

ROASTER[®]
CHARCOAL OVENS N' GRILLS

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Born to Grill !!!

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ROASTER

The Charcoal Grills Specialists

**Live the absolute grilling experience.
Choose our supreme quality charcoal equipment
and boost your inspiration and creativity.**

One of the world's oldest grilling traditions is the Greek.
In Greece, they say you can learn to cook but you are born to grill.

Grilling has a special, almost primordial, place in Greek food lore,
from mythic and ancient pagan celebrations to the present national and religious ones.

Grilling is arguably the oldest culinary art form in Greece.
This tradition combined with the know-how and the modern machinery
have led to the production of the Roaster equipment.

Inspired from the Greek tradition we manufacture high quality products,
modernly designed and functional which meet the needs
of the very demanding sector of Ho.Re.Ca.

Born to Grill !

SIGNATURE BY BIOKAN G.P.

The Roaster Charcoal Ovens n' Grills are the result of the long-term experience of BIOKAN G.P. in manufacturing open grills in combination with the Greek tradition of cooking in wood ovens and on charcoal grills.

BIOKAN GP was founded in 1989 and, since then, we have been manufacturing stainless steel equipment for restaurants and other food service establishments.

BIOKAN GP has always manufactured products that are efficient, easy to install and maintain, and products that meet the highest standards. The know-how and the experienced staff, as well as the avant-garde machinery has led to the production of high-quality charcoal ovens and grills, which combine both modern and ergonomic design with functionality.

BIOKAN GP boasts one of the most technologically advanced digitized production lines in Greece using production management software to ensure quality. Products are upgraded so that they can always respond to the needs of any foodservice establishment as improvement and evolution are our main concerns.





The Charcoal Grill Specialists



Meet the New Generation of Roaster Charcoal Ovens

Our project to update our charcoal oven models enhanced key features, solidifying Roaster's position in the evolving foodservice market. The redesign of the previous models' exterior and interior, with a focus on efficiency and affordability, showcases Roaster's commitment to creating a consistent identity across its lineup.

Roaster advanced oven models are produced to push the boundaries of safety and convenience.

More specifically the upper casing has been reinforced to be more heat resistant while the enhanced lateral and rear housing offer better thermal insulation and extra ventilation.



ROASTER[®]

CHARCOAL OVENS N' GRILLS



SINCE 1989

Born to Grill !!!

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All Roaster highly popular oven models are now available with double cast iron frames. The already existing cast iron door frame lines up with the oven's interior one which is extended up to the grease collector. The aim is to offer a much more robust construction and the achievement is an even more durable product.

Roaster's latest endeavor for the charcoal ovens aims to enhance key features of the smoke outlet. The new smoke outlet guarantees ultimate safety while the modern and ergonomic design makes it easier to clean. The chimney kit, always offered as a standard, consists of three removable pieces with the accent to the fire breaker filter. An infallible assembly that ensures maximum fire safety and convenience.

Roaster's modern design with an eye for detail focused on the usefulness of the upgraded charcoal ovens. The new additions such as the top gastronorm trays as well as the thermometer and grease collector holder cannot be ignored.

Roaster reinforces its position in the foodservice industry, inspiring chefs to reimagine what a charcoal oven can be.

Charcoal Oven



R 54

aprox. 65 diners

785 x 577 x 1095 mm
535 x 390 mm
230 kg

R 56

aprox. 95 diners

785 x 777 x 1095 mm
535 x 590 mm
281 kg

R 74

aprox. 95 diners

985 x 577 x 1095 mm
735 x 390 mm
285 kg

R 76

aprox. 110 diners

985 x 777 x 1095 mm
735 x 590 mm
302 kg

ROC 54

aprox. 65 diners

785 x 577 x 1685 mm
535 x 390 mm
250 kg

ROC 56

aprox. 95 diners

785 x 777 x 1685 mm
535 x 590 mm
312 kg

ROC 74

aprox. 95 diners

985 x 577 x 1685 mm
735 x 390 mm
315 kg

ROC 76

aprox. 110 diners

985 x 777 x 1685 mm
735 x 590 mm
350 kg

SEMI - PRO LINE



R 34

aprox. 40 diners

585 x 577 x 1095 mm
335 x 390 mm
150 kg

R 53S

aprox. 45 diners

785 x 477 x 995 mm
535 x 290 mm
180 kg

ROC 53S

aprox. 45 diners

785 x 477 x 1585 mm
535 x 290 mm
205 kg

Included

Firebreaker

2x Stainless Steel Grill Grates

2x Top GN Trays

Ash collector drawer

Grease collector

Tong

Clip tong

Wire Brush

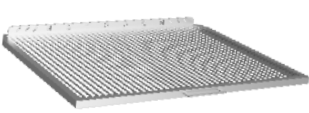
Grill Scraper

Ash Shovel

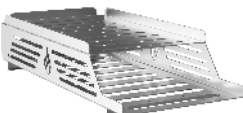
Poker

Packaging

ACCESSORIES



Grill rack



Top GN tray



Tong



Poker



Grill scraper



Ash shovel



Wire grill brush



Clip tong for trays

CABINET OPTIONS



Open Cabinet with one shelf



Cabinet with drawers

AVAILABLE COLOURS: INOX - BLACK - RED - BLUE



Inox door



Black door



Red door



Blue door





ROASTER GRILL STATIONS

The perfect synergy of performance and reliability even for the most demanding commercial kitchens. The combination of Roaster Ovens, parrillas, robatas and churrasco grills provides versatile and robust solutions, ergonomically designed, to measure up with the most challenging culinary situations with precision and ease.

Multiple cooking techniques such as roasting, braising, searing and smoking all kinds of meat, fish and vegetables. Absolute control of the temperature thanks to the adjustable height and inclination of the grill grates of the parrilla and to the oven's vent system. Maximized speed and productivity due to the multitasking performance with the addition of the rotating skewers. Low charcoal consumption thanks to the high heat containment in the combustion areas.

Created to be showcased due to their imposing design and versatility. Ideally installed in an open kitchen, Roaster Combi and Multi capture the attention of the diners while the chef stimulates their appetite with the unlimited culinary techniques.

Roaster Combi and Roaster Multi available models in 4 colors are the perfect choice to highlight your professional kitchen.

Roaster Grill Stations

ROASTER COMBI



DU-GP1GC-R56
GP1GC & ROC56

aprox. 115 diners

1585 x 825 x 1645 mm
(2x) 535 x 590 mm
(1x) 630 x 620 mm

512 kg



DU-GP2GC-R56
GP2GC & ROC56

aprox. 140 diners

2055 x 825 x 1645 mm
(2x) 535 x 590 mm
(2x) 500 x 620 mm

587 kg



DU-GP1GC-R76
GP1GC & ROC76

aprox. 135 diners

1785 x 825 x 1645 mm
(2x) 735 x 590 mm
(1x) 630 x 620 mm

595 kg



DU-GP2GC-R76
GP2GC & ROC76

aprox. 175 diners

2255 x 825 x 1645 mm
(2x) 735 x 590 mm
(2x) 500 x 620 mm

670 kg

ROASTER MULTI



MU120

1200 x 825 x 1550 mm
(1x) 400 x 570 mm

1 x 220 volt
5 skewers

190 kg

MU140

1400 x 825 x 1550 mm
(1x) 500 x 570 mm

1 x 220 volt
5 skewers

240 kg

MU160

1600 x 825 x 1550 mm
(1x) 630 x 570 mm

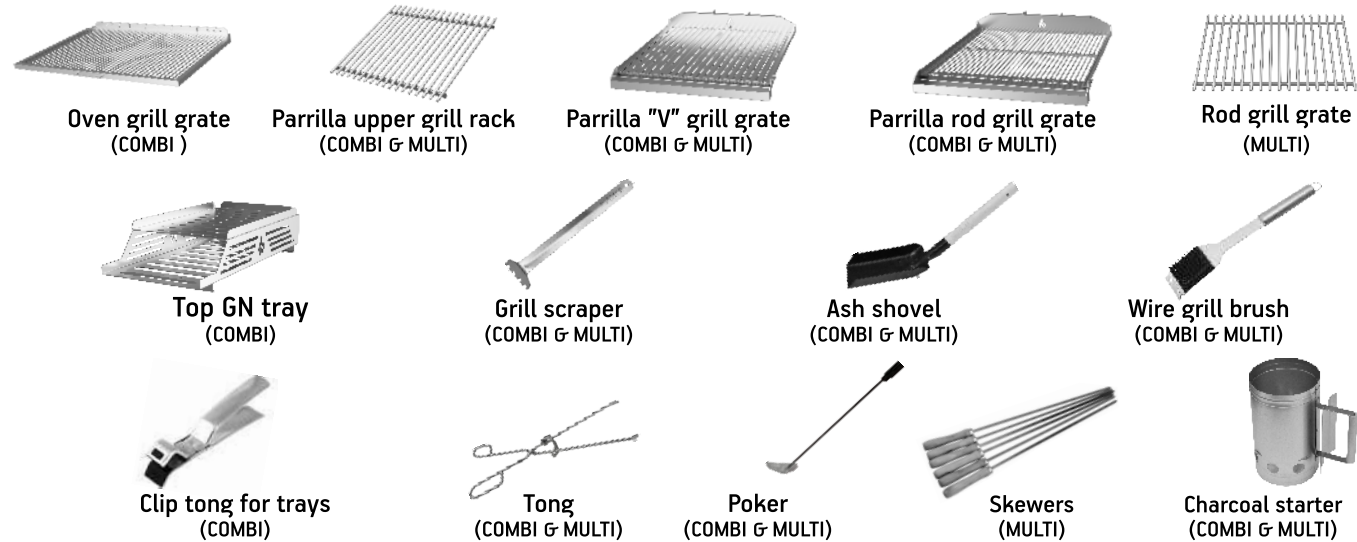
1 x 220 volt
6 skewers

265 kg

Included

Grill Grates (COMBI & MULTI)	"V" Grill Grate with inclination regulator (COMBI & MULTI)	Grease Collectors (COMBI & MULTI)
Upper Grill Racks (COMBI & MULTI)	Top GN Trays (COMBI)	Grill Scraper (COMBI & MULTI)
Thermal Protection (COMBI & MULTI)	Tong (COMBI)	Ash Shovel (COMBI & MULTI)
Grill Brush (COMBI & MULTI)	Clip Tong (COMBI)	Ash collector drawer (COMBI & MULTI)
Poker (COMBI & MULTI)	Charcoal Starter (COMBI & MULTI)	Packaging (COMBI & MULTI)
Skewers (MULTI)	Rod Grill Grate (MULTI)	

ACCESSORIES



CABINET OPTIONS



AVAILABLE COLOURS

INOX BLACK RED BLUE



CHARCOAL/WOOD - FIRED CHICKEN ROTISSERIE

It is a closed type of rotisserie that guarantees the perfect roasting result of chickens and all kinds of meat and vegetables thanks to the accessories that can be added.

Inspired by the traditional Greek culinary techniques, it has been designed and created in accordance with the modern kitchen requirements. The sophisticated planetary spinning system contributes both to the uniform and fast roasting. This robust machine, made with high quality stainless steel, runs both on wood and charcoal which can be easily loaded at a back cabin through the left and right lateral doors.

The firebrick coating of the cabin and the refractory glass door for continuous inspection of the roasting process assure the heat containment and efficiency. The ash collector drawer under the grease collector tray with the evacuation tap facilitate the cleaning of the rotisserie. The built-in version, a welcome addition in the Roaster family of products, offers the possibility to have the uniform grilling result just by dropping into a fireplace installation the planetary spinning system.

Available in two different dimensions with infinite benefits that offer the absolute roasting experience

Charcoal / Wood-fired Chicken Rotisserie



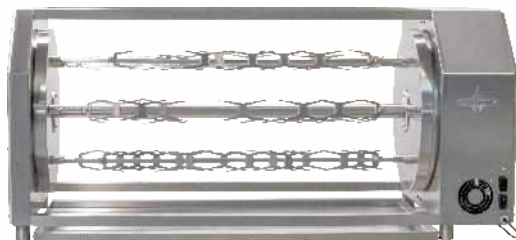
CFW12
18-24 chickens
1080 x 920 x 1930 mm
1 x 220 volt 450 kg



CFW16
36-42 chickens
1530 x 920 x 1930 mm
1 x 220 volt 550 kg

Built-in Version

CFWM12
18-24 chickens
1150 x 770 x 750 mm
1 x 220 volt 200 kg



CFWM16
36-42 chickens
1600 x 770 x 750 mm
1 x 220 volt 250 kg

Included - CFW12	Included - CFW16	Included - CFWM12	Included - CFWM16
6 Spit Rods	6 Spit Rods	6 Spit Rods	6 Spit Rods
12 Single Spit Forks	12 Single Spit Forks	12 Single Spit Forks	12 Single Spit Forks
18 Double Spit Forks	30 Double Spit Forks	18 Double Spit Forks	30 Double Spit Forks
Two Side Loading Door	Two Side Loading Door	Poker	Poker
Fire Bricks	Fire Bricks	Packaging	Packaging
Poker	Poker		
Grease Collector	Grease Collector		
Packaging	Packaging		

ACCESSORIES



Flat basket
CGA 14



Double Spit
CGA 15



Round basket
CGA 16



Grease
collector



Rod spit



Single spit fork



Double spit fork



Poker

OPTIONAL



Open Cabinet
with one shelf



Open Cabinet with drawers,
GN supports and one shelf



Cabinet with opening doors
and GN supports



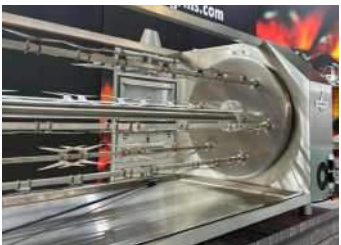
Charcoal Loading Door
(left or right side)



Planetary System
15 spits

AVAILABLE COLOURS

INOX BLACK RED BLUE



PARRILLA CHARCOAL GRILL

Originating from South America, Parrilla style grills are known for their unique cooking techniques and distinct flavors. The most popular grilling style is now enhanced with the new design of the Roaster parrillas and the built-in versions.

From the classical ones - countertop or on a stand- to the latest release of built-in and the F-series Roaster Parrillas boast an ergonomic design which has been thought and built to offer practicalities that cannot be ignored. The integrated elevating system enables the chef to easily adjust the height of the grill grates and obtain the desirable temperature through the various grilling levels.

The inclined V grooved grill grates, with an inclination regulator, prevent the grease from falling on the charcoal. The removable grill grates and upper racks together with the ash collector drawer facilitate the cleaning after every use. All the above combined with a fire box make the parrillas F-series a must have for high productivity foodservice establishments where creative chefs want to add special flavors.

The built-in series, the “heart” of the parrillas, is now possible to be dropped into any custom counter-top or fireplace installation.



Parrilla Charcoal Grill



GP1G

800 x 825 x 1000 mm
(1x) 630 x 620 mm
130 kg

GP1GC

800 x 825 x 1550 mm
(1x) 630 x 620 mm
160 kg



GP2G

1270 x 825 x 1000 mm
(2x) 500 x 620 mm
190 kg

GP2GC

1270 x 825 x 1550 mm
(2x) 500 x 620 mm
220 kg



GP3G

1800 x 825 x 1000 mm
(3x) 500 x 620 mm
250 kg

GP3GC

1800 x 825 x 1550 mm
(3x) 500 x 620 mm
280 kg



Parrilla Canopy Version



GP1GCA

800 x 825 x 2350 mm
(1x) 630 x 620 mm
200 kg

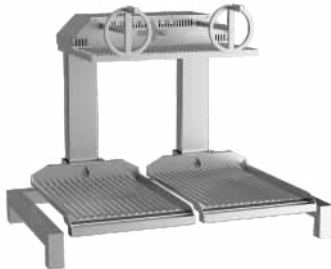
GP2GCA

1270 x 825 x 2350 mm
(2x) 500 x 620 mm
240 kg

GP3GCA

1800 x 825 x 2350 mm
(3x) 500 x 620 mm
320 kg

Built-in Version



GPM1G

700 x 760 x 980 mm
(1x) 630 x 620 mm
82 kg

GPM2G

1250 x 760 x 980 mm
(2x) 500 x 620 mm
190 kg

GPM3G

1800 x 760 x 980 mm
(3x) 500 x 620 mm
250 kg



Included

"V" grill grates with inclination regulator

Fire Bricks

Upper grill racks

Grill scraper

Poker

Charcoal Starter

Ash shovel

Grease collector

Packaging



AVAILABLE COLOURS

INOX

BLACK

RED

BLUE

Parrilla Charcoal Grill F Series



GPFS25

1850 x 825 x 1000 mm

(x2) 500 x 620 mm

200 kg

GPFS25C

1850 x 825 x 1550 mm

(x2) 500 x 620 mm

250 kg



GPFS26

2100 x 825 x 1000 mm

(x2) 630 x 620 mm

230 kg

GPFS26C

2100 x 825 x 1550 mm

(x2) 630 x 620 mm

280 kg



GPFB26

2350 x 825 x 1000 mm

(x2) 630 x 620 mm

275 kg

GPFB26C

2350 x 825 x 1550 mm

(x2) 630 x 620 mm

350 kg



Included

2 x "V" grill grates with inclination regulator

Upper grill racks

Ash collector drawer

Poker

Fire Bricks

Fire Basket

Grill scraper

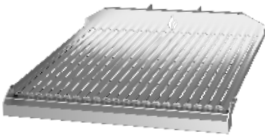
Charcoal Starter

Ash shovel

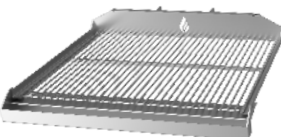
Grease collector

Packaging

ACCESSORIES



Parrilla "V" grill grate



Parrilla rod grill grate



Parrilla upper grill rack



Poker



Grill scraper



Ash shovel



Charcoal starter

OPTIONAL



Open Cabinet with one shelf



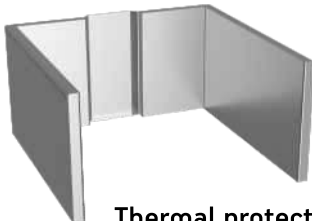
Open Cabinet with drawers,
GN supports and one shelf



Cabinet with opening doors
and GN supports



Frontal GN support



Thermal protection

AVAILABLE COLOURS

INOX

BLACK

RED

BLUE





ROBATA CHARCOAL GRILL

"Fireside-cooking" is the meaning of robatayaki often shortened to robata in Japanese cuisine and it refers to a method of cooking, like barbecue, in which small pieces of food are cooked at varying speeds over hot charcoal.

The Roaster Robata is designed to offer various levels of grilling combining the Greek and Japanese tradition as the food offered consists of a combination of morsels of seafood and vegetables. Other kinds of food like pieces of meat on small skewers can be grilled for the fans of Greek souvlaki.

While the setup varies, a common arrangement has the grill in a central position around which the customers are seated to enjoy the grilling like being at home.

Robata Charcoal Grill



GR 85

850 x 450 x 730 mm
(x2) 340 x 295 mm
82 kg



GR 85B

850 x 650 x 730 mm
(x2) 340 x 495 mm
100 kg



GR 120

1200 x 450 x 730 mm
(x2) 510 x 295 mm
107 kg



GR 120B

1200 x 650 x 730 mm
(x2) 510 x 495 mm
126 kg

Included

Rod grill grates

Upper grill racks

Grill scraper

Poker

Ash shovel

Fire bricks

Packaging

ACCESSORIES



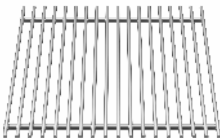
Poker



Grill scraper



Ash shovel



Rod grill



Upper grill rack



Charcoal starter

OPTIONAL



Open Cabinet with one shelf



Open Cabinet with drawers,
GN supports and one shelf



Cabinet with opening doors
and GN supports



Frontal GN support





CHURRASCO CHARCOAL GRILL

Inspired from the Greek “souvlaki” on charcoal grills and the Hispanic “churrasco”, Roaster has created a piece of equipment with unique benefits which derive from both traditions.

Roaster churrasco grill boasts a skewer rotating system over the embers which assures the perfect grilling result. Baskets for chickens can replace the skewers in the latest model while the use of the simple grill grates is also possible.

Choose the way you want to grill or combine all the accessories at the same time.

This 3 in 1 professional equipment offers the possibility to grill all kinds of food using various cooking methods and techniques.

Churrasco Charcoal Grill

SINGLE



K6S

850 x 610 x 370 mm
580 x 500 mm
1 x 220 volt
6 skewers
82 kg



K9S

1100 x 610 x 370 mm
830 x 500 mm
1 x 220 volt
9 skewers
90 kg



K6SF

850 x 610 x 980 mm
580 x 500 mm
1 x 220 volt
6 skewers
108 kg



K9SF

1100 x 610 x 980 mm
830 x 500 mm
1 x 220 volt
9 skewers
115 kg



K12SF

1600 x 610 x 1000 mm
1330 x 500 mm
1 x 220 volt
3 baskets 6 skewers
250 kg



K12BF

1600 x 810 x 1000 mm
1330 x 700 mm
1 x 220 volt
3 baskets 6 skewers
275 kg

DOUBLE



K9BD

1150 x 810 x 1020 mm
1000 x 700 mm
1 x 220 volt
9 skewers
150 kg

K11BD

1400 x 810 x 1020 mm
1300 x 700 mm
1 x 220 volt
11 skewers
180 kg

K13BD

1650 x 810 x 1020 mm
1550 x 700 mm
1 x 220 volt
13 skewers
240 kg

Included

Grill Grates

Spit forks (double)

Fire bricks

Skewers 8x8 mm

Waiting stand (single)

Ash shovel

Flat Baskets

Charcoal starter

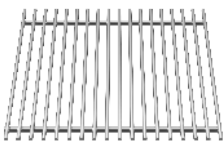
Poker

Round Baskets

Grill scraper

Packaging

ACCESSORIES



Rod grill grate



Flat Basket



Round basket



Skewers



Ash shovel



Grill scraper



Poker



Single spit fork



Double spit fork



Waiting stand



Charcoal starter

AVAILABLE COLOURS

INOX

BLACK

RED

BLUE







Born to Grill !!!

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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