

Manual Instrucciones / User manual

Hornos y Barbacoas de carbón

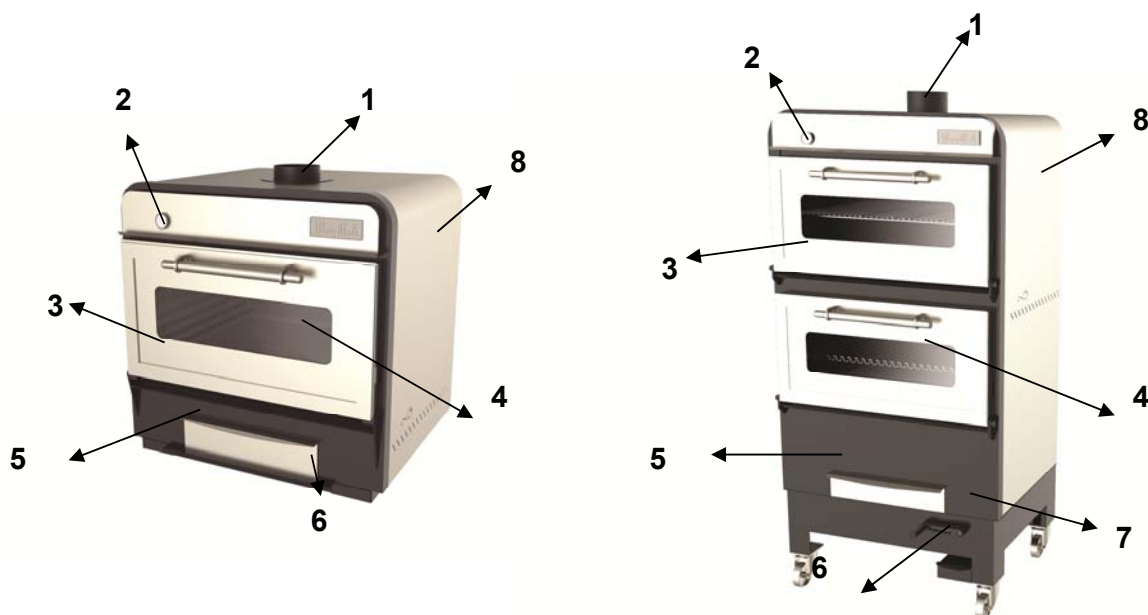
Charcoal Ovens and Barbecues



HORNOS BRASA

Elementos de funcionamiento

Todos nuestros hornos están preparados para un correcto funcionamiento teniendo en cuenta los siguientes elementos que forman parte de él.



1.- Salida de humos: El horno viene preparado con una salida de 15cm para que pueda ser instalado en función de la necesidad de cada instalación.

2.- Termómetro: Elemento que indica la temperatura de braseado hasta los 500°C.

3.- Puerta: Diseño único en el mercado, que aparte de facilitar la visualización de la brasa sin tener necesidad de la apertura de puerta y su posterior fuga de calor. Además tiene un diseño que protege el cristal de posibles roturas.

4.- Parrilla: Elemento donde se colocan los alimentos para brasear. Hay una parrilla que permite brasear alimentos con menor impacto de calor y parrilla acanalada, diseñada especialmente para evitar la caída de las grasas de los alimentos al fuego. Ambas de material de acero inoxidable

5.- Cajón cenizas: Depósito extraíble para recoger los restos de la brasa.

6.- Cajón recoge grasas: Depósito extraíble para recoger los restos de aceite y grasas que desprenden los alimentos.

7.- Sistema de elevación: Solo en los modelos BR130 y BR170. Permite situar la tolva movable a la altura adecuada consiguiendo una calidad deseada para la presentación de los alimentos.

8.- Cortafuegos interior: Sistema de seguridad interno para evitar posibles daños en la extracción de humos.

Encendido del horno y su posterior uso

Para iniciar el encendido del horno se recomienda retirar las parrillas del horno. A continuación colocar la carga recomendable de carbón en la tolva en forma piramidal en la zona central.

MODELOS HORNOS	CARGA RECOMENDABLE (Kg)
BR45/48	3
BR50	4
BR130	4
BR170	4

Para encender el carbón necesitamos abrir los tiros para la entrada de oxígeno, primero el cajón inferior y después colocar en posición vertical el regular del tiro.

Una vez preparado el tiro se necesita encender el carbón de la manera que cada uno lo desea y se cierra la puerta para que el carbón se vaya estabilizando. Al cabo de unos 30 minutos se puede extender el carbón por toda la superficie utilizando la pala atizadora.

Recomendaciones importantes

- Servirse del sistema de elevación de la tolva movable para emplear siempre al nivel de brasa preciso en cada braseado, con lo que conseguirá más calidad de producción del alimento.
- No almacenar grandes cantidades de cenizas en la tolva movable para evitar la obstrucción del sistema de elevación.
- Su simplicidad hace que este sea un aparato con un gran atractivo y de aplicaciones muy diversas.

Limpieza del horno

Antes de proceder a la limpieza del horno asegurarse de que el carbón no este activo, se recomienda hacer la limpieza al día siguiente.

- Cenizas: Sanear y recoger las cenizas del carbón del cajón.
- Cajón recoge grasas: Vaciar el cajón de los aceites y grasas que se han depositado durante la jornada.
- Parrillas: Cepillar las parrillas para sanear las zonas mas grasientas.
- Cristal puerta: Limpiar con desengrasante o vinagre el cristal para evitar que se oscurezca debido al propio humo de la combustión.
- Puerta: Mantener limpio el marco y bisagras.

En los modelos BR130 y BR170 se recomienda una vez a la semana lubricar las zonas indicadas en su exterior con el fin de facilitar el uso del sistema de elevación.

BARBACOA BRASA

Elementos de funcionamiento

Todas nuestras barbacoas están preparadas para un correcto funcionamiento teniendo en cuenta los siguientes elementos que forman parte de ella.



1.- Soporte Parrilla: Elemento que permite el apoyo de las parrillas para su limpieza.

2.- Parrilla: Elemento donde se colocan los alimentos para brasear. Hay una parrilla, diseñada especialmente para evitar la caída de las grasas de los alimentos al fuego. Construidas en acero inoxidable

3.- Cajón cenizas: Depósito extraíble para recoger los restos de la brasa.

4.- Cajón recoge grasas: Depósito extraíble para recoger los restos de aceite y grasas que desprenden los alimentos.

5.- Sistema de elevación: Permite situar la tolva movable a la altura adecuada consiguiendo una calidad deseada para la presentación de los alimentos.

Encendido de la barbacoa y su posterior uso

Para iniciar el encendido de la barbacoa se recomienda abatir las parrillas hacia el soporte. A continuación colocar la carga recomendable de carbón en la tolva en forma piramidal en la zona central.

MODELOS BARBACOAS	CARGA RECOMENDABLE (Kg)
M45	2
M80	4
M140	8

Para encender el carbón necesitamos abrir el tiro para la entrada de oxígeno, por lo que hay que abrir el cajón inferior para facilitar su entrada.

Una vez preparado el tiro se necesita encender el carbón de la manera que cada uno lo desea y se vuelve a bajar las parrillas. Al cabo de unos 30 minutos se puede extender el carbón por toda la superficie utilizando la pala atizadora.

Recomendaciones importantes

- Servirse del sistema de elevación de la tolva movable para emplear siempre al nivel de brasa preciso en cada braseado, con lo que conseguirá más calidad de producción del alimento.
- No almacenar grandes cantidades de cenizas en la tolva movable para evitar la obstrucción del sistema de elevación.
- Su simplicidad hace que este sea un aparato con un gran atractivo y de aplicaciones muy diversas.

Limpieza de la barbacoa

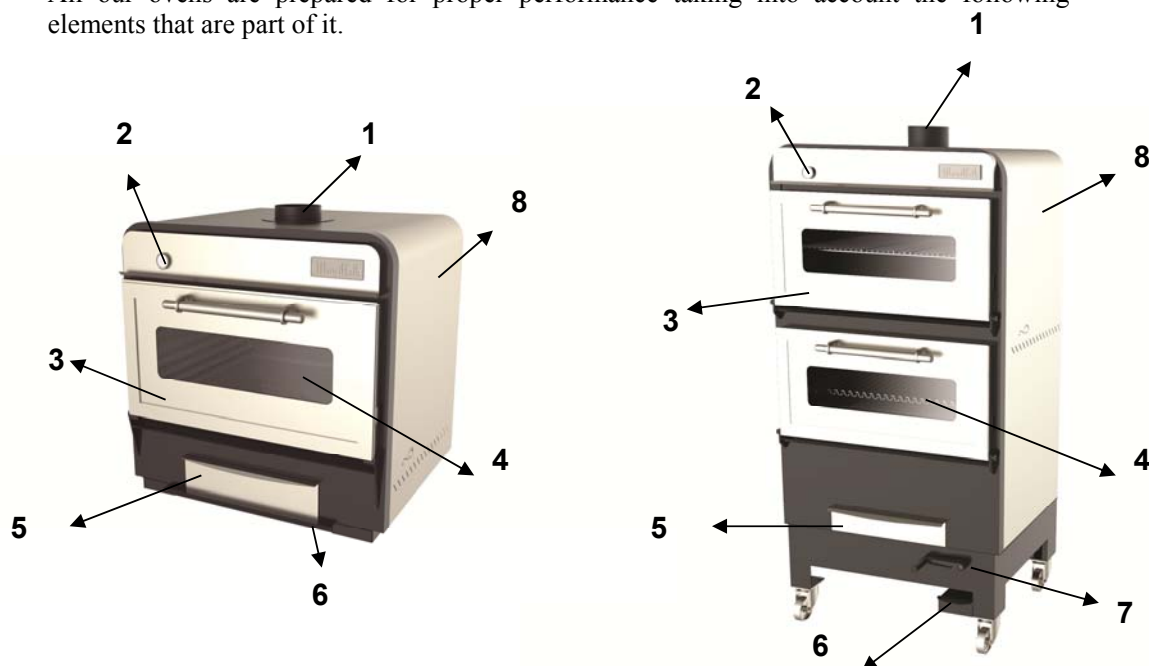
Antes de proceder a la limpieza de la barbacoa asegurarse de que el carbón no este activo, se recomienda hacer la limpieza al día siguiente.

- Cenizas: Sanear y recoger las cenizas del carbón del cajón.
- Cajón recoge grasas: Vaciar el cajón de los aceites y grasas que se han depositado durante la jornada.
- Parrillas: Cepillar las parrillas para sanear las zonas mas grasientas.
- Puerta: Mantener limpio el marco y bisagras.
- Sistema elevación: Una vez a la semana lubricar las zonas indicadas en su exterior con el fin de facilitar el uso del sistema de elevación.

CHARCOAL OVENS

Operating components

All our ovens are prepared for proper performance taking into account the following elements that are part of it.



1.- Smoke-extraction duct: oven comes prepared with an output of approximately 15 cm diameter, so it can be installed depending on the needs of each installation. It should be installed separately from the kitchen smoke hood. Depending on where the oven is installed, the duct should be bent at a 90° angle after the smoke outlet and then be directed to the exterior.

2. - Thermometer: fitted with thermometer which indicates temperature up to 500° C.

3. - Door: unique design door, robust and lightweight door fitted with Neoceram glass resistant up to 750° C. Allows control of the cooking chamber without need of opening the door. Door designed to protect the glass from possible breakage.

4. - Cooking grate: element where the food is placed for grilling. Oven is supplied with standard grate and ribbed grate (depending on model), both in stainless steel. Ribbed grate is designed to prevent fat dripping onto the coals.

5. - Front ash drawer: fitted with removable drawer for collecting the ash and easy cleaning

6. - Grease collection tray: all the models except model BR-45, are fitted with removable grease collection tray to collect remains of oil and grease. Designed for prevention of fire and flame.

7. - Coal lifting system: only for the models BR-130 y BR-170. Lifting system of the charcoal platform (hopper) permits the control of the intensity of cooking and to control the cooking process without changing position of the grate.

8. - Internal fire break: built-in firebreak helps to avoid flames or sparks going out of the chimney. It is security system to prevent possible damage to the smoke extraction. Before starting up the oven make sure that internal fire break is installed correctly for proper performance.

Starting up the oven

To start the ignition of the oven it is recommended to remove the grates and anything else that might be inside the oven before load the coal.

OVEN MODEL	RECOMMENDED COAL LOAD (kg)
BR-45/48	3
BR-50	4
BR-130	4
BR-170	4

To light the charcoal you must open air intakes for the entry of oxygen. If you have acquired the external air regulator, you must put its handle in vertical position. Open the lower air intake by opening the ash drawer halfway. Regulation of the air inlet is prepared through the ash drawer.

Once air intakes are prepared, you can proceed lighting the oven by any preferable way. There are many different ways to do it, we explain here below two possible options:

- “*Charcoal pyramid*”: place recommended load of coal by making a pyramid in the center of the hopper. In order to have a quick start of the fire, insert from 3 to 5 petrol pills on the bottom of the pyramid and light them. Then close the oven’s door and let the coal to stabilize. Add coal according to recommended load quantity for each oven model. In 30 minutes approximately it should be totally ready. Once coal is ready, use the oven poker to extend the embers across the whole area of the hopper grate. Close the ash drawer and adjust external air-flow regulator at half. Now your oven is ready for work.
- “*Charcoal lighter*”: fill up charcoal lighter with coal to the upper edge. Place it over the flame of a cooking fire. After 10 minutes approximately, when all the coal pieces are red hot, with a heat resistant protection glove for oven, distribute the coal on the oven’s hopper grate. Repeat this action until you have covered the entire hopper with recommended quantity of coal load. Distribute well, close the ash drawer, and let the coal to stabilize for 10 minutes approximately. Then adjust the external air-flow regulator at half. Now your oven is ready for work.

Usage tips:

- Once you have had your oven installed, for the first oven use we recommend lighting it on then leaving it for around 45 minutes with cooking grates inside, before you start cooking any food. This way any possible odours, traces of oils and cleaning products used at the factory will be removed.
- Do not exceed recommended charcoal load.
- Our models BR-130 and BR-170 have lifting system of the charcoal platform (hopper). Use the height adjustment of this movable hopper in order to control the cooking process. It

can be speed up or slow up. This unique element of these ovens allows a large degree of control over the intensity of the grilling.

- Keep the oven always clean of ashes and fat. This will assure having less smoke and odours. Proceed the cleaning of the oven when it is cold.
- Do not keep large amounts of ash on the movable hopper to prevent clogging of the lifting system (models BR-130 and BR-170).
- Do not accumulate too much ash in the ash drawer.
- Empty the ash drawer and grease collection tray every day.
- Use heat resistant protection gloves for oven to prevent burns.
- Common salt can also be sprinkled over the coals to dampen the fire so the food does not get burnt.
- Models BR-130 and BR-170 are supplied with nylon casters to facilitate their movement and easy cleaning. Frontal wheels are equipped with brakes.
- The oven can reach very high temperature, so great care should always be taken when starting up the oven and cooking in it.
- Charcoal oven's simplicity makes this equipment an attractive and versatile device with large and very diverse applications for cooking.

Oven cleaning and maintenance

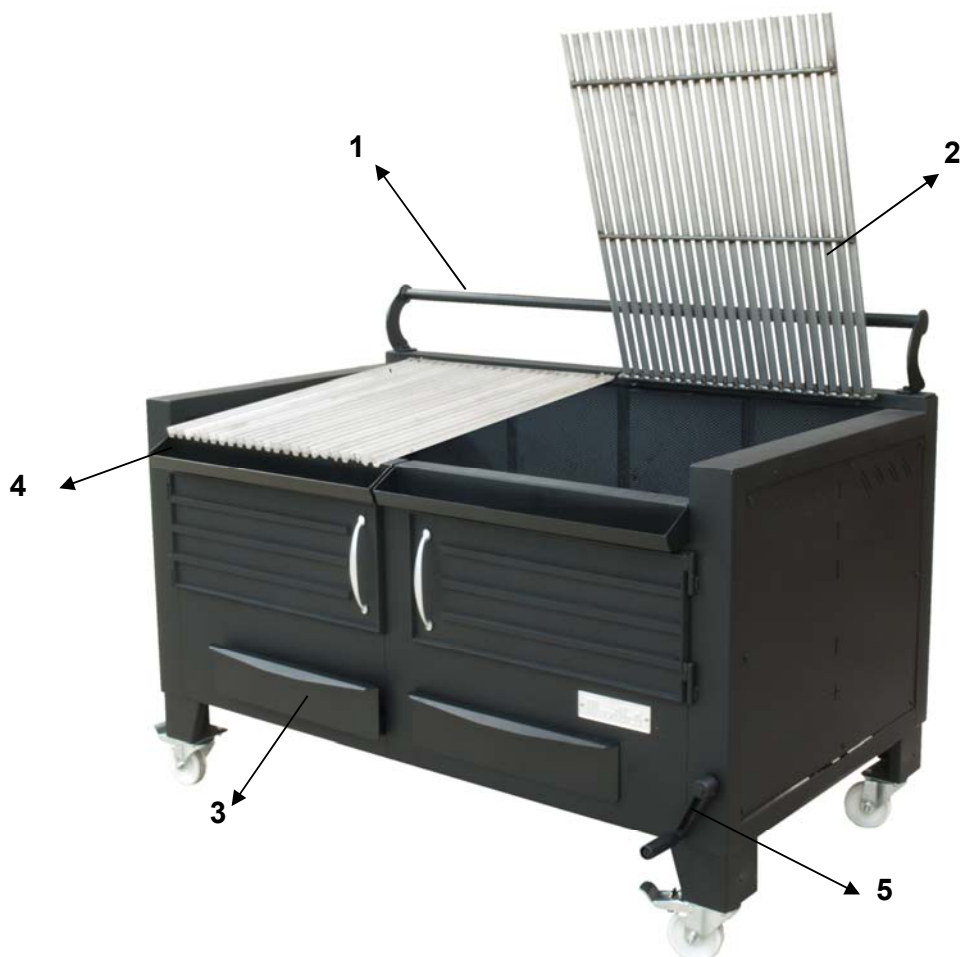
Before cleaning the oven make sure that the coal is not active. It is highly recommended to clean it the next day, before the first service and when it is cold. Keeping the oven clean of ashes and grease, allows having less fumes and odours.

- *Ash drawer*: do not pile too much ash in the drawer. Clean up and empty it every day.
- *Grease collection tray*: empty the tray from the oils and grease that have been deposited during the day. If it's not clean, over time it can plug the hole and lose its function.
- *Cooking grates*: brush the grates to clean up the greasiest areas.
- *Glass of the door*: when the oven is cool, wipe the glass door with an appropriate product. Glass degreaser or vinegar can be used to prevent darkening due to its own smoke combustion.
- *Door*: keep clean the frame and the hinges. Make regular cleaning of the collector under the door.
- *Cooking chamber*: it can be cleaned with any degreaser. Exterior of the oven can be cleaned with a damp cloth of water or "neutral" soaps to avoid possible damage to the paintings.
- *External firebreak*: if you have acquired the external firebreak, we recommend at least once a month to remove it of the oven to clean up and empty deposited soot. Do not use water for cleaning this accessory; shake it to remove remains of ash, dust and soot. Maintain clean all acquired accessories in order to have proper oven use.
- *Lubrication of lifting system* (models BR-130 and BR-170): we recommend once a week to lubricate indicated areas on the exterior of the oven in order to facilitate the use of hopper lifting system. Grease is not suitable for it, use graphite oil.

CHARCOAL BARBECUES

Operating components

All our barbecues are prepared for proper performance taking into account the following elements that are part of it.



1. - Grate support: supports the grate when it is standing on and allows to recline for easy cleaning.

2. - Cooking grate: element where the food is placed for grilling. Barbecue is supplied with ribbed grates in stainless steel; designed to prevent fat dripping onto the coals.

3. - Front ash drawer: fitted with removable drawer to collect ashes and facilitate easy cleaning.

4. - Grease collection tray: fitted with removable grease collection tray to collect remains of oil and grease.

5. - Coal lifting system: allows placing the movable hopper to desirable height, so you can control the intensity of cooking process without changing position of the grate.

Starting up the barbecue

To start lighting the barbecue you must raise the cooking grates up its support and remove anything else that might be inside the barbecue before load the coal.

BARBECUE MODEL	RECOMMENDED COAL LOAD (kg)
M 45	2
M 80	4
M 140	8

To light the coal you must open air intake for the entry of oxygen. Regulation of the air inlet is prepared through the ash drawer; you have to open it half way for easy entry.

Once air intake is prepared, you can proceed lighting the coal by any preferable way. There are many different ways to do it, we explain here below two possible options:

- “*Charcoal pyramid*”: place recommended load of coal by making a pyramid in the center of the hopper. In order to have a quick start of the fire, insert from 3 to 5 petrol pills on the bottom of the pyramid, light them and let the coal to stabilize. Add coal according to recommended load quantity for each barbecue model. In 30 minutes approximately it should be totally ready. Once coal is ready, use the oven poker to extend the embers across the whole area of the hopper grate. Close the ash drawer. Now your barbecue is ready for work.
- “*Charcoal lighter*”: fill up charcoal lighter with coal to the upper edge. Place it over the flame of a cooking fire. After 10 minutes approximately, when all the coal pieces are red hot, with a heat resistant protection glove, distribute the coal on the oven’s hopper grate. Repeat this action until you have covered the entire hopper with recommended quantity of coal load. Distribute well, close the ash drawer, and let the coal to stabilize for 10 minutes approximately. Now your barbecue is ready for work.

Usage tips:

- The first time you light the barbecue, allow the coals to burn for approximately 45 minutes before cooking any food. This will eliminate any oil and cleaning products used at the factory.
- Do not exceed recommended charcoal load.
- Models M80 and M140 are fitted with lifting system of the charcoal platform (hopper). Use the height adjustment of this movable hopper in order to control the cooking process. It can be speed up or slow up. This unique element of these ovens allows a large degree of control over the intensity of the grilling. Ensure that cooking grates are approximately 20 cm above the coals so the fire does not flare up and touch the food. If necessary, lower the coal tray with the height-adjusting handle.
- Keep the barbecue always clean of ashes and fat. This will assure having less smoke and odours. Proceed the cleaning of the barbecue when it is cold.
- Do not keep large amounts of ash on the movable hopper to prevent clogging of the lifting system (models M80 and M140).

- Do not accumulate too much ash in the ash drawer.
- Empty the ash drawer and grease collection tray every day.
- Use heat resistant protection gloves to prevent burns.
- Common salt can also be sprinkled over the coals to dampen the fire so the food does not get burnt.
- Models M80 and M140 are supplied with nylon casters to facilitate their movement and easy cleaning. Frontal wheels are equipped with brakes.
- The barbecue can reach very high temperature, so great care should always be taken when starting up the equipment and cooking in it.
- Barbecue simplicity makes this equipment an attractive and versatile device with large and very diverse applications for cooking.

Barbecue cleaning and maintenance

Before cleaning the barbecue make sure that the coal is not active. It is highly recommended to clean it the next day, before the first service and when it is cold. Keeping the barbecue clean of ashes and grease, allows having less fumes and odours.

- *Ash drawer*: do not pile too much ash in the drawer. Clean up and empty it every day.
- *Grease collection tray*: empty the tray from the oils and grease that have been deposited during the day. If it is not clean, over time it can plug the hole and lose its function.
- *Cooking grates*: brush the grates to clean up the greasiest areas.
- *Cooking chamber*: it can be cleaned with any degreaser. Exterior of the barbecue can be cleaned with a damp cloth of water or “neutral” soaps to avoid possible damage to the paintings.
- *Lubrication of lifting system* (models BR-130 and BR-170): we recommend once a week to lubricate indicated areas on the exterior of the oven in order to facilitate the use of hopper lifting system. Grease is not suitable for it, use graphite oil.