

farmer grill

Operating instructions – Smoker

We congratulate you cordially to the purchase of your new *farmer grill*. Now you have a high-quality product and the typical way of having a barbecue in the USA at home. If you consider the following hints, you can enjoy having your *farmer grill* for a long time.

Before having the first barbecue

Before having the first barbecue, the grill has to be fired approximately 1 to 1 ½ hours at a temperature of 150°C. That is necessary for getting the inside of the grill ready and for burning the heatproof color (up to 450°C) on the outside.

Attention: The temperature should not exceed 200°C! If the inside of your grill is covered with smoke, you can start having a barbecue. During the above-mentioned process, the cover of the combustion compartment should not be closed completely. Only towards the end of the process, you can close it completely for a few minutes.

Attention!!!

Caution!!!

Danger!!!

- This grill equipment becomes very hot and should not be moved during use!
(Danger of burning!!!)
- Do not have a barbecue in closed rooms, under a canopy or near a wall of a house!
(Danger of fire!!!)
- Keep children and pets away from the grill! The grill is very hot during the barbecue and even hours afterwards!
(Danger of burning!!!)
- Do not use spirits, gas or comparable liquids!
(Danger of explosion!!!)
- When you set up the grill, it is very important that it has a good stability!
(Danger of tipping over!!!)
- Let the coal burn out after the barbecue and do not extinguish it with water.
Do not pour the coal on the lawn, under bushes or on the fields.
- Only dispose of the charcoal and ash if they are already cold and do not fill them in cardboard boxes or plastic containers. It is for your own safety.

To light the fire

There are different kinds of how to light a fire. The most important thing is that you do not endanger yourself, your children, friends or neighbours! That is why you should consider some pieces of advice: Open the adjustment flap at the combustion compartment and the ventilation flap at the chimney piece. Light the fire with a small piece of wood and put gradually bigger pieces of wood or charcoal in it. You will get the recommended temperature with relatively little wood or charcoal. Now close slowly and evenly the adjustment flap as well as the ventilation flap. The more high you want the temperature to be, the more the flaps must be opened. If pieces of wood or charcoal have to be put in afterwards, push the rest of

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the glowing coal out and put new wood or coal in. Open at the same time the adjustment flap and the ventilation flap a little bit more to raise the air supply.

Indirect grilling

Fire wood or coal in the combustion compartment. If you do not use chemical assistance for lightening the fire, you can start immediately with indirect grilling. If you use chemical assistance for lighting, proceed in accordance to the instructions of the product in question. According to the grilling duration, you can put the meat, fillet, etc. nearer to the heating compartment (hotter) or in direction to the chimney piece (not so hot). You can regulate the temperature with the adjustment flap at the combustion compartment. Between 130 and 180°C is optimal. If there are flames going from the combustion compartment to the cooking compartment, reduce the air supply at the combustion compartment until the fire has the right size. A big **advantage** of the indirect grilling is that it is impossible that fat can drip into the glow and that harmful substance cannot be built. This is the reason why the meat, fillet, etc. cannot be burned.

Direct grilling

If you need further grilling area, you can also light a fire in the cooking compartment directly with wood or coal, or put your meat, fillet, etc., in the combustion compartment. Keep in mind that the fire should burn no more during the direct grilling and that you only have a glow. Due to the direct grilling, you get very high grilling and baking temperatures of more than 200°C in the cooking compartment.

ADVICE: Only lay your meat, fillet, etc., on the grill, if the wood or coal is covered with ash!

Indirect grilling with low temperature and with a taste of wood

The procedure is the same as for indirect grilling. Pieces of wood or charcoal are lighted in the combustion compartment. Then you lay further pieces of wood or coal on the glow. The adjustment flap of the combustion compartment should be opened completely. The cover of the combustion compartment should partly be opened. You can put the meat, fillet, etc., immediately afterwards on the grill in the cooking compartment. At a relatively low temperature of approximately 120 to 130°C you can barbecue your food. The more you close the adjustment flap, the ventilation flap and especially the cover of the combustion compartment, the more the taste of wood of your meat, fillet, etc., becomes more intensive. That is why the quality of the wood is decisive for this kind of grilling. In case of long cooking duration, we recommend that you use wood at the beginning and at the end, but in the meantime charcoal, that the meat, fillet, etc., can be cooked slowly without getting a too strong smoking taste.

Advantage: You do not have to turn the meat, fillet, etc., or to supervise it. In the meantime you can cut pieces of your food and the rest can continue to be cooked in the cooking compartment.

Smoking

The procedure is the same as for indirect grilling. If it is possible use aromatic wood (e. g. woods of a fruit tree like cherry, apple, etc.) or sawdust with juniper berries and close the adjustment flap and the ventilation flap. Due to the low air circulation you get a relatively low temperature. The lower the temperature is, the longer your food can be smoked. You smoke at a temperature of approximately 60 to 80°C.

Baking

You can make pizza and bred without problems in the cooking compartment with well-burned wood.

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Baking times:

- pizza (pizza plate): approximately 10 to 15 minutes at 220°C
- onion tart or apple strudel: approximately 40 minutes at 200°C
- bred: per kilogramme dough approximately 45 minutes at 180°C

Cooking and roasting

You can cook or roast on the cover over the combustion compartment. Furthermore, you can keep food warm or warm plates. You light the fire at the front side.

Taste of wood and smoke

You can easily determine the taste of wood and smoke with the following methods:

- choice of the kind of grilling
- choice of the kind of wood
- position of the cover of the combustion compartment
- regulation of the ventilation flap at the combustion compartment and at the chimney piece
- grilling duration
- temperature

Please note: The higher the temperature is, the faster you can cook. That is why the food loses most of its liquid. The longer you cook, the stronger remains the natural taste in your meat, fillet, etc., and the taste of wood becomes more intensive.

In general

The *farmer grill* is made of solid steel. The grills are made of stainless steel; the grill in the combustion compartment is made of steel. The *farmer grill* has gummed wheels of steel as well as a thermometer for exact determination of the cooking temperature. Under the cooking compartment there is a tube. With the help of a collection bin (small bucket), the running fat is stored.

Care and cleaning instructions

After every use of your *farmer grill*, you should observe some important rules so that you can enjoy having this *farmer grill* for lots of decades.

Here are some pieces of advice after cooling down your farmer grill:

Cleaning of the combustion compartment

It is important that you take out the ash of the combustion compartment before humidity merges with the cold ash. Ash is salty and in a wet condition it attacks the inside of the combustion compartment. That is how the combustion compartment can be damaged by rust over years.

Cleaning of the cooking compartment

The grills can be cleaned after cooling down the grill with a customary grill brush. The cleaning of the cooking compartment is very easy. Brush the inside of the cooking compartment with your grill brush and sufficient hot water. Due to this all rests of food and marinade are released. In this case, you only have to use sufficient warm water without additional cleaning compounds.

External care/colour

Your *farmer grill* was treated with a fireproof colour. However, it will be necessary to renew the colour after a certain time.

If you find signs of rust, brush it with a steel brush and paint it with a fireproof colour. You can buy this colour in most of building supplies stores. Protect your *farmer grill* against influence

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of weather and use an appropriate dust cover. An appropriate dust cover for this model is available as accessory. The grill will have rust outside after a certain time. However, this does not influence the inside because it is sealed by smoke and fat.

Guarantee

We grant on all materials of the grill, except wood, a guarantee of **5 years** for functioning and rusting through (only from outside to inside!) in case of appropriate handling, maintenance and care (see above). However, rust depending on weather on certain parts of the grill is excluded from guarantee. Please, keep your receipt (of payment) carefully, as the date of purchase is decisive for the beginning of the guarantee.

We wish you a lot of fun with you new grill.

Your *farmer grill* team



- barbecue is ready for application in a short time
- even heat distribution
- healthier grilling



In case of problems or further questions, please do not hesitate to contact us:

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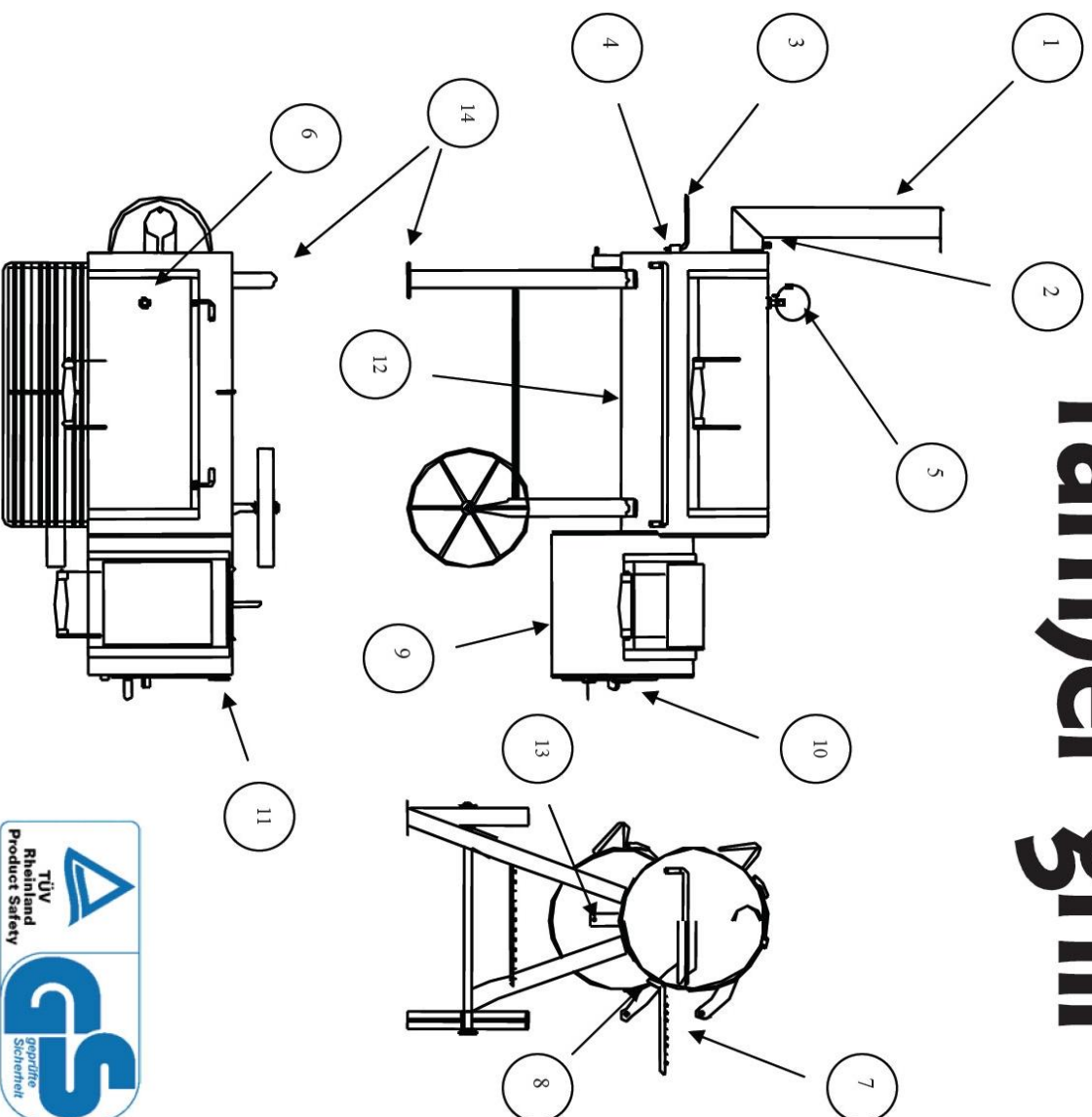
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Installation instructions

The installation of your *farmer grill* can be made easily in a few steps.

- Put the chimney piece (1) down on the chimney opening and fix it with the chimney screw (2).
- Insert the holder for carrying (3) in the appropriate mountings (4) at the front side of the grill.
- Screw the thermometer (5) into the allocated threaded hole (6) on the cover of the cooking chamber and fix it with the screw. Only snug down the screw lightly to avoid over-tightening.
- Insert the front storage tray (7) in the mounting (8) under the opening of the cooking chamber.
- Now put the grill for the coal or wood through the side-ways opening (10) in the combustion compartment (9).
- Hang the ventilation flap on the door hinge (11).
- The 2 big grills (of stainless steel) are to be put in the cooking chamber (12). Only if you want to grill directly over the glow, you have to put the 2 small grills in the combustion compartment (9).
- Finally, hang the collection bin (small bucket of zinc) for fat and liquids on the hook under the tube (13) and put the 2 gummed naps on the lower part of the grill's feet (14).
- Additionally, you get an ash pusher to clean the cooking chamber and combustion compartment.

Have fun with your **farmer grill**

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