

SAFETY STANDARDS

- Place the oven on a hard level, non-combustible, stable surface (concrete, ground, etc.), which is capable of supporting 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 450° C.
- 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.
- Place the oven on a surface which is NOT accessible to children and pets.
- 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 wood.
- 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 logs into the oven but place them gently.
- Always store the logs under the oven (inside the cabin).
- Grab the door oven by the handle.
- If flames come out of the oven, close the door oven immediately.
- The oven must be connected to a smoke exhaust system.
- Remove and clean the chimney flue at least once every year.
- DO NOT use gasoline, kerosene or alcohol to fire up the wood. 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.

INSTRUCTIONS MANUAL
ROASTER P4 WOOD
PIZZA OVEN

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.

Please visit our website www.biokan.gr and see this manual in PDF format.

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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

- Open the door and place small pieces of dry wood in the center of the oven. When the fire starts burning, add two big logs and move the fire to the side. For your convenience, use the base for the burning of the logs (included). After a few minutes of continuous burning the temperature of 250 C° will be reached and the oven is ready to be used.
- 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.
- Use solid wood fuel only. Treated wood, resin or scrap wood are strictly excluded.
- Damp or wet wood may pop, due to the increased volume of water. As a result, a lot of smoke and less heat may occur.

3. HOW TO PUT OFF THE OVEN

- Close the door and wait. After 30 minutes, when the oven has been completed put off, remove the ashes.
- Do NOT put off the fire by throwing water inside the oven.

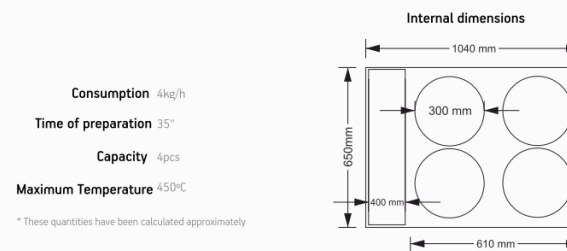
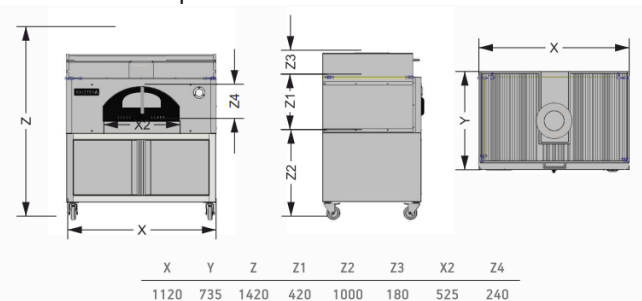
4. COOKING TIPS

35 minutes after the lighting of the oven, you can bake the first pizza with an average wood consumption of 4 kg/h. If you wish to cook pizza, meat, vegetables etc. at the same time, you should run a medium fire. To adjust the temperature of the oven, close the door or remove some burning logs to lower the temperature, or add some extra logs to increase the temperature. If the oven produces smoke, check that the woods are not moist and close the door. Also, check the chimney flue and the air inlets in the kitchen.

- The first time that the oven is fired up, bake after at least one hour.
- The recommended cooking temperature is between 250° and 350° C.
- Different type of wood add flavor to the food.
- Use the door opening to keep the food warm.

5. MAINTENANCE AND CLEANING

- Prior to maintenance or cleaning of the oven, any object or ash from the previous service should be removed.
- The oven flue should be inspected at least twice a year.
- 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.



Type of food	Pizza & pies	Meat	Vegetables & fish	Pasta, bread & deserts
Temperature	350°	300°	250°	220°

ROASTER P4/PR4 Power Equivalence: 6 kW