

Embers Oven

CHARCOAL OVEN WITH DRAWERS
by VulcanoGres

GUIDE EMBERS OVEN

VULCANOGRES
HANDCRAFTED OVENS & CERAMIC

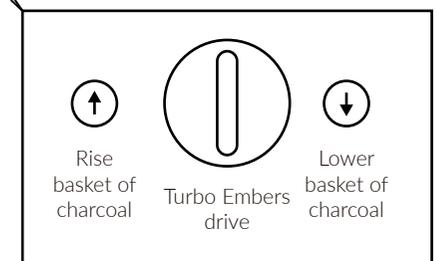
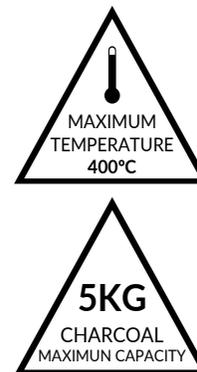
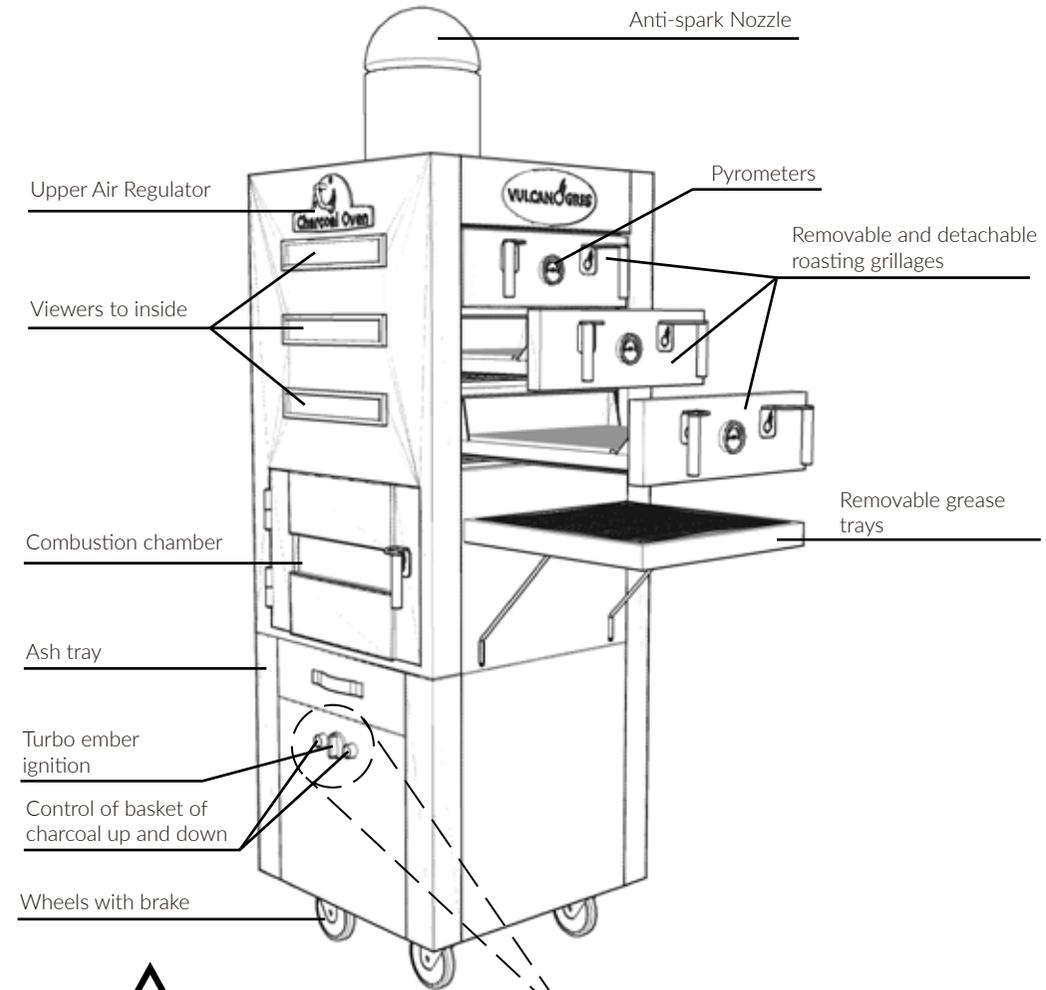
HB-VC-3L MODEL

THANK YOU FOR PURCHASING THIS VULCANOGRES CHARCOAL OVEN

The oven purchased has been manufactured with the highest quality materials, with an outstanding finish in all its details and designed with the aim of providing your restaurant with innovating equipment, which optimizes both energy consumption and food preparation time.

It is made of materials that withstand high temperatures, keeping the heat inside, allowing a considerable saving of coal, unlike an open grill, prepared to work at high temperatures, supporting peaks higher than 700°C during the creation of embers and temperature steady between 250 ° C and 350 ° C

PLEASE READ THESE INSTRUCTIONS CAREFULLY FOR CORRECT USE



The steps to follow for a correct ignition and preparation of the oven are:

- Charge of coal
- Turning on the oven
- Service
- Closing of the service

- CARBON LOADING -

Charges of coal are studied in the laboratory for 2 hours of operation.

CARBON LOADING	
FISH	MEATS
2Kg for temperature of 250° Consumption of 1Kg / h	3Kg for temperature of 300° Consumption of 1.5 kg / h

* Not exceeding the maximum load of 3Kg for cycles of 2 hours we will avoid overheating the oven, unnecessary consumption and increase of CO2 levels.

* Opening the top or bottom air regulators will increase the oxygen levels in the chamber by reducing CO2 but raising the temperature and the consumption of the oven.

* The study was carried out in CEIS laboratories in Mostoles (Madrid) with coconut charcoal.

This type of coal has more calorific power, lower consumption and lower CO2 emissions, although it is not often used for its high price. If we used oak, the measurements obtained for coconut charcoal would serve as reference.

To carry out the coal loading proceed as follows:

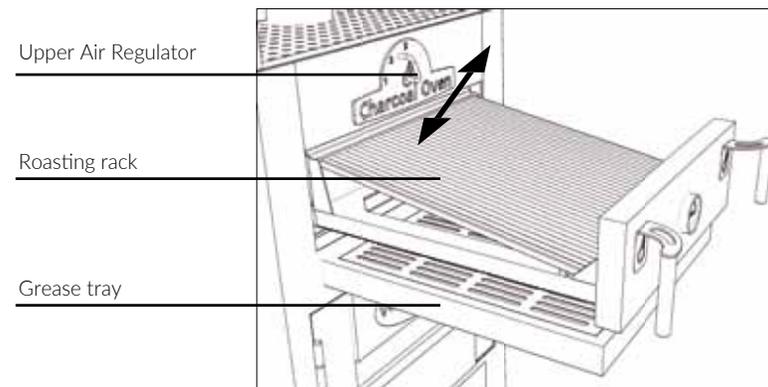
1. Lower the coal basket by pressing the lowering button and open the combustion chamber door.
2. Remove the basket until its stop for easy loading and insert the charcoal into it.

IMPORTANT: maximum load of coal 5Kg.



- OVEN IGNITION -

1. Open the top air regulator by turning the knob clockwise to position 3, and the lower air regulator.
2. Open the roasting drawers and remove the stainless steel grillages from the rear to prevent them from accumulating ash during combustion. Close the drawers.



3. Lower the coal basket located in the combustion chamber, and pull it out to facilitate loading. Insert several ecological firestarter bulk (like Lumix or similar to solid alcohol) pineapple, paper ... distributed between the coal (5-7 kg) and start them with caution. Never use flammable liquids, they are very dangerous.

4. Close the door from the combustion chamber. If your oven is equipped with the Turbo Ember system, put it in operation to accelerate the formation of the embers and wait between 5 and 15 minutes. After that time the embers must be formed, open the chamber and extend them.

* At the first burn, more smoke than normal will come out as we will burn the inner coatings for the first time.

DO NOT TOUCH HOT OVEN PARTS WITHOUT DAMAGE PROTECTION



- SERVICE -

After completing the above steps the oven is ready for use.

Close the oven door, lower and upper air regulators and check the temperature indicated on the pyrometer.

If necessary, adjust the temperature with the upper air regulator (See section "How to control specific roasting temperatures").

Once the temperature has stabilized, within the range of 250°C - 350°C, insert the grillages with the food.

- CLOSURE AND RESUME OF THE SERVICE -

To pause the service with the intention of resuming it, close the upper air regulator and keep the door closed, so the embers will remain "latent".

To restart the service, check the condition of the coals. It may be necessary to introduce more coal and wait for it to stabilize again without producing flame.

- TURN OFF -

To turn off the oven completely, keep the two air regulators and the door closed. In this way, the embers will slowly burn out into ashes and there will be no fire hazard.

The ashes will be deposited in the lower drawer intended for this purpose.

- OVEN CLEANING AND MAINTENANCE -

Before starting the oven and when it is cold, a general cleaning of all parts is recommended.

The door and drawers should be kept free of grease and remains, both on the outside and inside, as well as the frames, so that they close perfectly.

Roast grillages should be cleaned throughout the service to prevent burned remains from adhering to subsequent foods.

While the oven is warm, do not clean the thermometer glass as it can be broken by thermal shock.

To clean the grillages, use a hard bristle brush, plenty of water and detergent.

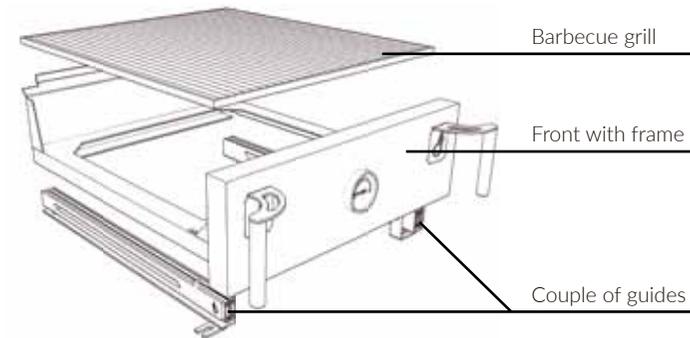


Clean the grease tray and empty the ash from the drawer which collected it.

To clean the drawers and guides, remove the drawers by first removing the grillages. The drawers are removed by pulling them completely up from the front. Once disassembled, the guides are accessible.

The guides must be greased from time to time with food grease resistant to high temperatures. We have this fat for sale for our customers.

The roasting drawers are composed of three pieces; roasting rack in stainless steel, front with stainless steel drawer frame and a pair of guides.



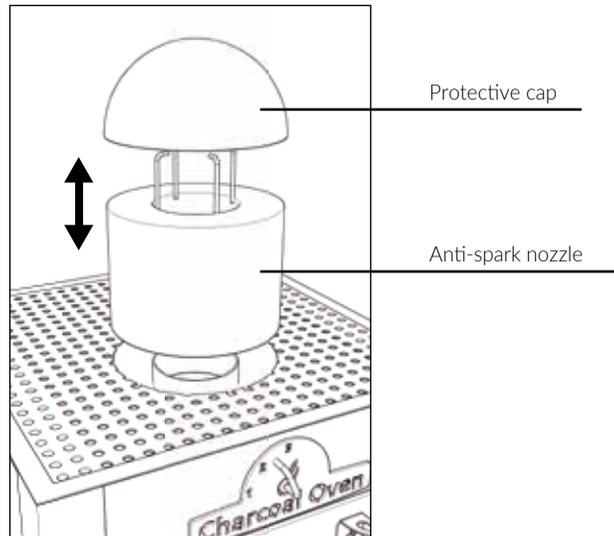
The telescopic guides have 2 attachment points:

1. Adjusting knob on the front
2. Rear hitch



● **Anti-spark nozzle:**

The anti-spark nozzle collects the ash produced from the combustion of coal and it is advisable to clean it once a week. Its disassembly can be done by lifting the cylinder with both hands. Once disassembled we would just need to hit it to evacuate the soot or inner charcoal, and submerge it in water with soda or to put it in the dishwasher.



● **Exterior oven:**

Due to the cooking process itself and depending on the amount of food, smoke or grease vapor can leave out, which would stain the front of the drawers.

This grease will adhere on the steel or vitrified surface acquiring a yellowish tone due to the temperature.

We will proceed to the cleaning of all outdoor parts with heat and degreasing products.

● **Combustion box, basket and drawers to collect ashes.**

It is necessary to take carefully into account the first ignition of the oven, since certain coatings will burn for the first time, and this will produce an excess of smoke that surely will tend to leave out to the front of the drawers. This is completely normal.

The residual ash from the combustion chamber will reach the drawers intended for ash collection through punched holes in the base plate.

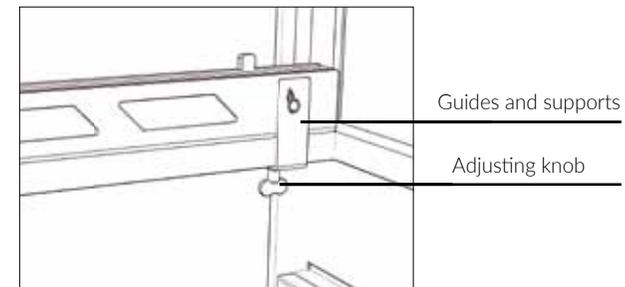
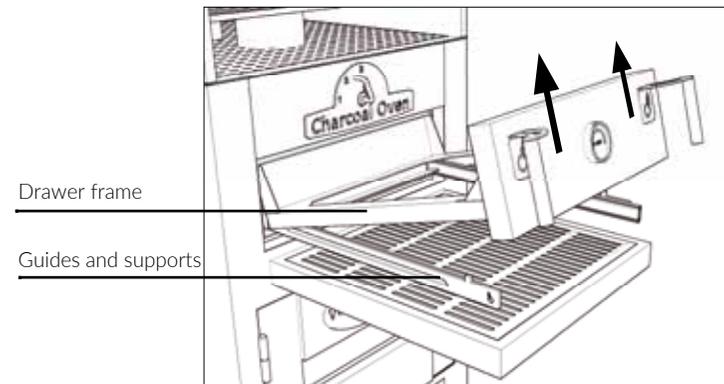
These drawers should be emptied by paying attention to possible residual embers that may cause a fire if dumping them into any deposit with other waste.

● **Telescopic guides: Cleaning and lubrication:**

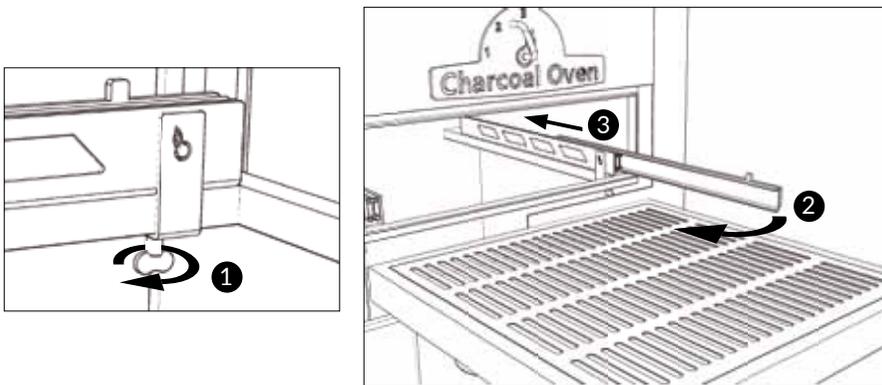
Depending on the frequency of use, we must disassemble the guides once a day, every three days, once a week ...

The disassembly is done in a few simple steps:

- Open the drawer.
- Lift the rod roasting surface from the back.
- Lift the drawer frame structure from the front by holding the front and pulling out.



- Loosen the bolts with knob located under both telescopic guides, at the front. Extend the guide by 50% approximately, tap slightly from the outer end towards the center of the oven and gently push the whole assembly backwards to release them from the rear hitch and remove them.



- Submerge the guides in water with soda and rinse with the shower faucet. Clean the drawer structure and the grill surface with degreaser.
- Apply grease of high temperature food grade for industrial machinery gears in liquid or spray format to the guide bearings.

*** The drawers can get locked and come out with difficulty due to:**

- Accumulation of grease and ash from coal burning if leaving the drawers open and the guides uncovered.
- Lack of cleaning. It is solved by disassembling and greasing the guides.
- Use of greases not suitable for high temperatures. These fats solidify inside the mechanism becoming a kind of "plaster or white lime" that prevents the bearings from sliding.

If we force the guides, pulling the drawers out, and they have accumulation of ash and solidified grease, or we have used an unfit grease that also solidifies at high temperatures, we will break the gear rail.

At this point there would be no problem, we will send a completely new guides within 24 / 48h (if there is stock).

HOW TO CONTROL SPECIFIC COOKING TEMPERATURES

To ensure a constant temperature in the furnace we will use three methods:

1- Opening and closing the bottom air regulator

Open at the beginning or ignition, when we burn the coal to obtain the embers and close it later to maintain the temperature.

2- Opening and closing the top air regulator

Once the embers are formed, we will control the oven temperature with the combination of oxygen inlet and outlet from the upper and lower holes.

3- Amount of coal

With the specific upload of a certain type of coal to reach and maintain a constant temperature.

PLEASE NOTE THAT YOU, AS A FINAL USER AND OWNER OF THE CHARCOAL OVEN, ARE RESPONSIBLE FOR YOUR CORRECT USE AND MAINTENANCE

VULCANOGRES
HANDCRAFTED OVENS & CERAMIC

www.vulcanogres.es

www.embersoven.es

VULCANO GRES BUFFETS GRILLS AND CHARCOAL OVENS SL
NIF: B47734314
C/Extramuros 5. 47194, Fuensaldaña. Valladolid.