

- The product was damaged by modification or rough handling.
 The product was damaged by modification or rough handling.
 The product was damaged due to being handled in a way forbidden by the instruction manual.
 The product was damaged by an unforeseen accident.
 The product was damaged by something other than a manufacturing defect.

- 6. The product was damaged by dirt or rust.
- A malfunction or breakage occurred due to disassembly.
 A malfunction occurred due to part deformation or breakage caused by dropping or other impact.
- A part was altered due to friction, or there is damage due to said alteration.
 The product was damaged due to it being used in combination with another company's product.



Cooking Example

by adjusting the amount of charcoal and the height of the Fireplace Grill Bridge (L) (ST-032GBR). The interior of the main unit is large, allowing several different dishes to be cooked at once, and also making it possible to keep watch over the food while you cook it. *This product does not include a thermometer. Use a commercially-available thermometer (oven thermometer, etc.) for easy temperature control.

Reference Temperatures

Low heat: 140°C~160°: Pudding, meringue, egg custard, etc. Medium heat: 170°C~190°: Cake, lasagna, cookies, etc. High heat: 200°C~250°C: Pie, cream puffs, gratin, roast beef, etc.

coals on top of the oven as needed.

(1) Place the Fireplace Cast Iron Coal Bed Pro (L) (ST-032S) in the Pack & Carry Fireplace (L) (ST-032R), and then place Fireplace Grill Bridge (L) (ST-032GBR), grate, and main unit, in that order, on top of the Fireplace.

Main unit Grate Fireplace Grill Bridge (L) Fireplace Cast Iron Coal Bed Pro (L) Pack & Carry Fireplace (L)

CAUTION You can adjust the cooking by changing the positioning and amount of the charcoal.

(2) Place your ignited charcoal onto the Fireplace Cast Iron Coal Bed Pro (L) (ST-0325), and put extra



(3) Use the handle to put the ceramic plate inside the main unit for preheating.

*These temperatures are for reference only. Use a commercially-available

thermometer to confirm the cooking temperature.

(4) Place the food you want to cook inside on the ceramic plate

[Using the ceramic plate] We recommend not using any heat-resistant dishes but placing meat, fish and other ingredients directly on the ceramic plate to cook them.

▲ CAUTION Do not place the ceramic plate in direct contact with flames or directly on the charcoal when it is at room temperature.

