



Charcoal Oven

Chicken Rotisserie

Parrilla

Robata

Churrasco Grill

Roaster Grill Station

Semi-pro Line

Accessories



ROASTER 

CHARCOAL
OVEN



ROASTER 

CHICKEN
ROTISSERIE



ROASTER 

PARRILLA



ROASTER 

ROBATA



ROASTER 

CHURASSCO
GRILL



ROASTER 

ROASTER GRILL
STATION



ROASTER 

SEMI-PRO
LINE



ROASTER 

ACCESSORIES

ROASTER | CHARCOAL OVENS AND GRILLS



ROASTER 



ROASTER | CHARCOAL OVEN





Our project to update our charcoal oven models enhanced key features, solidifying Roaster's position in the evolving foodservice market. The redesign of the previous models' exterior and interior, with a focus on efficiency and affordability, showcases Roaster's commitment to creating a consistent identity across its lineup. Roaster advanced oven models are produced to push the boundaries of safety and convenience.

Countertop

Standard Features

- Faster than an open grill
- Unique flavor, texture, and juiciness to all kinds of food
- Lower charcoal consumption
- Ergonomically designed, functional, easy to use and clean. Zero maintenance
- Specially designed fire breaker with integrated filter. No fire risk



Model	Productivity	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Performance (hours)
R 54	±45 diners	6 - 8	785 x 577 x 1095	230	7
R 56	±75 diners	10 - 12	785 x 777 x 1095	281	9
R 74	±75 diners	10 - 12	985 x 577 x 1095	285	9
R 76	±110 diners	15 - 17	985 x 777 x 1095	302	9

Freestanding

Standard Features

- Faster than an open grill
- Unique flavor, texture, and juiciness to all kinds of food
- Lower charcoal consumption
- Ergonomically designed, functional, easy to use and clean. Zero maintenance
- Specially designed fire breaker with integrated filter. No fire risk



Model	Productivity	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Performance (hours)
ROC 54	±45 diners	6 - 8	785 x 577 x 1685	250	7
ROC 56	±75 diners	10 - 12	785 x 777 x 1685	312	9
ROC 74	±75 diners	10 - 12	985 x 577 x 1685	315	9
ROC 76	±110 diners	15 - 17	985 x 777 x 1685	350	9

ROASTER | CHICKEN ROTISSERIE





It is a closed type of rotisserie that guarantees the perfect roasting result of chickens and all kinds of meat and vegetables thanks to the accessories that can be added. 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 combustion cabin and the refractory glass door for continuous inspection of the roasting process assure the heat containment and efficiency. The ash collector drawer under the grease collector tray with the evacuation tap facilitate the cleaning of the rotisserie. The built-in version, a welcome addition in the Roaster family of products, offers the possibility to have the uniform grilling result just by dropping into a fireplace installation the planetary spinning system. Available in two different dimensions with infinite benefits that offer the absolute roasting experience.

Chicken Rotisserie

Standard Features

- Planetary spinning system for a uniform roasting result of all kinds of meat
- Faster than an open rotisserie. Roast up to 48 chickens in 50min
- Low charcoal and wood consumption
- Efficient and productive thanks to the high heat containment
- Ergonomically designed, functional, easy to use and clean. Zero maintenance



Model	Chicken Capacity	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Power
CFW12	30	18 - 22	1080 x 920 x 1930	450	220 V / 60 Hz
CFW16	42	32 - 36	1530 x 920 x 1930	550	220 V / 60 Hz
CFWM12	30	18 - 22	1150 x 770 x 750	200	220 V / 60 Hz
CFWM16	42	25 - 30	985 x 777 x 1095	250	220 V / 60 Hz

ROASTER | PARILLA



ROASTER 





Originating from South America, Parrilla style grills are known for their unique cooking techniques and distinct flavors. The most popular grilling style is now enhanced with the new design of the Roaster parrillas and the built-in versions.

From the classical ones – countertop or on a stand- to the latest release of built-in and the F-series Roaster Parrillas boast 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 grates and obtain the desirable temperature through the various grilling levels. The inclined V grooved grill grates, with an inclination regulator, prevent the grease from falling on the charcoal also thanks to the grease collector.

Parrilla Charcoal Grill

Standard Features

- Grill and cook various ingredients at the same time. Up to 3 different grill surfaces and 2 types of grill grates - V grooved and rod grills
- Versatile; multiple grilling levels and temperature control for infinite culinary possibilities and techniques
- Ergonomic design; height and inclination adjustable grill grates through special elevating and regulation systems
- High heat containment and safety; insulated, with a refractory fire pit and an integrated vent system
- Easy to clean thanks to the removable grill grates and grill racks, as well as the grease collector and ash drawer.



Model	Exhaust Rate (m3/h)	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Roasting Area (mm)
GP1G	2.000	16 - 18	800 x 825 x 1000	130	630 x 620
GP1GC	2.000	16 - 18	800 x 825 x 1550	160	630 x 620
GP2G	3.000	18 - 22	1200 x 825 x 1000	190	500 x 620
GP2GC	3.000	18 - 22	1200 x 825 x 1550	220	500 x 620
GP3G	4.000	30 - 36	1800 x 825 x 1000	250	500 x 620
GP3GC	4.000	30 - 36	1800 x 825 x 1550	280	500 x 620
GPM1G	-	-	700 x 760 x 980	130	500 x 620
GPM2G	-	-	1250 x 760 x 980	190	2X 500 x 620
GPM3G	-	-	1800 x 760 x 980	250	3X 500 x 620

Parrilla Charcoal Grill F Series

Standard Features

- Grill and cook various ingredients at the same time. Up to 3 different grill surfaces and 2 types of grill grates - V grooved and rod grills
- Versatile; multiple grilling levels and temperature control for infinite culinary possibilities and techniques
- Ergonomic design; height and inclination adjustable grill grates through special elevating and regulation systems
- High heat containment and safety; insulated, with a refractory fire pit and an integrated vent system
- Easy to clean thanks to the removable grill grates and grill racks, as well as the grease collector and ash drawer.



Model	Exhaust Rate (m3/h)	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Roasting Area (mm)
GPFS25	2.000	16 - 18	1850 x 825 x 1000	200	2X 500 x 620
GPFS25C	2.000	16 - 18	1850 x 825 x 1550	250	2X 500 x 620
GPFS26	3.000	18 - 22	2100 x 825 x 1000	230	2X 630 x 620
GPFS26C	3.000	18 - 22	2100 x 825 x 1550	280	2X 630 x 620
GPFB26	4.000	30 - 36	2350 x 825 x 1000	275	2X 630 x 620
GPFB26C	4.000	30 - 36	2350 x 825 x 1550	350	2X 630 x 620

Parrilla Canopy Version

Standard Features

- Multiple cooking levels
- Two-sided cooking. Ideal for open kitchens
- Suitable for all kinds of ingredients
- High heat containment and safety; insulated, with a refractory fire pit and an integrated vent system
- Easy to clean thanks to the removable grill grates and grill racks, as well as the grease collector and ash drawer



Model	Exhaust Rate (m3/h)	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Roasting Area (mm)
GP1GCA	2.000	16 - 18	800 x 825 x 2350	200	630 x 620
GP2GCA	3.000	18 - 22	1200 x 825 x 2350	240	2X 500 x 620
GP3GCA	4.000	30 - 36	1800 x 825 x 2350	320	3X 500 x 620

ROASTER | ROBATA





“Fireside-cooking” is the meaning of robatayaki or shortened to robata in Japanese cuisine and it refers to a method of cooking, like barbecue, in which small pieces 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. Other kinds of food like pieces of meat on small skewers can be grilled for the fans of Greek souvlaki.

While the setup varies, a common arrangement has the grill in a central position around which the customers are seated to enjoy the grilling like being at home.

Robata Charcoal Grill

Standard Features

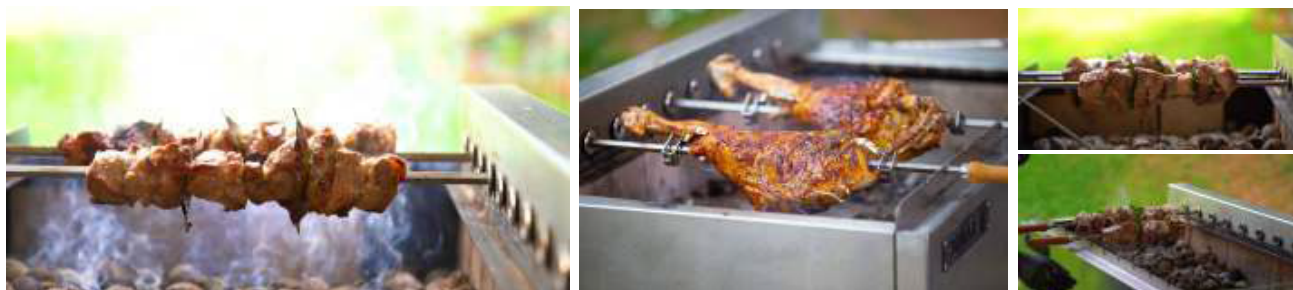
- Multiple cooking levels
- Two-sided cooking. Ideal for open kitchens
- Suitable for all kinds of ingredients
- High heat containment and safety; insulated, with a refractory fire pit and an integrated vent system
- Easy to clean thanks to the removable grill grates and grill racks, as well as the grease collector and ash drawer



Model	Exhaust Rate (m3/h)	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Roasting Area (mm)
GR 85	2.500	8 - 10	850 x 450 x 730	82	680 x 295
GR 85B	2.500	8 - 10	850 x 650 x 730	100	680 x 495
GR 120	2.500	10 - 12	1200 x 450 x 730	107	1030 x 295
GR 120B	3.000	10 - 12	1200 x 650 x 730	126	1030 x 495

ROASTER | CHURASSCO GRILL





Inspired from the Greek “souvlaki” on charcoal grills and the Hispanic “churrasco”, Roaster has created a piece of equipment with unique benefits which derive from both traditions. Roaster churrasco grill boasts a skewer rotating system over the embers which assures the perfect grilling result.

Baskets for chickens can replace the skewers in the latest model while the use of the simple grill grates is also possible. Choose the way you want to grill or combine all the accessories at the same time. This 3 in 1 professional equipment offers the possibility to grill all kinds of food using various cooking methods and techniques.

Churassco Charcoal Grill

Standard Features

- The 2 in 1 equipment. Use separately or combine skewers/grill grates and achieve multiple grilling methods
- Suitable for all kinds of meat, fish and vegetables
- High heat containment and safety; insulated, with a refractory fire pit
- Easy to clean thanks to the removable grilling accessories



Model	Exhaust Rate (m3/h)	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Roasting Area (mm)
K6S	2.500	8 - 10	850 x 610 x 370	82	580 x 500
K9S	2.800	11 - 13	1100 x 610 x 370	90	830 x 500
K6SF	2.500	8 - 10	850 x 610 x 980	108	580 x 500
K9SF	2.800	11 - 13	1100 x 610 x 980	115	830 x 500
K12SF	4.000	16 - 24	1600 x 610 x 1000	250	1330 x 500
K12BF	4.000	17 - 25	1600 x 810 x 1000	275	1330 x 700

ROASTER | ROASTER COMBI



Roaster Combi

Standard Features

- Faster than an open grill
- Unique flavor, texture, and juiciness to all kinds of food
- Lower charcoal consumption
- Ergonomically designed, functional, easy to use and clean. Zero maintenance
- Specially designed fire breaker with integrated filter. No fire risk
- Grill and cook various ingredients at the same time. Up to 3 different grill surfaces and 2 types of grill grates - V grooved and rod grills
- Versatile; multiple grilling levels and temperature control for infinite culinary possibilities and techniques
- Ergonomic design; height and inclination adjustable grill grates through special elevating and regulation systems
- High heat containment and safety; insulated, with a refractory fire pit and an integrated vent system
- Easy to clean thanks to the removable grill grates and grill racks, as well as the grease collector and ash drawer.



Model	Productivity	Broiling Temperature (°C)	Ext. Dim. mm W - D - H	Weight (kg)	Fire up time (min)
GP1GC & ROC56	±85 diners	250 - 350	1585 x 825 x 1645	512	30
GP2GC & ROC56	±95 diners	250 - 350	1985 x 825 x 1645	587	30
GP1GC & ROC76	±120 diners	250 - 350	1785 x 825 x 1645	595	30
GP2GC & ROC76	±130 diners	250 - 350	2185 x 825 x 1645	670	30

Roaster Multi

Standard Features

- Faster than an open grill
- Unique flavor, texture, and juiciness to all kinds of food
- Lower charcoal consumption
- Ergonomically designed, functional, easy to use and clean. Zero maintenance
- Specially designed fire breaker with integrated filter. No fire risk
- Grill and cook various ingredients at the same time. Up to 3 different grill surfaces and 2 types of grill grates - V grooved and rod grills
- Versatile; multiple grilling levels and temperature control for infinite culinary possibilities and techniques
- Ergonomic design; height and inclination adjustable grill grates through special elevating and regulation systems
- High heat containment and safety; insulated, with a refractory fire pit and an integrated vent system
- Easy to clean thanks to the removable grill grates and grill racks, as well as the grease collector and ash drawer.



Model	Skewers	Grill Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (volts)
MU120	5	(1x) 400 x 570	1200 x 825 x 1550	190	1 x 220
MU140	5	(1x) 500 x 570	1400 x 825 x 1550	240	1 x 220
MU160	6	(1x) 630 x 570	1600 x 825 x 1550	265	1 x 220

ROASTER | SEMI-PRO LINE





Are you..... BORN TO GRILL??? The semi-professional Charcoal Oven range is designed either for domestic or professional use. Professional kitchens with limited space but also who is just passionate about gastronomy, can now take advantage of the Roaster charcoal ovens' benefits. Discover our Semi-pro Line: R34, R53s, ROC53s

Why get a professional charcoal oven at home?

Thanks to Roaster, amateur chefs now have access to professional quality equipment. Using a charcoal oven is simple and the grilling results are fast and tasty. Moreover, choosing the Roaster semi-professional line guarantees the respect of security norms, and therefore allows everyone to use premium equipment that ensures safety and no fire- risks.

The advantages of a professional charcoal oven at home: performance and robustness. The charcoal ovens of the domestic range have the same performance as the professional ones. This is also the reason why they are recommended also for professional use in smaller commercial kitchens.

Assures perfect texture and flavor for all kinds of food (meat, fish, vegetables etc.)

Boasts a modern closed barbeque design

Runs exclusively on charcoal

Has various levels of grilling

Semi-Pro Line

Standard Features

- Faster than an open grill
- Unique flavor, texture, and juiciness to all kinds of food
- Lower charcoal consumption
- Ergonomically designed, functional, easy to use and clean. Zero maintenance
- Specially designed fire breaker with integrated filter. No fire risk



Model	Productivity	Charcoal Daily Consumption (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Performance (hours)
R 34	±30 diners	5 - 7	585 x 577 x 1095	150	7
R 53S	±35 diners	5 - 7	785 x 477 x 995	180	7
ROC 53S	±35 diners	5 - 7	785 x 477 x 1585	205	7

ROASTER | ACCESSORIES



ROASTER 



Included

Standard Features

- Charcoal Oven accessories
- Roaster Grill accessories
- Chicken Rotisserie accessories
- Charcoal Grill accessories

Model	Included to
Grill Rack	Charcoal Oven
Top GN tray	Charcoal Oven
Tong	Charcoal Oven
Poker	Charcoal Oven, Rotisserie, Parrilla Grill, Robata Grill, Churrasco Grill
Grill Scraper	Charcoal Oven, Parrilla Grill, Robata Grill, Churrasco Grill
Ash Shovel	Charcoal Oven, Parrilla Grill, Robata Grill, Churrasco Grill
Wire grill brush	Charcoal Oven
Clip tong for trays	Charcoal Oven
Flat basket	Rotisserie, Churrasco Grill
Double Spit	Rotisserie
Round Basket	Rotisserie, Churrasco Grill
Grease Collector	Rotisserie
Rod spit	Rotisserie
Single spit fork	Rotisserie, Churrasco Grill
Double spit fork	Rotisserie, Churrasco Grill
Parrilla "V" grill gate	Parrilla Grill
Parrilla rod grill gate	Parrilla Grill
Parrilla upper grill rack	Parrilla Grill
Charcoal starter	Parrilla Grill, Robata Grill, Churrasco Grill
Rod grill	Robata Grill
Upper grill rack	Robata Grill
Rod grill grate	Churrasco Grill
Skewers	Churrasco Grill
Waiting stand	Churrasco Grill



Optional

Standard Features

- Charcoal Oven accessories
- Roaster Grill accessories
- Chicken Rotisserie accessories
- Charcoal Grill accessories

Model	Optional to
Open cabinet with one shelf	Charcoal Oven, Rotisserie, Parrilla Grill, Robata Grill
Cabinet with drawers	Charcoal Oven
Cabinet with opening doors & GN supports	Charcoal Oven, Rotisserie, Parrilla Grill, Robata Grill
Open cabinet with drawers, GN supports and one shelf	Rotisserie, Parrilla Grill, Robata Grill
Charcoal loading door	Rotisserie
Planetary system	Rotisserie
Frontal GN support	Parrilla Grill, Robata Grill
Thermal protection	Parrilla Grill



Available colors

Standard Features

- Charcoal Oven accessories
- Roaster Grill accessories
- Chicken Rotisserie accessories
- Charcoal Grill accessories

Model	Optional to
Inox	Charcoal Oven, Rotisserie, Parrilla Grill, Churrasco Grill
Black	Charcoal Oven, Rotisserie, Parrilla Grill, Churrasco Grill
Red	Charcoal Oven, Rotisserie, Parrilla Grill, Churrasco Grill
Blue	Charcoal Oven, Rotisserie, Parrilla Grill, Churrasco Grill

