

OPERATING AND MAINTENANCE INSTRUCTIONS

GOURMET & GOURMET CD

(Use Thermalux "Thermablend" long life rust inhibitor and conditioner to protect C.D. models).

WARNING

Failure to read the following instructions could result in an incorrect installation or use and may void warranty. Please read section on running the stove very carefully.

C.D. MODELS

Check "Thermablend" long life rust inhibitor and conditioner every 6 months. Failure to check and maintain correct rust inhibitor levels may result in system failure and void warranty.

Manufacturers of High Quality Solid Fuel Appliances

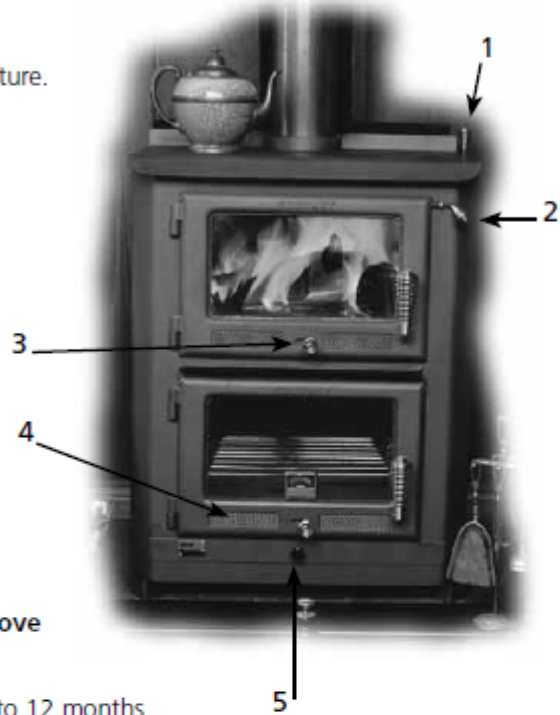
GOURMET

The Gourmet is the perfect combustion heater/cooker giving large space heating ability and excellent responsive hot plate and oven cooking.

The Gourmet controls are simple and easy to use and will let you regulate your heating and cooking needs.

CONTROLS & THEIR USE (SEE DIAGRAM)

1. Flue Damper - for control of fire and oven temperature.
(forward closed - back open)
2. Top Air Control - Provides top air intake for clean burning and aids in keeping the glass clean.
(down open - up closed)
3. Bottom Air Control - Aids in lighting fire and gives turbo like boost to fire when extra heat is required.
(left open - right closed)
4. Oven Vent - help regulate oven temperatures.
(left open - right closed)
5. Ash Pan - easy removal of soot and ash from around oven.



Note: Removal of round hotplate inserts on the stove top aids cleaning of smoke ways on side of stove.

Check smoke ways and flue and clean at least every 6 to 12 months. Smoke ways around oven may need cleaning more often.

When cooking roast or cakes which need extended cooking times, remove solid oven tray and place in a cool spot. 20 to 30 minutes into cooking procedure slide cool tray onto top oven shelf position. This will cushion heat that may burn the top of the food. The solid tray can also be used for baking scones and biscuits etc.

The Gourmet will fume during the first few burns. Vent room well and do not cook on the stove or use the oven until fuming ceases.

Always leave 25-30 mm of ash in the bottom of the firebox to protect the firebox and reduce heat into the oven.

LIGHTING THE FIRE (CAUTION: Do not overfire the stove)

IMPORTANT: Before lighting the fire **MAKE SURE** the small steel baffle which is packed with the oven trays is placed on the three pegs in the roof of the firebox.

Set fire with paper and kindling (and firelighter if required), open flue damper and top and bottom air controls. Light paper and close firebox door. When fire is well established close flue damper.

NOTE: Always open damper when refuelling the Gourmet.

As a general rule to reduce heat close bottom control first and if still too hot reduce air intake on top air control.

For overnight burning establish a good burning fire and close both air control and flue damper.
(NOTE: A hot fire burning slowly produces little or no smoke - a cold fire smouldering produces much smoke).

Avoid burning green or damp wood as this will clog the stove and result in more cleaning.

USING OVEN: Oven temperatures are controlled to a large extent by the size of fire burning. The oven thermometer is to provide a good general indication of oven temperature, however may tend to read lower than the actual oven temperature as the thermometer is positioned in the coolest part of the oven door. The damper control, (1 on diagram) will aid in increasing or decreasing oven temperatures. With damper closed for high oven temperatures and open for lower temperatures.

Oven vent (4 on diagram) open will lower oven temperatures, closed will increase temperature.

NOTE: Condensation may form in the ash pan when the stove is lit. This is normal and will evaporate as the stove warms. The condensation may be more pronounced if the stove is fitted with a water jacket.

WARNING: The firebox glass is heat proof and the oven glass is toughened - **they are not interchangeable.**

GOURMET CD MODEL

C.D. MODELS: The operation of the Gourmet CD is the same as for the standard cooker except with the CD you may need to maintain a higher fire to achieve the greater temperatures required for hydronic central heating cooker.

Hydronic Central Heating is the most wonderful form of home heating. To achieve the best results you should think of your cooker as a heater.

You may need to refuel your CD more frequently and maintain a higher fire to keep your central heating temperature up, than would be needed in a normal domestic hot water cooker.

GENERAL INFORMATION

- * Avoid wet or green wood - these will cause maintenance problems in any cooker or boiler.
- * Briquettes or coal may be used in the Gourmet C.D. in conjunction with wood and will give good overnight operating temperatures.
- * Check and clean flues and smokeways at least every 6 months.
- * A hot fire burning slowly produces little or no smoke. A cold fire smouldering produces maximum smoke.
- ** Check "Thermablend" rust inhibitor every 6 months or after any major boiling or water loss. The boiler is made of mild steel and will give years of trouble free operation providing anti-rust and if required hardness conditioner levels are maintained. If water supply is acidic add sodium bicarbonate (cooking soda) - ask your dealer.

Thermalux "Thermablend" long life rust inhibitor available from the manufacturer or dealer.

WARNING HYDRONIC CENTRAL HEATING

(IMPORTANT: READ THIS WARNING)

For information on or the supply and installation of Hydronic Central Heating components to suit your home and your requirements, and to ensure you comply with relevant building requirements, consult your local Thermalux dealer or a qualified, experienced installer.

*Failure to correctly install a Hydronic Central Heating System could result in injury to person or property.