User manual

Grannus

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made in germany.

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Wichtige Hinweise

Der Backofen Grannus besteht aus der Wärmebetonverkleidung 'Grannus' und dem Backraum 'Feuer-Iglu'.

The Fire Igloo must be burnt out thoroughly before it will be used for the first time to prepare food.

Start first with a small heating load to remove residual humidity from the fire clay oven parts. After this initial drying, the burnout must be continued at least for the next three hours under full load.

The Fire Igloo is now ready for food preparation.

During use it is possible, that small cracks will show up on bottom plate and dome. This is normal - the Fire Igloo can be used as usual.

This Fire Igloo baking oven is intended for private, non-commercial use only.

This Fire Igloo baking oven is not suitable for commercial use and operation (e.g. gastronomy)!!



Do not leave unattended.

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Surface in front of Fire Igloo must be covered with non-flammable material.

Risk of burning!
Parts of the oven, e.g. the door is getting hot during operation. In particular, point this out to children.

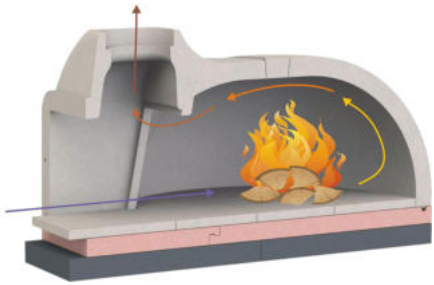
Risk of deflagration!
Door can be closed only when baking bread and only when there is no longer a fire in the oven.

1 INSTRUCTIONS FOR USE

The Fire Igloo is designed to receive max. 7 kg (15.43 lbs.) of dry firewood for preheating. For longer baking periods, a second load of wood is possible.

During heating, the shutter lid is not used and the cast iron doors must be partially open, if available. The Fire Igloo is supplied with combustion air through the open doors.

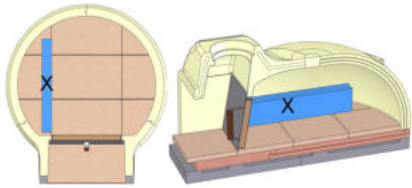
If a longer baking period is desired, put the burning ash aside after the first heating and then stoke some small pieces of wood on top of this burning ash from time to time.



Im. 1: Fire Igloo principles

After combustion ends, remove the ash completely or move it aside. Swipe the fire clay bottom. The baking products can be placed now on fire clay bottom and baked with closed shutter lid or cast iron doors, if available.

To separate embers and baking product from each other the fire-clay insert (X) can be used. This way a further heating is possible by placing sideward the firewood on the embers.



Im. 2: Fireclay insert

Baking and roasting

with Fire Igloo requires experience. Pizza, meat or vegetables are baked first because the heat should not be waste. Then the bread can be pushed in. To do this, the remaining embers or ashes are removed from the oven.

Do not use plastic brooms or shovels, just use the appropriate accessories!

Only after the oven temperature has cooled to approx. 220 ° C, the loaves of bread can be pushed into the oven. The correct temperature can easily be determined without a thermometer. Sprinkle a little flour on the oven floor at appropriate intervals. If the flour turns black and charred, it is still too hot to bake bread. Only when the flour is only browning the loaves of bread can be placed into the oven and baked for about 50 minutes with the door closed.

This procedure takes some time of experience.

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Here a few hints for the first steps:

Pizza:

Heating-up time: approx. 2 - 3 hours. During this time, 2 - 3 burnings with 7 kg of beech wood for each burning must take place in the oven. Don't close the shutter lids during the heating process until the heat reaches aprox. 500°C. Now put the pizza into the Fire Igloo directly on preheated fire clay bottom or in a steel pan. After approx. 1 minutes turn the pizza by 180° if necessary to achieve a more uniform baking result. After 2 minutes it should be ready,

Roast dishes:

Heat-up time approx. 1.5 - 2 hours. Bring the baking chamber to a temperature of 250 - 270 and keep it constantly above 200 ° C. It is heated without a sliding door. In the closed, cast iron roaster a roast should be ready after approx. 2 hours. The baking chamber should now have a temperature of approx. 200 ° C - 220 ° C.

Bread:

The Fire Igloo must be preheated for 1-2 hours. Wait until the oven temperature falls to approx. 220°C, then you can put the dough inside and leave it for approx. 2 hours.

Baking time approx. 2 - 3 hours, depending on the type of dough. When the burn is complete, remove the embers completely or move them to one side. Sweep the open fireclay floor.

The baked goods can now be placed on the free fireclay bottom and baked with the shutter lids closed.

Note: Closing of shutter lid will avoid air drafts inside the oven! Installation of damper flap is recommended.

2 DISPOSAL

Old equipment contains valuable materials that must be recycled. Observe the applicable national legal regulations for disposal.



Danger of electrocution.

Electrical connections of the furnace system are under mains voltage. This can lead to electric shock.

Switch off the power supply

Secure power supply against restart.

Old metal parts can be disposed of as metal recycling.

Electrical and electronic components must be disposed of as electronic waste. Fireclay linings can be disposed of as rubble.

Fireclay linings can be disposed of as rubble.

Dispose of insulating and insulating materials of the heating or fireplace insert in a closed container on a suitable waste disposal site.

Do not put the glass ceramic discs in the waste glass collection container! The glass panes can be disposed of as normal household waste.

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3 NOTE

In case of damage to the fireplace or other parts of the system, please contact your stove fitter immediately. In case of severe damage of door sealing ropes - do not use the fireplace.

To ensure safe operation of the system, remember to use only genuine replacement parts.

Modifications on devices can be made only by persons with manufacturer's authorization.

The warranty expires if the device has not been used as intended. Intended use includes reading and following the instructions of this User Guide.

It is necessary to follow any other relevant instructions, like the “Operating instructions for tiled stove water boilers”!

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