

# USAGE INSTRUCTIONS



Official distributor Cyprus:



[www.anco.com.cy](http://www.anco.com.cy)

## WARNINGS



**WARNING!** Operate the oven only with doors fully opened or fully closed. When doors are left partly open, gas and flame may be drawn out of the oven, creating risk of fire



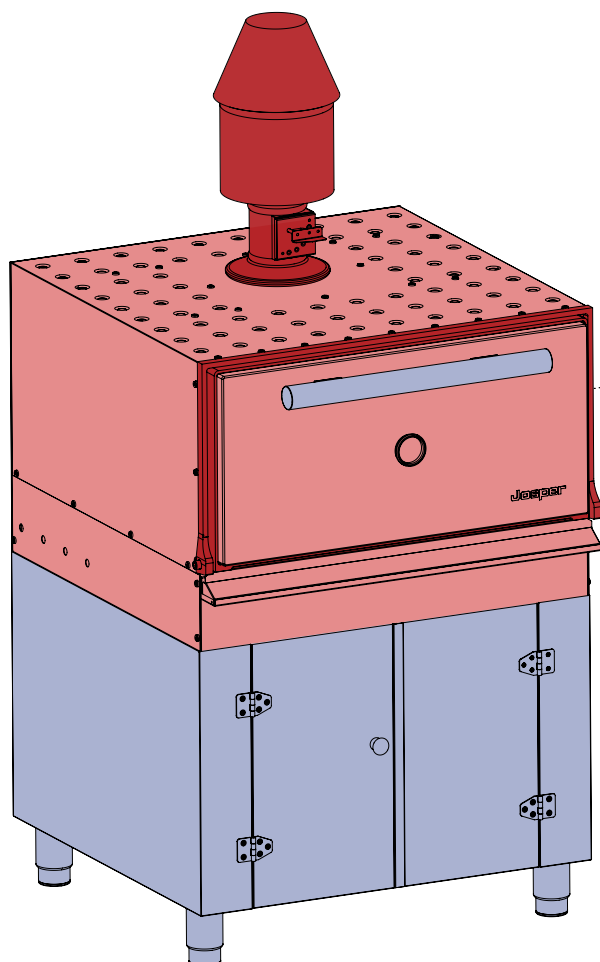
**CAUTION!** Use Charcoal as fuel only.



Remember that all accesible surfaces in the oven are at high temperature. Use insulating gloves or tongs when handling the grill racks to avoid burns. Do not touch the oven with unprotected hands.



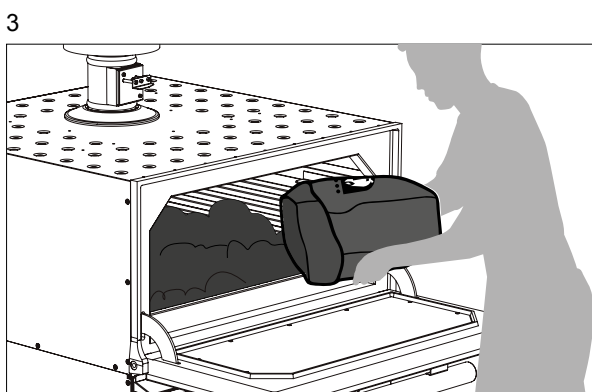
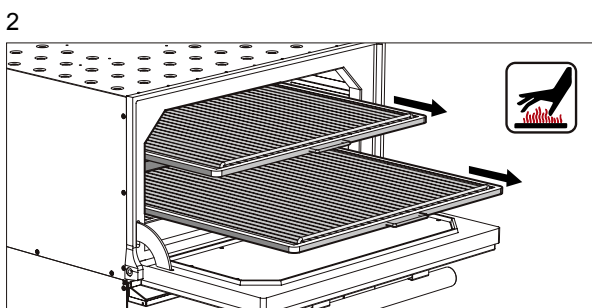
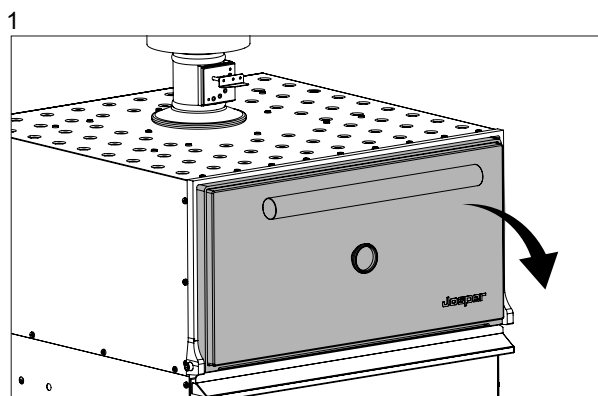
**WARNING!** Do NOT cover the air refrigeration entry and exit.



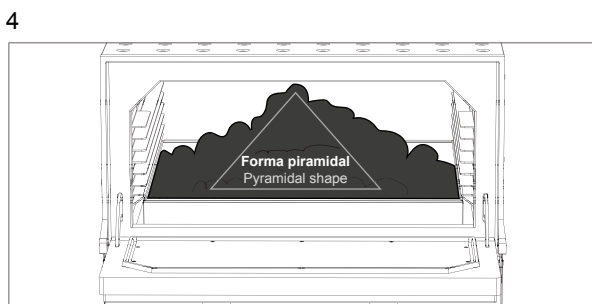
	*
	Very hot
	Hot
	Cold

\* The temperature reached in the different parts of the oven will depend on the ambient conditions, the time use of the oven and the quantity and quality of the charcoal.

## CHARCOAL LOADING



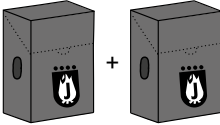
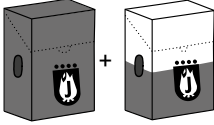

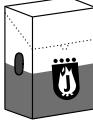
Turn on the hood before the load, to extract the possible carbon particles that remain in the air.



Open the front door, get the grill racks out and load the charcoal forming a pyramidal shape.

## CHARCOAL LOADING

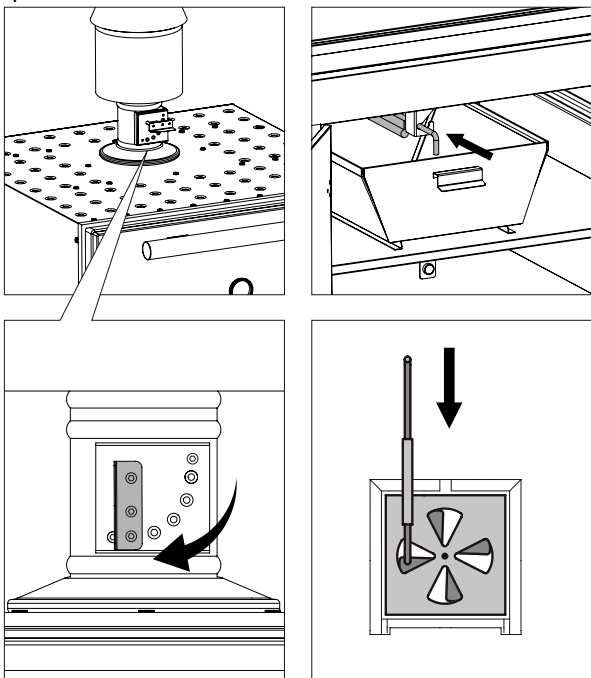
The amount of charcoal depends on the oven model:

<b>HJX-50</b>	+ - 175comensales	=		aprox 20 kg
<b>HJX-45</b>	+ - 120 comensales	=		aprox 15 kg
<b>HJX-25</b>	+ - 80 comensales	=		aprox 10 kg
<b>HJX-20</b>	+ - 40 comensales	=		aprox 6 kg

**SIZES IN BOXES OF 22 lb**

## OVEN FIRE-UP

1



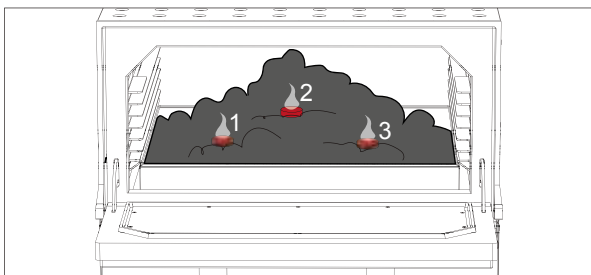
**CAUTION!** All the firing-up process must be done without the cooking grills or any other tool or cookware inside the oven.

Fully open the upper and lower vents.



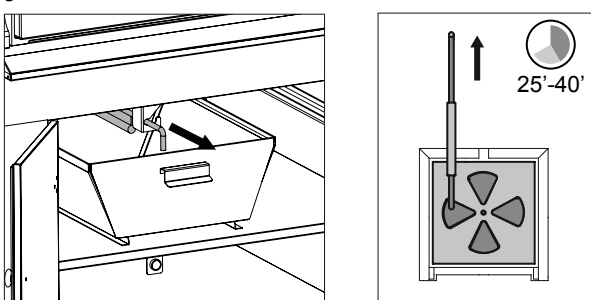
In the HJX-20 models the lower air entry is actuated by opening the ash drawer.

2



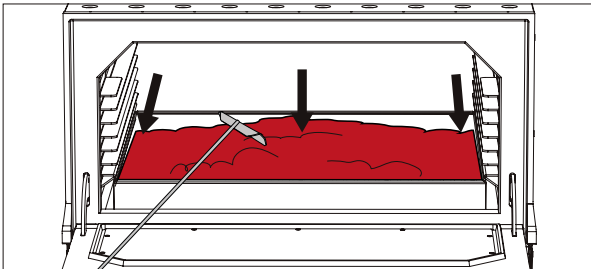
Place the firelighters in three different spots, and close the door.

3



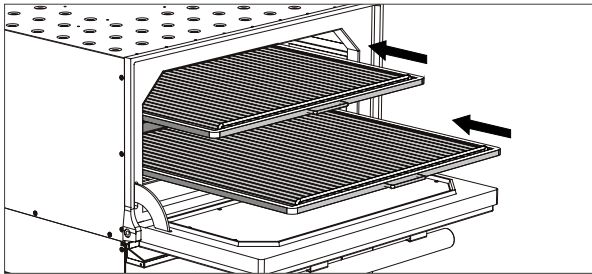
Wait for 25-40 min., depending on the oven. Then, close the lower vent, and wait 10 minutes leaving the upper vent open.

4

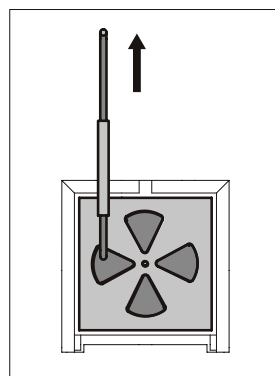
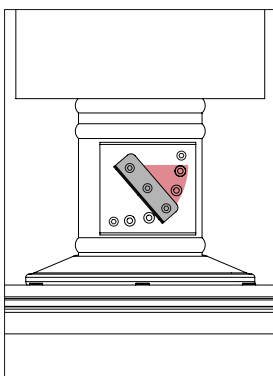


Make sure that the charcoal is burning well, that there is no black charcoal, and flatten and distribute the charcoal evenly. Leave about 15 cm (6 in) of space at the back without charcoal.

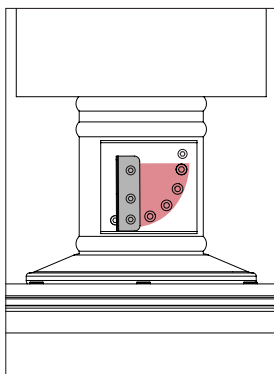
## READY TO COOK



Put the grill rack, or grill racks since we can use two at the same time, inside the oven sliding them through the guides.



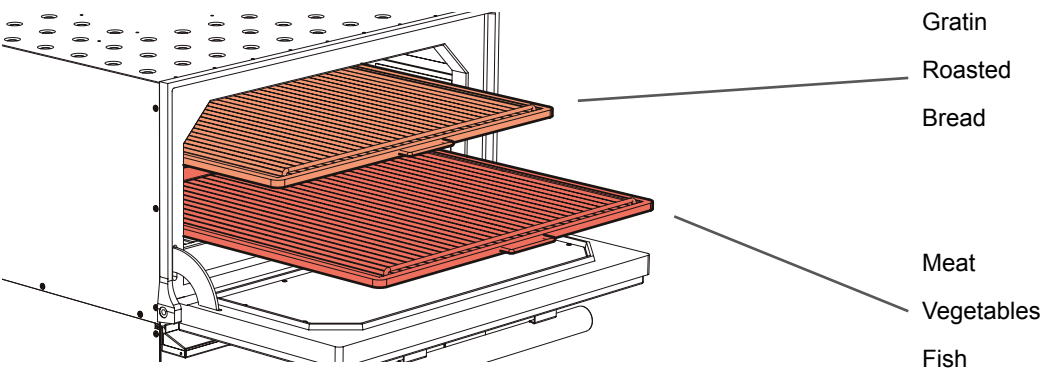
While using the oven the upper vent must be open at 3 or 4 points. And the lower vent must be closed at all times.



If there is a lot of smoke coming out of the oven (for example, when cooking a lot of food) the upper vent should be open until the point where the smoke disappears.

# READY TO COOK

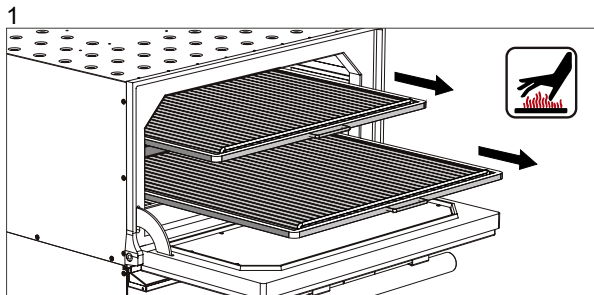
The height of the grill rack depends on the type of food we are about to cook. The correct ubication is:



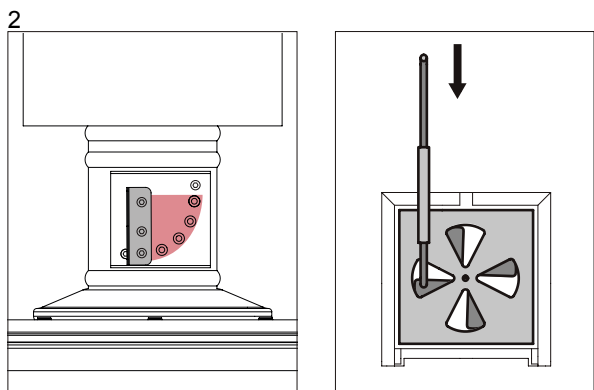
TEMP (°C)	FUNCTION	TYPE OF BROILING	RESULT
1112 °F 600 °C	Fire up, flame phase	Singed/roasted	Scents
662 °F 350 °C	High temperature	Bleached Sauté Stir-fry Marked	Juiciness
482 °F / 617 °F 250 °C / 325 °C	Service	Classic grill Baking Braise Golden finish	Flavour
275 °F 135 °C	Long cooking times	Tough cuts	Texture

If you close temporarily the upper register when the oven is working at a service temperature, the food will obtain a higher smoke scent.

## RELOAD OF THE EQUIPMENT



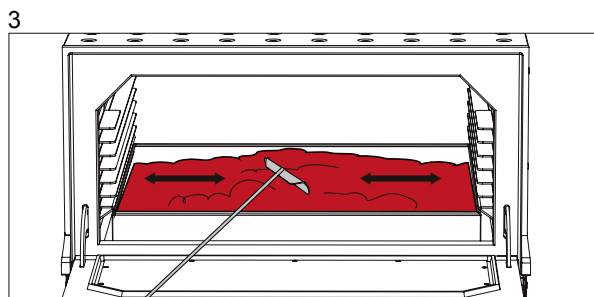
Open the door and remove the grill racks.



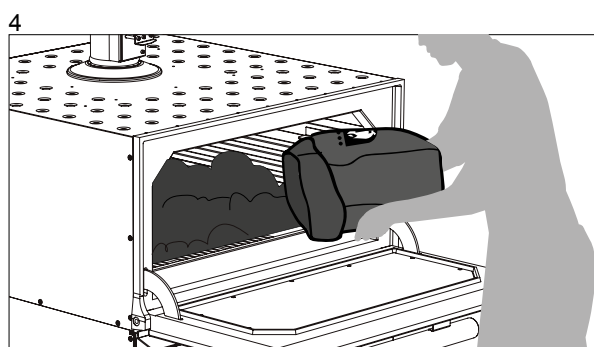
Fully open the upper and lower vents.



In the HJX-20 models the lower air entry is actuated by opening the ash drawer.



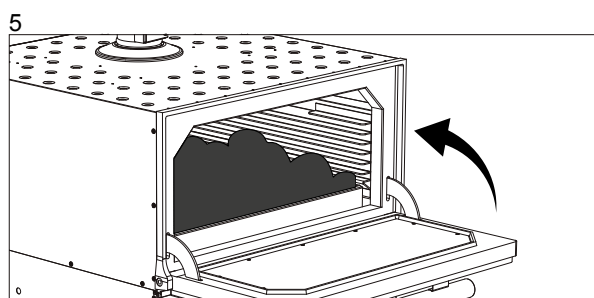
Stir the existing charcoal with the firepoker to revive it.



Add the amount of charcoal necessary so there is enough to cook. This depends on the amount of charcoal used before.



**CAUTION!** If the charcoal's packaging is flammable, beware of the hot charcoal in the oven.

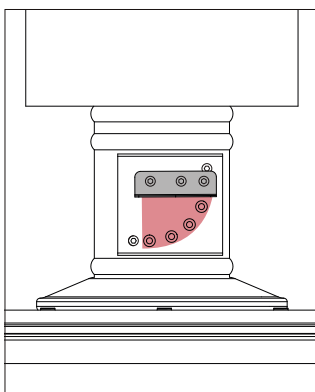


Close the door and follow steps 6.2 and 6.3 to get the oven ready to cook.

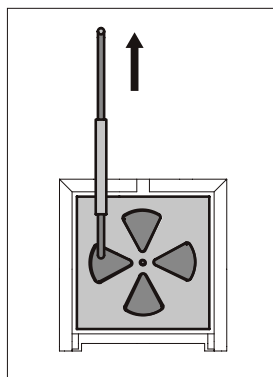
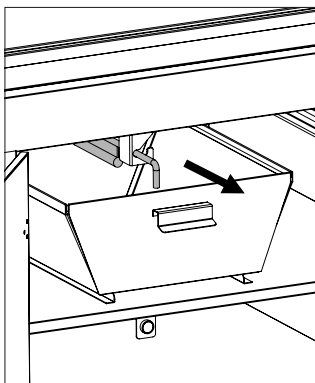


## AFTER COOKING

1



2



At the end of the service close the upper vent of the oven and make sure that the lower vent and the door are closed. It is recommended to leave the hood running 15 minutes after the close of the upper and lower vents.



Do not put out the oven with water or liquids. Charcoal will be consumed itself.



If there is charcoal left in the oven it can be used in the next service.