

ROASTER[®]
CHARCOAL OVENS N' GRILLS

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Factory

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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

ROASTER[®]
CHARCOAL OVENS N' GRILLS



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 heatresistant while the lateral and rear housing boosts a wider air chamber for a better and faster evacuation of the heat during the use. Thus, Roaster's improved exterior casing offers better thermal insulation and guarantees extra ventilation.



ROASTER[®]

CHARCOAL OVENS N' GRILLS



All Roaster highly popular oven models are now available with double cast iron frame. The already existing cast iron door lines up with the interior cast iron frame extended up to the grease collector. The aim is higher heat containment, the achievement is even lower charcoal consumption. An essential update that keeps pace with affordability.

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 make 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.

SINCE 1989

Born to Grill !!!

www.roastergrills.com

Charcoal Oven



R 54
± 45 diners
785 x 577 x 1095 mm
535 x 390 mm
230 kg

R 56
± 75 diners
785 x 777 x 1095 mm
535 x 590 mm
281 kg

R 74
± 75 diners
985 x 577 x 1095 mm
735 x 390 mm
285 kg

R 76
± 110 diners
985 x 777 x 1095 mm
735 x 590 mm
302 kg



ROC 54
± 45 diners
785 x 577 x 1685 mm
535 x 390 mm
250 kg

ROC 56
± 75 diners
785 x 777 x 1685 mm
535 x 590 mm
312 kg

ROC 74
± 75 diners
985 x 577 x 1685 mm
735 x 390 mm
315 kg

ROC 76
± 110 diners
985 x 777 x 1685 mm
735 x 590 mm
350 kg

SEMI - PRO LINE



R 34
± 30 diners
585 x 577 x 1095 mm
335 x 390 mm
150 kg

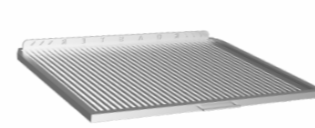
R 53S
± 35 diners
785 x 477 x 995 mm
535 x 290 mm
180 kg

ROC 53S
± 35 diners
785 x 477 x 1585 mm
535 x 290 mm
205 kg

Included

Firebreaker	Grease collector	Grill Scraper
2x Stainless Steel Grill Grates	Tong	Ash Shovel
2x Top GN Trays	Clip tong	Poker
Ash collector drawer	Wire Brush	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 MULTI

The perfect synergy of performance and reliability even for the most demanding commercial kitchens. The combination of Roaster Ovens and Parrillas provides a versatile and robust solution, 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 of 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 dual-task performance.

Low charcoal consumption thanks to the high heat containment in the combustion areas.

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

Available 4 models in 4 colours to choose the one that highlights your own professional kitchen.

Roaster Multi



MU-GP1GC-R56
GP1GC & ROC56
± 85 diners
1585 x 825 x 1645 mm
(2x) 535 x 590 mm
(1x) 630 x 620 mm
512 kg



MU-GP2GC-R56
GP2GC & ROC56
± 95 diners
1985 x 825 x 1645 mm
(2x) 535 x 590 mm
(2x) 500 x 620 mm
587 kg



MU-GP1GC-R76
GP1GC & ROC76
± 120 diners
1785 x 825 x 1645 mm
(2x) 735 x 590 mm
(1x) 630 x 620 mm
595 kg

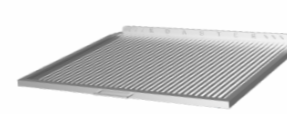


MU-GP2GC-R76
GP2GC & ROC76
± 130 diners
2185 x 825 x 1645 mm
(2x) 735 x 590 mm
(2x) 500 x 620 mm
670 kg

● **Included**

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

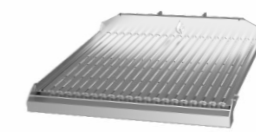
ACCESSORIES



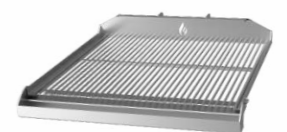
Oven grill grate



Parrilla upper grill rack



Parrilla "V" grill grate



Parrilla rod grill grate



Top GN tray



Grill scraper



Ash shovel



Wire grill brush



Clip tong for trays



Tong



Poker



Charcoal starter

● **CABINET OPTIONS**



Open Cabinet with one shelf



Cabinet with drawers



Cabinet with opening doors and GN supports

● **AVAILABLE COLOURS: INOX - BLACK - RED - BLUE**

■ ARTEMIS

■ HEPHAESTUS

■ ESTIA

■ POSEIDON





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



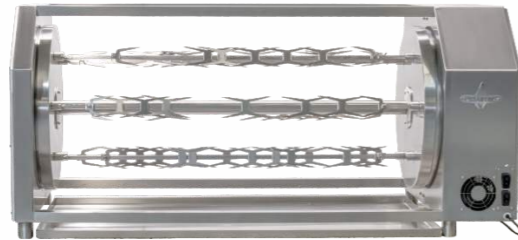
CFW12
18-24 chickens
1080 x 920 x 1930 mm
1 x 220 volt 450 kg



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

- 6 Spit Rods
- 12 Single Spit Forks
- 18 Double Spit Forks
- Two Side Loading Door
- Fire Bricks
- Poker
- Grease Collector
- Packaging

Included - CFW16

- 6 Spit Rods
- 12 Single Spit Forks
- 30 Double Spit Forks
- Two Side Loading Door
- Fire Bricks
- Poker
- Grease Collector
- Packaging

Included - CFWM12

- 6 Spit Rods
- 12 Single Spit Forks
- 18 Double Spit Forks
- Poker
- Packaging

Included - CFWM16

- 6 Spit Rods
- 12 Single Spit Forks
- 30 Double Spit Forks
- Poker
- 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

630 x 620 mm

130 kg

GP1GC

800 x 825 x 1550 mm

630 x 620 mm

160 kg



GP2G

1200 x 825 x 1000 mm

500 x 620 mm

190 kg

GP2GC

1200 x 825 x 1550 mm

500 x 620 mm

220 kg



GP3G

1800 x 825 x 1000 mm

500 x 620 mm

250 kg

GP3GC

1800 x 825 x 1550 mm

500 x 620 mm

280 kg



Built-in Version

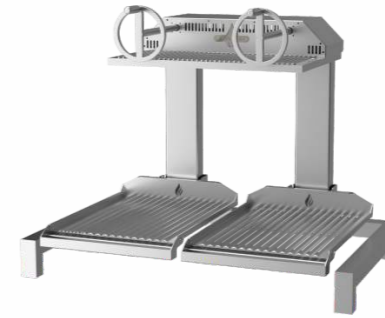


GPM1G

700 x 760 x 980 mm

500 x 620 mm

82 kg

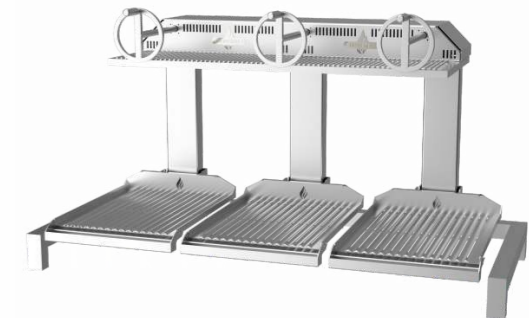


GPM2G

1250 x 760 x 980 mm

500 x 620 mm

190 kg



GPM3G

1800 x 760 x 980 mm

500 x 620 mm

250 kg

Included - GP1

1 x "V" grill grate with inclination regulator

Grill scraper

Ash shovel

Fire Bricks

Poker

Grease collector

Upper grill racks

Charcoal Starter

Packaging

Included - GP2

2 x "V" grill grates with inclination regulator

Grill scraper

Ash shovel

Fire Bricks

Poker

Grease collector

Upper grill racks

Charcoal Starter

Packaging

Included - GP3

3 x "V" grill grates with inclination regulator

Grill scraper

Ash shovel

Fire Bricks

Poker

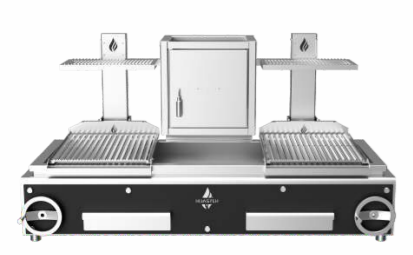
Grease collector

Upper grill racks

Charcoal Starter

Packaging

Parrilla Charcoal Grill F Series



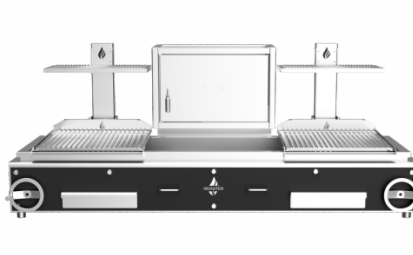
GPFS25
 1850 x 825 x 1000 mm
 (x2) 500 x 620 mm
 200 kg

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

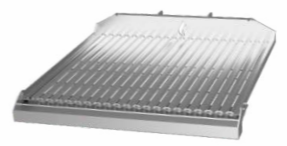
GPFB26C
 2350 x 825 x 1550 mm
 (x2) 630 x 620 mm
 350 kg



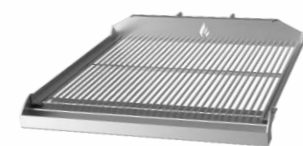
Included

- 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

CABINET OPTIONS



Open Cabinet with one shelf



Open Cabinet with drawers, GN supports and one shelf



Cabinet with opening doors and GN supports

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





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

K6S



- 850 x 610 x 390 mm
- 575 x 460 mm
- 1 x 220 volt
- 6 skewers
- 82 kg

K9S



- 1100 x 610 x 390 mm
- 830 x 460 mm
- 1 x 220 volt
- 9 skewers
- 90 kg

K6SF



- 850 x 610 x 970 mm
- 575 x 460 mm
- 1 x 220 volt
- 6 skewers
- 108 kg

K9SF



- 1100 x 610 x 970 mm
- 830 x 460 mm
- 1 x 220 volt
- 9 skewers
- 115 kg

K12SF



- 1600 x 610 x 970 mm
- 1330 x 465 mm
- 1 x 220 volt
- 3 baskets
- 6 skewers
- 250 kg

K12BF



- 1600 x 810 x 970 mm
- 1330 x 715 mm
- 1 x 220 volt
- 3 baskets
- 6 skewers
- 275 kg

⦿ Included - K6S - K9S - K6SF - K9SF

- 2 x Grill Grates
- 1 set of Skewers 8x8 mm
- Fire bricks
- Charcoal starter
- Poker
- Ash shovel
- Grill scraper
- Waiting stand
- Packaging

⦿ Included - K12SF - K12BF

- 2 x Grill Grates
- 6 x Skewers 8x8 mm
- Fire bricks
- Charcoal starter
- 3 x Baskets
- Ash shovel
- Grill scraper
- Waiting stand
- Poker
- Packaging

ACCESSORIES



Rod grill grate



Basket



Skewers



Ash shovel



Grill scraper



Poker



Waiting stand



Charcoal starter

⦿ AVAILABLE COLOURS







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on our website

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