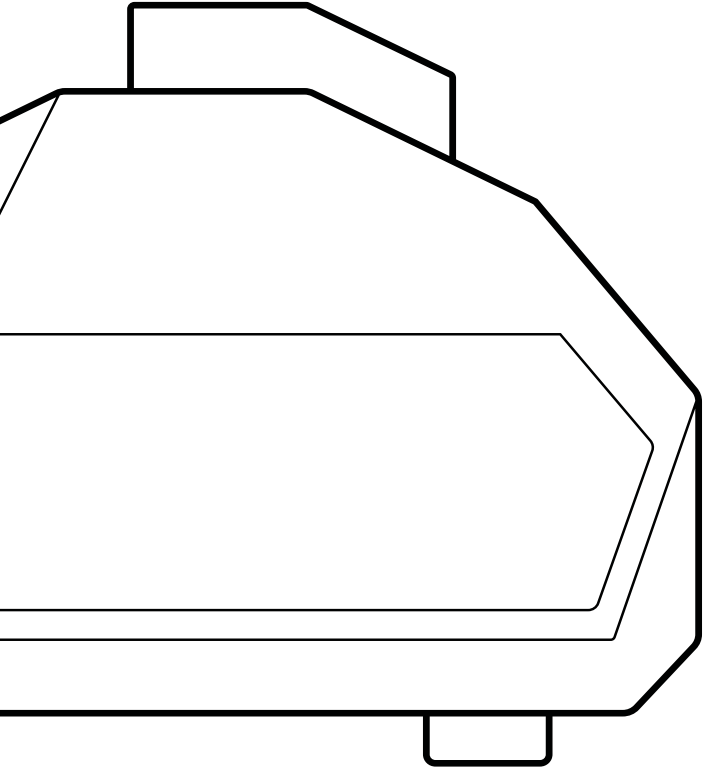
GLOWEN



INSTRUCTIONS FOR USE

2022

www.glowen.si

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01

IMPORTANT INFORMATION

IMPORTANT **Your safety is most important, therefore read the attached instructions carefully and save them for later use.**



Glowen Raptor is designed for outdoor use, therefore do not use it indoors.



Never use the oven without supervision.



Do not use the oven in strong wind.



Always use heat-resistant gloves when using the oven.



Do not put hands and other limbs inside the oven.



Do not touch the exterior of the oven while using it.



Blowing into the oven is strictly forbidden.



Keep children and animals away from the oven while using it.

GENERAL INSTRUCTIONS

BEFORE FIRST USE

Before starting with your culinary creations with the new Glowen Raptor oven, carefully read the instructions to familiarize yourself with the oven's features and save them for any questions you may have later.

PRE-BAKING

Before the first use, fire up the oven and let it heating up at the highest temperature for at least 45 minutes. The process is called pre-baking. After that, allow the oven to cool down and wipe the inside with a dry cloth. This disinfection process will burn oils and coatings left over from the manufacturing process. In this step, it smokes harder from the oven, since it is necessary for the paint coatings to burn completely onto the oven. Now the oven is ready for cooking food.

The first step to delicious food is high quality fuel. Use only dry beech wood. However, when burning gas, always check the gas connections, tank, pipes and regulator to prevent any gas leaks.

Place the oven on a solid enough base to hold the oven and the necessary ingredients. We recommend metal and stone surfaces, but we definitely do not recommend the use of glass and plastic. If you want to change the type of fuel (from wood to gas or vice versa), it is essential to cool the oven before changing the burner.

If you need a lower temperature or just a little rest, you can simply lower the temperature in the oven by not adding fuel to the interior or just reducing the gas supply with the regulator.

It is recommended to clean and move the oven when it has cooled down (approximately 2 hours after the end of firing). It is essential to store the cold oven in a dry and airy place. Never use water to cool the oven.

WHAT'S IN THE BOX?

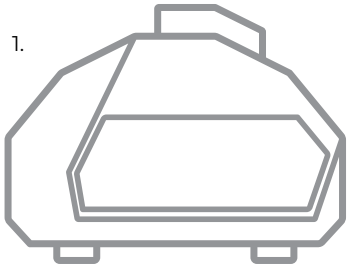
1. Oven

The fully insulated main chamber retains all the necessary heat. Integrated non-slip feet ensure that the oven stands firmly and safely.

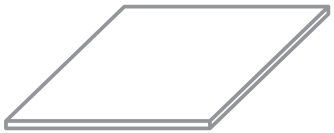
2. Cooking stone

Clay stone that retains the necessary heat.

1.



2.



WHICH FUEL TO USE?

GLOWEN RAPTOR is designed for use with solid fuels such as wood, but also gas can be used with the addition of a gas burner. Choose the fuel that suits you best. The oven heats up super-fast and retains heat. The air circulation is the same as in real, masonry wood-burning ovens. The highest temperature is at the top of the chamber, the lowest where air enters the oven. Burn slowly and observe, and measure the temperature if necessary. Before you start cooking again, clean any ash residue with a brush.

FIRING WITH WOOD

The crackling of wood in a fire creates a special experience, and the smoke adds flavour to the dish. We recommend cooking with completely dry beech wood. For smaller aggressive burning, use smaller pieces of wood, for slower burning, larger ones. If burning for a long time, remove the ash to a metal bucket filled with water. Never use treated or painted wood. Wood with a high proportion of resin, such as spruce and pine, can add unwanted flavours to dishes.

CARE INSTRUCTIONS

Where should I store the oven?

We recommend that you store the GLOWEN RAPTOR in a dry and closed place when not in use to protect the oven from various weather conditions.

How do I clean the oven?

Always wait for the oven to cool completely before cleaning. If necessary, clean the inside with a dry cloth. The outer surfaces can be wiped with a damp cloth and dried completely before storing the oven.

How do I clean the cooking stone?

Clean the cooking stone by firing the Glowen Raptor oven at the highest temperatures. If you need to remove heavier food debris, use a brush. Make pizzas and dough-based dishes directly on the stone, other dishes in cast iron pans.

TROUBLESHOOTING

How do I turn off the Glowen Raptor?

Allow the solid fuel inside the oven to completely burn off and wait for it to cool. Cooling also depends on the ambient temperature. Discard excess ash in a metal container filled with water. Do not use water to cool the oven.

With gas burners, you just turn off the gas.

It is perfectly normal for different fuels to produce different smoke. On the first pre-baking, the oven will smoke slightly differently due to the additional baking of the paint on the surface. After prebaking, it will burn with minimal smoke during use. If the oven does not burn, the used fuel is unsuitable (for example, wet wood). Always store firewood in a warm and dry environment, as it strongly absorbs moisture. Wet firewood will not burn in a clean and efficient way, and you will not reach the desired temperature. Also make sure that the chimney has free airflow.

I notice a change in colour on the oven

Glowen Raptor is made of high quality painted stainless steel. You can notice some colour changes - patina - on the steel after repeated heating cycles, but these do not affect the quality of the oven. Remember to store the oven in a dry and closed place.

I have too much ash in the fireplace

Ash is a natural residue in the burning of natural fuels. Excess ash that accumulates in the firebox can be removed with the peel in a metal container filled with water. When removing ash, use heat-resistant gloves to prevent possible injuries and burns.

The oven temperature is too high

Correcting with fuel is the easiest way to cool the furnace. If it is too hot in the oven, simply do not add any more fuel (wood) or reduce the flame with the gas regulator and wait for it to cool to a suitable temperature.

The oven temperature is too low

The Glowen Raptor needs to be heated for about 15 minutes on wood and a little longer on gas, depending on the firing method and the skills of the fireman. If the temperature is too low simply add fuel or increase the flame with the gas regulator.

Note: If your oven has been exposed to rain or extreme cold, heating may take longer.

The cooking stone cracked

The cooking stones are made of natural material and crack when exposed to a too high temperature too quickly. Prebaking should be moderate. The stones are consumables and are not covered by the warranty.

If you have any questions or comments, email us at **info@glowen.si**

SAFE USE

- Glowen Raptor should only be used outdoors or in a well-ventilated area.
- Do not use the oven in a tent.
- Do not use the Glowen Raptor on enclosed balconies.
- Glowen Raptor is not suitable for use in vehicles or trunks.
- Place the oven on a flat, non-combustible surface with no residual combustible materials.
- Do not try to use the burners with other ovens. This will void the warranty.
- Do not use burners that are not part of the Glowen Raptor or unapproved third-party burners in the Glowen Raptor ovens.
- Do not remove burners during use.
- Before use, make sure that the burner is securely and correctly installed.
- Do not use treated, painted or fresh wood.
- Do not store flammable materials near the Glowen Raptor.
- Do not attempt to add flammable liquids into the oven during use.
- Always use heat-resistant gloves when using the Glowen Raptor oven.

WARRANTY

What does the warranty cover?

The warranty applies to the Glowen Raptor oven.

This warranty is not transferable and only applies to the original purchaser. An original invoice is required to enforce the warranty.

Glow seven d.o.o. guarantees that the products (hereinafter the product) will not have defects in workmanship and materials.

The warranty is valid for 2 years from the date of purchase. If Glow seven d.o.o finds irregularities, the product or spare part will be replaced free of charge.

We ensure maintenance and provision of spare parts for the product within the statutory period (Article 18 of the Slovenian Consumer Protection Act).

What does the warranty not cover?

The warranty does not apply in cases where the customer has not complied with the enclosed instructions.

The warranty does not cover damage or defects resulting from normal wear and tear of the product, misuse, negligence, improper maintenance, accident or discolouration of the product. The warranty does not cover damage to the product due to use for purposes other than intended. It also does not apply if the product has been tampered with by an unauthorized or unprofessional person.

The warranty does not cover damage to products purchased at unauthorized points of sale, including third parties and retailers from Bolha, Amazon, E-bay websites.

The warranty does not apply to clay stones.

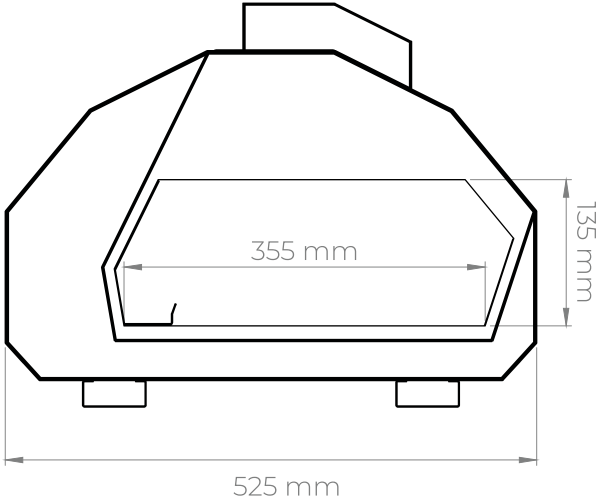
Warranty Claims

All warranty claims must be submitted directly to Glow seven d.o.o, namely to info@glowen.si with the subject “Warranty claim during the warranty period” with the original invoice attached and an explanation of the defect on the product. Incomplete returns will not be accepted. When Glow seven d.o.o. receives your warranty claim, it confirms or rebuts it (usually 7-10 business days).

After confirming the complaint, you will be able to return the damaged product at the expense of the company by registered mail. You are responsible for the customs duties and taxes that arise. Glow seven d.o.o. is not responsible for products lost during transport.

10

OVEN DIMENSIONS



Front view



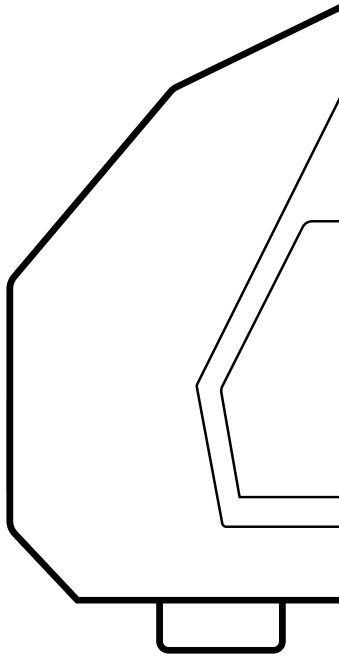
Right side view

STAY WITH US!

We love to see what you create in our ovens, therefore feel free to tag us when posting your photos with **#glowen #glowenoven**

Follow us on our social networks

& **glowenoven**



If you have any questions or comments, email us at **info@glowen.si**

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