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Born to Grill !!!

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ROASTER.

The Grill Specialists

Born to Grill !

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[®]
CHARCOAL OVENS N' GRILLS



The Grill Specialists

SIGNATURE BY BLOKAN Inc.

BLOKAN GP was founded in 1988 and, since then, has been manufacturing stainless steel constructions for restaurants and other food service establishments. BLOKAN GP 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.

BLOKAN GP 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 BLOKAN GP 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.



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.

785 x 577 x 1095 mm

535 x 390 mm

230 kg

R 56

75 diners approx.

785 x 777 x 1095 mm

535 x 590 mm

281 kg

R 74

75 diners approx.

985 x 577 x 1095 mm

735 x 390 mm

285 kg

R 76

110 diners approx.

985 x 777 x 1095 mm

735 x 590 mm

302 kg

Included ●

● Included



ROC 54

45 diners approx.

785 x 577 x 1685 mm

535 x 390 mm

250 kg

ROC 56

75 diners approx.

785 x 777 x 1685 mm

535 x 590 mm

312 kg

ROC 74

75 diners approx.

985 x 577 x 1685 mm

735 x 390 mm

315 kg

ROC 76

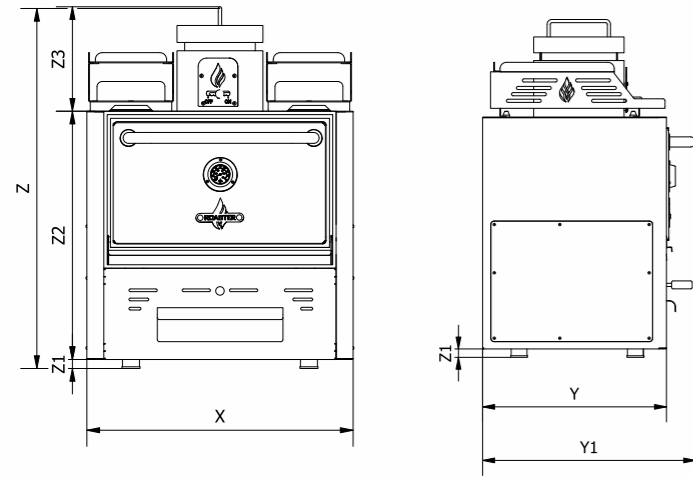
110 diners approx.

985 x 777 x 1685 mm

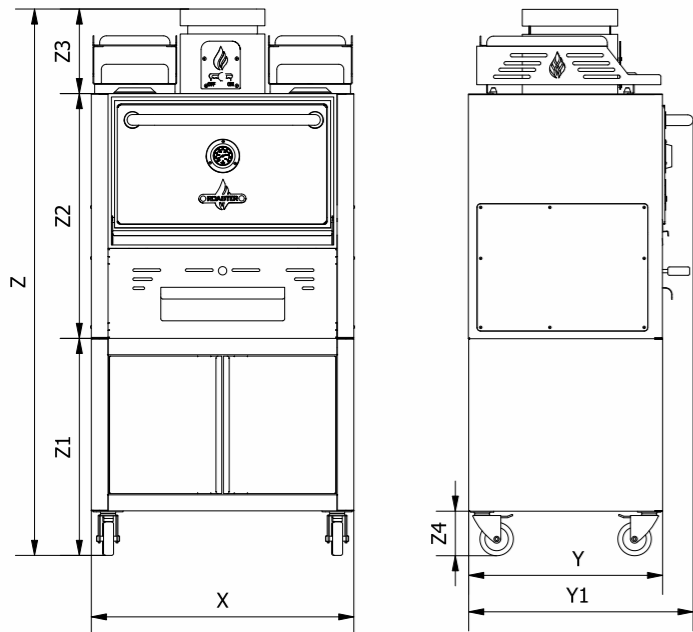
735 x 590 mm

350 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



DIMS	R54	R56	R74	R76
X	785	785	985	985
Y	577	777	577	777
Z	1095	1095	1095	1095
X1	250	250	250	250
Y1	675	875	675	875
Y2	285	285	285	285
Z1	60	60	60	60
Z2	730	730	730	730
Z3	305	305	305	305



DIMS	ROC54	ROC56	ROC74	ROC76
X	784	784	984	984
Y	577	777	577	777
Z	1630	1630	1630	1630
X1	250	250	250	250
Y1	675	875	675	875
Y2	285	285	285	285
Z1	650	650	650	650
Z2	730	730	730	730
Z3	250	250	250	250
Z4	130	130	130	130

	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



1080 x 920 x 1930 mm



450 kg

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

Included ●



ROASTER CFW16

36-42 chickens



1530 x 920 x 1930 mm

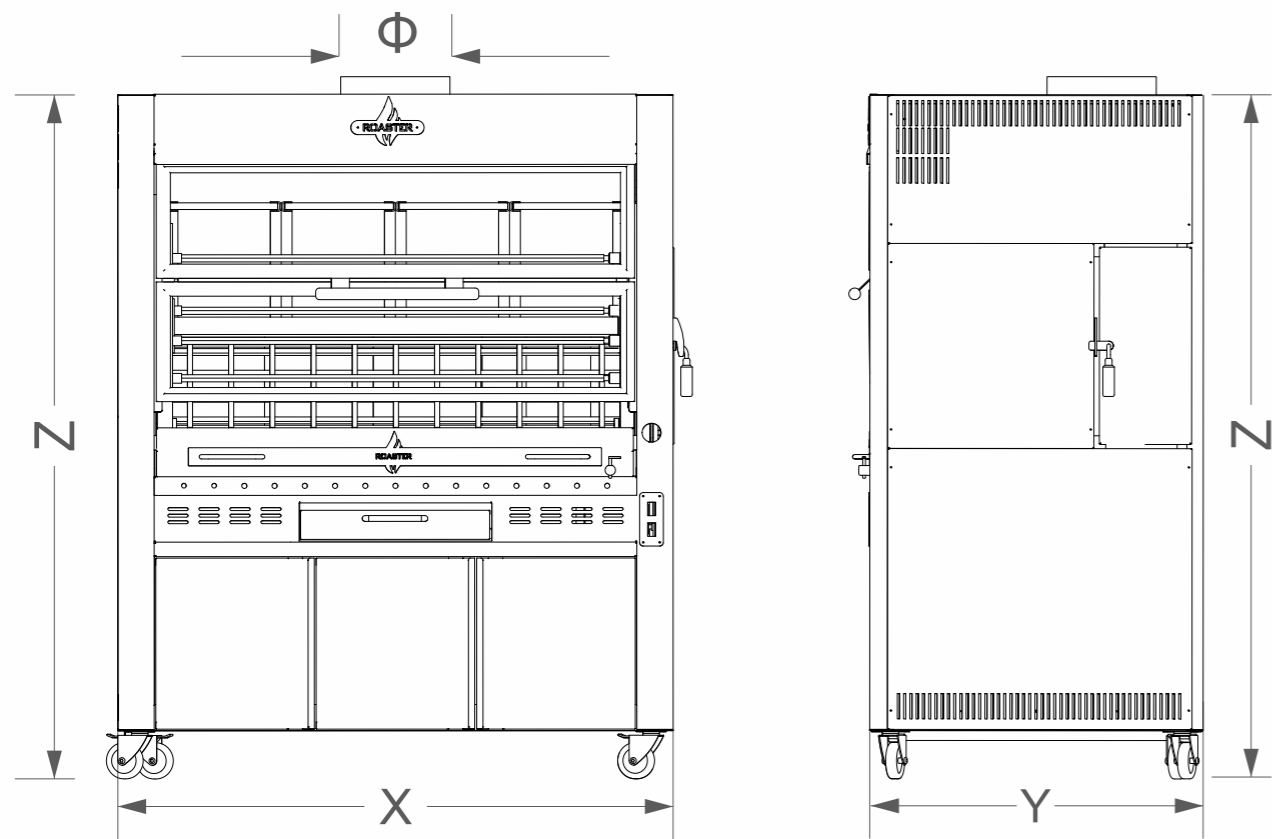


550 kg

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

● **Included**





	X	Y	Z	Φ
CFW12	1080	920	1930	300
CFW16	1530	920	1930	350

ACCESSORIES



Flat basket
CGA 14



Double Spit
CGA 15



Round basket
CGA 16



Single spit fork



Double spit fork



Rod spit



Poker

PARRILLA CHARCOAL 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.




Parrilla Charcoal Grill





ROASTER GP1G


ROASTER GP2G


ROASTER GP3G



800 x 825 x 1000 mm



1200 x 825 x 1000 mm


1800 x 825 x 1000 mm


700 x 620 mm


500 x 620 mm


500 x 620 mm


130 kg


190 kg


250 kg

- 1 x "V" grooved grill grate
AISI 304 (for GP1)

- 2 x "V" grooved grill grates
AISI 304 (for GP2)

- 3 x "V" grooved grill grates
AISI 304 (for GP3)

Included


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



ROASTER GP1GC


ROASTER GP2GC


ROASTER GP3GC



800 x 825 x 1550 mm


1200 x 825 x 1550 mm


1800 x 825 x 1550 mm


700 x 620 mm


500 x 620 mm


500 x 620 mm


160 kg


220 kg

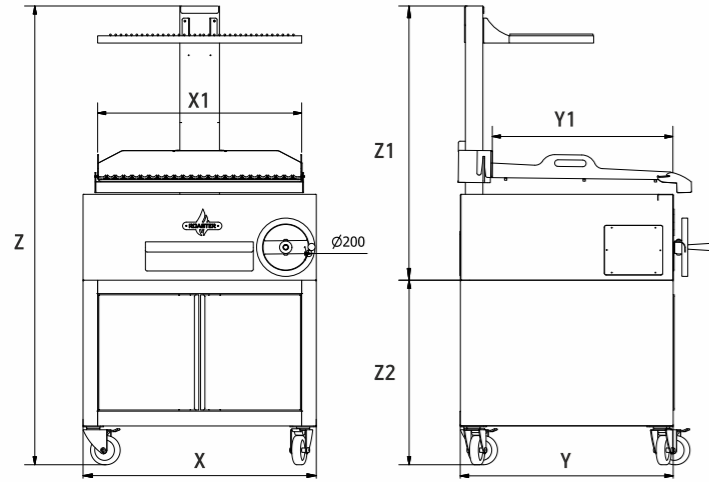

280 kg

- Grill scraper
- Ash shovel

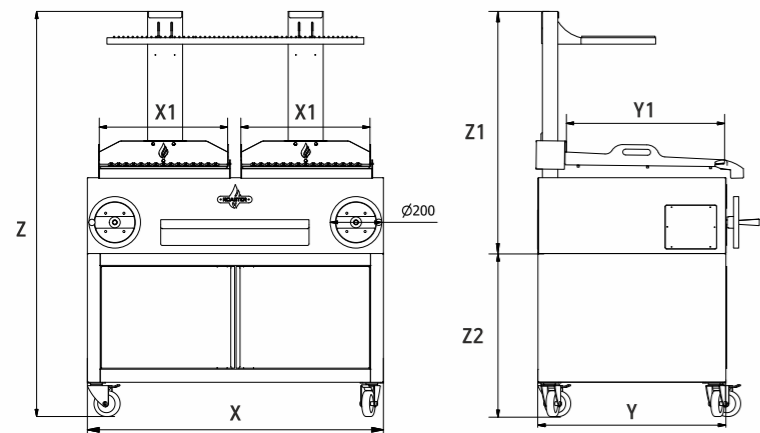
- Fire Bricks
- Poker

- Grease collector
- Upper grill racks

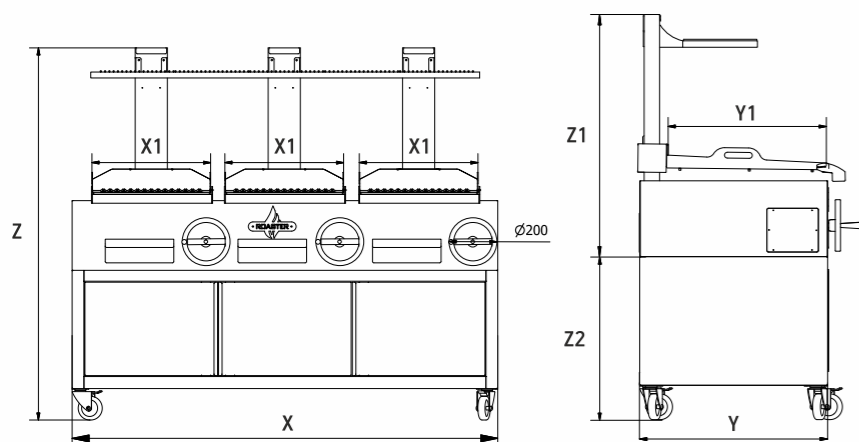
- Charcoal Starter
- Packaging



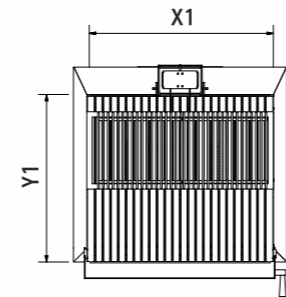
	GP1G	GP1GC
X	800	800
X1	630	630
Y	825	825
Y1	620	620
Z	-	1550
Z1	940	940
Z2	-	610



	GP2G	GP2GC
X	1200	1200
X1	500	500
Y	825	825
Y1	620	620
Z	-	1550
Z1	940	940
Z2	-	610

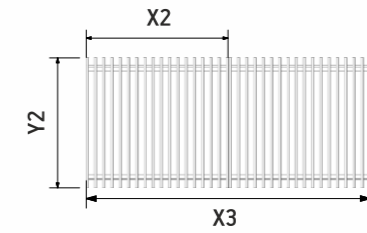


	GP3G	GP3GC
X	1800	1800
X1	500	500
Y	825	825
Y1	620	620
Z	-	1550
Z1	940	940
Z2	-	610



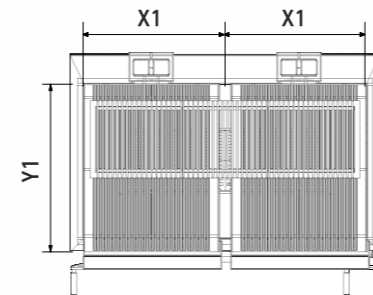
GP1 Grill Grates Dimensions

X1	Y1
630	620



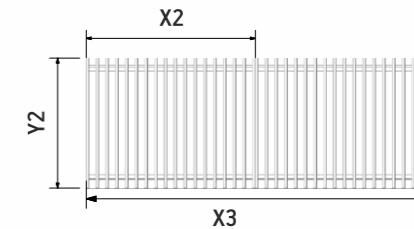
GP1 Upper Grill Racks Dimensions

X2	X3	Y2
300	600	300



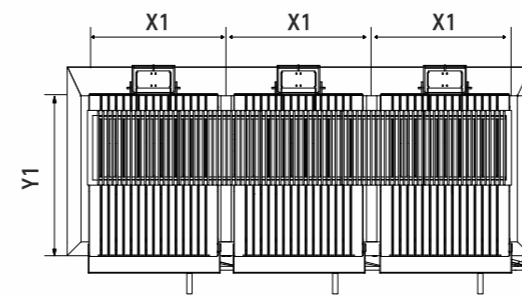
GP2 Grill Grates Dimensions

X1	Y1
500	620



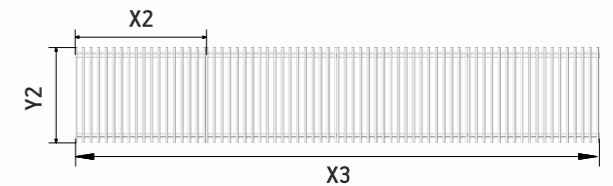
GP2 Upper Grill Racks Dimensions

X2	X3	Y2
500	1000	300



GP3 Grill Grates Dimensions

X1	Y1
500	620



GP3 Upper Grill Racks Dimensions

X2	X3	Y2
410	1650	300

ACCESSORIES



Rod grill grate



"Z" grooved grill grate



"V" grooved grill grate



Upper grill rack



Poker



Grill scraper



Ash shovel



Charcoal starter

Parrilla Charcoal Grill F Series



ROASTER GPF25

2100 x 800 x 940 mm

500 x 620 mm

250 kg

ROASTER GPF27

2500 x 800 x 940 mm

700 x 620 mm

280 kg

- 2 x "V" grooved grill grates X 500 (for GPF25)

- Upper grill racks

- Poker

- Fire Bricks

- Grill scraper

Included ●



ROASTER GPF25C

2100 x 800 x 1580 mm

500 x 620 mm

310 kg

ROASTER GPF27C

2500 x 800 x 1580 mm

700 x 620 mm

350 kg

- 2 x "V" grooved grill grates X 700 (for GPF27)

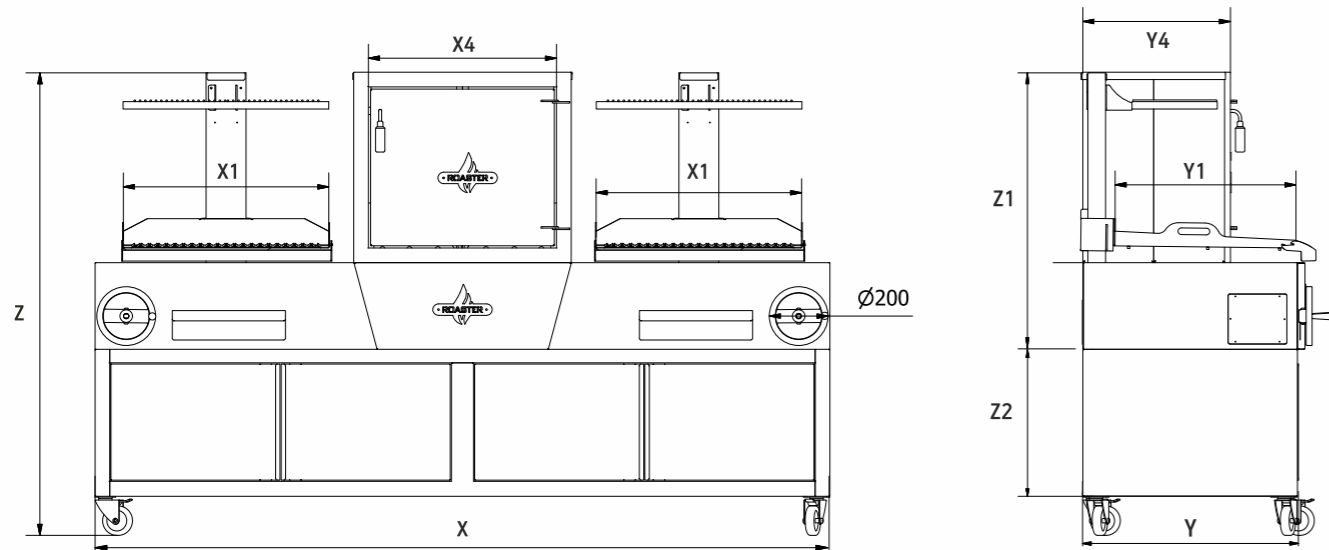
- Charcoal Starter

- Ash shovel

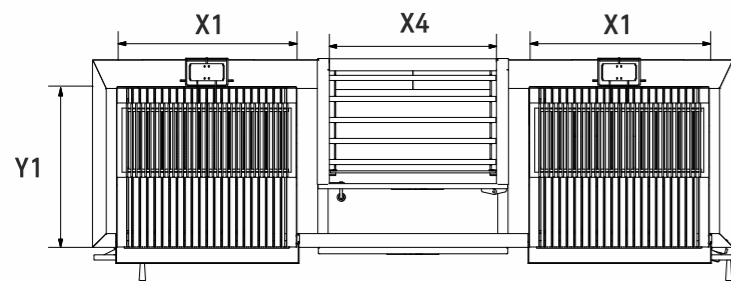
- Grease collector

- Packaging

● Included



	X	X1	X4	Y	Y1	Y4	Z	Z1	Z2
GPF25	2100	500	640	800	620	500	-	940	645
GPF25C	2100	500	640	800	620	500	1580	940	645
GPF27	2500	700	640	800	620	500	-	940	645
GPF27C	2500	700	640	800	620	500	1580	940	645

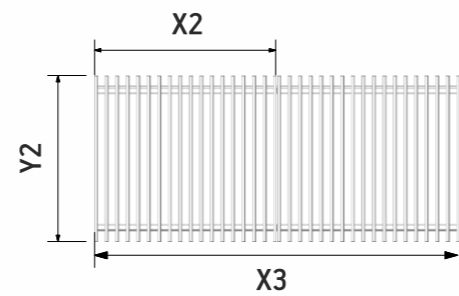


GP25
Grill Grates
Dimensions

X1	Y1
500	620

GP27
Grill Grates
Dimensions

X1	Y1
700	620



GP25
Upper Grill Racks
Dimensions

X2	X3	Y2
250	500	300

GP27
Upper Grill Racks
Dimensions

X2	X3	Y2
350	700	300

ACCESSORIES



Rod grill grate



"Z" grooved grill grate



"V" grooved grill grate



Upper grill rack



Poker



Grill scraper



Ash shovel



Charcoal starter



ROBATA CHARCOAL 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.


Robata Charcoal 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

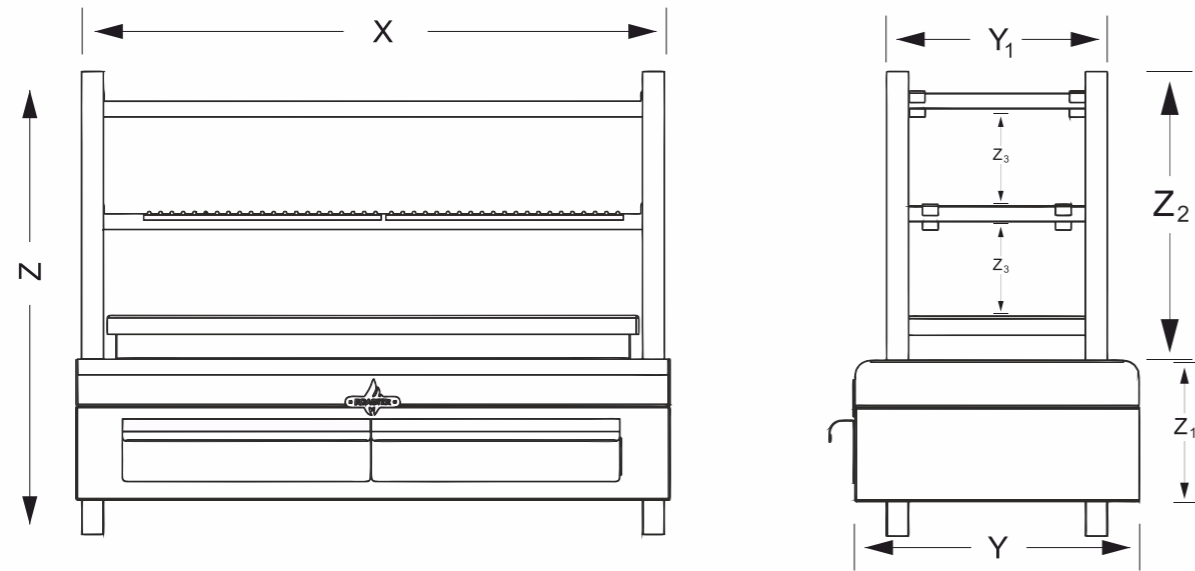

90 kg

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

ACCESSORIES



Poker



Grill scraper



Ash shovel



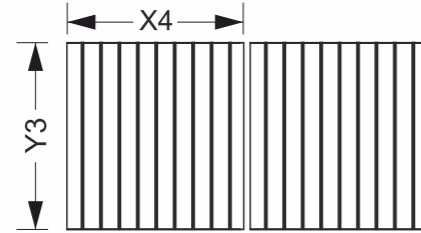
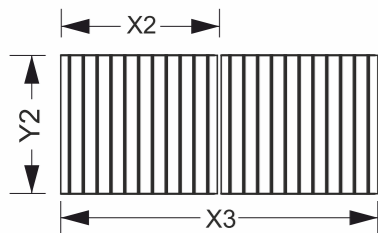
Rod grill



Upper grill rack

Rod grill

Upper grill rack



	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



CHURRASCO CHARCOAL 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.







Churrasco Charcoal Grill

ROASTER K6S







-  850 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

-  850 x 610 x 970 mm
-  280 x 500 mm (x2)
-  1 x 220 volt
-  6 skewers
-  AISI 304
-  108 kg



ROASTER K9SF

-  1100 x 610 x 970 mm
-  400 x 500 mm (x2)
-  1 x 220 volt
-  9 skewers
-  AISI 304
-  125 kg

- 2 x Grill Grates AISI 304
- Poker

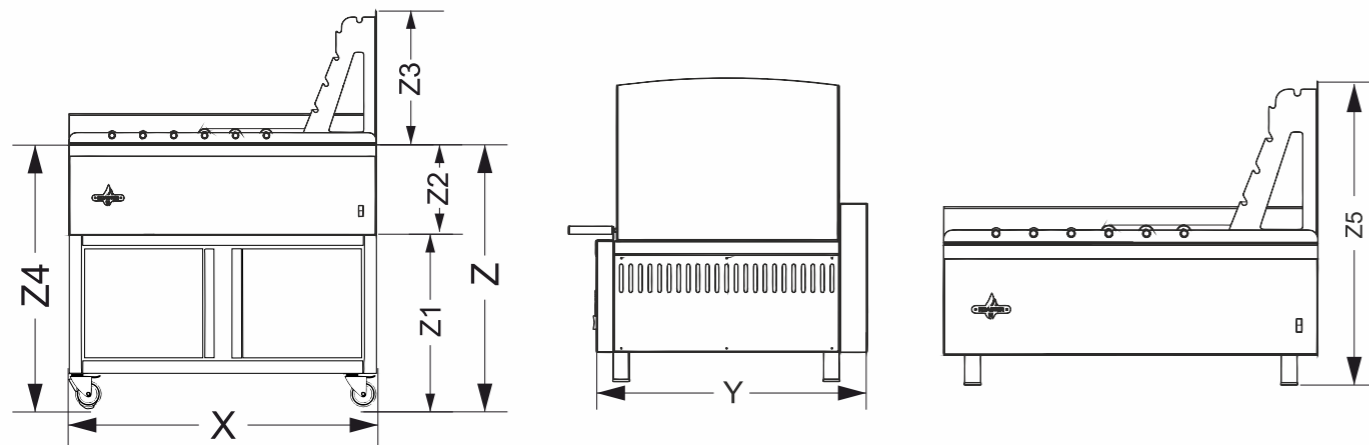
- 1 set of Skewers 8x8 mm
- Ash shovel

- Fire bricks
- Gril scraper

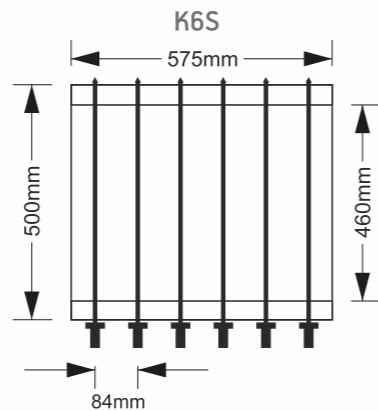
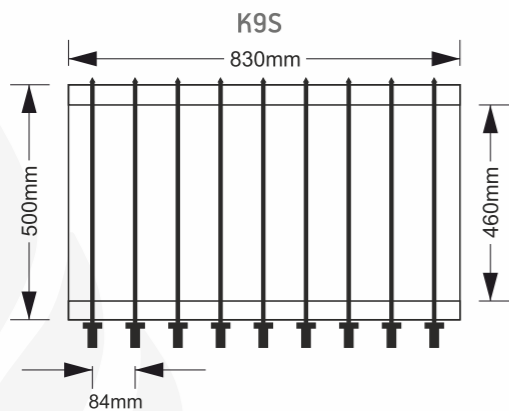
- Charcoal starter
- Waiting stand

- 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



Waiting stand

ROASTER K13SF

1600 x 610 x 970 mm

465 x 300 mm (x2)

1 x 220 volt
3 baskets 6 skewers

250 kg



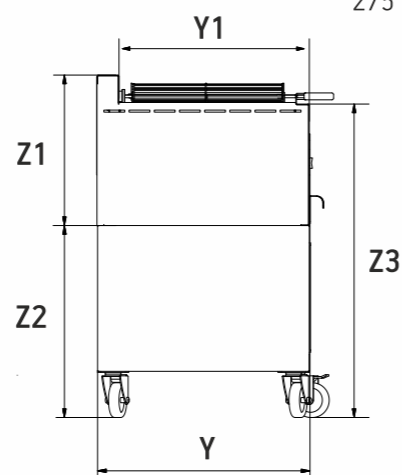
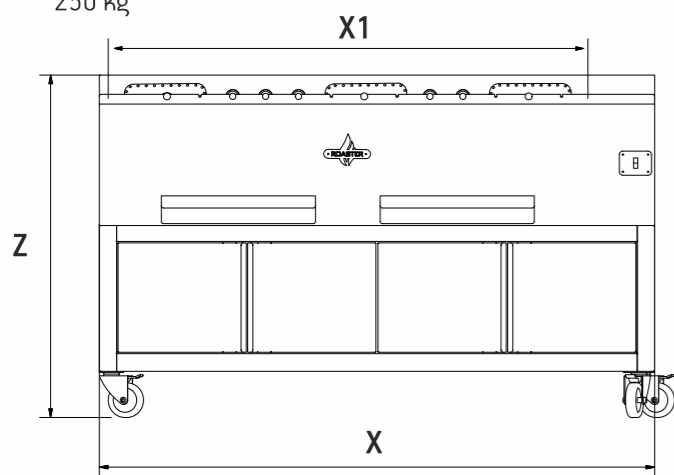
ROASTER K13BF

1600 x 810 x 970 mm

715 x 300 mm (x2)

1 x 220 volt
3 baskets 6 skewers

275 kg



	X	X1	Y	Y1	Z	Z1	Z2	Z3
K13SF	1600	1330	610	465	970	430	550	900
K13BF	1600	1330	810	715	970	430	550	900

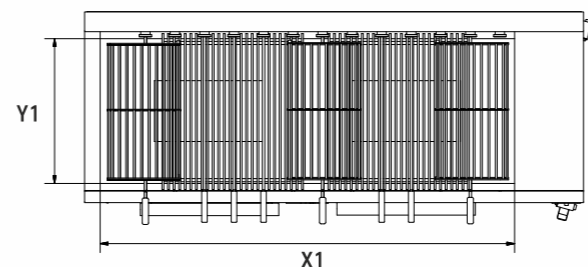
● — Included — ●

- 2 x Grill Grates AISI 304
- 3 x Basket
- Poker

- 6 x Skewers 8x8 mm
- Ash shovel

- Fire bricks
- Grill scraper

- Charcoal starter
- Waiting stand
- Packaging

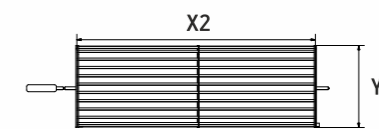


K13SF
Roasting area
Dimensions

X1	Y1
1330	465

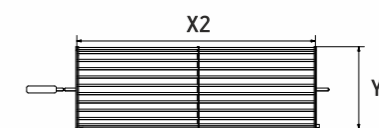
K13BF
Roasting area
Dimensions

X1	Y1
1330	715



K13SF
Basket Dimensions

X2	Y2	Z4
430	235	75



K13SF
Basket Dimensions

X2	Y2	Z4
680	235	75

ACCESSORIES



Rod grill grate



Basket



Skewers



Ash shovel



Grill scraper



Poker



Waiting stand



Charcoal starter



ROASTER

by BIOKAN

Charcoal grill and oven
for
consumption than an open grill

Charcoal Chicken Rotisserie

- Works 100% with charcoal
- Airrot government model
- 30-24 or 30-42 chickens
- 3 spits
- Heavy-duty motor 2000 W/500 Watt & 4 lighting

Charcoal Rotisserie with spits

- Works 100% with charcoal
- Best government model
- 1, 2 or 3 spits
- AC gear motor 2000-1200W per spit
- 2, 8 or 9 spits

Charcoal Ovens 'n' Grills

" Milano - Italy | Host "



Born to Grill!