

**ROASTER**® 

**MANUAL**

# **ROASTER CHARCOAL OVENS**

*By BLOKAN G.P.*





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

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

**ROASTER**® 

**BIOKAN**

*Since 1989*  
KOZANI, GREECE

*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 of stainless-steel constructions in Greece using a production management software to ensure quality and believes in continuous improvement and evolution. Products are upgraded so that they can always respond to the needs of any food service establishment as evolution and improvement are our main concerns.*

*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 at fair prices.*

*As a result, we have established long-term and fruitful business relations with the companies we have cooperated with for the past few years.*

*We always offer our clients the best pre-sales and after - sales support.*

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## 1.1 BEFORE USING THE OVEN

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



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



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



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



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



Never leave burning charcoal or ashes in the oven unattended. Before the oven 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 materials.



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



Do NOT put out the fire by throwing water in the oven.



Do NOT throw the charcoal into the oven but place them gently.

## 1.1 BEFORE USING THE OVEN

---



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



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 guidelines of maintenance and cleaning and the frequency of them recommended by BIOKAN GP in this manual.



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



BIOKAN GP will not be responsible of any damages caused to people, parts or installations due to improper use or maintenance of the oven.



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 described in this manual.



The oven must always run with the door closed.

## 2.1 ROASTER OVEN MODELS

---



**ROC53s**  
Productivity:  $\pm 35$  diners



**ROC54**  
Productivity:  $\pm 45$  diners



**ROC56**  
Productivity:  $\pm 75$  diners



**ROC74**  
Productivity:  $\pm 75$  diners



**ROC76**  
Productivity:  $\pm 110$  diners



## 2.1 ROASTER OVEN MODELS



**R34**  
Productivity:  $\pm 30$



**R53s**  
Productivity:  $\pm 35$



**R54**  
Productivity:  $\pm 45$



**R56**  
Productivity:  $\pm 75$



**R74**  
Productivity:  $\pm 75$



**R76**  
Productivity:  $\pm 110$  diners

## 2.2 ROASTER OVEN TECHNICAL INFORMATION

### ROASTER R34

|                              |                |
|------------------------------|----------------|
| Productivity + -             | ±30 diners     |
| Fire up time                 | 30 min average |
| Charcoal daily consumption * | 5 – 7 kg       |
| Performance *                | 7 h            |
| Broiling temperature         | 250°C to 350°C |
| Exhaust rate                 | 1400 m3/h      |
| Heat Output                  | 5 kw           |
| Extraction Diameter Φ        | 180 mm         |
| Weight NET                   | 150 Kg         |

### ROASTER R53s/ROC53s

|                              |                |        |
|------------------------------|----------------|--------|
| Productivity + -             | ±35 diners     |        |
| Fire up time                 | 30 min average |        |
| Charcoal daily consumption * | 5 - 7 kg       |        |
| Performance *                | 7 h            |        |
| Broiling temperature         | 250°C to 350°C |        |
| Exhaust rate                 | 1500m3/h       |        |
| Heat Output                  | 5 kw           |        |
| Extraction Diameter Φ        | 180 mm         |        |
| Net Weight R53s/ROC53s       | 180 Kg         | 205 kg |

### ROASTER R54/ROC54

|                              |                |        |
|------------------------------|----------------|--------|
| Productivity + -             | ±45 diners     |        |
| Fire up time                 | 30 min average |        |
| Charcoal daily consumption * | 6 – 8 kg       |        |
| Performance *                | 7 h            |        |
| Broiling temperature         | 250°C to 350°C |        |
| Exhaust rate                 | 1600 m3/h      |        |
| Heat Output                  | 6 kw           |        |
| Extraction Diameter Φ        | 180 mm         |        |
| Net Weight R54s/ROC54s       | 230 Kg         | 263 kg |

### ROASTER R56/ROC56

|                              |                |        |
|------------------------------|----------------|--------|
| Productivity + -             | ±75 diners     |        |
| Fire up time                 | 30 min average |        |
| Charcoal daily consumption * | 10 – 12 kg     |        |
| Performance *                | 9 h            |        |
| Broiling temperature         | 250°C to 350°C |        |
| Exhaust rate                 | 2100 m3/h      |        |
| Heat Output                  | 6 kw           |        |
| Extraction Diameter Φ        | 180 mm         |        |
| Net Weight R56/ROC56         | 281 Kg         | 312 kg |

## 2.2 ROASTER OVEN TECHNICAL INFORMATION

### ROASTER R74/ROC74

|                              |                |        |
|------------------------------|----------------|--------|
| Productivity + -             | ±75 diners     |        |
| Fire up time                 | 30 min average |        |
| Charcoal daily consumption * | 10 – 12 kg     |        |
| Performance *                | 9 h            |        |
| Broiling temperature         | 250°C to 350°C |        |
| Exhaust rate                 | 2100 m3/h      |        |
| Heat Output                  | 6 kw           |        |
| Extraction Diameter Φ        | 180 mm         |        |
| Net Weight R74/ROC74         | 278 Kg         | 310 kg |

### ROASTER R76/ROC76

|                              |                |        |
|------------------------------|----------------|--------|
| Productivity + -             | ±110 diners    |        |
| Fire up time                 | 30 min average |        |
| Charcoal daily consumption * | 15 – 17 kg     |        |
| Performance *                | 9 h            |        |
| Broiling temperature         | 250°C to 350°C |        |
| Exhaust rate                 | 2500 m3/h      |        |
| Heat Output                  | 8 kw           |        |
| Extraction Diameter Φ        | 180 mm         |        |
| Net Weight R74/ROC74         | 342 Kg         | 458 kg |

\*The charcoal or briquette quantity you are going to use depends on the charcoal or briquette quality.

### INSTALLATION

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

### INCLUDED ACCESSORIES

Fire braker  
 Tong  
 Grill Scraper  
 2x Stainless Steel Grill Grates (1xR34 – 1xROC53s)  
 Clip Tong  
 Ash Shovel  
 2x Top GN Trays (no GN Trays for R34)  
 Wire Brush  
 Poker  
 Grease Collector  
 Ash Collector Drawer  
 Packaging

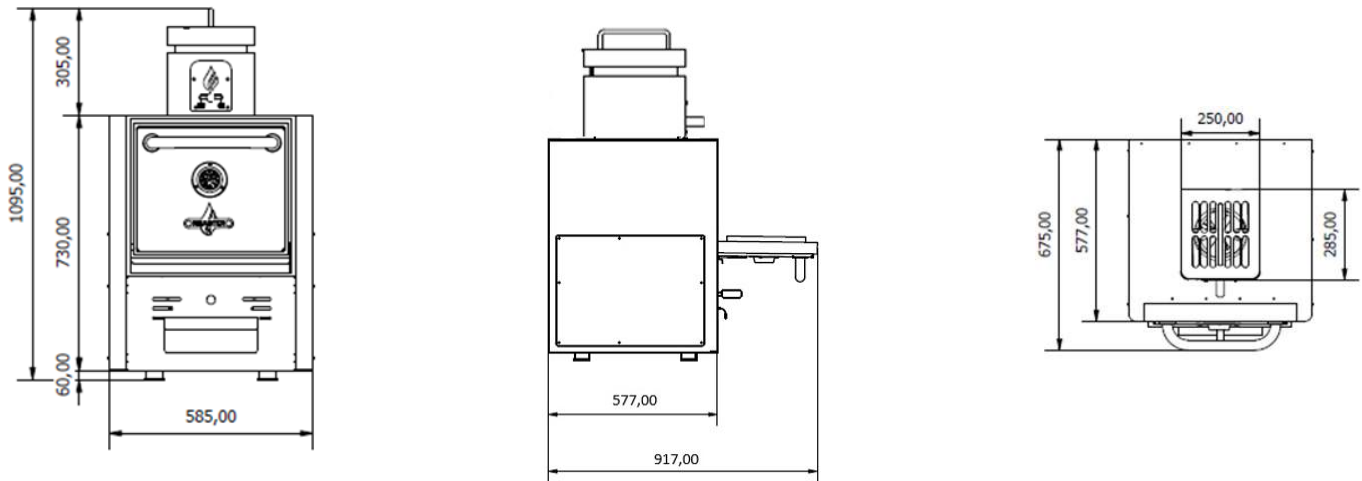
### OPTIONAL ACCESSORIES

Grill rack  
 Top GN tray (no GN Trays for R34)  
 Tong  
 Poker  
 Grill scraper  
 Ash shovel  
 Wire grill brush  
 Clip tong for trays

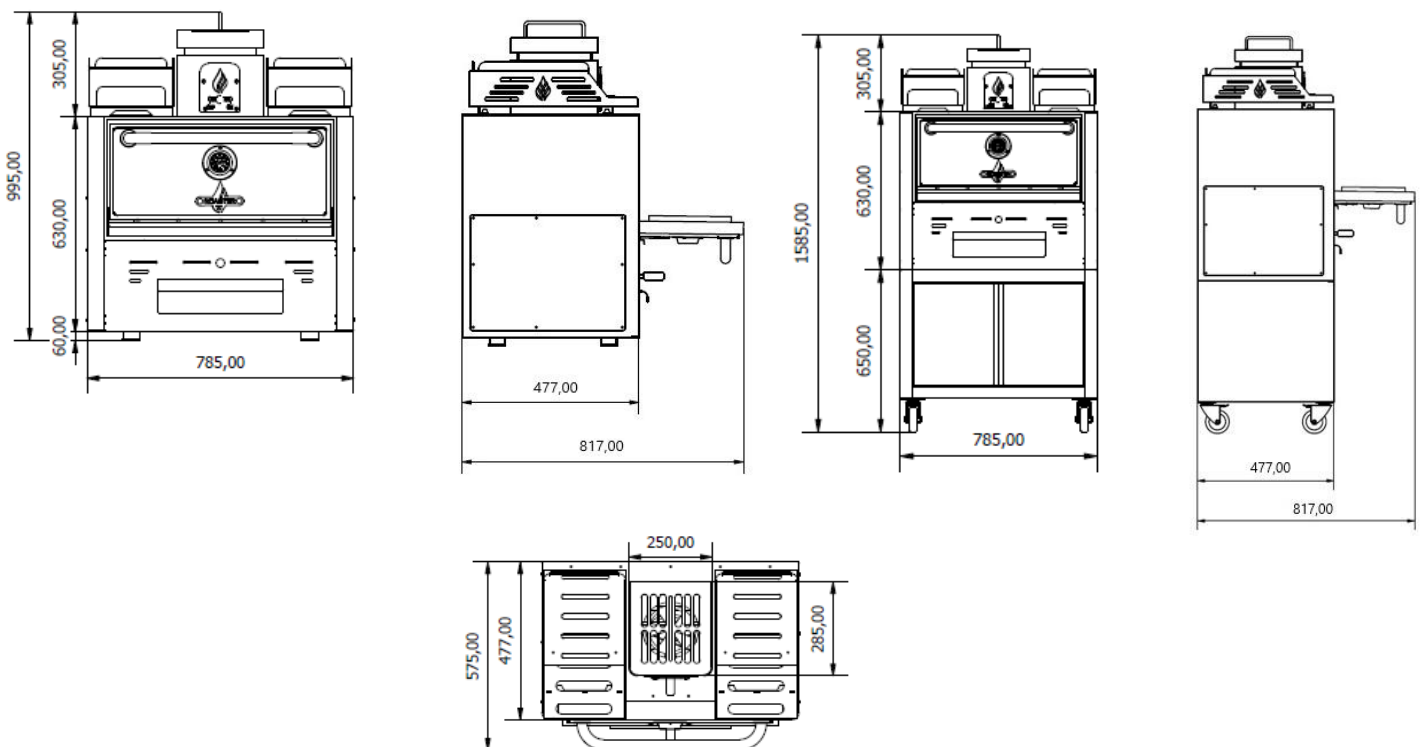
## 2.3 DRAWINGS

### DIMENSIONS (mm):

#### R34



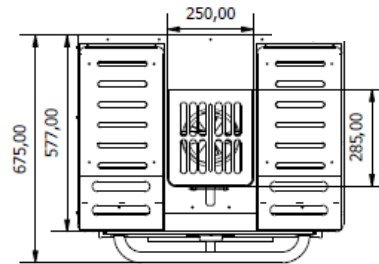
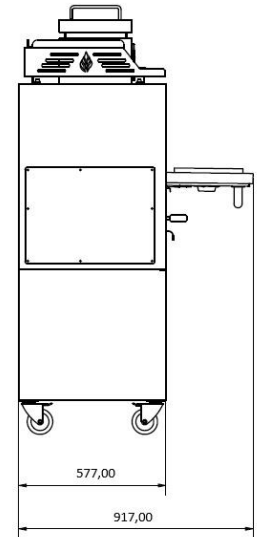
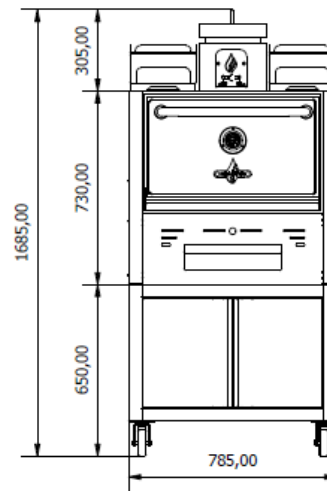
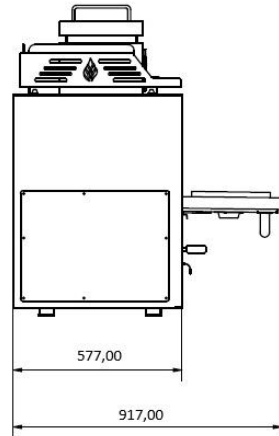
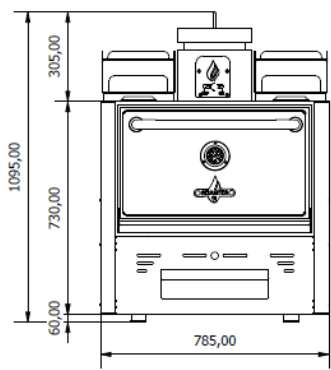
#### R53s/ ROC53s



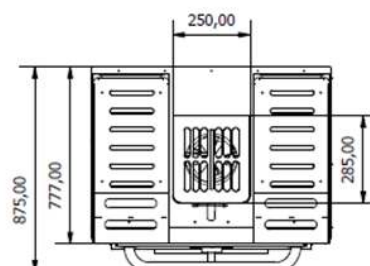
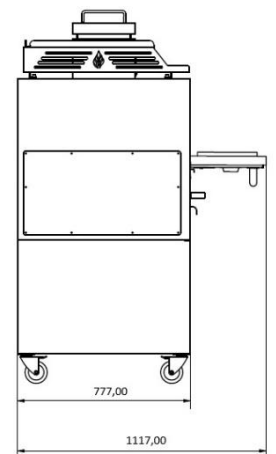
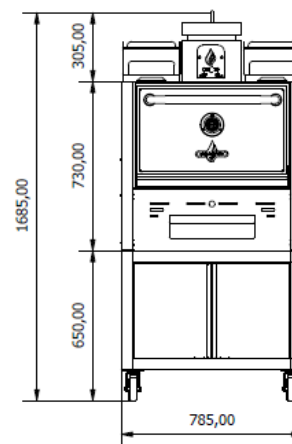
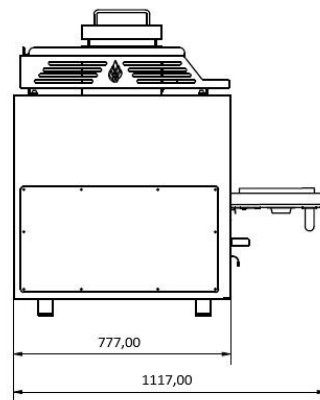
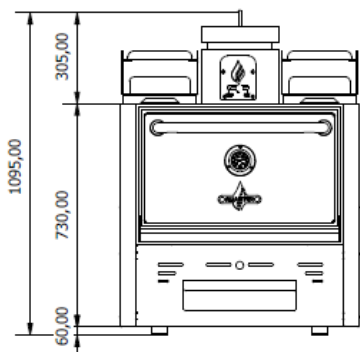
## 2.3 DRAWINGS

### DIMENSIONS (mm):

#### R54/ ROC54



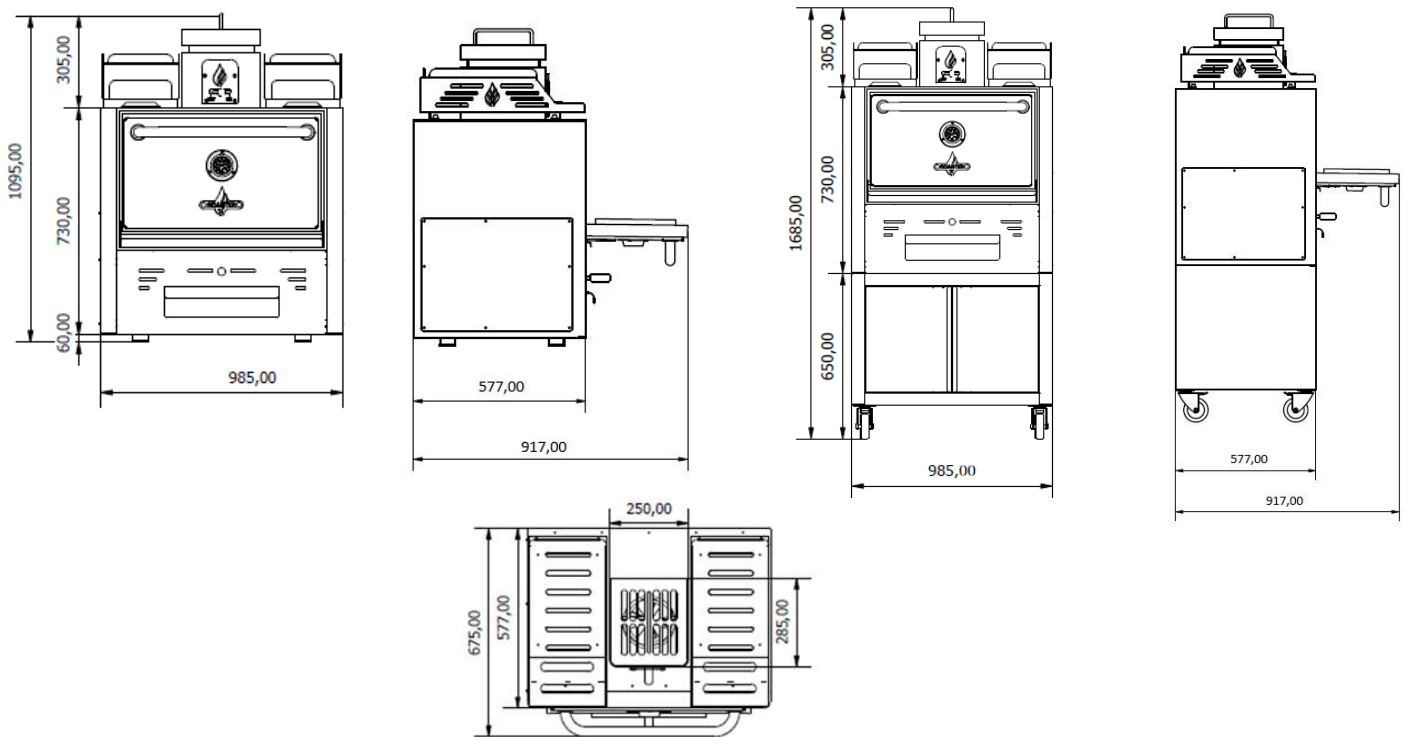
#### R56/ ROC56



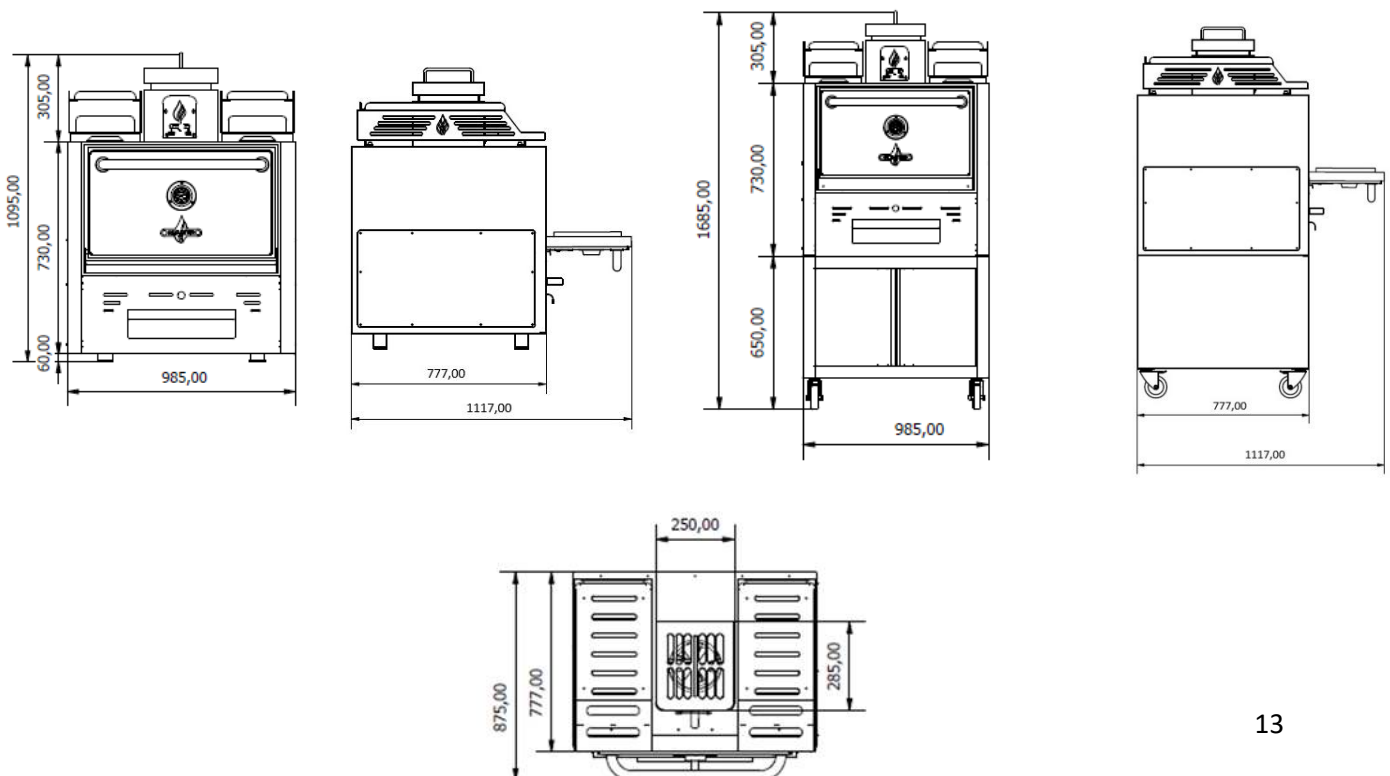
## 2.3 DRAWINGS

**DIMENSIONS (mm):**

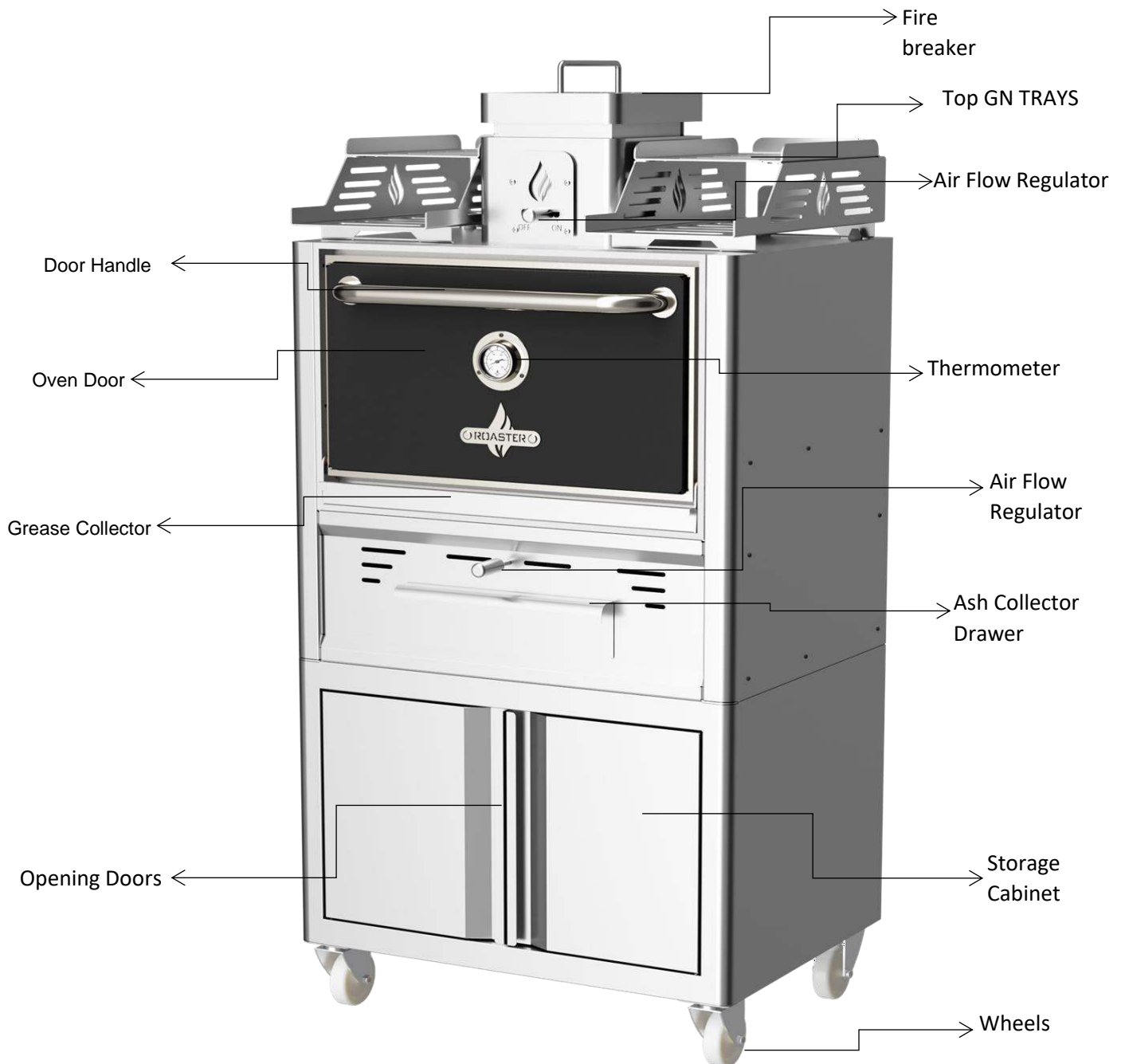
**R74/ ROC74**



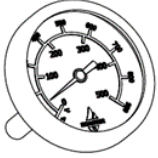
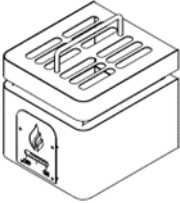
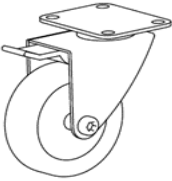
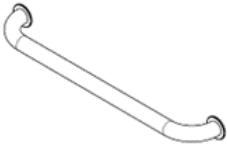

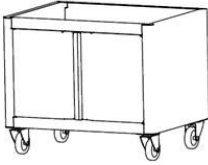
**R76/ ROC76**



### 3.1 COMPONENTS

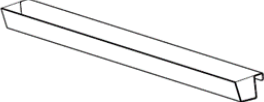
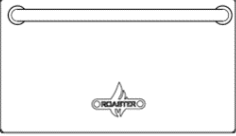




### 3.2 EXTERNAL COMPONENTS

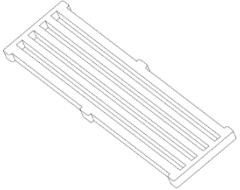
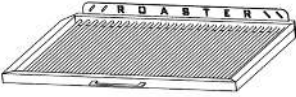
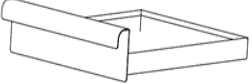
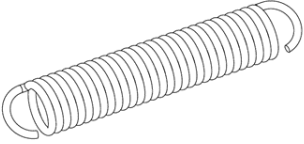
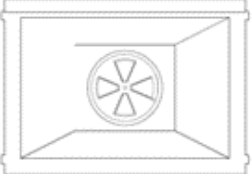
| IMAGE   | DESCRIPTION                          | CODE  |
|---|--------------------------------------|-------|
|    | Thermometer up to 500°               | CT2   |
|    | Fire breaker with air flow regulator | RAF   |
|  | Wheels                               | CGA12 |
|  | Door Handle                          | RDH1  |
|  | 2 Gastronorm Racks                   | RAH   |
|  | Storage Cabinet                      | RAC   |









### 3.2 EXTERNAL COMPONENTS

| IMAGE   | DESCRIPTION                                      | CODE |
|---|--|------|
|    | Removable Inox Grease Drip Pan                   | RGP  |
|    | Black Door<br>Inox Door<br>Red Door<br>Blue Door | RDB  |
|   | Table Roaster                                    | RAT  |
|  | Wire brush                                       | CGB  |

### 3.3 INTERNAL COMPONENTS

| IMAGE   | DESCRIPTION                 | CODE  |
|---|-----------------------------|-------|
|    | Charcoal grate set          | CHG   |
|   | Stainless steel grill grate | RAG   |
|  | Ash collector drawer        | RACD  |
|  | Door spring                 | RDS   |
|  | Ash damper                  | RASHD |

### 3.4 ACCESSORIES

| IMAGE   | DESCRIPTION   | CODE |
|---|---------------|------|
|    | Poker         | POK  |
|    | Tong          | RATN |
|   | Ash Shovel    | CSH  |
|  | Grill Scraper | GSC  |
|  | Wire Brush    | CGB  |
|  | Clip Tong     | CCT  |

## 4.1 WARNINGS



Before fire-up the oven for the first time, remember to remove all the protective film that is covering the exterior of the oven.



This product may have been dispatched in more than one package. 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 oven.



DO NOT place any obstructions that may block access for the maintenance or the service of the oven. DO NOT block the lateral and inferior parts of the oven. DO NOT modify or damage the legs or the wheels of the oven.



Always place the oven under an exhaust hood.



Keep the components of the oven clean (see Chapter 5, Cleaning and maintenance).



The diameter of the extraction tube must be at least 300 mm for all the models.



You must fire-up the oven before starting roasting. All the firing-up process must be done without any accessories inside the oven.



Place the oven at a distance of at least 100 mm away from the wall or any other cooking appliance. **CAUTION! ROC53s must be mounted to the wall. Secure the product firmly to the wall using the mounting screws and brackets to prevent it from falling. Damage to the product or injury may occur during this process. Handle with care.**

## 4.2 HOW TO FIRE UP THE OVEN

### INSTRUCTIONS:

- Use solid charcoal fuel only.
- Do NOT place the charcoal inside the drawer.
- Open the air flow regulator of the chimney prior to the loading of the charcoal.
- Open the oven door and remove the grill racks to free space for the charcoal.
- The quantity of charcoal required depends on which ROASTER oven model you are using.

| Model                     | ROASTER<br>34 | ROASTER<br>53s | ROASTER<br>54 | ROASTER<br>56 | ROASTER<br>74 | ROASTER<br>76 |
|---------------------------|---------------|----------------|---------------|---------------|---------------|---------------|
| Maximum charcoal quantity | 3 kg*         | 3 kg*          | 4 kg*         | 5 kg*         | 5 kg*         | 6 kg*         |
| kW equivalence            | 1,5           | 1,5            | 2             | 3,5           | 3,5           | 5             |

*\*The charcoal or briquette quantity you are going to use depends on the charcoal or briquette quality.*

- Open the lower and the upper air regulator to the maximum.
- Place the charcoal in the middle of the oven by forming a pyramidal shape, set them on fire (at least at 3 different spots) and close the door.
- The first time you heat up the oven, we recommend that you let the oven burn once without using it. This will allow the oven to get used to higher temperatures. Use 2/3 of the recommended amount of charcoal for your model listed on this page.
- Wait for at least 35 minutes until the charcoal has totally turned into embers. Then, close the lower air regulator, and wait 10 minutes leaving the upper air regulator open.
- When you do not see any black charcoal, flatten and distribute the burning charcoal evenly.
- Place the grill racks inside the oven, as the oven is ready to operate.
- The lower air regulator should remain closed, the upper air regulator opened approx. by 50%.
- During the cooking, open the upper air regulator to the maximum if a lot of smoke is coming out of the oven. The upper air regulator should remain open to the maximum, until the smoke disappears.
- You may also maintain steady the temperature by adjusting the upper regulator.

## 4.3 HOW TO RELOAD/PUT OUT THE OVEN

---

### INSTRUCTIONS to RELOAD THE OVEN:

- Open the door and remove the grill racks.
- Open the lower and the upper air regulator to the maximum.
- Stir with caution the existing burning charcoal.
- Add the necessary amount of charcoal. This depends on the amount of charcoal used before.
- Close the door and follow the above-mentioned steps before cooking.



Cooking temperature 250 °C to 350 °C

### INSTRUCTIONS TO PUT OUT THE OVEN:

- At the end of the cooking close the upper air regulator of the oven and make sure that the lower regulator and the door are closed.



Do not put out the oven by using water or other liquids.

Charcoal will be consumed by itself.

- Close the door of the oven and wait for 30 minutes.
- When the oven has been completely put out, remove the ashes with caution.
- If there is charcoal left in the oven it can be used for the next service.

## 5.1 WARNINGS

---



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



Do NOT use chemical products to clean the oven.



Prior to maintenance or cleaning of the oven, any object or ash from the previous service should be removed. 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 oven and DO NOT use any other kind of liquid.



Clean with e grease remover and a cloth or a brush.

## 5.2 CLEANING

---

- Remove the ash from the oven when it is cold after every use.
- It is necessary to clean the grill racks and the other roasting accessories after every use. Clean well the door frame, especially where grease from cooking accumulates most with a brush.
- Remove the grease tray and wash it with a grease remover and a brush or cloth.
- Do NOT use a corrosive grease remover to clean the outside of the oven or/and the inside of the cabinet below.
- Clean the door of the oven with a grease remover and a cloth.
- Take the grill racks out of the oven carefully and clean them with a wire brush. This must be done before cooking to clean the grease accumulated from the previous use.
- Remove the ash 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.
- Clean weekly the fire breaker. Remove the cover, take out the filter and hit it with a wooden or plastic spatula. The soot removal will avoid blocking the smoke exhaust. The parts can be cleaned with grease remover and a wet cloth or put them in the dishwasher.  
**CAUTION!** DO NOT use water or other liquids to clean the inside of the fire breaker.
- The charcoal 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.



## 5.3 MAINTENANCE

---



Make sure that the oven 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 BOKAN GP before.



Do NOT use pieces or parts of other companies.



BOKAN GP will not be responsible for damage which may be provoked to people, parts or installations caused by an improper use or maintenance of the oven.



All inspections must be carried out by qualified personnel.

## 5.3.1 INSTRUCTIONS

---

- **Thermometer replacement.**

Put on protective gloves.

Unscrew the screw, twisting it with an anticlockwise direction and remove the thermometer.

Put the new thermometer in place and make sure that it is set straight.

Screw the bolt back in place.

- **Door Spring Replacement**

Put on protective gloves.

Unscrew the bolts laterally to have access to the door opening mechanism.

Pull the housing gently and remove it.

Unscrew the bolts at the two edges of the old spring. Remove the old spring and replace it with the new one by fastening the bolts at the edges again.

Make sure that the door closes smoothly before putting back the housing otherwise regulate the bolts.

Perform the same actions on the other side of the oven.

## 6.1 WARRANTY

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**BIOKAN GP guarantees a 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.
3. When the product has been modified or repaired by non-qualified personnel.
4. When the fault is due to the normal wearing out of the oven and its parts due to long term use.
5. 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 upon the Buyer's request.
- All repairs during the warranty 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 on the warranty period.

**No other warranty, verbal or written, different than the one expressed here will be accepted by BIOKAN GP.**



**CHARCOAL OVENS N' GRILLS**

*By BIOKAN GP*



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

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