

Warmington Outdoor Nouveau Cooking Fires

Maintenance & Operating Instructions



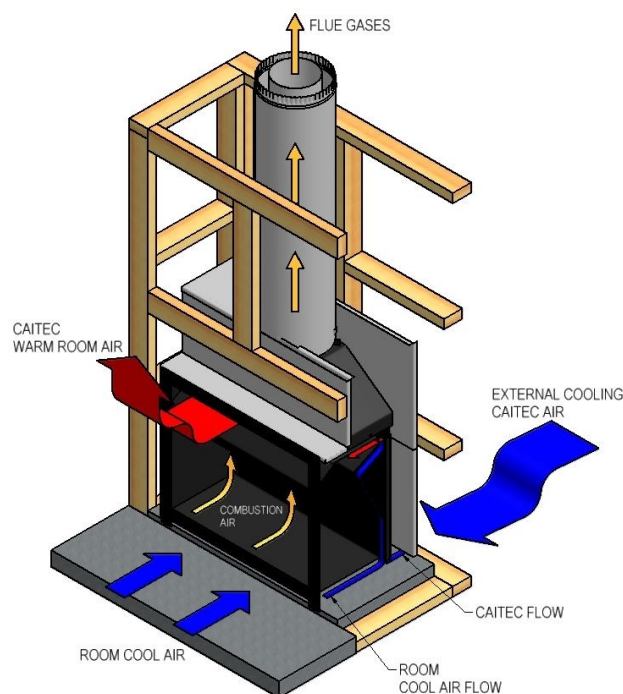
How to light and maintain an outdoor cooking fire.

Please keep these instructions for future reference

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POINTS TO CONSIDER PRIOR TO INSTALLATION

- **Location of the fire.** The position of the fire will have an effect on the distribution of the heat. Considerations such as wind, shelter and boundary fences and trees will have to be taken into account.
- **External air supply.** See the CAITEC detail.
- **The Topography of the land** .The slope and position of the land in relation to the home has a bearing on how the wind will interact with the fire and flue system.
- **The prevailing wind.** Care needs to be taken to ensure that the flue termination is in the correct position as wind and gusts that hit the flue and cowl system may overcome the cowl and draft back down the flue. This can be a combination of down draft and high pressure.
- **Hearth and plinth.** For combustible flooring, an insulating hearth and plinth of 75mm hebel or other non-combustible material is required. See Hearth and Plinth Construction details in the Specifications for the Nouveau fire.
- **Positioning of the Flue system.** There is a maximum distance that an offset flue can be installed and distance to adjustment structures. Reference to AS/NZS : 2918:2001 for all flue and Installation requirements
- **Flue and Fire Clearance.** To be maintained to the manufactures Instructions.



Caitec" draws air from an external air source to ensure that the open fire has pre-heated combustion air maximizing efficiency while maintaining the home at constant pressure equilibrium, reducing the risk of back drafting . Ensure that the cavity is vented to Outside fresh Air and the Warmington will take care of the rest. 2 x 100mm Diameter vent are required (Or equivalent to that.)

"Warmington's CAITEC" room replacement air (for internal fires only)

Burn Control and Operation of your Warmington Fire.

LIGHTING THE FIRE

To start and maintain a good fire, you need the following:

- Newspaper (not coloured or coated).
- Box of Matches
- Packet of firelighters (optional)
- Quantity of finely split, dry soft wood kindling (such as pine).
- Seasoned dry, split firewood in range of sizes. (do not burn: treated wood, painted wood, plywood, particleboard or MDF).



Matches.



Newspaper



Fire Lighters may be used



Kindling is finely split and ideal for starting the fire.

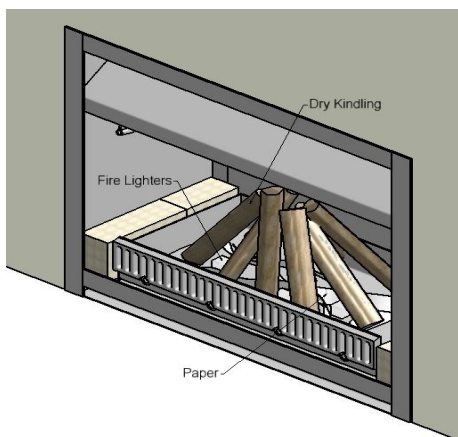


Generally fire wood is cut to 300 to 350mm lengths and split to 150 to 180mm cross section. Note the Season Cracks in the ends.

FOR CORRECT OPERATION OF YOUR OUTDOOR WOOD FIRE - follow these guidelines

These are guidelines only - each Installation will operate with it's unique aspects:

Place generous amount of crumpled newspaper in the Firebox. Place 10-15 pieces of finely split, dry kindling on top and behind the paper, say 20cms. Putting firelighters under the newspaper can help to sustain burn time.



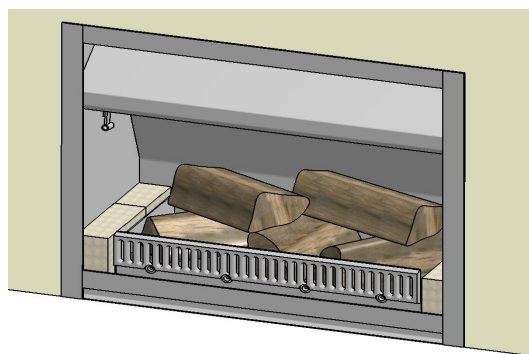
Light the paper and/or firelighters from both ends and the middle. As soon as the kindling has 'caught' and is burning briskly, add smallish pieces of wood to the Fire. When the fire is established, put on larger pieces in a criss-cross pattern.

You may notice a faint smell on the first light of the Fire. This is the paint coat curing and his smell will soon disappear. (see note on Paint).

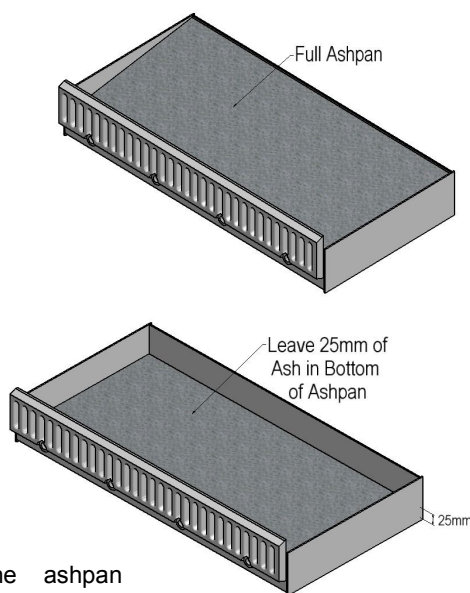
The most productive way to control the burn rate is by the amount of fuel that you load in the Fire. Load the Fire to gain the desired heat out put but ensure that the fire is not over firing. See Fuel Load in these instructions.

Clean out the ash pan before it is full to the top. It is recommended that a bed of ash be left in the bottom of the tray (say 25mm) after cleaning as this aids with stable burning. The excess should be placed in a non-combustible container and moved outdoors immediately to a location clear of combustible materials.

In order for the Fire to burn properly, you will need a fast fire for the first ten to fifteen minutes. This is to get the chimney to pull combustion air through the heat exchangers on the fire. Maintain a fire as big as you need without overloading the ash pan, being careful that wood does not fall out of the fireplace and onto the hearth. As the fire continues to burn, you will be able to run a slower fire. This is time to put on the larger, split timber logs.



Fuel load in a criss-cross pattern.



Keep the area under and to the rear of the ashpan clear of ash. This space allows air to the rear of the fire, increasing the air supply for the fire to burn.

IMPORTANT NOTE:

Care should be taken to ensure the ashpan does not encounter rapid cooling (i.e. water ingress from the chimney, or using water to extinguish the fire after use), as the sudden change in temperature will cause the tray to buckle or warp.

Damage (including buckling or warping), to the ashpan is not covered under the Warmington Warranty.

FUEL LOADS

The size of the logs and the number of pieces that can be loaded per fueling will vary with the size of the fire. As a rule, fire wood is cut to 300 to 350mm lengths and split to 150 to 180mm cross section, depending on the wood merchant that you purchase it from, or if you are cutting it yourself.

Generally the fuel load would be 2 to 6 pieces (depending on the size of the fire) of fuel every 25 to 40 minutes placed in the ash pan. The fuel load will directly impact the heat output and will vary to your requirements.

GUIDE ONLY :

The amount of wood and the frequency of the wood load can be gauged by the level of embers in the ash pan along with the height of the wood that is burning. The ember level will build up as the fire is being used and should not exceed the level of the ash pan. Once it has filled the ash pan and the fire is cold, remove the excess ash as described in the instructions.

The Burning wood is to be contained in the ash pan to prevent the fuel from falling out onto the hearth. If the load of fuel is too large, or the physical size of the wood is too big, it may not fit into the ash pan, therefore the number of pieces of wood will need to be reduced and the size will need to be cut to a smaller size.

When the ash pan is full, remove the ash, leaving 25mm in the bottom of the pan as described in the Instructions.

Note: Damage to the fire as a result of over firing is not covered in the Warranty.

SAFETY AND FIRE SENSE

- Most firewood will spit sparks from time to time. It is strongly recommended you use a sparkguard. **NEVER** leave a lit fire unattended. **Warmington** have a range of sparkguards, either fitted or freestanding for safety and peace of mind.
- **DO NOT** overload the fire with large logs which could fall out of the fireplace and cause a fire hazard. Ensure the logs are placed at the back of the firebox and that you do not overload the firebox during high fire operation. This will vary depending on the size of the fire.
- **In the event of a soot or creosote fire:**
 - Alert all the people in the house. Have them leave or be ready to leave the house.
 - Call the Fire Department.
 - Suppress the fire the best you can being careful of your own safety.
 - Extinguish the fire using a dry chemical household fire extinguisher, or smother it with loose soil or sand. Putting water on the fire will turn to steam and will aid in putting out the fire—but be careful as this can spit hot water.

GENERAL MAINTENANCE

- We strongly recommend that you have the flue swept and cleaned at least once a year to reduce the risk of a chimney fire and ensure proper operation of the fire.
- Ensure the damper is fully open (if your fire is fitted with a damper), when cleaning the chimney. Remove the cowl from the top of the chimney and sweep from the top down the flue. Remove all soot and ash and ensure cowl and bird protection is cleaned and replaced.
- To keep your fire clean, polish all over with a soft cloth when the unit is cool. Cleaning the Firebox interior at the end of winter and spraying with high temperature *Stovebright* paint will extend the life of the firebox. Ensure all surfaces are cleaned with a wire brush or scotchbrite before applying paint.
- The quality of the firewood used can have a dramatic effect on the efficiency and operation of the fire. The main factors are moisture content, tree species and piece size. We recommend that dry timber which has been stored from the previous year be used, and that a mix of soft and hard woods be used. A dense, hard wood will give a longer-lasting coal bed, while a less dense wood will bring a fire to optimum temperature more quickly.

FITTING OF ACCESSORIES

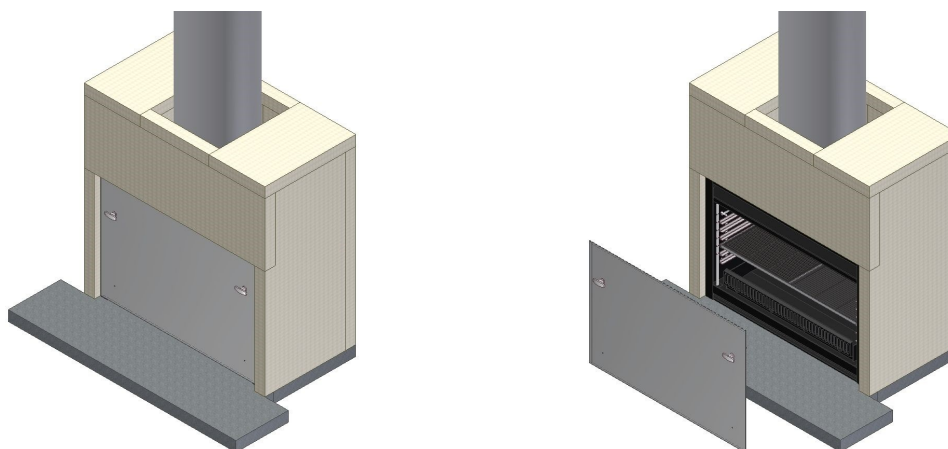
STAINLESS STEEL WEATHER SHIELD: (supplied with the fire)

Removal of shield:

Twist the two handles to release the top of the shield.

Taking hold of the handles, pull the top of the shield towards you.

The shield will now be sitting on two clips which are hooked over the bottom rail. Lift the shield up to clear the bottom rail and remove the shield. Store in a safe place when not in use.



Replacement of the shield:

Carry out the reverse as for removal.

Note: Do not put the shield on the fire when the fire is operational as this may damage the shield.

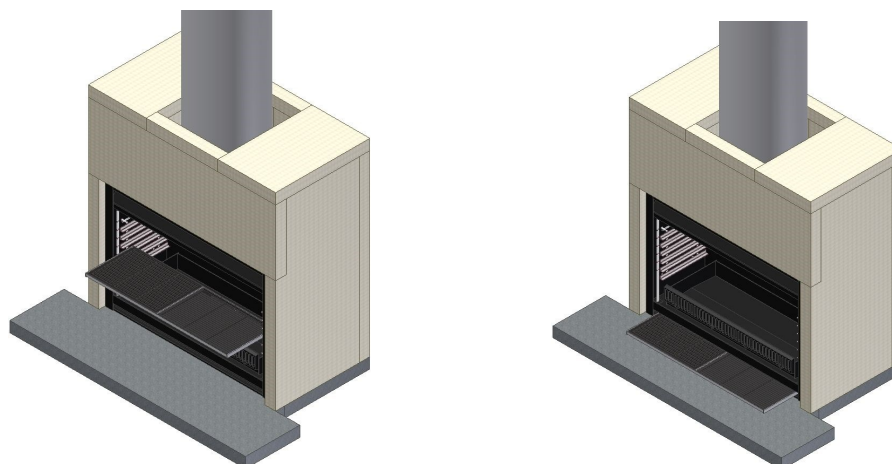
CAST IRON BBQ HOT PLATE AND GRILL: (supplied with the fire)

On each side of the fireplace there are racks fitted for the BBQ hot plate and grill to slide into, these plates may be set at various heights and can be removed for cleaning.

When BBQ hot plate and grill is not in use, it can be stowed in a slot at the base of the fire.

Note:

Gloves are required to handle the plates if they are hot.



BEFORE USING YOUR BBQ HOT PLATES FOR THE FIRST TIME:

Burn off: Before cooking on the plate for the first time, burn off any residual oils or foreign matter by lighting and running the Fire. Cooking may proceed after the surface has been carefully wiped down with a cloth or paper towel.

Preheating: It is necessary to preheat for a short time before cooking certain foods, depending on the type of food and cooking temperature.

Cleaning: When you have finished cooking, clean the plate/grill quickly with a scraper and/or wire brush while still hot.

PIZZA OVEN INSTRUCTIONS

IMPORTANT: Your new wood fired oven needs curing before you start using it for the first time!

Access to the Pizza Oven:

- Insert the Pizza door handle into the slot and turn to release the door - diagram 1 below.
- Pull the door down and using the pizza peel, insert the pizza onto the heated bricks - diagram 2 below.
- Close the door and leave the pizza to cook for allotted time.
- You can check if the pizza is cooked by opening the door to check. (You may have to wear oven mitts when the fire is very hot).
- Using the pizza peel, remove the pizza from the oven and enjoy!

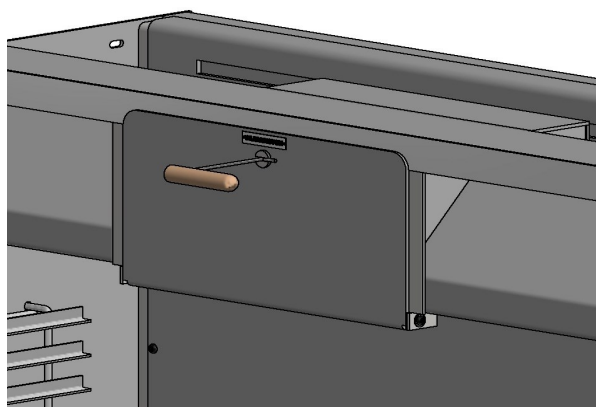


diagram 1

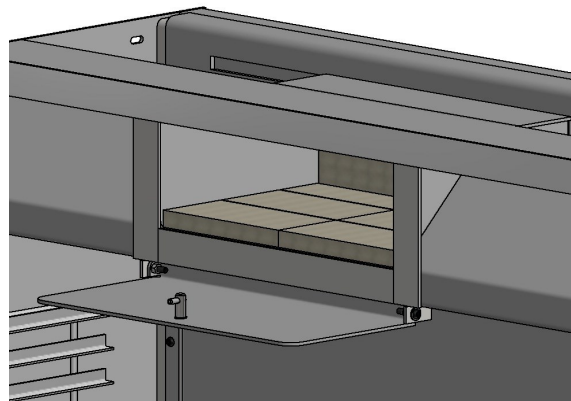


diagram 2

PIZZA OVEN COOKING INSTRUCTIONS (General)

Make sure your pizza oven is at a high temperature before cooking your pizzas. Light the fire and have a good, hot fire going for at least 60 minutes before cooking pizzas to ensure the oven is hot enough. Around 250°C will be the preferred temperature (you can use an infrared oven thermometer to get an accurate reading of the inside temperature of the oven, if you wish). For large pizzas, rotate after 5-7 minutes cooking time to ensure even cooking from the heated bricks inside the oven.

Don't be afraid to build a good size fire (remember to use seasoned hardwood), as this will heat up the oven properly. How long you need to keep it going depends by how much you will be cooking.

Cleaning the Pizza Oven:

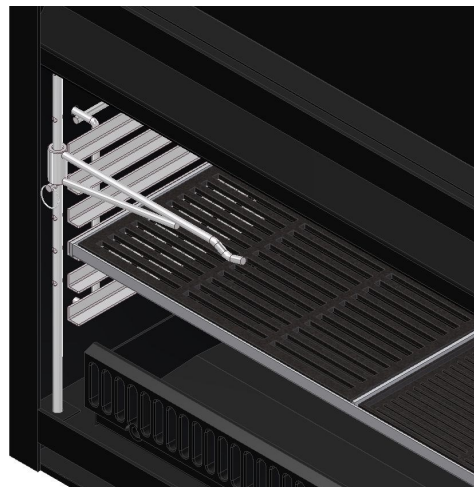
Wood fired ovens are mostly self cleaning, since the temperature needed to bake a pizzas is very high and once the cooking process is over, there is normally very little to clean up. However cheese spills will require additional cleaning.

- Let the oven cool down, until it reaches room temperature.
- Using a scraper, scrape away any food debris or spills on the surface, then use a hard wire brush to remove any stubborn remnants from the fire bricks.
- You can use a water dampened cloth to wipe away any grease, but be careful to remove excess water so the cloth is just damp, as the bricks absorb liquid, and can crack when exposed to high heat.

NOTE: Do not use detergent or oven cleaner to clean your pizza oven.

DAVIT: (Optional Extra POA)

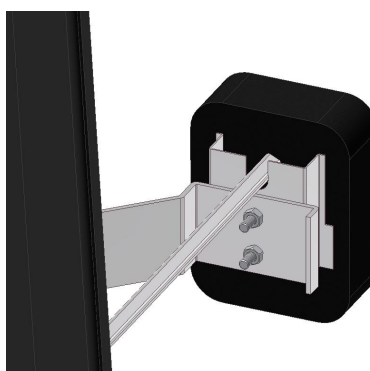
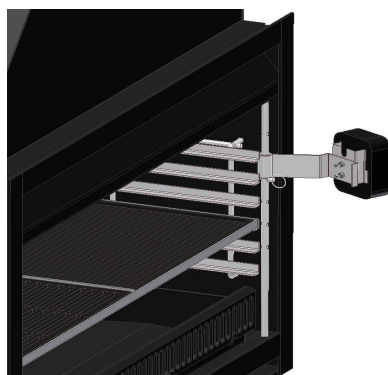
The use of the davit is to allow a pot to be swung in over the ember bed for boiling water or cooking in. The Height of the Davit can be set by the pin in the side of the rod on the left or right of the fire. The proximity of the pot to the ember bed will set the heat applied to the pot and the cooking time.



ROTISSERIE: (Optional Extra - POA)

The Rotisserie is used to cook larger pieces of meat and poultry to ensure slow and even cooking. Cooking is recommended over the grill plate.

1. Screw the rotisserie rods together. Secure the meat between the skewers and insert onto the rod, tightening the thumb screws to keep the food in place.
2. Place the spiked end of the Rotisserie rod into the Rotisserie rod holder. Place inside the firebox, over the bbq grill.
3. Place the Rotisserie motor onto the Rotisserie motor bracket. Insert the rod into the Rotisserie motor, making sure it turns freely.
4. Ensure the food is centered and balanced as evenly as possible on the Rotisserie rod to avoid over working the motor.
5. After cooking, you can remove the motor and insert the handle onto the end of the rod to remove the Rotisserie from the fire safely.



Motor rated to 4kg

Note: Cooking times will vary due to the type of food and the size of the fire.

HELL ROTISSERIE 240 volt powered: (Optional Extra POA)

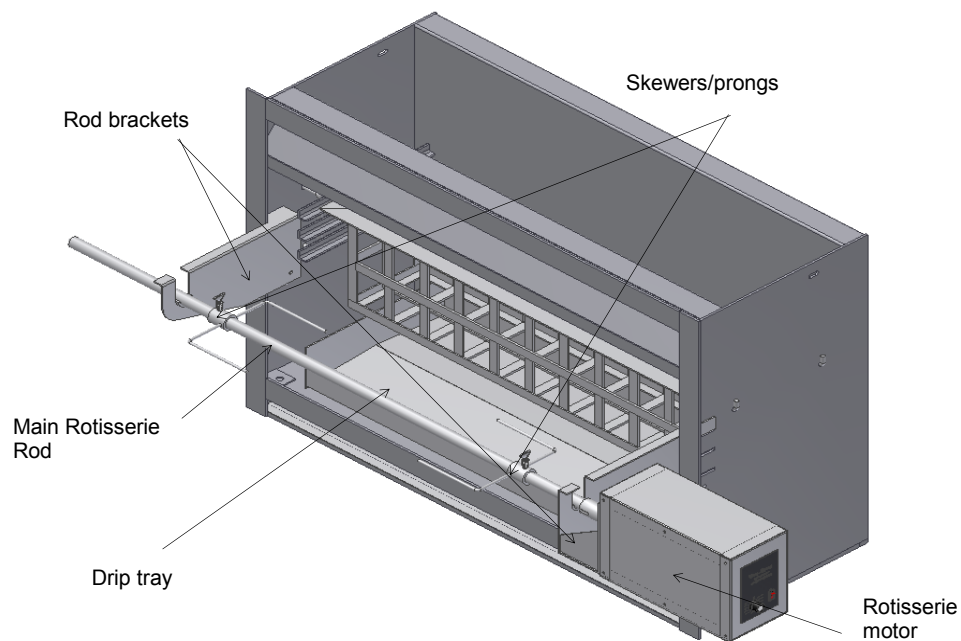
This is a 240 Volt powered and operated unit and is mounted on a rack at the left and right hand sides of the fire.

A stainless steel drip tray catches the juices and fat from the rotisserie and also allows the operator to carry the rotisserie to and from the main fire.

Assembly Instructions:

1. Place the main rod through the food and secure firmly into the skewers/prongs and tie with wire or butchers twine. Tighten the two end fixing pins to keep the meat in place.
2. Always place your meat as centered and balanced as possible on the spit, to allow for more even cooking.
3. Put the square end of the rod into the fitting on the motor assembly unit.
4. Place the rod into the end brackets and ensure the rod turns freely.
5. The metal aluminium drip pan is placed directly under the food to collect fat and helps reduce direct convection heat, ensuring even cooking throughout.

NOTE: 240 volt power to the unit may need to be insulated.



TROUBLESHOOTING

Smoke Spillage: There are many causes and many solutions for this occurrence. Incorrect clearance of the flue or close proximity to large trees, tall buildings or high landmass may contribute. Other contributing factors can simply be the different climates or atmospheric conditions or certain areas.

The solutions are varied, some guides below:

- **Checking the fuel Load :** Too much fuel (wood) in one load will cause the fire to overcharge, not allowing the flue and cowl system to cope with the excess smoke, causing the smoke to bellow into the room. See standard fuel loads in this instruction.
- **To little fuel load :** This will have the effect that there is not enough draft in the flue allowing the smoke to waft into the room. The fire will be performing poorly as the fire will not heat up and circulate the convection air.
- **Cowls :** A different style of cowl may make a difference in some situations, but seek the advice of a Warmington Agent as some cowls are not suitable for some applications.
- **Chimney :** Ensure that the chimney is swept as the buildup of soot inside the chimney can happen very quickly in cold climates, especially if the fuel is green. This can happen as quickly as 5 to 10 fire operations.
- **The Prevailing Wind :** Care needs to be taken to ensure that the flue termination is in the correct position, as wind and gusts that hit the flue and cowl system may overcome the cowl and draft back down the flue. This can be a combination of down draft and high pressure.
- **The Topography of the land :** The slope and position of the land has a bearing on how the wind will interact with the fire and flue system. Care needs to be taken to ensure that the flue termination is in the correct position to maximise performance.

NOTE:

Please check the chimney has been cleaned recently and that it is not blocked before calling your **Warmington** Dealer or Agent.

Low Heat Output: The moisture content of the fuel has the greatest effect on the heat out put of the fire. The wood needs to be seasoned and dry to approx 20% moisture content.

Type of wood: The type of wood will also have an effect on the heat output and the burn rate. Hard woods will generally burn longer while soft wood will burn faster and more intense. A good blend of two soft wood (Pine) to one hard wood (Manuka) will maintain a good fire bed and flames into the top heat exchanger of the fire.

The load of wood: The amount and frequency of the load is the best way to control the heat form the fire. The wood load is covered in this instruction.

GENERAL INFORMATION REGARDING PAINT

For general information on the paint curing, please visit: <http://forrestpaint.com/index.php?page=stove-bright-User-guide>

When lighting the fire for the first time:

- Because of the carbon dioxide fumes, it is advisable to keep babies, pregnant women and pets out of the area.
- Don't touch the surface. The paint will be soft during the first light.
- Set the paint slowly with successive burns.
- For detailed information regarding burn temperatures please refer to the above web address for forrestpaint.

IMPORTANT NOTES

Construction

The fires are constructed from 4mm-5mm- and 3.2mm steel plate.

Finish

High temperature steel parts are finished with a matt black high temperature paint designed to withstand the rigors of normal combustion.

Testing

The Warmington has been tested and approved to ASNZS 2918:2001 specifications for solid fuel burning heaters.

Flue System

The installation and construction of the flue system must comply with ASNZS 2918. The Warmington Open fires requires a Warmington Tested and approved flue system only, as tested to ASNZS 2918. The tested flue system should not be modified in any way without the written approval of the manufacturer. Any additional flue components to the flue system must comply with ASNZS 2918.

Floor Protection

Floor protectors are normally designed to suit each individual "setting". The installation and construction of the floor protector must comply with ASNZS 2918. The Warmington Open Fires requires an "Insulating hearth" and an "Insulating Plinth" (floor Protector) as outlined in the specifications.

WARNINGS

- WARNING:** ANY MODIFICATIONS OF THE APPLIANCE THAT HAS NOT BEEN APPROVED IN WRITING BY THE TESTING AUTHORITY IS CONSIDERED AS BREACHING AS/NZS 4013.
- WARNING:** DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS TO START OR REKINDLE THE FIRE.
- WARNING:** DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHEN IT IS OPERATING.
- WARNING:** DO NOT STORE FUEL WITHIN HEATER INSTALLATION CLEARANCES.
- WARNING:** WHEN OPERATING THIS APPLIANCE AS AN OPEN FIRE, USE A FIRE SCREEN.
- CAUTION:** THIS APPLIANCE SHOULD BE MAINTAINED AND OPERATED AT ALL TIMES IN ACCORDANCE WITH THESE INSTRUCTIONS.
- CAUTION:** THE USE OF SOME TYPES OF PRESERVATIVE-TREATED WOOD AS A FUEL CAN BE HAZARDOUS.