



Charcoal Oven

Instruction manual



**Sold separately,
item code AU425**



**Sold separately,
item code AU426**



**Caution: Read the instructions
before using the appliance.**

**Model:
HX569**

Safety Instructions

Warning: Improper installation, use or maintenance of this appliance, as well as non-compliance with the safety regulations specified in this manual, may result in damage, injury or fatal accidents, and will immediately void the warranty and also exempt the manufacturer from any liability.

Read this manual carefully before using the appliance and Keep for the whole service life of the appliance.

- Only operate the appliance on a hard, level surface capable of supporting its weight when fully loaded.
- A service agent/qualified technician should carry out installation and any repairs if required.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - Building Regulations
- The appliance is intended for professional use only and used only by trained operatives.
- Keep children and pets away from the appliance at all times. Do not allow children to operate it.
- Do not modify the appliance in any way. Components that have been protected by manufacturer must not be tampered with by the installer or the end user of the appliance.
- If the oven is installed on supports or overlaying parts, use the ones supplied by Buffalo only and follow the assembly instructions inside the packaging.

- Only use original parts and accessories. Non-original spare parts do not ensure the correct operation of the unit and will imply the loss of the warrant.
- The oven data plate provides necessary technical information for repair and maintenance. Therefore, avoid removing, damaging or modifying it.
- The oven must only and exclusively be used for the purpose it was designed, i.e., for cooking products such as fresh or frozen bread, pastries and all types of gastronomic products. Any use other than that mentioned may damage the unit.
- The outside and inside surfaces of the oven should be cleaned frequently to ensure hygiene and proper performance. Do not use abrasive or flammable products, which may damage the unit.
- Following the manufacturer's use and cleaning instructions as recommended. The use of non-authorized products may result in damage and void the warranty.
- DO NOT leave the appliance unattended during operation.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

Risk of burns

- Read these warnings carefully and follow its indications when the oven is working or not completely cooled down.
- Only touch the unit controls and door handle. Avoid touching any other external elements of the oven as they may reach high temperatures.
- Wear thermal mittens or similar to move or handle containers or trays inside the cooking chamber.
- Open the oven door slowly and be careful with high temperature vapours coming out from the cooking chamber.

- Do not stand directly over the door when opening.
- Do not move the unit during use, immediately after use, or before it completely cools down.

Risk of fire

- Only use cleaning products recommended by the manufacturer. Using other products may damage the unit and invalidate the warranty.
- If you do not clean the unit properly and as often as needed, grease and food leftovers will accumulate in the cooking chamber and then ignite.
- The recommended safety distances from this appliance must be strictly adhered to. Otherwise fires may occur due to excessive proximity to highly flammable materials.
- The recommended safety distances should be kept clear of any material intended to be used as thermal insulation.
- Whenever the furnace contains an active charge of charcoal, the door must remain closed.
- Never pour ashes into containers made of flammable or thermal-deformable material.

Pack Contents

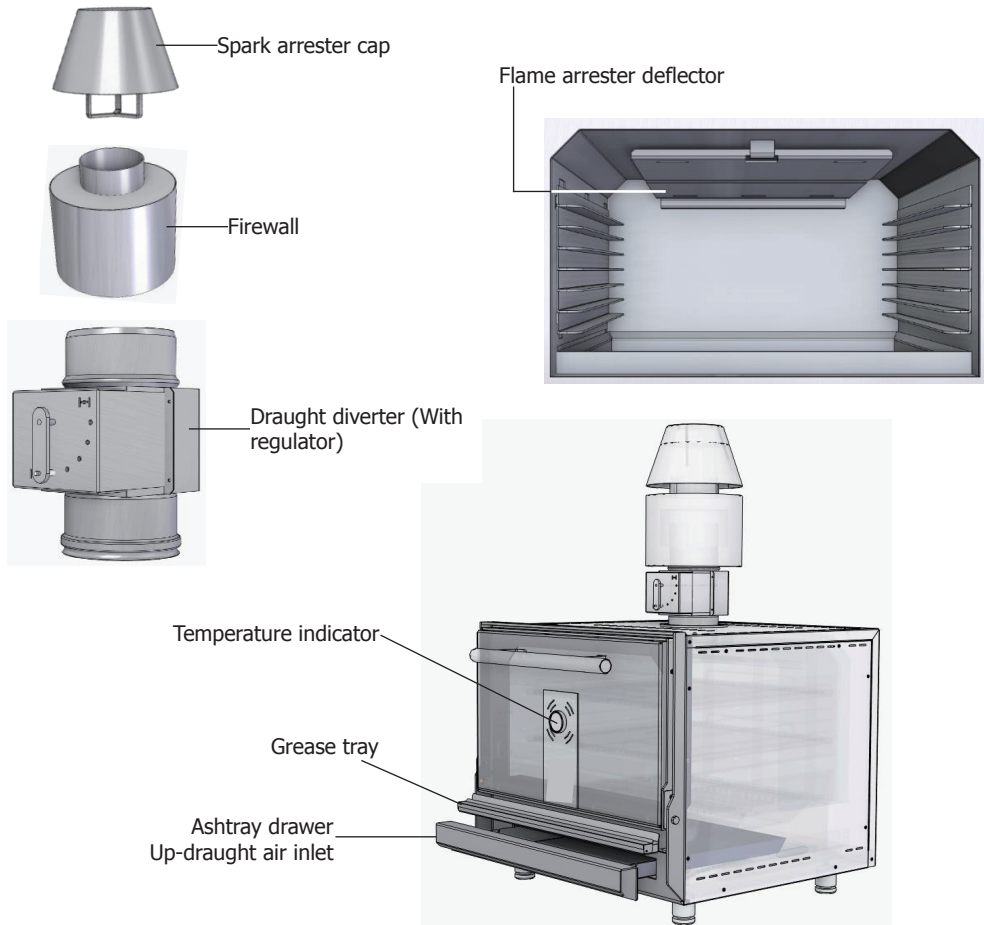
The following is included:

- Buffalo charcoal oven
- Instruction manual
- Spark arrester cap
- Firewall
- Draught diverter

Buffalo prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Buffalo dealer immediately.

Knowing the appliance



Installation

Transport

Before transporting the unit to its installation site, make sure that:

- It fits through the door
- The floor withstands its weight

Transport should only and exclusively be carried out by mechanical means, such as a pallet jack, and always on a pallet.

Preliminary operations

Remove all protection film from the unit. Clean the adhesive residues with an appropriate solvent. Never use abrasive or acid products or tools that may damage the surface.

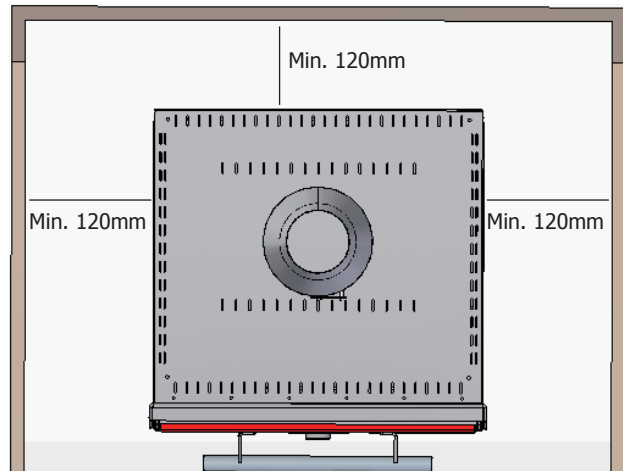


Caution: When used in commercial kitchens, it is essential that you are aware of the risk of carbon monoxide poisoning, ensuring that your ventilation is correct, and your monitoring procedures and frequency are sufficient to your local standards. Please consult the HSE guidance at: www.hse.gov.uk/pubns/cais26.htm

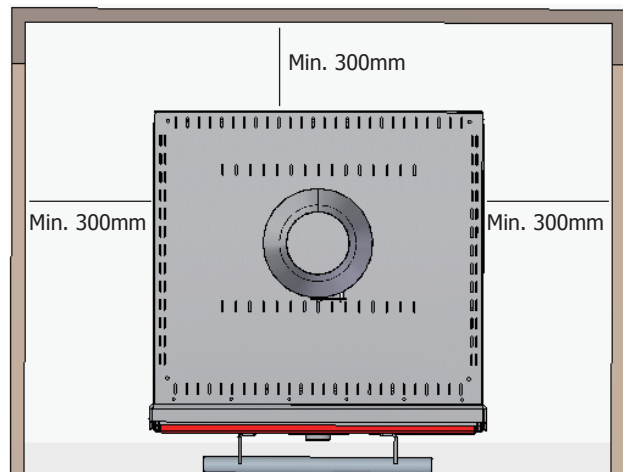
Placing the unit

- Place the oven in the selected workplace and keep a safe distance as indicated below.
- Use the appliance on a non-flammable surface only (stainless steel, stone, marble, etc.).
- The room must be conditioned and comply with the safety and installation regulations in force in the country where the equipment is to be used.
- The appliance must be protected from atmospheric agents.
- Humidity in the facilities should never exceed 70%.
- If the oven is installed on an auxiliary support, it must be fixed to it.

Example of placing the unit without nearby heat sources:



Example of placing the unit next to heat sources:

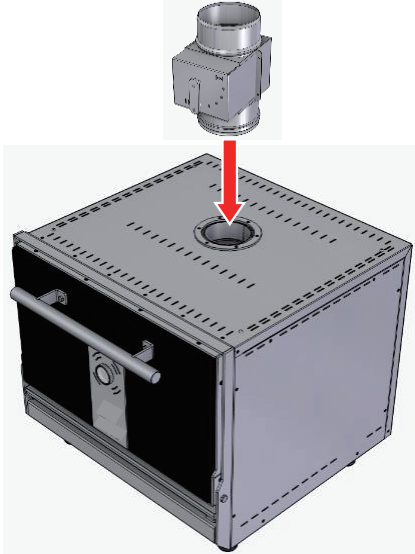


Note: We recommended leaving a free working space of around 500 mm for maintenance operations.

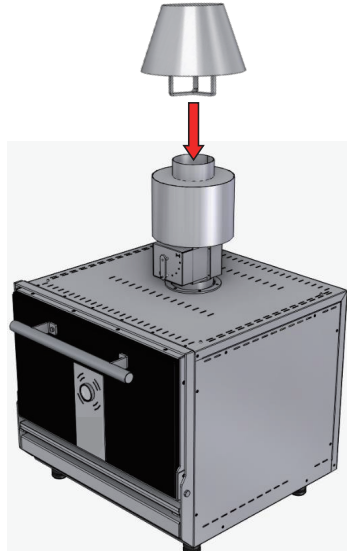
CAUTION: THIS OVEN IS NOT SUITABLE FOR BUILT-IN INSTALLATION.

Assembly

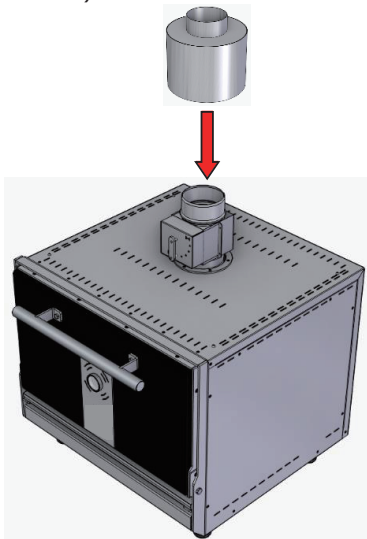
1. **Draught diverter:** Insert into the flue located on the top cover of the oven (No additional fastening tool is required for installation).



3. **Spark arrester cap:** Insert into the firewall (No additional fastening tool is required for installation).



2. **Firewall:** Insert into the draught diverter (No additional fastening tool is required for installation).



Smoke outlet

The gases resulting from the combustion of the charcoal must be exhausted to the outside by means of a natural draught chimney or by placing the oven under an extraction hood.

Oven with independent exit to the outside (chimney with natural draught):

- The duct shall be as straight as possible and have an outlet to the outside of the room, having as its connection point or origin the smoke outlet of the oven.
- The pipe should have a diameter of 120 mm, preferably made of stainless steel and with thermal insulation as the combustion gases can reach high temperatures.
- The installation of a chimney cap at the end of the chimney is recommended in order to prevent rainwater from entering the appliance and to prevent possible back draughts caused by strong winds.

Oven installed under an extraction hood:

- The hood shall be provided with a ducted outlet to the outside.
- The hood shall be in proper working order and the suction rate of the hood shall not be reduced due to lack of maintenance of its components. If the hood uses filters to purify the aspirated air, these must be in perfect state of cleanliness to assure the optimal performance of the hood.



Caution: NEVER connect the oven flue to ducts shared with other appliances.

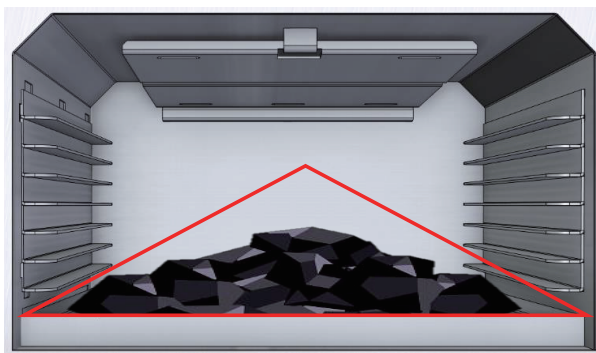
Operation

- **Note: If installed under an extractor hood, ensure to activate the hood before loading the charcoal.**
- **Before the first time, it is recommended to carry out an initial ignition of the oven under vacuum (without introducing any food inside).**
- **Tip: For best results, we recommend using natural lump charcoal made from hardwood. Compared to briquettes, natural charcoals start faster, burn cleaner and longer, reach higher temperatures and produce less ash. Left-over natural charcoal also relights for re-use but ensure to knock off excess ash from the charcoal first.**

Charcoal loading

Maximum charcoal to be loaded: approximately 3kg

- To load the charcoal, remove all grill racks first.
- Pour the charcoal into the base of the inner chamber in such a way that the charcoal is arranged in a pyramid shape with the apex in the centre of the inner chamber.



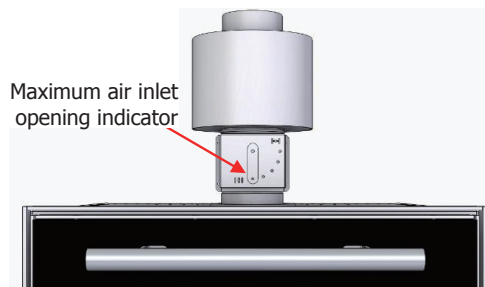
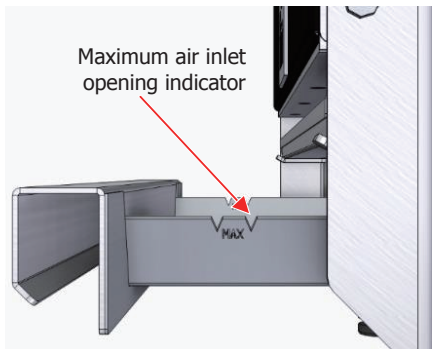
Ignition and cooking



Caution:

- Do not use any flammable or volatile liquids (petrol, alcohol, etc.) to start the charcoal as it is dangerous and can add unwanted flavour to your food. **Electric start-up is recommended.**
- During ignition, **DO NOT** insert the grill racks or any other utensils into the oven chamber.
- Do not cook before the charcoal has a coating of ash.

1. Open the inlet and outlet air draught to air 100%.

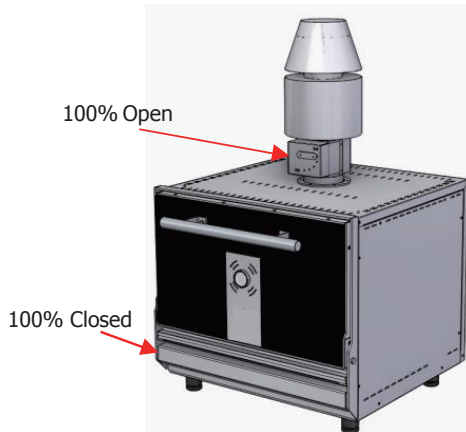


2. Distribute 3-4 ignition pads evenly over the charcoal, placing one in the central area and the rest in the side areas.

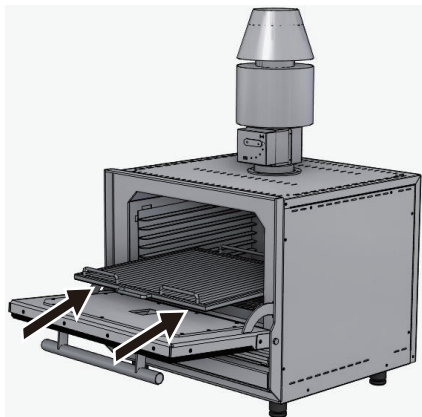


3. Close the door and wait approximately 30-40 minutes (depending on your oven type) until the embers are fully lit.

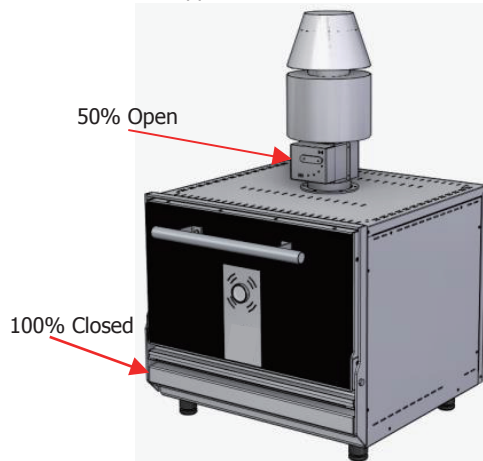
4. Close the air inlet draught completely and keep the air outlet draught 100% open for 10-15 minutes.



5. Open the door and check the total absence of flames and the complete burning of the charcoal, verifying that there are no unburnt pieces of charcoal remaining.
6. Use the poker to evenly distribute the charcoal over the base of the inner chamber.
7. Insert the grill rack. The height at which it is inserted will always depend on the type of food to be cooked.



8. During cooking, the air outlet draught must remain open in the middle position, while the air inlet draught must be completely closed. If the charcoal smoke escapes through the door, the exhaust flue must be opened 100% until the smoke disappears.

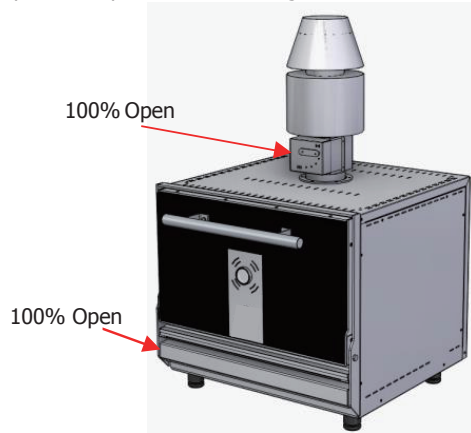
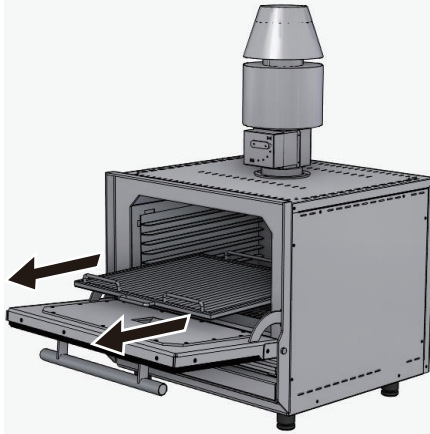


Tips on food safety and grilling

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry away from cooked food.
- Always wash hands after handling raw meat and poultry, and before handling any ready-to-eat food.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When grilling meat and poultry, make sure the appliance is really hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turning frequently.
- Use separate utensils for handling raw meat/poultry and cooked food, or wash them thoroughly between uses.
- To check whether meat, particularly poultry is cooked thoroughly, pierce the flesh with a skewer or fork; the juices should run clear.

Charcoal refilling

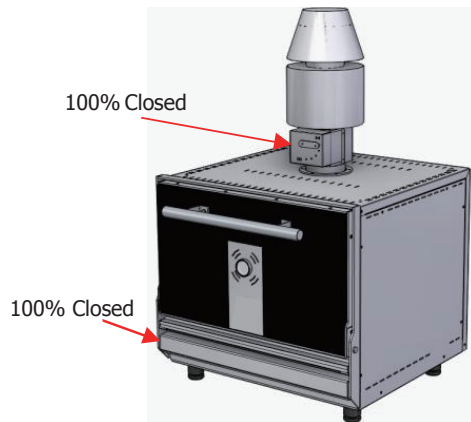
1. Open the door and remove the grill rack.
2. Open the top and bottom draught to 100%.



3. Stir and expand the embers over the base of the inner chamber to reactivate.
4. Add new charcoal to the ones previously spread out.
5. Re-do the ignition as stated above.

Post-brazing

1. Once cooking done, close both the upper and lower flues (if open) 100% and wait for the remaining embers to cool down.



2. If possible to reuse leftover embers from previous cooking, just re-do the ignition process.

7. Cleaning procedures



Caution:

- Ensure the appliance and its components are sufficiently cool before cleaning, maintenance, and storage.
- Never use chemicals not recommended by the manufacturer for cleaning.
- Never spray water directly over the oven.

Routinely remove ash from the inner chamber base. Dispose of cooled ash by placing them in aluminium foil, soaking with water and discarding in a non-combustible container.

Inspect the appliance on a regular basis as damp or condensation can form which may result in damage to the appliance. It may be necessary to dry the appliance internally. It is possible for mould to grow on any fat-gathering parts. This should be cleaned off with hot soapy water.

Daily cleaning

Exterior surfaces and front:

- Remove excess grease or fat using a cloth dampened with warm soapy water. Dry thoroughly.
- Avoid using wire wool and hard brushes as these may scratch the surface.
- Excess fat and food debris can be removed from inside the body using a soft brush.

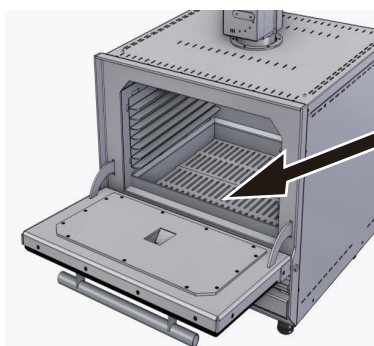
Grease collection tray, grill racks, Flame arrester deflector and ashtray drawer

- Remove and clean using a cloth dampened with warm soapy water.
- For excess fat and food debris, soak in warm soapy water for about 10min then clean with a brush.
- Dry thoroughly and re-locate in place.

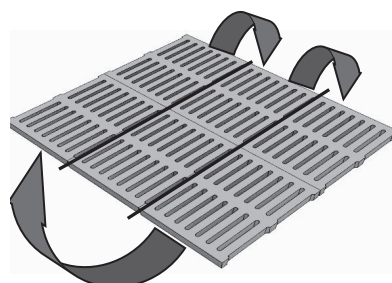
Weekly cleaning

Base grids:

- Remove and clean with a brush. If necessary, soak in warm soapy water for about 10min first.
- It is recommended to perform this procedure thoroughly to guarantee a correct air circulation from the air inlet draught to the air outlet draught. It is also advisable to rotate the position of the grids in the base, i.e. alternating the centre grates to the side and the side grates to the centre. This is to extend the appliance's life and maintain the condition.



Base grids



Change position weekly

Firewall, spark arrester cap:

Remove and clean to remove the soot with small blows, using a wooden or plastic utensil. DO NOT USE WATER to prevent soot from adhering to the soot surface.

Technical Specifications

Note: Due to our continuous improvement process, the product specifications are subject to change without notice.

Model	Capacity	Max. charcoal load	Cooking chamber dimensions W x H (mm)	External Dimensions H x W x D (mm)	Net weight
HX569	6 x grill racks	Approx. 3kg	570 x 350	670 x 740 x 575	232.0kg

Caution: Never exceed the maximum load capacity to avoid damaging the unit. Failure to comply with these maximum loading values will release Buffalo from any responsibility and the warranty will become null and void.

Compliance

Buffalo parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

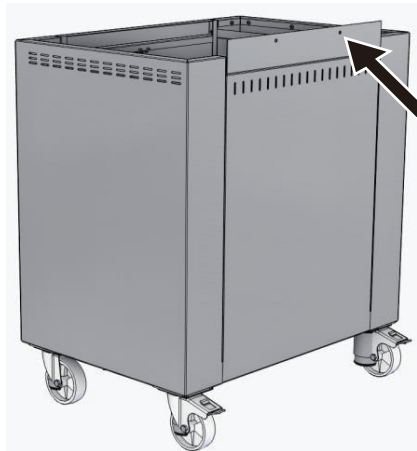
All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Buffalo.

Every effort is made to ensure all details are correct at the time of going to press, however, Buffalo reserves the right to change specifications without notice.

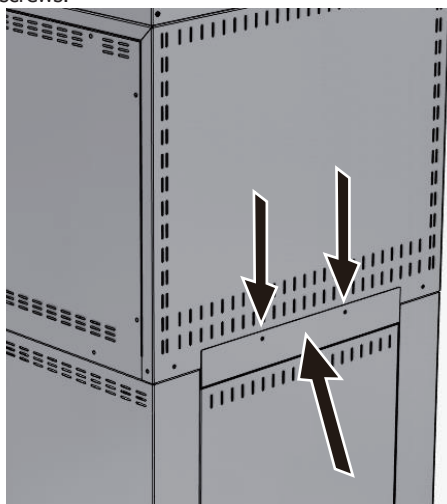
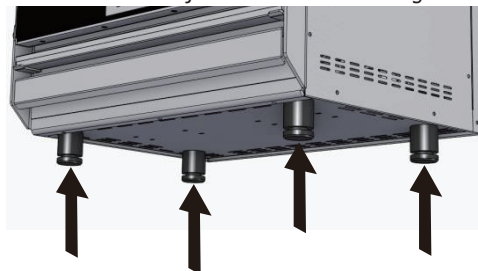
Mounting the oven on accessories (optional)

Mounting on the cabinet (sold separately, purchase code AU426)

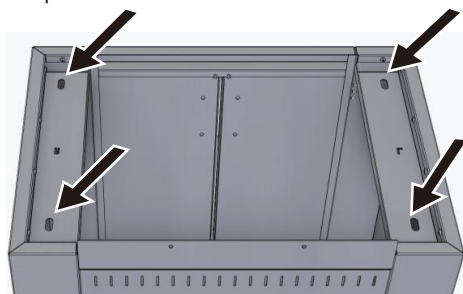
1. Remove the rear cover of the cabinet, which will be used later as a trim to cover the joint between the oven and the oven.
4. Replace the leg adjusters (previously removed in step 2) to secure the connection between the oven and the cabinet. To do this, screw the adjusters onto the exposed bolts at the bottom of the oven leg brackets.



2. Remove the adjusters from the oven legs.
5. Mount the rear cover to cover the gap between the cabinet and the oven and secure with the 2 screws.

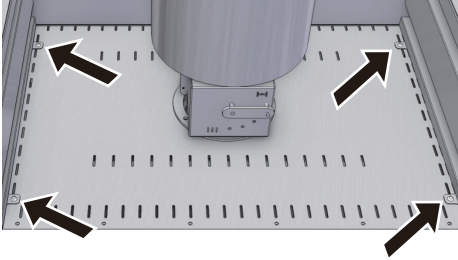


3. Insert the threaded bolts of the legs into the pre-drilled holes in the cabinet.

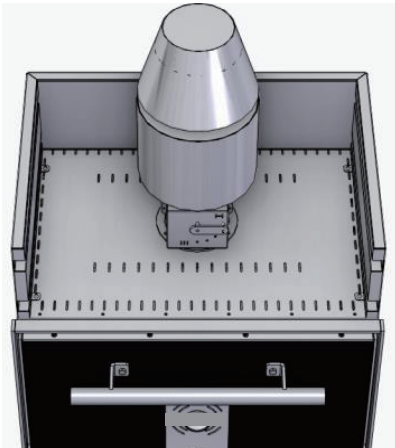


Mounting on the temperature control unit (sold separately, purchase code AU425)

1. Remove the 4 screws on the oven's top cover.



2. Locate the temperature control unit in place, matching the temperature control unit's fixing brackets with the anchor points on the oven's top cover. Afterwards, secure the temperature control unit to the oven cover with screws.





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