

USER AND MAINTENANCE HANDBOOK

WOOD COOKERS

Classic – Domino - Eco



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SAFETY RULES



RULES AND/OR INSTRUCTIONS MARKED WITH THIS SYMBOL ARE ASSOCIATED WITH SAFETY!

The following rules and precautions help you to avoid the risks associated with use of this appliance:

- the appliance must be installed according to the rules in section 2.2 of this handbook;
- installation must be carried out in conformity with all rules at the workplace, as well as with all domestic and European regulations;
- make sure the flue is suitable before connecting the cooker to it;
- it is strictly forbidden to use chemical products for lighting the cooker – such as alcohol, oil, petrol, etc.;
- **do not put in too much fuel as this can produce excessive heat and overheat the appliance, causing potential damages;**
- the cooking plate can reach high temperatures of up to around 400 °C; be careful therefore and do not touch it without appropriate protection – the same applies to the other components such as the firebox and oven doors and their respective handles, glass surfaces and the flue pipe;
- do not put any plastic bottles or spray cans on top or in the immediate vicinity of the appliance (risk of fire and explosion);
- warn children of the risks and keep them away from the stove when it is in operation;
- place sheet metal protection on the floor under the fill opening, especially if the floor is made of lino or wood;
- use only natural fuel such as: wood, blocks of compressed wood and lignite briquettes;
- do not burn any plastics, treated wood (e.g. chipboard) or textiles;
- **clean the flue on a regular basis.**

1. IDENTIFICATION OF THE APPLIANCE

1.1 IDENTIFICATION PLATE

There is an identification plate at the back of the appliance that indicates model and serial number.

1.2 TABLE OF TECHNICAL SPECIFICATIONS

CLASSIC					
TECHNICAL SPECIFICATIONS	um	F 450	F 6000	F 800	F 900/A900
External dimensions: LxDxH	cm	45x60x86	60x60x86	80x60x86	90x60x86/51
Heating plate: LxD	cm	31x45	48x45	68x45	74x45
Net weight/with packaging	kg	115/125	170/180	180/200	180/200
Required flue depression	mbar	0,12	0,12	0,12	0,12
Nominal thermal output	kw	5	7,5	10	10
Co at 13% O ₂	%	0,21	0,21	0,21	0,21
Mean flue gas temperature	°C	262	262	303	241
Flue gas mass flow	g/s	12	11,8	11,6	11,6
Efficiency	%	70	75,5	73	73

DOMINO					
TECHNICAL SPECIFICATIONS	um	D6	D6maxi	D8	D8maxi
External dimensions: LxDxH	cm	60x60x86	60x60x86	80x60x86	80x60x86
Heating plate: LxD	cm	45x48	45x48	66x48	66x48
Net weight/with packaging	kg	180/195	180/195	195/215	195/215
Required flue depression	mbar	0,12	0,12	0,12	0,12
Nominal thermal output	kw	7,5	7,5	10	10
Co at 13% O ₂	%	0,09	0,09	0,12	0,12
Mean flue gas temperature	°C	261	261	293	293
Flue gas mass flow	g/s	10,6	10,6	14,9	14,9
Efficiency	%	75,5	75,5	72,5	72,5

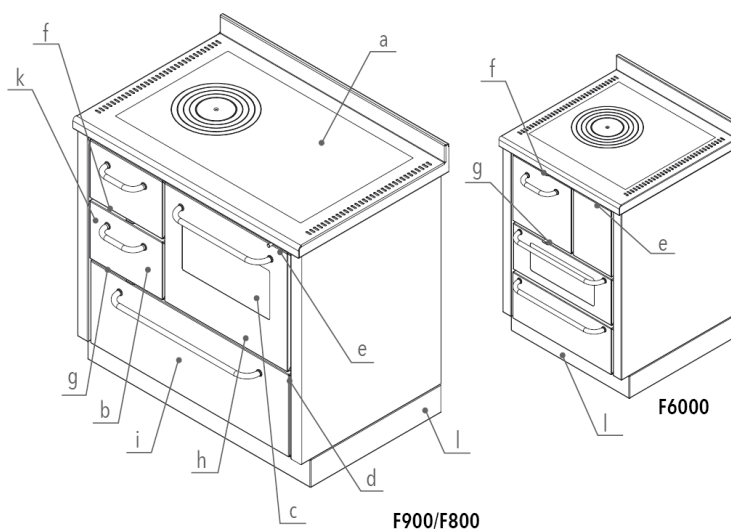
ECO				
TECHNICAL SPECIFICATIONS	um	E60	E80	E90
External dimensions: LxDxH	cm	60x60x86	60x60x86	80x60x86
Heating plate: LxD	cm	48x45	68x45	74x45
Net weight/with packaging	kg	130/140	165/180	175/190
Required flue depression	mbar	0,12	0,12	0,12
Nominal thermal output	kw	6,5	9	9
Co at 13% O ₂	%	0,15	0,13	0,13
Mean flue gas temperature	°C	263	228	228
Flue gas mass flow	g/s	10,9	13,7	13,7
Efficiency	%	71	71	71

Internal diameter
of test flue:
D = 150 mm

FLUE CONNECTION	
Above	Ø 13 mm
Rear	Ø 14 mm
Side	Ø 14 mm

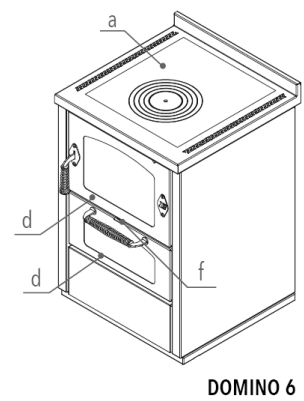
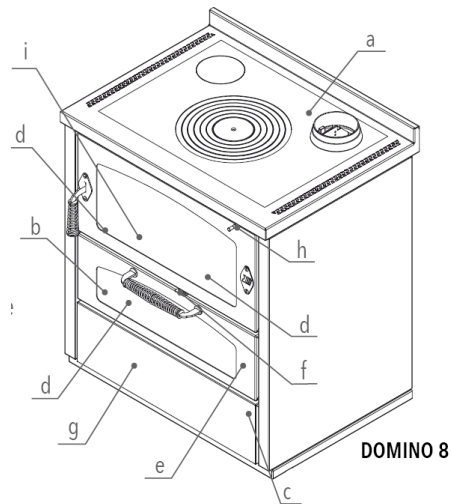
1.3 DESCRIPTION OF THE CLASSIC COOKER

- a. Cast iron cooking plate
- b. Height-adjustable hearth grille for F800/900 and rustic series
- c. Oven with thermometer
- d. Oven light switch
- e. Starter for starting the cooker up from scratch
- f. Lever for secondary air adjustment, situated under the ash drawer
- g. Lever for primary air adjustment, situated under the fire drawer
- h. Access for cleaning the flue gas circuit
- i. Wood drawer
- k. Ash drawer
- l. Removable plinth cover



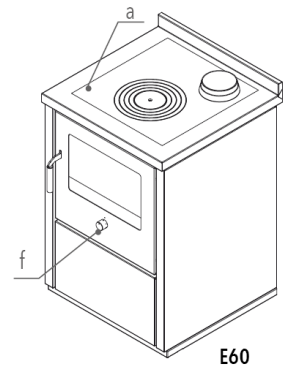
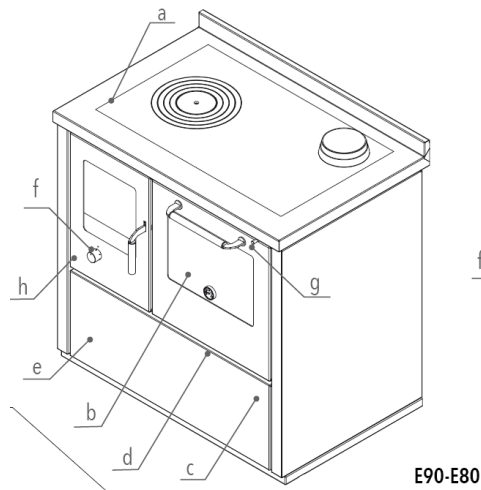
1.4 DESCRIPTION OF THE DOMINO COOKER

- a. Cast iron cooking plate
- b. Oven with thermometer
- c. Oven light switch (on MAXI model it is set in the lower right side of the panel below the oven)
- d. Access for cleaning the flue gas circuit
- e. Oven valve for discharging humidity
- f. Lever for primary air adjustment, situated under the door of the combustion chamber
- g. Wood drawer
- h. Starter for starting the cooker up from scratch
- i. Ash drawer



1.5 DESCRIPTION OF THE ECO COOKER

- a. Cast iron cooking plate
- b. Oven with thermometer
- c. Oven light switch
- d. Access for cleaning the flue gas circuit
- e. Wood drawer
- f. Lever for primary air adjustment
- g. Starter for starting the cooker up from scratch
- h. Ash drawer



1.6 ACCESSORIES PROVIDED

The cooker is delivered with these accessories:

- bar for moving the rings;
- baking pan;
- oven glove;
- grill handle (model F800, F900).

2. INSTALLATION

2.1 HANDLING AND INSTALLATION

Make sure the flue is suitable before connecting the cooker to it (see section 2.4).

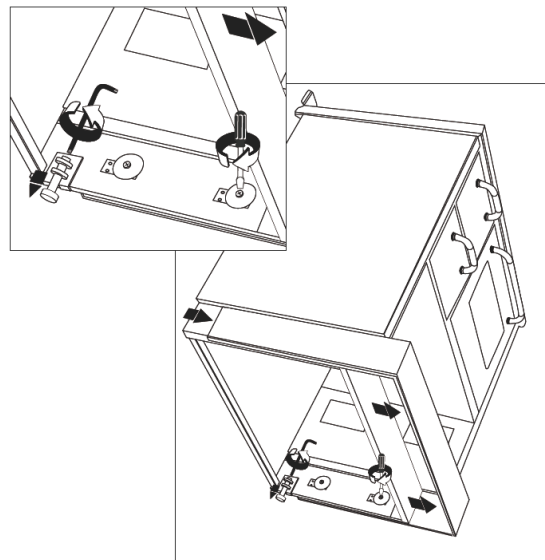
WARNING: do not lift the cooker by its handrail

NOTES:

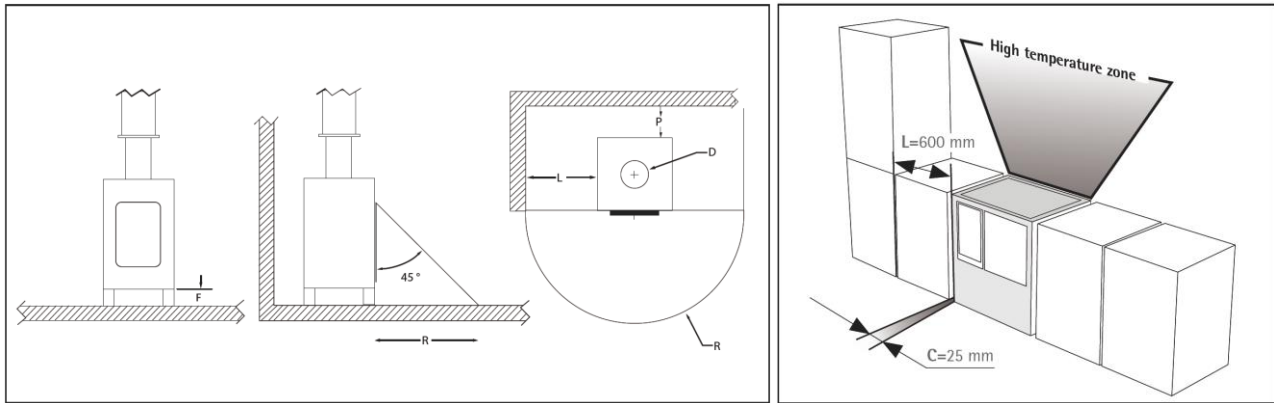
- the appliance must be installed on a floor of sufficient weight-bearing capacity. If it is not satisfactory, take the appropriate measures (e.g. weight distribution plate);
- the appliance must be installed to ensure easy access for cleaning the same appliance, the gas discharge pipes and flue pipe;
- the appliance cannot be connected to a shared flue pipe;
- air extraction devices must not be used in the same room as the appliance, unless there is a suitable air ventilation system;
- install the appliance in a room of a size suited to its potential and that is sufficiently ventilated (window or specific air vent).

CLASSICA PRODUCTS

Place the cooker on the floor, pull out the wood drawer, remove the 4 screws on the plinth cover (2 on each side), remove the plinth cover, install the cooker in the required position, connect it to the flue, and level the cooker by adjusting the feet using a 4 mm allen wrench.



2.2 SAFETY CLEARANCE FROM INFLAMMABLE MATERIALS



From the side wall	L	600 mm
From rear wall	P	200 mm + reflective steel plate of 20/10
	P	0 mm + 80 mm calcium silicate insulating board
Floor	F	0 mm
From flammable material	R	> 600 mm
Minimum distance air from inflammable built-in furniture	C	25 mm

If the cooker is **to be installed between other units, leave a gap of at least 2 mm on each side** as the cooker tends to expand with heat.

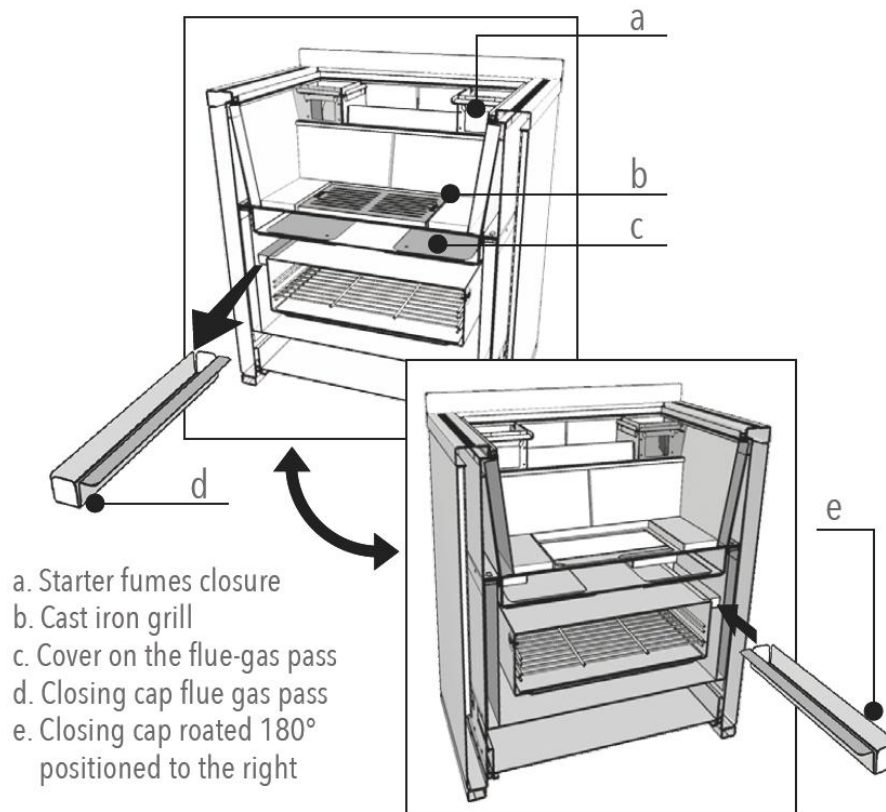
For built-in furniture is recommended to use special 25 mm stainless steel side spacer and if necessary the profile in steel for the top.

2.3 DOMINO ADAPTATIONS

INVERSION OF THE FLUE GAS OUTLET: FROM LEFT-HAND OUTLET TO RIGHT-HAND OUTLET

- remove the cooking plate, the ash drawer, the fender and iron grill in the hearth;
- remove the cover on the flue gas pass under the ash drawer; the 80 cm model has two-on the left and right;
- remove the cap on the flue gas pass from its left-hand housing (at the side of the oven), turn it 180° and place it in the right-hand housing;
- turn the starter from left to right: undo the knob, slide out the pin from the hinge and remove the panel-valve; then remove the control rod. Undo the M5 bolts on the cover of the left hand flue's starter and re-assemble on the right-hand one. Use an 8 mm socket wrench and an 8 mm tubular spanner. Remove the screw on the hole of the starter's rod opposite the position of the removed rod;
- reassemble the starter's components in order on the right hand side (NB: the flue gas outlet, flue gas pass cover and starter must be on the same side).

NOTE: to invert the top flue gas outlet on DOMINO D6 models you need to order the specific cast iron plate.



DOMINO AND ECO SERIES: ADJUSTING THE FIRE DOOR LOCK

- use a Phillips screwdriver to undo the top and bottom screws;
- use a 3 mm hexagonal allen wrench and:
 - tighten to reduce play of the closure;
 - loosen to increase play of the closure;
- re-attach the two screws.

2.4 THE FLUE SYSTEM

FLUE PIPE CHARACTERISTICS

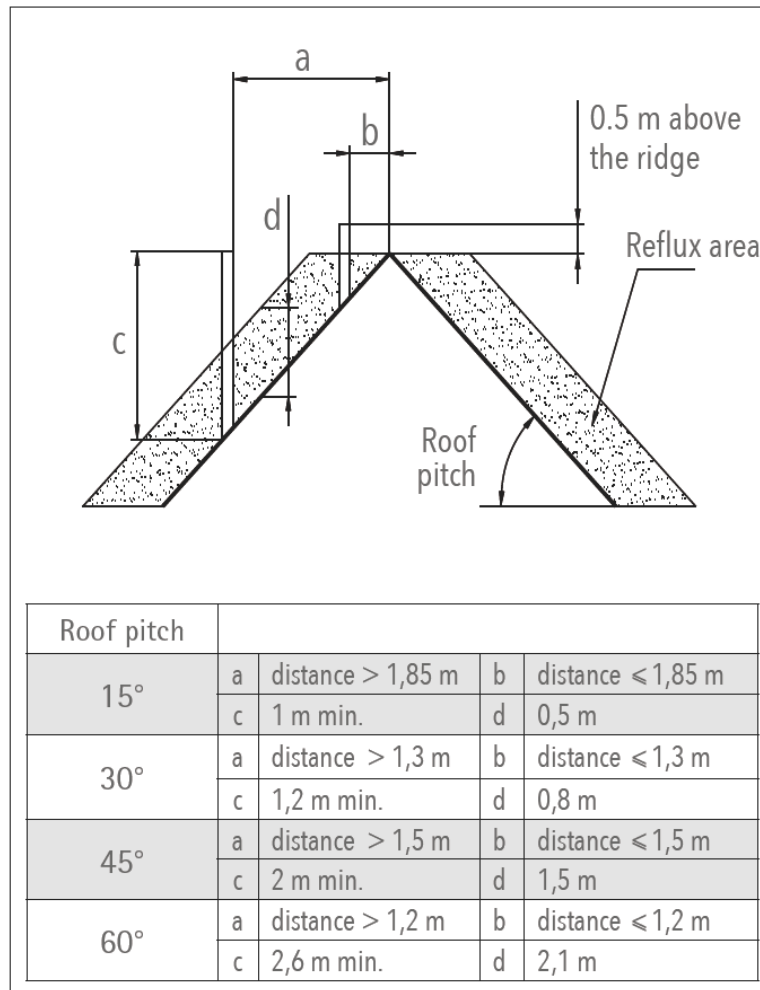
It is essential that the flue is suitable for the appliance to work correctly. The flue system should be inspected by a technician experienced in flues before installing the appliance, and then be checked at least once a year.

The flue pipe must conform to the regulations in force and be kept in perfect condition.

Below are several instructions on fitting the flue pipe. Noncompliance with these could compromise the appliance's yield and cause problems with combustion:

- **its height must not be less than 4/5 linear metres** from the connection to the stove to the base of the chimney pot; the flue can be narrower if its height is any greater;

- it must be properly sealed and insulated; make sure the inspection panels close properly and that there are no cracks on any part of the flue pipe;
- the inside of the pipe must be smooth and the same width all the way up;
- the flue must be as straight as possible and the chimney pot must be in a suitable position and at an appropriate pitch, as indicated in the diagrams and examples below;
- the chimney pot must be double the width of the flue pipe.



FLUE PIPE DIMENSIONS

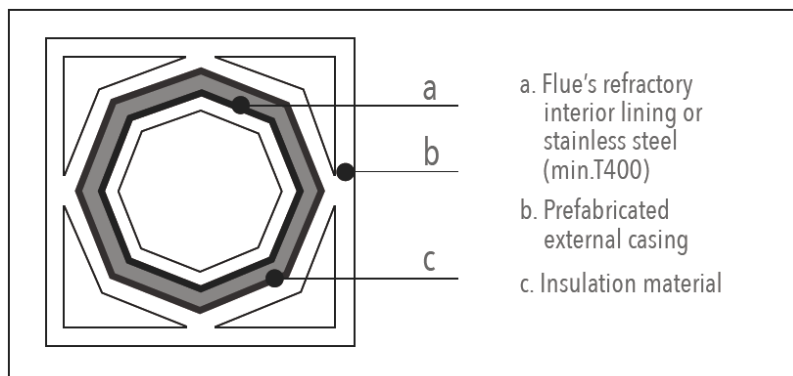
Guideline for sizing the flue as a function of its height:

FLUE PIPE (h)	FLUE PIPE DIMENSIONS
< 4m	Draw not guaranteed
4m < 6m	Ø 160 mm
> 6m	Ø 150 mm

If this is not feasible you should contact a flue specialist.

CROSS-SECTION: the flue pipe's cross-section depends on the height of the flue and the thermal power of the installed cooker.

To ensure the optimal yield of our cookers we recommend you use circular flue pipe with smooth interior lining and of the same length all the way up.



INSULATION: flue draught pressure also depends on the difference in the temperature of the hot flue gases and that of the air outside.

The flue pipe must be insulated to restrict absorption of heat into the walls and therefore avoid condensation, which can cause tarry residues. Use only suitable heat- and corrosion-resistant materials conforming to building and fire-prevention regulations. You should not use flue pipes comprising simple or flexible metal tubes, cement tubes for vents, etc.

DEPRESSION: the optimal depression (flue draught pressure) for DeManincor's cookers is 0,12 mbar.

At a depression below 0,12 mbar, the fire will burn too slowly and form carbon residue excessive gases. If instead depression is any greater, combustion will be too fast and not transmit as much heat to the boiler and heating plate, and will require more attention.

CONNECTION TO THE FLUE PIPE

The cooker is delivered with the connection corresponding to the flue exit chosen when ordering:

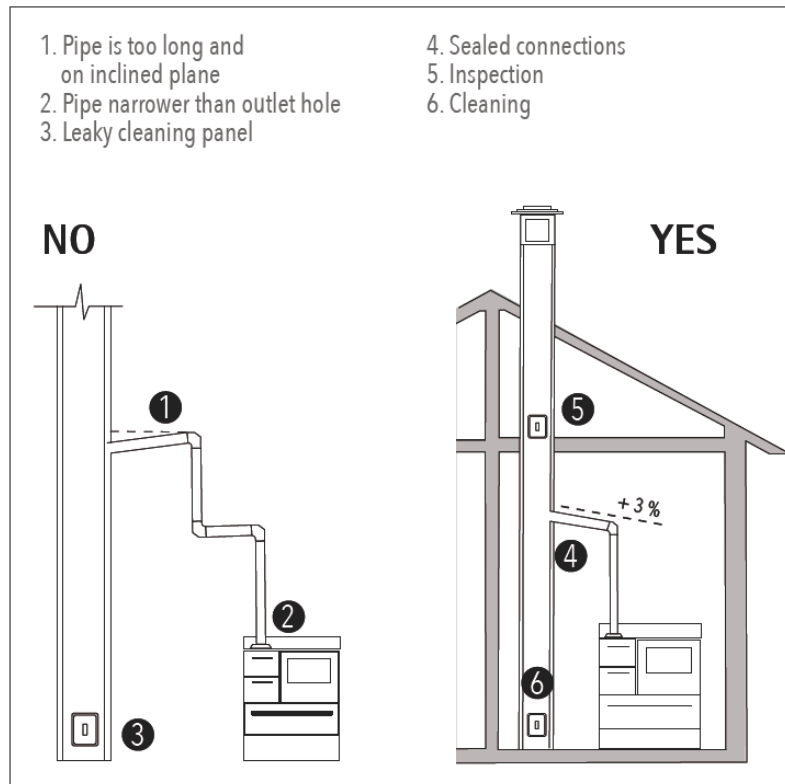
Above	Fix	Cast Iron	Ø 130 mm
Rear	Fix	Cast Iron	Ø 140 mm
Side	Telescopic	Steel	Ø 140 mm



EACH COOKER SHOULD HAVE ITS OWN FLUE PIPE. DONOT USE THE SAME FLUE PIPE FOR MORE THAN ONE APPLIANCE.

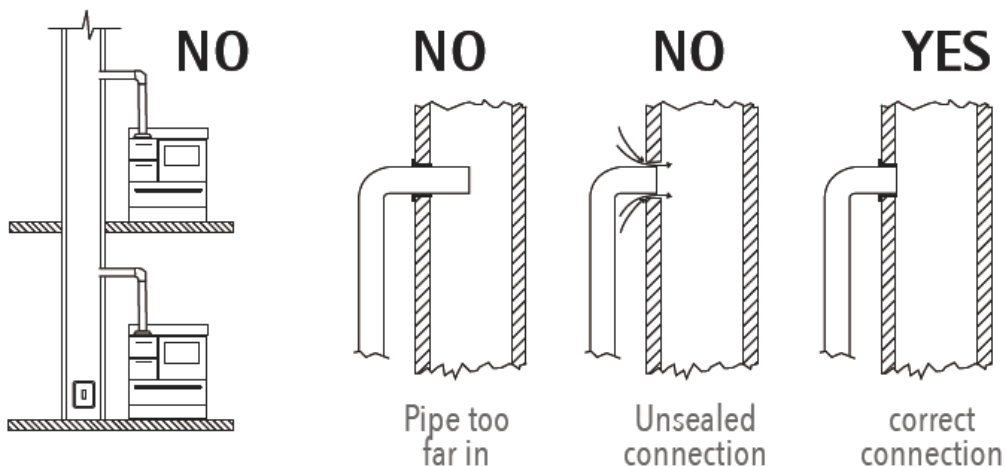


THE COOKER SHOULD BE CONNECTED TO THE FLUE PIPE AVOIDING AS FAR AS POSSIBLE ANY BENDS, DIVERSIONS AND DOWNWARD OR HORIZONTAL SECTIONS (IF THESE ARE UNAVOIDABLE, THE GRADIENT SHOULD BE 2-3 CM PER METRE)



Connecting pipes must be perfectly sealed to each other and to the stove and flue pipe. These precautions must be taken:

- use a seal to avoid infiltration of air into the flue;
- the pipe must not be narrower at the end;
- the end of the pipe must not protrude into the flue.



CONNECTION TO THE CHIMNEY

The DeManincor cook stove can be connected from top or rear. The diameter of the stove connector pipe is 5" (155 mm). Do not use connector pipes and chimneys with smaller clearance diameters or less than 24 gauge steel. It must be installed using a Class A UL 103 HT approved factory-built chimney system or a code-approved masonry chimney with a flue liner. Aluminum and galvanized steel pipe is not acceptable. In Canada, the installation must conform to NFPA 211 or CAN/CSA-B365. The chimney must extend through the roof at least 3' (1m), and 2' (6 m) above any structure within 10' (3 m). The condition of the chimney and height is very important. We suggest a total minimum height of 13' (4 m).

To reach the rated heat capacity, the minimum delivery pressure of the chimney must be 10 to 12 Pa (1.0 to 1.5 mm WC). Follow the rules and regulations in your local area.

Required Installation Components	
A	Chimney cap
B	Insulated chimney
C	Storm collar
D	Roof flashing
E	Ceiling support box
F	Chimney connector pipe



IT IS VERY IMPORTANT TO ENSURE THAT YOUR CHIMNEY HAS A GOOD DRAFT. YOUR DEALER OR YOUR CHIMNEY SWEEP WILL BE ABLE TO GUIDE AND ADVISE YOU ON YOUR CHIMNEY CONDITIONS

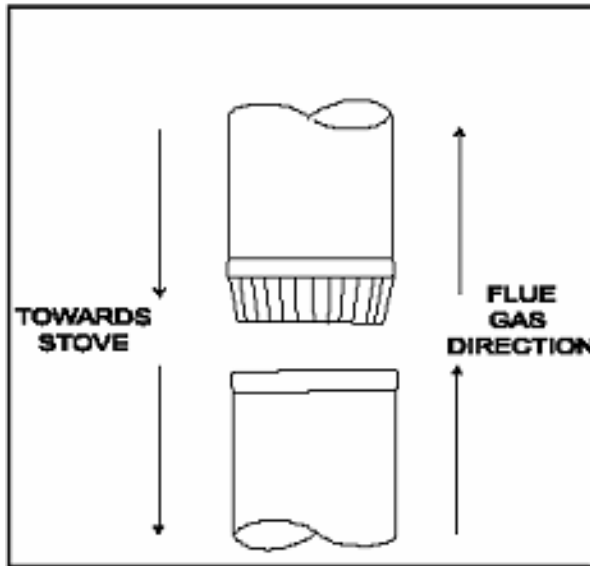
Each chimney connector or chimney connector section must be installed to the stove flue collar and to each other with the male (crimped) end toward the stove. This prevents any amount of condensed or liquid creosote from running down the outside of the pipe or the stove top. The flue collar connector should be secured with sheet metal screws to ensure that the sections do not separate. For the best performance the chimney connector should be as short and direct as possible, with no more than two 90° elbows. The maximum horizontal run is 36" and a recommended total length of chimney connector should not exceed 10 feet. Always slope horizontal runs upward 1/4" per foot toward the chimney. Note the chimney

connector pipe should not pass through an attic or roof space, closet or similar concealed space, or a floor or ceiling.



DO NOT CONNECT THIS STOVE TO A CHIMNEY FLUE OR AIR DISTRIBUTION DUCT OR ANY SYSTEM SERVING ANOTHER APPLIANCE.

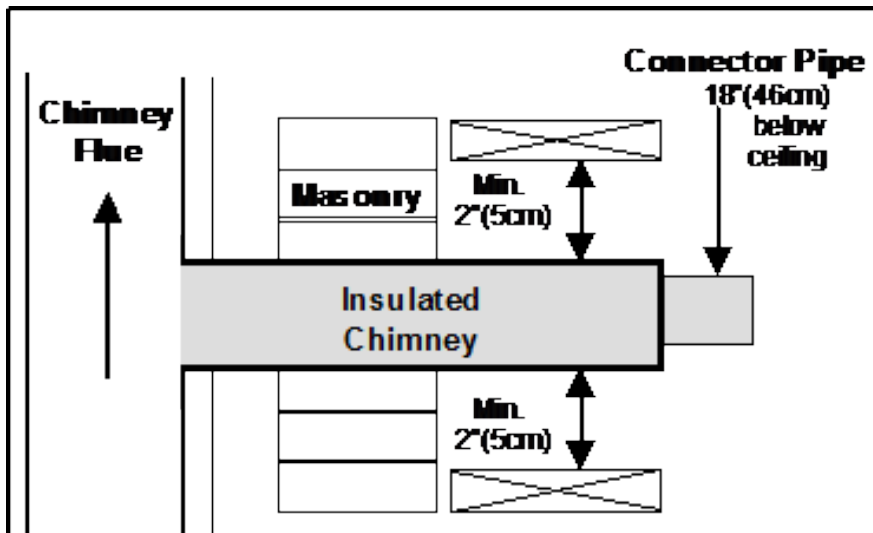
Chimney Connector



For venting vertically into a Class A chimney, single wall black steel pipe (at least 24 gauge and 6" in diameter) must be used in the room where the stove is installed. Refer to the manufacturer's instructions for the connection to the listed chimney.

For venting directly into a masonry chimney or through a thimble, the top of the single wall pipe must be at least 18" (46 cm) below a combustible ceiling and conform to NFPA 211 or CAN/CSA-B365 guidelines and methods.

For rear venting or other not listed configurations, consult the local building codes and follow the NFPA 211 or CAN/CSA-B365 guidelines. If the chimney connector is fitted with a baffle, it must be manually operated, visibly placed for ease of use, and must not close completely. Consult your chimney expert if you have any questions. Make sure that there is easy access to the chimney cleanout door. Floor protection is required under the chimney connector and 2" (51cm) beyond each side.



3. INSTRUCTIONS ON USE

INITIAL NOTES:

- do not use the appliance as an incinerator or in any way for which it was not intended;
- do not use fuel other than that recommended;
- do not burn any plastics or treated wood (such as chipboard) or textiles;
- do not use liquid fuel;
- the appliance, especially its outer surfaces, can become extremely hot to the touch when in use; handle with care to avoid burning yourself;
- do not put any plastic bottles or spray cans on top or in the immediate vicinity of the appliance (risk of fire and explosion);
- warn children of the risks and keep them away from the stove when it is in operation;
- do not make any unauthorized changes to the appliance;
- do not put in too much fuel as this can produce excessive heat and overheat the appliance, causing potential damage;
- use only original spare parts approved by the manufacturer.

WHAT TO DO IN THE EVENT OF A FIRE IN THE FLUE PIPE

The use of damp and inappropriate fuel or operating the stove at too low a capacity can cause easily inflammable substances, such as and soot, to accumulate in the flue pipe.

This can in the long term be a potential cause of fire in the flue pipe!

In the event of this happening:

- shut off the flow of primary and secondary air;
- make sure everybody leaves the apartment or house;
- call the fire brigade.

FUEL

The appliance is designed for burning solid fuel: wood, blocks of compressed wood and lignite briquettes. We recommend you use reasonably small pieces of wood that have been seasoned for at least two years in a ventilated and covered area. They should ideally measure 6-10 cm in diameter and 25-30 cm in length.

Dry wood ensures minimal gas emissions and the easier it is to burn, the less gas and soot it will produce. We advise you bring wood into the house a few days before burning it so the heat in the home will dry it out more quickly.

INITIAL USE

The flue system should be inspected by a technician experienced in flues before installing the appliance, and then be checked at least once a year.



CHECK THE GRILL IS IN ITS CORRECT POSITION IN THE HEARTH: THE NARROW END OF THE SLITS SHOULD FACE UPWARDS.

3.1 WOOD COOKER OPERATING INSTRUCTIONS

WARNING: when you use the cooker for the first time, it is normal for condensation to form due to humidity in the refractory materials. Start with a small fire and keep the fill opening and ash drawer ajar for a few hours to encourage evaporation.

INITIAL START-UP

After putting dry kindling into the hearth for your initial fire, continue as follows:

- pull the starter to let the gases flow directly into the flue pipe;
- fully open the primary air source by turning the lever all the way round to the right;
- light the fire;
- **WARNING:** (hearth with glass door) to **prevent the glass from getting dirty** leave the door ajar with the handle in closed position (see photo 5) and wait for ten minutes or so for the glass **to heat up** and thereby avoid **condensation on the inside** due to the difference in the temperature of the flames and the internal surface of the glass.



DO NOT USE ALCOHOL OTHER FUEL TO ENCOURAGE OR SPEED UP THE FIRE.

OPERATING THE WOOD COOKER



LIGHTING THE FIRE IS THE MOST CRITICAL PHASE FOR GENERATING FLUE DRAUGHT PRESSURE; AFTER THIS YOU SHOULD KEEP MONITORING THE FIRE.

It is possible that the wood will not catch fire and that your initial fire might go out after a few minutes.

This is because **the flue pipe is cold and there is insufficient flue draught pressure**. Start your fire again using easily combustible material: thin dry sticks, shrubs, pine cones and newspaper are ideal for this first phase.

When the wood has caught fire, regulate the primary air supply by turning the lever under the ash drawer or under the hearth door (F6000 , A900 and DOMINO line) or turning the thermostatic control (Eco line), so that the logs burn well with tall flames. Avoid too great a flue draught pressure but also don't let combustion get too slow as this can result in the deposit of soot in the stove.

Make sure there is always a good bed of glowing embers at the bottom of the stove and add wood as soon as the previous logs have turned into embers: the bed of embers maintains the temperature required for igniting more wood and ensures correct combustion. Always arrange the logs crosswise so that air can pass between them and ensure good oxygenation. Try and keep the flames burning; most heat is generated by the combustion of the gases. If the flames die down completely, unburned gases are produced that waste energy and pollute.

COMBUSTION SPEED

You can adjust the air control devices and grill to increase or decrease combustion speed and therefore the heating or cooking temperature:

- **Fast combustion:** primary air lever "g" open (fully to right) – secondary air lever "f" open (fully to right)  CLOSED  OPEN
- **Slow combustion:** primary air lever "g" closed (fully to left) – secondary air lever "f" open (fully to right)  OPEN (only F6000 secondary air CLOSED  OPEN)

For DOMINO, ECO and ATMOSFERA models: operate only on primary air control.



AVOID OVERLOADING THE APPLIANCE

A relatively small and well oxygenated fire will burn better and produce more heat than a large stack of wood blocking the hearth.

IMPORTANT: during fast combustion make sure there is no more than 3 kg of wood in the stove at all times.

A greater amount of fuel requires you to reduce the combustion speed proportionally by closing the primary air control and opening the secondary one. Adding more fuel without changing the combustion speed will produce thermal power greater than the cooker – environment exchange capacity.

This will not only waste fuel but could also **damage and deform the appliance.**

The ideal load for efficient and clean combustion is 2 kg of wood per hour.

WARNING: Thermal shock caused by a sudden increase in temperature can form cracks in the refractory bricks. These cracks will not compromise the structure and resistance of the bricks or cooker in any way.

When combustion has ended close all air lever and to prevent the heat in the stove escapes with the flow of air in the flue.

Lack of flue draught pressure. A column of cold air could form in the flue pipe for a variety of reasons. These could be low atmospheric pressure, humidity, strong winds or depression in the house (e.g. if the hood above your kitchen stove is switched on).

In the event of low atmospheric pressure or rain, the flue draught pressure will not be nearly as good as on a clear day or during a cold, dry winter. Humidity can also form in the flue pipe if the stove is not used for a long period of time. It is worth keeping the stove's doors ajar to let air circulate in the flue pipe.

3.2 USING THE OVEN

The oven always needs to be pre-heated for cooking. Add a suitable amount of fuel to the combustion chamber, open the primary air lever to obtain the required temperature. Leave the fire to burn for about an hour with the primary air valve open and then wait for about ten minutes after the flames have died down in the combustion chamber. Keep the temperature constant by adding thin wood to the stove measuring about 3 cm in diameter at a rate of one or two pieces every ten minutes.

DOMINO MODELS: oven chamber steam release valve

On the right-hand side of the oven is a valve for releasing any steam generated during the cooking phase. To operate the valve, simply turn it with the poker.

3.3 USEFUL NOTES

HEAT DIFFUSER PLATE

The cast iron heat diffuser plate must never become incandescent. Always use receptacles with flat heavy bases (for maintenance see chapter 4.2)

HEARTH GRILL

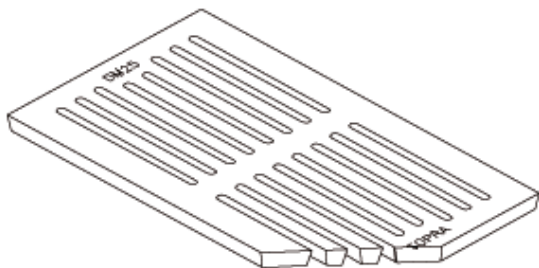
Poking the embers on the iron grille in the combustion chamber will make the ash fall through into the ash drawer below. This clears the way for the supply of primary air to the combustion chamber – particularly important when starting up your fire.

The slits in the grill have two specific functions: they let combustion air pass through and, at the same time, enable the disposal of the embers and ash.

The slits are wide enough to let through the ash and any dead embers; while the walls of the slits are conical so as to not block the flow of air.



THE GRILL MUST BE POSITIONED WITH THE NARROW SIDE OF ITS SLITS FACING UPWARDS.



INTERNAL ASH DRAWER

The ash drawer must be emptied on a regular basis to prevent the iron grill from overheating.



THERE MAY STILL BE SOME GLOWING EMBERS IN WITH THE ASH.

3.4 TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE
The stove does not work	It is not connected properly to the flue The flue pipe does not conform Other appliances are connected to the flue pipe The hearth grill is the wrong way round The hearth grill is blocked with ash
Smoke comes out of the plate	No flue draught pressure It is not connected properly to the flue The starter and/or primary air valve is closed The plate's seals have come loose or are broken
Condensation in the hearth	The wood is damp or not properly seasoned The flue is too wide Poor flue draught pressure
The fire lights with difficulty	The starter is not fully open The flue is cold (due to a long period of inactivity)
The oven does not get sufficiently hot	Poor or insufficient flue draught pressure The internal pipes are clogged The starter is open Excessive flue draught pressure (DOMINO model only) Check the version of the flue outlet

THE VARIOUS REASONS THE STOVE MIGHT NOT WORK PROPERLY

THE FLUE PIPE

• **Too short.** The flue pipe stretches from the connection with the stove to the base of the chimney pot. If the flue pipe is too short, increasing its internal width will never compensate

for the reduction in height as that will only increase heat dispersion, lower the temperature of the gases and potentially compromise flue draught pressure. You are better advised to use a flue pipe of the correct width and increase its height by 1 or 2 meters to ensure decent flue draught pressure.

- **Too long.** This doesn't generally affect flue draught pressure; however the flue pipe should be well INSULATED to minimize heat dispersion.
- **Too wide.** A flue pipe that is too wide will have a proportionally larger surface area that will encourage the gases to cool down and therefore compromise flue draught pressure. One option is to put a stainless steel pipe of suitable width inside the existing flue pipe and, after connecting it to the stove, fill the gap between the two pipes with heat-resistant granular insulation material (such as mineral perlite).
- **Too narrow.** In this case you will not be able to exploit the stove's potential. We can only suggest that you reconstruct the flue pipe according to the required specifications.
- **Tight sections.** Changes in the pipe's width will cause a loss of flue draught pressure, slowing down and potentially preventing the gases from leaving the flue.
- **Too many bends.** Bends cause a loss of flue draught pressure, preventing the gases from leaving the flue. For each bend you need to increase the height of the flue pipe by 50 centimeters so as to ensure optimal flue draught pressure.
- **Excessive deviations.** Deviations affect the discharge of gases and should generally be avoided.
- **Horizontal sections.** These should be avoided or kept as short as possible and always at a minimum gradient of 2 cm per meter. You are advised to assess the depression to guarantee sufficient gas evacuation. The flue pipe should be increased in proportion to requirements.
- **Obstruction in the flue pipe.** When the stove is not used for a long period of time, and especially during the summer, you might find that birds, wasps or bees will nest in the chimney pot; in which case you will have trouble lighting the stove again. Moreover, a poorly or improperly made flue pipe may cause instances of crumbling plaster or cracks through which air enters.



CLEANING THE FLUE PIPE. THE FLUE PIPE MUST BE CLEANED ON AN ANNUAL BASIS.

AIR RECOVERY

- **No air recovery.** The stove can still be lit but soon burns up the available oxygen, reducing combustion and causing the gases to build up and come out of the stove. The purity of the ambient air is compromised as a result. In this case you definitely need an outside air vent.
- **Insufficient air recovery.** If there is insufficient air recovery, combustion is poor and gases will come out of the stove especially when you open the door to add more wood.

OTHER REASONS

- **The position is too windy.** You need to install a WINDPROOF chimney pot, otherwise any change in the direction of the wind will compromise evacuation of the gases.
- **Presence of two flue pipes in the same room or in two adjacent rooms.** The flue pipe with the more powerful draught pressure will draw the gases from the one with the least powerful one; as a result gases will come out of the stove with the poorer flue draught pressure.
- **Presence of a ventilating hood in the room.** If there is insufficient air recovery, the air will be retrieved by the stove causing smoke. If you switch on the hood while the stove is in

use, you must leave a window ajar for all the time the ventilating hood is in operation.

- **Poor connections.** Narrow sections, internal edges, imperfect joints and sharp bends might accidentally be created when connecting the stove to the flue that could impede the evacuation of the gases.
- **Uninsulated flue pipe.** Gases passing through an uninsulated flue pipe will cool down and compromise flue draught pressure. This causes atmospheric pollution, condensation and the deposit of unburned products inside the pipe, affecting its efficiency.

4. MAINTENANCE

4.1 ROUTINE CLEANING AND CHECKS

The cooker is at its most efficient when all the surfaces and pipes the gases come in contact with are kept perfectly clean. We advise regular maintenance by a qualified technician. All maintenance and cleaning must only ever be carried out when the stove has fully cooled down:

- remove the cast iron cooking plate and clean underneath;
- remove the pressurized door under the oven and use the small shovel to clean the flue-ways, removing all the ash at the base;
- F6000 model: the flue gas pass under the oven is cleaned by removing the cast iron plate at the base of the oven; be careful not to damage the fiber-glass seal when you put the plate back again;
- DOMINO models: the flue gas pass is cleaned as above; the part above the oven, instead, is accessed by removing the closures under the ash drawer;
- clean all accessible areas.

CLEANING THE CERAMIC GLASS OF THE COMBUSTION CHAMBER'S DOOR

Eliminate all traces of soot on the inner side of the ceramic glass using a soft cloth dampened with a little clean ash, or with a suitable product in the event of stubborn traces of tar.

Dry well afterwards. Clean the outer side of the ceramic glass with a damp cloth or, if necessary, with a little neutral detergent. Dry well afterwards.

DOMINO MODELS: EXTRACT THE OVEN DOOR

- extract the door's lock using a screwdriver if necessary;
- turn the lock to its locking position;
- close the door as far as the lock permits;
- remove the door by lifting it and pulling it towards you.

4.2 MAINTENANCE OF THE COOKING PLATE

When you first use the cooker, the cast iron plate will gradually change color, starting with the hottest part and, after a while, the colder parts. The plate gradually becomes all one color.

Clean the heating plate with any type of detergent; then rinse it only if it is slightly warm so that the humidity can evaporate naturally. Grease the entire plate with a cloth soaked in oil.

The heating plate is made of cast iron so prolonged contact with humidity will cause a thin layer of rust to form on its surface. This can be removed as follows:

- rub the surface of the plate with 120 grit abrasive paper;
- rub the surface with food oil;
- clean with a dry cloth.

4.3 TOP AND OTHER EXTERNAL PARTS

The stainless steel parts should be cleaned when cold with neutral detergents or with vinegar in the case of persistent stains. **You must avoid using abrasive or acid products** that could damage the surface. Dry with a soft cloth, following the grain of the glazing. The external parts can be cleaned easily with water and neutral detergent. Do not use aggressive or abrasive chemical products; any spills from pans or other should be cleaned immediately.

MANUFACTURER'S DECLARATION

The DeManincor Company guarantees the appliance has passed all the in-house tests and inspections and that it is therefore up to standard and without any manufacturing or material defects.

5. GUARANTEE

GENERAL TERMS

The guarantee is valid for 2 years from the date of purchase. It applies only to the original purchaser and is non-transferable. The guarantee covers original manufacturing defects and applies to all of the product's components.

To request a service under the terms of the guarantee, the customer must present a valid proof of purchase (payment receipt, invoice, etc.). The proof of purchase must be kept in good condition.

CONDITIONS

The request must be made through an authorized dealer. The de Manincor firm has the final say on what action should be taken to resolve any problems under the terms of the guarantee.

Any defective parts that are replaced remain the property of the DeManincor firm.

The de Manincor has the final say on whether the service under the terms of the guarantee should be done at the customer's or its own premises.

For services offered under the guarantee, the customer is required to pay the minimum charges according to the going rates. This is not the case however if the cooker is purchased less than three months previously.

For repairs at DeManincor's assistance centres, the customer is required to pay for the transport costs.

IMPERFECTION OR DEFECT IN THE MATERIALS

Imperfection or defect in the materials must be signaled within 8 days since the customer receives the products and anyway this implies only the obligation to replace what provided, excluding any additional responsibility.

COMPONENTS NOT COVERED BY THE GUARANTEE

The following are not covered:

- damage to parts attributable to negligence, carelessness or ineptitude, in particular deterioration to the heating plate caused by improper or lack of maintenance;
- damage to parts attributable to non-compliance with the instructions in this handbook;
- damage to parts attributable to transportation and failure to comply with some or all domestic and local regulations;
- damage to parts attributable to improper installation, insufficient capacity or faults with the electrical, hydraulic and gas connections, and inefficiency of the flues and discharge systems;
- the guarantee does not cover parts repaired by anyone not authorized by the DeManincor firm;
- technical services requested attributable to inefficiency of the flue and/or connecting pipes are not covered by the guarantee and charged according to the going rates;
- consumer parts like gaskets, glass, grids, refractory bricks, etc.

SERVICES AFTER THE GUARANTEE

Any services after the period of the guarantee or which do not fall under the terms of the guarantee will be charged according to the going rates. In this case the cost of any replacements will also be charged.

RESPONSIBILITY

The DeManincor Company cannot accept any liability for any direct or indirect harm or damage to persons or objects caused by product defects if the rules set down by domestic or local law or by this handbook have not been complied with.

COMPETENT COURT

Disputes and litigations are always settled at the court of Trento, Italy.

PRODUCT MODIFICATIONS

The characteristics of the products described in the catalogues and this user and maintenance handbook are purely indicative. DeManincor aims to constantly improve upon its products and therefore reserves the right to make any changes and improvements it considers necessary without obligation for forewarning. DeManincor is also not obliged to apply previous or current changes to products already or in the progress of being constructed and assigned to customers.