



GLOWEN RAPTOR

ESSENTIAL GUIDE

Easy to use Glowen Raptor guide,
valuable tips and recipes

www.glowen.si





IMPORTANT

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



Glowlen raptor is designed for outdoor use, therefore do not use it indoor.



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 when using it.



Blowing into the oven is strictly forbidden.



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

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01

WELCOME, OWNER OF NEW GLOWEN RAPTOR!

Glowen Raptor was carefully developed by pizzaiolo, who wanted to prepare the best dishes from the brick oven anywhere. The baking plate, ceramic insulation, and flame shape create ideal conditions for baking a wide variety of words, but above all, authentic Neapolitan pizzas that you will be proud of.

Cooking with Raptor is extremely easy, fun, and unique. This Cooking Guide will improve your cooking skills and give you ideas for a delicious lunch or dinner, whether you are a beginner or a professional.

Thank you for becoming a part of the Glowen community. Enjoy cooking - we know you will!

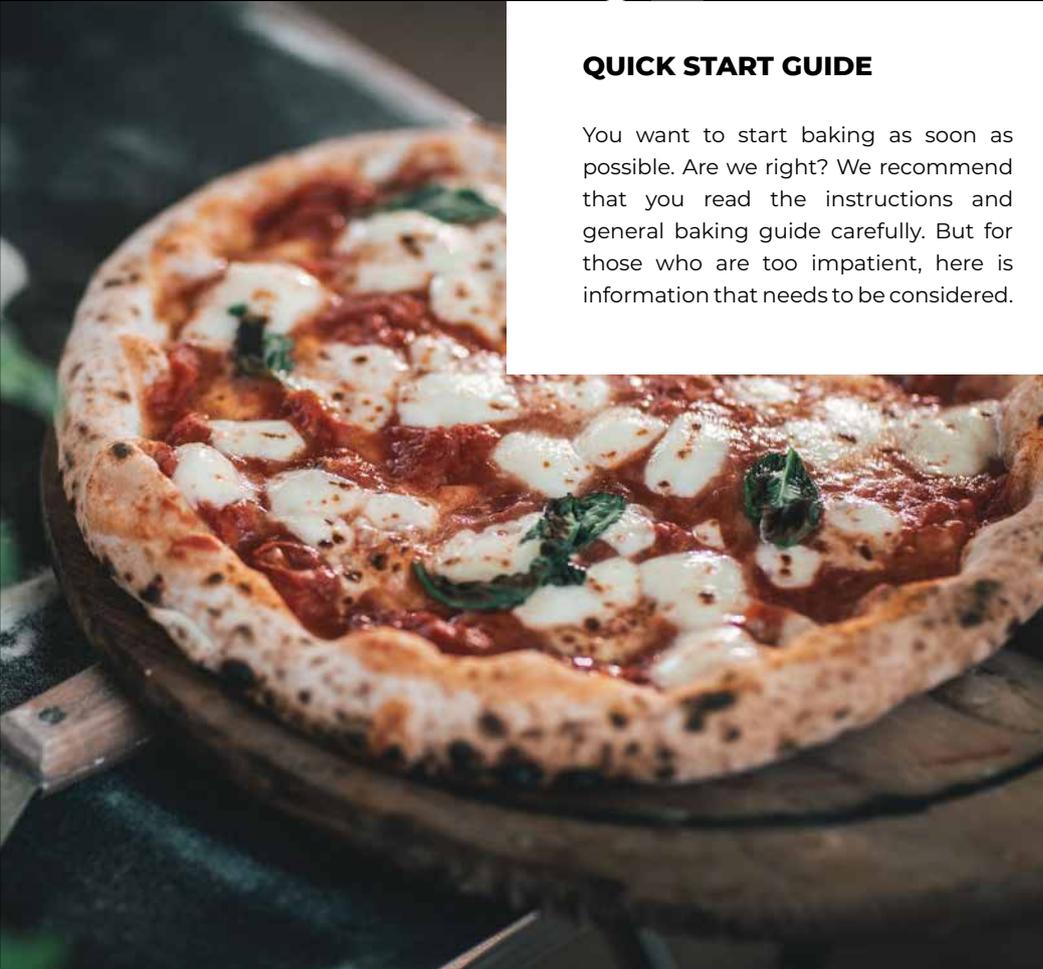
Grega Ivančič & Team

02

QUICK START GUIDE

You want to start baking as soon as possible. Are we right? We recommend that you read the instructions and general baking guide carefully. But for those who are too impatient, here is information that needs to be considered.

- Raptor installation - the oven is suitable for outdoor use; place it on metal, stone, or wooden surface
- Fuel insertion - if you are going to bake on wood, insert firewood; if with gas, connect the oven to a gas cylinder
- Ignition - preheat the oven for 45 minutes before first use, but for each subsequent baking, 15 minutes on wood and 20 minutes on gas
- Food - for the best Neapolitan pizza, preheat the baking plate to 420 °C and then insert the pizza with enough fermented dough. Start turning the pizza with a metal racket once the edge is browned next to the fire
- Repeat - the more times you repeat the process, the better



03

FIRST BAKING

Find the right place for your Glowen Raptor

The Glowen Raptor can be placed practically anywhere, but it must be sheltered for optimal performance. The oven weighs about 24 kg, so putting it on a durable table with metal stone or wooden surfaces is essential. Choose the right place on the terrace, summer kitchen, or balcony, take photos and send them to info@glowen.si - we like to look at your ingenious locations.

Glass or plastic tables are not recommended.

Pre-baking

Before the first use, fire up the oven and burn it 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 manufacturing. In this step, it smokes harder from the oven since the paint coatings must burn completely onto the stove. Now the range is ready for cooking food.

If you have any questions, you are welcome to write to us at info@glowen.si. You can also share photos of the Raptor oven or dishes with us.



Before the first party with friends on your terraces, we advise you to try Glowen Raptor out without the audience first.

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BAKING, COOLING, AND STORING GLOWEN RAPTOR

Always check if you have dry firewood before firing with wood, but if you are firing with gas, check all gas connections, tanks, pipes, and regulators to avoid gas leakage risk.

Achieving appropriate temperatures

Glowen Raptor is designed to reach temperatures above 500°C. The perfect cooking temperature depends on the dish you want to prepare. For Glowen dough pizza, a suitable temperature of 420 °C is in the middle of the baking plate. Read the recipe on page 15.

Suppose you are not using Glowen Raptor at the moment, or you need a lower temperature. In that case, we recommend reducing the gas supply or not adding additional firewood to the firebox while the oven is empty.

Cooling and storing the oven

After baking, it is essential to put out the fire. If you fire with gas, just turn off the gas in the regulator, but if you use firewood, wait for it to burn to the end, discard excess ash in a metal container with water, and wait for the oven to cool. Do not use water to cool the range.

It is recommended to clean and move the oven when it has cooled down (approximately 2 hours after the end of firing). Glowen Raptor must be stored in a dry and closed place to protect against weather influences.



BAKING TOOLS

Infrared thermometer

An infrared thermometer with laser measurement will allow you to measure your plate's temperature accurately. For the most accurate height, simply point the laser beam at the center of the baking plate, and the measured temperature will appear on the screen.



Table

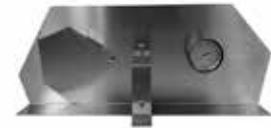
The table offers the perfect surface for the Glowen Raptor oven and accessories.

The Glowen Raptor fits perfectly with a painted stainless steel work surface, and the Glowen firewood stand or your gas tank fits nicely under the table. It has simple hooks on the side where you can hang both Glowen rackets. Spruce wood legs provide stable support for the table.



Door

The doors are designed to maintain a lower temperature when preparing meals, such as baking bread or larger pieces of meat. They work by shutting off the fuel supply to the fuel, which is regulated on the side flap, thus achieving slower fuel combustion. They have a handle to help us install and remove the door. As they get pretty hot, the use of temperature-resistant gloves is mandatory.



Turning pizza peel

The metal racket is designed to turn pizzas in the oven, but it can also insert dishes and load firewood into the Glowen Raptor fireplace. It has a long handle, so it is very agile when used.

It is made of stainless steel.



Wooden pizza peel

You can quickly grab a pizza, and it will slide into the oven almost on its own. Due to the smooth and flat surface, you will insert the pizza into the Glowen Raptor like a true professional.

It is made of larch wood.

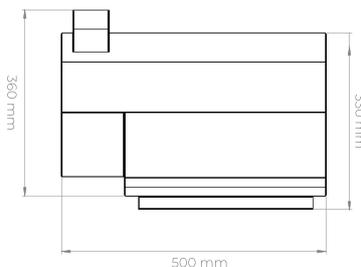
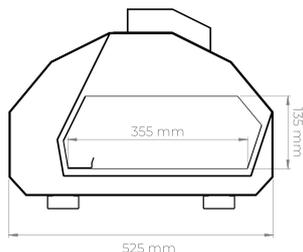


You can put the floured dough on the wooden peel in the beginning, put the ingredients on it, so you won't have to load it on the peel in the next step.

Get your tools in our online shop glowen.si

CHARACTERISTICS OF GLOWEN RAPTOR

1. 20 mm thick cordierite ceramic baking plate, with heat storage capacity, to prepare the best Neapolitan pizza.
2. Large front opening allows larger firewood to be inserted into the firebox and the preparation of dishes in higher baking trays.
3. Large firebox for inserting large firewood (up to 25 cm) / gas burner miming the shape of fire as in wood burning.
4. Ceramic insulation throughout the oven that maintains the temperature.
5. Integrated legs that allow you to place the oven practically anywhere.
6. Serial number - registration of warranty extension at glowen.si/warranty



BAKING PLATE TEMPERATURE AND BAKING TECHNIQUE

Glowen Raptor baking plate and side firebox ensure versatile baking.

The plate's temperature is highest at the fire and on the other side of the chamber, where the section is most elevated. The temperature is relatively lower on the bottom and highest on the top. The lowest plate temperature is at the entrance to the oven. The large cooking surface and different plate temperatures allow easy maneuvering of dishes in the oven.

While baking pizza, it is essential to turn the pizza to make baking more even.

WHICH FUEL TO USE?

The 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 is 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 wood crackling in the fire creates a unique experience, and the smoke adds flavor 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 water-filled metal bucket.

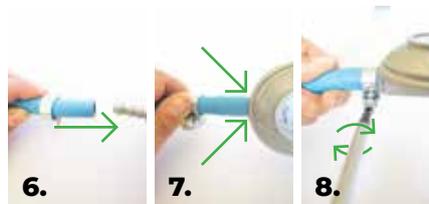
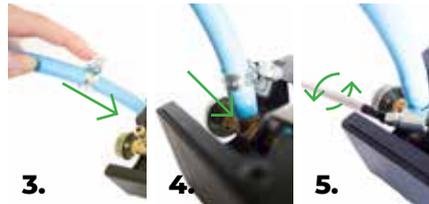
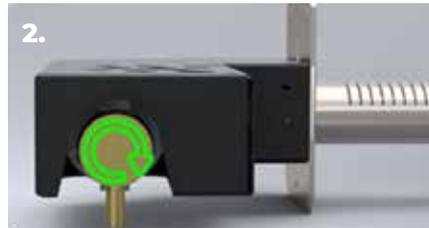
Never use treated or painted wood. Wood with a high proportion of resin, such as spruce and pine, can add unwanted flavors to dishes.



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CONNECTION TO GAS BURNER

1. Make sure you have a suitable gas and gas regulator for your country.
2. Make sure to turn the tap of the gas burner clockwise until it stops.
3. Push the tube on the tap inlet.
4. Please make sure you put the tube to the end.
5. Tighten the clamp in a clockwise direction.
6. Push the tube on the gas regulator.
7. Make sure you push the tube to the end.
8. Tighten the clamp in a clockwise direction.



9. Screw thread gas regulator.
Ensure the gas is turned off on the bottle by twisting the handle anticlockwise. While aligning the regulator with the gas bottle, twist the handle and ensure a tight fit has been made.

10. When all connections are made and tested with water and soap, you can open the valve on the gas bottle.



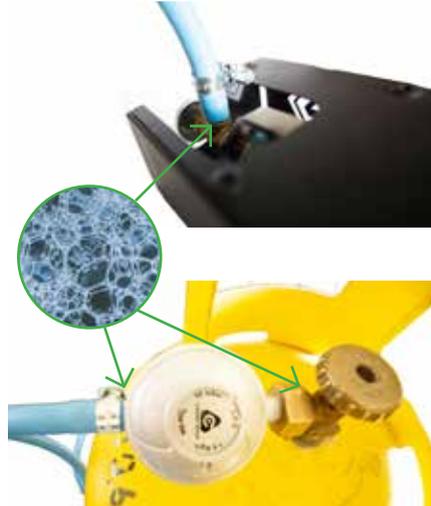
GAS LEAK

Use a mixture of soap and water to test for gas leaks. Apply the mixture to all joints and areas where any cracks appear. If no bubbles appear on the joints, the joints are well sealed. If bubbles appear, the tightness is poor, and you need to fill them better.

Each time you disconnect and reconnect the gas connection, you must check all gas connections. Do not ignite the burner when checking for leaks. Do not use an open flame to check for leaks.

Replacement of the gas cylinder must be removed from any ignition sources. Check for leaks again with a mixture of water and soap. If the leak persists after re-tightening, turn off the gas and **DO NOT USE THE OVEN.**

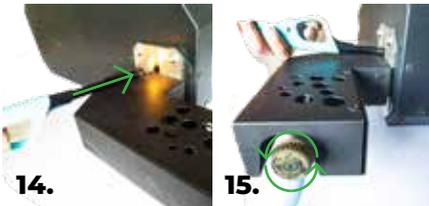
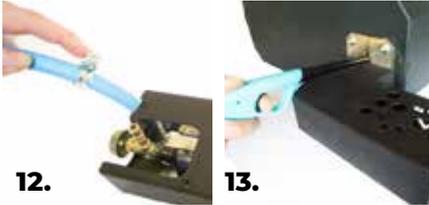
11. When the gas is open, test for leaks.



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FIRST FIRING

12. Screw the bolts in three holes like in the picture.
13. Light the lighter outside the oven.
14. Push the lighter into the hole on the gas burner-
15. Make sure the lighter is burning. Then twist the tap anticlockwise.



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CLEANING & MAINTENANCE

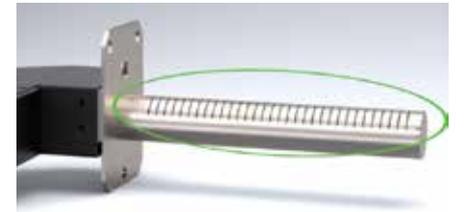


For the first firing after purchasing, we highly recommend firing the oven at its lowest temperature for 30 minutes before setting it to a high flame. This will help cure the oven.

For the gas burner to operate at optimum efficiency, we recommend cleaning and inspecting the burner before each use. Remove the cooled burner, clean it with a brush, and blow it out with the help of compressed air.

Protect the Raptor from adverse weather, including rain and high winds. Do not use chemicals, abrasive methods, and fuss.

General cleaning: Make sure the holes on the picture are always clean from food and other things.



GAS SAFETY

Check the oven and burner before use. If the device shuts down, reduce the gas supply to the regulator, turn off the gas valve, wait 5 minutes, and try again.

The warranty does not cover damage caused by fat.

If a fat fire occurs, immediately shut off the gas supply to the cylinder and remove all food from the oven.

Check the valves for leaks before each use and each removal.

WARNINGS

- Never try to disconnect the gas regulator during use
- Check all pipes and connections for gas installations.
- Do not store gas cylinders indoors.
- Keep the fuel hose away from heated surfaces or direct sunlight.
- Do not use additional flammable substances during gas operation.
- Do not touch the Glowen Raptor oven, which becomes very hot during operation, and always wear heat-resistant gloves.
- Keep the cylinder outdoors in an upright position.
- Do not connect multiple gas cylinders to the Glowen Raptor at once, and do not store spare tanks nearby.
- A regulator must be installed between the cylinder and the Glowen Raptor.
- Never use an open flame to check for gas leaks.
- Do not use natural gas! It may damage the oven.
- The maximum length of the pipe must not exceed 1.5 m.
- Make sure that the gas hose is not twisted during operation.

Check for gas leaks before each use.

Do not use gas-burning burners that leak gas.

Do not use open flames to check. Replacement of gas cylinders must be carried out away from any ignition sources.

If the connection leaks, screw the clamp back on the gas regulator and recheck the leak with a mixture of water and soap. If the leak does not go away, turn off the gas and do not use the oven.

TIPS FOR PREPARING PIZZA

1. Use quality 00 flour and fresh ingredients. 00 flour is a finely ground Italian wheat flour with the gold standard for making pizza dough. Try a longer fermentation for better taste.
2. Stretch the room-temperature dough gently by pushing your fingers against the dough and spread a thin, even layer with a centimeter edge that will swell during high-temperature baking.
3. Use a Glowen infrared thermometer to measure the temperature before baking. For optimal baking of Neapolitan pizza, the temperature in the middle of the baking plate should be 420-450 °C.

4. Start turning the pizza when the edge of the pizza closest to the fire is slightly browned, and turn it to bake – for 60-90 s.



We recommend turning inside the oven, as this is the only way to achieve the proper Neapolitan pizza.

5. The Glowen Raptor will heat up enough during the preparation of the next pizza, so you don't have to wait to bake another pizza, but check the temperature with an infrared thermometer before baking to be entirely sure.
6. Follow us on the Youtube channel for more recipes and tips.



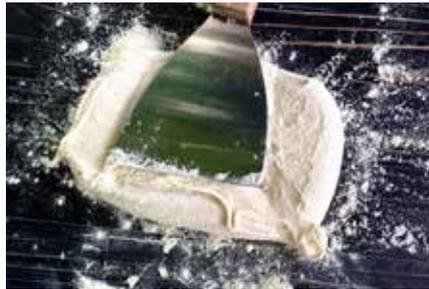
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TIPS FOR BAKING PIZZA

- Use quality 00 flour with sufficient fermentation, this will give the dough perfect structure and the best taste.
- Use room temperature water in winter, add ice to water in summer to make the yeast work more slowly.
- Ferment the dough at room temperature (20 °C) for at least 12 hours - adjust the amount of yeast accordingly - the recipe for Glown dough can be found on page **17**
- Use a spatula to remove the loaves from the container. Cut the dough next to the loaf with a spatula and pick it up with it.



- The top of the loaf should be the top of the pizza.
- Use another type of flour to stretch the dough - we recommend using sharp flour.



- When stretching, it is important to start in the middle and push the air into the edges.



- If the dough sticks to the wooden peel, you should use more flour when stretching, which you simply shake off the dough before you put filling on the pizza.



If the pizza tastes bitter, you did not shake the flour enough from the dough, so the flour was baked on the bottom.

- Before filling, check for any holes in the dough; otherwise, the pizza will stick to the peel.



Keep basil leaves soaked in water and add them to the pizza just before baking, wet. This way, the basil will retain its flavor and not burn on the pizza.



- The filling should be thin and light, as you will bake the pizza better, and there will be no possibility of it remaining raw - spread the filling on the dough 2 cm from the edge.
- Do not keep the pizza on the peel for too long.
- If the pizza still sticks to your peel, put a little bit of flour on the spot and carefully put it in the oven.



GLOWEN PIZZA DOUGH

24h fermentation at room temperature.
The recipe is enough for 5-6 pizzas with
a diameter of 30 cm.

You need:

- 1 kg of flour type 00 *
- 30 g of sea salt
- 0.25 g dry yeast / 0.65 g fresh yeast **
- 630 g of room temperature water
(20 ° C) in winter / 630 g of cold
water (10 ° C) in summer
- a larger kneading vessel
- a plastic container with a lid where
the dough will ferment
- precise scales
- not use the oven.

Process:

First, pour 630 g of water into the kneading bowl and dissolve the salt. When the salt is completely dissolved, add the yeast and stir until completely dissolved. Slowly add flour to the yeast mixture, first half the total amount. When you get rid of all the lumps formed during mixing, add the remaining half. Knead until the mixture is homogeneous (about 15-20 minutes). We recommend kneading the dough with your hands. Let stand for about 20 minutes.

Divide the mixture into about 270-280 g loaves (pizza diameter 30 cm), place them in a plastic container that must be sealed, and leave them to ferment at room temperature (20-22 ° C) for about 24 hours.

* The recipe is prepared with Verde flour

** The recipe is prepared with Caputo Lievito dry yeast

To prepare the dough, you can also watch the [video at the link](#).



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CLASSIC SAUCE FOR GLOWEN PIZZA

You need:

- quality peeled tomatoes 800 g (2 cans - enough for 8 pizzas with a diameter of 30 cm)
- 10 g of sea salt

Process:

Add peeled tomatoes to the container in which you will store the sauce and knead them with your hands. This way, the sauce stays thick enough to add an intense flavor to the pizza. Add salt to the mix. The sauce can be stored in the refrigerator for up to a week.



PRLEČKA PIZZA

You need:

- Glöwen dough
- 100 g of classic tomato sauce
- 100 g mozzarella fior di latte
- 20 g per thinly sliced dried pork meat
- one small onion
- sauerkraut
- a teaspoon of olive oil
- a spoonful of pumpkin oil (if possible, from Prlekija, Slovenia)

Process:

Heat the Glöwen oven first. The plate should have 420°C in the middle.

Roll out the dough according to the instructions ([click here](#)) and spread tomato sauce on it. Divide the entire

surface (except the edge) into thinly sliced dried pork meat and grind the mozzarella on it. Add the onion and sauerkraut and a tablespoon of olive oil. Pull the pizza on a wooden racket and put it in the oven. Just before the edge closest to the fire is baked, turn it over with a metal racket to bake on the other side. Once the pizza is baked (60-90s), take it out of the oven and lightly drizzle it with pumpkin oil.



LUNG STEAK (FILET DE MIGNON)

Ingredients:

- 200 g lung steak - filet de mignon
- salt
- a cube of butter
- a sprig of rosemary
- cast iron skillet
- cutting board

When preparing a steak, the taste of the meat is the most important. We advise the meat of free-range livestock, in this case, we chose the lung steak of livestock of a domestic farmer. The secret to the perfect fillet de mignon steak is in the baked crust and soft, juicy core.

First, heat the Glowen Raptor to about 300°C and place the pre-salted steak directly on the cooking plate. Before turning it into the oven, push the cast iron pan with a cube of butter and a

sprig of rosemary. When it is cooked on one side - after about 4 minutes, turn it over and roast on the other side. Butter and rosemary are already fragrantly sizzling at this time. Observe the steak and, if necessary, check the juiciness in the middle so that it is cooked precisely as you imagined. You can also use a meat thermometer. We took it out of the oven after the remaining 3 minutes of cooking on the other side, and it is prepared medium-rare, we would need another minute for medium. However, it depends on the thickness, so observing the meat during cooking is important. Place it on a cutting board, cut it into rings and place it all together in a cast iron pan, where you have previously melted the rosemary butter.



FOCACCIA

You need:

- 500 g flour type 00 *
- 12 g of fresh yeast
- 500 ml of lukewarm water
- 1 dl of olive oil
- 10 g of salt
- optionally salted flowers, cherry tomatoes, rosemary and parmesan
- a larger kneading bowl

First, pour 500 ml of warm water into the kneading bowl and dissolve 15 g of fresh yeast. When the yeast is completely dissolved, add 10 g of salt and stir until completely dissolved. Slowly add flour to the yeast mixture and knead until homogeneous.

Leave the dough to rise for 4 hours, in the meantime, just shift it in the kneading bowl once an hour. To do this, oil your hands well and remove the dough from the edge of the pan by pulling lightly and gluing it in the middle. We do not knead the dough.

Glue the baking tray with a bit of oil on the baking paper. Drizzle it with a bit of olive oil and spread it down the tray. Otherwise, the dough would stick to the paper and you would not be able to stretch it.

Roll out the dough in all directions of the baking pan and leave it covered for another 30 minutes.

Drizzle the focaccia over the top with olive oil and use your fingertips to make characteristic prints; season with sun-dried tomatoes, rosemary, grated parmesan or salt.

Heat the Glowen Raptor to around 250 C. Trick: if you burn wood, you can also use less dry wood, as it will “linger” for a longer time, making it easier to maintain a lower temperature. Bake the focaccia until golden brown - about 20 minutes.

* The recipe is prepared with Caputo Pizzeria flour

CARE INSTRUCTIONS

Glown Raptor provides an outstanding modern baking experience for you, your family, and your friends. Handle the oven with all the love and tenderness because only then will it last forever.

Where should I store the oven?

Glown Raptor is stored in a dry and closed place to protect against various weather conditions. Glown Raptor must be completely dry and cooled before storage.

Suppose you are near the sea or saltwater, store the Glown Raptor indoors / sheds so that sea salt does not damage the oven.

How do I clean the oven?

It is recommended to clean and move the oven when it has cooled down (approx. 2 hours after the end

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

How do I clean the cooking stone?

Clean the baking plate by firing the Glown Raptor oven at the highest temperatures, and pyrolysis will naturally remove all impurities on the plate. If you need to remove heavier food debris, use a brush. Always clean the plates cold. Make pizzas and dough-based dishes directly on the stone, other dishes in cast iron pans.

Baking plates are not dishwasher safe.





TROUBLESHOOTING

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 pre-baking, 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 cleanly and efficiently, and you will not reach the desired temperature. Also, make sure that the chimney has unrestricted airflow.

I can't light a fire in the Glowen Raptor

Follow the instructions on page 9. If you are burning firewood, it is important to use dry firewood and use smaller firewood to achieve higher temperatures initially.

When using gas, check your gas tank and disconnect the gas regulator from your tank if necessary. Also, check all gas connections. Use a mixture of soap and water to check for gas leaks. Apply the mixture to all joints and areas where any cracks appear. If no bubbles appear on the joints, the joints are well sealed. If bubbles appear, the tightness is poor and you need to seal them better.

The gas burner produces strange sounds

If the sound is louder than usual, the gas burner is not installed correctly. Check that the burner is mounted on the oven and, if necessary, tighten the screws on the back.

I smell gas

If you smell gas, turn off the open flame immediately - close the valve on the tank, turn off the gas supply to the regulator, and wait 10 minutes. After this time, check all gas connections.

I notice a change in color on the oven

Glowlen Raptor is made of high-quality painted stainless steel. You can notice some color 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.

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 fuel (wood) or reduce the flame with the gas regulator and wait for it to cool to a suitable temperature.

I have too much ash in the fireplace

Ash is a natural residue from the burning of natural fuels. Excess ash that accumulates in the firebox can be removed with a metal 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 low

The Glowlen Raptor needs to be heated for about 15 minutes, depending on the firing method and the skills of the fireman. Simply add fuel or increase the flame with the gas regulator if the temperature is too low.

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. Pre-baking should be moderate. The stones are consumables and are not covered by the warranty.

The cooking stone looks dirty

The cooking stone in the Glowlen Raptor may change color, but this will not affect performance, such as the ability to bake and accumulate heat. Food residues can be easily and naturally cleaned by pyrolysis by burning the oven at the highest temperature for some time. We recommend that the dishes from the dough - bread, pizza, bake directly on the cooking stone, while for other dishes use cast iron pans or baking trays.

My pizza is raw

Glown Raptor is designed for high and low-temperature baking. For the Neapolitan type of pizza, you need to preheat the oven to high temperatures (the plate should be 420 -450 ° C). We recommend the purchase of an infrared thermometer for easier orientation in terms of temperatures. The pizza will be perfectly baked if the dough ferments for a long time, the pizza is coated with few ingredients and baked at high temperatures. We need to bake the pizza at lower temperatures if we want a thicker dough. We also use lower temperatures for less time fermented dough as this will not bake as quickly and requires a lower temperature.

My pizza is burnt

If you find that the pizza is burnt, turn it over in the oven more often or lower the temperature. You can move the dish closer to the oven opening where the temperature is lower. Glown Raptor allows you to bake at high temperatures, so it is important not to lose sight of your food during cooking.



If you are fermenting the dough in the refrigerator, we recommend putting it at room temperature for at least 4 hours before baking.



FIRE

Fire is a process of rapid burning that spreads uncontrollably in space and time. Fire is characterized by the release of heat along with smoke, toxic gases and flames. Most fires are caused by the accumulation of grease (if you use gas) and improper connection to the gas.

Close the valve on the cylinder after each use.

If a fire occurs, close all gas valves first. If possible, use a fire extinguisher. If water is the only fire retardant available, don't skimp on the amount. Do not use a strong jet of water against the oven, as this may cause the fire to spread.

Make sure you stay as far away from the fire as possible.

WARNING: Carbon monoxide is a colorless, flammable, highly toxic, odorless gas. It is the main product of incomplete combustion of carbon and carbon-containing compounds. May cause symptoms such as headache, dizziness, weakness, nausea, vomiting... Therefore, please note that the oven is intended for OUTDOOR USE and should never be used indoors.

If you have any questions or comments, write to us at info@glowen.si.







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

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