





Front look, with air intake on the firebox door

- Designed for cooking between 120-250°C.
- Suitable for low & slow, but even for baking focaccia, bread, etc.
- It's your decision for which temperature range are you going.
- It is also your decision that after heat-up how do you use the unit: with charcoal or with firewood.





D-Oven L-size



- You only need to open it when you are not cooking.
- When you open it, you can remove the ash-tray, the fire-grate and also the grates holding the water pans.



Safety grate

Dripping waterpans

Front firebox

Air intake

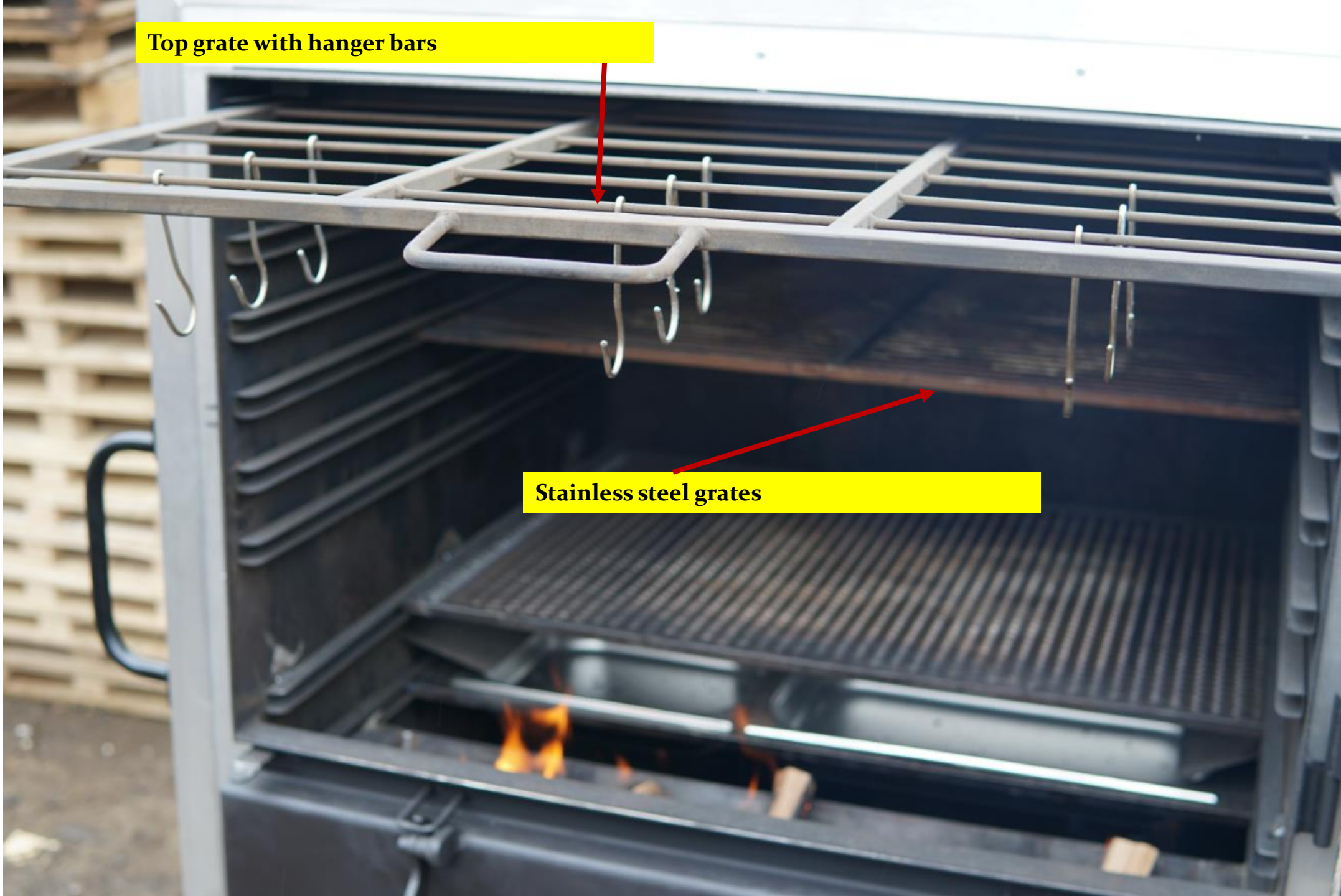
You received your unit with:

- 1x ashtray
- 1x fire-grate
- 1x water pan holding grate
- 2x water pans
- 1x safety grate (also suitable for cooking)
- 2x stainless steel cooking grate
- 1x grate for hanging meat
- 1x cover sheet for covering the firebox if necessary



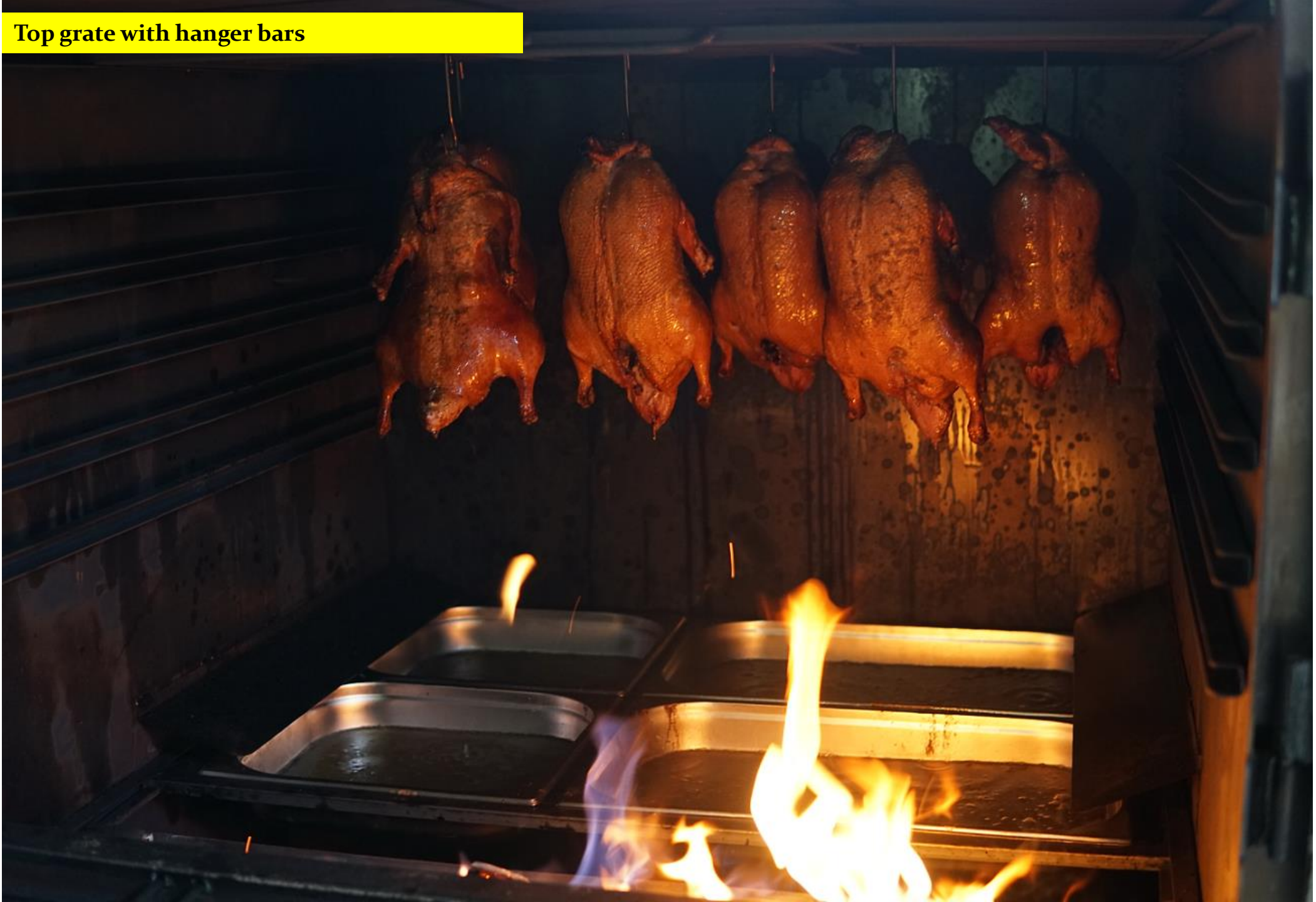
Top grate with hanger bars

Stainless steel grates





Top grate with hanger bars





Stainless steel cooking grate (2x/ unit)





Safety cover for closing the firebox during the cooking



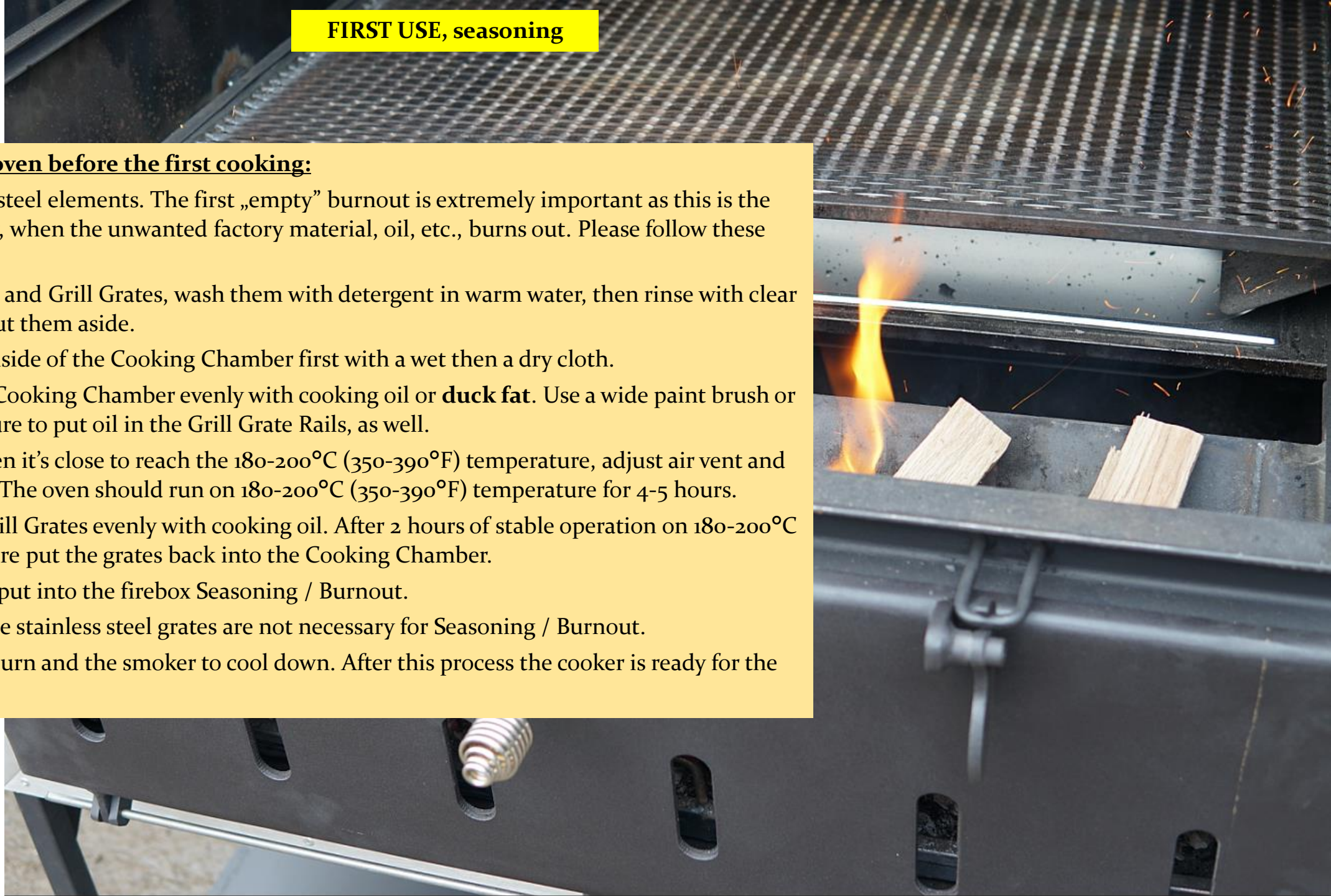


Analogue temp gauge on the side



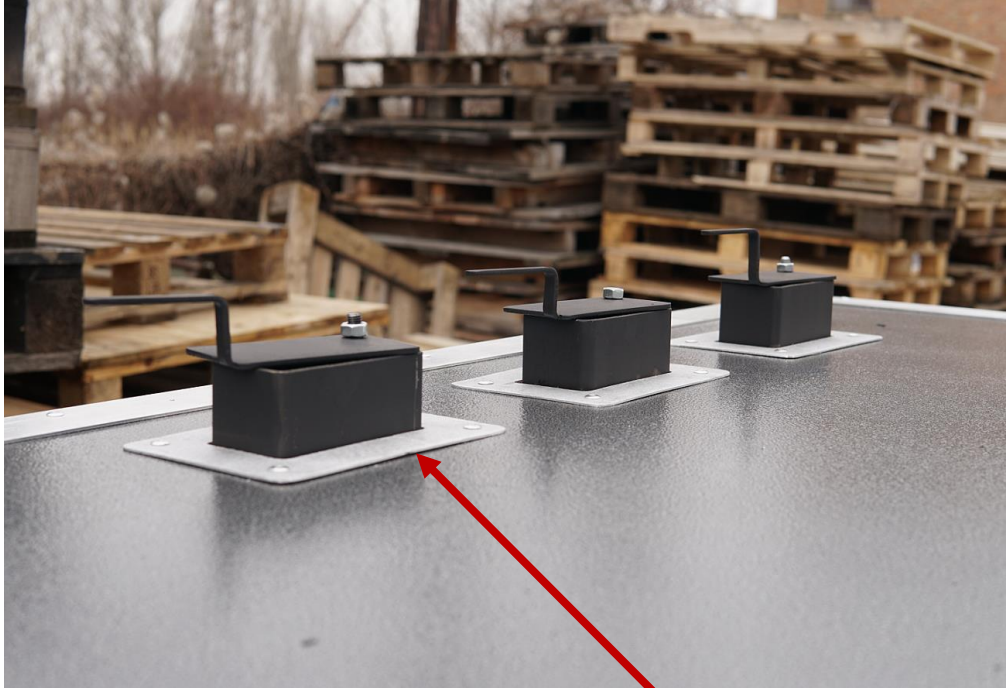


FIRST USE, seasoning



You must season your oven before the first cooking:

- The cooker is made of steel elements. The first „empty” burnout is extremely important as this is the first-run of the smoker, when the unwanted factory material, oil, etc., burns out. Please follow these steps:
- Remove the Water Pan and Grill Grates, wash them with detergent in warm water, then rinse with clear water and dry them. Put them aside.
- Wipe all parts of the inside of the Cooking Chamber first with a wet then a dry cloth.
- Coat the inside of the Cooking Chamber evenly with cooking oil or **duck fat**. Use a wide paint brush or an oil spritzer. Make sure to put oil in the Grill Grate Rails, as well.
- Heat up the oven. When it's close to reach the 180-200°C (350-390°F) temperature, adjust air vent and chimney to stay there. The oven should run on 180-200°C (350-390°F) temperature for 4-5 hours.
- Meanwhile coat the Grill Grates evenly with cooking oil. After 2 hours of stable operation on 180-200°C (350-390°F) temperature put the grates back into the Cooking Chamber.
- Smoking wood can be put into the firebox Seasoning / Burnout.
- The Water Pans and the stainless steel grates are not necessary for Seasoning / Burnout.
- Let the charcoal fully burn and the smoker to cool down. After this process the cooker is ready for the first real cooking.



- When managing heat, use the chimney and the bottom air vent always **PARALLEL**.
- If the bottom air-vent is opened by $\frac{1}{2}$, the chimney also has to be opened by $\frac{1}{2}$, etc.
- When you are heating up the unit, bottom and top are fully opened.
- When you start reach the desired temperature, start to damp parallel in the bottom (air-vent) and the top (chimney) to find the right position, and keep temperature where it is necessary for you.



Front firebox

- Heating-up must happen with charcoal only.
- After 40-50 minutes, when the temperature range is already around 130-150°C, you can go further by charcoal but also with firewood.
- Using firewood is typical in a bit higher temp range, 135°C + over

- Step-01: fill the water pans with water.
- Step-02: fill-up the firegrate with charcoal. Add 1-2 fire lighter-cubes, and light them up. Open the air-vent + the chimney fully.



- Please NOTE: for some meats cooking with firewood is excellent, such as beef ribs, beef brisket, pork ribs, etc.
- However, for many cuts using charcoal only is better, like in case of pork knuckles, porchetta (heavy pork skin will be nicer with charcoal only)



SAMPLE recipe-01 PORK KNUCKLES



- 24-48 hours of brine, with salt and spices
- 3 ½ hours on 140-145°C
- 70-80 minutes on 175-180°C
- Very few smoking woods only at the beginning!
- Minimum 90-91°C core temperature for finishing



SAMPLE recipe-02 PORCHETTA



- 24 hours of marinating with dry spices, herbs and also a very little pink salt.
- 2 ½ hours on 170°C
- 30-40 minutes on 200°C
- Very few smoking woods only at the beginning!
- Minimum 87-88°C core temperature for finishing



M-size and XS-plus already in the portfolio!



L modell



M modell



S modell



XS plus



XS modell