

ROASTER 

MANUAL

ROBATA GRILL

By BLOKAN Inc.





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

RETAIN IT FOR FUTURE REFERENCE.

IMPORTANT

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 Robata Grill.

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

ROASTER 

BIOKAN

Since 1988

KOZANI, GREECE

WELCOME TO BLOKAN Inc.

Our company, BLOKAN Inc. 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 Inc. 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 ROBATA GRILL



Place the Robata 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 Robata grill is hot when in use. To avoid burns wear protective gloves or oven mitts.



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



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



Place the Robata 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 Robata grill unattended. Before the grill can be left unattended, the remaining charcoal/wood 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 Robata grill.



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



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

1.1 BEFORE USING THE ROBATA GRILL



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 Inc. in this manual.



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



BLOKAN Inc. will not be responsible of any damages caused to people, parts or installations due to improper use or maintenance of the Robata 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 ROBATA GRILL MODELS

GR120	1200X450X730 mm
GR120B	1200x650x730 mm

GR85	850x450x730 mm
GR85B	850x650x730 mm



2.2 ROBATA GRILL TECHNICAL INFORMATION

TECHNICAL INFORMATION GR120

Roasting area	1030X295 mm
Fire up time	20 min average
Charcoal daily consumption *	Charcoal 10 – 12 kg
Broiling temperature	200 °C to 250 °C
Exhaust rate	2.500 m3/h
Net weight	100 kg

TECHNICAL INFORMATION GR120B

Roasting area	1030X495 mm
Fire up time	30 min average
Charcoal daily consumption *	Charcoal 10 – 12 kg
Broiling temperature	200 °C to 250 °C
Exhaust rate	3.000 m3/h
Net weight	120 kg

TECHNICAL INFORMATION GR85

Roasting area	680X295 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	75 kg

TECHNICAL INFORMATION GR85B

Roasting area	680X495 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	95 kg

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

2.2 ROBATA GRILL TECHNICAL INFORMATION

INSTALLATION

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

INCLUDED ACCESSORIES

2 Stainless steel rod grill racks

2 Stainless steel upper grill racks

Firebricks

Grill scraper

Poker

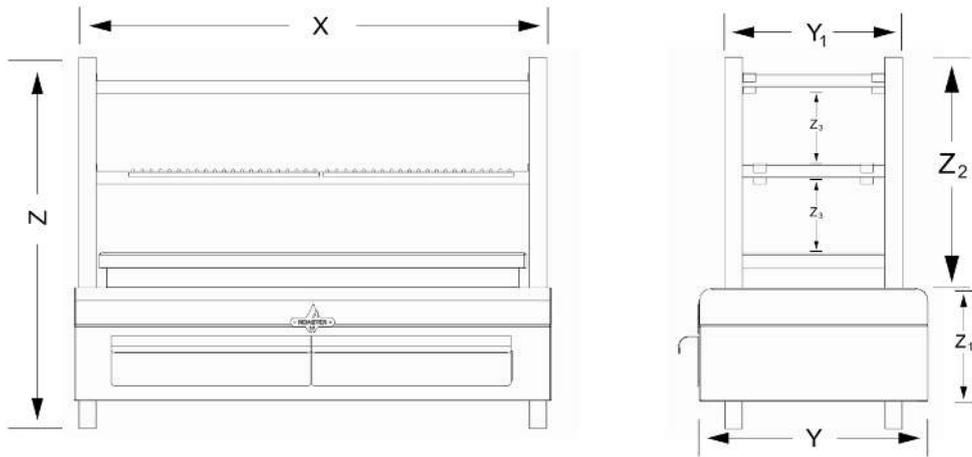
OPTIONAL ACCESSORIES

Extra stainless steel rod grill racks

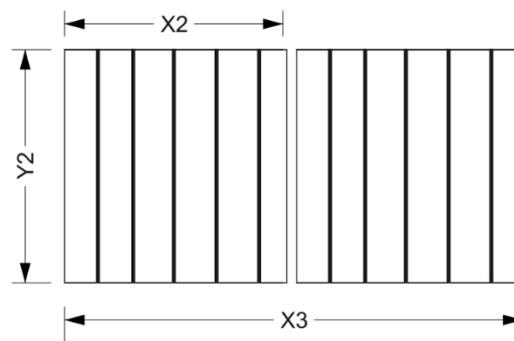
Extra stainless steel upper grill racks

2.3 DRAWINGS

DIMENSIONS (mm):



	X	Y	Y1	Z	Z1	Z2	Z2
GR85	850	450	350	730	270	460	160
GR85B	850	650	550	730	270	460	160
GR120	1200	450	350	730	270	460	160
GR120B	1200	650	550	730	270	460	160



	X2	Y2	X3
GR85	340	295	680
GR85	340	495	680
GR120	510	295	1030
GR120B	510	495	1030

3.1 COMPONENTS



3.1 COMPONENTS

	DESCRIPTION	CODE
	Grill rack	GGR85 GGR85B GGR120 GGR120B
	Upper Grill rack	UGGR85 UGGR85B UGGR120 UGGR120B
	Ash collector drawer	RGACD1
	Fire bricks	FBRK
	Charcoal grate	CHG

3.4 ACCESSORIES

	DESCRIPTION	CODE
	Grill scraper	GSC
	Ash Shovel	CSH
	Poker	POK

4.1 INSTALLATION

WARNINGS



Before firing-up the Robata 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 Robata grill. DO NOT modify or damage the legs of the Robata grill.



Always place the Robata grill under an exhaust hood.



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



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



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

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.



DO NOT splash water directly into the grill and DO NOT use any water or any kind of liquid.



Clean with a grease remover and a cloth or brush.

- ✓ It is necessary to clean the grill racks and the other roasting accessories after every use.
- ✓ Remove the grill racks 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.
- ✓ Remove the ash collector drawers and clean them with a grease remover and a brush. **CAUTION!** Ashes must be placed in a metal container which should be placed on a non-combustible surface or on the ground, away from combustible materials, until their final disposal.
- ✓ The fire grates should be cleaned twice a month with a wire brush. Change the position of the fire grates every time you clean them, putting the ones of the middle to the sides, and the ones of the sides in the middle.
CAUTION! DO NOT use water.

5.3 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 BIOKAN Inc. before.



Do NOT use pieces or parts of other companies.



BIOKAN Inc. will not be responsible of damages provoked to people, parts or installations caused by an improper use or maintenance of the Robata grill.



All inspections must be carried out by qualified personnel.

6.1 WARRANTY



BIOKAN Inc. 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 rotisserie 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 Inc.

ROASTER

CHARCOAL OVENS & GRILLS

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