

User Manual for GRILL LOCOMOTIVE Natural Convection Barbecue Grill

Assemble the grill in the following order:

- 1.1 Place the cast iron fire-grates onto the lateral holders in the upper part of a firebox in such way that the fire-grates could catch the holders along the entire length.
 - 1.2 Unpack the granite lava stones and place it on the cast iron fire-grates and distribute them evenly across the entire cooking surface.
 - 1.3 The delivery includes roasting grille which should be positioned above the lava stones with supports catching the side holders.
 - 1.4 The round grille is designed for smoking and should be placed through the chimney hatch onto the holders.
2. Preparing the grill for roasting:
 - 2.1 Open the firebox hatch and completely fill the firebox in with firewood. The best would be using dry oak or ash firewood.
 - 2.2 Open the chimney gate by operating the handle on the chimney's side.
 - 2.3 Start the fire, open the air gate and close the firebox hatch.
 - 2.4 Keep the fire for about 60 minutes until the thermometer on the grill reaches 200°C or more. This shows the grill is ready for roasting.
 - 2.5 The grill, prepared as described above, can work round 2.5 hours at the ambient temperature of +8°C.
3. Basic things to know about roasting:
 - 3.1 The higher the temperature, the quicker the food roasts and the less moisture evaporates resulting in more juicy roasts.
 - 3.2 If the grill is heated less than 150°C, the roasting time is prolonged and the food acquires strong smoke smell.
 - 3.3 To achieve longer operating time than indicated in the article 2.5, you need to put 2 or 3 additional billets into the firebox and wait around 10 min. for them to char and produce less smoke, otherwise your roast might be covered with soot.
 - 3.4 You can roast a variety of products: vegetables, poultry, pork, beef, fruits, game.
 - 3.5 For the first cooking, we recommend roasting various products to get an experience on cooking time needed.
 - 3.6 While cooking, it is very important to keep the fire in the firebox as it activates convection and heats up the granite lava stones.
4. Food smoking.
 - 4.1 If you decide smoking fish, the grill needs to be heated with firewood until the temperature in the chimney steadies at 30°C. Then place the fish and keep it in such temperature around 60 min. to evaporate the moisture, then raise the temperature up to 55°C by placing the small additional amount of thin billets, and keep the fish for another 60 min.
 - 4.2 Smoking poultry is recommended using black alder at 70°C for about 120 min.
 - 4.3 Smoking is available not only in the chimney but on the grille as well. In such case the fire should be kept using small amount of firewood for the temperature not to exceed 30 to 35°C.
5. Operational safety using GRILL LOCOMOTIVE grill
 - 5.1 The surface temperature of a grill can reach 400°C.
 - 5.2 Be careful! Do not leave small children unattended near the grill.
 - 5.3 Start the fire in a grill using dry fuel only.
 - 5.4 Use protection gloves while working.
 - 5.5 Use the grill away from easy flammable objects and buildings.
 - 5.6 Do not use water to cool the grill. Let it cool down naturally.