



pujadas®
A VOLLRATH® COMPANY



Mediterranean Essence

PROFESSIONAL QUALITY

Manual for the use, installation, cleaning and maintenance of Pujadas charcoal ovens

We recommend that you read this manual before installing and lighting the Pujadas charcoal oven you have purchased.

Improper installation of the oven and failure to follow the instructions described in this manual may cause accidents that could harm those using the oven, as well as the property and surroundings.

Special caution should be exercised in regards to keeping a safe distance from flammable materials around the oven when in operation, this will reduce the risk of fire and both physical and material damage.

Keep this manual close by for future reference.

1. Introduction	4
2. Description of oven	5
2.1 Components of the Pujadas charcoal oven	
2.2 Range of Pujadas charcoal ovens	
3. Installation and assembly	7
3.1 Considerations prior to installation	
3.2 Installation and assembly of the oven	
3.3 Installation recommendations	
4. Instructions for using the oven	10
4.1 Considerations prior to lighting	
4.2 Loading the charcoal	
4.3 Lighting the oven	
4.4 Cooking/grilling with the oven	
4.5 Charcoal refilling	
4.6 Temperature guide for certain food types	
4.7 Turning off the oven	
5. Warnings	13
5.1 Temperature zones	
5.2 Installation safety measures	
5.3 User safety measures	
6. Maintenance and cleaning	14
6.1 Daily maintenance and cleaning	
6.2 Weekly maintenance and cleaning	
6.3 Monthly maintenance and cleaning	
7. Warranty	14

1. Introduction

The Pujadas Charcoal Ovens range show a clear commitment to being at the forefront of trends to meet the requirements of the demanding hospitality market.

Cooking over embers, an ancient technique, in a closed grill brings a combination of tradition and modernity to contemporary cuisine. Charcoal embers, as a primary heat source inside an oven, allows you to control the cooking and smoking of food to achieve a taste, smokiness and texture designed to satisfy the most demanding palates.

With a clear commitment to follow emerging trends in cookery and cuisine, Pujadas presents a new range of charcoal ovens. Manufactured in Spain, using high-quality steel, Pujadas charcoal ovens allow you to work with a temperature range of between 250°C a 350°C to provide a homogeneous cooking response throughout service times.

The ovens are suitable for cooking a variety of dishes from meat, fish, vegetables, rice and pizza to deserts making them an attractive choice, not only for traditional restaurants but also for avant-garde restaurant establishments, who choose charcoal ovens as an option within their gastronomic range.

2. Description of oven

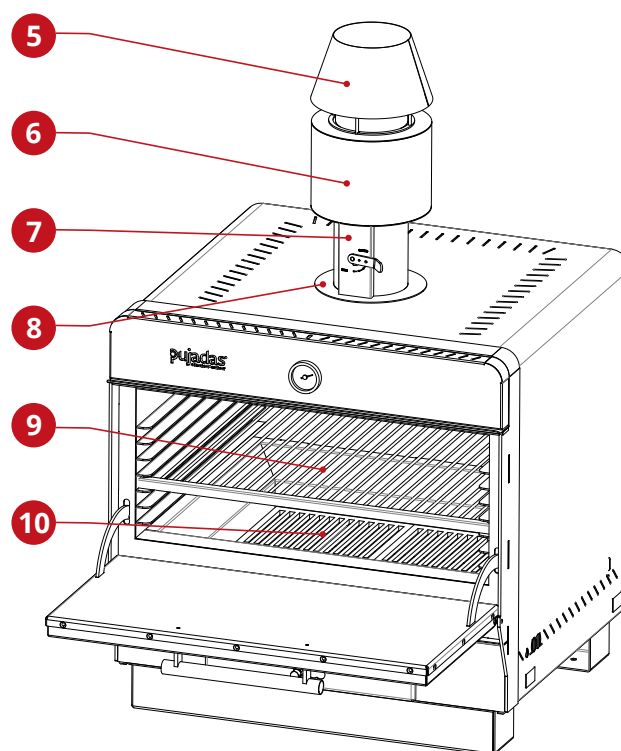
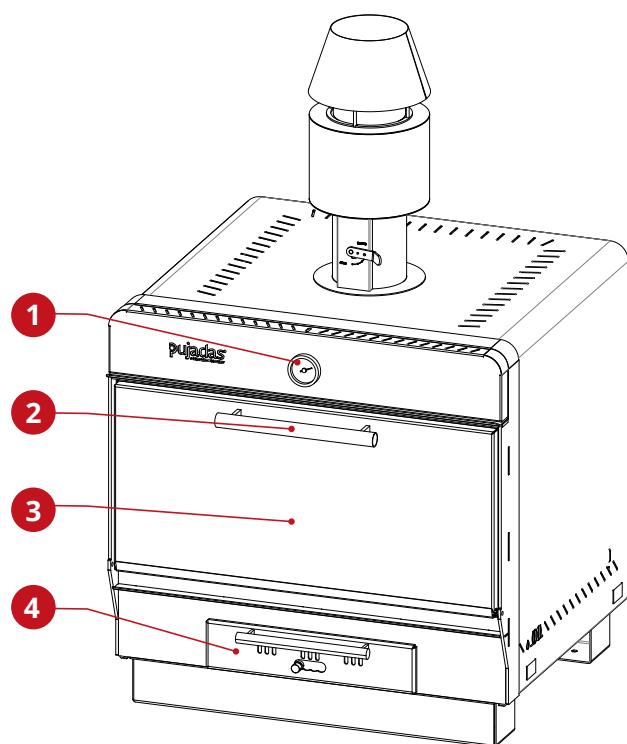
Cooking over embers was one of the first cooking techniques in human history. Wood and other plant-based combustible materials served as a source of heat for cooking food using skewers or other primitive cooking utensils.

Despite the advance of history, this type of cooking has continued over time and has been passed down to us primarily through the use of open grills. Those known as barbecues are based on the same principle as in the origins of cooking: the cooking of food by proximity to a heat source of plant origin, namely charcoal embers.

Closed grills offer us the possibility of being able to cook food using the same ancestral technique but in an enclosed space. By controlling the airflow entering the oven we can control the cooking temperature, as well as the concentration of smoke inside the oven which allows us to control the smoking of the food in order to give it a very characteristic taste and aroma. In general, a closed grill allows us to grill in a much cleaner and more controlled manner than an open grill.

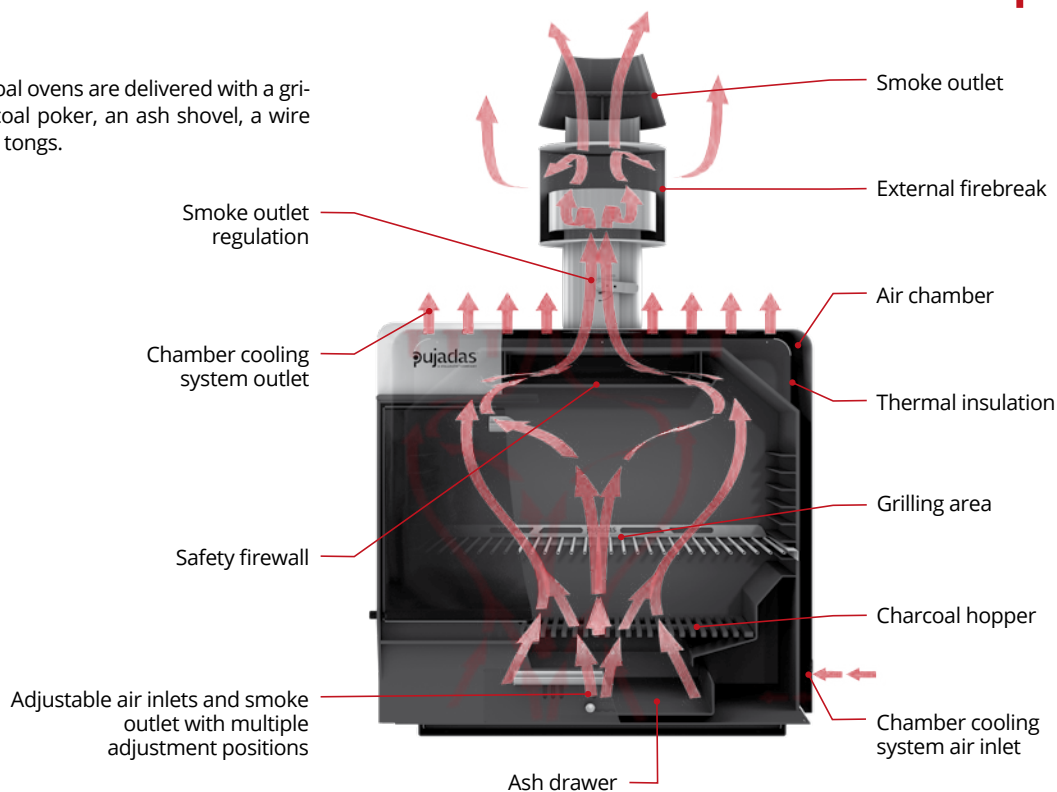
Pujadas charcoal ovens can be used both outdoors and within a kitchen, as long as they are installed under a smoke extractor hood and the safety distances due to the radiation of heat are respected.

2.1. Components of the Pujadas Charcoal Oven

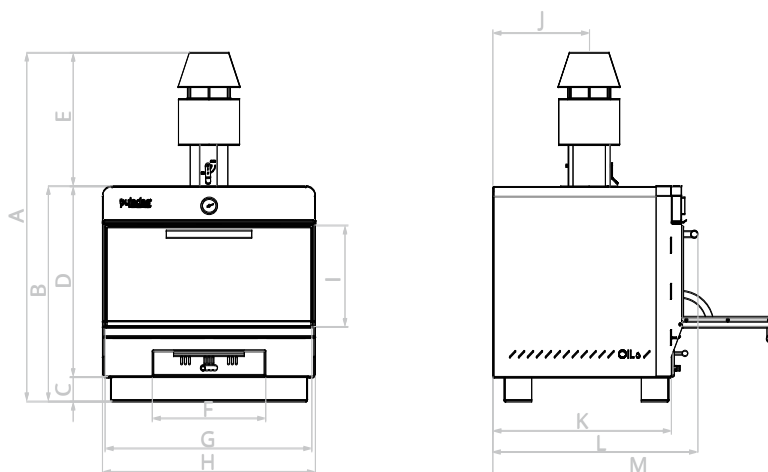


1. **Thermometer:** Instrument that indicates the temperature inside the oven. The temperature reading is taken at the same point as its location and its range is from 0°C to 500°C.
2. **Door handle:** Thermally insulated which allows the door to be opened safely.
3. **Door:** Element that allows us to close the whole space.
4. **Ash drawer:** Drawer that collects the charcoal ashes and at the same time allows us to regulate the oxygen intake.
5. **Cap:** Filters, cools and reduces the rate of the air flow.
6. **Firebreak:** Safety element that allows us to prevent sparks produced by the fire from getting outside, decreasing their temperature and speed.
7. **Vent regulator:** It allows us to control the outlet of smoke at all times and, with its five positions, allows us to adjust the internal temperature.
8. **Smoke outlet:** Extraction tube, 15 cm in diameter, that allows the smoke created inside to escape and be channelled into the extraction system.
9. **Grill rack:** Made from stainless steel rods, it is the component on which the ingredients are cooked.
10. **Hopper grill:** Area where the charcoal is placed with a design that allows the supply of oxygen.

- ✓ Pujadas charcoal ovens are delivered with a grill rack, a charcoal poker, an ash shovel, a wire brush and grill tongs.



2.2 Range of Pujadas charcoal ovens



	A	B	C	D	E	F	G	H	I	J	K	L	M
Oven 50	1120	620	50	570	500	465	660	700	270	215	450	555	735
Oven 90	1220	720	50	670	500	465	665	700	370	250	550	655	935
Oven 140	1380	880	100	780	500	465	845	890	415	395	730	840	1170

REF	Dimensions mm H. x W. x D.	Grill rack mm	Produc. Kg/h	Rec. cooking temp. °C	Nominal Power KW	Consumption Kg/service	Charcoal load kg	Weight kg	Minimum chimney air intake extraction (Pa)	Mass flow rate g/s	Average smoke temperature °C
P850.50A	630x712,5x548	585x385	30	250-350	3,2	3	5	110	12	13,6	164
P850.50N											
P850.50R											
P850.50B											
P850.50G	730x712,5x648	585x485	70	250-350	4	5	7	145	12	7,5	220
P850.90A											
P850.90N											
P850.90R											
P850.90B	915x895x840	775x655	100	250-350	4,6	6	9	240	12	8,4	188
P850.90G											
P851.40A											
P851.40N											
P851.40R	915x895x840	775x655	100	250-350	4,6	6	9	240	12	8,4	188
P851.40B											
P851.40G											

3. Installation and assembly of the oven

Pujadas charcoal ovens should be installed on a kitchen countertop or metal stand preferably made of stainless steel, or on a moveable table, with or without wheels. In both cases, the oven should be installed at a floor height of between 800 and 930 mm.

If it is installed in an internal kitchen, it must be situated under a smoke extractor hood.

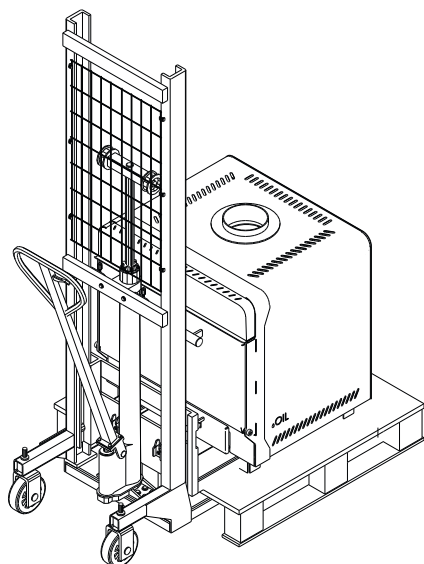
3.1. Considerations prior to the installation of the oven

- This oven has an internal construction of steel with the outer carcass and elements, such as the chimney, in stainless steel.
- No part of this oven is manufactured with or has come into contact with asbestos.
- Cadmium has not been used in the welding of any part of the oven.
- ⚠ • Consult a smoke extraction expert before installing the oven.
- ⚠ • Please take note of local, provincial or national legislation prior to installation of this oven. Local regulations, including those which refer to national and European standards, must be respected when the appliance is installed.
- ⚠ • Leave a recommended safety distance between the oven and the various kitchen elements to avoid accidents.
- Location of the oven
- ⚠ If the oven is to be positioned on top of a kitchen countertop or fixed metal surface, remember to install oven legs (included) before placement of the oven.
- ⚠ If you are placing the oven on top of a portable table, whether with wheels or not, remember to secure the legs once the oven has been placed on top of the table, so that its position on top of the table is fixed.

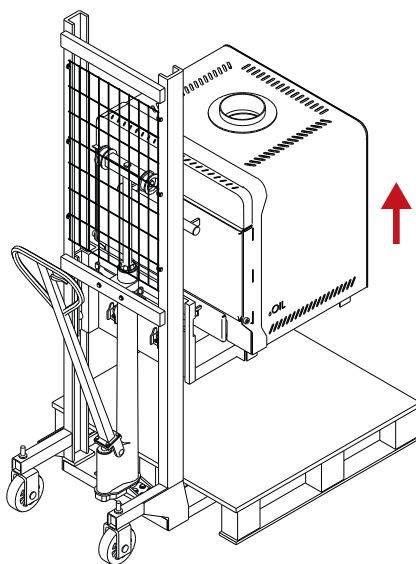
3.2 Installation and assembly of the oven

Lifting using a lifting device (recommended)

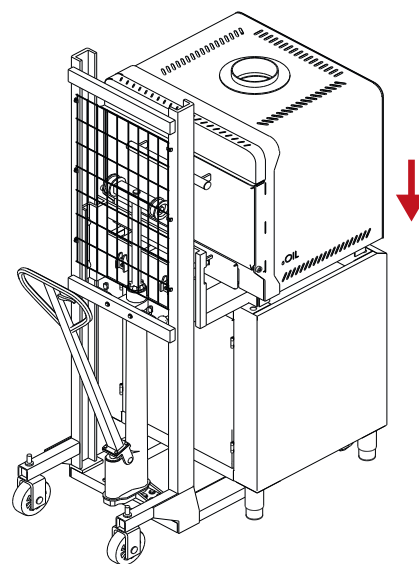
1. Insert the lifting blades under the oven.



2. Lift the oven.



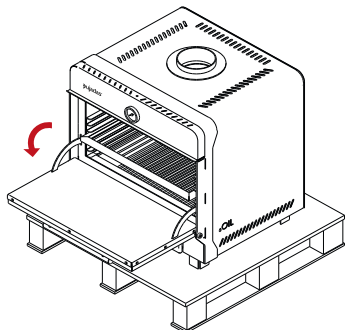
3. Place the oven on top of the countertop/table.



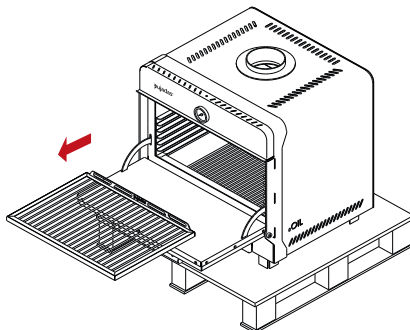
Manual lifting (not recommended)

To lift the oven manually, use the stainless steel bars that have been provided at the bottom of the oven. The bars should be inserted through the holes you will find in the legs, until they reach the other side of the oven.

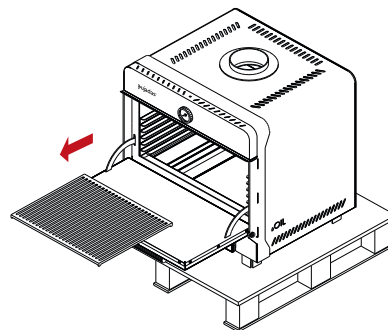
1. Open the door.



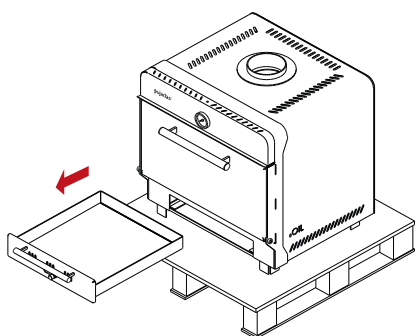
2. Remove the grill racks.



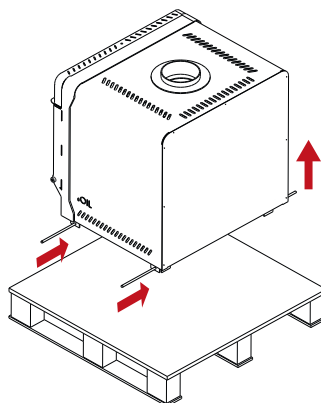
3. Remove the cast iron hopper grill from the charcoal and close the door.



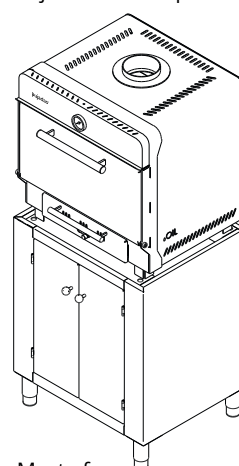
4. Remove the ash drawer.



5. Insert the bars through the holes placed in the oven feet and lift it up.



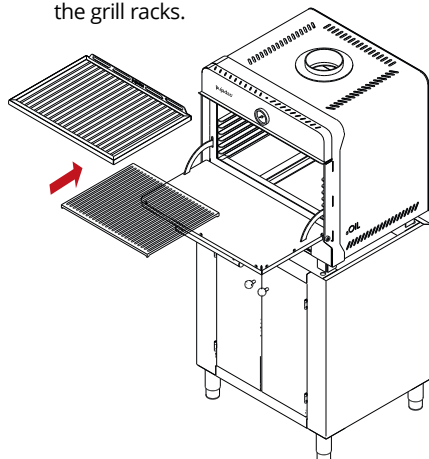
6. Place the oven on top of the counter. You can level the oven by screwing the adjustable feet up or down.



⚠ Do not lift the oven using the door handle.

⚠ Most of the weight is at the front.

7. Put the charcoal hopper grill back in and then the grill racks.



8. Replace the ash drawer.

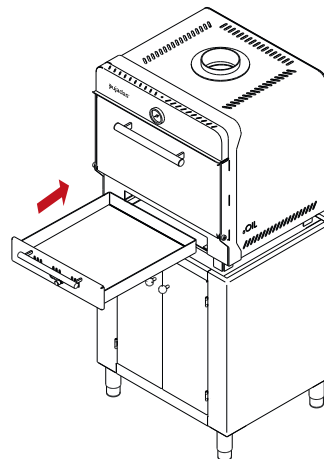
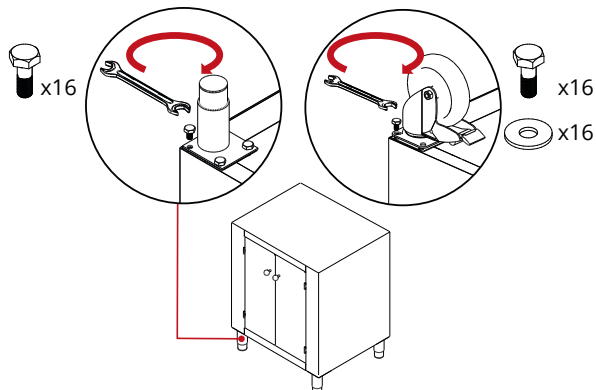
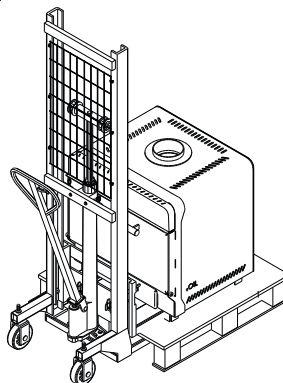


Table assembly with or without doors

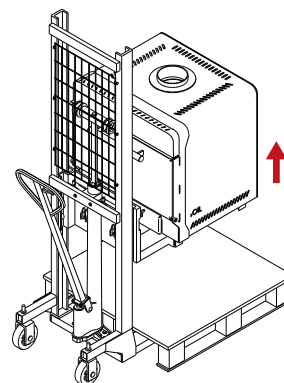
1. Just like the feet of the oven, you can adjust the height/level of the table by screwing the legs. If you want to mount the table on wheels, you must disassemble the legs first and then screw on the wheels.



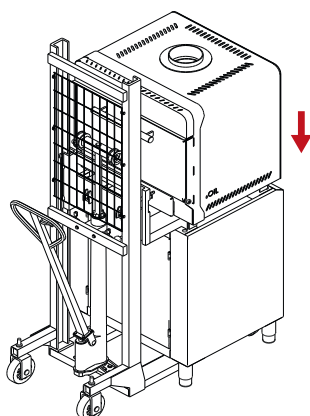
2. Insert the lifting blades under the oven.



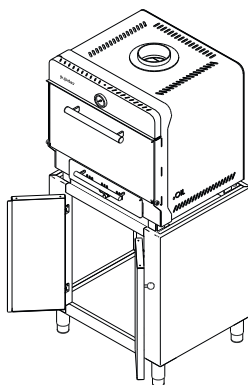
3. Lift the oven and remove the feet from the oven.



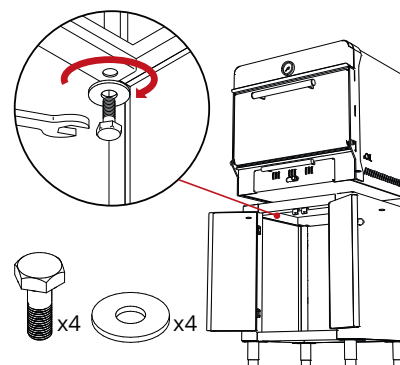
4. Place the oven on top of the table.



5. Make sure that the bolt holes on the table match up with those on the oven feet.

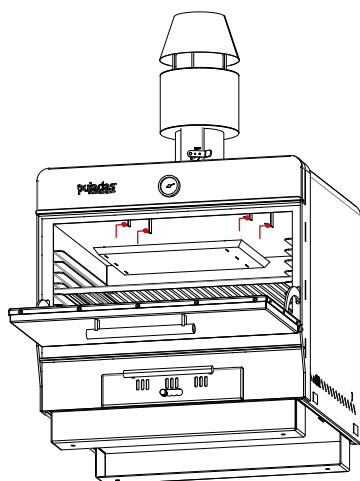


6. Bolt the oven onto the table with the bolts provided.



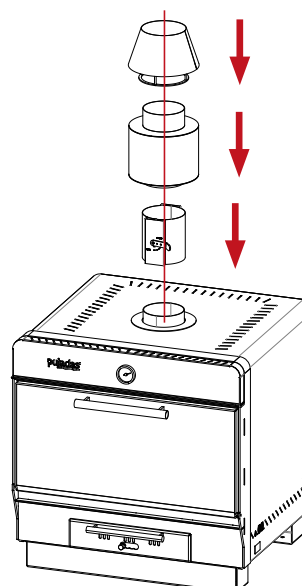
Interior firewall assembly

Insert the safety firewall into the oven, lift it up with your hands to the top of the combustion chamber, and move it sideways until it is fastened with the side hook.



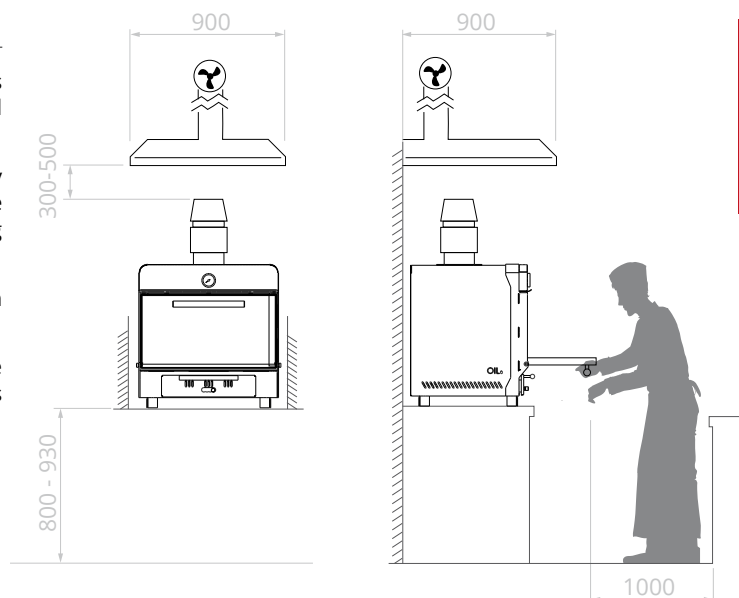
Chimney assembly

1. Place the upper vent regulator on top of the male collar on the top of the oven.
2. Place the external firewall on top of the upper regulator.
3. Place the cap filter on top of the external firewall.



3.3 Installation recommendations

- The kitchen countertop or metal stand where the oven rests must be able to withstand the weight of the oven. You can find this information in the table in section 2.2 of this manual
- The installer must be aware of the current extraction capacity and calculate the extraction uptake volume to determine the limitation or approval of the final installation (finally being determined by the local fire inspector)
- The oven must be set at a height between 800mm and 930mm from the ground.
- You must take into account the minimum working space required for the oven at the time of installation, as well as minimum smoke extraction measures.



4. Instructions for using the oven

4.1 Considerations prior to lighting

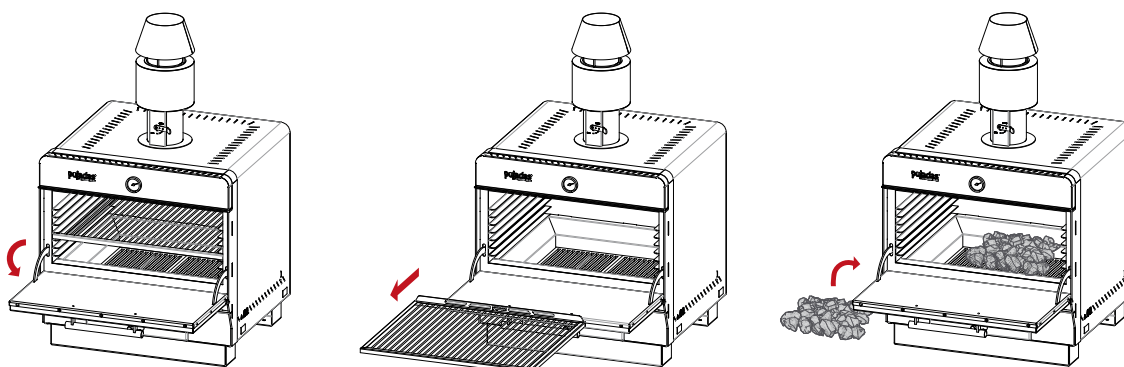
- Before using the oven for the first time, you must carry out an initial burn. A load of 2kg of charcoal will be sufficient. Once the charcoal is alight (after about 35-45 minutes), place the grill rack in the oven and leave it for 30 minutes. After that time, clean the rack with the brush. Once this process is completed, close the vents and allow the oven to cool down. Once the ash is cold, remove it from the drawer. If there is charcoal left over, do not use it to cook with.
- ⚠ • Light the oven using plant-based combustible material; do not use alcohols or oils, which could cause accidents and bad odours in cooking.
- The use of premium charcoal will lead to the correct and optimal combustion inside the oven.
- ⚠ • Keep vulnerable materials or fuels at least 50 cm from the oven when it is in operation. This will prevent accidents due to heat radiation.
- ⚠ • It is advisable to use an oven glove while handling food on the grill with the oven on. Heat radiation inside the oven when it is in operation is very high and can cause burns.
- Use the poker to move the charcoal in the hopper. Do not attempt to touch charcoal with your hand as there is a risk of first-degree burns.
- ⚠ • When handling food on the grill, it is recommended to use the tongs provided. These will also help you remove/push the grill when held in place by the side guides. If the grill is difficult to move due to the weight, you can use the poker to help you.

4.2 Loading the charcoal

1. Open the door.

2. Remove the grills.

3. Place the charcoal on the hopper grill, leaving a space of about 10 cm at the end of the grill to facilitate air circulation.



4.3 Lighting the oven

- To light the oven you should open the door, open the upper and lower vents completely and remove the grill rack.
- Add the recommended charcoal load or that required for service, in pyramidal form for easy ignition.

REF	Charcoal Load (Kg)	REF	Charcoal Load (Kg)	REF	Charcoal Load (Kg)
P850.50A		P850.90A		P851.40A	
P850.50N		P850.90N		P851.40N	
P850.50R	5	P850.90R	7	P851.40R	9
P850.50B		P850.90B		P851.40B	
P850.50G		P850.90G		P851.40G	

- Add the firelighters (preferably of plant origin) to ignite the charcoal and light them. Leave the door open for about 15 minutes to encourage the rapid entry of oxygen into the chamber.
- Close the door and let the charcoal ignite. This will take between 30 and 40 minutes, depending on the type and amount of charcoal and the organic firelighters used for lighting.

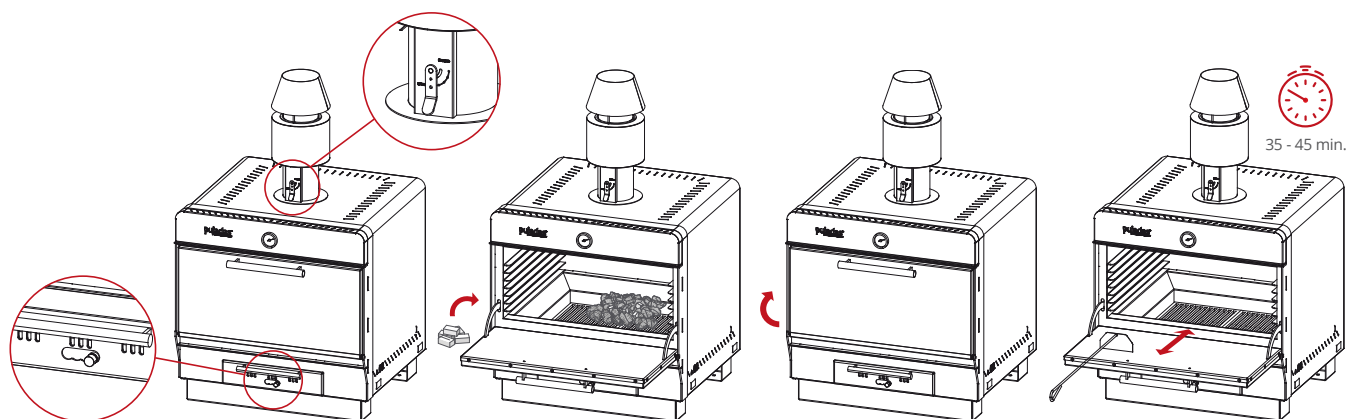
• After 30 minutes, you should distribute the embers evenly using the poker in order to ignite the pieces of charcoal that are not yet lit.

• After 10 minutes the charcoal should be lit and, using the poker, you should distribute the embers throughout the hopper grill. Ideally you should leave a space of about 10-15cm free of charcoal at the end of the hopper grill to promote air circulation. Cooking is not recommended if the charcoal is not fully alight.

• Place the grill racks in the oven that have been brushed down from the previous service. Place the grills between the guides on the sides of the oven chamber. 2 grills can be used at the same time, one on top of the other. Note the gap between grill racks as well as the temperature differential due to the distance between the grill rack and the charcoal.

• Close the door and put the vents in the position required for service.

• Control the vents according to the needs of the service you will face.

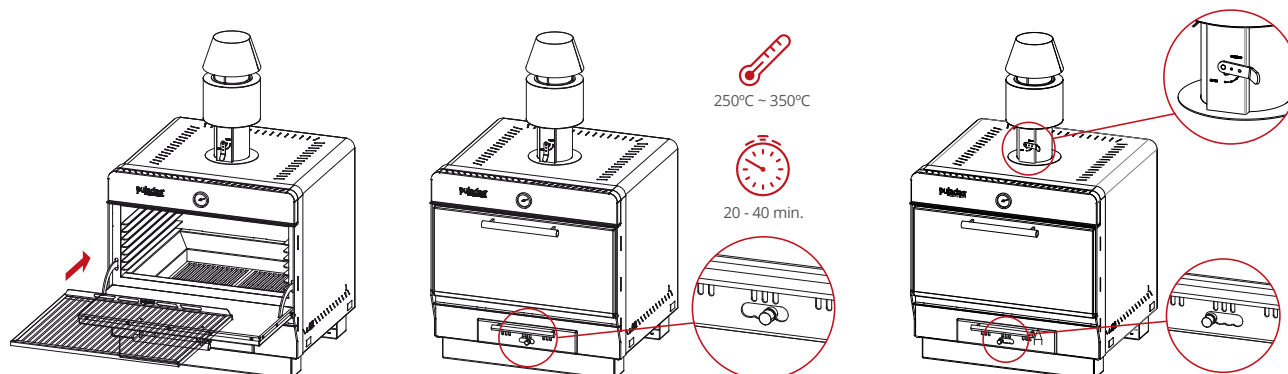


1. Open the upper and lower vent (ash drawer)

2. Place the fire lighter blocks in the hopper grill, bury them between the coals and light them.

3. Close the oven door and wait for the charcoal to light. This process takes about 35-45 minutes depending on the amount of charcoal in the hopper grill.

4. After 35-45 minutes, open the oven and check the state of the charcoal. If it is already alight, move the charcoal with the poker and spread evenly over the hopper grill. Otherwise, if it is not already alight, close the door and wait for it to light.



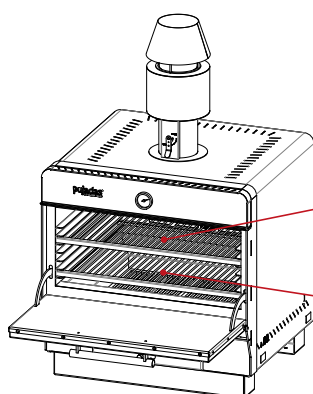
5. Once the charcoal is lit, replace the grill rack. If you wish to, you can use more than one grill rack at the same time.

6. Once the desired cooking temperature is reached (between 250-350°C), close the lower air regulator a little.

7. If you want to smoke the food during cooking, close the lower and upper vents for a period of time. Please note that if you keep the lower and upper vents closed for a long period, the airflow will decrease drastically and the oven may lose temperature. To regain airflow, reopen the air vents.

4.4 Cooking/grilling with the oven

- The closed grill is the combination of grill and a high temperature oven.
- Any fat/juice from meat that falls on to the charcoal will create smoke. Unlike an open grill, in a closed grill these fumes do not escape into the air and the oven chamber becomes a smoker. In this way we can enhance the intensity of the aromas created which are transferred to the food cooked on the grill.
- Due to its construction, we can cook faster and, in turn, maintaining the juiciness of the product.
- The optimum cooking temperature is between 250° and 350° degrees, depending on the type of food and the result you want to achieve. This temperature range will allow you to achieve optimal productivity in your work, as well as savings in fuel (charcoal).



Position the grill rack depending on the type of food you wish to cook.

Level 1



Level 0



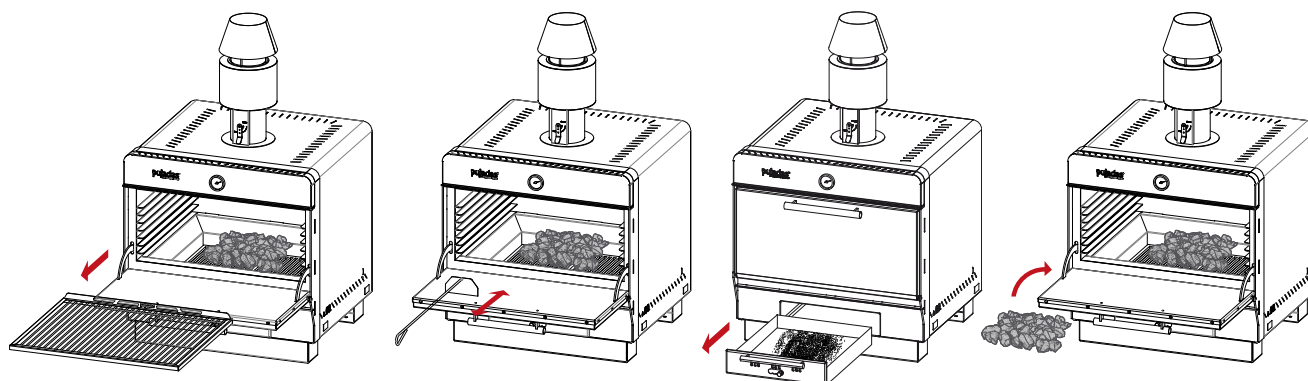
4.5 Charcoal refilling

- ⚠ Charcoal refilling should not be carried out during meal service, as the fumes resulting from ignition of the charcoal are toxic to food.

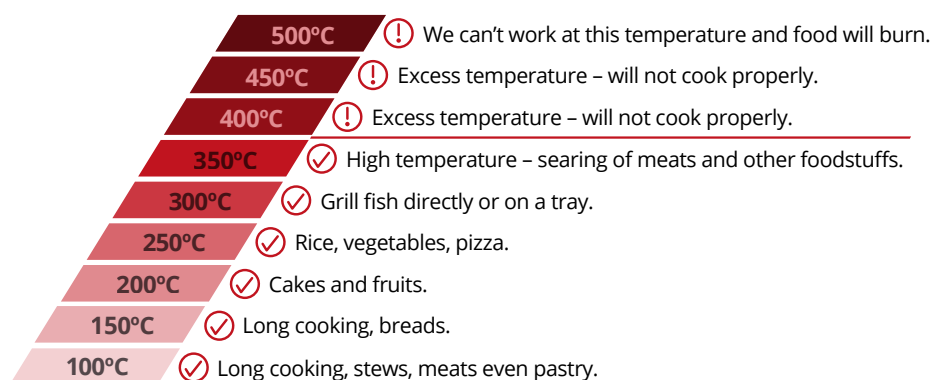
For proper refilling of the charcoal, the grills should be removed, the charcoal should remain in the hopper grill stirred with the

poker and the ash from the previous service collected. You should make sure the ashes are cold if you are discarding them in a thermoplastic container. You can then add the charcoal required for the next service. In this operation, if there is any residual charcoal from the previous service, it can be used again.

1. Open the door and remove the grills.
2. Move the charcoal remains so that the ashes are pushed into the ash drawer.
3. Remove the ash drawer and empty it. If the ash is hot it must not be emptied into a thermoplastic container; it must be into one made of metal.
4. Replace the ash drawer and add the amount of charcoal needed to continue the service. Follow the instructions in section 4.3 to continue.

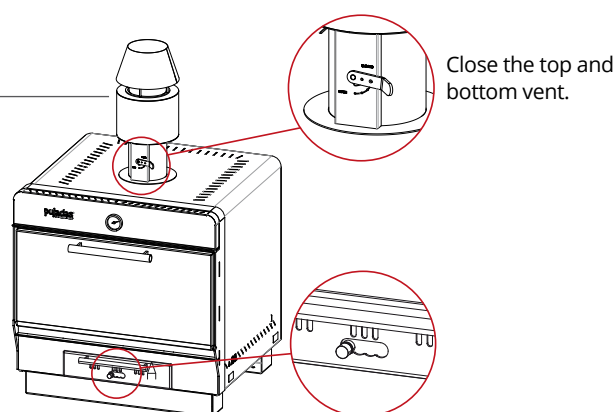


4.6 Foods that can be grilled and temperature chart



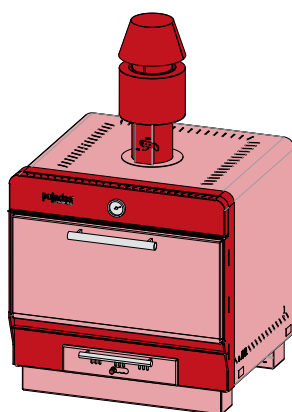
4.7 Turning off the oven

- ! The oven should always be turned off by shutting down the supply of oxygen, through closing the lower and upper air regulators. Never try to turn off the oven using other means such as water or other substances, as this could lead to accidents.
- Charcoal ashes must be discarded once cold in the correct container for proper recycling. Avoid using bins made of thermoplastic materials.



5. Warnings

5.1 Temperature zones during service



- Very Hot
- Hot
- Cold

- ! Temperature levels may be altered by environmental conditions, and by the quantity and quality of the charcoal used

5.2 Installation safety measures

- Check everything that refers to smoke extraction before installing the oven.
- After unpacking the oven, check that the product is in good condition and that no essential items are missing.
- Assemble the oven correctly using the parts provided for this purpose.
- Instruct the customer on the items to be maintained during use.
- Inform the customer and their users how to use such ovens and the most important details to consider, such as safety distances in the kitchen area and combustible elements arising from heat radiation.

5.3 User safety measures

- Keep this document for future reference regarding oven maintenance and cleaning.
- Review installation details such as proper mounting of the cap, legs, knobs, etc.
- ! Pujadas disclaims any liability for accidents arising from a poor installation of this oven. Verify the correct installation of the oven with your supplier.
- Note the first firing of the oven and follow the instructions in this manual exactly.
- Check the parts to be maintained during use with your installer.
- ! Never light the oven with the grill racks or other metal objects inside the cabinet.
- Install the oven so that the bottom air inlet grille is not obstructed or blocked.
- It is recommended that you do not use the charcoal oven outside when weather conditions are adverse, such as in strong winds or when there is a risk of frost, as this would seriously affect the charcoal combustion and the air intake.
- ! Do not leave the oven unattended or ignore the oven when the vents are completely open as this could lead to high internal temperatures inside and the cooking stability not being able to be recovered.
- ! If the oven exceeds the maximum temperature indicated by the thermometer (500°C), the structure may be damaged, such as the door locking due to excessive expansion of the door hinge, or the layer of paint of the front may change state, darken and melt, among other things. Never exceed the temperature of 500°C.
- ! Pujadas is not responsible for damage caused to the oven due to incorrect use or failure to follow the safety measures described in this manual.

6. Maintenance and cleaning

Maintaining the oven properly will extend its life and make the kitchen or cooking area safer.

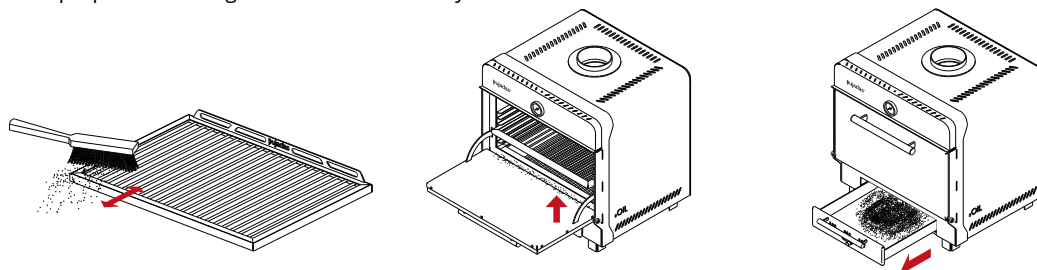
- ⚠ Do not clean or handle the oven when it is hot. There is a risk of burns if the oven is handled when it is in operation. The maintenance and cleaning of the oven should be carried out when it is not in operation and is cold.

- ⚠ Do not clean the oven with abrasive products. Depending on the area to be cleaned, a grease-removing product, a damp cloth and a brush will suffice.

For cleaning the coloured front, a dry cloth will suffice. For stubborn dirt, use a cloth moistened with neutral soap and water. Clean it when it's cold.

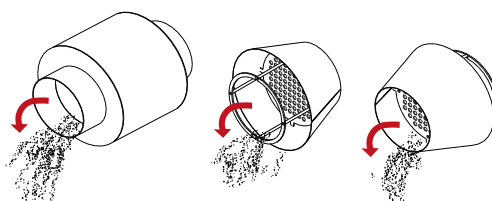
6.1 Daily maintenance and cleaning

- Once the oven is cold, remove the grill racks for cleaning after each service,
- Empty the ash drawer daily, preferably before the first service of the day after it was last lit. A drawer that is ash-free will help improve combustion due to increased space for the air flow through the lower regulator.
- When removing the ash, the ash must be cold, placed in a metal container and then recycled. If the ash is discarded into a thermoplastic container, make sure the ash is cold.
- The top vent and its proper functioning should be checked daily.
- Check that the door closes properly and fits perfectly into the frame. Make sure there are no traces of charcoal left in the space between the frame and the door.
- The exterior of the oven, the door and the front should be cleaned after each service. Due to handling, fingerprints are left on the metal and, if dirt builds up on top of them, the changes in temperature on the metal surface can cause the material to change colour. To clean the door and front, a damp cloth is sufficient. To clean the outside of the oven, it is advisable to use a product for cleaning stainless steel together with a cloth.



6.2 Weekly maintenance and cleaning

- It is important to clean the vents once a week to maintain their proper functioning.
- With the oven cold, disassemble the chimney and check that no soot has accumulated on any of the parts, especially on the upper firewall and cap filter as this could obstruct the proper functioning of the top vent. To remove the soot, simply shake the firewall/cap until no more charred debris is attached. Do not use water to clean it.
- For complete cleaning, the elements that make up the chimney can be washed in a dishwasher (previously having shaken all the soot off).
- The hopper grill should be removed when cold and cleaned with a wire brush.
- The soot that accumulates on the walls and roof arising from grilling must be removed, otherwise over time it will accumulate and could fall during cooking when the oven reaches temperature. To remove it, when the oven is cold, scrape the ceiling with the wire brush and all solidified grease will fall into the ash drawer.



6.3 Monthly maintenance and cleaning

- Add grease to the chain at the grease point to ensure smooth door movement.

7. Warranty

- Pujadas charcoal ovens have a one-year warranty against manufacturing defect.
- Damage due to causes beyond our control or with parameters that are not stated as being correct in these instructions will not be subject to this warranty.
- Any unauthorized modification of the appliance and the consequences that may arise from it will not be covered by the warranty.
- The warranty does not cover wear and tear from normal use of parts or the misuse or poor maintenance of the parts.
- Repair or handling by employees or unauthorized technicians/workshops will be exempt from warranty.
- We recommend using only spare parts from the manufacturer for the perfect operation of the charcoal oven.
- In the event of a manufacturing defect, take note of the serial number on the metal plate located on the back of the oven and contact your regular dealer.



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