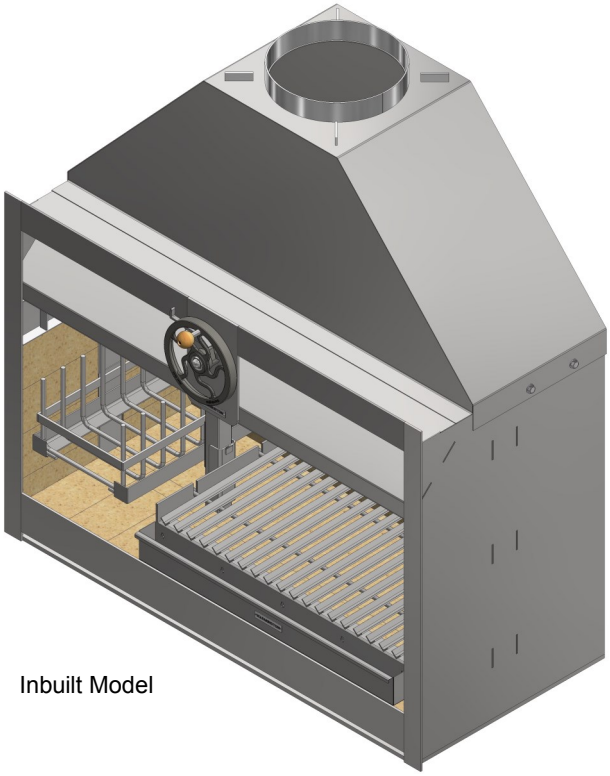
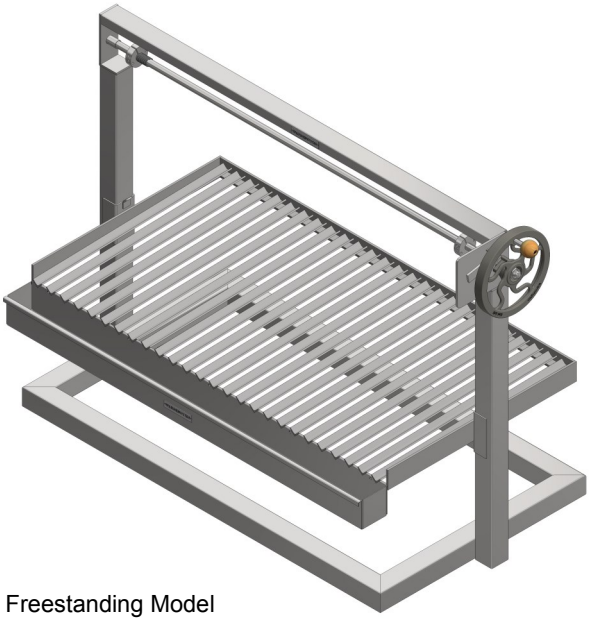
Kiwi Grill Open Fire

Outdoor South-American Style BBQ Cooking Wood Fire

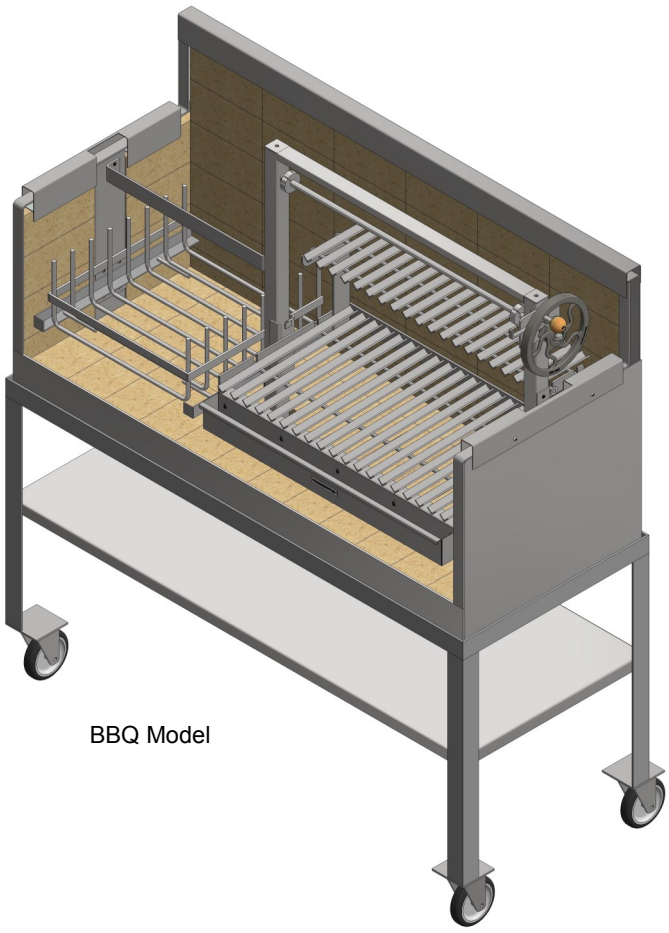
Operating and Maintenance Instructions



Inbuilt Model



Freestanding Model



BBQ Model

IMPORTANT

Read all the instructions carefully before commencing the installation. Failure to follow these instructions may result in a fire hazard and void the warranty.

Due to continued product improvement, Warmington Ind LTD reserves the right to change product specifications without prior notification.

All dimensions are in mm

GENERAL INFORMATION

GENERAL NOTES:

- Fire Operation and Maintenance instructions can be downloaded from **www.warmington.co.nz**
- Warranty - for full details on product warranties, contact your local authorised Warmington retailer.
- Correct installation, operation and maintenance must be maintained to comply with the Warmington warranty.
- The appliance and flue system must be installed in accordance with ASNZS2918:2001 and the appropriate building codes.
- The flue system and fireplace is to be swept annually or more frequently if required.

WARNINGS:

- **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: DO NOT BURN WOOD THAT IS PAINTED; OR IS COATED WITH PLASTIC; OR HAS BEEN TREATED WITH ANY CHEMICAL**
- CAUTION: THIS APPLIANCE SHOULD BE MAINTAINED AND OPERATED AT ALL TIMES IN ACCORDANCE WITH THESE INSTRUCTIONS

FIRE SENSE

- We recommend operation is done by an adult. Please supervise children around the fire.
- Bear in mind the wheel handle may get hot during operation. Use gloves when adjusting the wheel as necessary.
- Make sure you have access to equipment to stop the fire as necessary, i.e. sand, fire extinguisher.

In the event of a soot or creosote fire (applies to inbuilt Kiwigrill only):

1. Alert all the people in the house. Have them leave or be ready to leave the house.
2. Call the fire brigade.
3. Use a safe handling tool to extinguish the fire.
4. Move any flammable objects away from the fireplace.
5. Extinguish the fire using a dry chemical household fire extinguisher, or smother it with loose soil or sand.

OPERATING RULES

Please adhere to Warmington's rules of operation. Failing to do so may void the warranty of the appliance.

- This appliance is a wood fire. Do not burn coal in the appliance. Burning coal creates excessive heat which the appliance is not designed for.
- Do not operate the appliance without the bricks and insulation layers installed.

WHAT KIND OF WOOD TO BURN

The quality of firewood used can have a dramatic effect on the efficiency and operation of the grill. The main factors are moisture content, species and piece size.

We recommend timber is dried from the previous year, and is a mix of soft and hard woods. Hard woods give a longer lasting coal bed (e.g. Oak), while softer/ lighter woods bring the fire to optimum temperature (e.g. Pine).

Different species retain their own distinctive flavour and can add different flavours to the cooking.

Charcoal can also be used. However do not burn raw coal with the appliance. Additionally, do not burn treated timber as the chemical in the timber will leach out and will affect the food. Furthermore, do not burn driftwood as the salt/ moisture will cause corrosion.

TREATMENT OF COOKING SURFACES BEFORE USE

BURN OFF:
ENSURE THAT THE OUTDOOR FIRE IS WELL VENTILATED WHEN LIGHTING FOR THE FIRST TIME, and operate fire on high for up to 5 minutes. 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 & the cooking temperature.

AFTER USE:
Do NOT cool or put out the fire after use with water. This will damage the grill, cause rust and could be harmful to people standing close by the fireplace. Remove any residual oils or foreign matter from the surfaces.

OPERATION

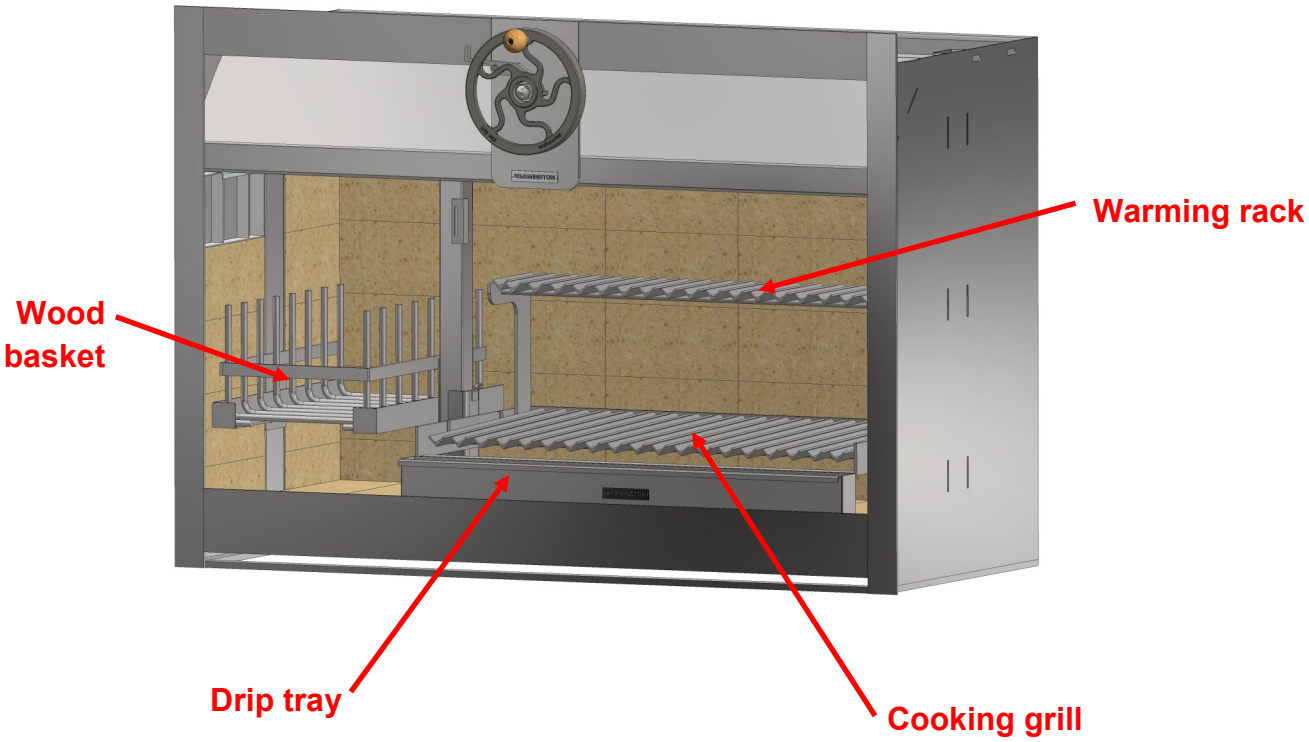
The Warmington Kiwi Grill is an outdoor cooking appliance inspired by the South American style of cooking over hot coals or logs. The three models include: an inbuilt firebox (with flue system), a freestanding barbeque model and a freestanding pit fire model. The inbuilt and BBQ versions have a movable cooking grill as well as a removable warming rack.

Basic operation consists of:

- Lighting a small fire in the wood basket on the left hand side of the appliance.
- Waiting for the logs to burn down to embers, which will then fall through the gaps between the rungs of the wood basket.
- Raking the embers over to the right hand side of the appliance, to under the grill (use the supplied rake for this).
- Adjusting the height of the grill to suit the amount of heat coming off the base of the fire.

Continue loading the wood basket with wood and continue raking the embers over until you are satisfied with the heat required for cooking.

Note: the freestanding pit fire model does not have the wood basket or warming rack. Food is cooked directly from the heat of the fire (rather than the embers).



All dimensions are in mm

HOW TO LIGHT THE FIRE

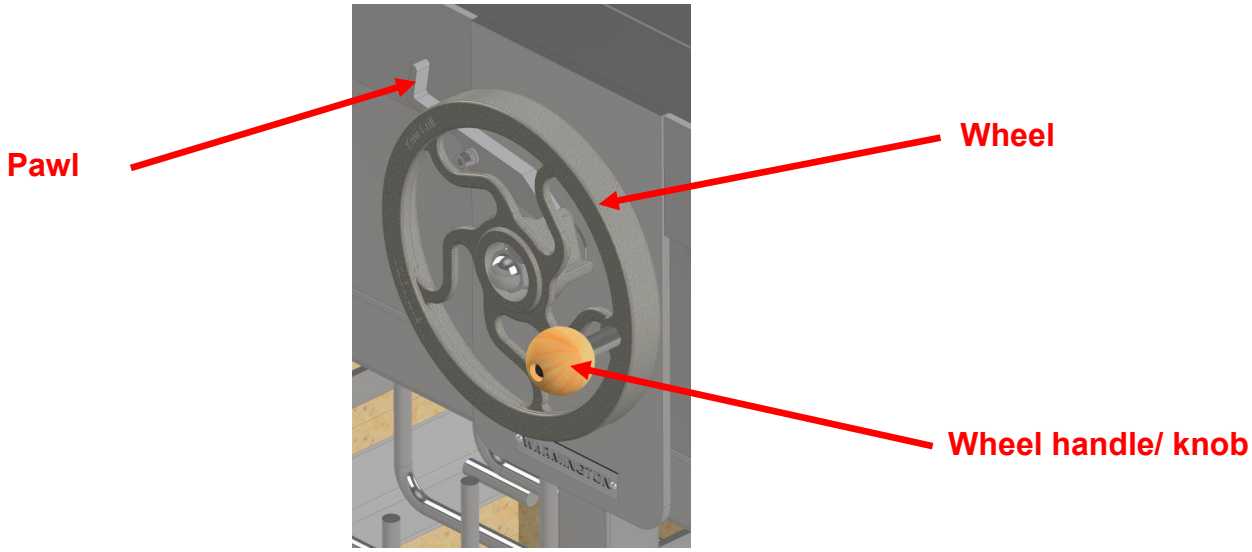
- Start by scrunching up pieces of paper and placing them in the wood basket.
- Add kindling wood, either in a pyramidal or criss-cross pattern.
- Light the paper from underneath the wood basket.
- Slowly add larger pieces of wood to the basket as the fire starts to get going.
- Firelighters can be used to aid starting the fire, however it is not recommended to add more firelighters after food has been put on the grill.

ADJUSTING THE COOKING GRILL HEIGHT

The height of the cooking grill is controlled by turning the wheel. On the inbuilt model, this wheel is on the front of the appliance. On the barbeque and freestanding models, the wheel is on the right hand side.

- **Turning the wheel clockwise raises the grill**
- **Turning the wheel anticlockwise lowers the grill**

To lower the grill, first unlock the wheel by pushing down on the pawl lever. Then control the wheel down by hand to the desired position before locking the wheel again.



Important note:
Do not rotate the wheel counter clockwise when it is in its lowest position as this will cause the wire to fold in the reverse direction.

MAINTENANCE

CLEANING THE FIRE

Before cleaning the fire components, ensure the fire has completely cooled down.

The cooking grill, warming rack and wood basket are removable to aid cleaning. Additionally, the drip tray can be removed for emptying and cleaning.

Use steel wool or a light grade pot scrub to scrub excess soot off the grill racks. Then use vinegar and a soft microfiber cloth to clean the cooking fat off the components. Add a little mineral oil to the cloth if you want to add a bit of polish. Standard kitchen cleaning solutions can also be used. Use a scrubbing brush for fat that has dried on.

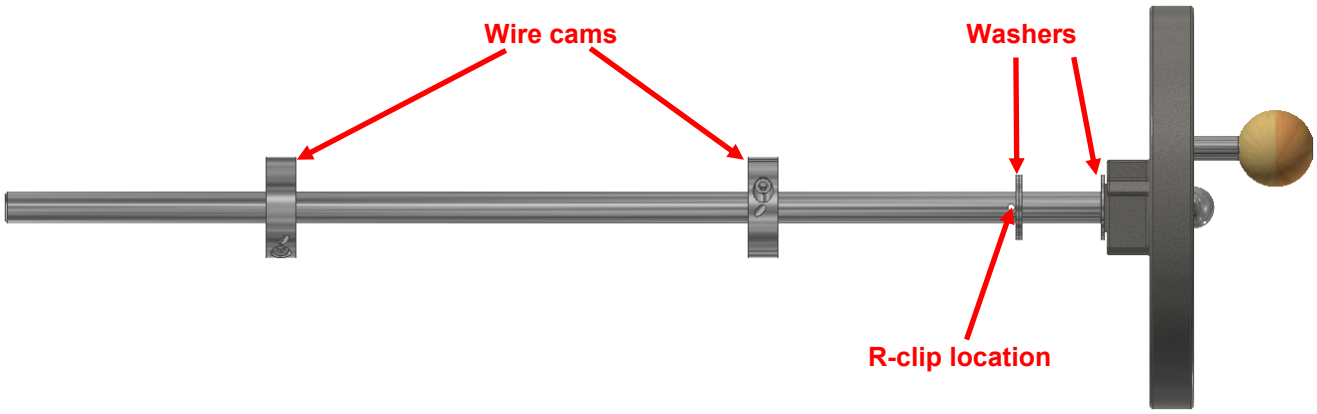
The bricks can be cleaned by wetting them, before spraying with a foaming bathroom spray, or by scrubbing with a stiff brush.

MAINTAINING THE WHEEL, WIRES AND SHAFT

The shaft mechanism should be lubricated regularly. The shaft is connected to the firebox via a bush at the back, and a bush at the front which is accessible from behind the wheel face plate. Warmington recommends using a non-flammable lubricant (eg. CRC Brakleen NF). **Note: do not use aerosol lubricants when the appliance is hot and/or running.**

If necessary, the wires can be adjusted by loosening the wire cams with Allen key (size 5, for M6 bolt). Make sure the grill is resting on the bricks before loosening the cams. The cams can be slid along the shaft. The location of the cams will affect how the wire coils.

For the inbuilt model, the cams sit close to the middle of the shaft (as pictured below). For the BBQ and pit fire models, the cams sit close to the end of the shaft. For the inbuilt version, ideal cam location is such that when the grill is fully raised the wires are close to the centre point inline with the wire connection brackets on the grill. For the BBQ and pit fire versions, ideal cam location is such that the wire end is directly above the grill wire connection point when the grill is fully raised.



The wire and cams are pre-set in the Warmington factory. However, should the shaft need to be taken out, or should things move during freight, follow this guide on wire and cam placement.

The cams should sit an equal distance away from the midline over the grill connection. The cams are mirrored about the midline. There are two through cut holes on the face of each cam which should face inwards towards the centre of the fire. The cams should also be rotationally opposed– there is a slot cut through each cam. These should be facing in opposite directions (towards the sides of the firebox).

When the grill is just above the base of the fire (distance from bottom of drip tray to top surface of bricks should be approx. 20mm), there should be about 1 coil of wire per cam on the shaft. In its highest position, there should be about 4 to 5 coils of wire per cam (coiled around the shaft). See the next page for a schematic of the wire setup.

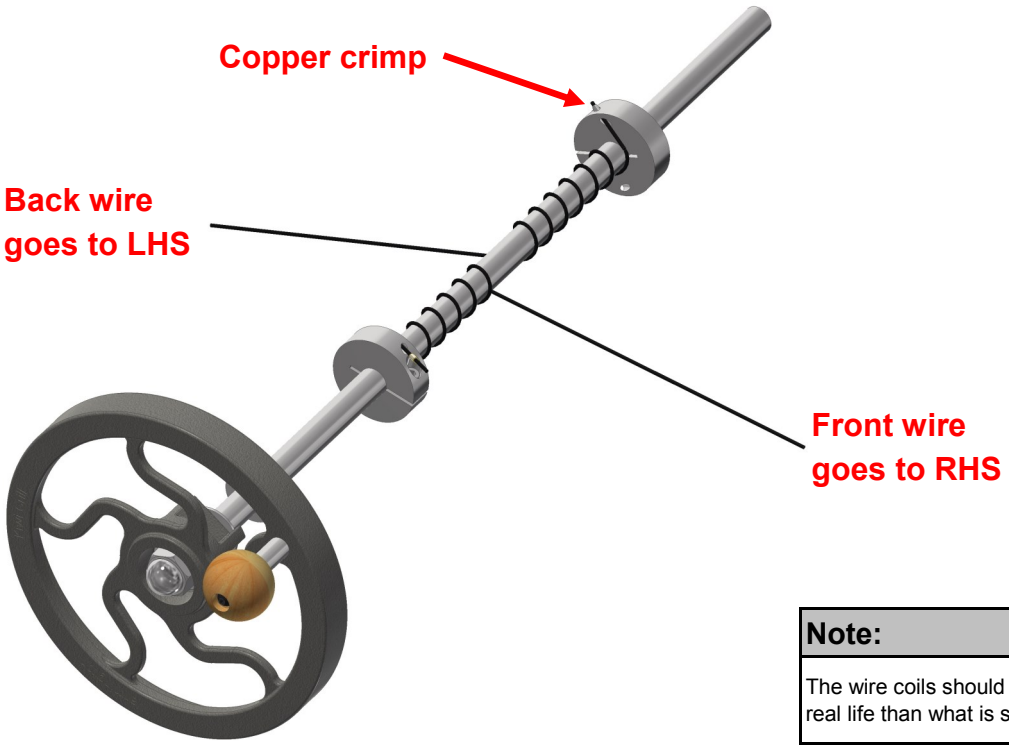
There is a stopper bracket on each side of the frame to stop the grill from raising too high. These are slotted and are adjustable by loosening the cap screw and sliding them up and down to suit. It is recommended to set the wire and cams, then raise the grill up to its highest position such that the wires leaving the shaft is almost horizontal as they lead down to the roller wheels on each side of the frame. Then adjust the stoppers to stop the grill from going any further than this position.

Should the shaft need to be removed, loosen the cams and slide them to the back. (Note: the wires do not need to be taken off to take the shaft out). Then remove the R clip which sits behind the front bush. There are two washers that sit loose between the back of the bush and the R clip. Once the R clip has been removed, pull on the wheel to pull the shaft out. Get ready to catch the cams that will fall off the back of the shaft. Also catch the washers before the shaft pulls right out.

To replace the shaft gear, assemble as per the shaft diagram on page 5. A refurbishment kit will be provided with the necessary replacement parts, and a set of tools will be provided in this case.

There are copper wire crimps (4x in total) that fix the wire at the ends, which should be crimped onto the ends of the wire, should the wire need to be replaced. Pliers can be used to replace these crimps.

The cams and wires should be set as per the schematic below. Note: this schematic is for the inbuilt model, however the BBQ and pit fire models follow the same principle. Note: the wires should always head inwards from the cams towards the centre of the shaft.



Note:
The wire coils should be closer together in real life than what is shown here.

CHIMNEY SWEEPING (APPLIES TO INBUILT MODEL ONLY)

Sweep the flue annually, or more frequently if required.

The flue must be kept in good working order, and cleaning must be carried out at least once a year, or more frequently if required.

Cleaning the flue:

Clean by direct sweeping to the inside wall of the flue in order to remove soot and deposits, and to ensure the flue is clear over its entire length. The build up of deposits can cause a chimney fire, if left for prolonged periods without cleaning (see diagram 1).

After cleaning, the flue is free of soot and deposits, and allows the fire to draw freely (see diagram 2). A certificate must be issued by the contractor after work is completed.

Diagram 1: Before chimney sweeping

Diagram 2: After chimney sweeping

All dimensions are in mm

TROUBLESHOOTING

THE GRILL DOES NOT HEAT UP SUFFICIENTLY

- Check that the grill is at the correct height.
- Check that the flue (if applicable) is not blocked or needs cleaning.
- Check that the load of wood is sufficient to achieve good heat and coals.
- Check the wood is dry.
- Check the wood pieces are not too small.

THE GRILL IS MISALIGNED OR WOBBLES WHEN RAISING/ LOWERING THE GRILL

- Ensure the wire and cams are set correctly (see pages 5,6 for details).
- Ensure the wires are not crossing over each other on the shaft.

THE FIRE SMOKES OUT THE FRONT (FOR INBUILT MODEL ONLY)

Ways to minimise a down-draughting/ smoky fire:

- Ensure the flue is clean (free of creosote buildup).
- Ensure the flue is not blocked or damaged.
- Ensure you are burning dry wood.
- Is the flue up to temperature? It is good to burn the fire up slowly to ensure the flue heats up enough to draw the smoke.
- Ensure the area does not have a negative pressure. The fire should be operated in a well ventilated, sheltered area.
- Does the flue exit at the recommended height and position? Additional draught can be attained by increasing the height of the flue (each additional metre of flue adds approximately an extra 10% of flue draught).