

Merklinger Bobby wood-fired oven & grill

User Manual



Wood-fired Oven & Grill

MERKLINGER

Real Wood. Real Flames. Real Flavor.




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 Der Merklinger

 der.merklinger
#dermerklinger

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Bake, Grill, Cook, Smoke.

Congratulations on your new Merklinger Bobby wood-fired oven.

We have compiled the most important information about Bobby in this user manual and wish you endless joy in cooking, baking, braising and grilling.



Note

In this manual, you will find important information on the proper use of the Merklinger Bobby 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



Warning: Please take note, failure to do so may pose a risk to life and limb.



Caution: Please follow these instructions to ensure proper operation and to prevent damage.



Tip: Tips and tricks for using and maintaining the oven.

All safety instructions can be found on pages 7 - 10 of this manual!

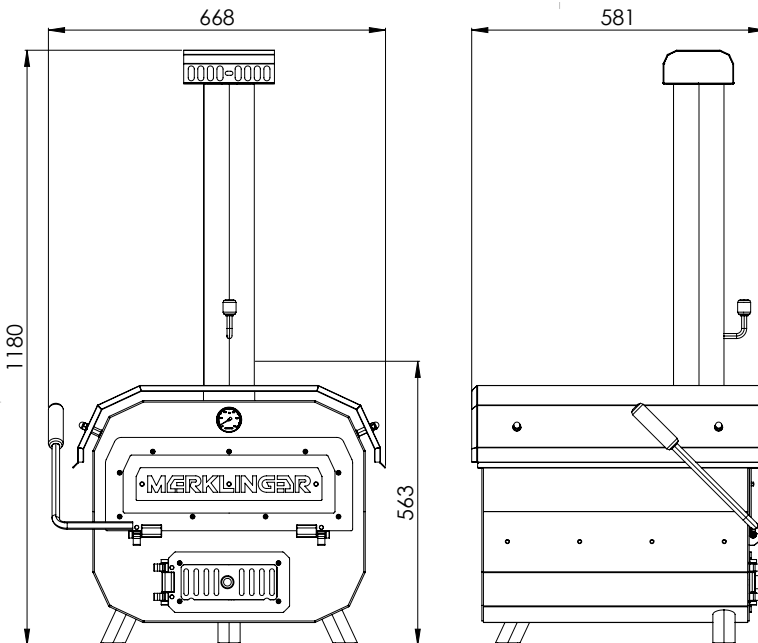


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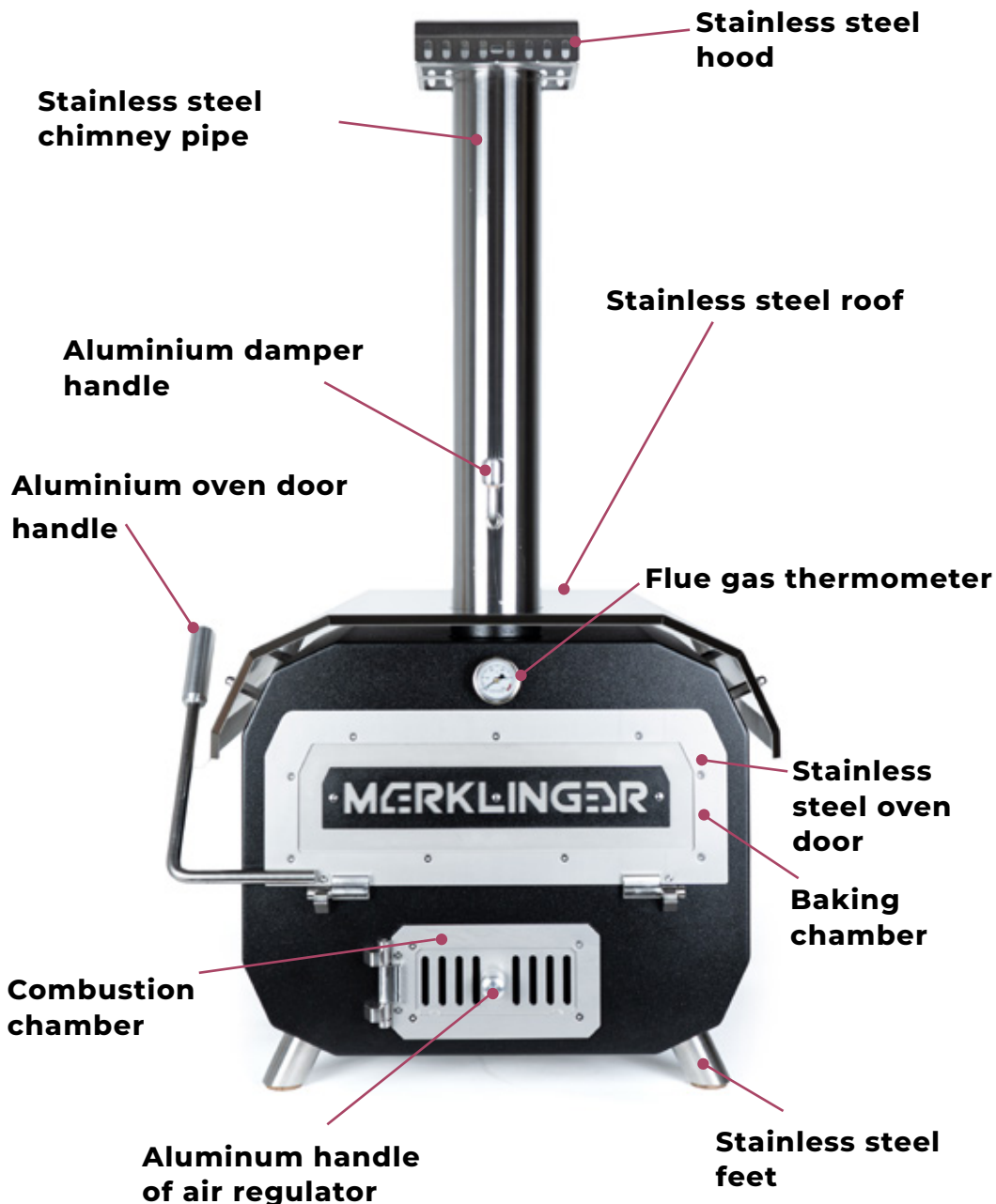
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Note

This user manual contains instructions for accessories that may not be included in your Merklinger package.



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!**
- During operation, only use the designated aluminium handles with heat-resistant gloves. **The handles get hot, 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.
- 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 strong 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. At least two

Unboxing
video here:



strong people should carefully carry the oven by the stainless steel roof or push it by the stainless steel legs.

- 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.
- Never clean the oven using aerosol spray or alcohol-based cleaners when it is hot.
- 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.
- Do not use your Bobby in windy conditions, this can aggravate the fire. If wind causes flames to emerge

from the combustion chamber, keep a safe distance back until the flames recede.

- 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 embers 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 ca. 3-5 cm and a 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.

Included in your delivery



Caution: The contents of the package are located in the baking chamber of your Merklinger Bobby.

Included are: 1x Merklinger Bobby, 1x chimney pipe, 1x stainless steel hood, 1x flue gas thermometer, 2x natural clay bricks, 1x care kit (1x Ballistol Universal Oil & microfiber cloth), 4x edge protection, 1x user manual

02 Unpack and move your Bobby



Your Merklinger Bobby wood-fired oven comes with three legs. To remove it from the packaging, it is recommended to lift your oven **by the roof**. The edge protection is there to prevent hand injuries.

Your Merklinger Bobby should always be lifted out by at least two strong adults.

Unboxing
video here:



1. **Remove the film:** Loosen the screws on the roof slightly with a 13 mm wrench. Now you can peel off the film from the stainless steel roof. You can then tighten the screws again. Afterwards, you can clean the stainless steel roof with Ballistol Universal Oil.
2. **Attach the edge protection:** Take the edge protection out of the packaging and clamp it onto the roof. Don't worry - the roof is sturdy enough and won't bend.
3. **Place your Bobby on an elevated surface:** Place your Merklinger on a raised surface to handle the body of the oven easily.
4. **Position your Bobby:** Position your oven at the desired location.



Warning: The Merklinger Bobby must not be moved while in operation. Risk of burns!

03 Set up your Bobby

Place your Merklinger Bobby at your home in the garden or on the terrace in the desired location. Your Merklinger can be placed, for example, on a fireproof table.

- The ground should be level and firm to ensure the Merklinger is stable and as level as possible.
- Now, attach the stove pipe with the stainless steel hood, and you're ready to go.
- Please ensure there are no flammable objects nearby. We recommend a safety distance of one meter from the back and both sides.

Additionally, take care not to place your Merklinger on flammable surfaces such as wooden tables, etc. You can safely place your Merklinger Bobby on our outdoor modules, granite, or any stone surfaces.



Warning: If you have chosen our outdoor module, it is essential to place your Bobby carefully on the granite slab, so that you do not damage the granite due to the weight of the oven. Bumping the oven on the granite can lead to cracks in the granite.

04 The right wood

The right wood is an important factor for successfully preparing your favorite dishes in the Merklinger wood-fired oven. All hardwood types are suitable.

We recommend beech wood with a moisture content of 12-

18% and minimal bark on the logs. The moisture content in the wood enhances the juiciness of your baked goods due to the continuous air circulation in the oven. If the logs are too large, too moist, or have too much bark, it can lead to increased smoke production.



Diameter:
3 cm
Length:
20 - 25 cm

- **Ensure that the logs have a uniform thickness (3x3 cm) to better control the temperature. The ideal log length should be between 20 cm and 25 cm.**

We advise against using softwoods due to their high resin content and low calorific value. Additionally, resin may seep into the fire chamber and stove pipe, causing buildup.



Caution: The wood should not be stored for more than 3 years as this reduces its heating value. The heating value decreases by 2-3% per year with increasing storage time.



Tip: It is possible to place a damp piece of wood at the end of the grilling or baking process to impart a smoky flavor to the food. Experiment with these techniques in small increments to achieve desired results.

05 Important instructions for use

- **Leave ash in the fire chamber:** After each use of your Merklinger, we recommend leaving the ash in the fire chamber. Over time, this creates additional insulation and reduces heating time.
- **Avoid temperatures above 450°C:** Note that temperatures above 450°C are not beneficial for the coating. The Merklinger loses its corrosion protection above this temperature.
- **Flames from the fire chamber door:** Ensure that no flames protrude from the fire chamber door, as they can



damage the heat-resistant coating and/or the aluminium handle on the fire chamber door.

- **Aluminium handle of the fire chamber door & rapid heating:** To prevent the aluminium handle of the fire chamber door from loosening, always leave the door slightly open at temperatures above 150°C. The door should also remain open for rapid heating.
- **Regular maintenance of your Merklinger Bobby:** Tighten all screws on your Merklinger at regular intervals. Pay particular attention to the screws in the hinge bushes of the Merklinger. Due to frequent opening and closing of the doors, these screws may loosen over time. Therefore, tighten them regularly by hand.
- **Control of the damper:** Always check when heating the oven whether the damper (on the stove pipe) is open. Open means: The aluminium handle is pointing upwards. Only for long cooking of braised dishes, roasts, or pulled pork, you can close the damper after the flame has extinguished, i.e., turn the aluminium handle to the right to maintain the temperature.
- **Cleaning the chimney pipe:** Sweep the chimney pipe at regular intervals with a broom to remove unnecessary dirt.
- **Cleaning the flue gas thermometer:** If the thermometer becomes darkened by soot particles, clean the glass surface with oven spray or a suitable oven glass cleaner.
- **Increased smoke production when adding wood:** When adding wood, always ensure to place your logs completely into the embers to prevent excessive smoke.
- **Risk of burns:** Always use heat-resistant gloves when using your Merklinger.
- **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 the oven before its first use is crucial for its future performance. During this process, the natural clay bricks release their residual moisture, and the powder coating bonds with the black body of the oven.



To properly season your Merklinger Bobby for the first time, follow these steps, **which take approximately 90 minutes:**

Heating Up
video here:



1. Turn the aluminium handle of the stove pipe to a vertical position, opening the damper in the stove pipe.
2. Open the door of the fire chamber and stack 6-8 logs of wood in the center of the fire chamber. Arrange the logs so that there is enough air between them for the flames to ignite quickly.
3. Place 2-3 fire starters made of wood wool under the wood and light them. Use any grill-compatible fire starters (wood wool is recommended); liquid fire starters are not suitable.
4. Open the air regulator of the fire chamber door and open the fire chamber door approximately 3 cm wide to ensure sufficient air for the fire during the seasoning phase.
5. Ensure that during the initial heating of your Merklinger, the oven door remains closed.
6. After about 10 minutes, the Merklinger wood-fired oven should reach a temperature of approximately 280-300°C.
7. 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.
8. Done! The paint has been burned into the material of the oven!



Caution: The paint of the Merklinger wood-fired oven starts to react during the seasoning phase. You will notice this process as the color of the oven begins to steam and emit a slight odor.



Tip: During the seasoning process as well as during heating, it is recommended to lay kitchen roll (such as Bounty) across the entire width of the oven door and then close the door. This helps to absorb any moisture present in the fire chamber and also prevents the inside of the oven door from becoming sooty.

07 Heating up



Heating Up
video here:



1. Turn the aluminium handle of the stove pipe to a vertical position, so that the damper in the stove pipe is open.
2. Open the door of the combustion chamber and stack 6-8 logs of wood in the middle of the combustion chamber. The logs should be stacked so that there is enough air space between them. This allows the flames to ignite quickly.
3. Place 2-3 wood wool firelighters under the wood and light them. Anything suitable for grilling can be used as a firelighter (we recommend wood wool), but liquid firelighters are unsuitable (see Section 01.4).
4. Open the air regulator of the combustion chamber door and open the combustion chamber door approximately 3 cm wide, so that the fire gets sufficient air during the seasoning phase.
5. Ensure that you keep the oven door closed while your Merklinger heats up.
6. After 10 minutes, you should have reached approximately 280-300°C top heat and baking can begin.



Caution: When lighting and adding wood to your Bobby,

increased smoke may occur. In the cooking chamber, flour and other residues can accumulate in the gaps and under the firebricks. Therefore, remove the firebricks when they are cold and regularly sweep out these residues with a broom to avoid excess smoke when lighting.



Tip: Detailed temperature instructions for baking can be found from page 30 onwards of this manual or on the recipe section of our website.

08 Regulating the clay brick temperature



To determine the temperature of the firebricks, it is recommended to use the precise measurement with the Merklinger infrared thermometer (available optionally):

1. If the temperature of the clay bricks rises above the desired value during heating, the bricks can be cooled down with water. For this, use a 0.5 - 1 liter glass bottle of water and carefully pour it over the hot firebricks.
2. Immediately close the oven door to prevent the escape of steam. After about 1-2 mins, the temperature of the clay bricks should have decreased.
3. If the temperature is still too high for your purposes, you can repeat this process as many times as needed. You do not need to worry about the clay bricks cracking or breaking.



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



Practical tips and tricks for bread, pizza, and more: See page 31 in this manual.

09 Cleaning

Cleaning your Merklinger's interior is done using **pyrolysis**. What is pyrolysis? By using fire and high temperatures in the Merklinger of at least 350°C, residues such as food remnants are burned to ash, which can then be easily removed with a small broom.

Clay bricks: If the stones are heavily soiled or darkened, you can also burn them clean.

Here's how to proceed:

1. Open the door of the combustion chamber and stack 6-8 logs of wood in the middle of the combustion chamber. The logs should be stacked so that there is enough air between them for the flames to ignite quickly.
2. Now ignite a large fire.
3. The temperature during the pyrolysis process should be between 350-400°C.
4. Note that the clay bricks may initially turn black. As the clay bricks gradually begin to lighten, the pyrolysis process takes effect.
5. Depending on the degree of soiling, the clay bricks will be burned clean and completely neutralized in taste after approximately 40-60 minutes.



Tip: After cleaning your Merklinger using the pyrolysis process take advantage of the residual heat and cook, for example, a casserole. You'll be working with decreasing temperatures in this case.

10 Care and Maintenance

Nothing brings more joy than the endless culinary experiences you can have with your Merklinger Bobby. Just as daily care is essential for us, your Merklinger

also requires regular maintenance. Your oven is made from very high-quality materials and is therefore resistant to weather conditions. Despite the best material selection, good care of your wood-fired oven is crucial!

Protected Areas

If you store your oven in a protected space such as a barn or garage, fluctuating temperatures and humidity in these areas can affect the powder coating of your Merklinger. Therefore, it is advisable to regularly inspect these protected areas and ventilate them more if necessary.

Powder Coating

The special powder coating on your Merklinger not only needs to withstand heat but also must accommodate the metal's expansion. Therefore, over time, a patina may develop on your Merklinger.

Please also consider some of our care instructions:

Regular Maintenance

We recommend using Ballistol Universal Oil for regular maintenance (**once a month**) of your Merklinger. After spraying the oil on the black body, ensure it is evenly distributed with a lint-free cloth to prevent streaks. Pay attention to maintaining the weld seams as well. Even if your Merklinger is in winter hibernation, it should be regularly oiled with Ballistol Universal Oil. By removing the clay bricks and ash, you 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 by wiping the outside to remove any leftover food residues



or fats. We also recommend keeping a dark cotton dishcloth handy during use to remove condensation and any other residues like fat streaks from the entire front, inside the oven door, or around the combustion chamber. Prevent any burnt-on residues from forming on the coated surface, as these may become difficult to remove and can also lead to rust.



Removing Water Residues

Also, make sure there is no water (or water drops) on the entire upper surface around the chimney pipe on the body before heating your Merklinger. If this is the case, clean the affected areas and protect them with Ballistol Universal Oil.

Stainless steel Element Care

For the care of the stainless steel elements on the Merklinger, we recommend using a stainless steel cleaner. To avoid scratches, always wipe in the direction of the stainless steel's grain. Due to the different temperatures generated by the oven, stainless steel may discolor. This does not affect the function of your Merklinger and signifies the high quality of the stainless steel.

Care for Surface Rust

To remove surface rust from stainless steel surfaces in most cases, you can use citric acid. It is a fruit acid known as an excellent rust remover. However, it's crucial to dilute the acid correctly to avoid creating a too acidic solution. An optimal mixture is 10% citric acid and 90% water. Alternatively, you can use a stainless steel cleaner.

Now, use a rougher cloth to wipe over the surface rust until it's completely removed. Finally, rinse the affected stainless steel elements one last time with clean water to remove any remaining traces of the

cleaning agent. Then, polish them carefully with a kitchen cloth.

In summary, careful maintenance and upkeep of your Merklinger are crucial to maintaining its appearance, durability, and lifespan. By following these tips and recommendations, such as proper storage, cleaning, and care, you can prevent damage to the powder coating and stainless steel elements of your Merklinger from moisture and other factors.

We do not provide warranty for perceived claims resulting from failure to follow care instructions!

Accessories



11 Merklinger Outdoor Module

11.1 Granite surface



Our outdoor modules provide the perfect working height for your Bobby. The granite slab of the outdoor modules is the ideal surface for your Merklinger Bobby. You can find all outdoor modules on our online shop.

More info
on outdoor-
kitchen:



Due to the different components of granite that form over various periods, cracks (so-called fissures), fine pores, veins, or variations in color, structure, texture, and grain may appear. These do not indicate a defect but rather emphasize the unique characteristics and character of the granite material.

If you only notice a hairline crack from a very specific angle (and cannot feel it when running your hand over the surface), the crack is likely harmless and can be left alone. To ensure these minor imperfections do not become unsightly, it's important to regularly seal your granite slab, typically once a year.



Caution: Avoid moving your outdoor module over cobblestones, curbs, or similar surfaces, as this could cause the granite slab to develop a hairline crack. Also, be sure to follow the instructions provided in the leaflet from our granite supplier.



Additionally, **avoid thermal overload**, such as placing very hot pans or pot bottoms directly on the granite surface. Sudden and extreme temperature changes can cause cracks in the material.

Despite its exceptional strength, your granite slab can still be damaged by oils and acids. To prevent staining on your granite, it's advisable to store oil bottles properly and immediately clean off any residues from fruits and vegetables. Caring for your granite slab is

very simple: a damp cloth and a little dish soap are usually enough.



Caution: Avoid acidic or oil-based cleaning agents, as they can cause discoloration. Specialty natural stone cleaners are available from professional retailers.



Caution: Do not lift your outdoor module by the granite slab to prevent the formation of hairline cracks. Never sit on the granite slab, as it is not intended for seating.

Cleaning and maintenance: After each use, thoroughly clean your outdoor module to remove any leftover food residues and fats.

Covering: When not in use, protect your outdoor module with the Merklinger Outdoor Module Cover (available optionally) to shield it from contaminants and weather conditions. Additionally, the cover should be re-impregnated at regular intervals.

11.2 Wood elements on your outdoor module

1. Regularly clean the wood with a damp cloth or a mild cleaning agent. Be sure to avoid over-wetting the wood.
2. Remove stains and dirt as quickly as possible to prevent them from penetrating the wood.
3. Thoroughly dry the wood after cleaning to prevent mould formation.
4. Use a suitable care product to protect and maintain the wood. Oiling or waxing can protect the wood from moisture and dirt while making it more supple and attractive.
5. Avoid using chemicals such as chlorine or acids that can damage the wood.
6. Avoid exposing the wood to too much sunlight and

moisture to prevent discoloration and expansion.

7. Watch out for possible splinters, despite the smoothed wood surface.

We hope these tips and information help you maintain your outdoor module in perfect condition.

12 Merklinger protective covers



- To put on the cover, please remove the chimney.
- Although the cover is made from tear-resistant material, carefully pull it over the corners of the stainless steel roof.
- **Caution:** The cover should only be placed on a cooled-down Merklinger.
- If your Merklinger is not used for a long time, it is important to ventilate it by removing the cover. Why? During prolonged periods of non-use, moisture or even rust can form under the cover in highly variable or very humid weather conditions.
- For an extended lifespan, please impregnate the cover once a year (clean, dry, waterproof).

13 Denk Ceramics



Our ceramic range is equipped with a special coating and is perfect for cooking, baking, roasting, and stewing in your Merklinger Bobby. Manufactured by Denk Ceramic, a craft-based enterprise focusing on people and natural ceramic materials. Founded in Bavaria in 1964, Denk Keramik remains in Bavaria and is committed to Quality, Function and Beauty.

What can I prepare in the Celtic Cauldron?

The Celtic Cauldron can be used for stews, casseroles, and roasts. With the Celtic Cauldron, cooking is easy



and the results are delicious. It is versatile and looks beautiful on the table. A practical and high-quality product made from handmade ceramic.

What can I prepare with the Celtic Cauldron Griddle/Lid?

In addition to serving as a useful lid for the cauldron, the griddle can be used for frying vegetables, casseroles, meat, or fish - expanding your cooking possibilities. Impress your guests with delicious dishes directly from your Merklinger Bobby.



What can I prepare in the Celtic Bowl?

The Celtic Bowl is our largest fireproof dish. It has a raised edge, so in addition to roasts, casseroles, gratins and quiches the Celtic Bowl is ideal for baking cakes. It also doubles as a beautiful fruit bowl.



Care Instructions

To enjoy your ceramic products for a long time, proper care is important. Fortunately, this is very easy. You can simply place the ceramic in the dishwasher or rinse it with hot water and a little dish soap.

Feel free to check out our shop or scan the following QR code for our full Denk Keramik range:



General Information

14 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 burning 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>How long is the heating time?</p>	<p>The heating time is approx. 10-15mins.</p>
<p>Clay brick is crumbling at the edges</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 directly from us - simply call or email us (info@dermerklinger.de /+49(0)8231 988 35 85).</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 from us. Just give us a call and we would be delighted to help!</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>Contact us! Our customer service is always here for you! We regularly hold baking and grilling seminars, and foodie events. 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>

15 General information on warranty and guarantee



- You have a 2-year statutory warranty on your Merklinger Bobby wood-fired oven.
- Your Merklinger is made of steel and stainless steel. Steel is subject to stress, especially at the weld seams. Some rust may form in these areas, as even the best coating can flake off due to the prevailing stress. However, this does not affect the function of your Merklinger.
- **Caution:** The Merklinger should be fired immediately after receipt. A properly fired and maintained Merklinger rarely shows rusty spots. Nevertheless, due to the properties of the material, rust may occur, but it does not impact the oven's function.
- Rusty spots on the Merklinger can be touched up at any time with black stove paint.
- Some people appreciate these signs of use and view the rust as a patina.
- We do not assume any warranty for alleged claims if the care instructions are not followed!

Tips and tricks to get started!



16 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 140-160°C, you can place the bread inside.
3. Make sure the clay bricks are at the correct temperature before placing the bread inside.
4. When the wood is already black and burnt through, add only 1-2 pieces of wood at this point to achieve an increase in top heat.
5. To bake bread, you need a top heat of 280-300°C.
6. The bread can now be placed inside.
7. After about 10 minutes, rotate the bread 180°C.
8. After approximately 45-60 minutes, the bread will be fully baked at decreasing heat.
9. For precise results, you can measure the internal temperature: the bread is perfectly baked when it reaches an internal temperature of 95-99°C. An easier method is the knock test: tap the underside of the bread with your knuckles; if it sounds hollow, it is fully baked.



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

17 Tips for baking pizza

1. Start the fire in your Merklinger as described in Section 07.
2. Once the clay bricks have reached the desired temperature of about 280°C-300°C, you can place the pizza inside.
3. Add 2-3 more wood logs at the back. For baking pizza, a constant top heat is important. The oven

thermometer should read about 350°C-400°C.

4. Now you can place the pizza inside. Make sure to check the temperature of the clay bricks before placing the pizza, which should be around 280°C-300°C.
5. After about 1-2 minutes, rotate the pizza 180°.
6. Your pizza will be ready after approximately 2 minutes.



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



Caution: All temperature values are for guidance, and the preparation is simplified. You can adjust the cooking methods to your liking. Baking and cooking times may vary slightly depending on the type, moisture, and thickness of the wood, the outside temperature, and the thickness of the food being cooked.

You can find further detailed instructions on our website www.dermerklinger.de under Recipes or on YouTube on our channel @dermerklinger.

18 The perfect dish in the Merklinger Bobby

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	140-160°C	280-300°C	300-320°C
Top heat	Place the bread in the oven at 280-300°C. After 20 minutes, you can allow the temperature to drop.	350-400°C	400-450°C
Core Temperature	-	-	-
Bake Time	45-60 mins	2-4 mins	2-4 mins

Dish	Bread rolls	Roast pork (Denk Ceramics)	Oven-roasted vegetables/ Casseroles/ Gratins
Cook Surface	Directly on the clay bricks	In heat proof baking dish on the clay bricks	In heat proof baking dish on the clay bricks
Number / Quantity	As many as will fit	1 kg	1 baking dish
Stone temperature	160-180°C	Not important	Not important
Top heat	220-240°C	180-200°C	ca. 200-220°C
Core Temperature	-	70-75°C	-
Bake Time	20 minutes	1 hour per kg	Depends on the recipe

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

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

Email: info@dermerklinger.de

Telephone: +49(0)8231 988 35 85



Wood-fired Oven & Grill

MERKLINGER

Der Merklinger GmbH

Messerschmittring 19

DE - 86343 Königsbrunn

+49 (0)8231 9883584

info@dermerklinger.de

www.dermerklinger.de



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