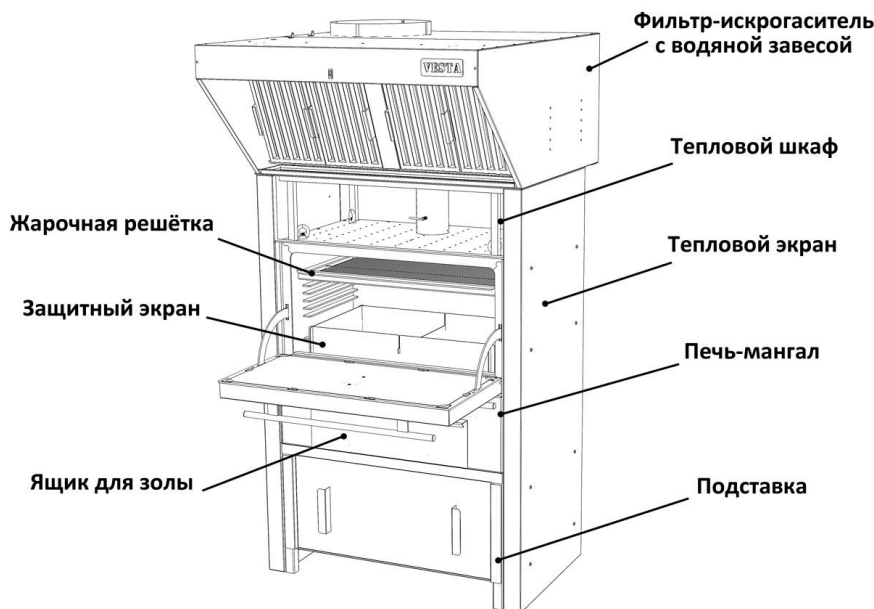


USER MANUAL

The **VESTA** coal oven is a CLOSED GRILL-CHARGRILL, controlled by an adjustable draft system: first at the bottom when the air enters, then at the top when the smoke exits. At the front, the oven is equipped with a convenient flap door. Coal burns inside, grates and frying tray are placed over coal.

| | |
|--|--|
| Жарочная решетка | Frying grate |
| Защитный экран | Protective screen |
| Ящик для золы | Ash drawer |
| Фильтр-искрогаситель с водяной завесой | Filter-spark arrestor with a water curtain |
| Тепловой шкаф | Thermal cabinet |
| Тепловой экран | Heat screen |
| Печь-мангал | Oven-chargrill |
| Подставка | Stand |



PRIOR TO FIRST USE

1. Before loading food into the cabinet, ignite the equipment for 60 minutes. Protective grease left on the metal parts should burn off.

LOADING COAL

1. Remove the frying tray-grate from the grill chamber.
2. Put coal on the coal grill. Leave a 10-15 cm gap free from coal along the rear wall of the chargrill for unimpeded air access. Coal will ignite faster if it is loaded in the shape of a hill.

The amount of loaded coal depends on the quality of coal. The worse the coal, the less the heat, meaning more coal to load. We recommend starting with a 3-5 kg load and then experimenting to find the most convenient amount.

COAL IGNITION

Open the draught preventer and the blower opening. The draught preventer is located in the upper part of the grill. In order to open it, you need to set the lever into the upright position. The blower opening is located in the lower part of

the grill. Opening and closing is adjusted visually. Pull out the ash drawer about 5cm. Light the charcoal using matches or a lighter in three places: at the top of the hill and at the bottom from both sides. Do not push the ash drawer shut; leave a small slit. It improves air circulation and accelerates the process of coal ignition.

ATTENTION! NEVER IGNITE THE CHARGRILL/OVEN USING CHEAP LIQUIDS FOR IGNITING COAL!

1. The unmistakable smell of burning petrochemical products will fill your kitchen.
2. People with a delicate sense of smell will smell it in food products cooked on the grill, even after many hours of the liquid being used. Certain people recommend throwing out chargrills that have been ignited in such a way even once.

To ignite coal in a professional grill, you can use dry alcohol tablets. They have almost colourless flames, and most importantly, they do not smell.

BEFORE LOADING FOOD INTO THE CABINET

After the oven reaches the necessary temperature (for example, 150 degrees C), do the following:

1. Close the blower. Push the ash drawer shut, not leaving any slits.
2. Close the cabinet door and check the coal.
3. Even out the coal with a poker and distribute it evenly on the grate.
4. Insert the tray-grate onto the guide rails. The height of the tray-grate over the coal layer depends on the type of food intended for cooking.

To cook meat, place the coal grate into the low position.

To cook fish and vegetables, position the grate higher.

To cook different food products or create the effect of "thermal shock", we recommend using 2 grates simultaneously.

5. Close the flue draught preventer. To do this, turn the lever of the draught preventer into the horizontal position. Make sure that the opening of the blower is also closed.
6. Close the cabinet door and wait for 5-10 minutes, then open the damper (draught preventer) to release the products of combustion from the grill cabinet.
7. Open the cabinet door and make sure there is no flame.
8. Partially open the damper (45 degrees). The grill is ready for cooking.

COOKING FOOD

1. During the entire cooking process, the flue damper must be slightly opened (45 degrees), and the blower must be closed.
2. If, during operation (for example, while cooking large quantities of food simultaneously), smoke starts to come out from the gap between the door and the body of the grill, you need to open the damper to a great extent – as much as is needed for the combustion products to exit.
3. At the end of the cooking process, it is necessary to close the damper.

TEMPERATURE INCREASE IN THE OVEN

If, during operation, it is necessary to increase the temperature in the oven, for example from 150 to 200 deg. C, open the upper and lower dampers to full capacity. After reaching the set temperature, close the damper. The oven will go into standby.

TEMPERATURE DECLINE IN THE OVEN

You can superheat the oven up to 300-400 degrees Celsius during coal ignition. Meat is fried at 150 - 250 degrees Celsius. Sometimes there is no time to wait for the oven to cool in a natural way by closing the blower and the damper. In practice, two methods are used to bring the coal temperature down:

- Squirt water. It is very convenient to use a hand sprayer.
- Cover coal with coarse salt.

It is for you to decide which method is better and more convenient.

NOTE: Sometimes we come across the assertion that in Spanish ovens, food is cooked at a temperature of 400 - 500 degrees. We ask you to pay attention to the thermometer scale. Most firms that produce thermometers, produce them both for the European and American markets. Accordingly, there are two scales on thermometers – in degrees Celsius and Fahrenheit.

250 degrees Celsius is equal to 482 degrees Fahrenheit.

TABLE OF CHARGRILL/OVEN DAMPER POSITIONS

| Режим | Lower damper | Upper damper |
|----------------------|--------------|---------------|
| Ignition | Opened | Opened |
| Cooking | Closed | Closed 30-45° |
| Standby | Closed | Closed 90° |
| Temperature increase | Opened | Opened |
| Switching off | Closed | Closed 90° |

RECOMMENDATIONS FOR COOKING

The most convenient and versatile temperature in the oven turned out to be 150 deg. Celsius according to the thermometer on the door. At the same time, it is 170-190 deg. inside the oven. Meat, fish, and chicken are baked great at this temperature. For steaks, you can achieve an exact degree of doneness (5 degrees). At higher temperatures, the preparation is too fast; food products are easy to overcook.

FOR EXAMPLE:

Meat – beef tenderloin, Mignon 150 grams, 4 cm high. Temperature on the thermometer – 150 degrees. A grill and a 300 by 300 mm cast iron plate on top of the grill were used (cast iron grill).

Medium: Grill meat on the cast iron grill (closing of pores) 20 + 20 sec. Grill meat for 2 + 2 min. Brown on a cast iron grill 30 + 30 sec. Total cooking time - 5.5 minutes.

Medium well: Grill for 20 + 20 sec. Grill meat for 2 + 2 min. Rest. Grill meat for 1 + 1 min. Brown on the grill for 1 min. Total cooking time - 7.5 minutes.

Well done: Grill meat for 3 + 3 min. Cast iron grill 1 min. Total cooking time - 7 minutes.

Fish: Salmon 200 2 cm thick. Time on the grill - 4 min.

Steaks turn out tender with a high content of juice inside, a nice brown crust and a grid pattern.