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Fires your grilling passion !

ROASTER 



Born to Grill !!!

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ROASTER. *The Grill Specialists*

Born to Grill !

BIOKAN

Choose your Roaster and enjoy the unique experience of cooking on charcoal grills!

Choose your Roaster and boast 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 Horeca.

We believe in continuous improvement. Our engineers are constantly developing and redesigning products so that they can respond to our customers' needs.

We strive to construct products that are efficient, easier to install and maintain, and products that meet the highest standards.

Roaster ... Fires your grilling passion !





ROASTER



The Grill Specialists



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SIGNATURE BY BIOKAN Inc.

BIOKAN Inc. was founded in 1988 and, since then, has been manufacturing stainless steel constructions for restaurants and other food service establishments. BIOKAN Inc. strives to construct products that are more efficient, easier 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 construction of high-quality products, which combine modern design with functionality, to the most competitive prices.

BIOKAN Inc. boasts one of the most technologically advanced production lines of stainless-steel constructions in Greece and believes in continuous improvement. It is developing and redesigning products so that they can respond to its customers' demanding needs.



WHEN TRADITION MEETS INNOVATION

Roaster Charcoal Oven is the result of the long-term experience of BIOKAN Inc. in manufacturing open grills in combination with the Greek tradition of cooking in wood ovens and on charcoal grills.

Roaster Oven is a product made to meet the needs of the very demanding sector of Horeca. It is an appliance that every kind of Restaurant, Steak House, Brasserie and Bistro must have.



ROASTER

MAKES THE DIFFERENCE IN A COMMERCIAL KITCHEN

SPEED

It is faster than an open grill.

QUALITY

Unique flavor, texture, and juiciness to all kinds of food.
Perfectly roasted and grilled food.

ECONOMY

It is a combination of an open grill and a closed oven.
The integrated vent system for the air flow regulation leads to a lower charcoal consumption.

CONVENIENCE

Designed to be functional; the multi-level and easily removable grill racks as well as the ash collector drawer and the grease collector pan are only some of the characteristics that make it easy to use and clean.

SAFETY

It prevents the exposure of the chef to constant heat.
The especially designed fire breaker hat reduces the risk of fire.



Roaster Charcoal Oven

- Runs exclusively on charcoal
- Has various levels of grilling
- Boasts a modern closed barbeque design

- Includes a double vent system for temperature control
- Assures perfect texture and flavor for all kinds of food (meat, fish, vegetables etc.)



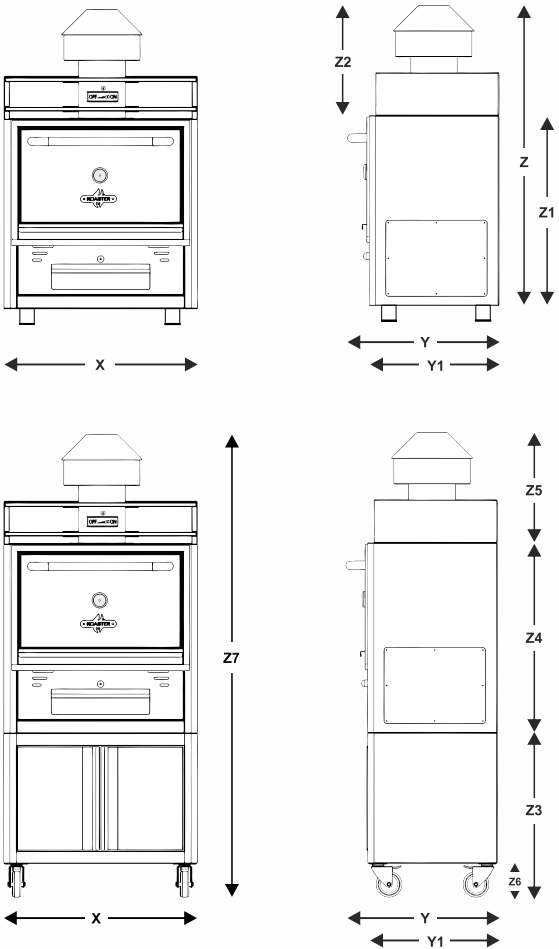
R 54 45 diners approx. 765 x 510 x 1270 mm 530 x 400 mm 175 kg	R 56 75 diners approx. 765 x 710 x 1270 mm 530 x 600 mm 200 kg
R 74 75 diners approx. 965 x 510 x 1270 mm 730 x 400 mm 200 kg	R 76 110 diners approx. 965 x 710 x 1270 mm 730 x 600 mm 280 kg

Included ● ————— ● Included



ROC 54 45 diners approx. 765 x 510 x 1910 mm 530 x 400 mm 200 kg	ROC 56 75 diners approx. 765 x 710 x 1910 mm 530 x 600 mm 230 kg
ROC 74 75 diners approx. 965 x 510 x 1910 mm 730 x 400 mm 230 kg	ROC 76 110 diners approx. 965 x 710 x 1910 mm 730 x 600 mm 320 kg

- Chimney Kit (firebreaker with air flow regulator)
- 1 Stainless Steel AISI 304 Tong
- 2 Stainless Steel AISI 304 Grill Racks
- Upper Heating Rack
- Packaging



	ROASTER 54	ROASTER 56	ROASTER 74	ROASTER 76
X	765	765	965	965
Y	580	780	580	780
Y1	510	710	510	710
Z	1270	1270	1270	1270
Z1	800	800	800	800
Z2	470	470	470	470

	ROC 54	ROC 56	ROC 74	ROC 76
X	765	765	965	965
Y	580	780	580	780
Y1	510	710	510	710
Z3	635	635	635	635
Z4	750	750	750	750
Z5	180	180	180	180
Z6	120	120	120	120
Z7	1910	1910	1910	1910

	ROASTER 54	ROASTER 74	ROASTER 56	ROASTER 76
Charcoal consumption (kg/day)	6 - 8kg	10 - 12kg	10 - 12kg	12 - 16kg
Smoke exhaust (m3/hour)	1600	2100	2100	2500

These quantities have been calculated approximately and they can differ a lot whether it is used charcoal or briquette and according to their quality.

ACCESSORIES



Grill rack



Table roaster



Tong



Poker



Grill scraper



Ash shovel



CHARCOAL/WOOD - FIRED CHICKEN ROTISSERIE

Roaster presents the new Charcoal/Wood – fired Chicken Rotisserie.

It is a closed type rotisserie that guarantees the perfect roasting result of chickens and all kinds of meat and fish. 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 a lateral door.

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 in the back cabin and the grease collector tray with the evacuation tap facilitate the cleaning of the rotisserie.

Choose between the small or the big model and get ready to live the absolute roasting experience.

Charcoal/Wood - fired Chicken Rotisserie



ROASTER CFW12

18-24 chickens



1200 x 1050 x 1930 mm



350 kg

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

Included ●



ROASTER CFW16

36-42 chickens



1600 x 1050 x 1930 mm



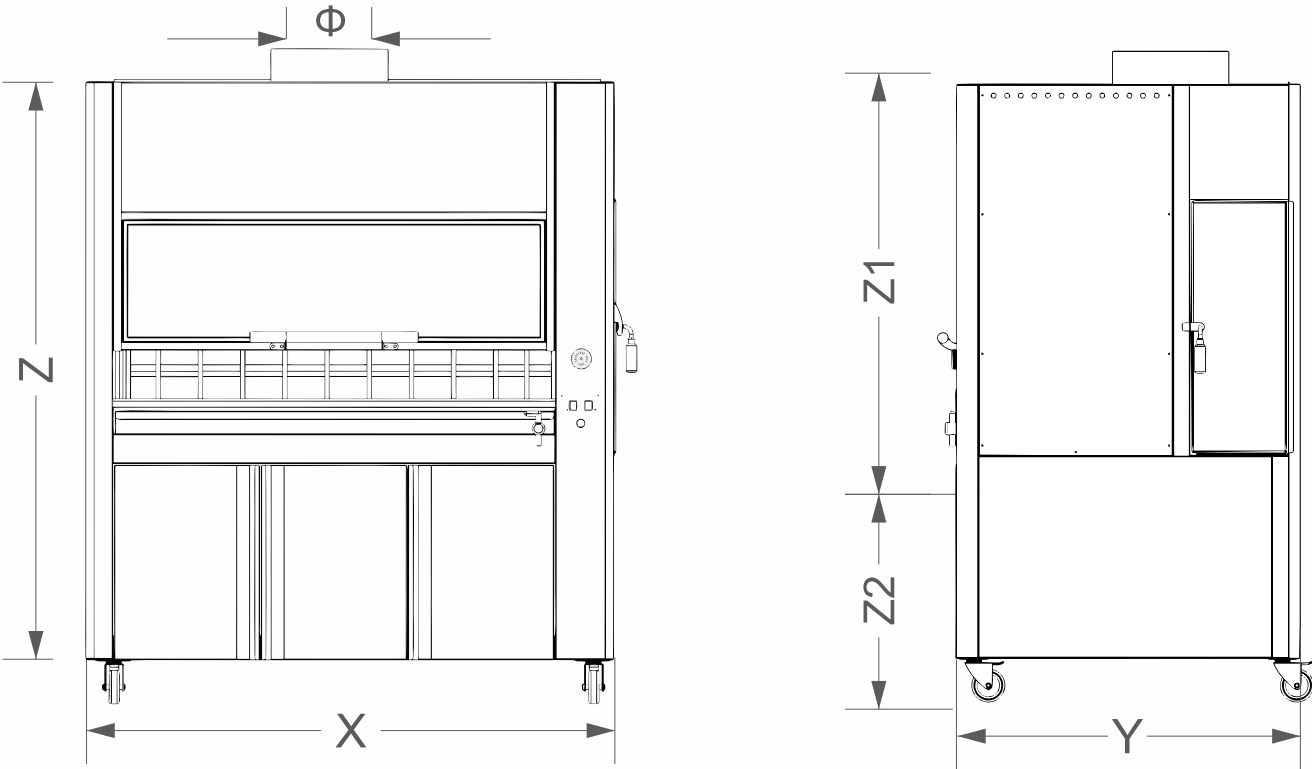
440 kg

- 6 Spit Rods
- 12 Single Spit Forks
- 30 Double Spit Forks
- Fire Bricks
- Poker
- Packaging

● Included



Available
in
black
colour



	X	Y	Z	Z1	Z2	Φ
CFW12	1200	1050	1930	1200	700	300
CFW16	1600	1050	1930	1200	700	350

ACCESSORIES



Flat basket



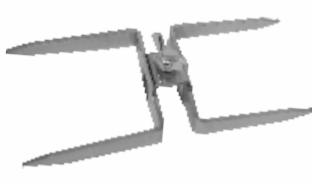
Round basket



Double Spit



Single spit fork



Double spit fork



Rod spit



Poker

CHARCOAL PARRILLA GRILL

Roaster presents the latest release, the new Roaster Parrilla.

It is an open grill made from stainless steel available in two versions, counter top and with cabinet.

Roaster Parrilla boasts 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 racks and obtain the desirable temperature through the various grilling levels while the ash collector drawer facilitates the cleaning after every use.


Roaster Parrilla is the equipage every professional kitchen should possess.



Charcoal Parrilla Grill



ROASTER GP95



1150 x 700 x 900 mm


800 x 600 mm


100 kg



ROASTER GP95C


1150 x 700 x 1510 mm


800 x 600 mm


140 kg

- 2 x "V" grooved grill grates
AISI 304

- Fire Bricks

- Charcoal Starter

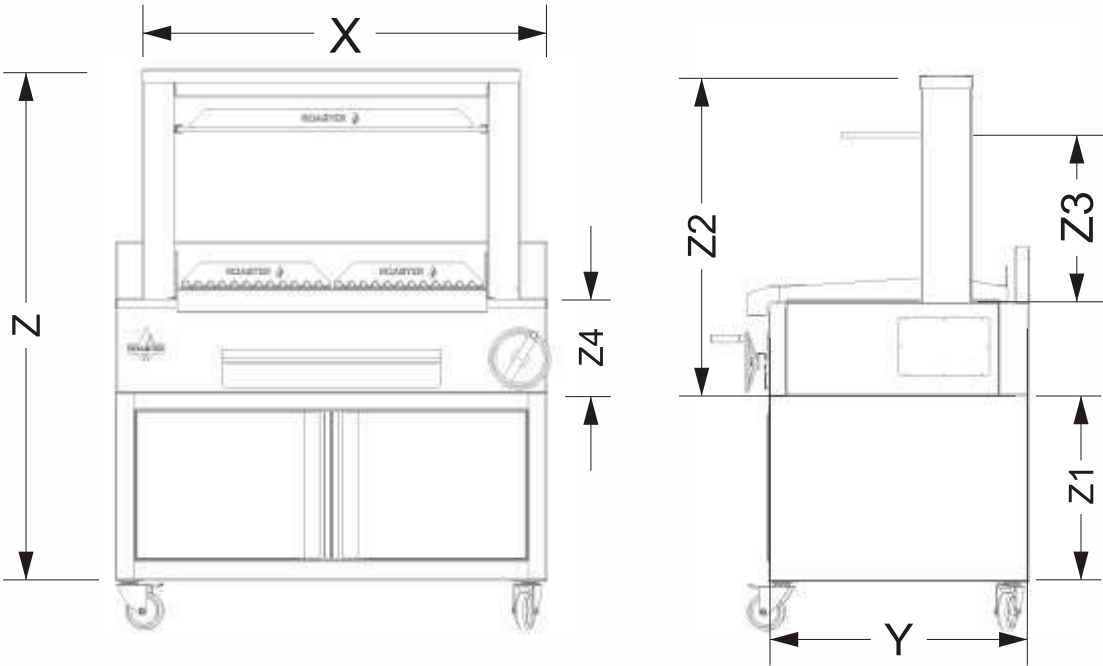
- Grease collector
- Poker

- Grill scraper

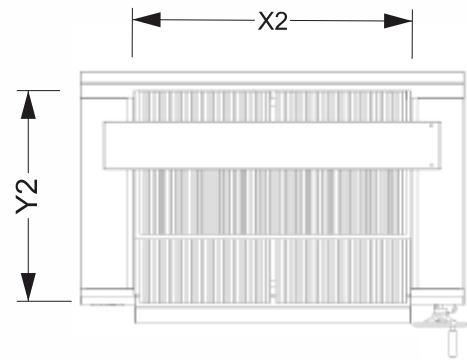
- Ash shovel

- Packaging

Included ● ————— ● Included



X	Y	Z	Z1	Z2	Z3	Z4
1150	700	1510	630	870	430	250
1150	700	900	630	870	430	250



Grill Grates
Dimensions

X2	Y2
800	600

ACCESSORIES



Rod grill grate



"Z" grooved grill grate



"V" grooved grill grate



Poker



Grill scraper



Ash shovel



Charcoal starter



CHARCOAL ROBATA GRILL

Roaster presents the new Roaster Robata grill.

"Fireside-cooking" is the meaning of robatayaki often shortened to robata in Japanese cuisine and it refers to a method of cooking, similar to barbecue in which items 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, but other kinds of food are also suitable for grilling on the Robata.

While the setup varies, a common arrangement has the grill in a central position around which the customers are seated.


Charcoal Robata Grill




- 2 x Rod grill grates AISI 304
- 2 x Upper grill grates AISI 304
- Grill scraper
- Poker
- Ash shovel
- Fire bricks
- Packaging

Included ●


ROASTER GR85



850 x 450 x 730 mm


340 x 295 mm x 2


82 kg


ROASTER GR85B



850 x 650 x 730 mm


340 x 495 mm x 2


130 kg


ROASTER GR120



1200 x 450 x 730 mm


510 x 295 mm x 2

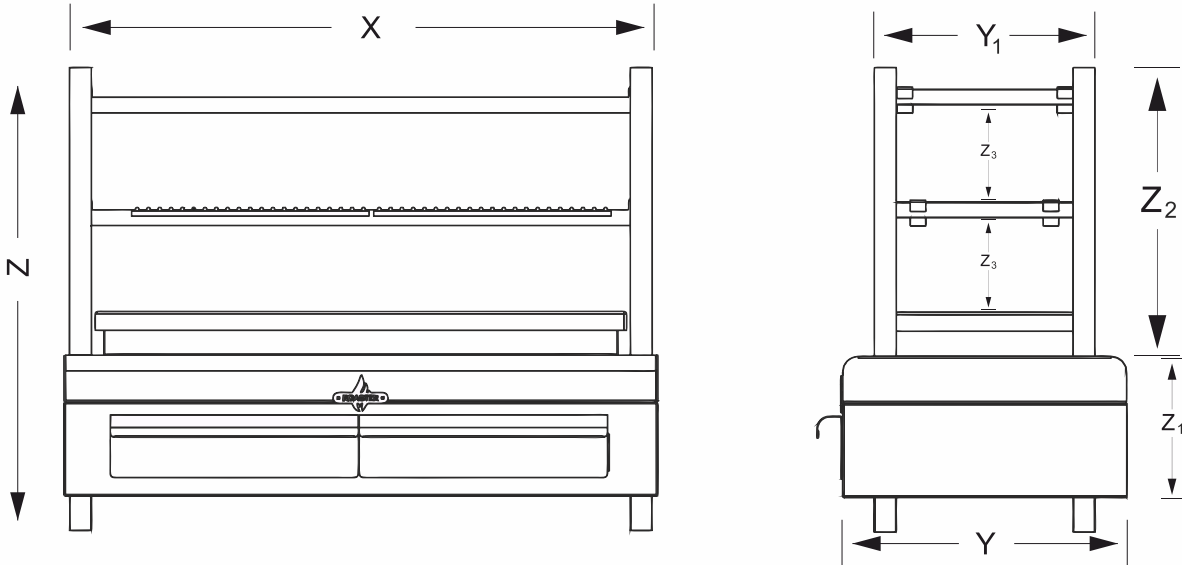

90 kg

ROASTER GR120B

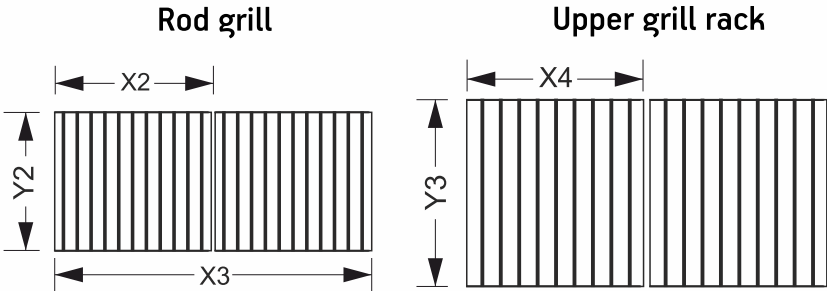

1200 x 650 x 730 mm


510 x 495 mm x 2


150 kg



	X	Y	Y1	Z	Z1	Z2	Z3
GR85	850	450	350	730	270	460	160
GR120	1200	450	350	730	270	460	160
GR85B	850	650	350	730	270	460	160
GR120B	1200	650	350	730	270	460	160



	X2	Y2	X3	Y3	X4
GR85	340	295	680	280	360
GR120	510	295	1030	280	535
GR85B	340	495	680	430	360
GR120B	510	495	1030	430	535

ACCESSORIES



Poker



Rod grill



Grill scraper



Upper grill rack



Ash shovel



CHARCOAL CHURRASCO GRILL

Roaster is proud to present the Churrasco Grill.

Inspired from the Greek "souvlaki" on charcoal grills and the Hispanic "churrasco", Roaster has created a modern appliance which combines both traditions.







Roaster churrasco grill boasts a skewer rotating system over the embers which assures the perfect roast.

The skewers can be combined or replaced with grill grates according to the kind of food you choose to cook.

Choose between the counter top and the cabinet model.







Charcoal Churrasco Grill

ROASTER K6S







-  650 x 610 x 350 mm
-  280 x 500 mm (x2)
-  1 x 220 volt
-  6 skewers
-  AISI 304
-  82 kg



ROASTER K9S







-  1100 x 610 x 350 mm
-  400 x 500 mm (x2)
-  1 x 220 volt
-  9 skewers
-  AISI 304
-  90 kg

ROASTER K6SF

-  650 x 610 x 1000 mm
-  280 x 500 mm (x2)
-  1 x 220 volt
-  6 skewers
-  AISI 304
-  108 kg

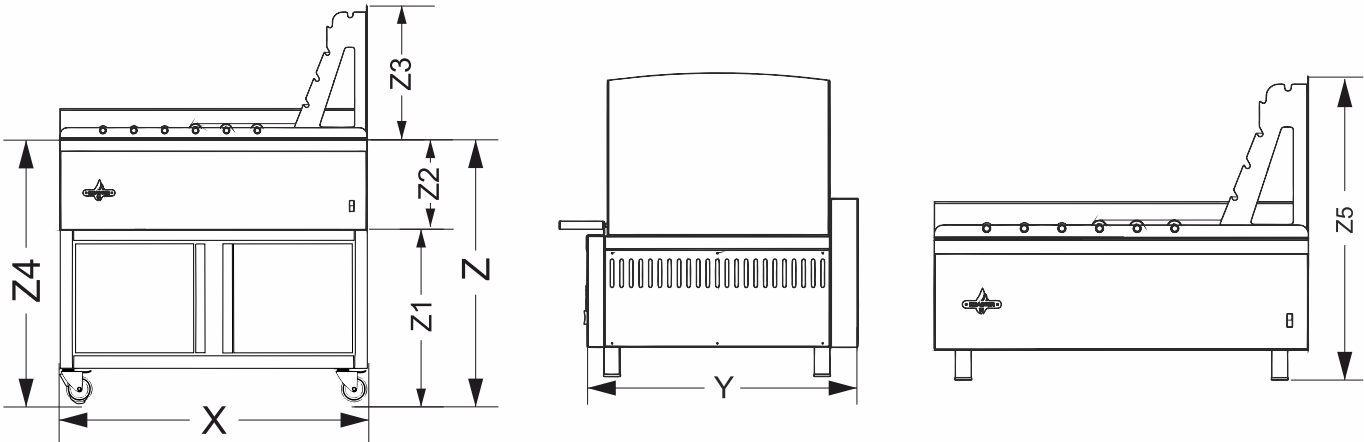


ROASTER K9SF

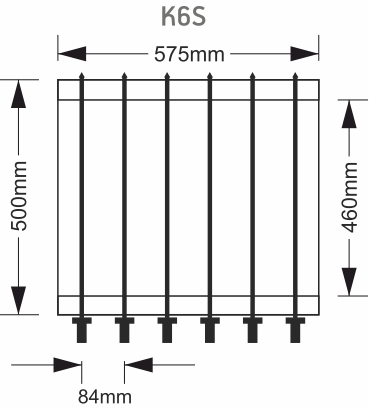
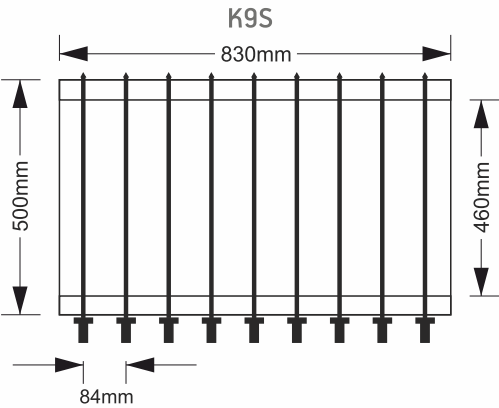
-  1100 x 610 x 1000 mm
-  400 x 500 mm (x2)
-  1 x 220 volt
-  9 skewers
-  AISI 304
-  125 kg

- 2 x Grill Grates AISI 304
 - Poker
- 1 set of Skewers 8x8 mm
 - Ash shovel
- Fire bricks
 - Gril scraper
- Charcoal starter
 - Packaging

Included ● ————— ● Included



	X	Y	Z	Z1	Z2	Z3	Z4	Z5
K6S	850	610	-	-	350	270	-	650
K9S	1100	610	-	-	350	270	-	650
K6SF	850	610	970	620	350	270	885	-
K9SF	1100	610	970	620	350	270	885	-



ACCESSORIES



Rod grill grate



Charcoal starter



Skewers



Ash shovel



Grill scraper



Poker



" Milano - Italy | Host "



Born to Grill !

Fires your grilling passion!

ROASTER 

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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