

## FUEL GUIDE

### Comparison of the Main Types of Charcoal

The choice of fuel directly influences cooking performance, temperature control, the aromas released, and smoke emission. Below is a comparative table of the main types of charcoal compatible with your THE LINE GRILL® barbecue:

Type of Charcoal	Smoke Emission	Heat Output	Burn Duration	Advantages	Drawbacks	Recommended For
Classic Lump Charcoal	Medium to high	Medium	Medium	Easy to find, heats up quickly	Produces a lot of smoke, temperature stability is limited	Quick grilling, occasional use
Hardwood Charcoal	Low to medium	High	Long	Thermally stable, low moisture content	Longer ignition time	Long cooking, searing meat
Coconut Shell Charcoal	Very low	Very high	Very long	Virtually smokeless, long-lasting, eco-friendly	Higher cost, needs effective ignition	Professional use, low-nuisance cooking
Compressed Briquettes	Low to medium	Medium-high	Long	Consistent temperature, economical	Slow start-up	Indirect cooking, prolonged heat
Binchotan Charcoal	Very low	Very high	Exceptional	Pure, odorless, smokeless, used in haute cuisine	Very expensive, hard to find, very slow ignition	High-end cooking, gourmet grilling
Marabu Charcoal (Cuba)	Low	Very high	Very long	Dense, powerful, clean burn with little ash	May require strong initial heat to ignite	Professional catering, intense steady heat

## Comparison of the Main Firewood Types for Cooking

### Split Wood Logs – The Authenticity of a Living Fire

Using well-split and dry logs is essential for effective heat-up, steady combustion, and long-lasting embers. Proper spacing between logs ensures optimal airflow, prevents suffocation of the fire, and promotes a lively and controlled flame. Never use resinous woods (pine, fir...), damp wood, or treated or recycled wood: their combustion can be unstable, produce toxic smoke, or clog the firebox.

Type of Wood	Aroma	Heat Output	Ember Holding	Advantages	Drawbacks	Ideal For
Oak	Light, woody, mildly sweet	High	Excellent	High calorific value, dense and durable embers	Slow to ignite	Long cooking, red meats
Beech	Mild, subtle, neutral	Good	Good	Clean burn, lively flame	Less aromatic than others	Versatile: fish, vegetables, poultry
Hornbeam	Neutral to slightly sweet	High	Very good	Steady heat, stable embers	Less common, higher cost	Controlled grilling, indirect cooking
Ash	Light, dry, discreet	Medium-high	Good	Easy to light, fast temperature rise	More flame than embers	Quick cooking, ignition
Olive	Intense, fruity, smoky	Medium-high	Good	Strong, distinctive aroma, interesting embers	May spark	Mediterranean cooking, flavorful cuts
Vine (roots)	Strong, rustic	Medium	Medium	Highly aromatic, fast burn, great for flavoring	Short burn time, few embers	Express grilling, intense flavors
Alder	Sweet, lightly smoky	Medium	Medium	Good balance of aroma and heat	Rarer, more for smoking	Fish, poultry, light cooking
Maple	Sweet, slightly caramelized	Medium	Good	Steady burn, smooth and pleasant smoke	Less common in Europe	Desserts, poultry, grilled vegetables

## SEARING, GRILLING, ENHANCING

### Cooking Reference Guide

(Stainless steel grill or plancha – cooking with embers or wood fire)

**1. Fish** Fish must be cooked with precision to preserve tenderness and avoid falling apart. For delicate fish (sea bream, bass, cod...), use the stainless steel plancha to prevent sticking and breakage. For firmer or whole fish (tuna, salmon, mackerel...), grilling is possible, provided the grates are well-oiled.

Flesh is properly cooked when it turns opaque, pearly, and flakes easily with a fork.

Thickness	Cooking Height	Estimated Time	Cooking Method	Desired Result
~2 cm (thin fillet)	~15 cm	3–4 min per side	Plancha	Opaque, tender flesh
~3 cm (thick fillet)	~15 cm	4–6 min per side	Plancha or grill	Evenly cooked flesh
~4 cm (whole fish)	~15 cm	5–6 min per side	Grill (hot embers)	Cooked through without drying out

**2. Vegetables (peppers, onions, zucchini, etc.)** Use the plancha for gentle, even cooking and to avoid vegetables falling into the embers. Use the grill for larger or skewer-format vegetables.

Some vegetables (peppers, eggplants) may also be roasted whole, then peeled for a confit texture.

Vegetable / Prep	Thickness / Format	Cooking Height	Estimated Time	Cooking Method	Desired Result
Bell pepper (halved)	Natural thickness	~15 cm	6–8 min skin side + 2 min flesh side	Grill or plancha	Charred skin, tender flesh
Onion (thick slices)	~1–1.5 cm	~15 cm	3–4 min per side	Grill or plancha	Caramelized, crisp-tender
Zucchini (long slices)	~0.5–1 cm	~15 cm	2–3 min per side	Plancha	Golden, soft texture
Eggplant (round/long)	~1–1.5 cm	~15 cm	3–4 min per side	Oiled grill or plancha	Soft, lightly grilled
Mushrooms (whole/halved)	Medium size	~15 cm	4–5 min, stir often	Plancha	Juicy, tender texture
Tomato (halved)	Half fruit, cut side up	~15 cm	3–4 min skin down	Grill or plancha	Soft, slightly roasted
Corn (whole cob)	Pre-cooked or fresh	~15 cm	10–12 min, turn regularly	Grill	Grilled, tender kernels
Vegetable skewer	Varied	~15 cm	8–10 min, turn regularly	Grill or plancha	Evenly grilled

**3. Red Meat (beef, lamb...)** Red meat requires precise heat management to achieve the desired doneness (rare, medium, well done). For thin cuts (steak), use direct heat with a low grill (~10 cm). For thick cuts (ribeye, sliced leg of lamb), sear over high heat then finish indirectly by raising the grill to ~15 cm.

Let meat rest at least 2–3 minutes after cooking to retain its juices.

Thickness	Cooking Height	Estimated Time	Cooking Method	Desired Result
~2 cm (steak)	~10 cm (high)	2 min per side	Grill or plancha	Rare (red center)
~2 cm	~15 cm (med)	3 min per side	Grill or plancha	Medium (pink center)
~2 cm	~15 cm	4 min per side	Grill or plancha	Well done (uniform gray)
~3 cm (ribeye, lamb)	10–15 cm	3–5 min per side	Grill or plancha	As desired
~4 cm (rib steak)	10–15 cm	4–7 min per side	Grill or plancha	As desired

**4. White Meat (chicken, turkey...)** White meat must be cooked thoroughly. Too high a heat may burn the outside while leaving the inside undercooked. Ideal cooking is at moderate height (~15 cm), turning pieces regularly.

Recommended internal temperature:  $\geq 74^{\circ}\text{C}$ . Juices should run clear, with no traces of blood.

Thickness	Cooking Height	Estimated Time	Cooking Method	Desired Result
~2 cm (cutlet)	~10–12 cm	6–8 min per side	Grill or plancha	Well done, clear juices
~3 cm (thick breast)	~15 cm	8–10 min per side	Grill or plancha	Fully cooked, no pink
~4 cm (thigh with bone)	~15 cm	10–12 min per side	Grill or plancha	Cooked through, golden surface

**5. Fruit (grilled dessert)** Grilled fruits are delicious when lightly caramelized and served warm. Use quick cooking over moderate heat, on a well-oiled grill or plancha. Ideal for pineapple, peach, banana, or mango.

A drizzle of honey, lime zest, or pinch of cinnamon enhances the aroma.

Preparation	Cooking Height	Estimated Time	Cooking Method	Desired Result
Pineapple (slices ~2 cm)	~10 cm	3 min per side	Grill	Caramelized, hot
Peach (halved, pitted)	~10–15 cm	2–3 min per side	Grill	Tender, grilled flesh
Whole banana (in peel)	~15 cm	5–7 min	Grill or plancha	Soft texture, warm pulp

