

Merklinger Wood Fired Oven & Grill User Manual



Wood-fired Oven & Grill

MERKLINGER



GERMAN
DESIGN
AWARD
WINNER
2021

Real Wood. Real Flames. Real Flavor.




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Bake, Grill, Cook, Smoke.

Congratulations on your new Merklinger wood-fired oven and grill!

Here we have compiled the most important information about your new oven. We wish you many years of joyful culinary experiences with your Merklinger!



Note

In this manual, you will find important information on the proper use of the Merklinger wood-fired oven. Please read and keep the instructions carefully before operation.

Warranty claim is valid when this user manual is thoroughly read and enclosed with the invoice in case of return.



Made in Bavaria



Efficient
Consumption



Simple to Use



Optimal Air
Circulation



Bake, Cook,
Grill, Smoke



Outdoor
Kitchen for Life

Symbols & Icons



Danger: Please follow to avoid risk of serious or deadly injury, or severe product damage.



Warning: Please follow to avoid risk of injury or product damage.



Tip: Tips and tricks for the use and care of the oven.

For safety instructions see pages 7 to 10 in this manual!

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The Merklinger Wood-Fired Oven

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Note

This user manual contains usage instructions for accessories that may not be included with the delivery of your Merklinger.



01 Safety Instructions

01.1 General Safety Instructions



- The Merklinger becomes very hot and should not be used by children. Keep children and pets away from the Merklinger during and after operation.
- The Merklinger can remain hot for several hours after use; always use heat-resistant gloves and never reach into the flames. **Risk of burns!**
- Never operate the Merklinger indoors. Failure to follow these instructions can lead to fire or explosion, causing property damage or injury, including death.
- Ensure that the placement area for your oven is easily accessible, level, stable, non-flammable, and capable of bearing the weight of the Merklinger.
- Ensure that the oven is stable and does not wobble or tip over, as this could cause injury or death.
- Always secure the oven with the parking brake.
- In the event of a fire, ensure that all people and pets stay as far away as possible.
- Use a fire extinguisher to put out the fire. If water is the only available extinguishing agent, thoroughly wet the area around the Merklinger first.

01.2 Safety in moving & setting up



- Due to the considerable weight of the Merklinger, unpacking, assembling, and placing the oven and the outdoor modules should be carried out by at least two people.
- Place and operate your Merklinger with a minimum distance of one meter from all sides away from flammable materials.
- Never attempt to move the oven alone. Two people should carefully push the oven by its wooden legs.
- Be careful not to roll the oven over your feet, as this poses a **risk of injury!**

- Make sure your route to place your oven is free of anything that could cause you to trip or fall.
- Remove all loose items and packaging materials from the oven before moving it.
- The Merklinger may have sharp edges! Please be careful and wear work gloves when assembling and pushing.
- Ensure that the oven is placed on a level surface.
- Do not place your oven in front of ventilation or heat outlets on buildings.

01.3 Safety in use



- Never operate the Merklinger unattended.
- Always wear heat-resistant gloves when operating the Merklinger and when adding wood **to avoid burns!**
- Do not move the Merklinger while it is in operation or still hot.
- Do not use the Merklinger directly under a balcony or terrace of an apartment or multi-family house.
- The Merklinger is not designed as a heater and should never be used as one.
- Using the Merklinger indoors can lead to the build-up of toxic gasses, which can cause serious injury or death.
- The Merklinger is not designed for use on a boat, in a motorhome, or in any other enclosed space.
- The consumption of alcohol or prescription and non-prescription medications may impair your ability to operate the Merklinger safely.
- Do not use plastic or glass utensils in the oven.
- Do not put items into the Merklinger that are larger than the dimensions of the oven opening.
- Sealed and tightly screwed parts of your Merklinger should not be altered. Only use Merklinger replacement parts.
- Keep the area around the oven clear of any flammable materials, gasoline, and other flammable vapors and

liquids.

- Heated foods and liquids remain hot long after cooking; **risk of burns!**
- Do not cover any oven openings when the Merklinger is lit, as this may damage the oven.
- Do not clean a hot oven with aerosol spray or a cleaning agent containing alcoholic spirits.
- If applicable, check with your property management or local municipality for any regulations regarding the use, installation, and operation of outdoor cooking devices.

01.4 Safety in wood burning



- Do not wear loose, flammable clothing or sleeves near the Merklinger; tie back long hair.
- Do not use a high-pressure water jet to extinguish the Merklinger, as spraying burning grease can cause burns.
- Do not use treated or painted wood for burning, as it can release toxic fumes.
- Do not use softwood (e.g., pine or resinous wood) or freshly cut wood.
- Never use flammable liquids, including but not limited to, grill starters, gasoline, or fire starters, to start or enhance a fire in the Merklinger. Keep all these liquids away from the oven during use.
- Never use alternative fuels in your oven - use only the recommended hard wood and wool lighters.
- Overloading the combustion chamber with too much wood is dangerous and can lead to excessive smoke and flames. Flames should never come out of the oven opening or the chimney; if this happens, step away from the oven and wait until the fire subsides.
- If there is not enough kindling in the combustion chamber to start a new fire, excessive smoke can occur. Always place additional wood directly onto the

kindle to avoid excessive smoke.

- If you have trouble generating a good flame, check the type of wood. We recommend beech wood with a diameter of 3-5 cm, residual moisture of 12-18% and minimal bark.
- If you want to dispose of the ash in the Merklinger, ensure the oven is cool before attempting to remove the ash. Do not dispose of ash near or in flammable materials.
- Ash can still be hot after 24 hours.
- Always use a non-flammable tool and heat-resistant gloves when removing ash from your oven.
- Ash should be stored in a metal container with a tight-fitting lid and removed with a non-flammable ash shovel.

02 Setting up & moving your Merklinger

Your Merklinger wood-fired oven & grill comes standard with full rubber industrial wheels. When moving your Merklinger, it should be pulled by two people using both hands on the frame rather than pushed. Pushing on uneven surfaces increases the risk of injury, as the oven could tip over.

Move your Merklinger to the desired spot in your garden or on your terrace at home.



Warning: The oven must not be moved while in operation. The wheels are not designed for moving the oven on wet grass, sand, or gravel.

- The ground should be level and firm to ensure the Merklinger stands stable and as straight as possible.
- Now, engage the parking brake and place the oven pipe with the stainless steel hood on top.
- Ensure there are no flammable objects in the immediate vicinity. We recommend a safety distance of one meter on all sides.



Tip: With our heat shield (accessory), which attaches to the back of your oven, you can place the Merklinger directly against the desired backdrop (see page 30 of this manual).

03 The Right Wood

Using the right wood in the Merklinger wood-fired oven is crucial for the success of your favorite dishes. All types of **hardwood** are suitable. We recommend beech wood with a residual moisture content of 12-18% and little bark on the logs. The residual moisture in the

wood makes your grilled or baked goods juicier due to the continuous air circulation in the oven. If the logs are too large, too wet, or have too much bark, it can result in increased smoke production.



Diameter:
3 - 5 cm
Length:
25 - 33 cm

- **Ensure that the logs have a uniform thickness (3-5 cm) to better control the temperature. The ideal log length should be between 25 cm and 33 cm.**

We advise against using softwoods due to their high resin content and low energy value. Additionally, the escaping resin could enter the combustion chamber and stovepipe, causing build-up.



Caution: The wood should not be stored for longer than 5 years, as this reduces the heating value. The heating value decreases by 2-3% per year with increasing storage duration.



Tip: It is quite possible to place a damp piece of wood at the end of the grilling or baking process to give the food a smoky flavor. Experiment with such ideas in incremental steps to achieve your preferred results.

04 Installation of steel plates, clay bricks & extendable grill



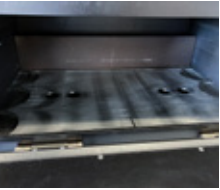
As part of your delivery, you will receive two steel plates, each weighing 7 kg. These steel plates are important for distributing heat more evenly beneath the 9 kg natural clay stones.

Warning: Always wear work gloves and only make adjustments to the oven when it is cold!



Caution: To avoid unnecessary paint damage to your Merklinger, please be careful not to scrape or bump

against the edges of your Merklinger when inserting and removing the clay bricks and steel plates.



Assembly
Video here:



1. **Place the steel plates in the baking and grilling chamber:** The three semicircular cut-outs of the steel plates should face outward, and the rectangular cut-out in the steel plates should be at the front in the middle.
2. **Now place the clay bricks on the steel plates:** The grooved side of the clay bricks should be laid on the steel plate. The smooth side is the surface for baking and cooking.
3. **Extendable grill:** If you want to install the extendable grill in your Merklinger, you need to remove two clay bricks and one steel plate from either the left or right half of the cooking chamber.
4. **To lift the clay bricks, reach through the combustion chamber door upwards** and press with two fingers through the rectangular cut-out in the steel plate. The rectangular cut-out is at the front in the middle of the steel plate. Now you can push the clay brick upwards.
5. **After removing the clay bricks, remove the steel plate underneath. Note:** We recommend detaching the oven door spring beforehand so that the door does not close on its own due to the spring's tension.
6. Now you can install the extendable grill. Fully extend the grill and hold the rack with both hands at the front.
7. **Insert the rack into the four cut-outs of the combustion chamber** and pull the extendable grill slightly towards you to lock it in place. You are ready to start grilling!

05 Important Usage Instructions



- **Leave ash in the combustion chamber:** After each use of your Merklinger, we recommend leaving the ash in the combustion chamber. Over time, this creates additional insulation and reduces heating time.
- **Avoid temperatures above 450°C:** temperatures above 450°C are not beneficial for the coating. The Merklinger loses its corrosion protection at these temperatures.
- **Flames from the combustion chamber door:** Ensure that no flames escape from the combustion chamber door, as they can damage the heat-resistant coating and/or the wooden handle on the combustion chamber door.
- **Wooden handle of the combustion chamber door & quick heating:** To prevent the wooden handle of the combustion chamber door from coming loose, always leave the combustion chamber door slightly open at temperatures above 150°C. Also, keep the door open for quick heating.
- **Regular upkeep of your Merklinger:** Tighten all screws on your Merklinger at regular intervals. Pay special attention to the screws in the hinge bushings. Due to frequent opening and closing of the doors, these screws can loosen over time. Therefore, tighten them regularly by hand.
- **Regular Maintenance:** We recommend using Ballistol Universal Oil for the regular maintenance (once a month) of your Merklinger.
- **Throttle valve control:** When lighting the oven, always check if the throttle valve (on the chimney pipe) is open. When the wooden handle is pointed upwards, then it is open. Only for smoking or long cooking of braised dishes, roasts, or pulled pork should you close the throttle flap after the flame has gone out, i.e., turn the wooden handle to the right to maintain the temperature.

- **Cleaning the chimney pipe:** Sweep the chimney pipe with a brush at regular intervals to remove unnecessary dirt.
- **Cleaning the flue gas thermometer:** If the thermometer becomes darkened by soot particles, you can clean the glass surface with oven spray or a suitable oven glass cleaner.
- **Swivel casters (wheels):** If your Merklinger has a fixed location, always turn the swivel casters (wheels) inward to avoid rust or similar issues on the brake.
- **Release brakes:** Always release the brakes before moving your Merklinger.
- **Store the chimney pipe dry:** Your chimney pipe should always be stored dry when not in use.
- **Merklinger storage:** If your Merklinger is not in use for an extended period, remove the clay bricks and ash from your Merklinger to prevent the clay bricks and the body from unnecessarily absorbing moisture from the ash.

06 Seasoning



Seasoning before first use is crucial for the oven's long-term performance. The natural clay bricks release their residual moisture during this phase, and the powder coating bonds with the black body of the oven.



To properly season your Merklinger for the first time, follow these steps. **Seasoning takes approximately 90 minutes.**

1. Install the steel plates and clay bricks in the oven (see section **04**).
2. Turn the wooden handle of the chimney pipe into a vertical position, opening the throttle valve installed in the chimney pipe.

Lighting of
fire video
here:



3. Open the combustion chamber door and stack 6-8 logs of wood centrally inside the combustion chamber. Arrange the logs so that there is enough air between them for the flames to ignite quickly.
4. Place 2-3 wood wool firelighters under the wood and light them. Any type of grill-approved firelighter can be used (we recommend wood wool); liquid firelighters are not suitable.
5. Open the air regulator of the combustion chamber door and open the combustion chamber door about 4 cm wide to ensure sufficient air supply during the seasoning.
6. Keep the oven door closed during the initial heating of your Merklinger.
7. After about 20 minutes, your Merklinger should reach a temperature of approximately 200°C.
8. Now add more logs of wood and heat the oven to a temperature of 300-400°C. Maintain the temperature above 300°C for one hour.
9. Done! The enamel has been baked into the material of the oven. You can now use the high temperature in the Merklinger for baking or grilling straight away, or let the fire in the wood-fired oven go out.



Caution: The enamel of the Merklinger begins to react during the seasoning phase. You will notice this process as the oven color starts to steam and emit a slight odor. Also, smoke may start to appear from the legs, which is normal.



Tip: During seasoning and initial heating, it is recommended to lay a piece of kitchen roll across the width of the oven door and close the door. This absorbs any moisture present in the combustion chamber and prevents the interior of the oven door from becoming sooty.

07 Lighting the fire



Lighting of
fire video
here:



1. Turn the wooden handle of the chimney pipe to a vertical position so that the throttle valve installed in the chimney pipe is open.
2. Open the combustion chamber door and stack 6-8 logs of wood centrally inside the combustion chamber. Arrange the logs so that there is enough air between them for the flames to ignite quickly.
3. Place 2-3 wood wool firelighters under the wood and light them. Any type of firelighter suitable for grilling can be used (we recommend wood wool); liquid firelighters are not suitable.
4. Open the air regulator of the combustion chamber door and open the combustion chamber door about 4 cm wide so that the fire receives sufficient air during the seasoning phase.
5. Ensure that you keep the oven door closed during the initial heating of your Merklinger.
6. After about 20 minutes, the Merklinger wood-fired oven should reach a temperature of approximately 200°C, and grilling can begin. After 30 minutes, you should reach a temperature of approximately 280-300°C for top heat, and baking can begin.



Tip: Detailed temperature guidelines for baking and grilling can be found in chapter 19 of this manual or on the recipes section of our website.

08 Regulating the temperature of the clay brick

To determine the temperature of the clay brick, it is recommended to use Merklinger's infrared thermometer (available on our website) for precise measurement:

1. If the temperature of the clay brick rises above the desired level during heating, it can be cooled down



using water. It's best to take a 0.5-1L glass bottle of water and carefully pour it over the hot clay brick.

2. Immediately close the oven door to prevent steam from escaping. After approximately 1-2 minutes, the temperature of the clay brick should decrease. If the temperature is still too high for your needs, you can repeat this process as necessary. There is no need to worry about the clay bricks cracking or bursting.



Warning: When cooling down the clay bricks, always wear heat-resistant gloves. If you wear glasses, they should be removed before pouring water to avoid steam exposure.



Practical tips and tricks for bread, pizza, and more can be found on page 35 of this manual.

09 Cleaning

Cleaning your Merklinger internally is done using pyrolysis. What is pyrolysis? Through fire and high temperatures, of at least 350°C inside the Merklinger, residues like food remnants are burned into ash, which can then be easily removed with a small broom.

For clay bricks: If the clay bricks are heavily soiled or dark, you can also burn them clean.



Caution: Please be careful when inserting and removing the clay bricks and steel plates to avoid scraping the edges of your Merklinger and causing unnecessary damage to the paint.

1. To do this, remove the clay bricks and steel plates under the clay bricks as described in section 04.
2. Only place the clay bricks back into your Merklinger with the soiled side facing down.
3. Now, ignite a large fire. The fire will burn off any debris on all areas it reaches on the brick.
4. The temperature during the pyrolysis process should be between 350-400°C.
5. Note that the clay bricks may initially turn black.
6. As the clay bricks gradually start to lighten again, the pyrolysis process is working.
7. Depending on the degree of soiling, the firebricks should be burned clean and completely neutralized in taste after about 40-60 minutes.

Have you used the extendable grill grate? Slide the flames directly under the grill grate to loosen any dirt. For heavy soiling, you can also use a grill brush. The spacer grate can also be cleaned this way.



Tip: Use the residual heat and bake, for example, a casserole after cleaning your Merklinger with the pyrolysis process. In this case, you are working with decreasing temperature.

10 Maintenance Tips

Nothing brings more joy than the endless culinary experiences you can have with your Merklinger. Just as daily care is natural for us, your Merklinger also requires regular maintenance. Your oven is made from very high-quality materials and is therefore weather-resistant. Despite the best material selection, good care of your wood-fired oven is very important!

Shelter ventilation

If you store your oven in a sheltered area such as a

barn or garage, fluctuating temperatures and humidity in these spaces can affect the powder coating of your Merklinger. Therefore, it is advisable to regularly inspect these sheltered areas and ventilate them more frequently if necessary.

Powder Coating

The special powder coating on your Merklinger must not only withstand heat but also accommodate the thermal expansion of the metal. Therefore, over time, a patina may form on your Merklinger.

Please pay attention to these care tips:

Regular Maintenance



We recommend using Ballistol Universal Oil for the regular maintenance (**once a month**) of your Merklinger. Ensure that the oil is evenly distributed on the black body with a lint-free cloth immediately after spraying to avoid streaks. The weld seams should also be maintained.



Even if your Merklinger is in winter dormancy, it should be regularly oiled with Ballistol Universal Oil. Removing the firebricks and ash can also prevent moisture from forming inside your Merklinger. The inside of the oven door should also be regularly cleaned and rubbed with Ballistol Universal Oil.

Immediate Cleaning

After each use, your Merklinger should be cleaned, i.e., wiped down to remove any leftover food or grease. We also recommend always having a dark cotton dish towel on hand while using your Merklinger to wipe away condensation and other residues such as grease drips from the entire front and the inside of the oven door or the firebox. **Prevent any burning of grease drips or other residues on the coated surface, as they cannot be**





completely removed and may also lead to rust.

Removing Water Residues

Before lighting your Merklinger, ensure that no water (including droplets) is present on the entire top surface around the chimney pipe on the body. The same applies to the entire body area. Since the chimney pipe is not coated inside, rust water may occasionally form, which can become visible on the top surface of the firebox around the welded joint. If this occurs, clean the affected areas and protect them with Ballistol Universal Oil.

Care of Wooden Elements

For the care of the wooden elements on the Merklinger, we recommend using a wood care oil.

Care of the Stainless Steel Roof

For the care of the stainless steel roof on the Merklinger, we recommend using a stainless steel cleaner. To avoid scratches, always wipe along the grain of the stainless steel.

In summary, careful maintenance and care of your Merklinger are crucial to preserving its appearance, durability, and longevity.

By following these tips and recommendations, such as proper storage, cleaning, and care, you can prevent the powder coating from being damaged by moisture and other influences.

We do not provide any warranty claims for non-compliance with the care instructions!

11 Wood elements on your Merklinger

Wood is a natural product, and each type of wood has its specific properties. Over time, despite careful selection of materials and proper processing, certain characteristics of the wood may emerge that cannot be controlled. This is why every wooden component becomes a unique piece of craftsmanship.

The natural product wood exhibits characteristic features such as knots, pressure marks, hairline and cross cracks, resin pockets, stresses (twisting), as well as color and texture variations, which can always be different. These characteristic features testify to the natural origin of the wood and allow for the creation of a component that tells a story.

Properties of the wood include various grain patterns and knots. Grain variations and knots are intentional and meant to highlight the individuality of the wood.

Due to the different density and structure in the wood, the drying process, especially with larger material thicknesses, often cannot be entirely uniform. Despite drying and subsequent storage, the residual moisture in the core of the wood, as opposed to the outer area, can be slightly higher and may lead to minor drying cracks and warping even several years after processing.

Unfortunately, we cannot accept complaints related to these properties.



Standing water and intense sunlight can damage the wood. Even the best coating and optimal gluing cannot eliminate the physical properties of wood. For example, resin leakage or crack and joint formation can occur over time.



Tip: We recommend the regular maintenance of all Merklinger wooden elements with a wood care oil. We do not provide any warranty claims for issues arising from the use of the natural material wood, such as shrinkage, swelling, or cracking.

1. **Clean the wood regularly** with a damp cloth or a mild cleaning agent. Be sure to avoid over-wetting the wood.
2. **Remove stains** and contaminants as quickly as possible to prevent them from penetrating the wood.
3. Thoroughly dry the wood after cleaning to prevent mold formation.
4. Use an appropriate care product to protect and maintain the wood. Oiling or waxing can protect the wood from moisture and dirt while making it smoother and more attractive.
5. Avoid using chemicals such as chlorine or acids, which can damage the wood.
6. Avoid excessive sunlight and moisture on the wood to prevent discoloration and expansion.

We hope these tips and care instructions help you keep your outdoor module in perfect condition.

Accessories



12 Merklinger Outdoor Module

12.1 Granite work surface



Due to the different components of granite that formed over various periods, fissures, fine pores, veins, or differences in color, structure, texture, and grain can occur. These are not defects but rather highlight the uniqueness and character of the granite material.



Caution: Avoid moving your outdoor module over uneven surfaces such as cobblestones, curbs, or similar surfaces, as there is a risk of the granite slab developing hairline cracks.

Attached with the delivery of your outdoor module are instructions from our granite manufacturer. Follow these instructions to maintain your beautiful granite product.



Caution: Avoid thermal overloads, such as placing very hot pan or pot bottoms directly on the granite surface. Strong and sudden temperature changes can cause cracks in the material.

Despite its exceptional strength, your granite countertop can be damaged by oils and acids. To avoid stains on your granite countertop, it is advisable to always store oil bottles properly and to immediately remove residues of fruits and vegetables.

Additionally, caring for your granite countertop is very simple. A damp cloth and a little dish soap are usually sufficient.



Caution: Avoid acid or oil-based cleaning agents as these can cause stains. The specialized trade can provide suitable natural stone cleaners.

If you can only see a hairline crack from a very specific angle (and cannot feel it when running your hand over the surface), the crack is probably completely harmless and can be left alone.

To ensure that these small imperfections do not become unsightly, be sure to seal your granite countertop regularly, usually once a year.



Caution: Do not lift your outdoor module by the granite countertop, as this can prevent the formation of hairline cracks. Please never sit on the granite countertop, as it is not designed as a seating surface.

Cleaning and Care: After each use, your outdoor module should be thoroughly cleaned to remove any leftover food and grease.

Covering: When your outdoor module is not in use, it should be protected with the Merklinger outdoor module cover (optionally available) to safeguard it from dirt and weather conditions. Additionally, the cover should be impregnated at regular intervals. For prolonged periods of disuse, it's important to periodically remove the cover.

Why? In cases of fluctuating or very damp weather, moisture can accumulate under the cover during long periods of inactivity.

12.1 Wood elements on your outdoor module

1. Clean the wood regularly with a damp cloth or a mild cleaning agent. Be sure to avoid over-wetting the wood.
2. Remove stains and contaminants as quickly as possible to prevent them from penetrating the wood.

3. Thoroughly dry the wood after cleaning to prevent mold formation.
4. Use an appropriate care product to protect and maintain the wood. Oiling or waxing can protect the wood from moisture and dirt while making it smoother and more attractive.
5. Avoid using chemicals such as chlorine or acids, which can damage the wood.
6. Avoid excessive sunlight and moisture on the wood to prevent discoloration and expansion.
7. Watch out for possible splinters, despite the smoothed wood surface.

We hope these **tips and care instructions** help you keep your outdoor module in perfect condition.

13 Merklinger Covers



- To put on the cover, please remove the chimney pipe.
- Although the cover is made of tear-resistant material, please still pull it carefully over the corners of the stainless steel roof.
- **Caution: The cover should only be placed on a cooled Merklinger.**
- If you are not using your Merklinger for a long time, it is important to ventilate it by removing the cover. Why? In very humid or highly variable weather, moisture or rust can form under the cover during long periods of non-use.
- For especially long-lasting use, please impregnate the cover once a year (clean, dry, impregnate).

14 Merklinger Fireplate



During and after grilling, scrape off light residues with a spatula and push them into the fire. Then lightly oil the fire plate.



Heavier residues can be easily removed by quenching the hot plate briefly with cold water. **Warning: Wear heat-resistant gloves** to avoid burns from the steam. The crusts will loosen on their own, scrape them off with a spatula and push them into the fire.

Rust and Weather Protection: The cause of rust is not only the weather; it is usually residues from sharp spices, fruit acids, acidic vegetable juices, etc.

If the fire plate is not used for a longer period after grilling or is to remain outside, it should be cleaned, thoroughly oiled with rapeseed oil, and covered with an oilcloth tablecloth from the garden store. Oilcloth breathes a little and hardly any condensation or mold forms underneath.

Rust can form occasionally. Removing it is simple.

Heat the plate and rub the rusty spots with a sponge and some rapeseed oil in a circular motion with light pressure. Remove the rust film with kitchen paper.

Repeat if necessary. **Warning: Wear heat-resistant gloves - risk of burns!**



Cleaning: For intensive cleaning, the (cold) fire plate can also be washed or steamed. Then dry it well. For rust protection, thinly oil it with rapeseed oil and rub it in.

Sharp objects: Caution: Do not cut on the plate with a knife. Do not handle sharp grill forks or other pointed objects on the plate.

What if the plate does get scratched? It's not a problem. The Plate-Rocker coating is a thermal layer. Unlike PTFE coatings that are applied „on“ the surface, the Plate-Rocker coating is „baked into“ the surface.

If a scratch occurs, the depression will fill with a rapeseed oil patina during use. There will be no undermining, chipping, or similar consequential damage.

By following these instructions, your Merklinger fire plate will retain its premium appearance and provide exceptional culinary experiences.

15 Assembly Instructions - Merklinger Heat Shield



The following parts are included in the delivery of your heat shield:

- 1 x heat shield
- 3 x screws

The Merklinger heat shield is attached to the back of the Merklinger.

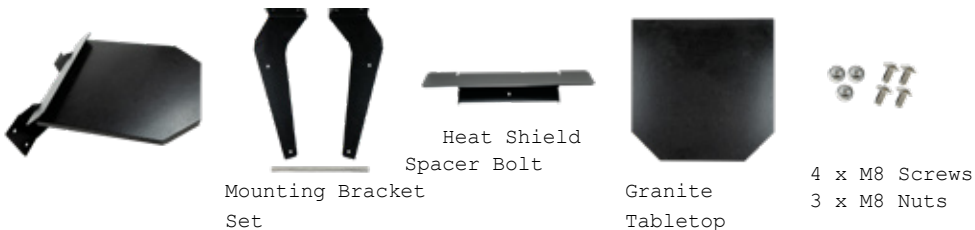
To do this, fasten the heat shield to the three existing holes on the stainless steel roof using the supplied screws, and you're done!



Warning: Mount the heat shield with two people and wear work gloves, as the edges may be sharp and pose a risk of injury.

16 Granite side table installation

The following parts are included in the delivery of your granite side table:



1 x Heat Shield, 1 x Mounting Bracket Set, 1 x Spacer Bolt, 1 x Tabletop, 4 x M8x16 Screws, 3 x M8 Nut

Tools Required:

Wrench or socket set, Screwdriver

Assembly Steps:

1. Decide on the Mounting Side: Determine on which side (as viewed from the front) you want to mount your side table. We recommend the side without the oven door handle, but this is up to your preference.
2. Remove Existing Nuts: Open and remove the four nuts on the inner sides of the wooden legs beneath the fire chamber.
3. Attach Mounting Brackets: Attach the left and right brackets from the mounting kit onto the opened screws. Secure them lightly with the nuts. Ensure the brackets are pushed as far outward as possible, leaving a little play to facilitate further assembly.
4. Install Spacer Bolt: Insert the spacer bolt into the two front holes of the mounting bracket set using two M8x16 screws.
5. Attach Heat Shield: Attach the heat shield with the



Assembly
manual
here:



- supplied screws and nuts.
6. **Place and Secure the Tabletop:** Position the tabletop and hand-tighten it to the heat shield using the supplied nut. Ensure the threaded bolt in the granite table top fits into the hole in the center of the heat shield.
 7. **Tighten All Connections:** Tighten all remaining connections firmly.

By following these instructions, your Merklinger Granite Side Table should be securely assembled and ready for use. Enjoy your new addition to the Merklinger grill.

General Information

17 FAQ

<p>How long does the Merklinger stay hot?</p>	<p>As long as you like! Unlike traditional wood-fired ovens, the Merklinger has separate combustion and oven chambers. This means you can add wood as desired to maintain or increase your temperature. This allows you to prepare different dishes at various temperature levels throughout the day.</p>
<p>What can I prepare in the Merklinger?</p>	<p>The Merklinger is your compact outdoor kitchen and offers you the same possibilities as your oven, grill, stovetop, and smoker - all in one! With ease and joy, you can prepare your favorite dishes. These include pizzas, tarte flambée, bread, cakes, cookies, roast pork, suckling pig, chicken, grill specialties, casseroles, and much more. You can also smoke items like spareribs or delicious trout.</p>
<p>Can I also grill indirectly with the Merklinger?</p>	<p>Yes. Due to the large fire chamber, you can create individual heat zones and fire areas in the oven and prepare your dishes with indirect heat.</p>
<p>How long is the heating time?</p>	<p>The heating time is about 20-30 minutes. After heating for 15-20 minutes, you can grill, and after heating for 30 minutes, you can bake.</p>
<p>Clay brick is crumbling at the edge</p>	<p>The clay bricks are made from natural materials. Therefore, it is safe for them to come into contact with baking or grilling food. Wear and tear is normal due to repeated heating and cooling, as well as the installation and removal of the bricks. If there is significant wear, the bricks can easily be reordered from us.</p>

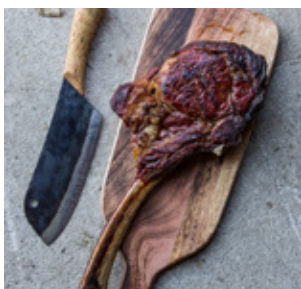
<p>Can I lengthen/ extend the chimney pipe?</p>	<p>Of course, you can extend the chimney pipe. Just make sure that if you extend, for example, 500 mm to the side, you also extend it upwards by 500 mm to ensure proper airflow. You can purchase extensions at any standard hardware store. Simply ask for a DIN 120 pipe (diameter 120 mm).</p>
<p>How do I empty the ashes?</p>	<p>The ashes can be emptied through the fire chamber door using an ash shovel. However, we recommend leaving the ashes in the fire chamber after use and spreading them evenly. The ashes in the fire chamber help with the next use and provide a more beautiful and consistent ember, which retains heat longer (energy saver).</p>
<p>I have a question about operation - who can I contact?</p>	<p>To us! Our customer service is always here for you! We regularly hold baking and grilling seminars, as well as wonderful in-house food festivals. On social media, we share new ideas and recipes regularly. If you don't find what you're looking for there, feel free to call us or send us an email at info@dermerklinger.de.</p>
<p>Changing clay bricks - is there a trick to it?</p>	<p>The best way to remove the bricks is to reach into the fire chamber and lift the brick slightly from below. Do this only when they are COOL!</p> <p>Tip: Often, the oven can be used with a grill grate on one side and a clay brick on the other for the desired cooking sequence, avoiding the need to change them.</p>

18 General information about warranty and guarantee



- You have a 2-year statutory warranty on your oven and a 30-year anti-corrosion guarantee.
- Your Merklinger is made of steel. Steel is subject to stresses, especially at the weld seams. Some rust may develop at these points because even the best paint can chip due to these stresses. However, this does not affect the use of your Merklinger.
- **Caution: The Merklinger should be seasoned immediately upon receipt.** A properly seasoned and maintained Merklinger rarely shows rust spots. Nevertheless, due to the material properties, rust may occur, which does not impair functionality.
- Rust spots on the Merklinger can be touched up at any time with black stove paint.
- Some people appreciate these signs of use and see rust as a patina.
- We do not assume any warranty claims for alleged neglect of maintenance instructions!

Tips and tricks to get started



19 Tips for baking bread

1. Start the fire in your Merklinger as described in Section 07.
2. Once the clay bricks have reached the desired temperature of approximately 160°C-180°C, push the fire to the back of the combustion chamber using the poker or ember pusher.
3. If the wood is already blackened and burned through, add only 1-3 logs (depending on the log size) at this point. This will increase the top heat and prevent further heating of the clay bricks.
4. For baking bread, you need a top heat of 300-350°C.
5. Now you can load the bread into the oven.
6. After about 10 minutes, turn the bread 180°C.
7. The bread should be fully baked in approximately 45-60 minutes as the heat decreases.
8. For precise checking, you can measure the core temperature of the bread: When it reaches 95-99°C, it is perfectly baked. Alternatively, you can use the tap test: Tap the underside of the bread with your knuckles—if it sounds hollow, it's done.



Caution: The baking time depends on the amount of flour in the bread dough. In the example above, it's 1kg of flour.

20 Tips for Baking Pizza

1. Get the fire going in your Merklinger as described in Section 07.
2. Once the clay bricks have reached the desired temperature of about 280°-300°C, push the fire all the way to the back of the combustion chamber with the poker.
3. Add a further 4-6 logs of wood into the fire. For baking pizza, constant top heat is important: the

oven thermometer should show about 350°-400°C.

4. The pizza can now be placed in the oven. Before placing it in, make sure the clay brick temperature is around 280°-300°C.
5. After about 2-3 minutes, the pizza can be rotated 180°C.
6. After another 2-3 minutes, your pizza is ready.



Tip: To prevent your bread or pizza from burning on the bottom when placing it in the oven, always check the temperature of the clay bricks first. If they are too hot, you can cool them down with a bottle of water as described in Section 08.

21 Tips for Grilling

There are many ways to grill with the Merklinger. For steak, our favorite method is "reverse searing" - taking it low and slow!

1. Heat the Merklinger to about 120°-150°C. Set up the fire directly under the grill grate, always keeping some distance from the door of the combustion chamber.
2. Place the steak on the rack above the clay bricks at a low temperature of 120°-150°C and let it cook to an internal temperature of about 52°C. (The internal temperature will rise by another 2-3 degrees after searing.) It's best to use an internal temperature gauge.
3. Add a few logs of wood and heat the oven to about 250°-300°C.
4. For an optimal finish, sear the steak on both sides on the extendable grill grate (see online shop) over the fire (about 1-2 minutes per side).
5. Let the steak rest at room temperature for about 5 minutes before serving.

Core Temperatures

What level of doneness would you like to achieve?

rare: 48°C-52°C

medium rare: 52°C-55°C

medium: 55°C-59°C

well done: 60°C-62°C



Note: All temperature values are approximate and the preparation method is simplified. You can, of course, adjust the cooking methods to your liking. The baking and grilling time may vary slightly depending on the type, moisture, and thickness of the wood, the outside temperature, and the thickness of the food being baked or grilled.

For more tips and tricks on cooking check out the recipe section on our website.

22 The perfect meal in your Merklinger

Dish	Bread	Pizza	Tarte flambée
Cook Surface	Directly on the clay bricks	Directly on the clay bricks	Directly on the clay bricks
Number / Quantity	1 kg	2, Ø approx. 25cm	2, Ø approx. 25cm
Stone temperature	160-180°C	280-300°C	300-320°C
Top heat	Place the bread in the oven at 300-320°C. After 20 minutes, you can allow the temperature to drop.	350-400°C	400-450°C
Core Temperature	-	-	-
Bake Time	45-60 mins	4-6 mins	3-5 mins

Dish	Spareribs	Roast pork (Denk Keramik)	Smoked trout
Cook Surface	Grill grate or spacer grate on clay bricks	Directly on the clay bricks	Remove the clay bricks, hang the fish using the smoking accessory (available online)
Number / Quantity	As many as can fit	1 kg	300-400g per fish
Stone temperature	Not important	Not important	-
Top heat	constant 100°C	180-200°C	60-100°C using beech wood chips, close the throttle valve
Core Temperature	80°C	70-75°C	60°C
Bake Time	6 hours	1 hour per kg	45 - 60 mins

Bread rolls	Salmon from the fire plate	Oven vegetables / casseroles / gratins	Skewer roast from the rotisserie
Directly on the clay bricks	Fire plate on the clay bricks	Spacer grate on the clay bricks	Rotisserie (available online)
As many as can fit	800 g - 1 kg	1 casserole dish	2,5kg pork neck
160 - 180°C	Fire plate temperature 200°C	Not important	-
220 - 240°C	220-250°C	ca. 200-220°C	120-150°C
-	50-55°C (medium)	-	75°C
20 mins	15 mins	According to the recipe	approx. 4 hours

Dish	Flank Steak	T-Bone/ Porter-house/ Rib-Eye forward	T-Bone / Porter-house / Rib-Eye backwards
Cook Surface	On the grill grate	1. Grill grate 2. Spacer grate on the clay bricks	1. Spacer grate on the clay bricks 2. Grill grate
Number / Quantity	1 piece	1 piece	1 piece
Stone temperature	-	Not important	Not important
Top heat	Grill over the flame for 5-8 mins per side at high heat, around 300-400°C	1: Sear over the flame for 2 mins per side at 300-400°C. 2: Rest for 10 mins on the spacer grate	1: Rest on the spacer grate for 20 mins at approx 150°C. 2: Afterwards, sear on the grill grate over the flame for 1 min at 300-400°C
Core Temperature	55-60°C (medium)	55-60°C (medium)	55-60°C (medium)
Bake Time	10-16 mins	15 mins	20-25 mins

**The Merklinger team wishes you years of
culinary adventures and memories with your
Merklinger wood-fired oven and grill!**

For questions and suggestions, you can reach
our customer service via email or telephone.

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