

La Forge de Megève 986 route de prariand 74120 Megève France 04.50.21.00.30

User manual charcoal brazier / reblochon oven



Description

The appliances are composed of three steel and wooden elements, exterior envelope, cage for charcoal (or coal boxe), and cooking rack. Products are delivered assembled.

Before first use

The charcoal brazier or reblochon oven must be installed on a stable horizontal support before use. All new appliance must be lit on the outside for the first time, and be kept glowing at least 30 minutes before first cooking, it's going to smoke, which is normal.

It's important to use a <u>very dry quality charcoal</u> to limit the inconveniences such as the smoke, the bad smells, the carbon monoxide ...

For information purposes there is a standard of on the charcoal: « NF B 5510 ».

The carbon monoxide can cause simple headaches in small doses, and cause the death in the extreme cases.

For a private use it's necessary to ventilate the room for a use inside.

It's important to know that the smoke released by the charcoal at the time of the ignition and at the time of the extinction is more harmful, it's preferable to make these two steps outside.

To help you, the coal must be very red during the use of the device inside.

For the catering professionals, it's compulsory to verify the compatibility of your establishment, it's possible that you are obliged to establish a balance sheet of your ventilation and the rate of carbon monoxide by a professional, maybe too a installation of detectors ...).

Ignition

Below the cooking rack, the removable coal boxe allows a quick ignition on the gas with a handful of charcoal, if you don't have a gas house, it is also possible to turn it on with a torch, or outside with help of barbecue lighter. When the charcoal is red (around10 minutes), refill again with coal at three quarters, place the coal boxe in the apparatus with anti-heat gloves, or with a clamp to avoid burns, open the door, the oven is ready for use.

Warning! Don't use alcohol, gasoline, or similar fluid to light or reactivate the brasero. The brasero will become very hot, take the necessary precautions such as keep out of the reach of children and pets...

Cleaning

There not special maintenance for the appliance, except empty it, cleaning it with a paper towel (especially not water), and oil the outside of the apparatus once a year. After oiling it will have to be <u>reheated 30 minutes before use</u>, as any new device. Stoves washed with water must then be oiled.