

Dear customer

We thank you and congratulate you on the purchase of your GIRSE fireplace. To ensure trouble-free enjoyment from your garden fireplace, please take time to read this manual prior to commissioning.

General information:

1. The garden fireplace may only be used outdoors! When wood burns, the highly toxic and odourless gas, carbon monoxide is given off. In a closed room, the fumes cannot dissipate so there is a real danger of the poisonous gas reaching a lethal concentration.
2. Children should not be left unsupervised around the fire.
3. Always observe the specific fire protection regulations for the locality. Different areas have different regulations.
4. The installation and operating instructions must be observed.

Construction:

The fireplace is pre-assembled and is delivered standing in a wooden box on a pallet. First, remove the wooden box (torx screws) then carefully remove the transport packaging and any accessories included in the box. To release the fire from the pallet, undo the bolts at each end of the securing batten which is located across the floor of the firewood compartment. At this point, please carry out a visual inspection to identify any transport damage. If you discover any damage, take a picture of it and contact us to clarify the situation.

Please take out the spark arrester (terminal) which is packed loosely in the firewood compartment.

The smoke pipe is packed within the fireplace underneath the smoke hood. Release the securing straps and carefully swing it forwards and out of the chimney.

The fireplace can now be lifted by two people from the pallet. If you need to carry the fireplace to another location, reduce the weight by removing the firebricks, cast grate, grill and ash drawer. The fire can be carried comfortably using the outer rail.

When you are at the desired position, put the spark arrester on the pipe and place the pipe on the chimney spigot (additional pipe lengths can be added with the spark arrester always at the top end). Refit the bricks and grate then insert the ash drawer. The appropriate accessory or grill can now be hung in place using the brackets provided.

#### Paintwork:

The garden fireplace is made of stainless steel finished with grey, black or brown weatherproof paint. When assembling, please try to avoid scratches in the paint. Any scratches may be touched up using spray paint available from GIRSE. The heat resistant Senotherm paint can be applied directly to the stainless steel. For the Senothermlack to harden completely, it must be baked on the stainless steel. This occurs with the first heating of the fireplace. (see care and prevention)

#### Firebricks

The back wall and floor of the combustion chamber is lined with vermiculite. These refractory bricks are used for thermal insulation. On the back wall they prevent excessive heat radiation escaping through the rear of the fireplace and because this heat is reflected forward, the output at the front is enhanced. The bricks on the floor retain the heat within the fireplace and prevent radiant heat causing ignition of any firewood in the storage compartment below.

#### First firing:

Put some smaller pieces of wood (dry, well-aged beech wood is ideal) in the combustion chamber and ignite it with the help of solid fire lighters. When a good blaze has developed, gradually add larger logs. Burning takes about 60 - 90 minutes. For best results, the fire should completely fill the combustion chamber. Any unusual odours noticed at the first firing are completely harmless (oil and grease residues from the manufacturing process will naturally be burnt off as the fire heats up).

Do not use the grill for cooking during this curing process!

#### Fuels:

Use wood with a low moisture content (kiln dried hardwood is ideal) or charcoal, depending on the intended use (heating or cooking). Avoid resinous softwoods such as pine as they will leave brown stains on the firebricks

Do not burn spruce, as the tannic acid released can cause oxidation reactions.

When burning wood, remove the grill (made of stainless steel) so that it is not damaged.

Note: Excessive smoke can have different causes but the most common is that the wood contains too much moisture. Smoke containing a high level of water vapour will be heavy and will tend to fall towards ground level, causing a nuisance, instead of dissipating harmlessly upwards into the atmosphere.

Please do not use liquid ignition aids as they could run into the ash pan or even into the wood store, creating a risk of explosive and uncontrolled combustion. Furthermore, liquid accelerants should never be poured on embers or ashes during grilling or firing as the suddenly billowing flames that are likely to occur can be extremely hazardous!  
When using liquid accelerants, no warranty is accepted!

#### Ash pan:

If possible, empty the cooled ash into a fireproof container after each grill or firing cycle. Occasionally, embers may remain in the ashes. Observe fire prevention measures!  
Any embers which fall out of the fireplace during the addition of fresh wood, should be removed immediately. We recommend for protection a base plate made of stainless steel or aluminum checker plate. This will also protect the floor from dribbles of grease.

#### Firewood compartment: WARNING!

Due to the heat radiating downwards through the floor of the combustion chamber, please store only small amounts of firewood in the wood compartment. Highly flammable materials and / or ignition aids must NOT be stored in the wooden compartment. Do not put bottles in this box as there is a danger of explosion.  
Storage of accessories other than the standard grill within the firewood compartment is not recommended due to the possibility of corrosion.

#### Grill use:

The standard stainless steel grill and the other accessories can be set at up to four different heights using the hinge brackets provided. If the heat is too great in a lower position, lift the grill, pan or wok, etc. using the integral handles (Gloves required) and place at a higher position. The accessories are able to pivot on the bracket, allowing them to be swung into position over the fire or set to the side. Pivoting movements should always be performed using either a glove or suitable tool.

If you swing the grill away from the fire when it is loaded with food, it is possible for grease to drip onto the floor in front of the fire. Therefore, make sure that you have suitable protection for decking etc. GIRSE will not accept liability for the damage or staining of decorative surfaces.

As an accessory, we recommend a grease tray or a bottom plate.

If you frequently want to grill with charcoal, we recommend use of the charcoal tray. This accessory is designed to reduce the strong draft of the fireplace so that the charcoal glows for much longer and does not burn the food with excessively high flames.

#### Care + maintenance:

Even stainless steel requires a certain level of care and attention. To avoid electrolytic corrosion, please avoid placing the garden fireplace in close proximity or contact with any other metal objects. Avoid positioning the fire where it could be subject to frequent and excessive contact with water e.g. under gutters, downpipes, etc. Avoid all contact with chlorides, salt or ground water which could promote corrosion. Regular cleaning away of ash deposits and other residues is strongly recommended.

1. Wash the painted surfaces of the fireplace with warm water only and a microfibre cloth. Do not use scouring agents or other cleaners!
2. For the unpainted/brushed fireplace parts, a stainless-steel cleaner should be used from time to time.
3. Grease stains can soften the paintwork so rather than try to remove them by rubbing or abrasion, it is recommended to allow these stains to burn off naturally during the next firing.
4. If paint is lost during cleaning, the bare areas can be repaired using the spray paint (please observe the painting instructions).
5. Paint repair and stainless-steel care sets are available from us.
6. Do not leave any metal items in the combustion chamber! With moisture, there is a danger of oxidation (electrolytic rust reactions with the stainless steel)
7. We strongly recommend the use of the pipe and spark arrester in strong wind.
8. If there is a strong wind during operation, we recommend securing the fireplace (if available) through the spark arrester door. Always follow the local fire regulations.
9. Overheating of grill, pan or wok may in rare cases lead to warping/bending. The same applies to the charcoal tray and the drip tray.
10. Soot deposits on the grille of the spark arrester will reduce the "draught" of the outside chimney. Cleaning: After taking down the cold pipe and removing the terminal, it can be cleaned with a hand brush.
11. Always move the fire using the stainless-steel railing and avoid direct contact with other surfaces if possible.
12. Please note that the outer casing of the fireplace can get very hot on sunny days due to solar radiation!
13. Do not pull or carry the chimney by the hood (this gets extremely hot and the material could be bent out of shape).
14. To carry or push the fire over longer distances, please remove the hood and the smoke pipe.
15. Please do not burn any waste including garden waste or plastic materials in the fireplace! (This will void the warranty due to possible excessive heat.)
16. Every barbecue or fire is at your own risk!

#### Pan and wok:

All chefs know that plain steel is the best for roasting. The pan and wok are made of 3.7 mm thick carbon steel. Both accessories enjoy great popularity with our customers, not least because they can be used with any kind of firewood and/or charcoal without the flavour of the grilled food being affected. Fried potatoes and pancakes turn crispy brown and if the temperature is kept high, the pores close quickly, keeping food tender and juicy.

#### Getting Started for Using Steak Pan and WOK:

Before the first use, wash off the protective film of oil. Cooking fat/oil should be applied so that there is a film across the whole surface of the pan / wok. Distribute raw potato slices evenly and sprinkle with a teaspoon of salt. Heat for about 10 minutes until the pan / wok begins to darken. Turn the potato slices several times until dark brown. Please hold the pan / wok only with gloves on the handles.

When the pan is new, it is beneficial to cook potato or egg dishes, pancakes and breaded meats in plenty of oil or fat. The pan / wok will darken with use. Gradually, a smooth patina is created which prevents sticking and rust. The darker the pan / wok becomes, the better the frying will be.

#### Cleaning pan and wok:

Important: Keep clean using clean water only. Never use detergent, because a thin film of grease is necessary to protect the surface. To clean the pan or wok, pour enough water on the hot pan and let it boil. If something is burnt on, scrape off with a spatula. Using kitchen paper or a cloth, wipe off the dissolved residue and the remaining water. Before putting away in a dry place, rub with a thin layer of edible oil. Do not hang or lie in the oven after use. Important: Store in a dry place!

#### Guarantee:

Since the combustion chamber cladding (Scamol) is constantly exposed to the weather and high temperatures, it can wear out. Therefore, no warranty or guarantee is given for these materials (wearing parts).

Avoid rough treatment of cladding / stones as they may break and thus lose their functionality. We hope you have a lot of fun with your barbecue and ask you to study these installation and operating instructions carefully.

Because of our constant endeavor to improve our products, we reserve the right to make changes at any time to the construction/assembly instructions. Operating instructions may also change due to statutory requirements.

User manual -pizza stone and pizza stone with lid

Pizza stone without lid

The pizza stone without lid is ideal for the preparation of thin pancakes, crepes etc. that will cook with intense heat on one side only.

The firebrick is heated up by swinging it over the fire and leaving in place for several minutes. The pancake is then cooked in the same way as when using a pan.

Pizza stone with lid

The lid will provide the heat from both sides which is necessary when cooking a pizza or a tarte flambée with various vegetable, meat and sauce toppings. Within the lid there is a second firebrick, which, when fully heated up, provides enough heat for perfect pizza.

The function of the firebrick is to absorb heat, store it and then release it over a period of time. In order to heat up the pizza stone, including the lid, the assembly should be positioned only partly within the combustion chamber of the fireplace with a fiercely blazing fire. The heat will then be able to flow around the lower stone to reach the upper stone.

Note: With the pizza stone fully within the combustion chamber, the lower brick can completely block the heat radiation from the fire and the firebrick in the lid will not reach the required temperature!

Depending on the intensity of the fire, heating up the stone can take 20 - 30 minutes or longer!

Once both of the firebricks are fully heated and you are ready to cook, swing the pizza stone out of the combustion chamber and insert the pizza between the stones. Keep an eye on the baking process and in 3-5 minutes, your pizza should be ready.

Note: if the stone is placed over the fire during baking, the bottom of the pizza base may burn.

If you want to bake another pizza, repeat the heating-up procedure (time to reach temperature will be less than heating the stone from cold).

TIP: Practice with small pizzas at first.

## Instructions for use - Rotisserie spit

This luxurious electric rotary spit is designed specifically for use with the GIRSE garden fireplace. Thanks mainly to watching adventure films, most of us are familiar with the sight of game being cooked over an open fire using a rotating skewer. The difference with our spit is that an electric motor removes the need for manual turning. However, you will still need to pay close attention to the cooking process and by observing the basic guidelines below, you will enjoy success whether you are cooking a joint of meat, a chicken or a duck.

Very importantly, the rotisserie includes a fat collecting tray which has two functions:-

1. The fret at the back side of the tray protects the meat from direct flames. The wood or charcoal fire is able to blaze away behind the fret without blackening the surface of the meat.
2. The tray covers the area immediately beneath the spit which prevents the juices dripping onto the embers and igniting.

Important -the tray must have water in it throughout the cooking process.

The water prevents the tray being deformed by the intense heat and absorbs the gravy or fat dripping from the food during cooking.

The spit rod holder is set so that the embers only indirectly heat the meat (see the illustrated instructions for the rotisserie). As the liquid gradually evaporates from the drip tray, fresh water must periodically be added. Depending on the food to be cooked, the cooking time can be anywhere between one and two hours.

TIP! As gourmets know, the rising steam imparts flavour to the meat so a variety of different tastes can be obtained by simply adding spices to the water or by using beer or wine instead of water!

## Instruction manual Salmon Board

Both conventional wisdom and nutritionists tell us that "fish is good for you!" and there are innumerable ways to prepare it. Open any recipe book and you will find many new ideas to surprise and delight. However, the traditional methods of preparation still prove very hard to beat and one of the tastiest of these is "flame salmon". Because fish should never be cooked at too high a temperature, we have found that a GIRSE fireplace in combination with our fish board provides the ideal conditions for this method. Because the fish is standing upright on the board next to the fire, it is indirectly heated and cooked gently at a temperature of around 100 ° C (see also the included illustrated instructions). With this method, the fish does not dry out and so it retains its natural succulence.

TIP! One good indication that the salmon fillet is fully cooked is the appearance of small pearls of white albumen (like egg white) on the outside surface.

For those who may not be so keen on fish, you can of course also prepare meat and / or vegetables on the fish board in the same way! There is no limit to your ideas, just never forget to thoroughly wet the board before use!

TIP! Due to the vertical position of the food you should not prepare marinated fish or marinated meat in this way.