

# Grizzly Charcoal Oven



## Instruction Manual

Please read these instructions carefully before using this appliance.

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## **Health & Safety**

Under the Consumer Protection Act 1987 and the Health and Safety at Work Act 1974, it is a requirement to provide information on substances hazardous to health (COSHH Regulations 1998).

TR Engineering Ltd takes every reasonable care to ensure that its products are designed and constructed to meet these safety requirements when the products are properly installed and used. To fulfil the requirements, products are comprehensively tested and examined before despatch.

When working on the appliance, it is the responsibility of the user or engineer to ensure that personal protective clothing or equipment appropriate to parts that could be considered hazardous or harmful is worn.

This appliance may contain some of the items below:

### **Insulation and Seals**

Glass rope, mineral wool, insulation pads, ceramic fibre, glass insulation.

When handling, avoid inhalation and contact with eyes. These may be harmful and cause irritation to the skin, eyes, nose, or throat. Use disposable gloves, facemasks, and eye protection.

After handling, wash hands and other exposed areas. When disposing of materials, limit dust and the risk of inhalation by using a water spray. Ensure materials are securely wrapped.

Seek urgent medical attention if inhaled or ingested. Exposure to eyes and skin should be followed by immediate cleansing of the affected areas and medical attention if necessary.

### **Glues, Sealants and Paints**

The glues, sealants and paints used present no known hazards when the appliance is used in the manner for which it is intended.

### **Handling**

Adequate facilities must be available for loading, unloading and site handling.

### **Extraction and Ventilation**

**It is the responsibility of the end user to ensure correct ventilation and extraction before using the oven.**

## General Safety Guidelines

**Failure to follow the safety guidelines in this manual could result in serious injury.**

When using Grizzly wear heatproof gloves.

Do not attempt to extinguish the hot coals with water.

Allow Grizzly to cool down before cleaning.

Only use warm soapy water to clean Grizzly.

The ashes should be emptied from the ash draw into a metal bucket.

Minimum distance to combustibles of 500mm must be observed.

Do not use alcohol, oil, or other flammable liquids to ignite or rekindle hot coals.

Keep flammable products away from children.

Keep children and pets away from Grizzly.

Do not allow children to operate Grizzly, surfaces will be extremely hot during operation.

Grizzly should only be used with Charcoal.

If Grizzly is to be used indoors within a kitchen work area, it is recommended that a CO2 monitor is fitted in the same room. Mechanical extraction must be used and be located directly above the Grizzly oven. This would be in a commercial setting.

**We do not recommend the use of Grizzly indoors in a domestic property.**

It is the responsibility of the end user to ensure correct ventilation and extraction before using the oven.

When you have finished cooking on your Grizzly, please close both the top and the bottom air vents for at least 2 hours, with the extraction running.

Clean and maintain your oven daily as described in this manual.

We recommend cleaning the oven on the morning after it has been used, when it is cool.

Remove and clear the ash after each daily use to ensure good air circulation is maintained.

Never transport the oven when it is hot.

Use food temperature probes to guarantee your food items are achieving the required temperatures and they are safe to serve.

## First Use

Do not just jump in and start cooking on your new Grizzly, we know you are eager but just hold on, it will be worth the wait.

You need to season the Grizzly for best results. Seasoning will seal the oven and shelves, extend the life of the oven, and burn off anything that has been left over from the production process.

Follow the simple steps below.

Remove the cooking grid, rinse with clean water and dry.

Using a basting brush apply a heat resistant oil such as vegetable oil or peanut oil to the cooking grid.

Wipe down all internal surfaces of the Grizzly oven with a damp cloth using clean water and allow to dry.

Lightly brush or wipe the oil over all internal surfaces of your Grizzly oven. Aim for a light coating and wipe any excess off with a paper towel.

Using a small amount of charcoal light your Grizzly. We need enough for around 30 minutes of use.

Open the air control full and allow the oven to reach around 300 degree centigrade.

This will bake the oil and create a smooth non-stick surface and burn off any contaminants produced by the production process.

The Stainless-steel cooking grid will change colour, this is a good thing, it means we have the beginnings of a non-stick surface.

After 30 minutes you can open the door and allow the fire to go out.

You are now good to go.

We recommend seasoning once every 2 months for the oven and we recommend coating the cooking grid before each use.

## Fitting Grizzly Shelves

Grizzly shelf brackets are already attached to your Grizzly.

Using a 5mm Allen key and Phillips screwdriver remove the bottom pins on all 4 brackets.

Offer the shelf on to the top pin, align the bottom hole with the bottom hole on the bracket and re-fit the bottom pin.



## Lighting Grizzly

We recommend the use of Big K charcoal, although any charcoal can be used which has not been artificially treated.

The use of treated charcoal, artificial firelighters and lighter fluid is NOT recommended - they cause excessive smoke during lighting and may taint or effect the flavour of the food you cook.

Arrange your chosen charcoal and briquettes onto the grill plates at the bottom of the oven. In addition, you can add natural firelighters, placed into the charcoal.

The recommended starting charge weight of charcoal is 4kg.

Open the base and top air vents. While the base air vent can be adjusted during cooking, the top air vent must always be open when Grizzly is operational.

Light the firelighters with matches or a gas gun.

Close the door and allow the fire to catch the coals. If the coals are struggling to catch, try fanning the fire or re-lighting.

Allow the oven to burn for 15 minutes. Monitor the temperature gauge until it reaches the desired temperature – somewhere between 100°C (212°F) and 350°C (662°F). When you are happy the oven is hot enough push the base air vent in - this will hold the temperature and stop it getting any hotter. We recommend an optimum cooking temperature of about 220°C (428°F) Before cooking check the coals have a nice white glow to them.

### **Do not leave Grizzly unattended while lighting.**

If the temperature drops, simply open the base air vent - this allows a controlled amount of oxygen to reach the coals. Then wait until the oven comes back to the desired temperature again, before closing again.

<b>Setting</b>	<b>Top Air vent</b>	<b>Base Air Vent</b>	<b>Notes</b>
Fire Up	Open	Open	Fire up until desired temperature reached.
Cooking	Open	Closed	Only open base air vent if temperature needs to be increased.
Standby/Closed	Closed	Closed	Closing the air vents will starve the charcoal of oxygen.

NB. In “Standby/Closed” mode, the oven can be re-ignited again, by opening both air vents and adding more charcoal.

When you are finished cooking on the Grizzly close both vents. If the oven is under extraction leave the extraction running for 1-2 hours until the coals are completely extinguished.

## **General Information**

### **Opening and closing the door on Grizzly**

To open your Grizzly oven door, move the handle in a clockwise direction (to the left) and pull the door open.

To close the door, lift the handle to the 9 o'clock position, close the door and then move the door handle in an anti-clockwise direction (to the right) until you reach the 6 o'clock position, and the door is firmly shut.

There is no need to slam the door, just close gently and lock into position, as described above.

### **How to control the temperature on Grizzly**

Controlling the temperature is very easy, anywhere in the range 100°C (212°F) to 350°C (662°F).

When the oven reaches the temperature desired simply close the base air vent to hold the oven at this temperature.

Repeatedly opening and closing the oven door during service may cause the temperature to drop. If this happens, simply close the door, and open the base air vent. This will cause the temperature to rise. When the desired temperature is re-established simply close the base air vent again to 'hold' that temperature.

### **Drip Tray**

Make sure the supplied drip tray is located under your Grizzly oven before you start cooking.

Pull out the drip tray before sliding the cooking grid out of the oven.

### **Cooling Grizzly down**

When you have finished using your Grizzly you need to close both the base and top air vents and close the door. This will starve the charcoal of oxygen. The coals will then slowly extinguish over a 1-2-hour period. If your oven is being used indoors under extraction, we recommend that you continue to use the extraction until all the coals are extinguished, to ensure all CO<sub>2</sub> is safely extracted.

### **Using Grizzly outdoors**

The Grizzly is one of the few charcoal ovens that are suitable for both indoor and outdoor use. The oven is fully portable, so it can be wheeled outside and/or inside whenever you need to relocate it.

If you are going to leave the oven outside, we recommend that you cover it to protect it from adverse weather conditions. Optional cover available.

Before moving your Grizzly, please ensure it is fully extinguished and cool. We recommend cleaning your Grizzly and removing all ash remains before moving it.

## Daily Cleaning and Care of Grizzly

Remember only commence cleaning your Grizzly when it is cold!

Never try to clean it while still hot.

1. Remove cooking grids and any other shelves and brush with a wire brush if needed and wipe if required, the racks can be brushed periodically when cooking to remove any excess food.
2. With a soft brush, brush ash through base the charcoal racks and remove any larger un-burnt pieces.
3. Charcoal racks. These can be removed and cleaned periodically or when needed.
4. Pull out the ash tray draw and tip the remaining ash into a metal container. Ensure any ash is completely cool before disposing of it completely.
5. Periodically remove the flue and clean away any excess soot.
6. Wipe the oven exterior with a damp cloth. DO NOT use corrosive ovens cleaners or wire or hard scorers as they will scratch or damage the oven's finish.
7. DO NOT use stainless steel polish on the exterior. Simply wipe clean with hot water, and when required, a light soap solution.
8. Only use a wire brush on the grill racks - not on any other part of the oven.

## Cooking on Grizzly

Grizzly is an incredibly versatile appliance. It can be used for many different types of cooking and its only limits belong to the chef using it.

Here are some basic ideas for cooking on your Grizzly:

### **Cook & Serve**

**Grill** - Take a raw product (meat, poultry, fish, seafood, game, vegetables, fruits, cheese, tofu, flat bread/ pizzas etc...)

Recommended temperatures - This can vary from 100°C (212°F) to 300°C (572°F).

Although the Grizzly can reach temperatures as high as 350°C (662°F), we believe there are very few food stuffs that benefit from temperatures greater than 350°C (662°F).

### **Sous-Vide**

There are a couple of options when practicing sous-vide cooking:

#### Option 1

Sous-vide a product until it is cooked and/or tender. Chill quickly\*\* Grill and/or hot smoke the item to add an additional flavour profile. Chill quickly\*\* or serve immediately.

#### Option 2

Grill bake or smoke product in the Grizzly to get that unmistakable charcoal flavour. Chill quickly\*\*. Vacuum pack and sous-vide until the product is cooked to the required degree. Chill quickly\*\*. Reheat or regenerate in a conventional oven.

\*\*It is recommended that products are chilled quickly using a blast chiller.

## Slow Cooking

The Grizzly is excellent for slow cooking food. Whether you decide to roast, braise, or bake, you can stabilise the temperature of your Grizzly anywhere from 100°C (212°F) up.

Using the supplied Snake smoking basket, you can cook low and slow for approximately 12 hours.

Remove the bottom charcoal grates to allow the snake basket to stand in the Grizzly base.

Add charcoal to the snake. The first channel of the snake should be filled with charcoal to the top of the basket. This will allow the oven to reach temperature quicker. Gradually reduce the level of the charcoal along the remaining length of the snake to approximately three quarters full. The charcoal pieces need to be touching and overlapping each other, if they do not you run the risk of the snake going out.



You might need to experiment with the type and amount of charcoal used.

We would recommend the use of Big K Charcoal, lump wood pieces.

Place the supplied gastronome shelf above the snake. Place the supplied gastronome tray in the shelf and fill the gastronome with water or other fluid of choice depending on how you intend to flavour the food.

### Heat Deflector Plate

The heat deflector plate slides into the oven at the bottom on the heat deflector rails, just below the first shelf position.

The plate sits just above the fire bed and deflects the heat up the sides of the oven for indirect cooking.

## Recommended Grizzly Temperatures for Cooking

Recommended temperatures will vary depending on cut, size, or the product itself. We recommend testing at various temperatures.

Below are some options:

<b>Cooking</b>	<b>Min</b>	<b>Max</b>	<b>Notes</b>
Slow Roasting	100°C (212°F)	130°C (266°F)	Can also be used for pot-roasting and braising.
Cold Smoking	25°C (77 °F)	29°C (84.2°F)	Exceeding the max temp will start to cook products.
Hot Smoking	150°C (302°F)	200°C (392°F)	
Grilling	200°C (392°F)	300°C (572°F)	Can create a "Black and Blue" effect on steaks at 450°C (842°F)
Roasting	200°C (392°F)	300°C (572°F)	Varies depending on the product being roasted.
Baking	150°C (302°F)	200°C (392°F)	Varies depending on the product being baked.
Pizza	200°C (392°F)	300°C (572°F)	Also suitable for flatbreads. *Temperature may vary with different thicknesses.

### **Adding Charcoal to Grizzly during use.**

Should you wish to extend the cooking time on Grizzly, you can add additional coal and briquettes at any time, followed by opening the base air vent to ensure they catch light from the other coals. We suggest that an oven be used for a maximum of 12-15 hours, before cooling and cleaning is recommended (see daily cleaning and care for your Grizzly).

## Cooking with the Pellet Burner

You are now ready to cook on Grizzly using your pellet burner.

Make sure you have adequate fuel in the hopper.

Press the ON button and set the desired cooking temperature using the pre-set buttons or the Plus and Minus buttons.

If using the meat probe, plug the probe into the port on the controller and press the External probe button to see the temperature.

Once the pellet is lit place the deflector plate over the top of the burner pot to allow the heat to circulate evenly.

It is perfectly normal to see large amounts of smoke when the pellet burner first starts up. Please make sure the pellets are lit before leaving Grizzly unattended.

Just as with any oven it is advisable to pre-heat to the desirable cooking temperature before placing food in the oven.

Once cooking has finished please allow Grizzly to cool down before you attempt to clean any part of the oven.

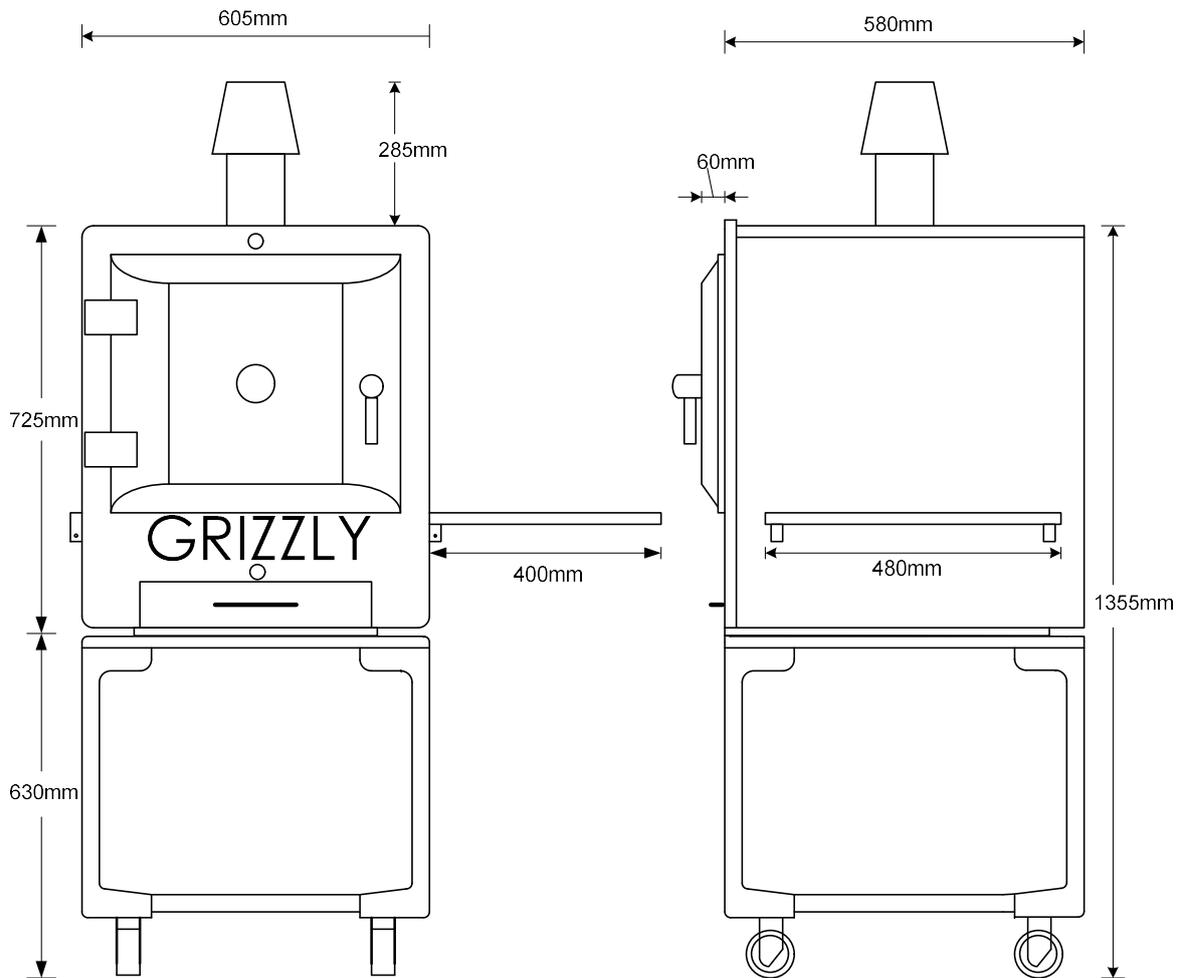
If you do not intend to use Grizzly for extended periods of time it is advisable to remove the pellet from the hopper.

Always isolate the pellet burner from the power supply when not in use.

### Pellet Burner Technical Information

Operating Voltage (AC)	220v 50-60Hz
Fuse Rating	5A
Ignition Cartridge	200w
Ambient Operating Temperature	-15°C to 70°C
Storage Temperature	-30°C to 70°C
Humidity	0 to 95%RH
Burner Output	10.5kW

## Specification



Shown on optional Trolley.

### Technical Information

\*Approximate data depending on quality of charcoal.

Fire up Time*	45min
Initial Charcoal Load for Grilling	4kg
Cooking Temperature	100 °C to 350°C
Charcoal Load Duration	8 h
Equivalent Power*	5kW
Exhaust Rate	3200m <sup>3</sup> /h
Net Weight (Without Trolley)	150kg
Grill Shelf Dimensions	400mm x 520mm
Slow Cooking at 100 °C*	Up to 15 h
Clearance to Combustibles	300mm
Clearance to Other Appliances	100mm

## **Warranty**

Grizzly comes with a 1 Year warranty.

If you follow our daily cleaning and care recommendations, you should get many trouble-free years of use from your Grizzly.

The Grizzly has very few moving parts so there is very little that can go wrong with it.

However, if you do have any issues with your oven please contact us.