

JOSPER OVEN START UP AND USE

To correct starting up of the oven and an optimal preparation for service, follow the steps that are listed in their respective sections.

Charcoal loading
Oven fire up
Service
Kitchen closed

CHARCOAL LOADING

First of all, remove the grill racks from the oven.

For optimum performance and aroma, use JOSPER charcoal, which comes from hardwoods (red or white quebracho) and coarsely or, in their absence, a charcoal that comes from similar Woods. Having coal-shaped trunk-pyramid in the center of the oven (see diagram on the right), leaving a back strip free of some 15 cm. using the poker to stack the charcoal in this provision.

Reference Kg. of charcoal per model and service + prep work (6-7 hours):

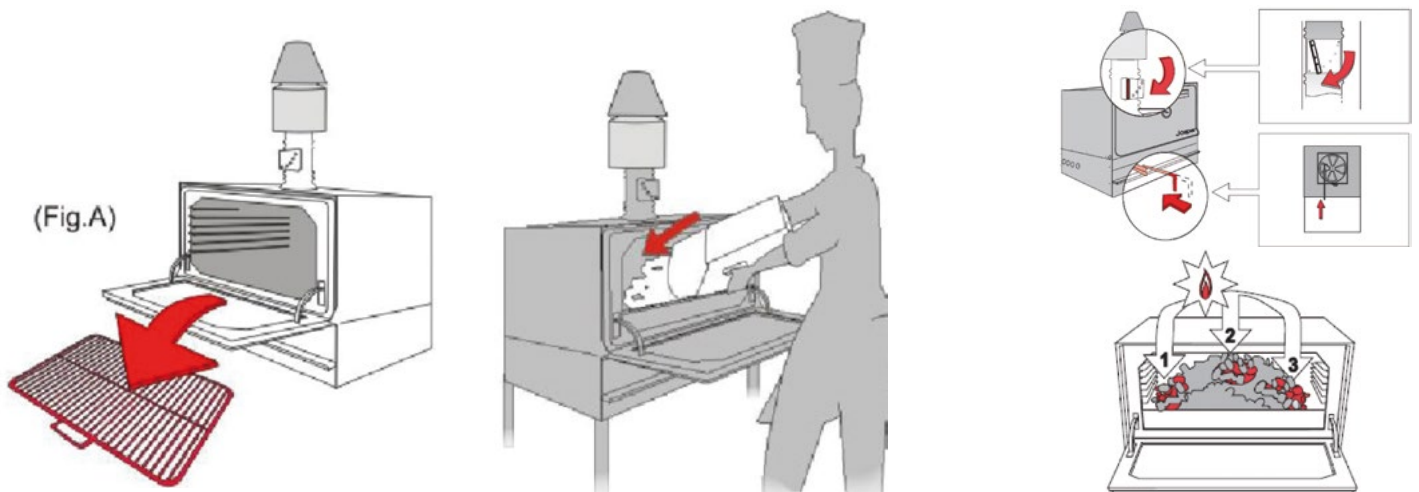
OVENS MODELS	Capacity (Kg)
HJX25	8
HJX45	10
HJX50	14
HJX38	5



OVEN FIRE UP

At this point is very important to check vents/damper position (up and down). For fire up process MUST BE BOTH OPEN. This is the first vent setting.

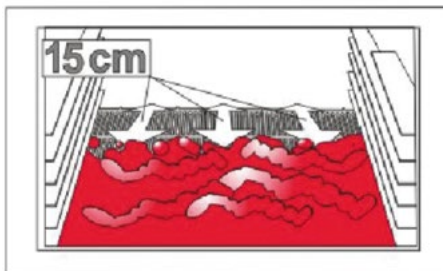
In the diagram below left, you can check the position which vents/damper must find and actions to do with levers and accessories ready to do so. Remember to remove grill racks when it comes to lighting the charcoal.



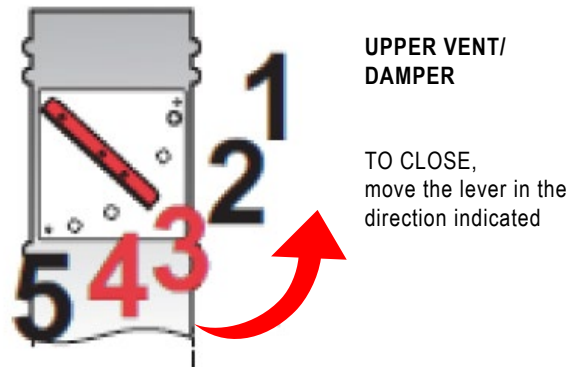
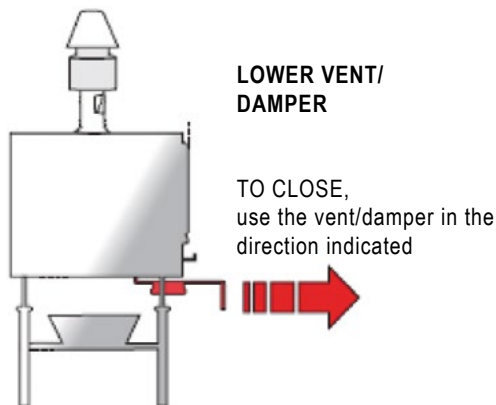
Use three charcoal fire up points, as shown in the sketch above right: one in the center and one on each side of the disposal of charcoal. LUMIX pills must be used for ignition points, or, failing that, any other solid alcohol pad. Never use flammable liquids!! They are very dangerous!!

Close the door and let charcoal be stabilizing. After 30-40 minutes, charcoal should be already stabilized, incandescent and without flames. At this time you must:

- Spread across charcoal, using the poker



- CLOSE the LOWER VENT/DAMPER (as shown in the diagram below left)

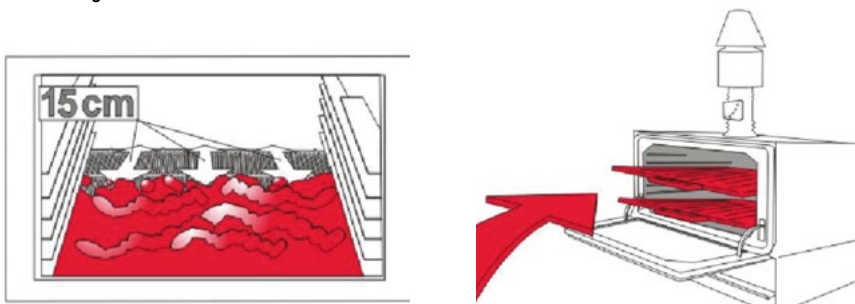


- Then, after 10 min., PLACE the UPPER VENT in position number 3, following instructions showed in the upper right diagram; these last two steps is the second cooking setting.

SERVICE

As described in the previous point, at this time the oven is ready for cooking.

It's very important to work with two grill racks. In one hand you have double grilling surface and in the other hand you have more control on the heat using two different levels.



You can play with the upper vent, closing it in moments, to avoid the smoke outlet and promptly confer a flavour smoked food required. However, the perfect fit for a normal work is to keep upper vent in number 3.

KITCHEN CLOSED

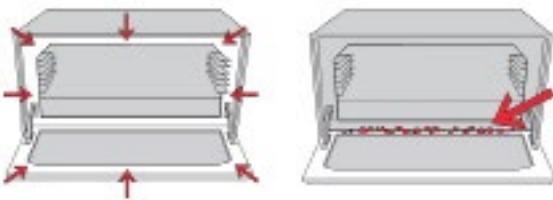
When your meal service is done, just fully close the upper vent (lower was already closed during the service). Now everything is ready to leave the kitchen. This is the third setting, when vents/dampers are both closed.

At this time, as there is no air flow, charcoal is "sleeping" until we resume service again, loading more charcoal and opening vents. If charcoal "asleep", with the new flow of air will it reset. If not charcoal, would have to start again with point 1 of this manual.

To sum up, here you have a setting table about vents position along the day:

SETTING	UPPER VENT POSITION	LOWER VENT POSITION	COMMENTS
Fire up	Open	Open	Only the first 30-40 min.
Cooking	Number 3	Closed	During all the service
Standby/kitchen closed	Closed	Closed	When you are not using the oven

DAILY AND PERIODIC CLEANING



Cleaning: Always in the morning or when oven is not hot! It's very important to keep clean door frame, door inner panel and oven frame. The goal is to be able to close properly door every day.

Grill racks have to be brushed time to time while cooking.

Ashes: You have to clean and collect ashes in the ash pan every 3 or 4 days. Remove grill racks and charcoal grates, then help ashes go down through the lower vent.

Finally, clean **grease tray and stainless steel cowl** in the dishwasher.

IMPORTANT: Please read carefully our instruction manual.

End user is always responsible on the proper maintenance of all related to the ventilation system and on the proper and regularly cleaning of the hood, filter or other mechanism where might be grease.

Never use water to clean Firebreak.

Just remove it from the oven and shake it in order to release the soot and dust from inside.

