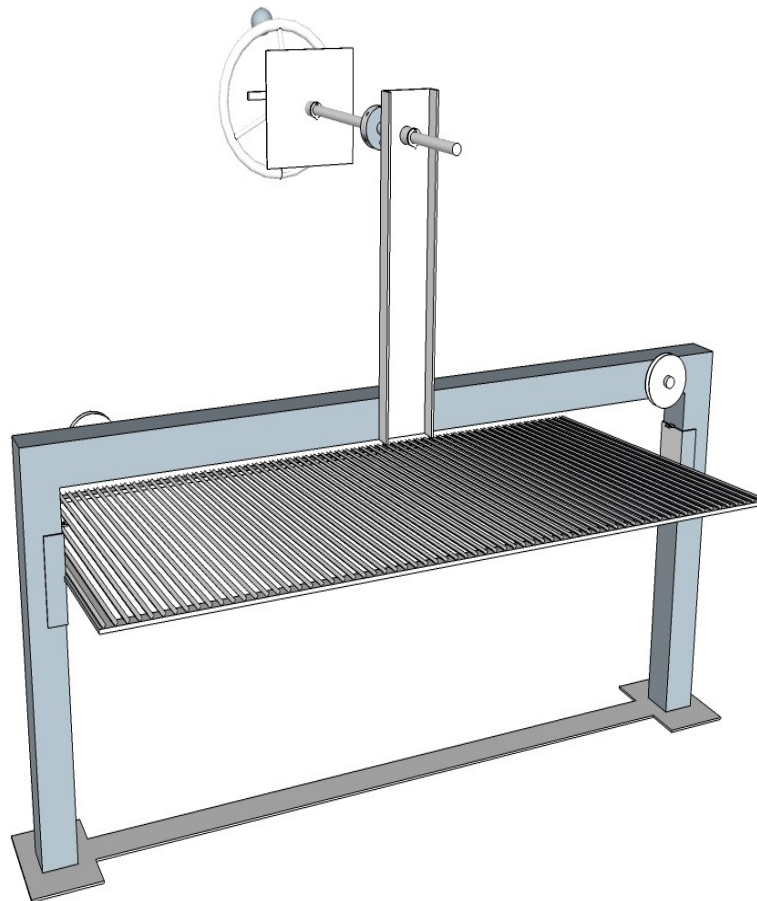


Kiwi Grill

Maintenance and Operating Instructions



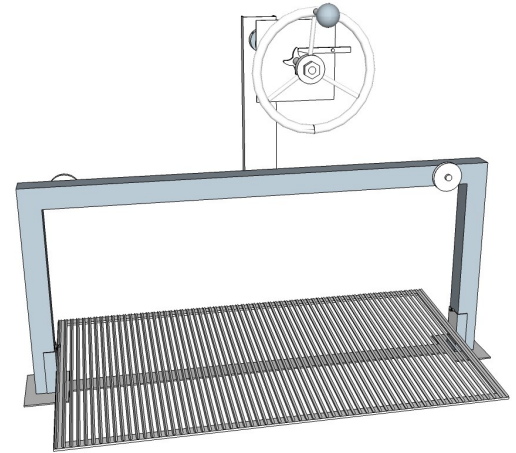
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Basic safety rules:

General Points:

- The Kiwi Grill is fitted with an adjustable BBQ plate which allows operation at different heights when used for cooking.
- Turn the wheel clockwise to raise the cooking surface, hold the wheel and push the release arm up while slowly lowering the racks by turning the wheel counter clockwise.
- We recommend the wheel and locking system is operated by an adult to prevent damage or injury, and to ensure no loose clothing or hair is trapped in the rotating mechanism.
- Be aware that the release arm and wheel handle could be hot. We recommend the use of protective gloves when required.
- Explain the risks of burns to children and ensure that they are kept away from the Kiwi Grill when it is in use.
- Swiftly lowering or raising the grill plate will damage the grill, and could cause a fire hazard and/or injury. Make sure the person operating the fire is capable of operating the wheel and has done so before with the grill not burning.
- Make sure you have access to equipment to stop/control the fire, as cooking with food with high fat content or alcohol as part of the recipe can cause uncontrolled flames.
- The Kiwi Grill is only to be operated out of doors, unless installed inside a firebox.



Fire sense:

DO NOT overload the Kiwi Grill with large logs which could fall out of the fireplace and cause a fire hazard in the home. Ensure logs are placed on the bricks in the base, and that logs are not loaded above the level of the side bricks. This will vary depending on the size of the Kiwi Grill.

Note: only applicable if your Kiwi Grill is installed with a gather and flue.

If maintenance and operating conditions are adhered to, there is no risk of fire in your flue. Nevertheless, please read these rules concerning chimney flue fires.

In the event of a soot or creosote fire:

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.

Before using again, it is advisable to have the entire installation (especially the duct) checked and cleaned by a qualified professional.

BBQ rack and operation:

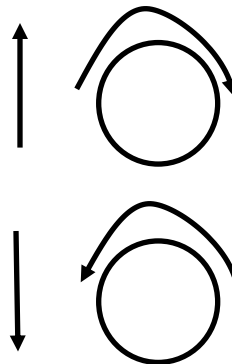
- **Before lighting a fire, check to ensure your grill is a safe distance away from all flammable materials.**
- Your Kiwi Grill is fitted an adjustable BBQ racks. This enables the appliance to function on different temperatures. To raise the cooking frame surface, turn the crank wheel clockwise. The lift frame will lock at any desired height.
- To lower, grasp the crank wheel handle with one hand, and disengage the ratchet lever with the other; then slowly lower the surface with the crank wheel.
- The Kiwi Grill is designed for cooking over a wood fire or embers. You may begin as soon as you light the fire, making sure however, that the lift frame and surface is at the maximum height to avoid burning the food. Arrange the fire evenly in the firebox, toward the centre rather than only at the back.
- The wheel is fitted with a wooden knob on the handle to facilitate use. When the appliance is hot, use a glove or a safe handling tool to operate and control the fuel.

IMPORTANT NOTE

Do NOT rotate the wheel counter-clockwise when in lowest position as this will cause the wire to fold in reverse direction. This could damage the wire and potentially damage the fire, and even cause fire and health hazards.

Rotate clockwise to raise the

Release the trip (pawl arm) and rotate counter-clockwise to lower the BBQ rack.



Grill surface:

- Before placing your food on the grill, make sure the surface is clean. Food is cooked directly on the grill.
- **Basting:** Juices from the meat flow down the V-Channels and can be used for basting which keeps the food moist, enhances the flavour and retained nutrients.
- **Low Heat:** Precise heat control lets you cook delicate food such as salmon, seafood and vegetables.

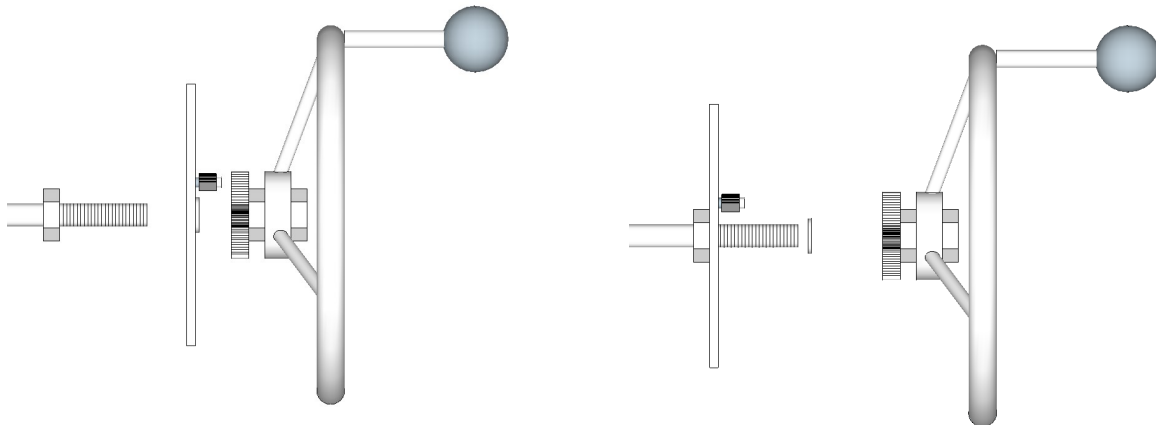
Setting the shaft and wire position:

When purchasing an inbuilt Kiwi Grill the shaft and wires have to be set on site after installed and bolted in situ.

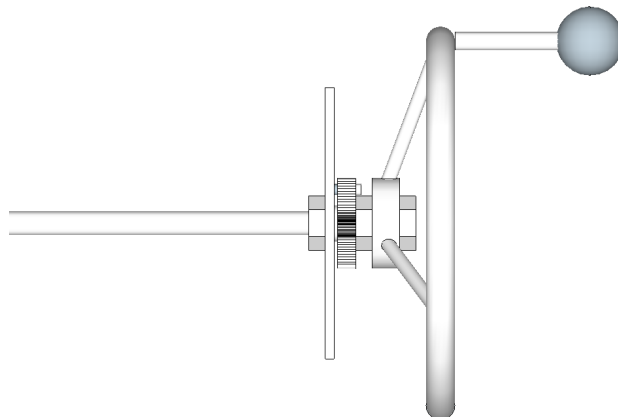
1. Drill hole centred with the hole in the rod arm and bush, make hole 25-50 mm in diameter.
2. Insert rod, with the front nut on and front lock piece, through the new hole.
3. Then on the other side of the rod arm, attach the other lock piece.



4. Line up the faceplate with the back nut and bolt faceplate to the surround in-situ (not supplied).



5. Put on the washer and screw on the ratchet and wheel. Tighten with the lock nut at the end.



6. With the grill down in the resting position, tighten up the back and front wire lock piece. Use a M5 allen key. Make sure both wires are wrapped around the rod at least once, and are tight in tension and the grill is level.



7. After everything is set and secured, check if the grill is moving smoothly up and down when rotating the wheel, and that the grill stops at the end points. Recheck and reset if required.

Using your appliance for the first time:

Before lighting your fire for the first time, remove any documents and accessories it may contain. Also check the ash pit.

Allow covering materials to dry (rough plaster, finishing plaster) before using the appliance for the first time. This will prevent deterioration by drying too quickly.

During the first few hours of use, maintain a moderate fire to allow the materials time to cure.

Each time you use the fireplace, gradually increase the load of wood.

Smoke and odours may be released the first few times you use the fire.

They are due to the final evaporation of the paint, the sheet metal preservative oil and drying bricks. If this occurs, ensure that the area in which the appliance is located is well ventilated.

Cooking Surfaces:

Before cooking on the grill for the first time, burn off any residual oils or foreign matter by lighting or igniting the grill.

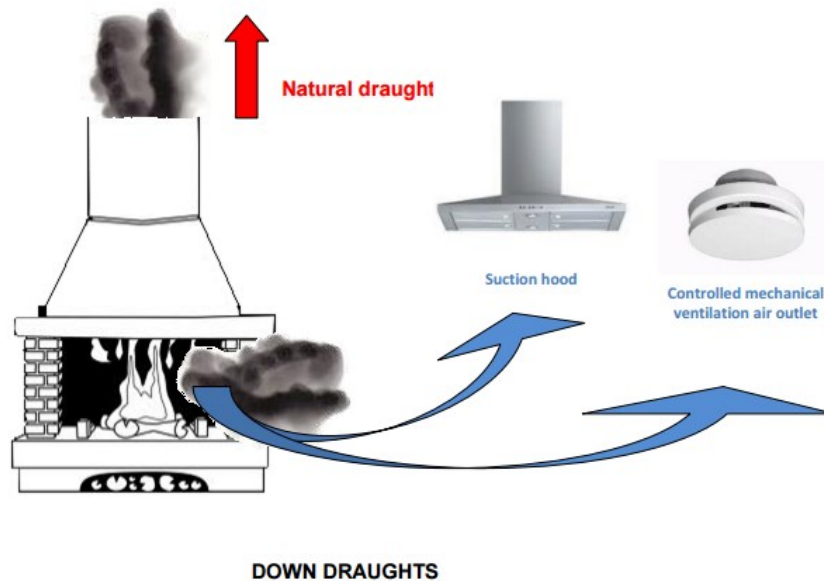
Ensure the fire/grill is well ventilated when lighting for the first time. Operate on a high burn for up to five minutes.

How to operate the fire

Lighting

If you have not used your appliance for a long time, check that BBQ racks operate freely and easily able to move up and down.

If the Kiwi grill is installed in a covered area make sure mechanical ventilation or suction hood flow rate is reduced or turned off, at least while lighting the appliance. This is because controlled mechanical ventilation and suction hoods extract air in the house can reverse the natural draught of the flue system.



- Make sure the BBQ rack is raised.
- Assemble your fire as you would for any fireplace. Create a layer of small pieces of wood, angling them loosely over crumpled pieces of paper. Light the paper and slowly add larger pieces of wood as it starts to burn.
- Firestarter's can assist with larger pieces of wood, but make sure these are burnt away before placing food over the flame.

Caution: Never overload your fireplace with wood, especially when starting it up.

Care and Cleaning of the Kiwi Grill

Before checking your Kiwi Grill - ensure it has completely cooled down. We recommend it is checked at least once a year, and repaired if necessary by a Qualified professional.

You should also check the body and cooking system occasionally.

Cable barrels. The lift cables are operated by a barrel as you turn the crank wheel. Hex screws hold the cables firmly in the barrels, and the barrels to the axle shaft. Occasionally these screws should be checked and tightened if needed.

Crank wheel. A set bolt anchoring the wheel to the end of the axle shaft holds it tightly in place for turning. There is a machined spot or divot on the shaft that the set screw meets. There should be no significant play in the crank wheel - if there is, simply check that the bolt is tight and seated correctly.

Lubrication. After cleaning - apply some household oil to the axle shaft where it passes through both sides of the frame or enclosure (or the pulleys on the BBQ models). Use some more as needed on the uprights on which the lift frame travels.

Cleaning. Lower the surface close to the fire at the end of cooking and scrape away any charred residue. Cleaning the tray and bricks after each use will extend the life of the grill. The frame can be shined with a cleaner designed for stainless steel.

Remove any dust and soot which has collected in between the bricks and corners of the grill.

Cooking Woods

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, while softer, lighter woods bring the fire to optimum temperature.

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



Initial checks in case of poor functioning

The grill does not heat up sufficiently:

- Is the grill at the correct height/
- Is the flue (if applicable) blocked?
- Have you loaded enough wood?
- Is the wood too humid?
- Are the pieces of wood too large?

If fitted with flue and smoke pours out of the front of the fireplace:

- Has the flue been cleaned?
- Is the flue blocked or damaged?
- Does the area have a negative pressure? (extractor fans running etc.)
- Is the wood humid?
- Does the flue exit at the recommended height and position?
- Is too much fuel loaded?

Chimney Sweeping - for models fitted with flue

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:

Clean by direct mechanical action 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 dia 1.)



dia 1. *Flue prior to cleaning*

After cleaning, the flue is free of soot and deposits, and allows the fire to draw freely. (see dia 2.)

A certificate must be issued by the Contractor after work is completed.



dia 2. *Flue after cleaning*

GENERAL NOTES : ASNZS 2918 : 2001

- Warranty - for full details on product warranties, contact your local Authorised Warmington Retailer.
- Correct operation, maintenance and installation must be maintained to comply with Warmington Warranty.
- The appliance and flue system must be installed (if the grill is installed inside a firebox) in accordance with ASNZS2918:2001 and the appropriate building codes.
- The flue system and fireplace (if applicable) 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.**
- **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 AND POISONOUS.**