

**ROASTER** 

**MANUAL**

# **CHARCOAL CHURRASCO GRILL**

*By BLOKAN G.P.*



**PLEASE READ ALL THE INSTRUCTIONS IN THIS  
MANUAL THOROUGHLY BEFORE INSTALLING AND  
OPERATING THE GRILL.**

**RETAIN IT FOR FUTURE REFERENCE.**

## IMPORTANT

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The present manual will help you use the product safely.

- Read all instructions before installing and using the equipment.
- Save these instructions.
- Keep the manual within reach for future reference.
- The pictures, technical drawings and general information in this manual might have been modified since its first edition.

When this rotisserie is not properly installed, a fire may result. To reduce risk of fire, follow the installation instructions.

Please read this manual carefully before you install the Churrasco Grill.

Failure to follow instructions may result in property damage, body injury or death.

**ROASTER** 

**BIOKAN**

Since 1988

KOZANI, GREECE

## WELCOME TO BLOKAN G.P.

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*Our company, BLOKAN G.P. was founded in 1988 and is headquartered in Kozani, Greece. Since then, we have been manufacturing stainless steel constructions for restaurants and other food service establishments.*

*Over the past few years, we have specialized in manufacturing commercial kitchen exhaust hoods, charcoal ovens and rotisseries with great success. What led us to this success is the know-how and our experienced staff as well as our avant-garde machinery. We boast one of the most technologically advanced production lines of stainless-steel constructions in Greece.*

*As a result, we manufacture high quality products, which combine modern design with functionality, to the most competitive prices.*

*We manufacture and offer to our clients a large product line of stainless-steel commercial kitchen equipment, such as exhaust hoods, charcoal ovens, wood/gas pizza ovens, charcoal rotisseries and grills. We also offer consulting services, regarding the exhaust hood installation and the space disposal of the professional equipment in commercial kitchens.*

*BLOKAN G.P. believes in continuous improvement. Our engineers are constantly developing and redesigning products so that they can respond to our customers' needs. BLOKAN strives to construct products that are more efficient, easier to install and maintain, and products that meet the highest standards.*

*Our Vision is to continue being a customer centric business which has determined our development, commercial expansion, and strategy since our foundation and to keep providing our clients with high quality products and services to fair prices.*

*As a result, we have established long-term and fruitful business relations with the companies we have cooperated for the past few years. We always offer to our clients the best pre-sales and after - sales support.*

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## 1.1 BEFORE USING THE CHURRASCO GRILL

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Place the Churrasco grill on a hard level, non-combustible, stable surface (concrete, ground, etc.), which can support the weight of the grill. Never place the grill on wooden or other combustible surfaces.



The Churrasco grill is hot when in use. To avoid burns wear protective gloves or oven mitts.



DO NOT touch any surface of the Churrasco grill, as the surfaces are at high temperature.



DO NOT attempt to move the Churrasco grill when it is in use. Do NOT clean the grill while it is still hot.



Place the Churrasco grill on a surface which is NOT accessible to children and pets. Close supervision is necessary when the grill is in use.



Never leave burning charcoal/wood or ashes in the Churrasco grill unattended. Before the grill can be left unattended, the remaining charcoal and the ashes must be removed. Do NOT pour ashes into flammable or thermo deformable buckets made from materials like plastic, rubber, wood or similar.



Store the unit in a safe and dry place. Rain or adverse weather conditions may damage the Churrasco grill.



Do NOT put off the fire by throwing water in the grill.



Do NOT throw the charcoal into the Churrasco grill but place them gently.

## 1.1 BEFORE USING THE CHURRASCO GRILL

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DO NOT store lighter fluid and other flammable liquids or materials under the grill. Put any flammable material at least 30 cm away from the sides or the top of the grill.



DO NOT use gasoline, kerosene, or alcohol to fire up the charcoal. Using any of these or similar products could cause an explosion and possibly lead to severe injury.



DO NOT install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other adverse conditions.



Respect the frequency and guidelines of maintenance and cleaning recommended by BLOKAN G.P. in this manual.



When this equipment is not properly installed, a fire may result. To reduce risk of fire, follow the installation instructions.



BLOKAN G.P. will not be responsible of any damages caused to people, parts or installations due to improper use or maintenance of the Churrasco Grill.



The legislation of the country and town, where the equipment is going to be installed, must be checked since norms and regulations may ask for further safety measures than the ones exposed in this manual.

## 2.1 CHURRASCO GRILL MODELS

### COUNTER- TOP

**K6S** 850X610X370 mm

**K9S** 1100X610X370 mm



### WITH CABINET

**K6SF** 850X610X980 mm

**K9SF** 1100X610X980 mm



### WITH CABINET

**K12SF** 1600X610X1000 mm

**K12BF** 1600X810X1000 mm



## 2.2 CHURRASCO GRILL TECHNICAL INFORMATION

### TECHNICAL INFORMATION K6S/K6SF

|                              |                                   |        |
|------------------------------|-----------------------------------|--------|
| Roasting area                | 580X500 mm (6 skewers 8x8x500 mm) |        |
| Fire up time                 | 20 min average                    |        |
| Charcoal daily consumption * | Charcoal 8 – 10 kg                |        |
| Broiling temperature         | 200 °C to 250 °C                  |        |
| Exhaust rate                 | 2.500 m3/h                        |        |
| Net weight K6S/ K6SF         | 82 kg                             | 108 kg |

### TECHNICAL INFORMATION K9S/K9SF

|                              |                                   |        |
|------------------------------|-----------------------------------|--------|
| Roasting area                | 830x500 mm (9 skewers 8x8x500 mm) |        |
| Fire up time                 | 20 min average                    |        |
| Charcoal daily consumption * | Charcoal 11 – 13 kg               |        |
| Broiling temperature         | 200 °C to 250 °C                  |        |
| Exhaust rate                 | 2.800 m3/h                        |        |
| Net weight K9S/ K9SF         | 90 kg                             | 115 kg |

### TECHNICAL INFORMATION K12SF

|                                  |                                       |  |
|----------------------------------|---------------------------------------|--|
| Roasting area K12SF              | 1330x500 mm (8x8x500 mm)              |  |
| Maximum Capacity                 | 12 skewers// 4 baskets//4 grill racks |  |
| Fire up time                     | 30 min average                        |  |
| Charcoal daily consumption *     | Charcoal 16 – 24 kg                   |  |
| Maximum weight per skewer/basket | 5 – 7 kg                              |  |
| Maximum Capacity kitchen         | 8                                     |  |
| Exhaust rate                     | 4.000 m3/h                            |  |
| Electric connection              | EU:220 V /50 Hz<br>USA:120 V /60 Hz   |  |
| Net weight K12SF                 | 250 kg                                |  |

### TECHNICAL INFORMATION K12BF

|                                  |                                       |  |
|----------------------------------|---------------------------------------|--|
| Roasting area K12BF              | 1330x700 mm (8x8x500 mm)              |  |
| Maximum Capacity                 | 12 skewers// 4 baskets//4 grill racks |  |
| Fire up time                     | 30 min average                        |  |
| Charcoal daily consumption *     | Charcoal 17 – 25 kg                   |  |
| Maximum weight per skewer/basket | 5 – 7 kg                              |  |
| Maximum Capacity kitchen         | 12                                    |  |
| Exhaust rate                     | 4.000 m3/h                            |  |
| Electric connection              | EU:220 V /50 Hz<br>USA:120 V /60 Hz   |  |
| Net weight K12SF                 | 275 kg                                |  |

## 2.2 CHURRASCO GRILL TECHNICAL INFORMATION

### INSTALLATION

|  |        |
|--|--------|
| Clearance with non-flammable equipment | 100 mm |
| Clearance with flammable equipment     | 300 mm |

### INCLUDED ACCESSORIES

(K6/K9)

- 1 Set Skewers
- Grill grates
- Poker
- Charcoal Starter
- Grill Scraper
- Fire Bricks
- Ash shovel
- Waiting Stand
- Packaging

### OPTIONAL ACCESSORIES

(K6/K9)

- Skewers
- Grill grates
- Poker
- Charcoal Starter
- Grill Scraper
- Fire Bricks
- Ash shovel
- Waiting Stand

### INCLUDED ACCESSORIES

(K12SF/K12BF)

- 6 Skewers
- 2X Grill grates
- Poker
- Charcoal Starter
- Grill Scraper
- Fire Bricks
- Ash shovel
- Waiting stand
- 3 Baskets
- Packaging

### OPTIONAL ACCESSORIES

(K12SF/K12BF)

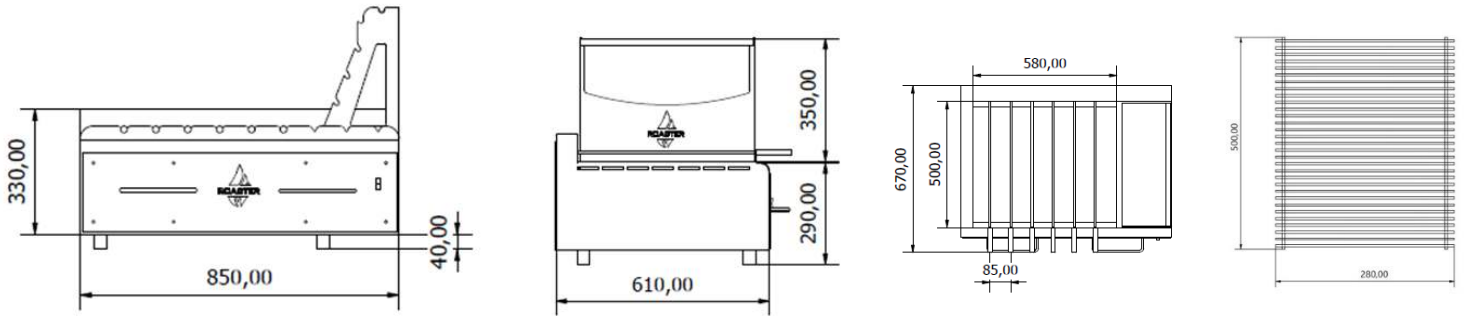
- Skewers
- Grill grates
- Poker
- Charcoal Starter
- Grill Scraper
- Fire Bricks
- Ash Shovel
- Waiting Stand
- Baskets

\* The quantity of the charcoal consumption depends on the cooking duration and the quality of the charcoal used.

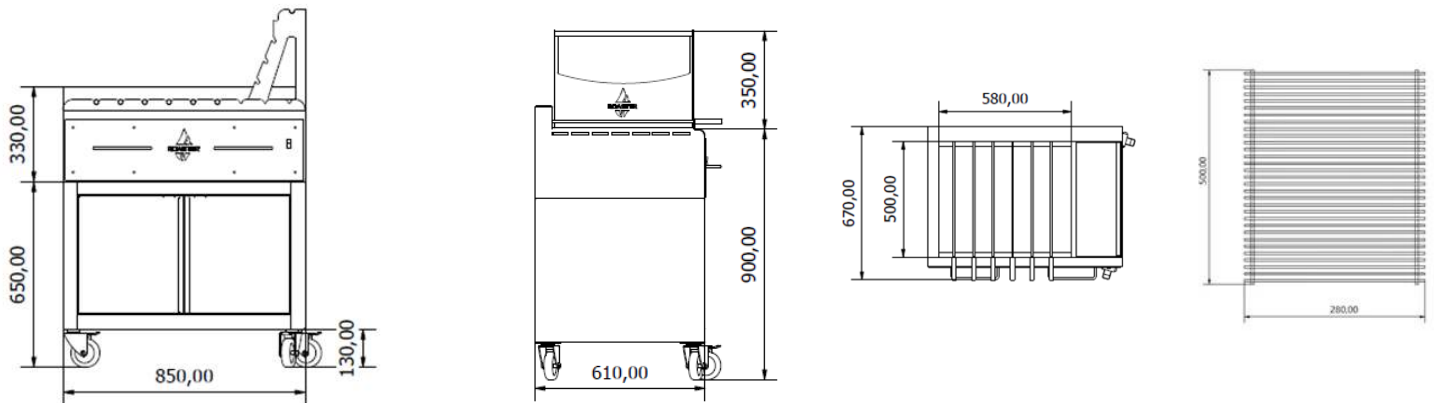
## 2.3 DRAWINGS

### DIMENSIONS:

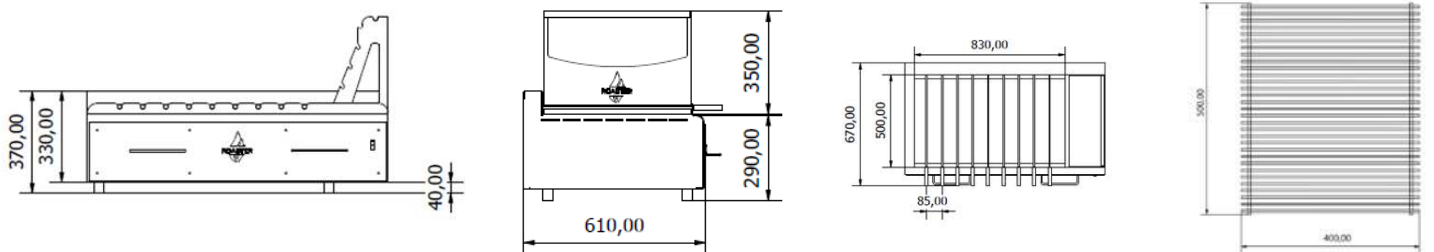
ROASTER CHARCOAL CHURRASCO GRILL K6S



ROASTER CHARCOAL CHURRASCO GRILL K6SF



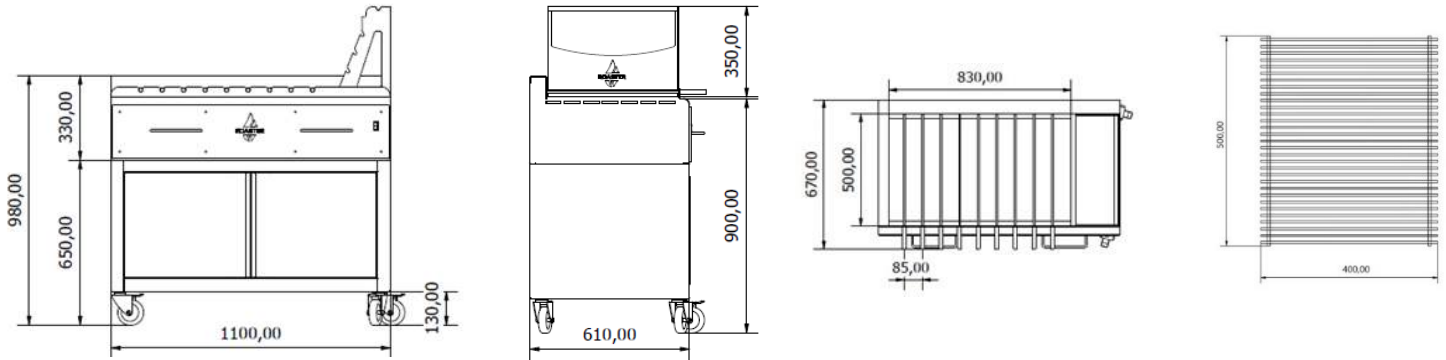
ROASTER CHARCOAL CHURRASCO GRILL K9S



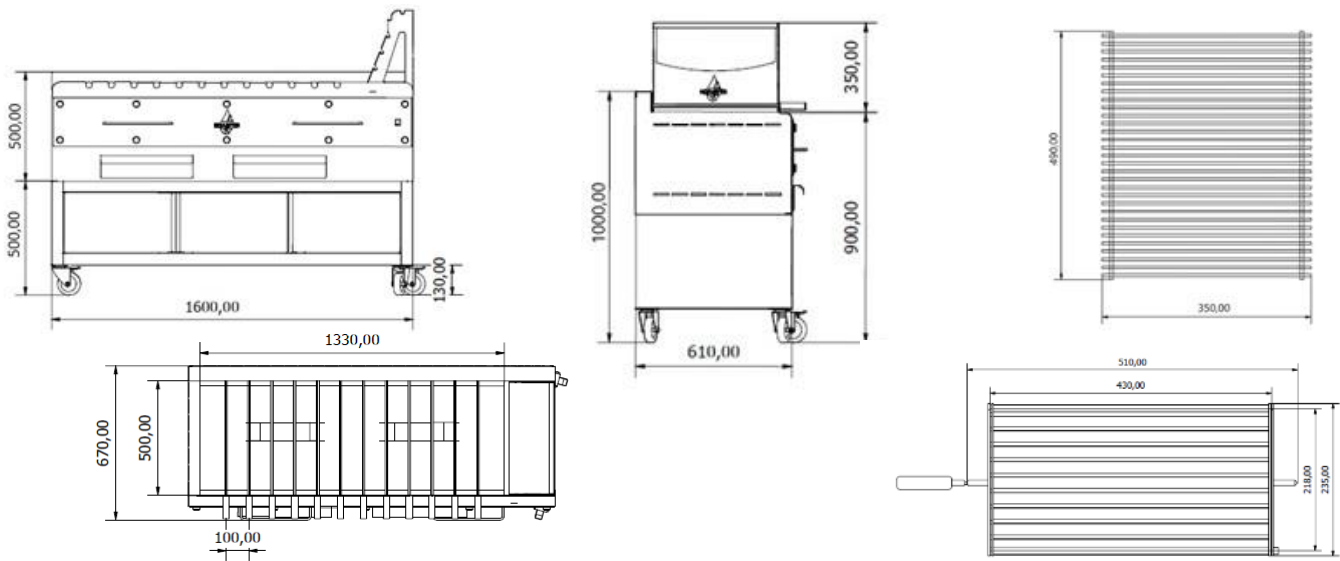
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### DIMENSIONS:

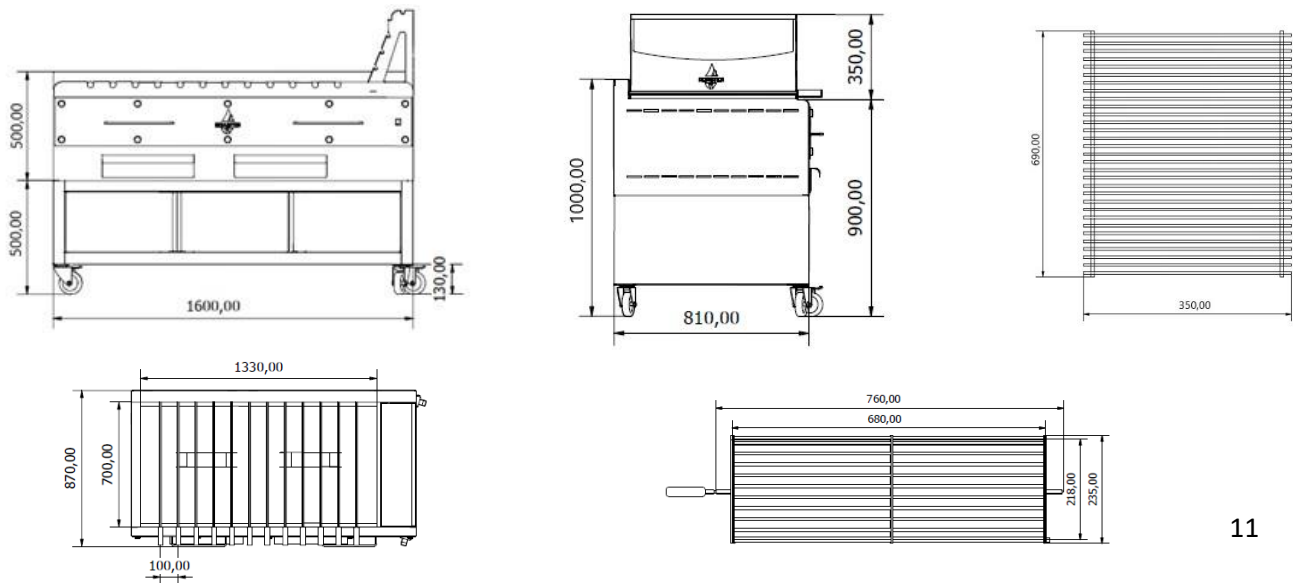
ROASTER CHARCOAL CHURRASCO GRILL K9SF



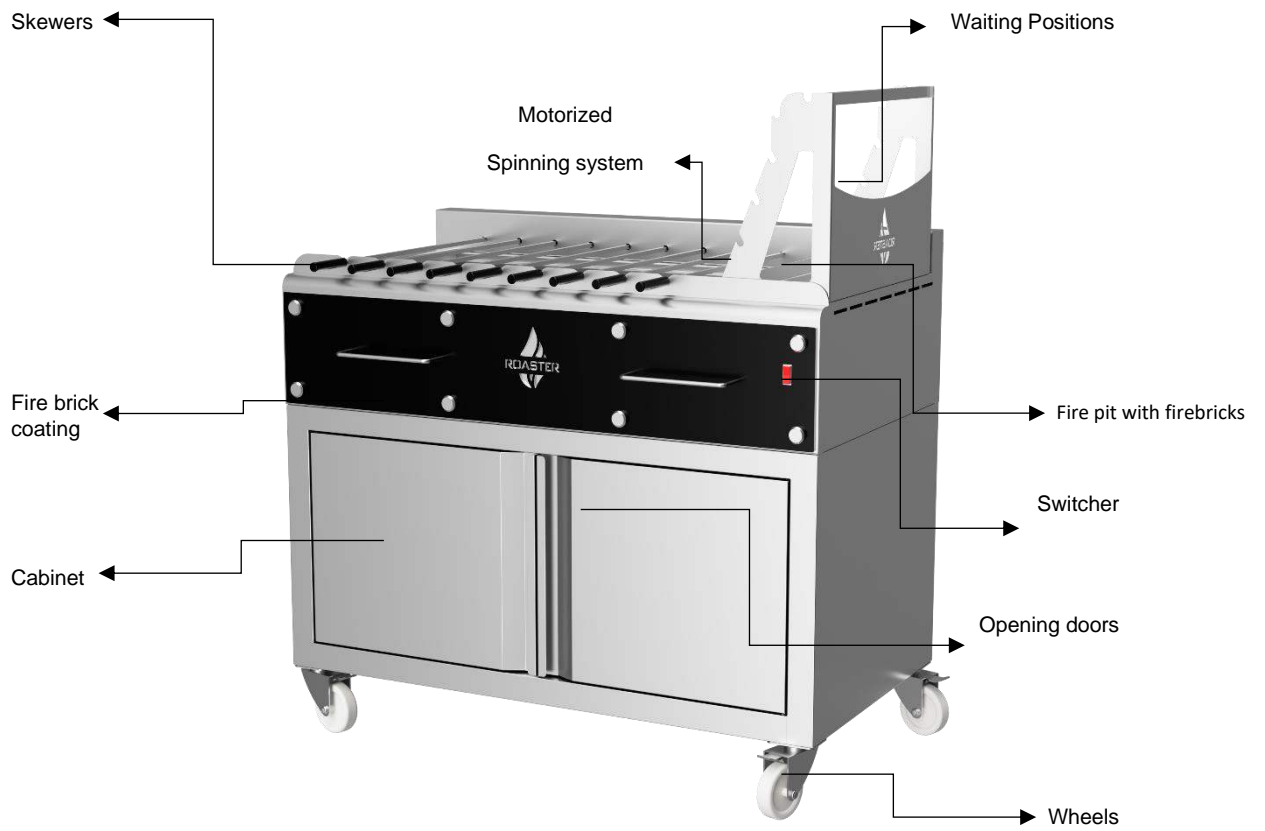
ROASTER CHARCOAL CHURRASCO GRILL K12SF




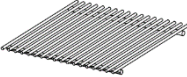
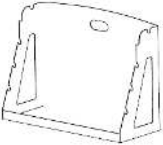
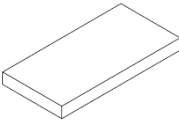
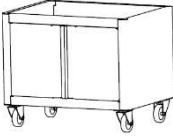

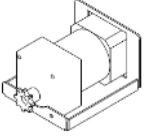
ROASTER CHARCOAL CHURRASCO GRILL K12BF



### 3.1 COMPONENTS




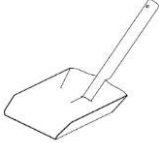

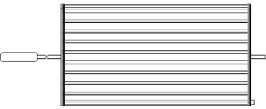


### 3.1 COMPONENTS

| IMAGE   | DESCRIPTION         | CODE           |
|---|---------------------|----------------|
|    | Set of Skewers      | SKEW           |
|    | Grill grate         | GRCH1<br>GRCH2 |
|   | 5 Waiting positions | CHWP           |
|  | Fire bricks         | FBRK           |
|  | Cabinet             | CHUC           |
|  | Wheel               | CGA12          |
|  | Motor 220V/25Watt   | CHMTR          |

### 3.2 ACCESSORIES

---

| IMAGE   | DESCRIPTION          | CODE |
|---|----------------------|------|
|    | Charcoal Starter     | CHST |
|    | Grill scraper        | GSC  |
|  | Wire Brush           |      |
|  | Ash Shovel           | CSH  |
|  | Poker                | POK  |
|  | Basket (K12SF/K12BF) |      |

## 4.1 WARNINGS

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Before firing-up the Churrasco grill for the first time, remember to remove all the plastics that are covering the exterior of the grill.



This product may have been dispatched in more than one packages. Check that all items and accessories have been received as ordered. Keep all instructions/manuals.



Do NOT use flammable liquids to fire-up the charcoal. Only use charcoal as fuel for the grill.



DO NOT place any obstructions that may block the access for the maintenance or the service of the grill. DO NOT block the lateral and inferior part of the rotisserie, as the motor can be seriously damaged, due to limited air circulation. DO NOT modify or damage the feet or the wheels of the grill.



Always place the Churrasco grill under an exhaust hood.



In all the installation options, it is important to keep the components of the grill clean (see Chapter 5, Cleaning and maintenance).



You must fire-up the Churrasco grill before starting roasting. All the firing-up process must be done without any accessories on the grill.

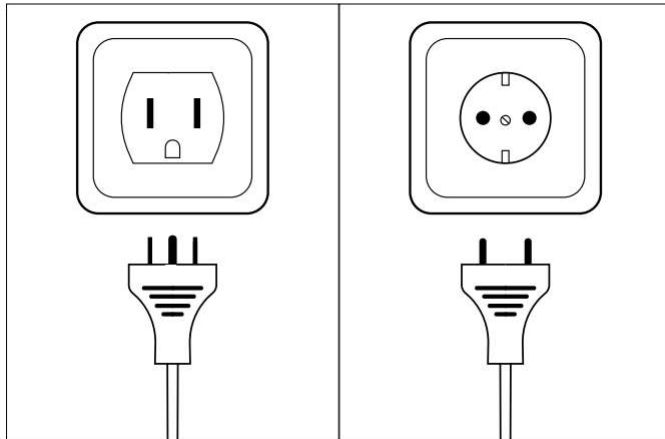


Place the Churrasco grill at a distance of at least 100 mm away from the wall or any other cooking appliance.



## 4.2 ASSEMBLY

**a.**

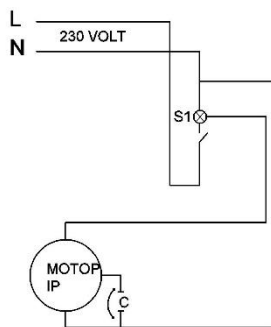


Plug the Churrasco grill into an outlet with the following specifications:

USA: 120V / 60Hz

EU: 220V / 50Hz

**b.**



Electrical Drawing:

The Churrasco grill must be properly grounded in accordance with the European Union Standards.

**c.** Turn on or off the grill by pressing the ON/OFF button.

## 5.1 CLEANING

---



Perform the operations when the grill is cold to avoid burns.



Do NOT use chemical products to clean the grill.



Do NOT pour ashes into flammable or thermo deformable recipients made from materials like plastic, rubber, wood or similar.



**CAUTION!** DO NOT splash water directly into the Churrasco grill and DO NOT use any water or any kind of liquid, as this could cause an electric shock.



Clean with e grease remover and a cloth or brush.

- ✓ It is necessary to clean the grill racks and/or the skewers after every use.
- ✓ Remove the grill racks and/or the skewers and wash them with a grease remover and a brush or cloth.
- ✓ Do NOT use a corrosive grease remover to clean the outside of the grill.
- ✓ Clean the exterior casing of the grill with a grease remover and a cloth.

## 5.2 MAINTENANCE

---



Make sure that the grill is cold before performing any maintenance operation.



Wear protective gloves or oven mitts.



It is forbidden to perform any modification to the equipment unless it has been approved by BLOKAN G.P. before.



Do NOT use pieces or parts of other companies.



BLOKAN G.P. will not be responsible of damages provoked to people, parts or installations caused by an improper use or maintenance of the Churrasco grill.



All inspections must be carried out by qualified personnel.

### Instructions:

- **Motor replacement.**

Put on protective gloves.

Switch off and plug out the grill.

Unscrew the bolts laterally to have access to the motor.

Pull the housing gently and remove it.

Unscrew the old motor and replace it with the new one paying attention to all the connections. **CAUTION!** It is recommended that the operations be done by qualified personnel.

## 6.1 WARRANTY

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BIOKAN G.P. guarantees ONE-year warranty from the purchase date of this product, against any defect in the materials and the components used during its fabrication.

### **THIS WARRANTY WILL NOT BE VALID UNDER THE FOLLOWING CIRCUMSTANCES**

1. When the Buyer or the End user do not follow strictly the instructions of use in this manual.
2. When the product has been misused, damaged, or exposed to any liquid or corrosive substance or for any other faults attributable to the Buyer or End user.
4. When the product has been modified or repaired by non-qualified personnel.
5. When the fault is due to the normal wearing out of the grill and its parts due to long term use.
6. When the damage is caused by liquids, chemicals or products that should not be poured inside the oven.

### **NOTES:**

- Repair or substitution is possible only when a product was originally defective (at the time of delivery).
- The Buyer or the End user is responsible for any damage caused due to wrong or improper use.
- The Buyer should inspect the products immediately after the delivery and any complaints or arguments must be sent to our company within five (5) business days.
- The risk of loss, destruction, or damage of the product during the shipping is the Buyer's or carrier's responsibility, even if the shipping order has been given by our Company at the request of the Buyer.
- All repairs during the guarantee periods of 12 months, are performed in our factory in Greece.
- The Buyer is responsible for the shipping of the products and covers exclusively the shipping cost.
- If the problem to be repaired is caused by an incorrect use or installation a charge will be applied, even if the product is in the warranty period.

**No other warranty, verbal or written, different that the one expressed here will be accepted by BIOKAN G.P.**

# ROASTER

## **CHARCOAL OVENS & GRILLS**

*By BIOKAN G.P.*



<https://roastergrills.com/>



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[https://www.instagram.com/roaster\\_ovens](https://www.instagram.com/roaster_ovens)



<https://www.linkedin.com/company/biokan-oe>



<https://www.youtube.com/channel/UCjOpxGWZamP7FVeQ2Dx45yA>

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