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[www.safeandsmartcooking.com](http://www.safeandsmartcooking.com)



PROFESSIONAL COOKING 



experts in professional cooking since 1963 



"Copreci has been designing components for catering equipment for forty years"

50 years making and developing components for catering equipment make us experts in the professional gas cooking sector.

Since then, we have launched **more than 50 different range of products**, from gas valves to electronic control systems for gas grills, each one being more reliable and efficient than the previous one.

We have developed **new features** with the end customer in mind, catering for their **convenience and safety**, improving the way they look. We have focused not only on their purpose, but also on their **cost** and on a more flexible and ecological design.

Thanks to this track record, we can provide the market's most advanced professional cooking product range, the one most suited to your needs and to your customers' expectations.



Behind each product there is a team of professionals who are **already working** on the next product

a smart way of cooking 

"We believe in innovation,  
and we look for a smart  
way of cooking "



We are always looking for a smart way of cooking taking into account our customers requirements.

We manufacture reliable, state of the art products, thus creating a leading position in our sector. Our R&D department works closely with our partners in order to develop products and applications that fulfil the latest international standards.

Our technical and sales department offers high quality consulting services concerning to the final application, its production, manufacturing and application in the final product.

The motor that drives Copreci is the experience of "living for the customer"; closely monitoring their needs by creating cutting-edge products that cater for the demands of the manufacturers and end users.



Copreci's thermoelectric safety gas taps are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE and CSA approved.





we care for professional cooking all over the  
world

"Copreci's right there  
inside, where no-one can  
see, but you can feel it....  
making sure that  
everything works in perfect  
harmony..."



Our engineering team is always thinking of new ways to make safety components safer, taking into account the specific cooking habits of each country, and to meet your specific needs.

Because we are there, in the soul of the domestic appliance, providing intangible added value, which goes straight to the user's heart.

#### International projection

Expansion at Copreci is heading in the direction marked out by the customer. This has led to the international projection of our operations, this is the reason why we have different production centres in countries such as Mexico, Brazil, China, Turkey, Czech Republic and Italy. We take all our service potential to wherever our customers may be.

#### Sustainability

At Copreci, we take seriously our commitment to the environment. We conduct our business in ways that protect the environment and demonstrate good stewardship of our world's natural resources. We work closely and cooperatively with local communities, suppliers and contractors, and other organizations engaged in improving the environment. And we continually seek new ways to address the environmental cost and impact of our activities, products and services.



## a wide range of components



Gas taps

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.



**Thermoelectric safety gas valves** Copreci's thermoelectric gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.



Push-button safety valve

These push button safety valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.



Safety thermostat

These thermostats are male cone thermostats fitted with a thermoelectric safety device. They offer a wide range of possibilities to the many requirements of professional cookers and built-in ovens manufacturers.



Millivolt valve

These millivolt valves are a new concept in valves for gas applications, as it offers the maximum features in a minimum space.

Thanks to its reduced design, it can be easily adapted to any type of application or configuration. It can also be fitted in different positions.



Pilots

These pilots have been designed for use with the most demanding burners.

- With 1, 2, and 3 flames.
- With or without ignition spark.
- Suitable for various pressures and type of gas.
- Thermopile version to power the millivolt valve.

## Gas taps

# CAM 23800 series 5-8 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

## Optional characteristics

- With 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

## Standards and approvals

Copreci's thermoelectric safety gas taps are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE and CSA approve

## Other characteristics

- Max. ambient temperature: 150 °C (300 °F)
- Maximum gas pressure:
  - > CE 50 mbar.
  - > CSA 1/2 psi
- Adjustable by-pass for each type of gas.

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20		
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
<b>23 KW</b>	<b>11 KW</b>	<b>64.000 Btu/h</b>	<b>40.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range

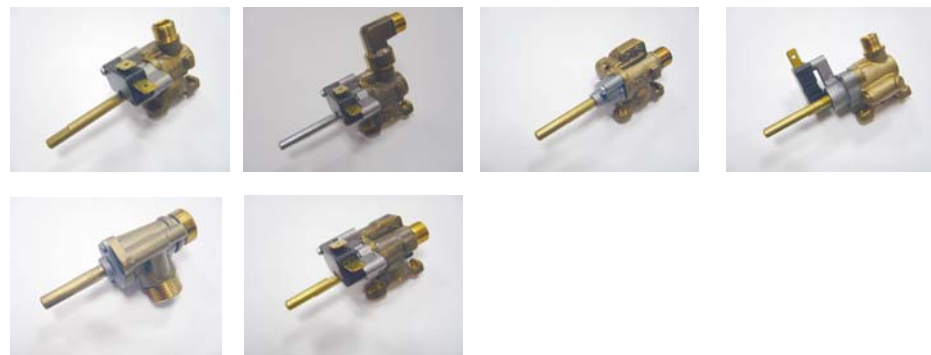


bbq



## Gas taps

# CAM 23900 series 5-8-11-22 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

## Optional characteristics

- 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.
- With microswitch.

## Standards and approvals

Copreci's valves are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE and CSA approve

## Other characteristics

- Max. ambient temperature: 150 °C (300 °F).
- Maximum gas pressure:
  - > CE: 50 mbar
  - > CSA: 1/2 psi
- Adjustable by-pass for each type of gas.

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20		
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
<b>46 KW</b>	<b>22 KW</b>	<b>160.000 Btu/h</b>	<b>100.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range



bbq



## Gas taps

# CAM 49300 series 5-8 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

## Optional characteristics

- With 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

## Other characteristics

- Max. ambient temperature: 150 °C (300 °F)
- Maximum gas pressure:
  - > CE 50 mbar.
  - > CSA 1/2 psi
- Adjustable by-pass for each type of gas.

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20	11" W.C.	3,5" W.C.
30 / 37 mbar	20 mbar		
<b>23 KW</b>	<b>11 KW</b>	<b>64.000 Btu/h</b>	<b>40.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range



bbq



## Gas tap

# CAM 24500 series 5-8-11-22 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

## Optional characteristics

- With/without thermoelectric safety device.
- 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

## Other characteristics

- Max. ambient temperature: 150 °C (300 °F).
- Maximum gas pressure:
  - > CE: 50 mbar
  - > CSA: 1/2 psi
- Adjustable by-pass for each type of gas.

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20	11" W.C.	3,5" W.C.
30 / 37 mbar	20 mbar		
<b>46 KW</b>	<b>22 KW</b>	<b>160.000 Btu/h</b>	<b>100.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range



bbq





## Safety Valves

# CAL 24200 series 5-8-11 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

### Optional characteristics

- With 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

### Other characteristics

- Max. ambient temperature: 150 °C (300 °F)
- Maximum gas pressure:
  - > CE 50 mbar.
  - > CSA 1/2 psi
- Adjustable by-pass for each type of gas.

### Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20		
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
<b>23 KW</b>	<b>11 KW</b>	<b>64.000 Btu/h</b>	<b>40.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range



bbq



## Safety Valves

# CAL 24300 series 5-8 -11-23 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

### Optional characteristics

- With/without thermoelectric safety device.
- 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

### Other characteristics

- Max. ambient temperature: 150 °C (300 °F).
- Maximum gas pressure:
  - > CE: 50 mbar
  - > CSA: 1/2 psi
- Adjustable by-pass for each type of gas.

### Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20		
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
<b>46 KW</b>	<b>22 KW</b>	<b>160.000 Btu/h</b>	<b>100.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range



bbq





## Safety Valve

# CPMM 18700 series 5-8 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

## Optional characteristics

- With/without thermoelectric safety device.
- With 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

## Other characteristics

- Max. ambient temperature :150 °C (300 °F).
- Maximum gas pressure:
  - > CE 50 mbar.
  - > CSA 1/2 psi
- Adjustable by-pass for each type of gas.

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20		
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
<b>23 KW</b>	<b>11 KW</b>	<b>64.000 Btu/h</b>	<b>40.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range



bbq



## Safety Valve

# CAL 3200 series 11-22 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

## Optional characteristics

- With/without thermoelectric safety device.
- 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

## Other characteristics

- Max. ambient temperature:150 °C (300 °F).
- Maximum gas pressure:
  - > CE: 50 mbar
  - > CSA: 1/2 psi
- Adjustable by-pass for each type of gas.

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20		
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
<b>46 KW</b>	<b>22 KW</b>	<b>160.000 Btu/h</b>	<b>100.000 Btu/h</b>

## Applications



fryer



oven



griddle



broiler



range



bbq



## Safety Valves

# CAL 5200 series & CAL 20703 series

## 5-6,5 kW



These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

### Optional characteristics

- With/without thermoelectric safety device.
- 3 ways: gas inlet + burner outlet + pilot outlet.
- With/without pilot outlet.

### Other characteristics

- Max. ambient temperature: 150 °C (300 °F).
- Maximum gas pressure:
  - > CE: 50 mbar
  - > CSA: 1/2 psi
- Adjustable by-pass for each type of gas.

### Power

Power in KW		Power in Btu/h	
LPG G-30 / G-31	NG G-20	LPG	NG
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
46 KW	22 KW	160.000 Btu/h	100.000 Btu/h

### Standards and approvals

Copreci's valves are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE and CSA approve

## Push-button safety valve

# T-25, T-15, T-10 series

## 8-11-22 kW



T-10



T-15



T-25

These valves designed by Copreci offer the most complete range of possibilities and are capable of responding to the many requirements of professional gas cooking appliances.

Copreci's gas valves are specifically designed to be fitted in all types of catering equipments, to control a wide range of burners and for all types of gas.

### Optional characteristics

- 1 or 2 outlets.
- High pressure version.

### Other characteristics

- Maximum ambient temperature: 150°C (300°F).
- Maximum gas pressure:
  - > CE: 50 mbar
  - > CSA: 1/2 psi

### Power

	Power in KW		Power in Btu/h	
	LPG G-30 / G-31	NG G-20	LPG	NG
	30 / 37 mbar	20 mbar	11" W.C.	3,6" W.C.
T-25	52 KW	25 KW	160.000 Btu/h	100.000 Btu/h
T-15	25 KW	12 KW	60.000 Btu/h	40.000 Btu/h
T-10	17 KW	8 KW	56.000 Btu/h	30.000 Btu/h

### Standards and approvals

Copreci's gas valves are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE and CSA approved.

## Applications



fryer



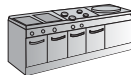
oven



griddle



broiler



range



bbq



## Applications



fryer



oven



griddle



broiler



range



bbq



## Safety Thermostat

# MT/ MTZ 22300 series 5,5 kW

# MT/ MTZ 7200 series 8 kW



The MT/MTZ 22300 series thermostats offer a wide range of possibilities and are capable of responding to the many requirements of professional cookers and built-in ovens manufacturers.

These are male cone thermostats fitted with a thermoelectric safety device. They have been approved by the main institutes specialising in that area.

The MT/MTZ 7200 series thermostats offer a wide range of possibilities and are capable of responding to the many requirements of professional cookers and built-in ovens manufacturers.

These are male cone thermostats fitted with a thermoelectric safety device. They have been approved by the main institutes specialising in that area.

## other characteristics

- MT series: 2 ways (gas inlet + burner outlet).
- MTZ series: 3 ways (gas inlet + burner outlet + grill/pilot outlet).

## Other characteristics

- Maxi. ambient temperature: 150 °C (300 °F).
- Maximum gas pressure: > CE: 50 mbar
- Adjustable by-pass for each type of gas.

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20	11" W.C.	3,5" W.C.
30 / 37 mbar	20 mbar		
11 KW	5,5 KW	35.000 Btu/h	22.000 Btu/h

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20	11" W.C.	3,5" W.C.
30 / 37 mbar	20 mbar		
17 KW	8 KW	55.000 Btu/h	36.000 Btu/h

## Standards and approvals

Copreci's thermoelectric safety gas taps are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE

## Other characteristics

- Maxi. ambient temperature: 150 °C (300 °F).
- Maximum gas pressure: > CE: 50 mbar > CSA: 1/2 psi
- Adjustable by-pass for each type of gas.

## Pilots

# P-23300 series



With thermopile / con termopila.

The 23300 series pilots offer a wide range of possibilities, capable responding to the multiple requirements of the INDUSTRIAL COOKING sector.

These pilots have been designed for use with the most demanding burners.

## Optional characteristics

- With 1, 2, and 3 flames.
- With or without ignition spark.
- Suitable for various pressures and type of gas.
- Thermopile version to power the millivolt valve.

## Other characteristics

- Max. ambient temperature: 150 °C (300 °F).

## Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20	11" W.C.	3,5" W.C.
30 / 37 mbar	20 mbar		
17 KW	8 KW	55.000 Btu/h	36.000 Btu/h

## Standards and approvals

Copreci's thermoelectric safety gas taps are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE

## Applications



fryer



oven



griddle



broiler



range



bbq



## Applications



fryer



oven



griddle



broiler



range



bbq



## Solenoid valve

### VmV 23500 series



VmV 23500 for thermopile/ para termopila



VmV 23500 for direct current between 1,5 and 5 Vcc / con corriente continua

The VmV 23500 series valve is a new concept in valves for gas applications, as it offers the maximum features in a minimum space.

Thanks to its reduced design, it can be easily adapted to any type of application or configuration. It can also be fitted in different positions.

It is a revolutionary modular valve that can be quickly assembled with any of our safety valves (T10, CPMM or LOG Valves).

#### Optional characteristics

- With thermopile or direct current.
- With pressure tap option.

#### Other characteristics

- Max. ambient temperature: 80 °C (176 °F).
- Maximum gas pressure:
  - > CE: 50 mbar
  - > CSA: 1/2 psi

#### Power

Power in KW		Power in Btu/h	
LPG	NG	LPG	NG
G-30 / G-31	G-20		
30 / 37 mbar	20 mbar	11" W.C.	3,5" W.C.
<b>46 KW</b>	<b>22 KW</b>	<b>130.000 Btu/h</b>	<b>85.000 Btu/h</b>

#### Standards and approvals

Copreci's safety thermostats are manufactured to the following European standards: EN-125, EN-126, EN-161 and are CE approved.

## Solenoid valve

### skt 23700 series



The SKT 23700 series is a multifunctional gas valve with a built in regulator, that can be used in a wide range of applications such as wall heaters, RV heaters, gas clothes dryers, radiant heaters, cooking appliances,...

There are different configurations that include: valve with pilots, redundant safety, for dual burners and with high-low output.

#### Characteristics

Voltage	Frequency
120 V	60 Hz
240 V	50 Hz

#### Power

Power in Btu/h	
LPG	NG
11" W.C.	3,5" W.C.
<b>38.000 Btu/h</b>	<b>22.000 Btu/h</b>

#### Other characteristics

- Max. ambient temperature: 150 °C (300 ° F).
- Maximum gas pressure: 65 mbar.
- **Patent pending** dual gas conversion system where the kit is built into the valve (only need to change the orifice).

#### Applications



fryer



oven



griddle



broiler



range



bbq



#### Applications



fryer



oven



griddle



broiler



range







bbq









## General Specifications



MODEL SERIES	3200 CAL	3200 CAL	3200 CAL	3200 CAL	3200 CAL	18700 CPPM	18700 CPPM	18700 CPPM	18700 CPPM	5200 CAL	20703 CAL	
<b>CHARACTERISTICS</b>												
Safety device	•	•	•	•	•	•	•	•	•	•	•	•
Burner outlet	•	•	•	•	•	•	•	•	•	•	•	•
Pilot outlet	optional	optional	optional	optional	optional	optional	optional	optional	optional	optional	optional	
<b>POWER</b>												
LPG (KW)	46	46	46	46	46	23	23	23	23	??	??	
NG (KW)	22	22	22	22	22	11	11	11	11	6,5	5	
LPG (Btu/h)	160,000	160,000	160,000	160,000	160,000	64,000	64,000	64,000	64,000			
NG (Btu/h)	100,000	100,000	100,000	100,000	100,000	40,000	40,000	40,000	40,000			
<b>STANDARDS &amp; APPROVALS</b>												
EN 125, EN-126, EN-161	•	•	•	•	•	•	•	•	•	•	•	•
CSA	•	•	•	•	•	•	•	•	•	•	•	•
<b>APPLICATIONS</b>												
Ranges 	•	•	•	•	•	•	•	•	•	•	•	•
Tabletops 	•	•	•	•	•	•	•	•	•	•	•	•
Fryers 	•	•	•	•	•	•	•	•	•	•	•	•
Ovens 	○	○	○	○	○	○	○	○	○	○	○	○



MODEL SERIES	608 GH	660 GH	661 GH	675 GH	676 GH	18700 CPPM	18700 CPPM	18700 CPPM	18700 CPPM	5200 CAL	20703 CAL	
<b>CHARACTERISTICS</b>												
Safety device	•	•	•	•	•	•	•	•	•	•	•	•
Burner outlet	•	•	•	•	•	•	•	•	•	•	•	•
Pilot outlet	•	optional	optional	optional	optional	optional	optional	optional	optional	optional	optional	
<b>POWER</b>												
LPG (KW)	46,8	13,3	33,5	8	46	23	23	23	23	??	??	
NG (KW)	13	6,3	16	4,8	22	11	11	11	11	6,5	5	
LPG (Btu/h)	44,700	45,700	115,000	27,300	160,000	64,000	64,000	64,000	64,000			
NG (Btu/h)	21,300	21,700	55,000	16,400	100,000	40,000	40,000	40,000	40,000			
<b>STANDARDS &amp; APPROVALS</b>												
EN 125, EN-126, EN-161	•	•	•	•	•	•	•	•	•	•	•	•
CSA	•	•	•	•	•	•	•	•	•	•	•	•
<b>APPLICATIONS</b>												
Ranges 	•	•	•	•	•	•	•	•	•	•	•	•
Tabletops 	•	•	•	•	•	•	•	•	•	•	•	•
Fryers 	•	•	•	•	•	•	•	•	•	•	•	•
Ovens 	○	○	○	○	○	○	○	○	○	○	○	○

Adjustable bypass jet  
Number of outlets