

Installation and Operation Manual

CHARBROILERS
Solid Fuel



MT. ST. HELENS
WS-SFB

WoodStone

WOOD STONE CORPORATION
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

www.woodstone-corp.com
Revised March 2010



TABLE OF CONTENTS

MOUNT ST. HELENS CHARBROILER	2
UNLOADING & INSTALLATION	4
COUNTER TOP INSTALLATION	5
THE FIRE	6
CLEANING	7
FUELWOOD FACTS	8
LIMITED WARRANTY	9



INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE MT. ST. HELENS CHARBROILER

STONE FIRED COOKING EQUIPMENT WS-SFB SOLID FUEL CHARBROILER

ADDITIONAL COPIES AVAILABLE UPON REQUEST





WOOD STONE MOUNT ST. HELENS CHARBROILER INSTALLATION AND OPERATING MANUAL

UNLOADING THE MOUNT ST. HELENS

Our standard Charbroiler weighs 1200 lbs. Under no circumstances should manual unloading be attempted. If a receiving dock is available, a pallet jack should be sufficient to remove the crated unit from the delivery truck. The use of a forklift (2000 lb.) is suggested when moving the unit from the delivery truck to ground level.

INSTALLATION CLEARANCES

FLOOR: The Mount St. Helens should be installed on a non-combustible floor extending 3 ft. in all directions from the appliance, or one provided with a non-combustible covering acceptable to the authority having jurisdiction.

WALLS AND CEILING: Combustible and limited-combustible surfaces or construction within 3 ft. of the sides or 6 ft. above a solid fuel cooking appliance shall be protected in a manner acceptable to the authority having jurisdiction.



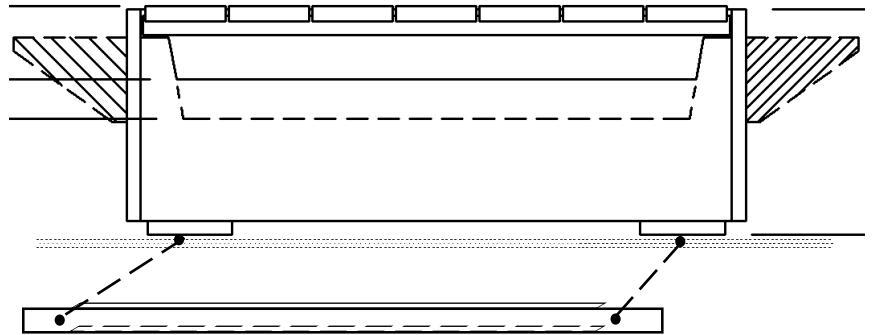
WARNING: Do Not pack required air space (clearance) with insulation or other materials. When non-combustible building materials contact the body of the oven, the clearances to combustibles are transferred to those non-combustibles.

VENTING

Hood and Ductwork must be manufactured and installed in accordance with NFPA 96 and all relevant local and national code requirements for solid fuel appliances. We recommend an exhaust hood, constructed and installed in accordance with NFPA 96. As with all solid fuel cooking equipment and exhaust systems, **a regular inspection and cleaning schedule is needed to prevent the possibility of fire.** The frequency of inspection and cleaning will depend on hours of use and type and quality of fuelwood. A fire protection system is required for safe installation of this piece of equipment, refer to national and local codes for solid fuel cooking equipment.

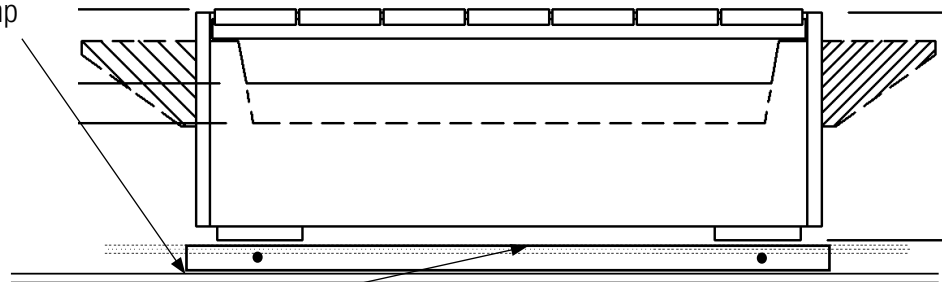


Using the hardware provided, install the stainless steel flashing to the front and back of the Charbroiler



Stainless Steel Flashing

Seal the bottom edge of the flashing to the counter using the high-temp silicone (provided).



Seal any gap between the flashing and the Charbroiler using the high-temp silicone (provided).



THE FIRE

Start a fire in the rear section of the refractory firebox using small pieces of kindling at first and progressing to larger pieces of wood as the fire takes. As more wood is added, spread some of the coals toward the front of the firebox. After about an hour, the firebox should be full of coals and occasional addition of wood will keep showy flames licking up from the back of the firebox. The unit comes with movable grill grates, we suggest leaving one grate off and sliding that open position around to facilitate spreading the coals.

CAUTION: Never use gasoline-type lantern fuel, kerosene, charcoal starter fluid, or similar liquids to start or freshen a fire! Keep all such flammable liquids well away from Charbroiler while it is in use!

WOOD

Use only well seasoned hardwood to fuel the Charbroiler. The wood should have a moisture content less than 15%. For best results, pieces should be split so that the diameter does not exceed 2 or 3 inches. See Wood Stone's Fuelwood Facts sheet at the end of this manual.

ASH DISPOSAL

Place ashes into a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. They should be retained in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely (See Wood Stone's Ash Dolly specification sheet).



CHARBROILER CABINET

All exposed stainless surfaces of the unit should be wiped down as necessary (or daily) using an approved mild cleaning solution. Stubborn residues may be removed using a non-metallic scouring pad. When scouring stainless steel, scrub with the grain of the metal to avoid scratching the finish.

CHARBROILER GRILL

Scrub the cast iron grill grates (as necessary) with a wire brush to remove cooked on build-up. The stainless grill support rack can be removed and cleaned using hot water and an approved mild detergent.

CERAMIC FIREBOX

Remove excess ash from the firebox using the stainless shovel provided. **NEVER POUR WATER INTO THE CERAMIC FIREBOX.**



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 fuelwood species and individual preferences regarding the flavor qualities of various wood types. There are a wide variety of good fuelwood 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 fuelwood 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	2500	Fair	Good	Moderate	Slight
Apple	High-Med	4400	Fair	Excellent	Few	Excellent
Ash	High	3500	Fairly Difficult	Good-Excellent	Few	Slight
Beech	High	3800	Difficult	Excellent	Few	Good
Birch (white)	Medium	3000	Easy	Good	Moderate	Slight
Cherry	Medium	2000	Fair	Excellent	Few	Excellent
Elm	High	2300	Very Difficult	Good	Very Few	Fair
Hickory	Very High	4200	Fairly Difficult	Excellent	Moderate	Excellent
Maple (red)	High-Med	3200	Fairly Difficult	Excellent	Few	Good
Maple (sugar)	High	3700	Difficult	Excellent	Few	Good
Mesquite	Very High		Very Difficult	Excellent	Many	Excellent
Oak (live)	Very High	4600	Very Difficult	Excellent	Few	Fair
Oak (red)	High	3700	Difficult	Excellent	Few	Fair
Oak (white)	Very High	4200	Fairly Difficult	Excellent	Few	Fair
Pecan	High		Fair	Good	Few	Good

*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.

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

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.

$$\text{Cost per lb} = \frac{A}{B}$$



**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE
PLEASE CONTACT THE FACTORY FIRST**

Please call 1-800-988-8103 or 1-360-650-1111 seven days a week. Our normal business hours are 8am to 4:30pm Pacific Standard time Monday through Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly. Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase subject to the following exclusions and limitations.

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone installation manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in the ceramic firebox.
- 8. In the event that pressed log products of any type have been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals being poured or sprayed into the oven.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS

LIMITATIONS OF LIABILITY:

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE:

If you claim a defect covered by this Limited Warranty, direct your claim to:
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: National Service Manager