

WHAT TYPE OF WOOD SHOULD YOU USE TO FIRE YOUR SOLID FUEL COOKING EQUIPMENT?

The answer to this question depends on several considerations: geographical location, availability and relative cost of various fuel wood species and individual preferences regarding the flavor qualities of various wood types. There are a wide variety of good fuel wood species in all geographic locations. Each species of wood has different characteristics. The table below should help weigh the pros and cons of various types of wood. Wood from conifers (pine trees) is not recommended due to its poor fuel wood characteristics (low weight, low-med heat, poor coaling, high sparking and high residual creosote).

Wood Type	Heat	Lbs/Cord	Lighting	Coaling	Sparks	Fragrance*
Alder	Med-Low	2540	Fair	Good	Moderate	Slight
Apple	High	4400	Difficult	Excellent	Few	Excellent
Ash	Medium	2890	Fairly Difficult	Good-Excellent	Few	Slight
Beech	High	3760	Difficult	Excellent	Few	Good
Birch (white)	Medium	3040	Easy	Good	Moderate	Slight
Cherry	Medium	2975	Difficult	Excellent	Few	Excellent
Elm	Medium	2975	Difficult	Good	Very Few	Fair
Hickory	Very High	4240	Difficult	Excellent	Moderate	Excellent
Ironwood	Very High	4000	Very Difficult	Excellent	Few	Slight
Locust (Black)	High	3840	Difficult	Excellent	Very Few	Slight
Madrone	High	4320	Difficult	Excellent	Very Few	Slight
Maple (red)	High-Med	3200	Fairly Difficult	Excellent	Few	Good
Maple (sugar)	High	3680	Difficult	Excellent	Few	Good
Mesquite	Very High	5500	Very Difficult	Excellent	Few	Excellent
Oak (live)	Very High	4600	Very Difficult	Excellent	Few	Fair
Oak (red)	High	3680	Difficult	Excellent	Few	Fair
Oak (white)	Very High	4200	Difficult	Excellent	Few	Fair
Pecan	High	3995	Difficult	Good	Few	Good
Walnut	High-Med	3230	Difficult	Good	Few	Fair

*The desirability of various fragrances is largely a matter of personal preference.

Whichever type of wood you use, **MAKE SURE YOU KNOW THE MOISTURE CONTENT**. Properly seasoned wood contains 20% moisture or less. If wood contains more than 20% moisture, it should not be accepted for use. Wood should be stored off the ground and out of the rain in an environment that allows good air circulation so that the drying process can continue. Wet wood is the most common operational difficulty associated with wood-fired cooking equipment. Wood Stone's moisture meter can prevent you from paying for water when you thought you were paying for wood (see optional accessories).

Calculate your approximate monthly, daily and hourly fuel wood costs using the following formulas:
The cost of well-seasoned hardwood varies greatly with geographical location.

$$\text{Cost per month} = A \times C \quad \text{Cost per day} = \frac{A \times C}{30} \quad \text{Cost per hour} = \left(\frac{A \times C}{30} \right) \frac{1}{12}$$

A = Cost/Cord (from wood supplier)

B = Lbs./Cord (from above table)

C = Cords/Month (from experience, or call Wood Stone for an estimate)

When burned, all wood releases approximately 6500 BTU's/lb. so it is better to compare the price of wood by the pound rather than by the cord. A full cord of wood measures 4' x 4' x 8' when stacked. $\text{Cost per lb} = \frac{A}{B}$

Do not use pressed wood products in Wood Stone food service equipment, they may damage the ceramics.