



# CHARLIE

BESPOKE OUTDOOR OVENS

## THE CHEF MAKER

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## USER MANUAL

## HEALTH & SAFETY AROUND THE CHARLIE OVEN

The Charlie oven is not intended for use by those with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of Charlie by a person responsible for their safety. Please keep children and pets safely away from the Charlie oven and any flammable or dangerous materials associated with its use, at all times. The Charlie oven is not for use by children.

The Charlie oven is for outdoor use only, in an area with unrestricted ventilation. Never cover or obstruct the chimney (or any other part of the oven) when in use, or cooling after use. It must be positioned on a completely flat, hard, weight-bearing surface. The Charlie oven should sit at least 50cm away from any flammable materials.

When moving the Charlie oven into position, be aware that it weighs over 130 kg and can only be wheeled on its castors over flat, hard, weight-bearing surfaces. Please ensure adequate safety precautions and equipment are used when moving and it is the user's responsibility to ensure safe manual handling practices are observed. The Charlie oven should be moved on its castors by at least two adults. Do not attempt to move the Charlie oven unless the door is securely closed.

The Charlie oven must be locked into position when in use, with the locks on its front two castors; and should never be moved when in use, or until it's totally cooled down after use.

The exterior casing of the Charlie oven will become hot during use. Please exercise caution and use appropriate heat-proof safety gloves. The interior, interior fittings and any baking trays, or stones will reach temperatures of up to 350 degrees Celcius; please exercise extreme caution and use heat-proof safety gloves (and tongs, as appropriate) at all times when the Charlie oven is in operation.

The Charlie oven is designed to be used with charcoal as its primary fuel, with the addition of wood, or wood chips to create more intense smoky flavours. Do not use the Charlie oven with any other fuels. Never use alcohol or any other accelerants when lighting or using the Charlie oven. The Charlie oven works best using sustainably-sourced, natural lumpwood charcoal.

After use, let the Charlie oven cool down completely before cleaning, or emptying the ash drawer. This will take several hours, given the Charlie oven's exceptional heat-retention ability. Never pour water or other liquids onto hot, or even warm, charcoal, wood or embers.

## ONE SIMPLE STEP TO GET STARTED WITH CHARLIE

The Charlie oven is incredibly simple to light and cook with.

Before cooking with the Charlie oven for the first time, it's wise to season the grill trays. Just wipe the grill trays with a high heat oil (like groundnut oil or rapeseed oil), get the Charlie oven up to at least 250 degrees Celcius, then let it cool down totally.

That's it.

## LIGHTING CHARLIE COULDN'T BE EASIER

There are only two controls on a Charlie oven. The control knobs for the lower vent (which draws air into the oven) and the control knob for the upper vent (which lets air and smoke escape from the oven into the chimney).

Push each knob in to close the vent, pull it out to open the vent. Before lighting, make sure both vents are fully open.

To light the Charlie oven, make sure that the charcoal grates at the bottom of the oven are clean and free from any ashes or debris. Then make a shallow pyramid of charcoal towards the middle of the grates. Leave a bit of room between the lumps for them to breathe.

Light two or three natural wood/wool firelighters at the base of the pyramid. Make sure they're properly alight. Don't use lighter fluid or artificial lighters.

Then close the door: to close it securely, just rotate the handle anti-clockwise from the 9 o'clock position to the 6 o'clock position. The fully open upper and lower vents will naturally draw air through the oven and the charcoal will start to burn.

The Charlie oven then just needs to be left alone for it to get up to temperature. It can reach peak temperature – if you so wish – of up to 350 degrees Celcius, in about 30 minutes or so.

## EFFORTLESS COOKING WITH CHARLIE

The Charlie oven can be set to cook at any temperature from around 80 degrees Celcius to around 350 degrees Celcius. Depending on whether you want to cook low'n'slow, hot smoke, or sear at intense heat.

The thermometer on the front of the oven will tell you the temperature at the oven's mid-point. Near the coals at the bottom of the oven, there will be additional radiant, direct heat from the coals themselves – and potentially flame-back – for more intense searing.

Set your racks in the Charlie oven to fit the type of cooking you want for each element of your meal. Cook high, cook low. Controlling the Charlie oven's temperature is primarily the job of the lower vent. Once the Charlie oven has achieved the temperature you're after, shut down the lower vent and the temperature will hold – and sustain that temperature for several hours. To increase the temperature again, just open the lower vent, to draw more air through the oven. If the Charlie oven has been running for a long time and the temperature starts to drop, simply add more charcoal to the grates and fully open the lower vent.

If you want to add extra depth of smoky flavour to your food, just add some properly seasoned and dried wood chunks or chips onto the charcoal.

You'll very quickly get used to how easy the Charlie oven is to use and control.

## COOLING AND CLEANING CHARLIE

The Charlie oven is very low maintenance.

Once you've finished cooking, just let the Charlie oven cool down naturally, by closing both the upper and lower vents, which interrupts the air flow to the charcoal.

Given the Charlie oven's heavy-duty construction and insulation, it can take several hours to totally cool.

Whilst the Charlie oven is still warm, you can brush the cooking racks clean with a wire brush.

But wait until the Charlie oven has totally cooled down until dealing with the grate or ashes, or undertaking any other cleaning. Using a wire brush, brush any charcoal residue through the gaps in the grates. It will fall into the ash drawer: from time to time, lift the grates to ensure all the ash has fallen right through.

To dispose of the cold ashes, simply pull out the ash drawer completely from the base and empty its contents into a suitable bin. Make sure the ash drawer is emptied before it gets full, as this could interfere with the air flow through the oven.

The Charlie oven requires little cleaning. Don't use any cleaning products at all on the interior of the oven. To clean the exterior, just use a soapy cloth or sponge with some warm water. Please don't use any metal polishes or scourers.