

**ROASTER** 

**MANUAL**

# **PARRILLA GRILL**

*By BLOKAN GP*



**PLEASE READ ALL THE INSTRUCTIONS IN THIS  
MANUAL THOROUGHLY BEFORE INSTALLING AND  
OPERATING THE PARRILLA 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 Parrilla Grill.

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

**ROASTER** 

**BIOKAN**

Since 1988

KOZANI, GREECE

*Our company, BIOKAN GP 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.*

*BIOKAN believes in continuous improvement. Our engineers are constantly developing and redesigning products so that they can respond to our customers' needs. BIOKAN 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 PARRILLA GRILL

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



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



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



Place the Parrilla 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 or ashes in the Parrilla 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.

## 1.1 BEFORE USING THE PARRILLA GRILL

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



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



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



DO NOT store lighter fluid and other flammable liquids or materials under the Parrilla. 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 BOKAN GP in this manual.



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



BOKAN GP will not be responsible of any damages caused to people, parts or installations due to improper use or maintenance of the Parrilla 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 PARILLA GRILL MODELS

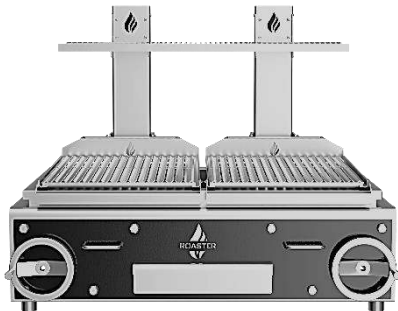
**GP1G Counter-top**  
Roasting Area 630x620 mm



**GP1GC With Cabinet**  
Roasting Area 630x620 mm



**GP2G Counter-top**  
Roasting Area 1000x620 mm



**GP2GC With Cabinet**  
Roasting Area 1000x620 mm



**GP3G Counter-top**  
Roasting Area 1500x620 mm



**GP3GC With Cabinet**  
Roasting Area 1500x620 mm



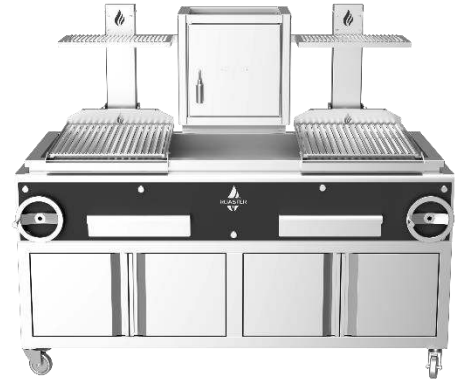


## 2.2 PARRILLA GRILLS F-SERIES MODELS

**GPFS25 Counter-top**  
Roasting Area 2X 500x620 mm



**GPFS25C With Cabinet**  
Roasting Area 2X 500x620 mm



**GPFS26 Counter-top**  
Roasting Area 2X 630x620 mm



**GPFS26C With Cabinet**  
Roasting Area 2X 630x620 mm



**GPFB26 Counter-top**  
Roasting Area 2X 630x620 mm



**GPFB26C Counter-top**  
Roasting Area 2X 630x620 mm

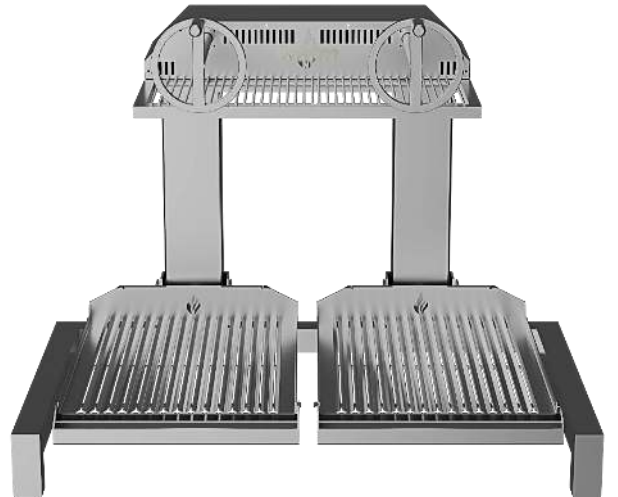


## 2.3 PARRILLA GRILLS BUILT IN MODELS

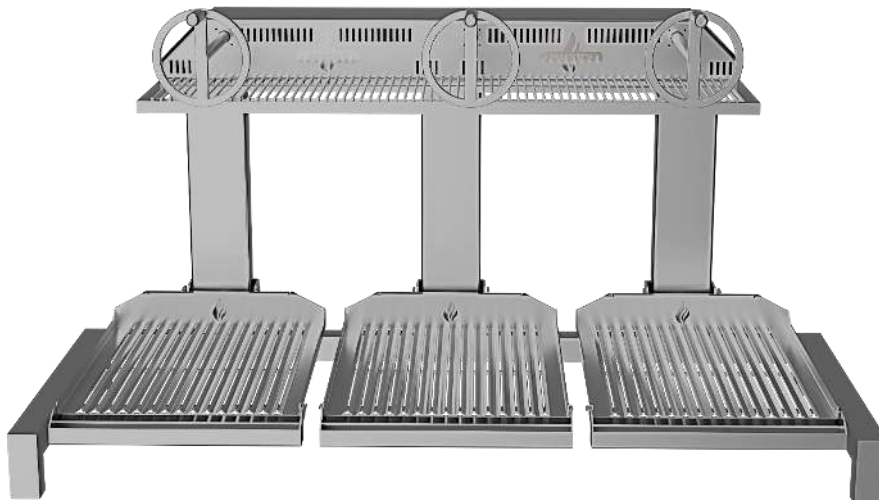
**GP1GM – BUILT IN**  
Roasting Area 500X620 mm



**GP2GM - BUILT IN**  
Roasting Area 2X 500X620 mm



**GP3GM – BUILT IN**  
Roasting Area 3X 500X620 mm



## 2.4 PARRILLA GRILLS TECHNICAL INFORMATION

### TECHNICAL INFORMATION GP1G/GP1GC

Roasting area	630X620 mm	
Fire up time	30 min average	
Charcoal daily consumption*	Charcoal 16 – 18 kg	
Broiling temperature	200 °C to 250 °C	
Exhaust rate	2.000 m3/h	
Net weight GP1G/GP1GC	130 kg	160 kg

### TECHNICAL INFORMATION GP2G/GP2GC

Roasting area	2X 500X620 mm	
Fire up time	30 min average	
Charcoal daily consumption*	Charcoal 18 – 22 kg	
Broiling temperature	200 °C to 250 °C	
Exhaust rate	3.000 m3/h	
Net weight GP2G/GP2GC	190 kg	220 kg

### TECHNICAL INFORMATION GP3G/GP3GC

Roasting area	3X 500X620 mm	
Fire up time	30 min average	
Charcoal daily consumption*	Charcoal 30 – 36 kg	
Broiling temperature	200 °C to 250 °C	
Exhaust rate	4.000 m3/h	
Net weight GP3G/GP3GC	250 kg	280 kg

### INSTALLATION

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

### INCLUDED ACCESSORIES

Parrilla “V” grill grates  
Upper Grill Racks  
Ash Collector Drawer  
Grease Collector  
Charcoal Shovel  
Charcoal Starter  
Scraper  
Poker  
Fire Bricks  
Packaging

### OPTIONAL ACCESSORIES

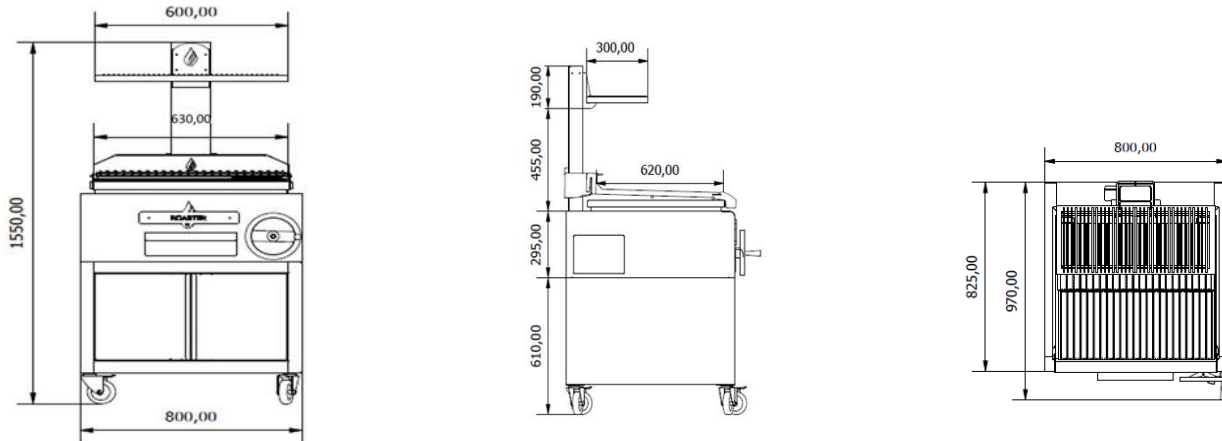
Parrilla “V” grill grate  
Parrilla Rod grill grate  
Upper grill rack  
Frontal GN Supports  
Thermal Protection  
Poker  
Grill Scraper  
Ash shovel  
Charcoal Starter

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

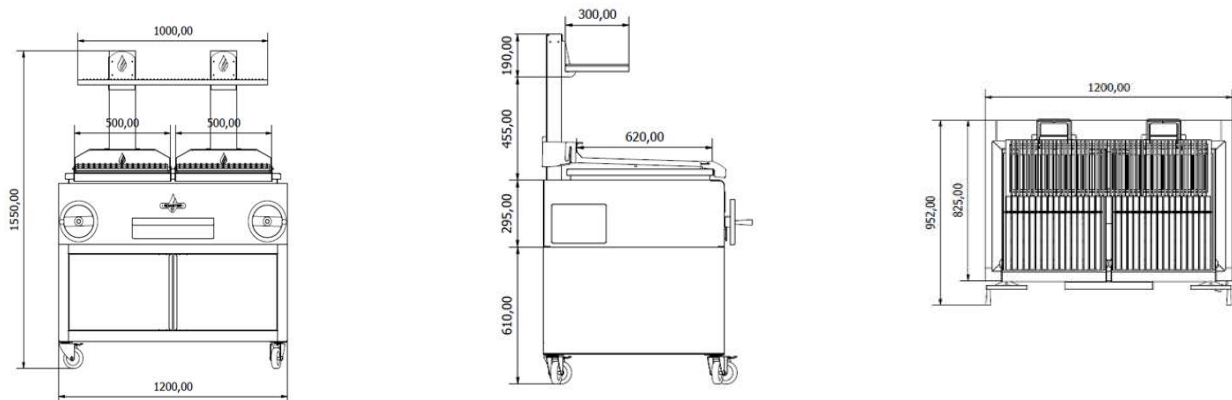
For the firing-up procedure 5-8 kg of charcoal is needed. The Parrilla grill must be reloaded with approximately 4kg of charcoal every 2 hours.

## 2.4.1 DRAWINGS

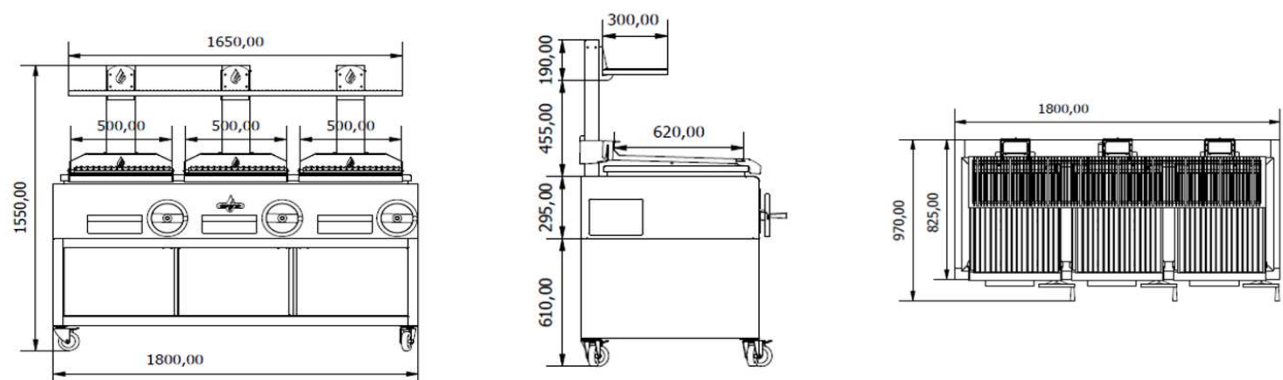
### DIMENSIONS GP1G/ GP1GC (mm):



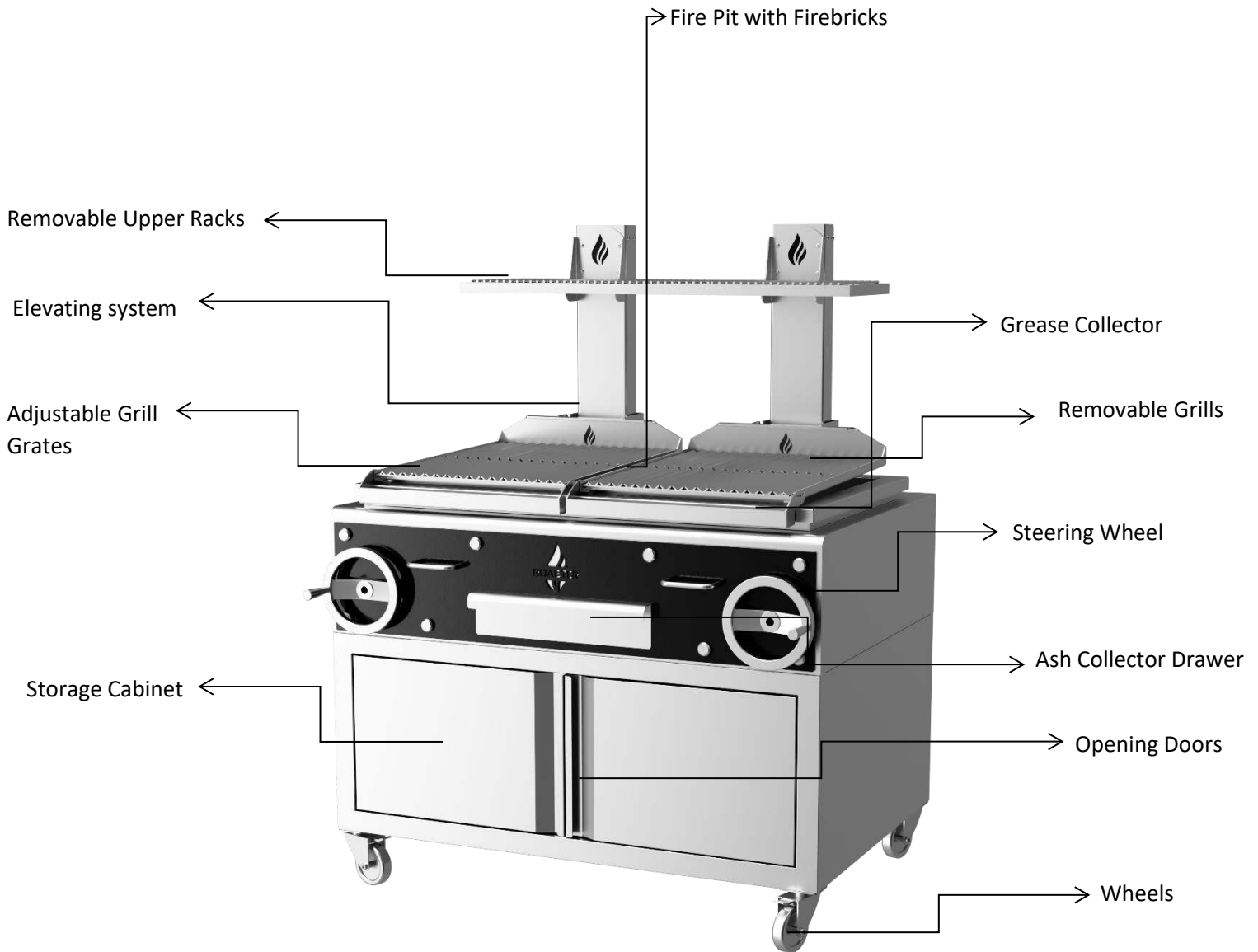
### DIMENSIONS GP2G/ GP2GC (mm):



### DIMENSIONS GP3G/ GP3GC (mm):



## 2.4.2 COMPONENTS PARRILLA GRILLS



## 2.5 PARRILLA F-SERIES TECHNICAL INFORMATION

### TECHNICAL INFORMATION GPFS25/ GPFS25C

Roasting area	2X 500X620 mm	
Fire up time	30 min average	
Charcoal daily consumption*	Charcoal 27 – 35 kg	
Broiling temperature	200 °C to 250 °C	
Exhaust rate	4.600 m3/h	
Net weight GPFS25/ GPFS25C	200 kg	250 kg

### TECHNICAL INFORMATION GPFS26/ GPFS26C

Roasting area	2X 630X620 mm	
Fire up time	30 min average	
Charcoal daily consumption*	Charcoal 30 – 38 kg	
Broiling temperature	200 °C to 250 °C	
Exhaust rate	5.100 m3/h	
Net weight GPFS26/ GPFS26C	230 kg	280 kg

### TECHNICAL INFORMATION GPFB26/ GPFB26C

Roasting area	2X 630X620 mm	
Fire up time	30 min average	
Charcoal daily consumption*	Charcoal 35 – 45 kg	
Broiling temperature	200 °C to 250 °C	
Exhaust rate	5.600 m3/h	
Net weight GPFB26/ GPFB26C	275 kg	350 kg

### INSTALLATION

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

### INCLUDED ACCESSORIES

Parrilla "V" grill grates  
Upper Grill Racks  
Ash Collector Drawer  
Grease Collector  
Charcoal Shovel  
Charcoal Starter  
Scraper  
Poker  
Fire Bricks  
Packaging

### OPTIONAL ACCESSORIES

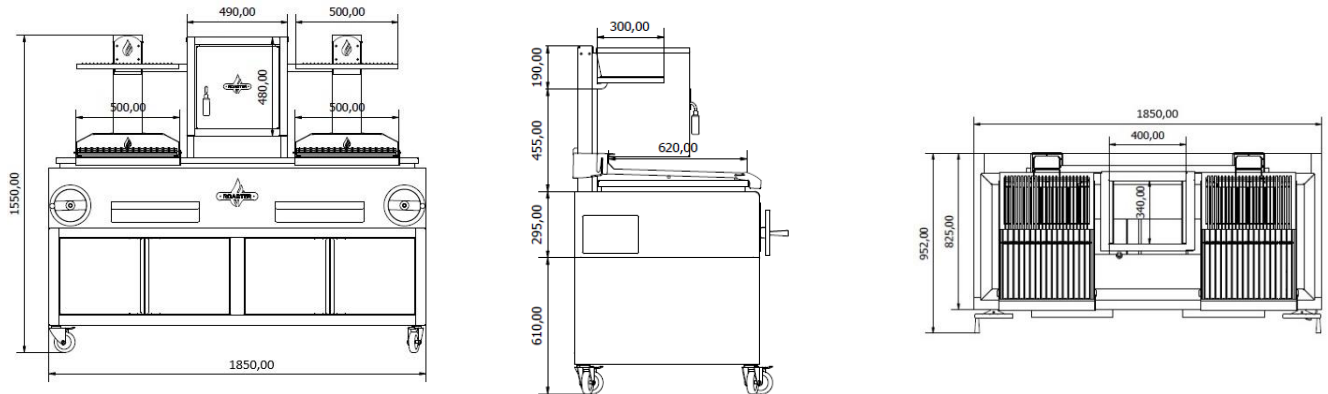
Parrilla "V" grill grate  
Parrilla Rod grill grate  
Upper grill rack  
Thermal Protection  
Frontal GN Supports  
Poker  
Grill Scraper  
Ash shovel  
Charcoal Starter

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

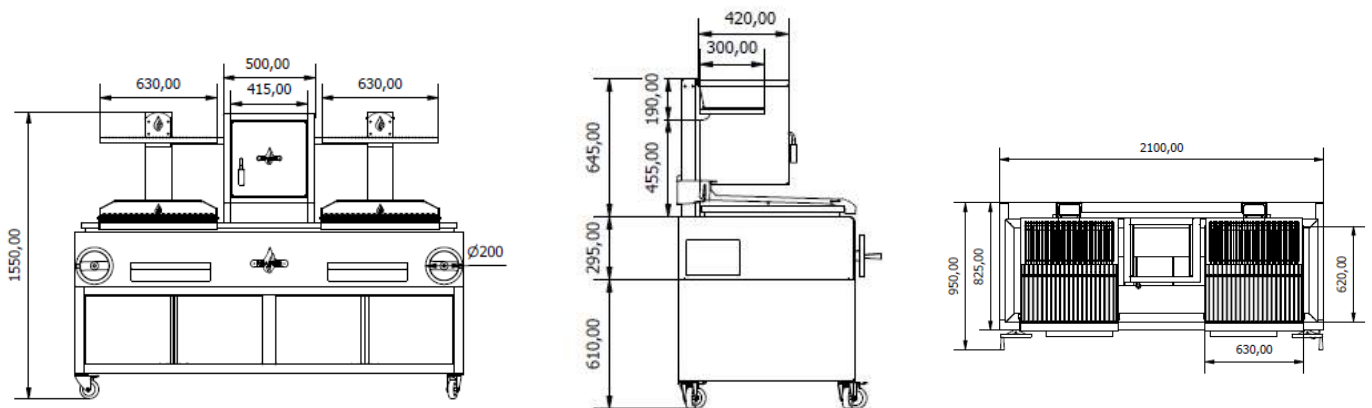
For the firing-up procedure 10-15 kg of charcoal is needed. The Parrilla grill must be reloaded with approximately 4kg of charcoal every 2 hours.

## 2.5.1 DRAWINGS F-SERIES MODELS

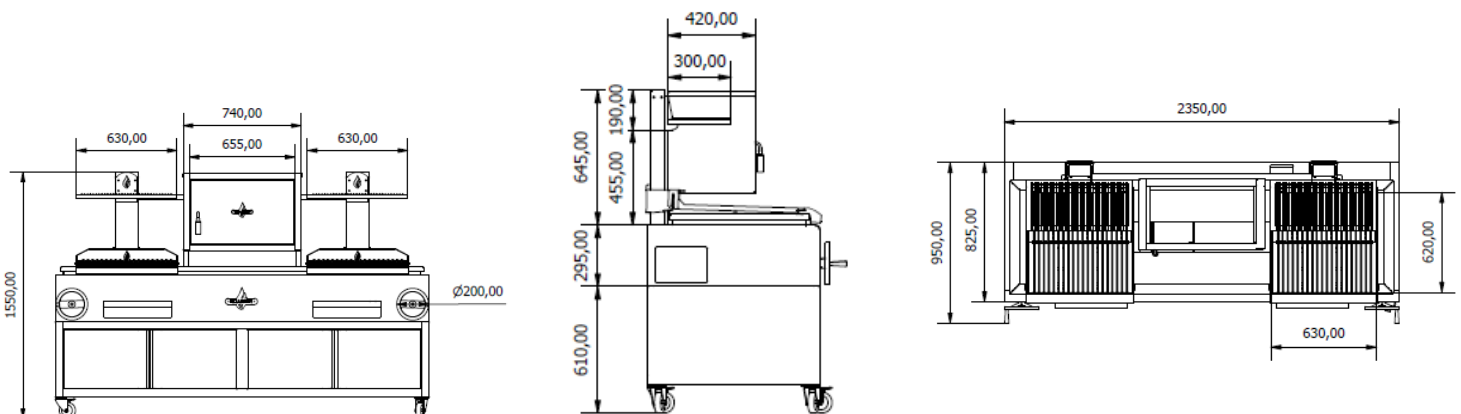
### DIMENSIONS GPFS25– GPFS25C (mm):



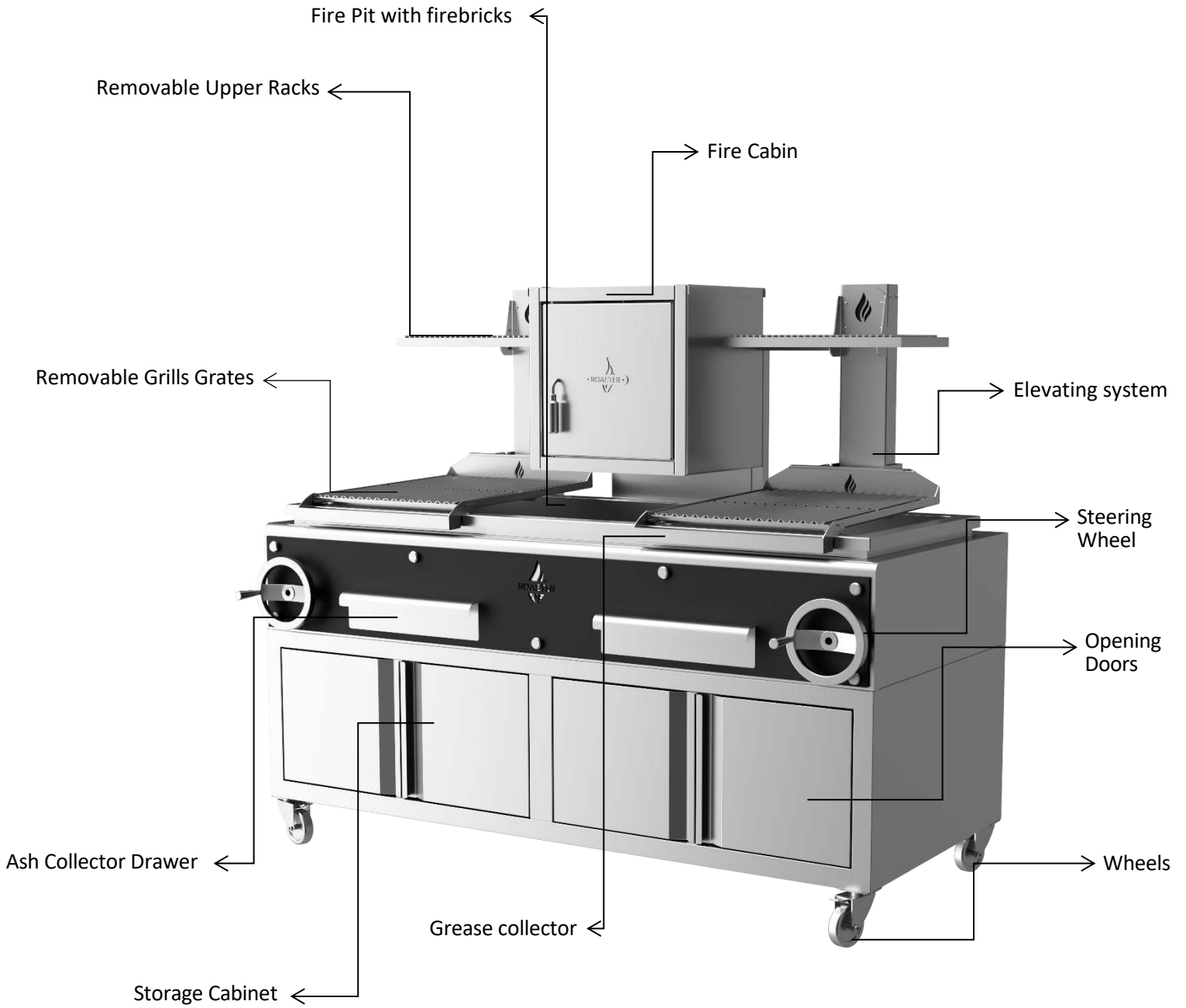
### DIMENSIONS GPFS26– GPFS26C (mm):



### DIMENSIONS GPFB26– GPFB26C (mm):



## 2.5.2 COMPONENTS F-SERIES





## 2.6 PARRILLA BUILT IN TECHNICAL INFORMATION

### TECHNICAL INFORMATION GPM1G

Roasting Area	500x620
Dimensions Without packaging	700X760X980 mm
Dimensions With packaging	780X900X1160 mm
Weight (NET)	130 kg

### TECHNICAL INFORMATION GPM2G

Roasting Area	2X 500x620
Dimensions Without packaging	1250X760X980 mm
Dimensions With packaging	1330X900X1160 mm
Weight (NET)	190 kg

### TECHNICAL INFORMATION GPM3G

Roasting Area	3X 500x620
Dimensions Without packaging	1800X760X980 mm
Dimensions With packaging	1880X900X1160 mm
Weight (NET)	250 kg

### INSTALLATION

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

### INCLUDED ACCESSORIES

Parrilla "V" grill grates  
Upper Grill Racks  
Grease Collector  
Charcoal Shovel  
Charcoal Starter  
Scraper  
Poker  
Packaging

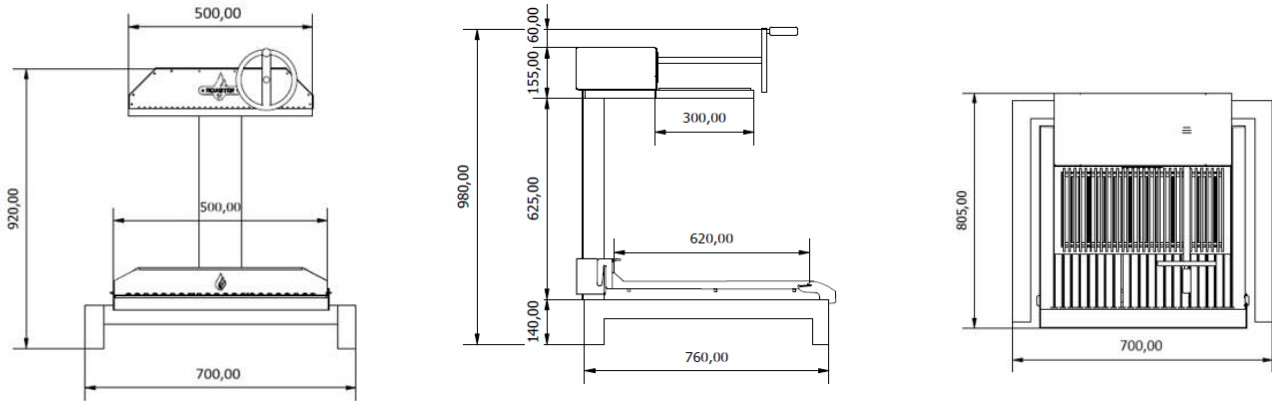
### OPTIONAL ACCESSORIES

Parrilla "V" grill grate  
Parrilla Rod grill grate  
Upper grill rack  
Poker  
Grill Scraper  
Ash shovel  
Charcoal Starter

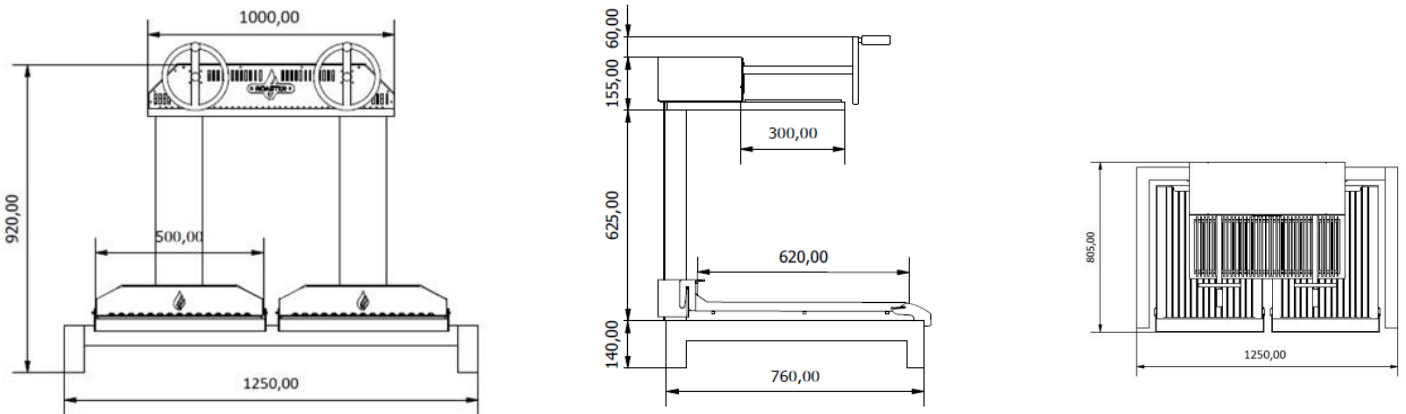
\* The quantity of the charcoal consumption depends on the cooking duration and the quality of the charcoal used. For the firing-up procedure 10-15 kg of charcoal is needed. The Parrilla grill must be reloaded with approximately 4kg of charcoal every 2 hours.

## 2.6.1 DRAWINGS GP1GM – BUILT IN

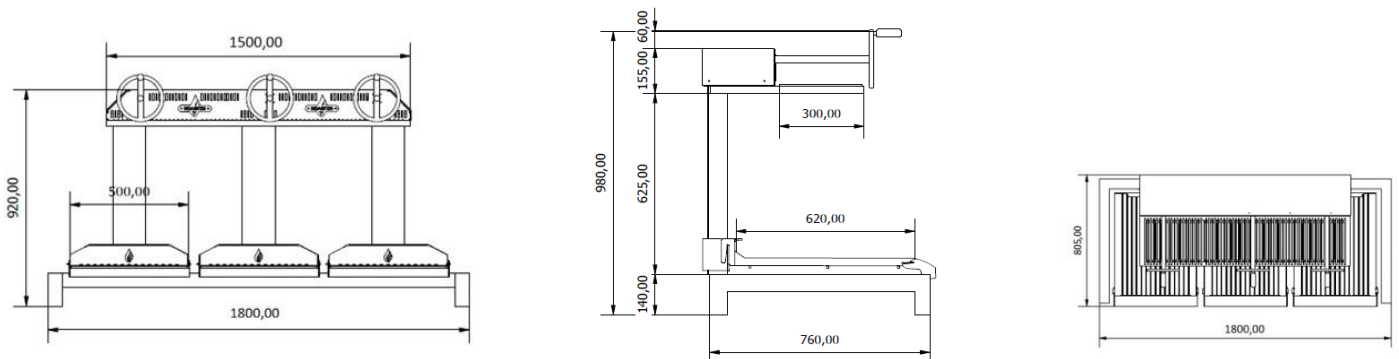
### DIMENSIONS GPM1G (mm):



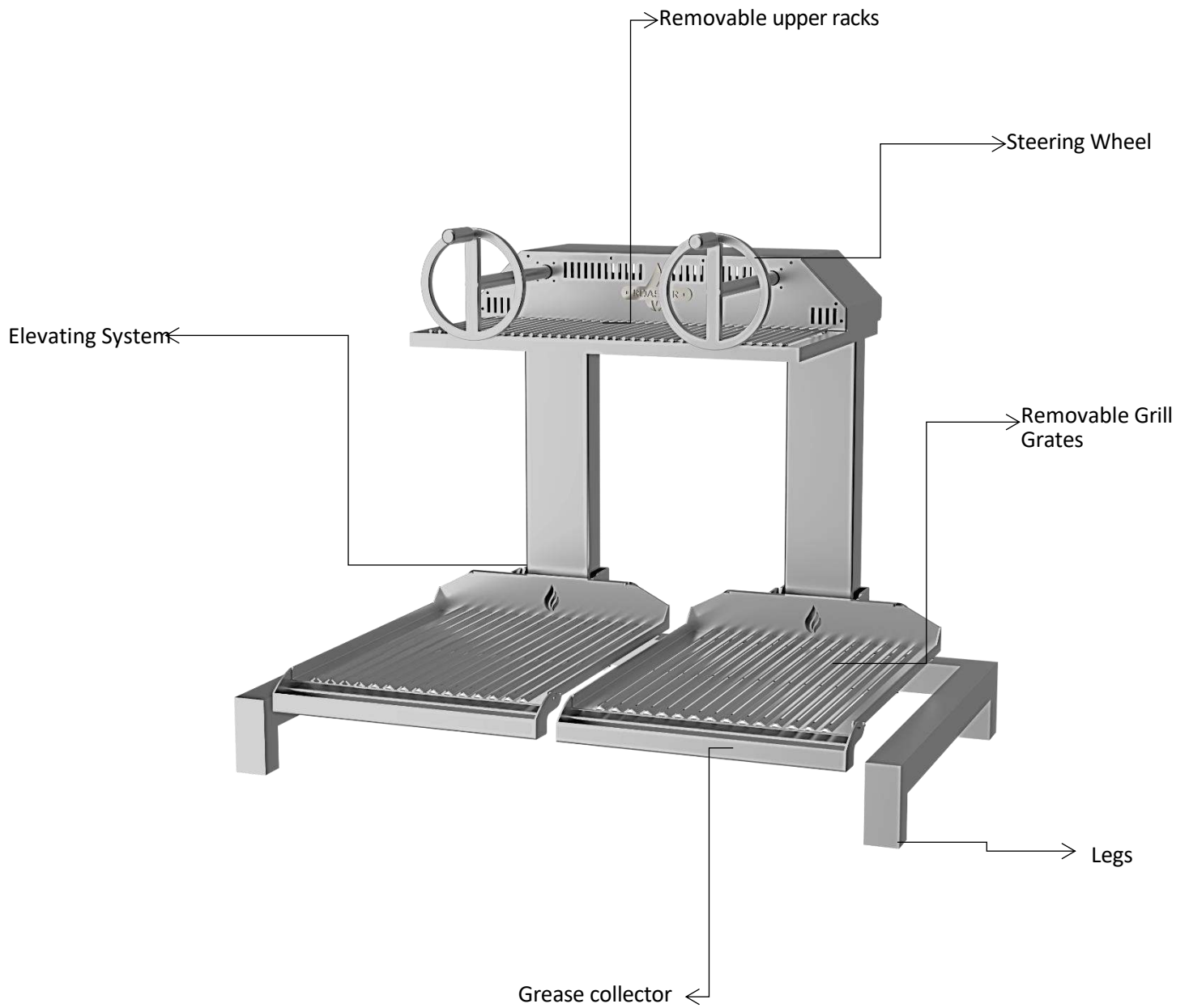
### DIMENSIONS GPM2G (mm):





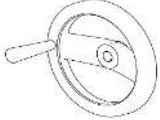

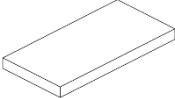


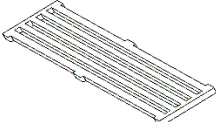

### DIMENSIONS GPM3G (mm):




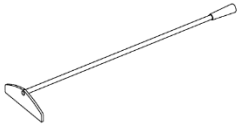
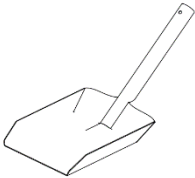
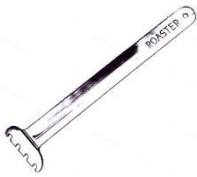
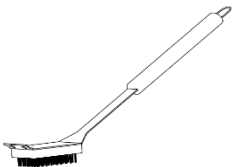
## 2.6.2 COMPONENTS BUILT IN



### 3.1 COMPONENTS

IMAGE	DESCRIPTION	CODE
	"V" grill grate Rod grill grate	GRV GRR
	Removable Upper rack	
	Steering Wheel	
	Wheels	
	Fire bricks	
	Ash Collector Drawer	
	Cabinet	
	Charcoal grate	
	Removable drip pan collector	

## 3.2 ACCESSORIES

IMAGE	DESCRIPTION	CODE
 A cylindrical metal charcoal starter with a handle on the right side and three small holes at the bottom.	Charcoal Starter	CHST
 A long-handled metal poker with a flat, circular head.	Poker	POK
 A metal ash shovel with a long handle and a wide, flat head.	Ash Shovel	CSH
 A metal grill scraper with a long handle and a flat, rectangular head. The word "POKETEP" is visible on the handle.	Grill scraper	GSC
 A metal wire brush with a long handle and a head made of metal wires.	Wire Brush	CGB

## 4.1 WARNINGS

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



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 Parrilla grill. DO NOT modify or damage the legs of the Parrilla grill.



Always place the Parrilla 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 Parrilla grill before starting roasting. All the firing-up process must be done without any accessories on the Parrilla grill.



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

## 5.1 CLEANING

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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 drawer and clean it 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; turn them upside down and put the ones of the middle to the sides, and the ones of the sides in the middle.  
**CAUTION!** DO NOT use water.

## 5.2 MAINTENANCE

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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 GP 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 Parrilla grill.



All inspections must be carried out by qualified personnel.



## 6.1 WARRANTY

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**BIOKAN GP 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 GP.**



**CHARCOAL OVENS & GRILLS**

*By BIOKAN G.P.*



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



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



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

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