

ROASTER 

MANUAL

ROBATA GRILLS

By BLOKAN G.P.





**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 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 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 BIOKAN G.P. in this manual.



When this equipment is not properly installed, a fire may result. To reduce 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 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

Roasting area: 1030X295 mm



GR120B: 1200X650X730 mm

Roasting area: 1030X495 mm



GR85: 850X450X730 mm

Roasting area: 680X295 mm



GR85B: 850X650X730 mm

Roasting area: 680X495 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	107 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	126 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	82 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	100 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

Scraper
Rod grill grates
Poker
Grill scraper
Ash Shovel
Upper Grill Racks
Charcoal Starter (for GR85B & GR120B)
Fire Bricks
Packaging

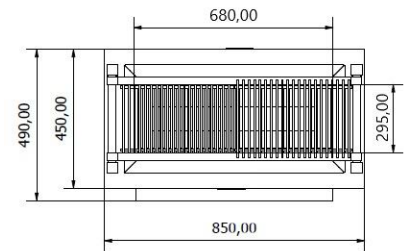
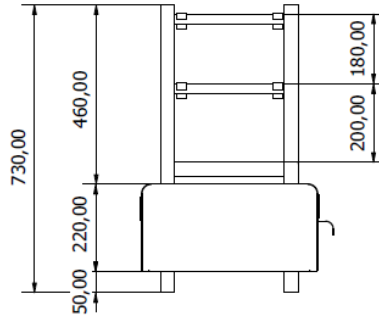
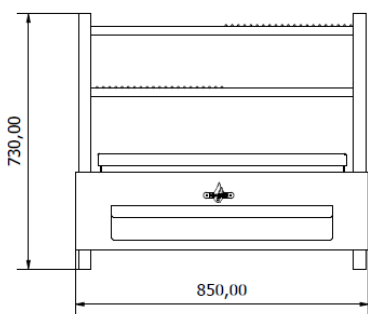
OPTIONAL ACCESSORIES

Scraper
Rod grill grates
Poker
Grill scraper
Ash Shovel
Upper Grill Racks
Charcoal Starter (for GR85B & GR120B)
Frontal GN Supports

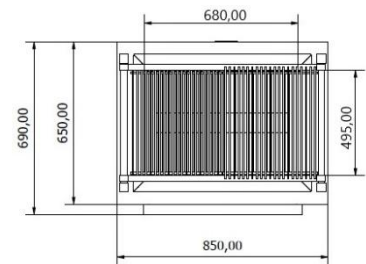
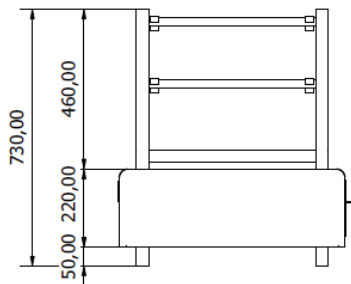
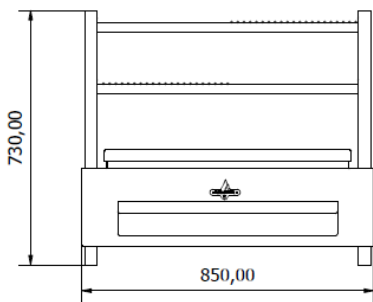
2.3 DRAWINGS

DIMENSIONS (mm):

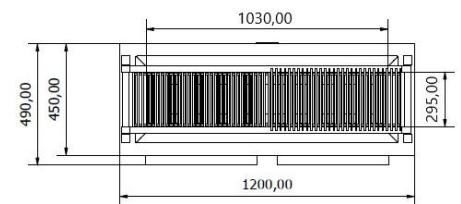
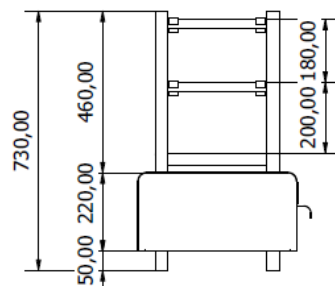
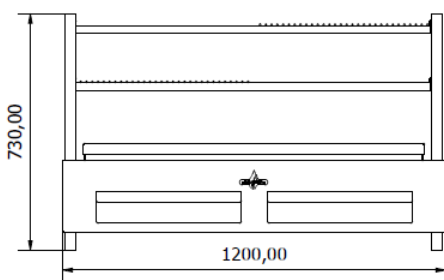
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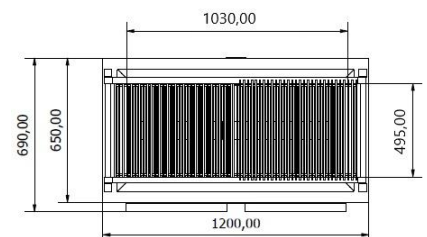
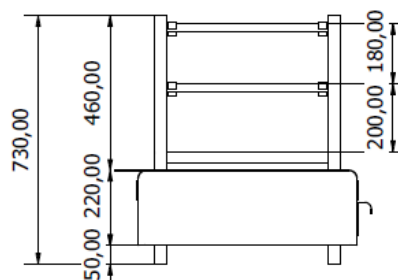
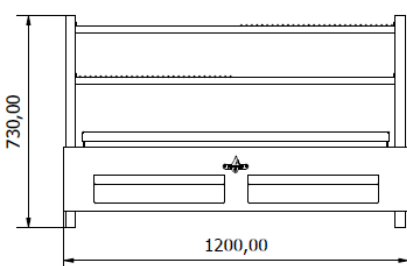
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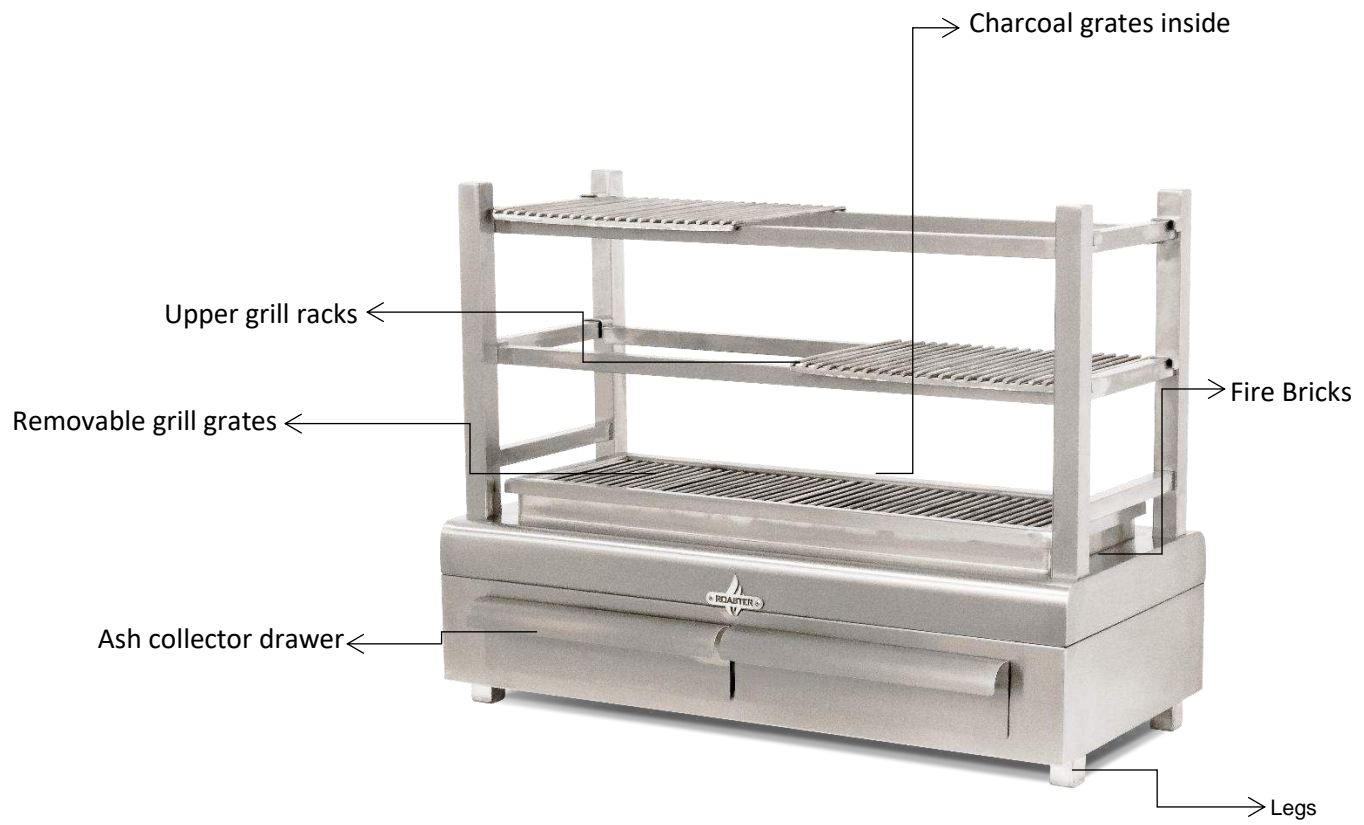
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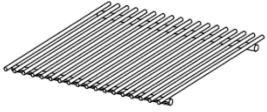
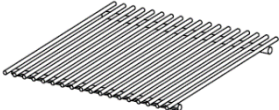

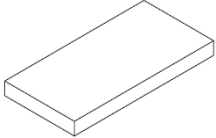
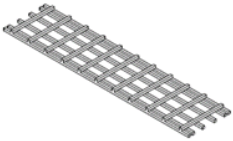
GR120B



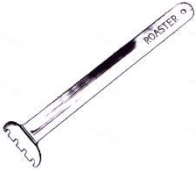

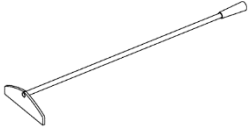
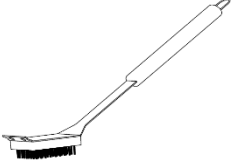
3.1 COMPONENTS



3.1 COMPONENTS

IMAGE	DESCRIPTION	CODE
	Grill rack	GGR
	Upper Grill rack	UGGR
	Ash collector drawer	RGACD1
	Fire bricks	FBRK
	Charcoal grate	CHG

3.4 ACCESSORIES

IMAGE	DESCRIPTION	CODE
 A long-handled metal tool with a flat, rectangular head, used for scraping grills. The word "ROASTER" is visible on the handle.	Grill scraper	GSC
 A shovel with a long handle and a wide, flat head, used for moving ash.	Ash Shovel	CSH
 A long-handled metal tool with a circular head, used for turning meat on a spit.	Poker	POK
 A long-handled metal tool with a head covered in fine wires, used for cleaning grills.	Wire brush	CGB

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 GP before.



Do NOT use pieces or parts of other companies.



BIOKAN GP 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 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 N' GRILLS

By BIOKAN GP.



<https://roastergrills.com/>



sales@roastergrills.com



www.facebook.com/RoasterOvens



https://www.instagram.com/roaster_ovens



<https://www.linkedin.com/company/roasterovens/posts/?feedView=all>



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

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