

## Use of the oven and of the cooking area.

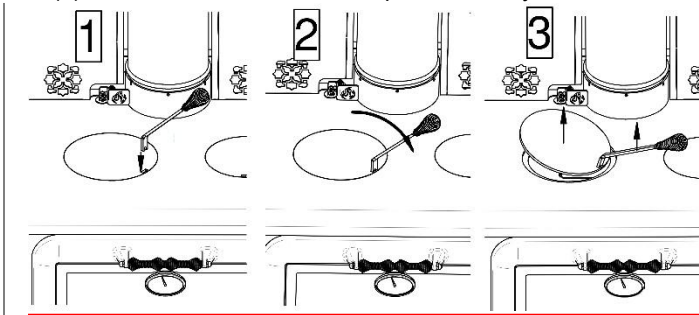
### Cooking Area

The top part of the stove is an excellent cooking area to work with kitchen utensil. On the other hand, you need to bear a special attention to aluminum components which can melt if left unattended or in contact with the hottest part of the stove. Temperature above the stove can largely equal that of an electric element.

We recommend using pots and pans made of cast iron, steel, or stainless steel when you use the circular lids above the fire. Elsewhere on the surface area, it is possible to use aluminium pots and pans.

### Use of cooking lids

To cook food on the lids and access to the smoke's heat, you can use the handle provided with the unit. To do so, insert the handle in the matching lid hole(1-2) then tilt the handle and the lid(3). Move the lid aside and put it directly on the stove.

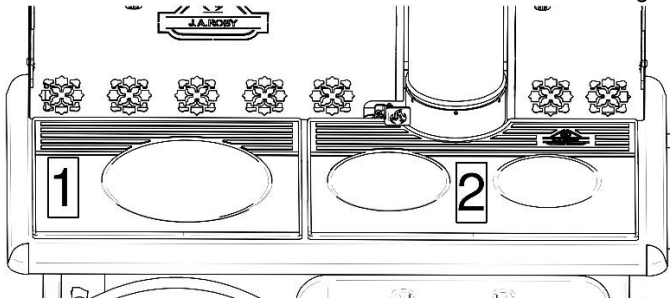


Do not let the lids openings uncovered without pot or pan for a long period of time. If you do otherwise, air will engulf in the opening of the lids which will cool down the chimney and diminish the draft inside the stove. Moreover, the smoke can end-up being spilled out of the lid's opening if the draft in the chimney diminish to much.

### Round lids above the fire

Above the fire there is two lid nested in one another. One of them have a 7 inches' diameter and the other have a 10 inches' diameter.

priory to remove the 10 inches lid, it is strongly recommended to remove the 7 inches one to reduce the weight.



### Lids above the oven.

Above the oven there is 2 lids. One of 6 inches and another of 7 inches. To improve the temperature above the oven lids the oven damper must be set to the cooking setting..

### Optional cooking plate

J.A. Roby offer two enameled cooking plates for your device. They can be bought at any J.A. Roby's retailers

One of those cooking plates is intended to be located above the fire while the greater cooking plate is intended to be put above the oven.

The first one can be use to seize meet or food while the second one is more appropriate for slower cooking

Both plate offers the additional advantage of increasing the average oven's temperature. Indeed, by reducing the heat losses above the stove it result in more heat inside the unit which end-up rising the oven's temperature.

It is recommended to clean-up the enameled plate while it's still hot with water and vinegar. Rinse the plate with water before drying it.

### Burn rate control

The combustion rate or speed is governed by the handle located directly under the wood loading door. That handle controls the air intake on the stove. When the handle is pulled externally, it increases the air flow which accelerate the combustion rate and therefore the heat output.

### Chimney installation

The temperature inside the chimney is the main element that drive the combustion process inside the stove which also influence the temperature in the oven. Therefore, the respect of the recommended length/size/configuration of the chimney is of paramount importance. The installation section explains this in details

Every device installation is different. Even if a specific set-up respect all the installation requirements, some variables can still affect the chimney draft which can in return influence the stove efficiency. Here are some examples of variable that might affect the efficiency of the product: Elbows, type of Installation with/in a masonry chimney, factory built chimney, external or internal chimney and leaks around the chimney sweep look-out or around the chimney junctions etc. A proper Wood drying process is also important. Water inside the wood consume a significant amount of heat while evaporating. That heat is thereafter not available anymore for the unit which hinders its heat out-put.

### Oven use

The oven doesn't work as a conventional electric oven. It Require a preheating period of 30 to 60 minutes. The preheating period and the oven temperature depends of the room temperature, the chimney set-up, and the atmospheric conditions. Therefore, inside an unheated environment, in case of a cold start for example, it is possible that the preheating period might take longer.

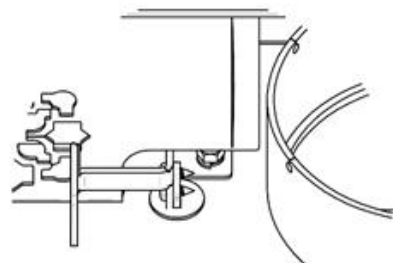
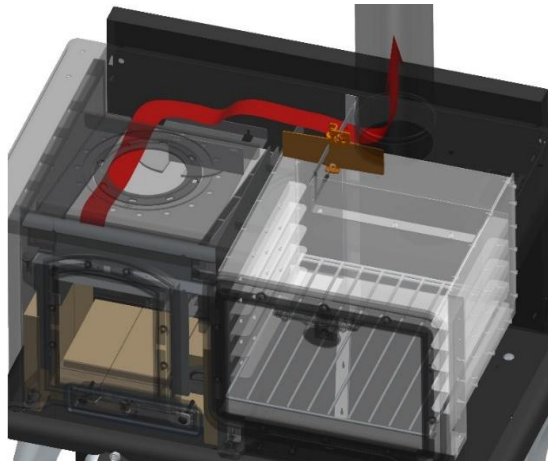
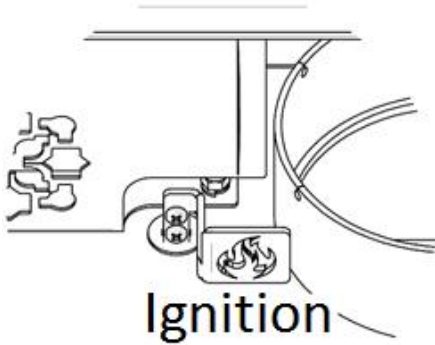
Mastering cooking with your wood cook stove demands time and experience. Each wood cook stove's owner develops their own method and soon learn how to stabilize the oven temperature.

To obtain a better control of the oven it is recommended to control the oven temperature with the air intake instead of the oven damper (see burn rate section).

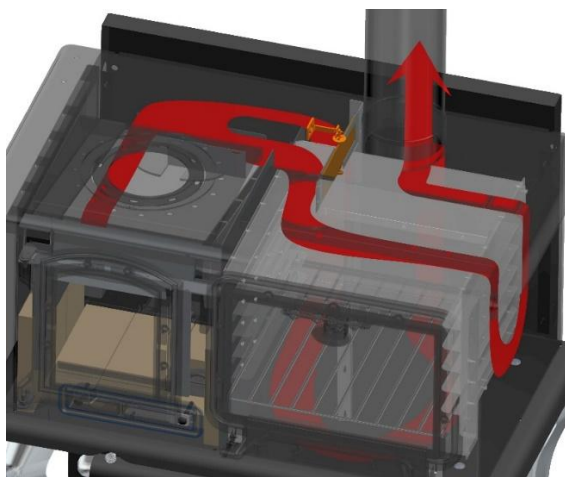
Temperature in the oven is directly linked to the intensity of the fire.

On the top of the stove there is an handle responsible for turning the oven damper. When the flame logo is facing the stove, the exhaust gas goes straight inside the chimney. To direct the exhaust gas around the oven it is necessary to turn the damper perpendicularly to the front of the stove.

When you light-up the stove, leave the cooking damper opened until the chimney's temperature is hot enough to heat-up the oven.



## Heating the oven



Example of procedure to use the oven:

1. set the stove air intake to maximum
2. Removes the ashes inside the stove.

3. Put about 0.4 lbs of crumple paper with kindlings on top in a T-pee shape for a quicker start-up
4. Start the fire and keep the door partially opened for up to 15 minutes
5. add up some wood
6. keep the door partially opened for up to 5 minutes than let it burn with the door closed for 10 minutes
7. add the main wood load
8. keep the door partially opened for up to 5 minutes
9. let the fire burn 10 minutes then close the cooking damper
10. wait until you've reach the desired temperature than adjust the air intake or the cooking damper

A chimney that is to cold won't generate enough draft which might cause the oven to be less effective. It might also increase the preheating duration period.

To help you gage the temperature of your chimney you can install a chimney thermometer which can be found in any hardware store. In time, you will get use to the stove behavior and won't require a thermometer. The minimal recommended temperature in the chimney to engage the oven baffle would be 350°F (175°C)

## Thermometer

Temperature showed on the stove thermometer are approximative and can't be used for accurate cooking temperature readings. We recommend using a cooking thermometer instead.

It is possible that the cooking time for a given recipe might take more time for a similar cooking temperature comparatively. These phenomena might be cause by the heat distribution in the oven.

## Cleaning of the creosote build-up

When you heat-up the oven with the damper engaged, the smoke travels around the oven. Fly ashes and creosote might form deposit on the stove's walls along the smoke travel path. This creosote/ ash mix behaves like an insulating layer and might reduce the heat transfer in-between the smoke and the oven. It is therefore necessary to clean-up that area once in a while.

This stove is calibrated so that it will barely emit any particulate emissions. If important creosote build-ups do appear however it is possible that:

1. You burn fuel others than wood
2. You use wood that is too moist/too dry or frozen with a humidity level above 20% or under 10%
3. You close the door completely too early or too late after the ignition to maintain a clean combustion
4. You have a chimney draft issue (see chimney installation)

For the stove maintenance, there is 4 access points:

1. The 2 round lids above the oven which allow the cleaning of the oven's top
2. The little rectangular hatch located on the top right part of the stove which allowed access to the right side of the oven.
3. A rectangular hatch is located directly on under the oven door which allow access to the bottom part of the stove. This door is also convenient to remove creosote deposits that might have fallen while cleaning up
4. The chimney collar allowed to reach the back side of the oven

## Clean up procedure

Make sure the stove is cold. Remove the two circular lids(1) above the oven and scratch the oven's top surface. While doing so, try pushing the creosote debris on the stove's right side. You can let the debris fall at the bottom of the unit's right side since you will be able to reach the fallen creosote debris by the access hatch located under the oven's door.

Open the top access hatch located on the oven's side of the unit.(2) Clean-up the right side of the oven's surface area.

In order to access more easily the back side of the stove for cleaning it up it is recommended to access it by the flue collar (4). It will therefore be necessary to remove the chimney section connected to the stove

Once the last 3 oven's sides have been cleaned, open up the bottom access hatch (3) located under the oven's door by unscrewing the two nuts (5) holding it down. Clean up the bottom part of the oven and remove all the dirt buildup that might have previously fall there. You can use a vacuum cleaner to help you remove the creosote debris. To do so, it is recommender to use a HEPA filter and It might be a good idea to dedicate one filter for the cleaning of creosote/ash to prevent premature clogging of your regular filter.