



# CHARCOAL OVEN USER, SERVICE AND MAINTENANCE MANUAL



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#### **PURPOSE OF USE:**

Charcoal oven is used in kitchens of restaurants, fast food ,stands ,canteens, hospitals etc. to cook meal.

**NOTE: Do not use except purpose of use. The appliances should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.**



#### **SAFETY AND INSTALLATION DETAILS**

- The appliance must be operated under the hood. This device must be installed in accordance with current regulations and should only be used in a well-ventilated area. Consult the instructions before installation and use of the device. The hood suction system for waste gases must also be calculated according to these values.
- The devices must not be operated in places where there is no fresh air inlet and exhaust gas out.
- Any kind of solid liquid materials (clothing, alcohol and derivatives, petro - chemical products, wood plastic materials, cutting blocks, curtains etc.) that can be blown into the working area of the device must not be kept.
- Do not clean with pressurized water.
- The appliance is intended for industrial use only and must be used by qualified personnel.
- In order to position this appliance close to a wall, compartment, kitchen furniture, decorative covering etc., if they are made of non-combustible material or covered with a suitable fireproof thermal insulation material, the distance between them should be 50 cm.
- It is recommended to pay maximum attention to fire protection regulations.
- All items subject to the installation of the appliance must be made by an authorized service person.
- Use fire extinguishers by switching off the gas valves and electrical switches in the area where the appliance is used, for example, in the event of a fire or flame.
- The device must not be intervened except by the manufacturer or its authorized service center.
- The user must be very careful with hand and similar burns while operating with the device. Definitely protective gloves and so on. Materials should be used.
- When opening the oven door, carefully open the door slowly so that the high temperature will suddenly come out of the oven.



Note: If the kitchen will be completely left and device will not be used, fire should be extinguished completely and kitchen can be left after it is ensured the fire is extinguished.



## OPERATION OF DEVICE:

The following steps should be followed in order to use the oven correctly and prepare it for service.

- 1-Coal loading
- 2-Oven ignition
- 3-Service and usage
- 4- Closing the kitchen

### 1-COAL LOADING:

First, the cooking grilles in the oven must be removed. Bottom(coal) castings should not be removed.



It is recommended to use oak coal or briquette charcoal in the oven.

A space in 15 cm long line form should be left at the back of the oven and coal should be located towards sides and front in the shape of a pyramid.



Oven coal capacity: 14-18 Kg.

Preparation and service term: 6-7 hours

## 2-IGNITION OF THE OVEN:

Positions of oven ventilations are very important.

Before starting the ignition both ventilation sections should be completely open. This is the first ventilation adjustment.

Top ventilation open position



Bottom ventilation open position



The coal inside the oven should be ignited with the help of kindling located in 3 different positions of the oven such as center and sides. Since it is dangerous, inflammable liquid fuel should never be used.



After the ignition door should be closed and coal should be waited to become incandescent. Approximately 30-40 minutes after, the coal become incandescent. Coal should be spread well with the help of coal tongs.



Lower ventilation should be closed.



Bring the upper ventilation to position 3 after 10 minutes.



### 3-SERVICE AND USAGE:

Oven is ready to use after the previous operations. First of all it is recommended to use two grills. The reason why is that you will have wider cooking surface and you can better control the heat with two different levels. You can open and close the upper ventilation during cooking period and give a smoky taste. For ideal cooking, it is recommended to use the upper ventilation at the 3<sup>rd</sup> position.

### 4- CLOSING THE KITCHEN:

After the service is over, upper and lower ventilation are completely closed. Since there will not be an air flow coal will be absorbed in other words coals will go to sleep.



It can be prepared for the next service without making preparations and only by adding coals and opening the ventilation. If ignition is not repeated again, the operation should be repeated from the start.

OPERATIONS	UPPER VENTILATION	LOWER VENTILATION	COMMENTS
IGNITION	OPEN	OPEN	FIRST 30-40 MIN.
COOKING	3 <sup>rd</sup> LOCATION	CLOSED	DURING ALL SERVICE
WAITING/CLOSING	CLOSED	CLOSED	WHEN THE OVEN IS NOT IN USE



Note: If the kitchen will be completely left and device will not be used, fire should be extinguished completely and kitchen can be left after it is ensured the fire is extinguished.

#### **5-DAILY AND PERIODICAL MAINTENANCE:**

Never clean coal ash after daily use by pouring water on it.

The remaining ashes are poured onto the spade below by opening the grills and it is cleaned.

In the morning while the oven is cold, the door edges, its inside the enclosing frame should be cleaned and this operation should be made.

Grills should be cleaned by brushing during the cooking process with the help of a brush.

Ash collected in the ash container should be cleaned ever 3-4 days.

Finally, oil tray and chimney cap can be washed in the dishwasher.

CAUTION: Usage instructions should be carefully read.

User is responsible for proper operation of the ventilation system and periodical cleaning of oils to be collected in the hood fume.



Note: If the kitchen will be completely left and device will not be used, fire should be extinguished completely and kitchen can be left after it is ensured the fire is extinguished.