

ROASTER CHARCOAL OVEN

Instruction manual for models: ROASTER 54/56/74/76/96



Please read carefully this manual before you fire up the oven for the first time, as it contains important information and recommendations that we ask you to comply with to obtain best results from this charcoal oven.

SAFETY STANDARDS

- 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 a wooden or a combustible surface.
- DO NOT install the oven 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.
- The oven should not continuously operate at a temperature higher than 500° C.
- DO NOT touch any surface of the oven when in use, as the surfaces are at high temperature. To avoid burns wear protective gloves or oven mitts.
- Place the oven on a surface which is NOT accessible to children and pets.
- Do NOT fry food in the oven using oil.
- Use tools and utensils that are resistant to high temperatures.
- Do NOT leave the oven unattended when fired up.
- Do NOT clean the oven while it is still hot.
- Do NOT use any other fuel than charcoal.
- DO NOT attempt to move the oven when it is in use.
- DO NOT store lighter fluid and other flammable liquids or materials under the oven.
- Do NOT throw charcoal into the oven but place it gently.
- Always store the charcoal under the oven (inside the cabin).
- Grab the door oven by the handle.
- DO NOT forget to place the grease tray under the door.
- The oven must be placed under a smoke exhaust system.
- Remove and clean the chimney flue at least once every week.
- 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.
- Place the oven at a distance of at least 10 centimeters away from the wall or any other cooking appliance.
- Store the oven in a safe and dry place. Rain or adverse weather conditions may damage the oven.
- Install the oven according to your country's safety guides and legislation. Additional permission/inspection may be needed prior to the installation.



1. BEFORE FIRST USE

- Remove the protective film from all surfaces. To facilitate the removal, use hot air (i.e. hairdryer).
- To ensure the highest quality, this oven has been thoroughly tested and inspected. Upon receipt, check for any possible damage due to shipping and if found any, report it at once to the delivering carrier.
- 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.
- This manual must be read carefully before using or installing this product. Contact the BIOKAN Service Department if you have any questions about the installation, the operation or the maintenance of the rotisserie.

2. HOW TO FIRE UP THE OVEN

- 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 grills, in order to give more space for the charcoal.
- The quantity of charcoal required depends on which ROASTER oven model you are using.

Model	ROASTER 54	ROASTER 56	ROASTER 74	ROASTER 76	ROASTER 96
Maximum quantity	4 kg*	5 kg*	5 kg*	6 kg*	6,5 kg*
kW equivalence	2	3,5	3,5	5	6

*The charcoal or briquette quantity you are going to use depends on the charcoal or briquette's 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.
- 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 don't see any black charcoal, flatten and distribute the burning charcoal evenly.
- DO NOT leave the oven unattended during the lighting up process.
- 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.
- 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 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.

3. HOW TO RELOAD THE OVEN

- Open the lower and the upper air regulator to the maximum.
- Stir with caution the burning charcoal and add the necessary amount of charcoal.
- Follow the above-mentioned steps before cooking.

4. HOW TO PUT OFF THE OVEN

- Do NOT put off the fire by throwing water inside the oven.
- Close the lower and the upper air regulator.
- Close the door of the oven and wait for 30 minutes.
- When the oven has been completed put off, remove the ashes with caution.
- If any charcoal left in the oven, it can be used in the next service.

5. COOKING TIPS

- The first time the oven is used, do not cook for at least one hour after lightning.
- Use the upper height grill position to cook gratin style food, roasted food or bread, and the lower height grill position to cook fish, meat and vegetables.

Temperature	500°C (°F)	350°C (662°F)	250-320°C (482-617°F)	135°C (275°F)
Operation mode	Fire up/Flame	High temperature	Service temperature	Long cooking times
Cooking	Roasted/Singed	Bleached/Sauté/Stir-fry/Grill marked	Grilling/Baking/Braise	Gratin/Tough cuts
Cooking result	Scents	Juicy food	Grill flavor	Food texture

Tip: Close the upper air regulator temporarily to give a higher smoke taste to the food.

For your convenience, use the above mention information to obtain the best cooking results from this charcoal oven.

6. MAINTENANCE AND CLEANING

- Perform any cleaning operation when the oven is cold to avoid burns.
- Prior to maintenance or cleaning of the oven, any object or ash from the previous service should be removed. Do not pour ashes in a plastic, rubber, wooden or similar container.
- For safety reasons any creosote should be removed, as it increases the risk of fire.
- Remove the embers when the ash has extinguished.
- Do NOT use chemical products to clean the oven.
- Prior to cooking, clean daily the door frame and the grease tray, where most of the grease accumulates. Also, take the grill racks out of the oven and use a wire brush to clean them.
- Clean weekly the firecracker hat. Remove the hat, turn it upside down and hit it with a wooden or plastic spatula. When the soot is removed, the hat can be washed.
- Every 15 days remove the fire grates and use a wire brush to clean them. Extend their life by changing their position, by putting the ones on the middle to the sides, and the ones on the sides in the middle.

	ROASTER 54	ROASTER 74	ROASTER 56	ROASTER 76	ROASTER 96
	765	965	765	965	1165
Y	580	580	780	780	780
Y1	510	510	710	710	710
Y2	850	850	1050	1050	1050
Z	1110	1110	1110	1110	1110
Z1	800	800	800	800	800
Z2	310	310	310	310	310

	ROASTER 54	ROASTER 74	ROASTER 56	ROASTER 76	ROASTER 96
X	765	965	765	965	1165
Y2	850	850	1050	1050	1050
Z3	635	635	635	635	635
Z4	750	750	750	750	750
Z5	180	180	180	180	180
Z6	900	900	900	900	900
Z7	120	120	120	120	120
Z8	1750	1750	1750	1750	1750

