

## PRAASU-OUTDOOR FIRE/BARBEQUE USER MANUAL



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## GENERAL

Praasu is versatile outdoor fireplace / barbeque / cook-top. It can be fired with wood and/or charcoal. Praasu may be used as wood-burning cooker, large frying surface and/or as barbeque. In addition, Praasu works as open fire place when opening the lid part of the frying surface. Praasu is long life product for private and professional use.

## CAUTIONS

Read manual carefully before using Praasu for the first time. Keep this manual for later reference.

Praasu is for outdoor use only!

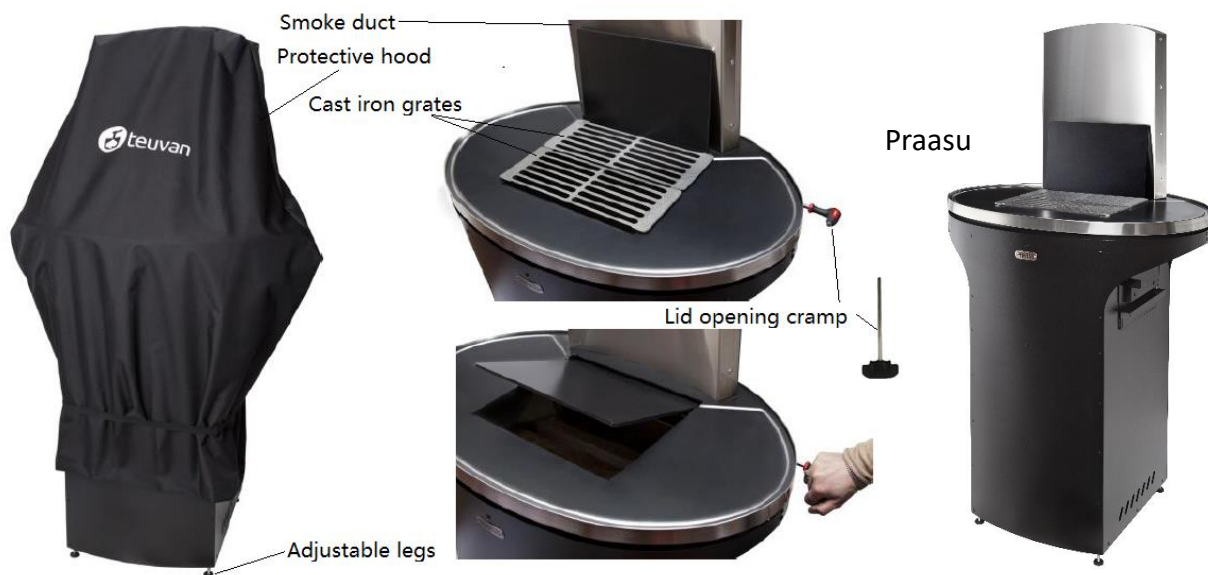
Incorrect use may result harm to others and to the environment. The frying pan's surface becomes hot during use, keep the children and pets away from the hot appliance. Do not move Praasu during use. Any constructional or other changes made to the Praasu by user may cause a hazard and will void the device warranty.

Never burn in Praasu anything else than designated firewood and/or charcoal. Impregnated, coated, glued or chemically treated timber may release poisonous and environmentally harmful gases / particles when burning.

Do not leave Praasu unattended when in operation and be prepared to extinguish charcoal or fire quickly and safely when needed.

Empty the ashtray after or before use. In case of hot ash, empty ash into a fire-safe bin or container.

## CONTENT OF THE PRAASU DELIVERY



## TECHNICAL INFORMATION OF THE PARTS

### FURNACE

- The heart of the product, the furnace, is designed to enable efficiency, pure combustion and long life time of the furnace. After ignition of wood, Praasu is ready for cooking in a few minutes.
- The material of the furnace is stainless steel enabling long life time and high utilization rate.
- The furnace has double wall construction which has two main functions:
  1. Environment. Primary air is conducted to the furnace through the ash box and secondary air at top of the flames through the double wall construction. The system enables more pure combustion of the fire wood. The pure combustion reduces emissions of fine particles (<2,5µm), black carbon, PAH (polycyclic aromatic hydrocarbons) compounds and carbon monoxide which are all due to the incomplete burning of the wood.
  2. Safety. Double wall furnace restricts the conduction of the heat from the furnace to the exterior wall cover.

### EXTERIOR COVER

- Exterior cover is made of stainless steel, and coated with pine texture heat resistant black (RAL9005) paint. Picture.
- The textured surface reduces surface heat conductivity.



### FRYING SURFACE, GRATE AND SMOKE DUCT

- The frying surface material is 6 mm thick carbon steel. The thick frying surface has high heat content which slows temperature changes down of the surface. The mid part, above the furnace is the hottest part of the frying surface, together with smooth frying surface food can be seared efficiently. The temperature on the sides is lower and suits well for cooking the food.
- The mid part of the frying surface can be opened from the side of the Praasu with the crank delivered with the product. When opening the surface, Praasu can be used as open fire device.
- The cast iron grates are delivered with Praasu. By opening the lid (part of the frying surface) with the crank, the grates can be installed on the aperture of the frying surface. By barbequing on the grates, food get nice striped searing marks and the original flavour of the wood grilling.
- The duct is manufactured of stainless steel.

## INSTALLATION

Install Praasu on the non-flammable and solid floor or ground. For the floor, non-flammable surface must extend over 800 mm from the bottom edges in all sides. At the bottom of Praasu, there are adjustable legs. Adjust Praasu straight so that frying surface is exactly horizontally on all directions.

All the packaging materials must be removed carefully. Remove also thin protective film from stainless steel smoke duct before use. This protective film should also be removed in case the duct is exposed to sunlight. Sunlight can damage the film making it hard to remove.

Safety distance to the flammable vertical surfaces under the frying surface level is 500 mm, but in the side of furnace door 800 mm.

Above the frying surface safety distances must sufficient, because Praasu is open fire device. From the smoke funnel or directly from the fire when lid is open, flaming sparks may be wafted in the air.

Make sure that Praasu is not directly under or close to the roof, eaves or under or close to any other flammable construction or material. Installing place of Praasu must be chosen so that open fire will not cause danger to the surrounding settings. The user of Praasu is responsible to follow local laws and regulations related to open fire. Please consult your local authorities in case of uncertainty of the local regulations related to open fire.

## FIREWOOD/CHARCOAL

To ensure efficiency and environmental friendliness, use dry firewood. The optimal firewood dimension for cooking and barbequing with Praasu is, crosscut diameter about 4-5 cm and length about 35 cm. Typical high heat content firewood species are oak, birch, ash, beech, maple, apple and hickory. Other species may be used also, but limit the use of redwood (scots pine) due to the high content of resin.

Never burn in Praasu anything else than designated firewood and/or charcoal. Impregnated, coated, glued or chemically treated timber may release poisonous gases when burning.

## SETTING PRAASU ON OPERATION

Check the ash box first and empty it if needed. Open the aperture of the frying surface with the cramp delivered with Praasu. Load the furnace with the firewood through the furnace door. Arrange 3-4 pieces of wood slightly crosswise, if possible, to ensure free flow of the air from the bottom of the furnace. Praasu gets the primary air from the bottom of the furnace, through the ash box. Use fire starter and set the fire on the top of the firewood pile. By starting fire on top of the pile, the combustion is as pure as possible.

If firewood dimensions are bigger or smaller than recommended, adjust the amount of the firewood accordingly recommendation to achieve the suitable temperature for barbequing and cooking.

In case of cooking or frying, close the aperture with the cramp when the fire is properly lit. In case of barbequing, install grates on the aperture on the cook top. The Praasu is ready for barbequing when visible flames are gone and firewood glows in orange-red colour.

In case Praasu is used as fire pit, the firewood can be piled vertically through the aperture on the frying surface, see the picture on the right.

In case also charcoal is used, add moderately charcoal on top of the glowing fire when visible flames are gone. The charcoal can be added through the aperture on the frying surface.

Before cooking, brush the frying surface and grates with the cooking oil or grease.



## BARBEQUING

Before cooking, brush the frying surface and grates with the cooking oil or grease.

The hottest area of the frying surface is at the top of the furnace. The hottest area suits for searing the surface of the food quickly and for barbequing food which requires short barbequing time such as fish, shellfish and medium steak.

In case direct fire is needed, open the lid with the cramp and install grates delivered with Praasu on the aperture on the frying surface.

The sides of the frying surface have a lower temperature, making it ideal for cooking meat slower through.

After cooking, remove grates and close the lid. Then clean the frying surface with sharp edge spatula to prevent mould growth on the frying surface due to the food & fat remains.

### TEMPERATURE ZONES OF FRYING SURFACE

Temperature of the frying surface increases rapidly after igniting the firewood. The surface temperature of the hottest area (area in red in the picture) increases during the most intense flames for over 450 degrees C briefly and in the middle of the left side up to 300 C by four pieces of dry birch firewood. When the visible flames are gone and the wood solids are glowing, the frying surface temperatures at the hottest area are about 340 C, left center area about 260 C, right center, and around the edges of the frying surface are about 170 C.



Picture 1. The temperature zones of the frying surface, the hottest area is in red and the coolest in yellow.

The proper cooking temperature can be maintained by adding one piece of firewood at a time when the charcoal burn is diminishing.

## MAINTAINING PRAASU

Empty the ash box frequently. The full ash box impairs the air flow to the furnace causing incomplete combustion. Imperfect combustions cause more carbon black(soot), PAH and carbon monoxide emissions.

Cover Praasu when it is cooled down with the protective hood. Hood prevents water accumulation inside the Praasu, prevents corrosion of the frying surface and prolongs the lifetime of the black textured paint.

In case, painted surface is scratched or damaged, it is recommended to repair paint the damaged area with Teknoheat 500 paint, colour RAL9005. The exterior cover of Praasu is stainless steel and lasts sufficiently in outdoor conditions, but non-repaired paint film may be peeled off slowly if not corrected.

Clean Praasu when needed. Stainless steel and painted surfaces are recommended to clean with slightly alkaline soap-water solution. Leave soap solution on the surfaces for 15 minutes before scrubbing dirt down with soft cloth or sponge. It is not recommended to use abrasive detergents or cleaning tools as they may leave grinding pattern marks on the stainless-steel surface.

Finish cleaning by drying surfaces with soft cloth.

## DIMENSIONS

- Width of the frying area: 840 mm
- Depth of the frying area: 440 mm
- Working height: 930 mm
- Outer dimensions w860 x d560 x h<sub>total</sub>1500
- Weight: 65 kg

## WARRANTY

Praasu has a one-year warranty from the date of delivery. The warranty covers defects in material and workmanship. The warranty does not cover failures due to careless use or neglect of maintenance. Nor does the warranty apply to normal wear and tear caused by use.

The manufacturer will either repair or supply a new part to replace any defect. The manufacturer is never liable for indirect or consequential damages.

Please see our Warranty Terms at [www.teuvan.com](http://www.teuvan.com) for more details.

*Teuvan Keitintehdas Oy thanks you for the purchase and wishes you enjoyable and delicious moments with unique Praasu -product!*