



THE BARBEQUE GRILL STOVE

INSTALLATION AND OPERATION MANUAL

Thank You for choosing "Stoveman". We are convinced that the stove will offer You many new opportunities to enhance the pleasure of making and eating food.

This stove is designed for grilling fish, beef and poultry using the barbecue method (slow cooking at no higher than 120 degrees Celsius) and also for hot smoking.

The stove is suitable for use in a home garden, at a summer home, a tourism farm or country home.

PREPARING FOR USAGE

Please read this manual through carefully before the stove is taken into usage,.

The first heating session must be made without placing food ingredients into the stove, because the heat-resistant paint on the stove's exterior surface will only achieve its ultimate hardness after the heating and can emit an unpleasant burning smell. The stove should be heated for approximately one hour. Until that time, care should be taken to avoid scraping the painted surfaces. During the first heating session, the paint will initially soften which is why You should avoid coming into contact with the stove's painted surfaces.

INSTALLATION

The stove consists of several parts that must be assembled prior to usage.

1. The flue leading to the cooking compartment (1) must be placed on the flue opening of the heating compartment(2).
2. The chimney pipes (3) are placed and fixed onto the flue openings of the cooking compartment.
3. The metal sheet screen is placed on the bottom of the cooking compartment to subdue excess heat and smoke and to direct the heat.
4. The tub is placed above the screen. (At this moment it is a good idea to check the stove's balance and to set it right – the liquid poured into the tub must cover the whole of the tub's bottom in a uniform and even layer).
5. The cooking grid (4) is placed above the tub.
6. The waterproof plywood board is attached to the side of the cooking compartment.
7. The person doing the cooking should turn the cooking compartment to a comfortable position relative to the heating compartment.

The following fire safety requirements and necessary distances must be observed when installing and using the hot smoke stove.

SAFETY REGULATIONS

1. The stove can be installed in a wind-free place on even ground or on a special non-burning foundation away from trees and bushes.
2. The stove can be used at a minimum of 5 m from buildings or storages of burning materials.
3. The stove must not be left without supervision during usage and after usage has stopped until the burning materials (wood, coals etc) have been completely burned or the burning residues have been put out with water.
4. After usage the stove must be cleaned of burning residues.
5. Domestic animals and children are not to be allowed to the immediate vicinity of the stove.
6. It is recommended to keep a large water spray bottle and a small bucket of sand close to the appliance to be able to quickly suffocate excessively big flames.
7. A first-aid kit with band-aids and panthenol ointment must be kept in an accessible location.

USAGE

America is considered to be the home of barbecuing. This increasingly popular grilling method basically means slow cooking at no more than 120 degrees Celsius in a special barbecue stove.

A metal sheet screen is located in the cooking compartment above the pipe that connects the cooking compartment to the heating compartment and this screen subdues the burning heat of the flame, ensuring that the heat and smoke are distributed evenly and directed from the sides of the cooking compartment to the chimney located in the center of the compartment. A tub of water above the screen adds extra moisture. Above the water tub is a cooking grid for meat and other ingredients.

The barbecue stove is heated with dry wood and we recommend using debarked alder logs. Heat is provided by the flame, not the coal. In order to give an aromatic smoky taste to the meat, You can heat the stove using drupaceous wood branches and put the necessary amount of dried herbs in the heating compartment.

During cooking, the barbecue stove has a moist and smoky environment and a sufficiently low level of temperature (the stove's interior temperature is approximately 100 degrees Celsius).

When meat/fish is cooked, You need to dab it with special sauce (the mop) that adds taste to the meat and does not let it dry in the stove.

Barbecued meat will not receive a brown coating like with grilling, but it will be juicy and have an enjoyable smoky flavor and smell.

The quality indicators for barbecued meat are taste, softness/preparedness, appearance and the smoke ring (i.e. the so-called smoke edge visible in the meat's cross-section).

The stove can also be used for hot smoking the meat. In this case the presalted pieces of meat that we recommend wrapping in gauze will be placed on the cooking grid. The stove's interior temperature should not exceed 80 degrees Celsius in smoking. It takes at least 8 hours to smoke meat.

Though barbecuing can also be used for filet pieces and other prime cuts of meat, it is generally used for cuts that require long periods of cooking. Several hours of cooking on low heat will turn soft and juicy even the leanest ribs and the pieces with the most connective tissue.

We recommended cleaning the grid before usage and coating it with cooking oil.

During repeated usage of the stove make sure that the heating compartment is free of any ashes that were created during last usage.

If the stove is not used constantly, we recommended keeping it under a cover that ensures the product's long lifespan and better resistance to outside conditions.

Warranty conditions

Hot-smoking oven is subject to producer's warranty of 24 months following the purchase date on the basis of purchase receipt.

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