cook on up to five levels at once with distinct temperature zones, giving you the freedom to prepare a variety of foods simultaneously.

ROBATA GRILL

Drop In



Table Top



Table Top with side tables



Self supported



Self supported with side tables



Double sided robata



Model	R90D	R90DE*	R90GD
Powered			
Voltage watt	-	-	-
Dimension mm	W900 D590 H693		

Model	R90T	R90TE*	R90GT
Powered			
Voltage watt	-	-	-
Dimension mm	W980 D686 H700		

Model	R90TT	R90TTE*	R90GTT
Powered			
Voltage watt	-	-	-
Dimension mm	W1340 D830 H700		

Model	R90S	R90SE*	R90GS
Powered			
Voltage watt	-	-	-
Dimension mm	W980 D686 H1250		

Model	R90ST	R90STE*	R90GST
Powered			
Voltage watt	-	-	-
Dimension mm	W1340 D830 H1250		

Model	R120D	R120DE*	R120GD
Powered			
Voltage watt	-	-	-
Dimension mm	W1360 D590 H693		

Model	R120T	R120TE*	R120GT
Powered			
Voltage watt	-	-	-
Dimension mm	W1440 D686 H700		

Model	R120TT	R120TTE*	R120GTT
Powered			
Voltage watt	-	-	-
Dimension mm	W1800 D830 H700		

Model	R120S	R120SE*	R120GS
Powered			
Voltage watt	-	-	-
Dimension mm	W1440 D686 H1250		

Model	R120ST	R120STE*	R120GST
Powered			
Voltage watt	-	-	-
Dimension mm	W1800 D830 H1250		

Model	R120SDST
Powered	
Voltage watt	-
Dimension mm	W1440 D1170 H1365

*Electric Robata Available in spring 2026

Available standard colours



Red



Brown



Black



Steel



Charcoal



Electric



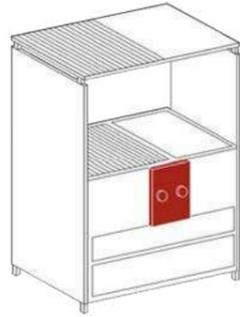
Gas

OPTIONAL

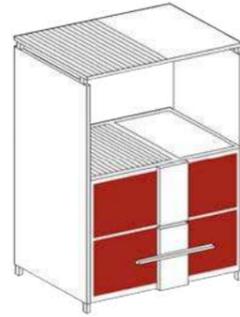
Rotisserie add-on



Electric charcoal ignition and Fire pit ventilation



Double drawers



Support bars-pair set of 2



Rotisserie basket spit



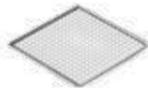
Charcoal starter



Stainless steel skewer-set of 5



Grill mesh



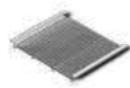
Flat grill



Cast iron grill set



Lower grill



Top grill



Set of side tables



Insulating board



Height adjustable grill rack



Rotisserie spit



Rotisserie chicken spit



T and TT model on adjustable legs

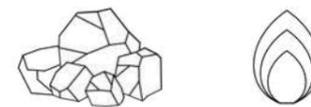




P A
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A



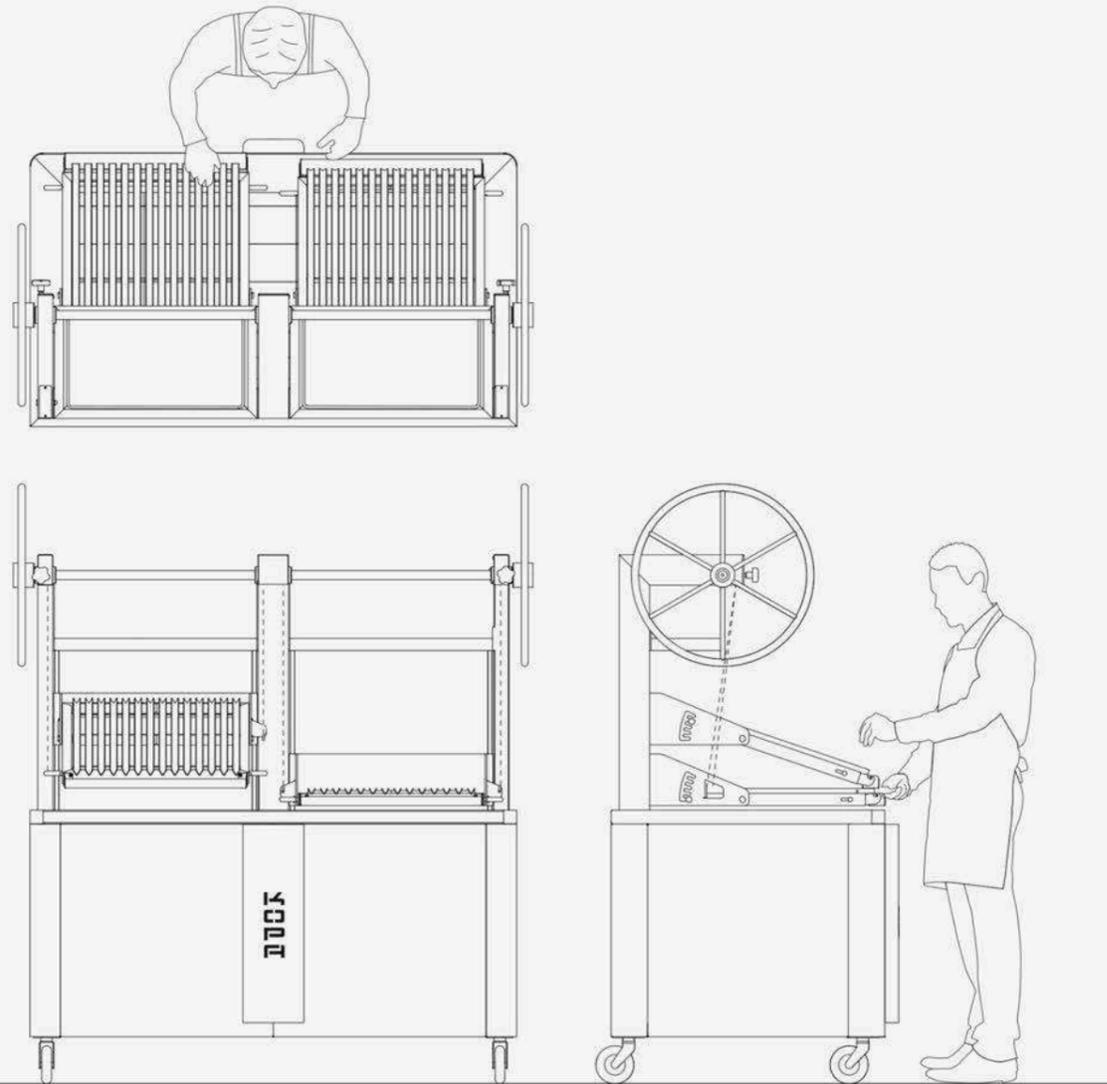
PARILLA



The **KOPA Parilla** is an Argentinian-style barbecue grill, available in both charcoal and gas versions, designed with an impressive lifting and tilting rack that offers unmatched flexibility. With a simple adjustment, the rack can be inclined, raised, or lowered to control cooking temperatures instantly, eliminating the need to wait for the heat to drop.

A STATEMENT IN EVERY KITCHEN

The KOPA Parilla is more than a grill—it's a showpiece. With its striking design and robust construction, it draws attention wherever it is placed, turning grilling into a performance that captivates guests and boosts sales. Built to endure the demanding environment of professional kitchens, it combines beauty, strength, and functionality in one versatile unit.



Precision Grilling with Flexibility

Available in both charcoal and gas versions, the Parilla is equipped with a lifting and tilting grill rack that offers unmatched control over cooking temperatures. By simply adjusting the rack, chefs can find the perfect heat level without moving coals or waiting for temperatures to drop. The rack can also be inclined up to 25°, allowing food to be grilled at different intensities by shifting it from the front to the back of the grill.

Unmatched Versatility

The Parilla's expansive cooking surface and large holding rack make it ideal for high-volume grilling, indoors or outdoors. For even greater flexibility, it can be fitted with an electric rotisserie for roasting chicken, pork, or even whole piglets. Operators can configure the grill as a full rotisserie, a full conventional grill, or a 50/50 split-delivering multiple functions in a single unit.

Features & Attributes

- Lifting and tilting the grill rack for precise heat control
- Removable V-groove grates for even cooking and easy cleaning
- Integrated drip pan to reduce flare-ups and enhance flavor
- Fixed upper resting rack for holding or preheating
- Fire pit made of refractory chamotte bricks
- Heavy-duty stainless steel construction for durability
- Lift wheels (front, left, or right) for ergonomic operation
- Available in freestanding or drop-in versions
- Optional electric rotisserie with full, split, or combined configurations
- Customizable

Built to Last

At the core of the Parilla is a fire pit constructed from durable chamotte refractory bricks. These bricks retain and distribute heat evenly, ensuring consistent cooking, while their long lifespan guarantees reliable performance for years to come. The heavy-gauge stainless steel body and robust design make the Parilla a true workhorse for professional use.

Thoughtful Design & Superior Results

The V-grooved grill grates provide a sturdier cooking surface and deliver even heat distribution, while also channeling juices into a removable drip pan. This reduces flare-ups, enhances flavor, and results in cleaner, less smoky-tasting meat. Above the main rack, a fixed resting rack allows chefs to preheat, hold, or rest meat with ease.



GAS POWERED COMMERCIAL LAVA STONE PARILLA GRILL

Designed for demanding professional kitchens, our **gas-powered grill with lava stone system** delivers authentic grilling results with maximum durability and serviceability. Built from **high-grade stainless steel**, this grill combines robust construction with the traditional cooking performance chefs expect.



Key Features

Lavastone cooking system. The natural lava stones distribute heat evenly across the cooking surface, capturing juices and flavors while delivering the authentic grilled taste and aroma diners love.

High-grade stainless steel burners. Precision engineered burners provide consistent, powerful heat output, ensuring reliable cooking performance even during peak service hours.

316 stainless steel burner shields Made from marine-grade stainless steel, the shields protect burners from drippings and flare-ups, extending service life and maintaining efficient combustion.

Replaceable burner shields. Shields can be changed individually without replacing the entire burner assembly, reducing maintenance costs and downtime.

Traditional grilling experience. Delivers excellent caramelisation, attractive sear marks, and robust flavor with the tactile feedback chefs appreciate.

Benefits for Professional Kitchens

Authentic flavor Lava stones vaporized drippings into savory smoke, giving food the classic grilled taste

Durability Built with premium stainless steel components to withstand continuous heavy use in commercial settings

Lower maintenance cost Replace only the burner shields when needed, not the entire burner, reducing expenses

Consistent heat Lava stones retain and radiate heat, stabilizing cooking temperatures for reliable results

Versatility Ideal for meat, seafood, and vegetables, providing flexibility across menus

DETAILS &OPTIONALS



Clip-On Rotisserie

Electronically driven and easy to attach, it adds versatility to your Kopa parilla grill, letting you prepare roasts and more with effortless precision.



Grill Rack Lift System

Maintenance-free design with a counter-weight mechanism for easier lifting and fewer wheel turns. Built with a 6 mm stainless steel welded chain for unmatched strength and durability.



Grill Rack Brake

Prevents uncontrolled rack movement, adding an extra layer of safety and stability while grilling.

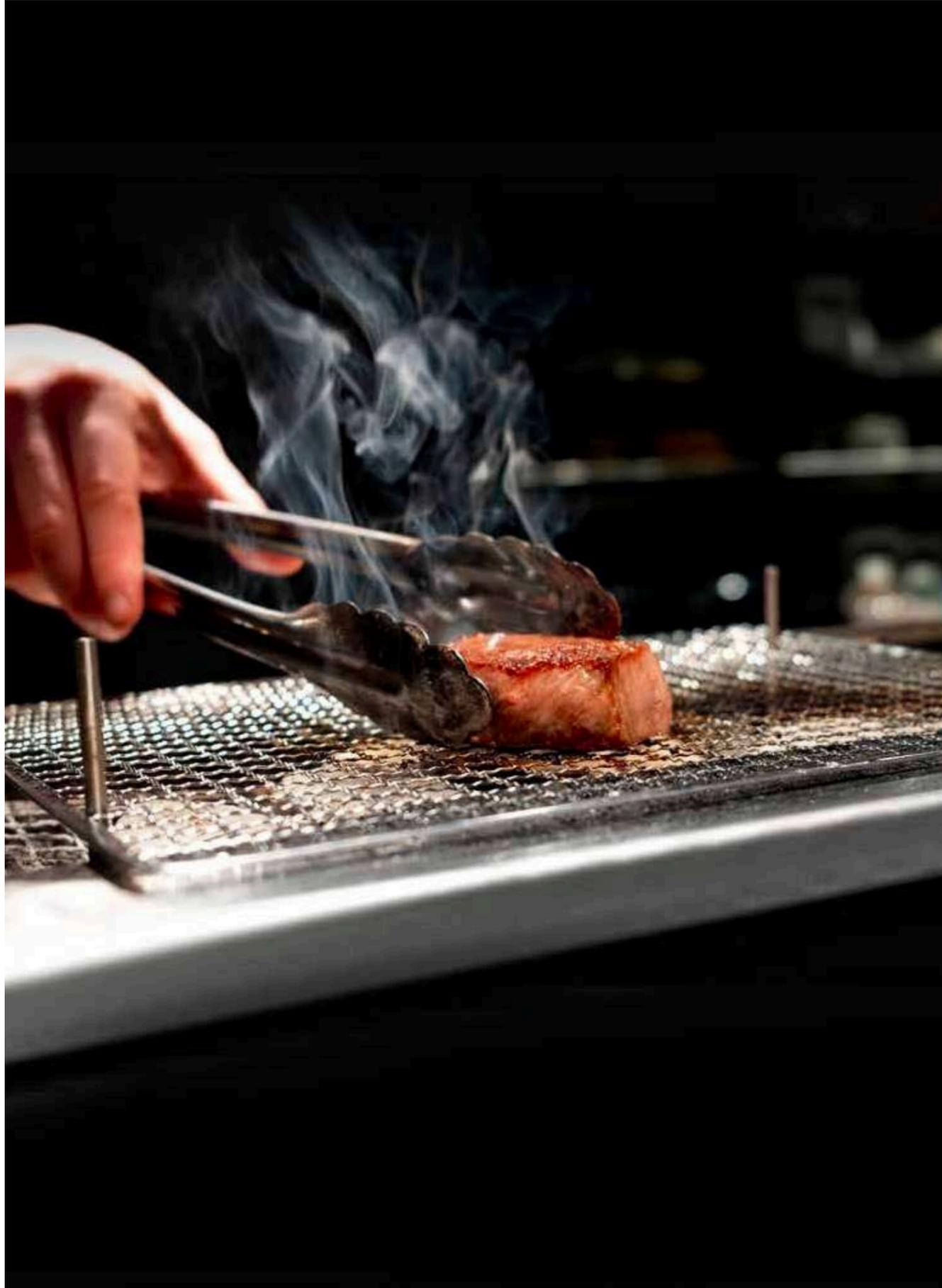


Removable Grease Tray

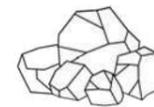
Collects juices and drippings from grilled meat, keeping your grill cleaner and maintenance effortless.



H I B A
C H I &
Y A K I
T O R I



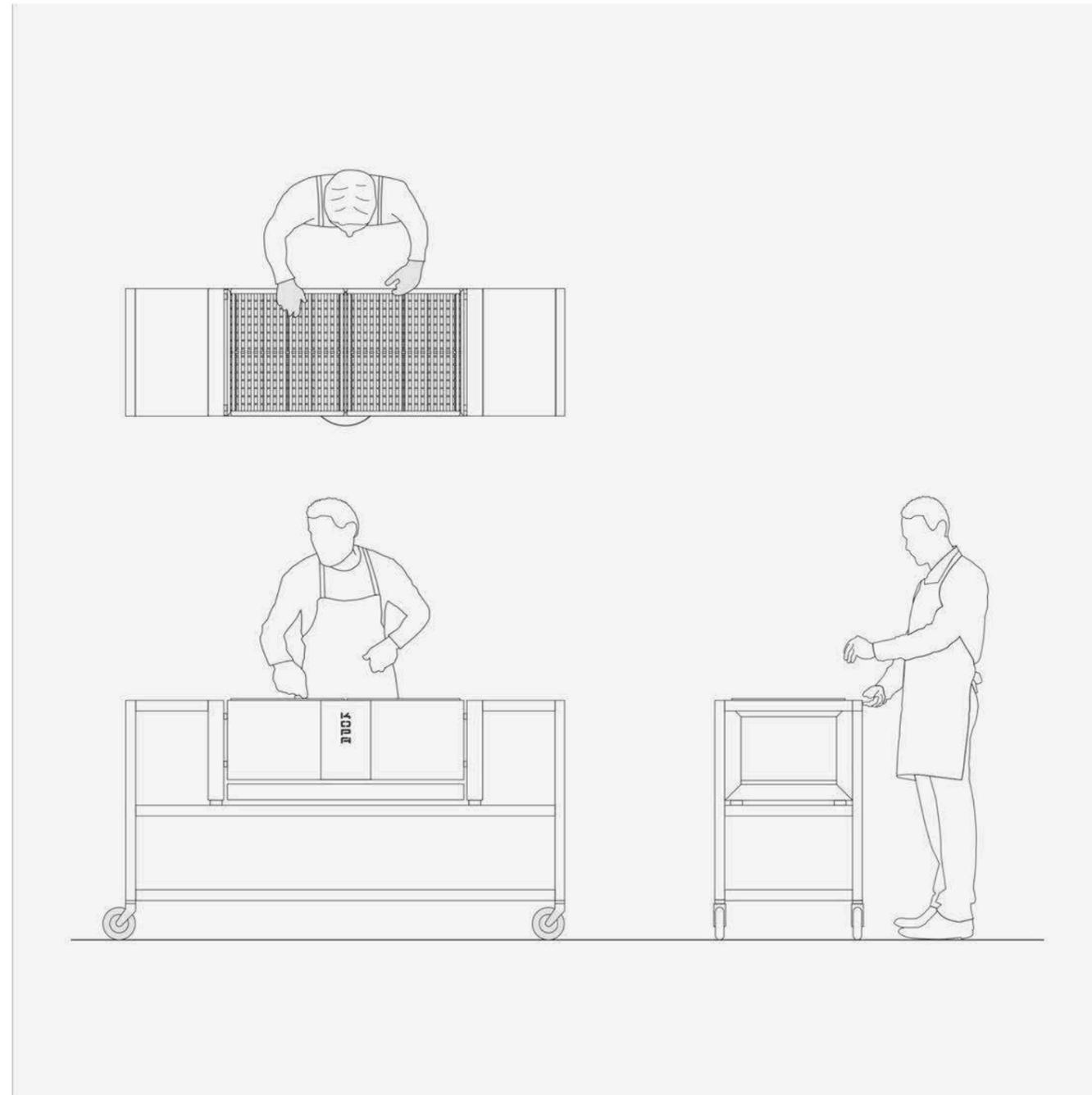
HIBACHI& YAKITORI



KOPA Hibachi and Yakitori grills are compact, stylish tabletop units designed for both professional kitchens and live cooking in front of guests. The Hibachi Grill is a small yet powerful Japanese barbecue, perfect for tabletop or outdoor cooking. The Yakitori Grill, the Hibachi's larger counterpart, offers double the cooking surface, making it ideal for higher-volume food operations. Robust and built to withstand daily use, they are well-suited for permanent installations in catering environments, allowing chefs to serve grilled meat and fish with authentic flavor and consistency.

COMPACT POWER, AUTHENTIC FLAVOR

KOPA Hibachi and Yakitori grills are stylish tabletop units designed for everyday use in the kitchen or live cooking in front of guests. Small in size but mighty in performance, they deliver authentic Japanese-style grilling with durability and ease of use.



Built for Performance

The firebox is constructed from 5 mm high-gauge steel, ensuring stable grilling temperatures and a long service life even under the most challenging kitchen conditions. Its insulated design separates the firebox from the frame, allowing the grill to be safely placed on stainless steel tables without heat discoloration.

Practical Features

- High-gauge steel firebox for stable temperature control
- Minimal heat transfer from the firebox to the frame
- High power output with consistent results
- Integrated ashtray for easy cleaning
- Portable design with adjustable feet for stability

Flexible Cooking Options

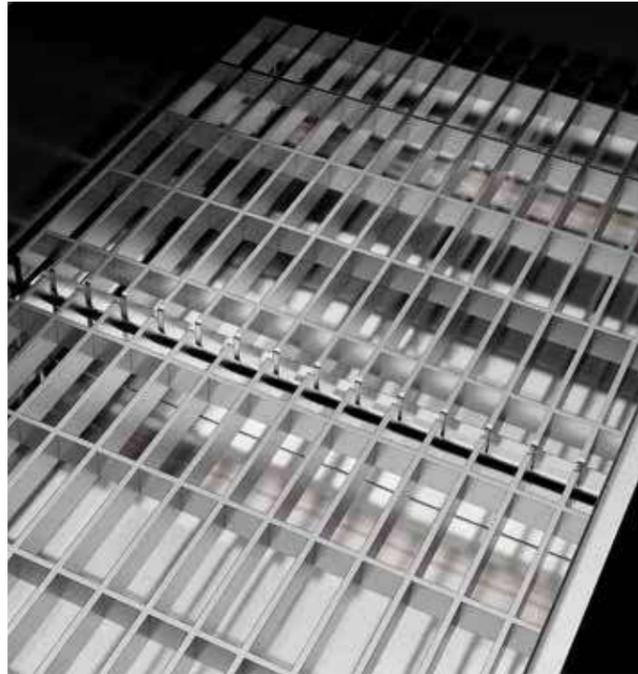
Both Hibachi and Yakitori grills can be used with a griddle for flat cooking or fitted with horizontal supports for skewered meat and vegetables. The Hibachi is ideal as a compact, portable grill, while the larger Yakitori offers double the cooking surface perfect for higher-volume operations or permanent catering installations.

DETAILS &OPTIONALS



Robatayaki Add-On

Transforms your Hibachi or Yakitori grill into a traditional robatayaki, giving you even more versatility and authentic grilling possibilities.



Charcoal Grid with Ash Trays

Integrated ash-collecting trays beneath the charcoal grids make cleanup faster, easier, and more convenient after every grilling session.



Rotisserie Add-On

Designed for Hibachi and Yakitori grills, this attachment transforms your grill into a roasting grill, expanding your cooking versatility.



A clever four-bolt

spacer design secures the frame to the firebox, minimizing heat transfer and keeping the frame cool and reliable for years.

HIBACHI&YAKITORI

OPTIONAL

Hibachi



Yakitori



**Robatayaki
add-on for
Hibachi & Yakitori**



**Rotisserie
add-on for
Hibachi & Yakitori**



**Trolley for
Hibachi & Yakitori**



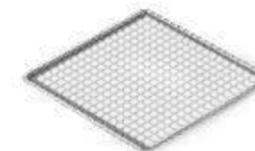
Model	Hibachi
Powered	
Weight kg	26
Dimension mm	W400 D345 H263
Grill rack mm P	290x300

Model	Yakitori
Powered	
Weight kg	43
Dimension mm	W690 D345 H250
Grill rack mm P	580x300

Flat grill



Mesh grill



Skewer bars



Available
standard
colours



Red



Black



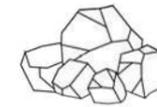
Charcoal



G R
I L
L I
N E



GRILLINE



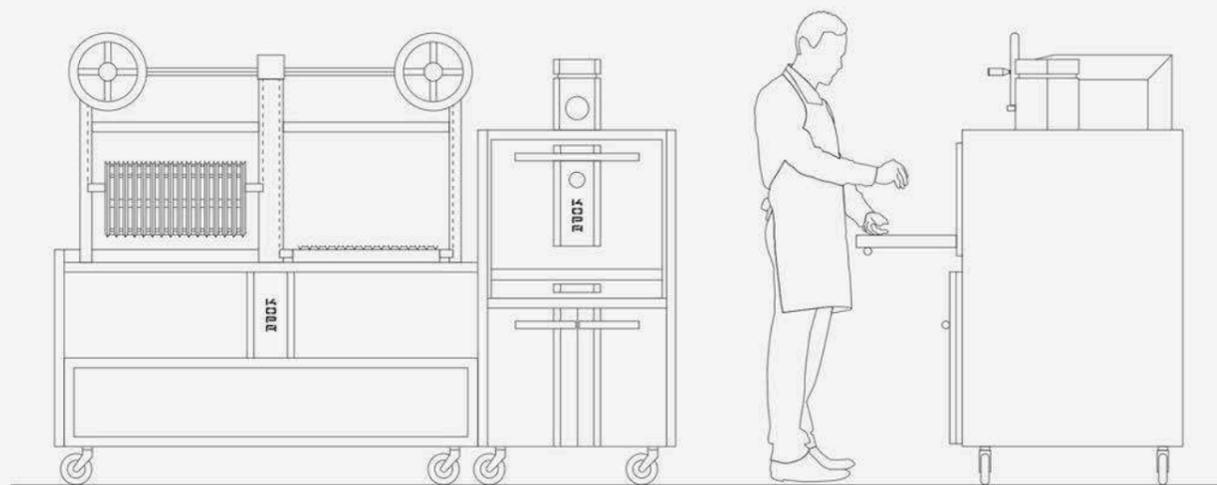
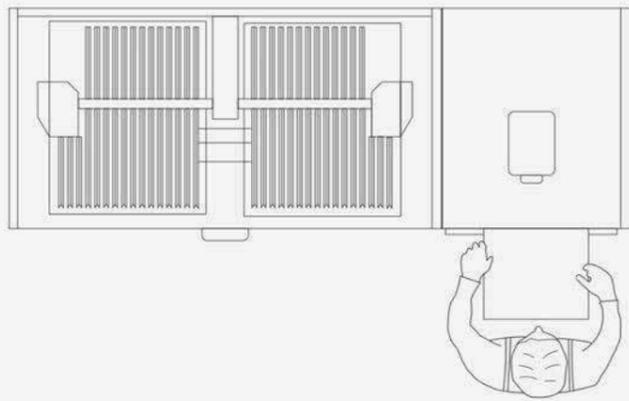
The **KOPA Grilline** embodies the perfect blend of our advanced grilling systems, brought together in a dedicated line for bespoke front-of-house stations. Built on a modular concept, it combines standardized components with fully custom-made modules, offering chefs and planners exceptional freedom in both design and operation.

Its flexible system allows for the seamless integration of multiple grilling technologies—charcoal, gas, or electric—alongside conventional cooking appliances, along with preparation, resting, and service zones, all tailored to the unique requirements of each project.

From open kitchens to live cooking stations and luxury dining concepts, Grilline transforms grilling into a stage where precision, performance, and presentation come together in harmony.

THE MODULAR FRONT OF HOUSE GRILLING LINE

Grilline is our dedicated product line for creating **bespoke grilling stations in the front of house**, where performance meets presentation. Designed around a **modular concept**, Grilline allows you to combine standardized elements with custom-built modules, achieving the perfect balance between **cost efficiency, individuality, and functionality**.



Modular Flexibility

Standardized modules ensure fast delivery times and keep prices accessible

Custom-built components are added only where unique solutions are required, offering tailored functionality without unnecessary cost

Unlimited configurations Select and arrange modules in the order that best fits your workflow and cooking style

Wide Range of Modules

Charcoal ovens for authentic smoky flavors

Parilla grills for traditional open-fire grilling

Robata grills for precise, multi-level Asian grilling

Bread & pizza ovens for artisanal baking

Planetary and classic rotisseries for evenly roasted

Neutral work surfaces for prep and plating

Refrigerated bases for cold storage close at hand

Griddles and hot plates for high-speed cooking

flexibility

Possible configurations modules not limited

Benefits for Operators

Front-of-house appeal. Chefs cook in full view, turning food preparation into a performance

Scalable investment. Combine standardized and custom units to manage budget while achieving a unique solution

Versatile design language. Multiple finish options ensure seamless integration into any interior concept

Operational efficiency. Smart modular layouts streamline workflow while maximizing visual impact

DETAILS &OPTIONALS



Grilline Parilla with Front-Facing Wheel

Compact design with a front-facing wheel that saves space compared to conventional side wheels, while offering a more elegant, streamlined look from the front.



Grilline Robata

Introduces multilevel grilling to the Grilline range, giving you greater flexibility and more cooking possibilities.



Seamless Module Pairing

Hairline joints ensure a smooth transition between two modules for a sleek, unified look. For an even more hygienic system, joints can be welded upon request.



Parilla Grill Rack Inclination

Adjust the rack angle across five positions to control cooking temperature without the need to move the grill rack up or down.

GRILLINE INSPIRATION PACKAGES

Grilline Charcoal oven & Robata



Model	GLK401R90
Powered	
Dimension mm	W1990D900 H1728

Grilline Charcoal oven & Single Parilla



Model	GLK401P100
Powered	
Dimension mm	W1830D900 H1975

Grilline Charcoal oven & Double Parilla



Model	GLK401DP130
Powered	
Dimension mm	W2130D900 H1834

Model	GLK401R120
Powered	
Dimension mm	W2450D900 H1728

Model	GLK401P130
Powered	
Dimension mm	W2130D900 H1975

Model	GLK401DP160
Powered	
Dimension mm	W2530D900 H1834

Model	GLK501R90
Powered	
Dimension mm	W2190D900 H1688

Model	GLK501P100
Powered	
Dimension mm	W2030D900 H1975

Model	GLK501DP130
Powered	
Dimension mm	W2330D900 H1834

Model	GLK501R120
Powered	
Dimension mm	W12650D900 H1688

Model	GLK501P130
Powered	
Dimension mm	W2330D900 H1975

Model	GLK501DP160
Powered	
Dimension mm	W2730D900 H1834

Available standard colours



Red



Brown



Black



Steel



Charcoal

GRILLINE MODULES

Robata



Model	GLR90	GLR120
Powered		

Single parilla



Model	GLP100	GLP130
Powered		

Double parilla



Model	GLDP130	GLDP160
Powered		

Triple parilla



Model	GLTP200	GLTP300
Powered		

Churrasco rotisserie



Model	GLCR130
Powered	

Rotisserie



Model	GLRT100	GLRT160
Powered		

Charcoal oven



Model	GLK201	GLK301	GLK401	GLK501
Powered				

Pizza oven



Model	B100W	B100G
Powered		

Smoker



Model	GLS60	GLS80
Powered		

Griddle



Model	GLG80
Powered	

Fridge



Model	GLF130DO	GLF1302D	GLF1303D
Powered			

Neutral element



Model	GLN40	GLN60	GLN80	GLN100	GLN120
Powered					

FINISHES



The Classic finish emphasizes clean geometry and refined proportions, featuring a design that strikes a balance between tradition and modernity. Strong vertical and horizontal lines create a sense of order and precision, while polished detailing underlines professionalism. This look conveys confidence, sophistication, and enduring elegance, making it ideal for concepts where performance and style seamlessly blend.



The Vintage finish draws from heritage stove design, incorporating ornamental hinges, riveted detailing, and artisanal-inspired hardware. Its craftsmanship aesthetic communicates durability and authenticity, evoking the romance of traditional hearth cooking. A natural choice for venues that want to highlight history, authenticity, and artisanal quality in their open kitchen.



The Retro finish brings playful nostalgia with mid-century cues, using rounded forms, softened edges, and distinctive hardware. Its approachable character evokes a familiar warmth that instantly feels inviting, yet remains highly functional. Perfect for restaurants that want to introduce charm, personality, and comfort into the guest experience.



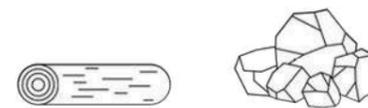
The Brasserie finish is defined by timeless simplicity and balanced proportions. With understated hardware and clean surfaces, it adapts seamlessly to a wide variety of interiors, from contemporary dining rooms to classic spaces. This versatile look conveys comfort, longevity, and universal appeal, making it the most adaptable option for any setting.



F I R E
P L A
C E



FIREPLACE

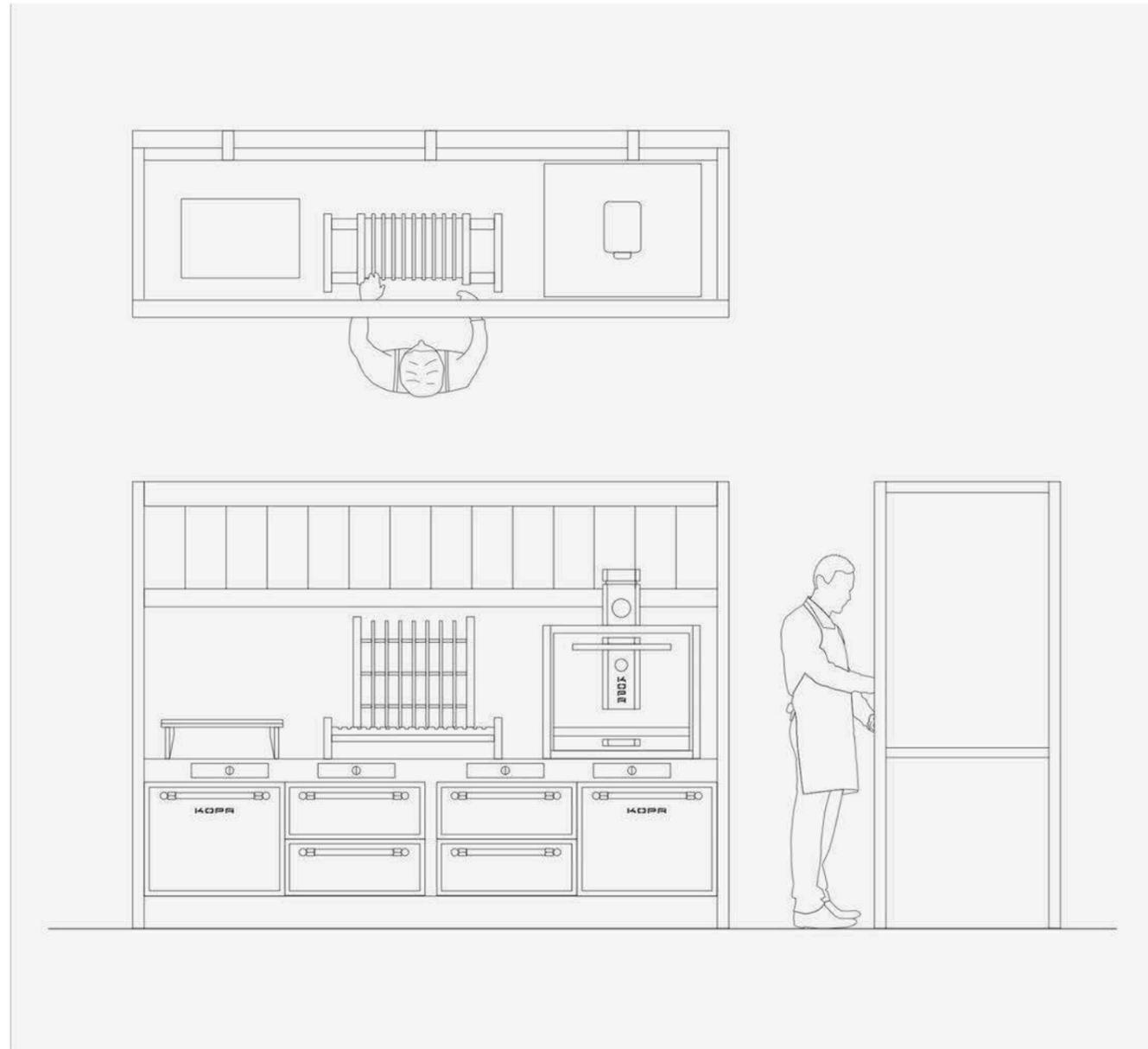


The **KOPA FirePlace** is a self-contained, modular cooking platform designed to give foodservice consultants and operators complete freedom in creating a bespoke cooking station. Fully customizable, it can be configured to support multiple cooking styles within a single system, adapting seamlessly to the needs of each service.

From flat grills and rotisseries to pizza ovens and smokers, the FirePlace allows different equipment to be integrated, swapped, or combined as needed, making it the ideal solution for kitchens that require both flexibility and performance to match evolving menus.

THE ART OF WOOD FIRED COOKING

FirePlace is our fully customizable wood-fired grill system, designed to bring the ancient tradition of hearth cooking into the modern professional kitchen. Built seamlessly into a counter structure, FirePlace combines the **authentic flavor of wood fire** with **modular cooking appliances** and smart design for ultimate flexibility. At the core of FirePlace lies a **cooking hearth integrated into the counter**, surrounded by refractory brick side and back walls for heat retention and durability. An optional grid ceiling allows chefs to hang meats, fish, and vegetables for slow smoking and roasting – turning the cooking line into both a culinary tool and a dramatic visual feature.



Modular Cooking Appliances

Single-level grill for versatile everyday cooking

Parilla grill for traditional open-fire grilling

Robata grill for multi-level cooking precision

Fire-box for controlled wood burning and ember management

Vertical grill for healthier grilling without smoke from burning fats touching the food.

Plancha for high-heat searing

Smart Counter Integration

Neutral or refrigerated storage cabinets and drawers for ingredients and tools

Pull out shelves for preps close the fire or “for flexible landing areas”

Ash drawers for easy cleaning

Collapsible front barriers for tidiness in the kitchen and easier cleaning

Benefits for Professional Kitchens

Total customization Adapt the design to your space, concept, and workflow

Authentic wood-fire cooking. Imparts unmatched flavor, aroma, and spectacle

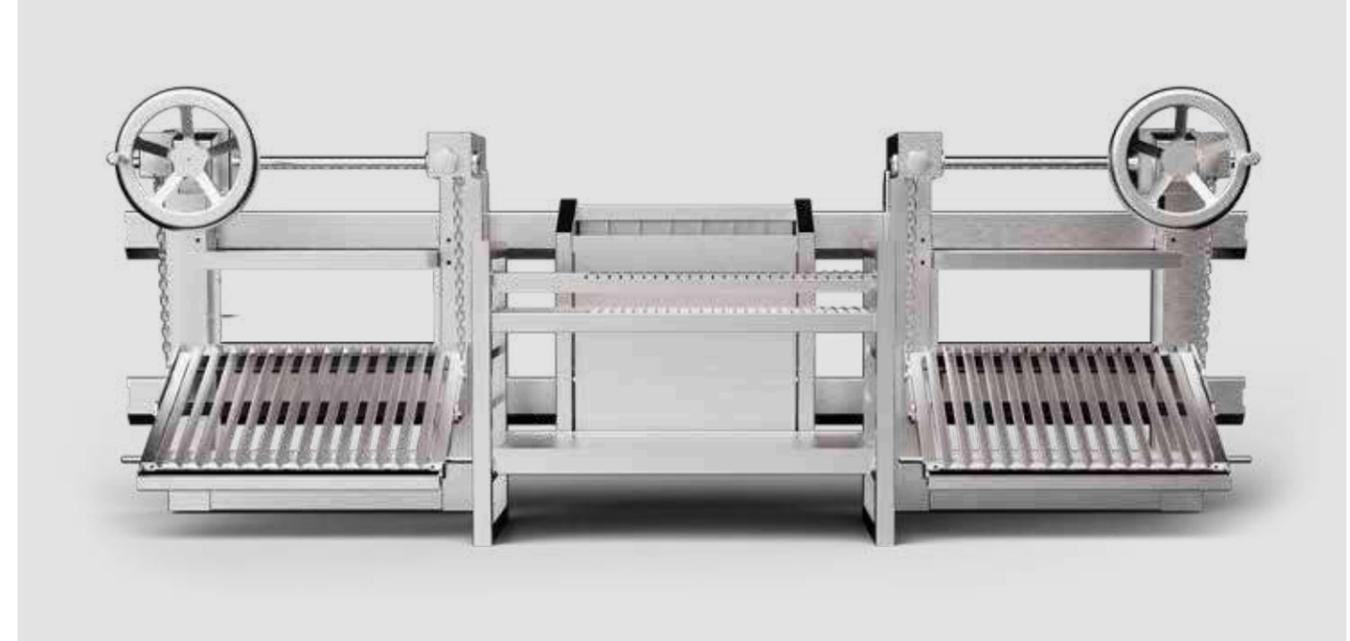
Operational versatility Multiple cooking styles integrated in one system

Efficient workflow Smart counter features and ember mobility for chef convenience

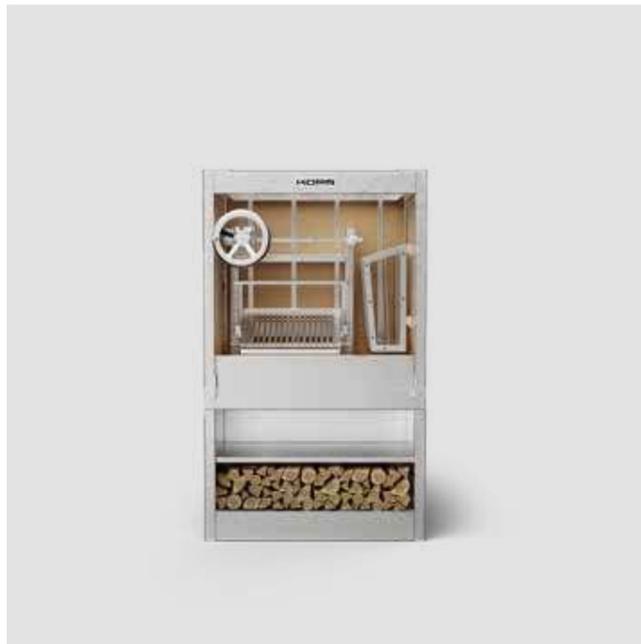
Front-of-house impact FirePlace is not only a grill but also a culinary stage, creating a powerful visual centerpiece

Hassle-free setup Delivered ready-to-install, saving time and avoiding construction complexity

EXAMPLES OF FIREPLACE



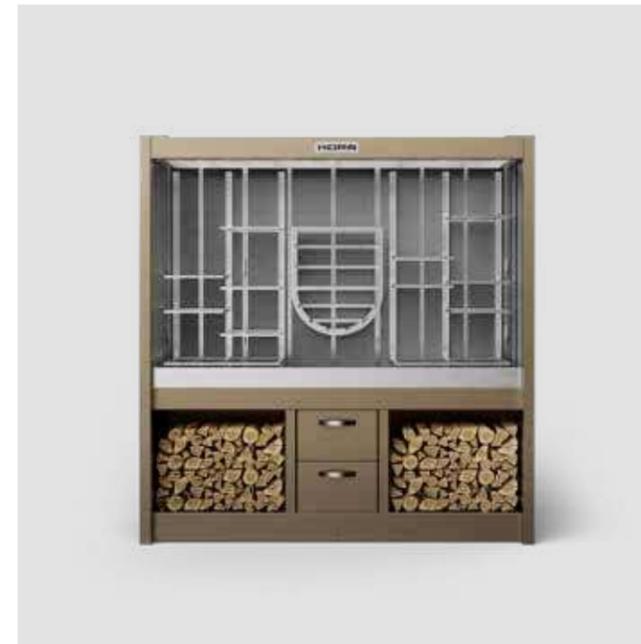
A versatile FirePlace designed to integrate seamlessly into existing cavities or hearths. Available with wall-mounted back rails or a self-supporting frame, it brings the **authentic ember grilling experience** into any architectural setting.



A smaller configuration featuring a **classic Parilla grill with a side firebox** for continuous ember production. Open base storage keeps wood and utensils close at hand, making it an **efficient choice for compact spaces** that don't compromise performance.



This dual-function model combines a **wood-fired pizza oven with a Parilla grill** and back firebox. It allows chefs to prepare pizzas and grilled dishes simultaneously, offering **versatility and impact in a single unit**.



Equipped with a **central firebox** and two independent grilling columns, this FirePlace enables simultaneous cooking at different heat levels. Its integrated wood storage and solid construction make it a **highly adaptable system for busy service**.



A retro-inspired FirePlace combining **plancha cooking, a single-level grill, and a charcoal oven**. The closed base features refrigerated drawers and neutral storage, providing **capacity, workflow efficiency, and a strong visual presence**.

OPTIONAL

FP Firebox slim



FP Firebox



FP Parilla



FP Robata



FP Single level grill



FP Skewer support



FP Vertical grill



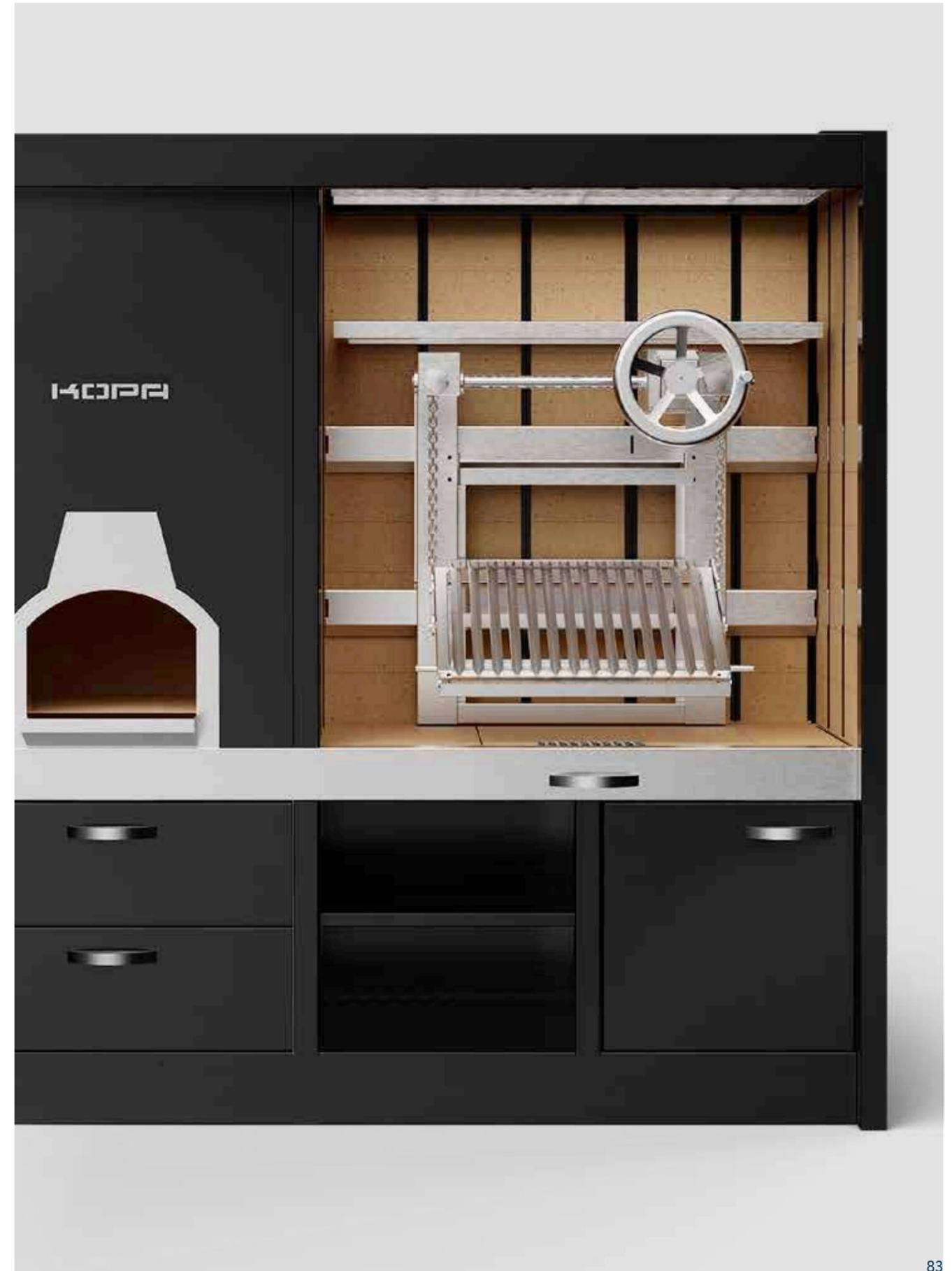
FP Pan



FP Pizza oven wood



FP Pizza oven gas





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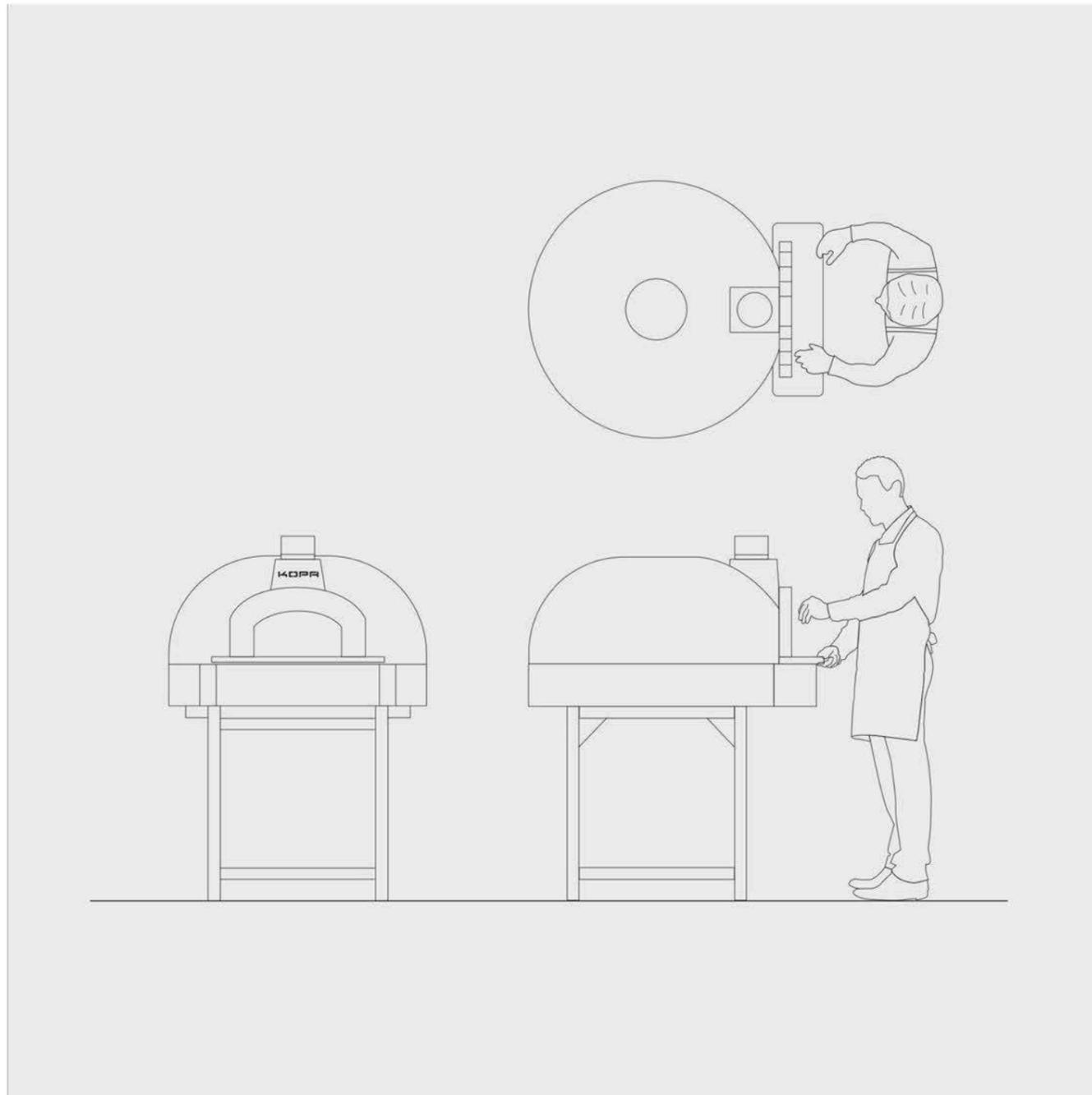
PIZZA OVEN



The **KOPA Pizza oven** Our pizza ovens are designed for professional performance, available in both gas and wood-fired versions to suit every culinary style. They come in two distinct shapes—classic dome for traditional Italian aesthetics and heat circulation, or square design for a more contemporary look and optimized space efficiency. Whether wood or gas, dome or square, each oven delivers the authentic taste, speed, and reliability chefs expect in demanding kitchens.

TRADITION, PASSION AND INNOVATION.

KOPA professional pizza ovens are the result of decades of expertise shaped by passion, craftsmanship, and innovation. Created for chefs and pizzerias who demand uncompromising quality, they combine outstanding performance with refined design, delivering solutions tailored for both boutique restaurants and large international chains.



Dome Pizza Oven

The KOPA Dome Pizza Oven is the first and only breathable professional oven, engineered to release excess humidity while preserving the intense heat of combustion. This pioneering technology creates the perfect balance for authentic baking-crispy bases, light textures, and evenly cooked toppings every time.

Wood or gas-powered to suit any style of cooking

Refractory cooking floor for even heat distribution and consistent results

Modern, elegant design that enhances both open kitchens and classic pizzerias

Rooted in tradition yet driven by innovation, the Dome oven embodies uncompromising quality, meticulously crafted to deliver both exceptional performance and authenticity.

Why Choose KOPA Pizza Ovens

Choice of dome or square design

Flexible wood or gas firing systems

High-performance refractory floors for consistent results

Customizable finishes to match any environment

Engineered for both independent pizzerias and global chains

More than a tool, a KOPA pizza oven is a commitment to heritage, innovation, and the art of accurate pizza making.

Kube Pizza Oven

Engineered for practicality without compromising on power, the KOPA Kube Pizza Oven ensures high performance in a compact footprint. Designed for fast setup, intuitive operation, and easy repositioning, it is the go-to choice for kitchens where efficiency and reliability are critical.

Wood or gas-powered offering maximum flexibility

Uniform cooking across the entire surface

Robust construction built to withstand demanding professional use

Functional, clean design that delivers efficiency with a professional aesthetic

Blending contemporary design with professional strength, Kube pizza oven delivers far more than practicality. It is a statement piece for kitchens that value refinement, consistency, and the unmistakable prestige of KOPA craftsmanship.

DETAILS &OPTIONALS



Glass Sliding Door

The oven is equipped with a glass sliding door that can remain closed even during gas-fired cooking. For easy maintenance, the entire front panel slides open, allowing quick and convenient cleaning of the glass.



Stainless Steel Chimney

Seamlessly integrated into the oven's design for a unified look. Fully removable for easy cleaning and maintenance.



Large Dome Entrance

A wide pizza oven opening designed for effortless handling and quicker service — ideal for keeping up during busy hours.



Gas-Fired Oven

Equipped with a manually adjustable burner and a piezo ignition button, providing reliable startup and precise control over the flame.

KUBE BREAD/ PIZZA OVENS

Dome pizza



Dome pizza



Dome pizza



Model	KP90	
Capacity	3/4 pizzas	3/4 pizzas
Powered		
Weight	kg 980	980
Dimension	mm W1270 D1450 H1450	
Inside dimension	900x900	

Model	KP100	
Capacity	4/5 pizzas	4/5 pizzas
Powered		
Weight	1100	1100
Dimension	W1400 D1467 H1400	
Inside dimension	1000x1000	

Model	KP120	
Capacity	5/6 pizzas	5/6 pizzas
Powered		
Weight	1300	1300
Dimension	W1600 D1674 H1700	
Inside dimension	1200x1200	

Kube Pizza



Kube Pizza



Model	B100W 2 pizzas of 25 cm or 3 pizzas of 20cm	
Capacity	of 20cm	
Powered		
Weight	kg 445	
Dimension	mm W1005 D900 H2070	
Inside dimension	350x630	

Model	B100G	
Capacity	2 pizzas of 25 cm or 3 pizzas of 20cm	
Powered		
Weight	445	
Dimension	W1005 D900 H2330	
Inside dimension	350x630	

Dome pizza



Dome pizza



Dome pizza



Model	KP140	
Capacity	8/9 pizzas	8/9 pizzas
Powered		
Weight	kg 1550	1550
Dimension	mm W1800 D1882 H1900	
Inside dimension	1400x1400	

Model	KP160	
Capacity	14/15 pizzas	14/15 pizzas
Powered		
Weight	1900	1900
Dimension	W2000 D2130 H2130	
Inside dimension	1600x1600	

Model	KP180	
Capacity	17/19 pizzas	17/19 pizzas
Powered		
Weight	2250	2250
Dimension	W2250 D2410 H2450	
Inside dimension	1800x1800	



Gas



Wood



C U
S T
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TAILORED TO YOUR VISION



We believe every kitchen should be as unique as the people behind it. That's why we offer complete freedom of customization, working hand-in-hand with consultants, chefs, operators, and interior designers to turn personal visions into reality. What sets us apart is not only our craftsmanship but also our dedication to shaping solutions that reflect each project's character and requirements. From finishes to form, every detail can be tailored. Each solution can be customized to perfectly match the chef's concept, the consultant's specifications, and the operator's needs ensuring a solution that is truly one of a kind. Our team partners closely with clients throughout the process, combining design expertise with meticulous attention to detail. Together, we create solutions that are not only functional but also elevate the dining experience.

EXAMPLES OF CUSTOM



Retro-inspired front-of-house cooking suite that blends timeless design with modern performance for an unforgettable, highly shareable dining experience.



A sleek, contemporary monoblock grilling suite that delivers outstanding visual appeal, exceptional cooking performance, and lasting durability.



A striking round grill anchors the business side of the restaurant - its commanding central fire pit captures every guest's gaze and creates an unforgettable focal point.



Inspired by the elegance of 19th-century cast-iron stoves, this grilling suite brings the charm of the Victorian era to today's high-performance cooking.

FINISHES & COLOUR PALETTE



At KOPA, performance is only a part of our DNA. Our equipment not only boosts the kitchen performance but also plays an integral part in the interior design and ambiance of the venue. Our finishes range from classic stainless steel finishes, aged electroplating, vibrant PVD coatings, to customized finishes solutions.



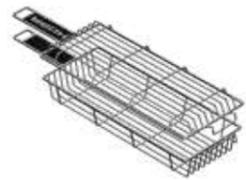
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GRILLING ACCESSORIES

**Grilling basket
250x160**



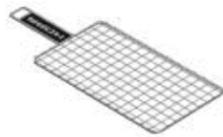
**Grilling basket
400x170**



**Grilling basket
400x300**



**Handheld
grilling grid
2035**



**Scissor
tong flat**



**Scissor
tong**



Tong



**Smoking box for
grilling basket
2516**



**Smoking box for
charcoal ovens**



**Charcoal
starter**



Brush



PANS

**Cookware P018
Ø180 mm**



**Cookware PL26
Ø260 mm**



**Cookware PL30
Ø300 mm**



Poker



**Ash
shovel**



Flambadou



**Pan and grill
grabber**



**Cookware
PL3226
320x260 mm**



**Cookware
PL4231
420x310 mm**



GENERAL ACCESSORIES

**Protective
gloves**



Apron



**Charcoal
15kg**





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