

Grizzly Charcoal Oven



Instruction Manual

Please read these instructions carefully before using this appliance.

Contents	Page no
Health & Safety	3
General Safety Guidelines	4
Positioning Grizzly - Important Safety Information	5
First Use	6
Fitting Shelves	7
Lighting Grizzly	8
General Information	9
Cleaning	10
Cooking	11
Slow Cooking	12
Cooking Temperature	13
Optional Pellet Burner	14-15
Specification	16
Grizzly Trolley Assembly Instructions	17-22
Warranty	23

Health & Safety

Under the Consumer Protection Act 1987 and the Health and Safety at Work Act 1974, it is a requirement to provide information on substances hazardous to health (COSHH Regulations 1998).

TR Engineering Ltd takes every reasonable care to ensure that its products are designed and constructed to meet these safety requirements when the products are properly installed and used. To fulfil the requirements, products are comprehensively tested and examined before despatch.

When working on the appliance, it is the responsibility of the user or engineer to ensure that personal protective clothing or equipment appropriate to parts that could be considered hazardous or harmful is worn.

This appliance may contain some of the items below:

Insulation and Seals

Glass rope, mineral wool, insulation pads, ceramic fibre, glass insulation.

When handling, avoid inhalation and contact with eyes. These may be harmful and cause irritation to the skin, eyes, nose, or throat. Use disposable gloves, facemasks, and eye protection.

After handling, wash hands and other exposed areas. When disposing of materials, limit dust and the risk of inhalation by using a water spray. Ensure materials are securely wrapped.

Seek urgent medical attention if inhaled or ingested. Exposure to eyes and skin should be followed by immediate cleansing of the affected areas and medical attention if necessary.

Glues, Sealants and Paints

The glues, sealants and paints used present no known hazards when the appliance is used in the manner for which it is intended.

Handling

Adequate facilities must be available for loading, unloading and site handling.

Extraction and Ventilation

It is the responsibility of the end user to ensure correct ventilation and extraction before using the oven.

General Safety Guidelines

Failure to follow the safety guidelines in this manual could result in serious injury.

When using Grizzly wear heatproof gloves.

Do not attempt to extinguish the hot coals with water.

Allow Grizzly to cool down before cleaning.

Only use warm soapy water to clean Grizzly.

The ashes should be emptied from the ash draw into a metal bucket.

Minimum distance to combustibles of 500mm must be observed.

Do not use alcohol, oil, or other flammable liquids to ignite or rekindle hot coals.

Keep flammable products away from children.

Keep children and pets away from Grizzly.

Do not allow children to operate Grizzly, surfaces will be extremely hot during operation.

Grizzly should only be used with Charcoal.

If Grizzly is to be used indoors within a kitchen work area, it is recommended that a CO2 monitor is fitted in the same room. Mechanical extraction must be used and be located directly above the Grizzly oven. This would be in a commercial setting. **We do not recommend the use of Grizzly indoors in a domestic property.**

It is the responsibility of the end user to ensure correct ventilation and extraction before using the oven.

When you have finished cooking on your Grizzly, please close both the top and the bottom air vents for at least 2 hours, with the extraction running.

Clean and maintain your oven daily as described in this manual.

We recommend cleaning the oven on the morning after it has been used, when it is cool.

Remove and clear the ash after each daily use to ensure good air circulation is maintained.

Never transport the oven when it is hot.

Use food temperature probes to guarantee your food items are achieving the required temperatures and they are safe to serve.

Positioning Grizzly

Important Safety Information

Countertop Mounting

When positioning your Grizzly oven on a countertop please ensure you secure the oven to the countertop using the L shaped brackets provided.

Remove or loosen the rear bottom panel Allen type bolt and attach the bracket to the oven.

Using a suitable fixing for the countertop material (not supplied) fasten the bracket to the countertop.

We also advise attaching one end of the supplied safety chain to the rear bracket and the other end to a suitable solid surface. Make sure the chain is tight and has no play.

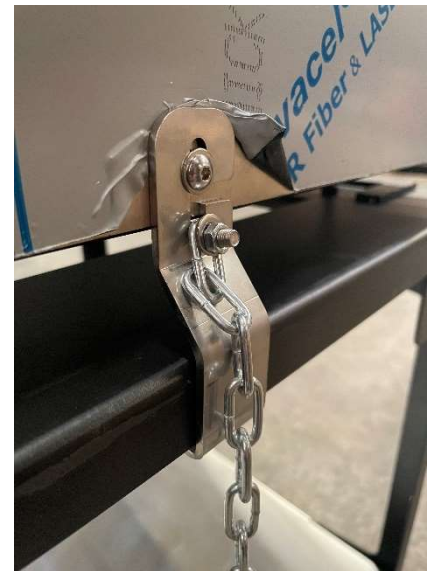
Optional Trolley Mounting

When positioning your Grizzly oven on the optional trolley ensure you attach the 3 supplied brackets to the trolley and the oven.

Place the oven on the trolley, push the U section of the bracket up and on to the lip of the trolley top at the back and on both sides in the middle.

Remove or loosen the 3 middle Allen type bolts and attach the bracket to the oven.

We also advise attaching one end of the supplied safety chain to the rear bracket and the other end to a suitable solid surface. Make sure the chain is tight and has no play.



Please make sure the 2 locking wheels at the front of the trolley have the lock mechanism facing forwards and are locked into position before using your Grizzly oven.

Never move Grizzly around by pulling from the front! Move sideways or backwards only.

First Use

Do not just jump in and start cooking on your new Grizzly, we know you are eager but just hold on, it will be worth the wait.

You need to season the Grizzly for best results. Seasoning will seal the oven and shelves, extend the life of the oven, and burn off anything that has been left over from the production process.

Follow the simple steps below.

Remove the cooking grid, rinse with clean water and dry.

Using a basting brush apply a heat resistant oil such as vegetable oil or peanut oil to the cooking grid.

Wipe down all internal surfaces of the Grizzly oven with a damp cloth using clean water and allow to dry.

Lightly brush or wipe the oil over all internal surfaces of your Grizzly oven. Aim for a light coating and wipe any excess off with a paper towel.

Using a small amount of charcoal light your Grizzly. We need enough for around 30 minutes of use.

Open the air control full and allow the oven to reach around 300 degree centigrade.

This will bake the oil and create a smooth non-stick surface and burn off any contaminants produced by the production process.

The Stainless-steel cooking grid will change colour, this is a good thing, it means we have the beginnings of a non-stick surface.

After 30 minutes you can open the door and allow the fire to go out.

You are now good to go.

We recommend seasoning once every 2 months for the oven and we recommend coating the cooking grid before each use.

Fitting Grizzly Shelves

Grizzly shelf brackets are already attached to your Grizzly.

Using a 5mm Allen key and Phillips screwdriver remove the bottom pins on all 4 brackets.

Offer the shelf on to the top pin, align the bottom hole with the bottom hole on the bracket and re-fit the bottom pin.



Lighting Grizzly

We recommend the use of Big K charcoal, although any charcoal can be used which has not been artificially treated.

The use of treated charcoal, artificial firelighters and lighter fluid is NOT recommended - they cause excessive smoke during lighting and may taint or effect the flavour of the food you cook.

Arrange your chosen charcoal and briquettes onto the grill plates at the bottom of the oven. In addition, you can add natural firelighters, placed into the charcoal.

The recommended starting charge weight of charcoal is 4kg.

Open the base and top air vents. While the base air vent can be adjusted during cooking, the top air vent must always be open when Grizzly is operational.

Light the firelighters with matches or a gas gun.

Close the door and allow the fire to catch the coals. If the coals are struggling to catch, try fanning the fire or re-lighting.

Allow the oven to burn for 15 minutes. Monitor the temperature gauge until it reaches the desired temperature – somewhere between 100°C (212°F) and 350°C (662°F). When you are happy the oven is hot enough push the base air vent in - this will hold the temperature and stop it getting any hotter. We recommend an optimum cooking temperature of about 220°C (428°F) Before cooking check the coals have a nice white glow to them.

Do not leave Grizzly unattended while lighting.

If the temperature drops, simply open the base air vent - this allows a controlled amount of oxygen to reach the coals. Then wait until the oven comes back to the desired temperature again, before closing again.

Setting	Top Air vent	Base Air Vent	Notes
Fire Up	Open	Open	Fire up until desired temperature reached.
Cooking	Open	Closed	Only open base air vent if temperature needs to be increased.
Standby/Closed	Closed	Closed	Closing the air vents will starve the charcoal of oxygen.

NB. In “Standby/Closed” mode, the oven can be re-ignited again, by opening both air vents and adding more charcoal.

When you are finished cooking on the Grizzly close both vents. If the oven is under extraction leave the extraction running for 1-2 hours until the coals are completely extinguished.

General Information

Opening and closing the door on Grizzly

To open your Grizzly oven door, move the handle in a clockwise direction (to the left) and pull the door open.

To close the door, lift the handle to the 9 o'clock position, close the door and then move the door handle in an anti-clockwise direction (to the right) until you reach the 6 o'clock position, and the door is firmly shut.

There is no need to slam the door, just close gently and lock into position, as described above.

How to control the temperature on Grizzly

Controlling the temperature is very easy, anywhere in the range 100°C (212°F) to 350°C (662°F).

When the oven reaches the temperature desired simply close the base air vent to hold the oven at this temperature.

Repeatedly opening and closing the oven door during service may cause the temperature to drop. If this happens, simply close the door, and open the base air vent. This will cause the temperature to rise. When the desired temperature is re-established simply close the base air vent again to 'hold' that temperature.

Drip Tray

Make sure the supplied drip tray is located under your Grizzly oven before you start cooking.

Pull out the drip tray before sliding the cooking grid out of the oven.

Cooling Grizzly down

When you have finished using your Grizzly you need to close both the base and top air vents and close the door. This will starve the charcoal of oxygen. The coals will then slowly extinguish over a 1-2-hour period. If your oven is being used indoors under extraction, we recommend that you continue to use the extraction until all the coals are extinguished, to ensure all CO₂ is safely extracted.

Using Grizzly outdoors

The Grizzly is one of the few charcoal ovens that are suitable for both indoor and outdoor use. The oven is fully portable, so it can be wheeled outside and/or inside whenever you need to relocate it.

If you are going to leave the oven outside, we recommend that you cover it to protect it from adverse weather conditions. Optional cover available.

Before moving your Grizzly, please ensure it is fully extinguished and cool. We recommend cleaning your Grizzly and removing all ash remains before moving it.

Daily Cleaning and Care of Grizzly

Remember only commence cleaning your Grizzly when it is cold!

Never try to clean it while still hot.

1. Remove cooking grids and any other shelves and brush with a wire brush if needed and wipe if required, the racks can be brushed periodically when cooking to remove any excess food.
2. With a soft brush, brush ash through base the charcoal racks and remove any larger un-burnt pieces.
3. Charcoal racks. These can be removed and cleaned periodically or when needed.
4. Pull out the ash tray draw and tip the remaining ash into a metal container. Ensure any ash is completely cool before disposing of it completely.
5. Periodically remove the flue and clean away any excess soot.
6. Wipe the oven exterior with a damp cloth. DO NOT use corrosive ovens cleaners or wire or hard scorers as they will scratch or damage the oven's finish.
7. DO NOT use stainless steel polish on the exterior. Simply wipe clean with hot water, and when required, a light soap solution.
8. Only use a wire brush on the grill racks - not on any other part of the oven.

Cooking on Grizzly

Grizzly is an incredibly versatile appliance. It can be used for many different types of cooking and its only limits belong to the chef using it.

Here are some basic ideas for cooking on your Grizzly:

Cook & Serve

Grill - Take a raw product (meat, poultry, fish, seafood, game, vegetables, fruits, cheese, tofu, flat bread/ pizzas etc...)

Recommended temperatures - This can vary from 100°C (212°F) to 300°C (572°F).

Although the Grizzly can reach temperatures as high as 350°C (662°F), we believe there are very few food stuffs that benefit from temperatures greater than 350°C (662°F).

Sous-Vide

There are a couple of options when practicing sous-vide cooking:

Option1

Sous-vide a product until it is cooked and/or tender. Chill quickly** Grill and/or hot smoke the item to add an additional flavour profile. Chill quickly** or serve immediately.

Option 2

Grill bake or smoke product in the Grizzly to get that unmistakable charcoal flavour. Chill quickly**. Vacuum pack and sous-vide until the product is cooked to the required degree. Chill quickly**. Reheat or regenerate in a conventional oven.

**It is recommended that products are chilled quickly using a blast chiller.

Slow Cooking

The Grizzly is excellent for slow cooking food. Whether you decide to roast, braise, or bake, you can stabilise the temperature of your Grizzly anywhere from 100°C (212°F) up.

Using the supplied Snake smoking basket, you can cook low and slow for approximately 12 hours.

Remove the bottom charcoal grates to allow the snake basket to stand in the Grizzly base.

Add charcoal to the snake. The first channel of the snake should be filled with charcoal to the top of the basket. This will allow the oven to reach temperature quicker. Gradually reduce the level of the charcoal along the remaining length of the snake to approximately three quarters full. The charcoal pieces need to be touching and overlapping each other, if they do not you run the risk of the snake going out.



You might need to experiment with the type and amount of charcoal used.

We would recommend the use of Big K Charcoal, lump wood pieces.

Place the supplied gastronorm shelf above the snake. Place the supplied gastronome tray in the shelf and fill the gastronome with water or other fluid of choice depending on how you intend to flavour the food.

Heat Deflector Plate

The heat deflector plate slides into the oven at the bottom on the heat deflector rails, just below the first shelf position.

The plate sits just above the fire bed and deflects the heat up the sides of the oven for indirect cooking.

Recommended Grizzly Temperatures for Cooking

Recommended temperatures will vary depending on cut, size, or the product itself. We recommend testing at various temperatures.

Below are some options:

Cooking	Min	Max	Notes
Slow Roasting	100°C (212°F)	130°C (266°F)	Can also be used for pot-roasting and braising.
Cold Smoking	25°C (77 °F)	29°C (84.2°F)	Exceeding the max temp will start to cook products.
Hot Smoking	150°C (302°F)	200°C (392°F)	
Grilling	200°C (392°F)	300°C (572°F)	Can create a "Black and Blue" effect on steaks at 450°C (842°F)
Roasting	200°C (392°F)	300°C (572°F)	Varies depending on the product being roasted.
Baking	150°C (302°F)	200°C (392°F)	Varies depending on the product being baked.
Pizza	200°C (392°F)	300°C (572°F)	Also suitable for flatbreads. *Temperature may vary with different thicknesses.

Adding Charcoal to Grizzly during use.

Should you wish to extend the cooking time on Grizzly, you can add additional coal and briquettes at any time, followed by opening the base air vent to ensure they catch light from the other coals. We suggest that the oven be used for a maximum of 12-15 hours, between cleaning (see daily cleaning and care for your Grizzly).

Operating the Optional Pellet burner

Open the hopper lid and check the auger is free of foreign objects.

You can now fill the hopper with your fuel of choice. Do Not use heating fuel pellets.

Plug your Grizzly in to a suitable mains socket.

Press the ON/OFF button on the Burner control.

On: Burner will be in Standby mode until you set a temperature using the Plus or Minus buttons.

Pre-set temperatures can also be selected using the Smoke, Mid and High buttons.

OFF: The burner will run on a Shutdown cycle for 15 minutes.

On first use or if the hopper has been allowed to run empty press the Feed button to prime the auger. Once fuel is visible in the burn pot press the Feed button again to stop the auger. The auger should now be primed and ready to operate.

If it is your first use it is recommended that you run the burner at 200°C (392°F) for 30 minutes.

Digital Display

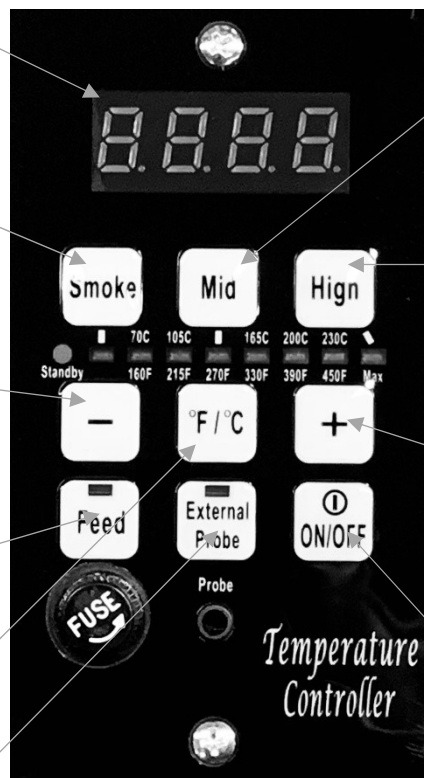
Smoke Setting:
Temperature range
Of 70 °C – 100 °C

Decrease Temperature:
Set your desired
temperature in 5 °C
increments. Min set
is 70 °C

Pellet Feed: used to clear
the auger tube of pellets
while in Standby mode or
prime the auger before
Use.

°F/ °C: Switch display
Between °F/ °C

External Probe:
Reads the temperature
Of the meat probe attached.



Midrange Temperatures:
Sets temperature to 130 °C

High Temperature: runs
auger constantly, will not
stop until temperature is
set by the user

Increase Temperature:
Set your desired
temperature in 5 °C
increments. Max set is
230 °C

On: Hopper will run on
standby mode until user
sets temperature.

Off: Runs shutdown
Cycle for 15 minutes

Cooking with the Pellet Burner

You are now ready to cook on Grizzly using your pellet burner.

Make sure you have adequate fuel in the hopper.

Press the ON button and set the desired cooking temperature using the pre-set buttons or the Plus and Minus buttons.

If using the meat probe, plug the probe into the port on the controller and press the External probe button to see the temperature.

Once the pellet is lit place the deflector plate over the top of the burner pot to allow the heat to circulate evenly.

It is perfectly normal to see large amounts of smoke when the pellet burner first starts up. Please make sure the pellets are lit before leaving Grizzly unattended.

Just as with any oven it is advisable to pre-heat to the desirable cooking temperature before placing food in the oven.

Once cooking has finished, please allow Grizzly to cool down before you attempt to clean any part of the oven.

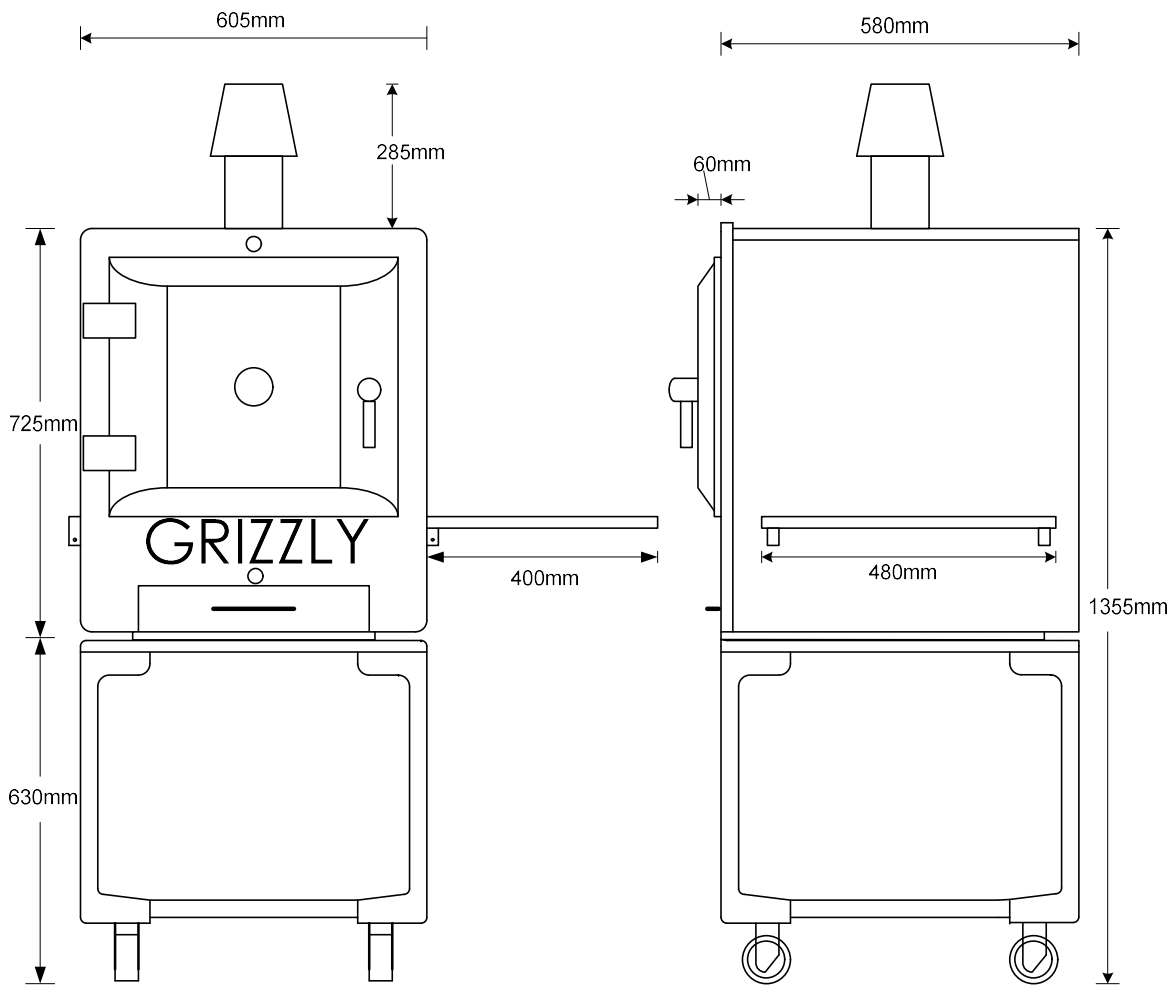
If you do not intend to use Grizzly for extended periods of time it is advisable to remove the pellet from the hopper.

Always isolate the pellet burner from the power supply when not in use.

Pellet Burner Technical Information

Operating Voltage (AC)	220v 50-60Hz
Fuse Rating	5A
Ignition Cartridge	200w
Ambient Operating Temperature	-15°C to 70°C
Storage Temperature	-30°C to 70°C
Humidity	0 to 95%RH
Burner Output	10.5kW

Specification



Shown on Optional Trolley.

Technical Information

*Approximate data depending on quality of charcoal.

Fire up Time*	45min
Initial Charcoal Load for Grilling	4kg
Cooking Temperature	100 °C to 350 °C
Charcoal Load Duration	8 h
Equivalent Power*	5kW
Exhaust Rate	3200m ³ /h
Net Weight (Without Trolley)	150kg
Grill Shelf Dimensions	400mm x 520mm
Slow Cooking at 100 °C*	Up to 15 h
Clearance to Combustibles	300mm
Clearance to Other Appliances	100mm

Grizzly Trolly

(Optional)

Assembly Instructions

Please read these instructions carefully before assembly

Contents:

2 x Brake Wheels with metal bar attached
2 x Standard Wheels
1 x Stainless Steel Shelf
4 x Upright Support Posts
2 x Front & Rear Shelf Support Rails No Notch. Length 582mm
2 X Side Shelf Support Rails with Notch. Length 566mm
4 x L-Shaped Oven feet locating Brackets
1 x Top Front
1 x Top Rear
1 x Top L/Side
1 x Top R/Side
16 x M8x20 Bolt
16 x M8 Nut
16 x M8 Washer
48 X M6x16 Allen Key Bolt
48 x M6 Locknut
96 xM6 Washer
Wall Chain 700mm
3 x Trolley Fixing Brackets

Tools Required for assembly:

4mm Allen Key
Socket Wrench
10mm Spanner
13mm Spanner
13mm Socket
Tape Measure

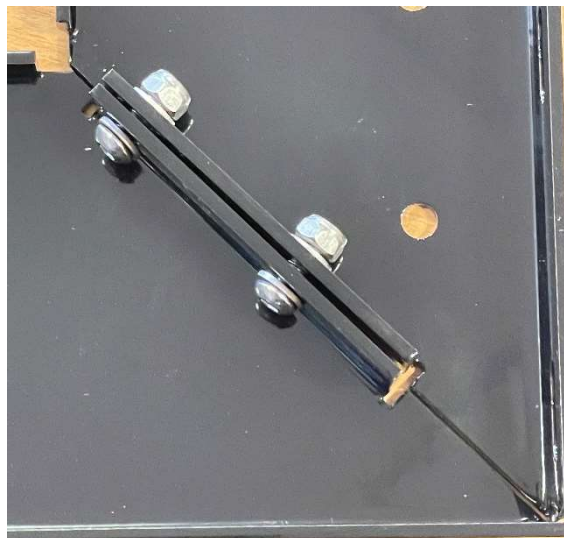
Assembly

For ease of Assembly, it is recommended that all bolts are left loose until fully assembled. Once fully assembled all bolts must be tightened before placing the Grizzly oven on to the trolley.

Step 1 - Top assembly

Turn the 4 Top sections marked L/Side, R/Side, Front & Rear over and place on a flat surface.

Form the square top and bolt together using 8 x M6 Allen key bolts, 8 x M6 locknuts and 16 x M6 washers.



Step 2 - Attaching support Posts to Assembled Top

Using 16 x M6 Allen key bolts, 16 x M6 locknuts and 32 x M6 Washers fix the 4 support posts to the 4 corners of the up turned assembled tray.



IMPORTANT

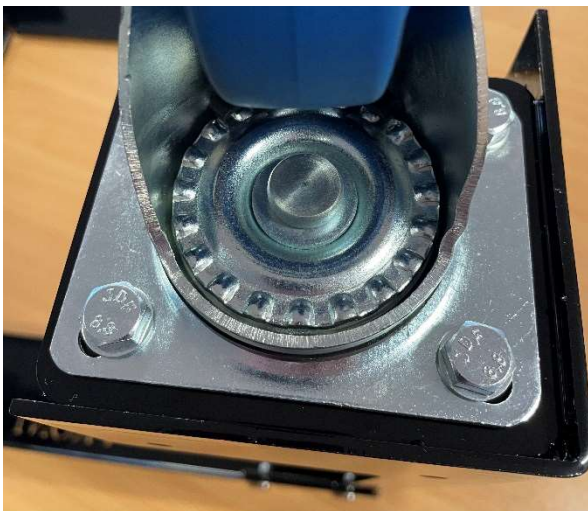
Note the position of the wheel support bar attached below the wheel support plate at the end of the support posts.

The support bar should be running from side to side and not front to rear.



Step 3 – Attaching Wheels

Using 2 x Locking wheels with the metal bar, locate on to the 2 front support posts and secure in place using 8 x M8 Bolts, 8 x M8 Nuts and 8 X M8 washers. The bolt heads must be facing downwards when the trolley is in an upright position.



Using the 2 standard wheels locate on to the 2 rear support posts and secure in place using 8 x M8 Bolts, 8 x M8 Nuts and 8 X M8 washers. The bolt heads must be facing downwards when the trolley is in an upright position.

Step 4 – Shelf Support Rails

Side Fixing

Using 8 X M6 Allen key bolts, 8 x M6 locknuts and 16 x M6 washers and 2 x 566mm Shelf support rails. Attach each rail to the Front and rear Support Posts. Make sure the flat surface is facing downwards. When the trolley is in the upright position, this flat surface will support the Stainless-Steel Shelf.



Front and Rear fixing

Using 8 X M6 Allen key bolts, 8 x M6 locknuts and 16 x M6 washers and 2 x 582mm Shelf support rails. Attach each rail to the left and right support post, front and rear. Make sure the flat surface is facing downwards. When the trolley is in the upright position, this flat surface will support the Stainless-Steel shelf.



Step 5

Tighten all nuts and bolts fully.

Turn the trolley over so it stands on its wheels.

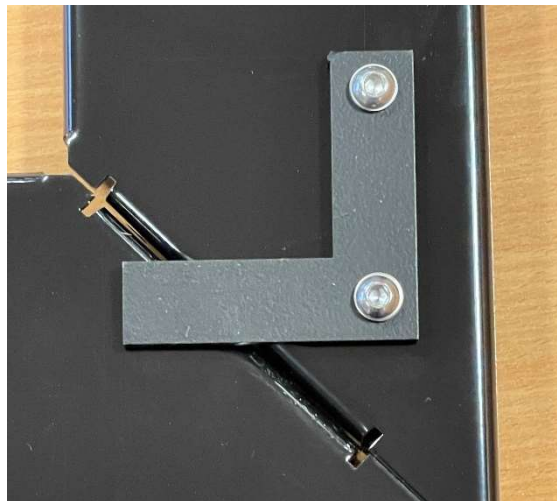
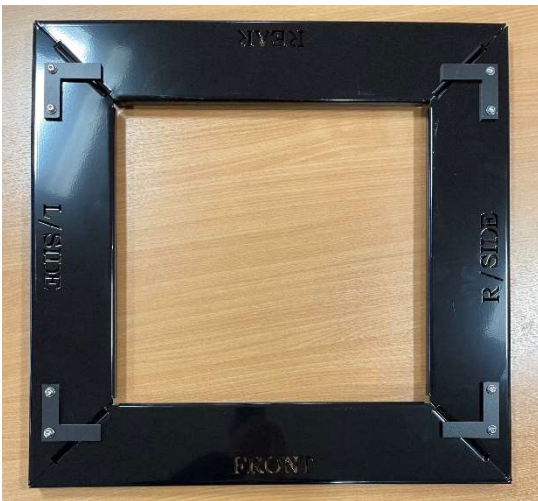
Step 6

Slide the Stainless-Steel shelf on to the support rails.

The shelf is supplied with a protective plastic coating that should be removed before fitting.

Step 7 – Attaching the 4 x L-Shaped Oven feet locating Brackets

Using 8 X M6 Allen key bolts, 8 x M6 locknuts and 16 x M6 washers attach the 4 brackets to the top of the trolley.



Once the Trolley is in its final position lock the brake on both front wheels by pressing down on the lever.

Carefully lift your Grizzly Oven on to the trolley, locating the Grizzly feet between the 4 L - shaped brackets.



4 People will be required to safely lift the Grizzly Oven on to the stand.

We strongly recommend removing the cooking grids, burner grates and ash draw to reduce the weight whilst lifting.

Adjust the 4 feet to allow the Drip tray to slide under the Grizzly oven.

Please make sure the 2 locking wheels at the front of the trolley have the lock mechanism facing forwards and are locked into position before using your Grizzly oven.

Never move Grizzly around by pulling from the front! Move sideways or backwards only.

Warranty

Grizzly comes with a 1 Year warranty.

If you follow our daily cleaning and care recommendations, you should get many trouble-free years of use from your Grizzly.

The Grizzly has very few moving parts so there is very little that can go wrong with it.

However, if you do have any issues with your oven, please contact us.

SERVICE CENTRE AND TECHNICAL SUPPORT

Tel: 0114 257 2300 Fax: 0114 257 1419

Hours of Business

Monday to Thursday 8.30am - 5pm

Friday 8.30am - 2.30pm

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