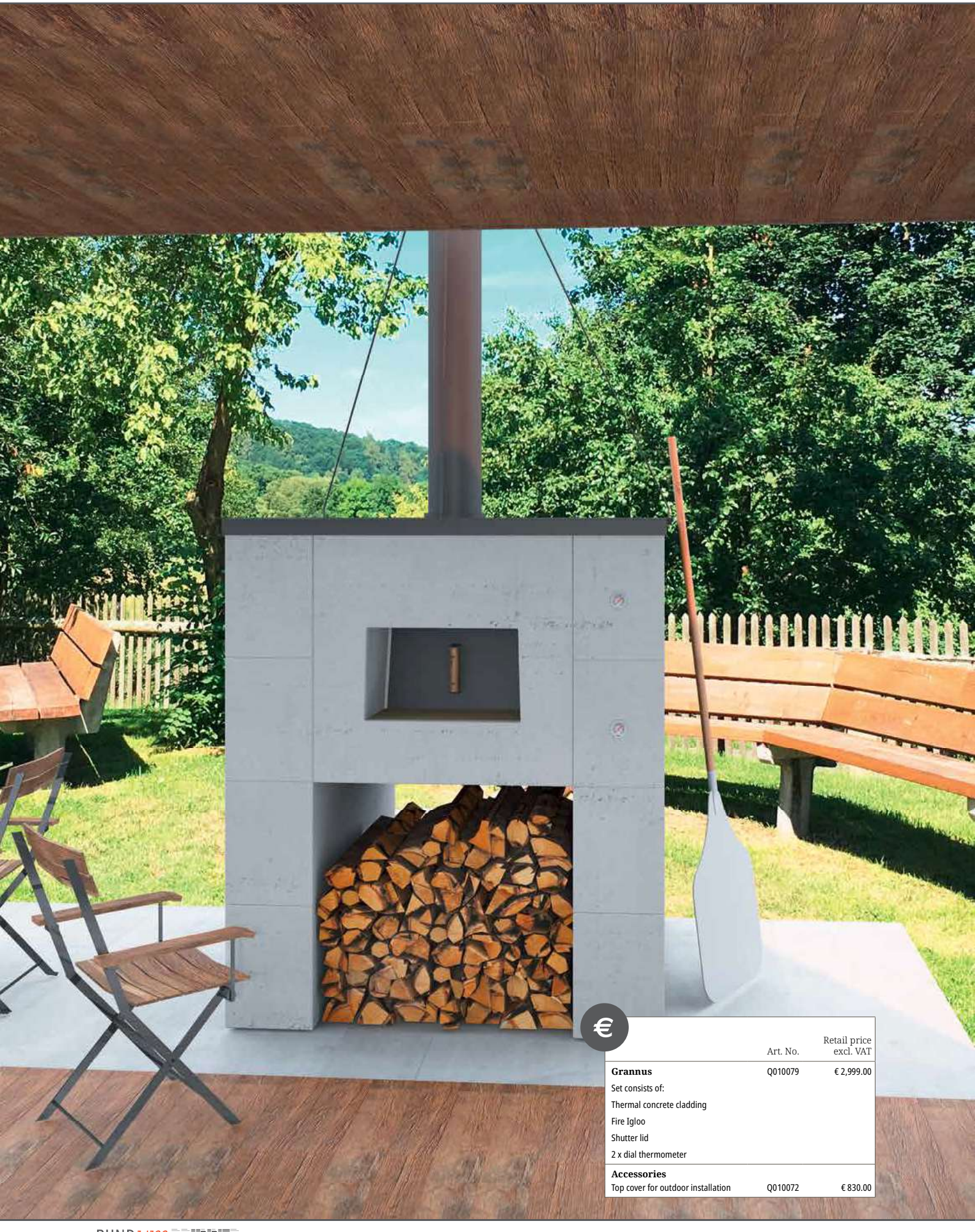


	Art. No.	Retail price excl. VAT
Grannus	Q010079	€ 2,999.00
Set consists of:		
Thermal concrete cladding		
Fire Igloo		
Shutter lid		
2 x dial thermometer		
Accessories		
Top cover for outdoor installation	Q010072	€ 830.00

GRANNUS

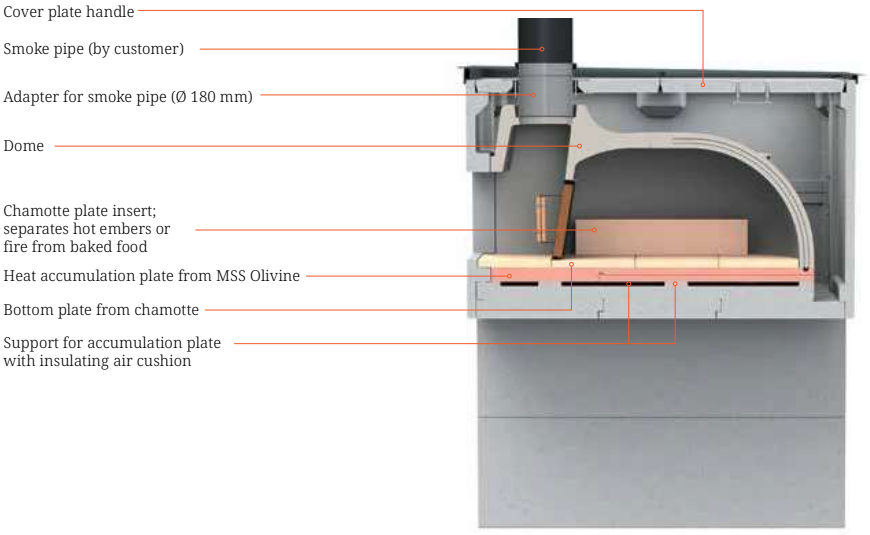
The baking temple from Brunner.

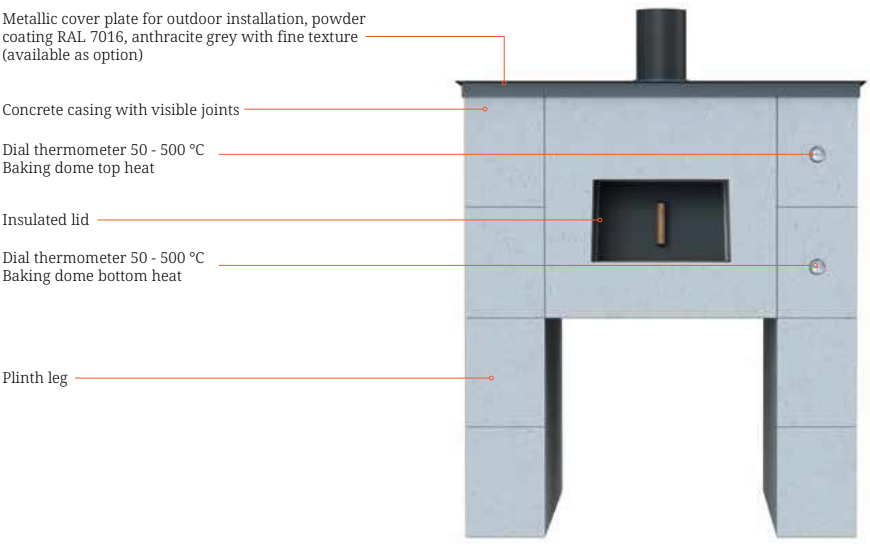
Grannus (from Gallic Grannos) is the name of the healing god of Celts, the god of fire and health. We liked the name so much we gave it to our wood-fired bread house. Modern in its form, yet archaic - this grey cuboid hides our well-known baking oven with an igloo-like appearance. Bread, pizza or flatbread - all thanks to the power of fire fuelled by wood. Divine taste guaranteed.

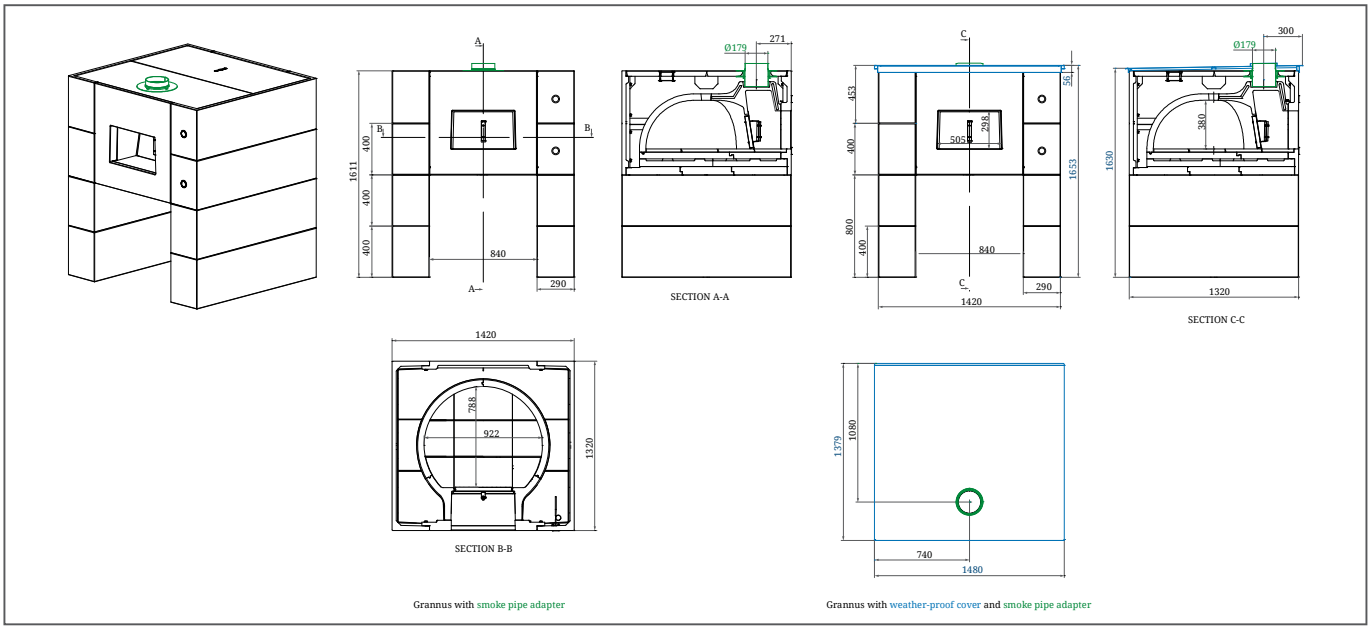
Required is a strong even foundation on which a mass of 450 kg will rest. GRANNUS can be placed both indoors and outdoors. When placed outdoors, make sure the place is protected from weather conditions, even if the casing elements tolerate some moisture, and the optional metal cover protects the structure against rainfall.

Construction.

In terms of durability, it is a product for private and non-commercial use.







Grannus with smoke pipe adapter

Grannus with weather-proof cover and smoke pipe adapter

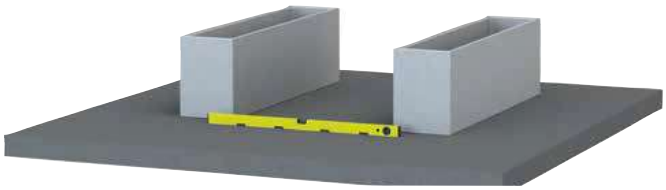
Assembly.

The Grannus concrete elements are intended for dry assembly, just as in the case of the BSK/BSO series. If the stove is to be plastered, the elements are bonded with silicone adhesive.

1. Concrete slab.

Preparation of concrete slab or foundation. For outdoor installation, it must be frost-resistant. The static load of Grannus reaches 1200 kg. A reinforced concrete floor of 15-20 cm thickness is recommended. The layer of gravel under the concrete floor should be 80 cm deep.

Levelling the concrete floor is necessary to ensure optimal gaps between the elements.
Flooring on concrete slab must be of non-flammable material.



2. Levelling and assembly of plinth legs on concrete floor.

Before the assembly of legs, the bottom faces of the legs should be treated with colourless waterproofing compound. The impregnation of the remaining visible surfaces takes place in accordance with point 8.

Both plinth legs are to be set in parallel in the required distance. Fastening on the concrete floor is not provided due to the stabilizing weight of the total mass.
Before installing the base plate, the horizontal arrangement of both plinth leg should be checked again to ensure optimal gaps between the elements.

'Mellerud Stone Impregnator' (*www.mellerud.eu*) is recommended to protect against moisture and UV radiation

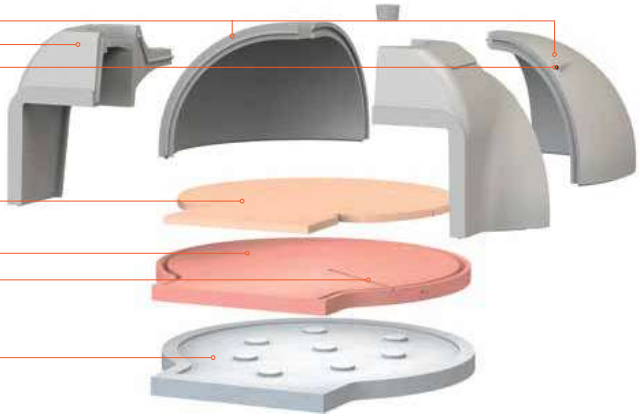
3. Laying the base plate.

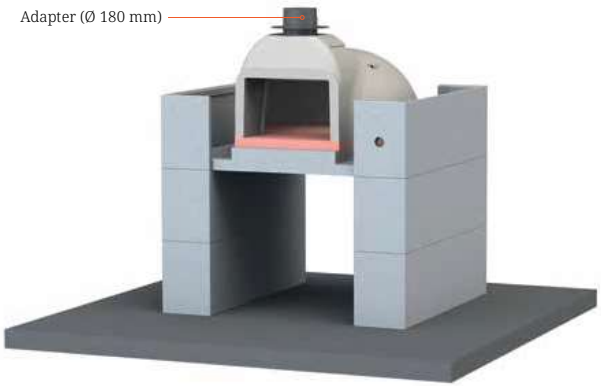
The base plate consists of three parts and is laid dry in the designated arrangement.

4. Installation of the ‘igloo oven’ on the base plate.

The elements of the ‘igloo oven’ are assembled dry on the base plate. Static connection of the dome elements results from the applied tongue and groove system.

All elements of the baking dome are carefully cast in high temperature resistant concrete.

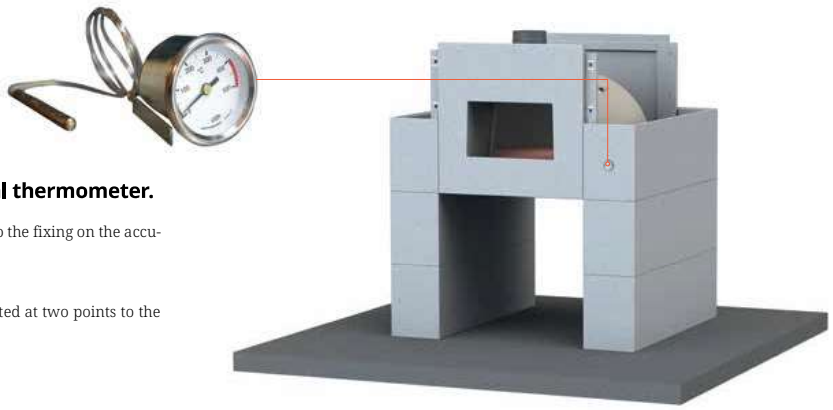




5. Elements of side walls.

Assembling of both bottom elements of the side walls (tongue and groove system) on the plinth legs.

Installation of a smoke pipe connection with a set of gaskets. A suitable adapter is included in the attached accessories.



6. Installation of the front / rear element and the dial thermometer.

The dial thermometer sensor for the “lower temperature” should be slid into the fixing on the accumulation plate and secured from coming out.

Then, the front and back wall panels are assembled. Both elements are bolted at two points to the side walls.

7. Installation of side elements and the chamotte bottom.

Assembling and bolting the last two side elements.

The dial thermometer sensor for “top temperature” should be slid into the fixing on the dome on the right and secured from coming out.

The elements of the chamotte bottom plate are inserted inside the oven.
The empty space around the oven’s dome (about 0.7 m³) is filled with a loose material which serves as insulation. The material should not absorb water and, at the same time, should be resistant to temperature and approved for food contact.

Recommended as insulating material:
poraver® glass granulate according to DIN EN 13055-1
Basic grain size 2-4 mm; cream-white colour
Temperature resistant up to 700 °C
Thermal conductivity 0.07 W/mK
(thermal insulation with general technical approval)
Bulk density approx. 190 kg/m³
www.poraver.com

Bachl HY Perlit insulating material
Natural silicate stone of volcanic origin
Grain size 0-6 mm
Building material class DIN 4102-1, A1 non-flammable according to DIN 4102
Thermal conductivity 0.05 W/mK
Bulk density approx. 90 kg/m³
www.bachl.de

8. Installation of the top cover plates.

Placing the front cover plate. The element with a hole for the smoke pipe is placed on the supports inside.

Installation of the upper clamping ring of the smoke pipe adapter. The smoke pipe connector is secured with four fixing screws.

The rear cover plate is provided with a handle and assembled as the last one.

Next, the exposed surfaces are impregnated. As a rule, it is enough to apply two coats with a drying period (see information provided by the waterproofing manufacturer).

9. Grannus receives a “roofing”.

When placed outdoors, the oven is covered with a dark grey, weatherproof cover (optional). The steel cover is stiffened with ribs, it extends a little on each side and it slightly drops. Water flows backwards, trickling over the edge of cover, directly to the ground.

Inserting a smoke pipe (ø 180 mm). When using a smoke pipe adapter, simply insert the pipe into the fastening - it is a very aesthetic solution, without clamps or interfering fixing elements. In the case of typical pipe height, i.e. 1.5-2 m, stiffening with steel wires or additional fixing is required.

How to use it.

Heating up

Heating up.

To light a fire, place the finest chopped firewood on a crumpled newspaper and set it on fire. Then place large pieces of wood every few moments.
At first, the oven dome will blacken with smoke. When the fire burns long enough and reaches the right temperature, the dome of the oven will turn into a light grey again, because the soot on the walls of the oven will be almost completely burned out. When the wood has almost completely burnt and all you can see is a pile of embers, block the oven's opening with the lid for a few minutes. It will allow to increase the temperature. Depending on the wood, the temperature suitable for baking pizza is obtained after approx. 45 minutes.
If the baking is going to last for a long time, a chamotte plate insert is placed between the baked goods and the embers / fire.

Baking/roasting

Baking/roasting.

In order not to waste heat and time, we bake pizza first, and then vegetables or meat. Then we bake bread etc. For this purpose, the remaining embers and ash should be removed from the oven first. Do not use plastic whisks or scoops, only the right accessories. The bread dough should be put into the oven only when the temperature drops to approx. 220 °C. The right temperature can be also determined without the use of a thermometer. It is enough to scatter a little flour at the bottom of the oven every now and then. If the flour turns black and charred, it is too hot to bake bread. Only when the flour turns brown, put the bread dough in the oven and bake it with the door closed for about 50 minutes.
As with everything, you will need a bit of experience.

Working set, 3 pcs - art. no. 900120
€ 150.50

Fire Igloo working set, 3 pcs - including:

Wooden pizza shovel 105 cm / Shovel 40 x 30 cm

Aluminium pizza shovel 130 cm / Shovel 35 x 30,5 cm

Cleaning brush with scrapper + wooden handle