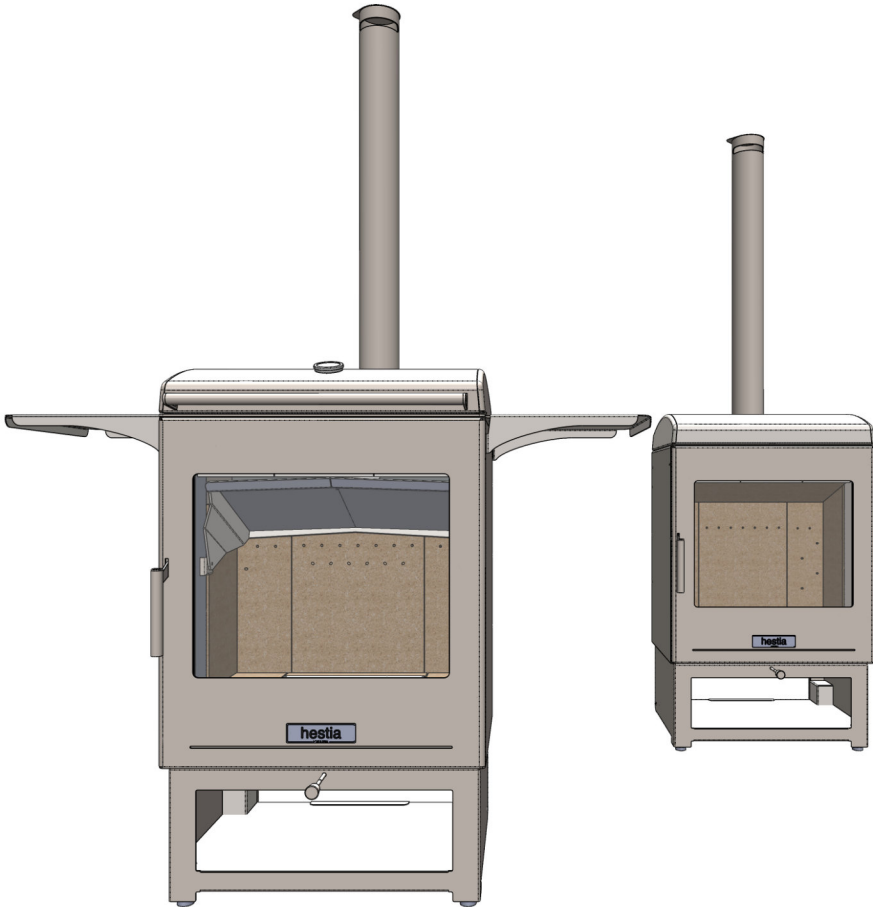
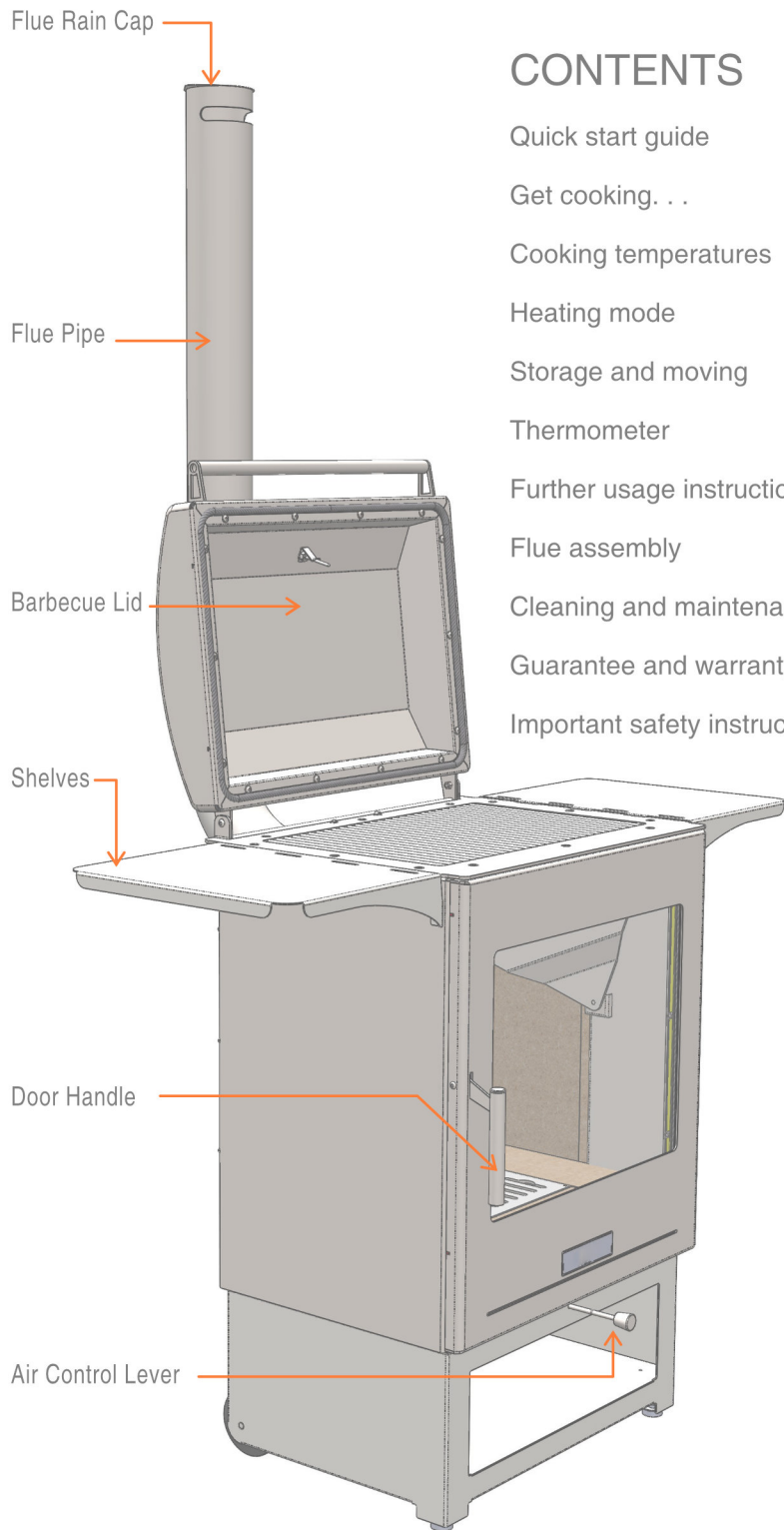


hestia

BY  DRAGONFLY



HEAT and COOK
COLLECTION USER GUIDE



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QUICK START GUIDE

PLEASE READ ENTIRE INSTRUCTION PRIOR TO USE

Please check Important Safety Instructions before starting (page 14) and connect flue pipe, (page 10).

Light your appliance using firelighters. **WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!**

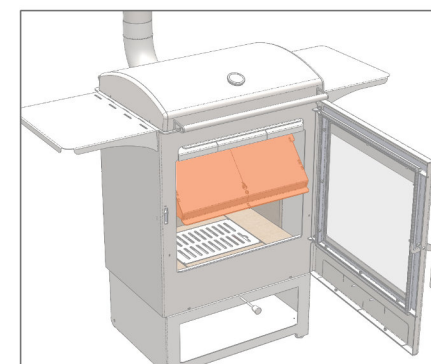
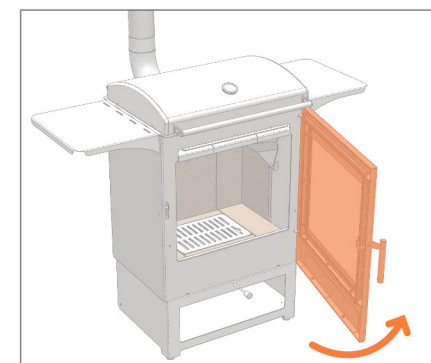
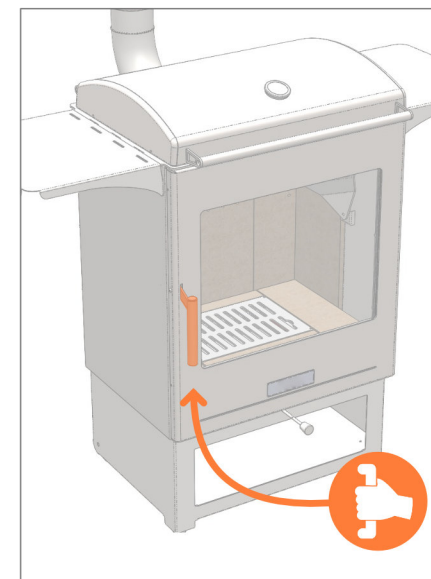
Do not light with Flue rain cap fitted in the top of the flue.

Place two firelighters in the base of the appliance. Cover with a layer of natural lump-wood charcoal to an even thickness, no higher than the front lip of the furnace. Keep the lid of the appliance closed. Ignite the firelighters.

The appliance can also be lit from the top down, placing two firelighters on a bed of wood or charcoal.

Lower the baffle down in front of the glass and pull the air control lever to the fully out position. Leave the door ajar for a few minutes until the fire has caught well. After a few minutes, close the door.

During the first firing the paint goes through a curing process. The unit may give off an unpleasant odour, this is quite normal as the paint cures and will disappear after the first use. On the first lighting run the unit for at least 30 minutes at a high temperature (300°C) prior to cooking.



GET COOKING. . .

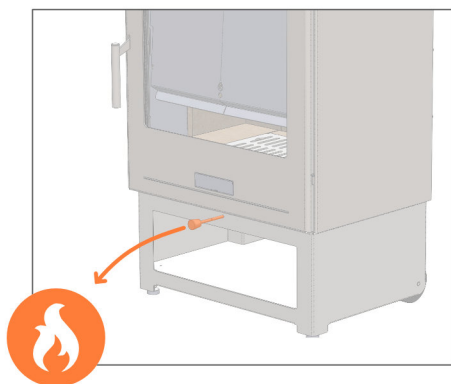
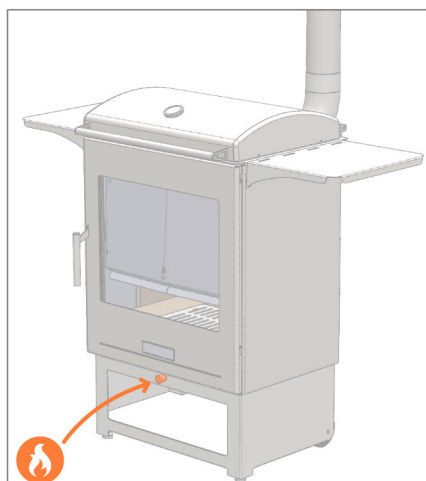
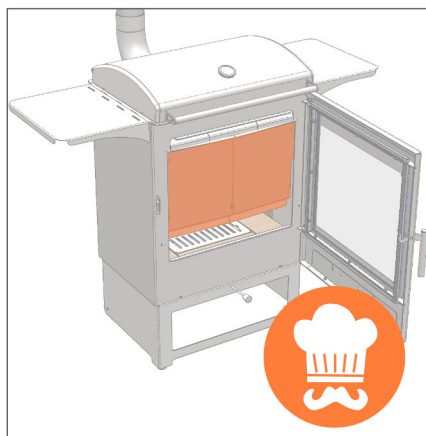
Cooking should always be done with the baffle in the down position. This limits the grease and fat accumulating onto the glass and protects the user from the heat of the fire.

The temperature is regulated by the air control lever. With the air control lever fully out and the lid closed; you will see the temperature increase on the thermometer.

After approximately 15 minutes you should push the air control lever in to stabilise the temperature. When you have achieved the required temperature for your cooking, lift the lid, place the food and then close the lid. Cook with the lid closed which will maintain the heat in the oven furnace and deliver perfect results.

Do not cook before the fuel has a coating of ash.

IMPORTANT: When operating at high temperatures and to avoid flashback when cooking - before opening the lid fully, lift it carefully 20-30mm then close completely. It is now safe to fully open the lid. Ensure that the air control level is out at the same time.



COOKING TEMPERATURES

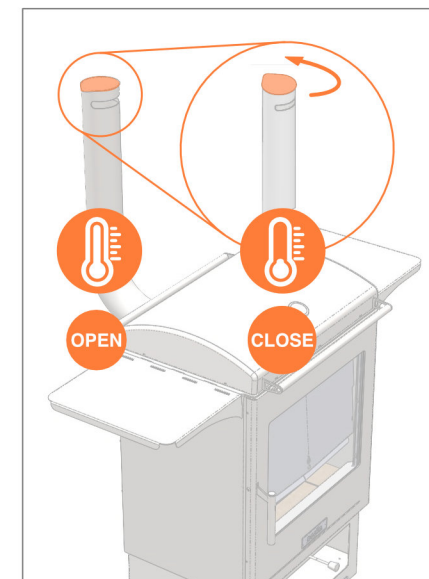
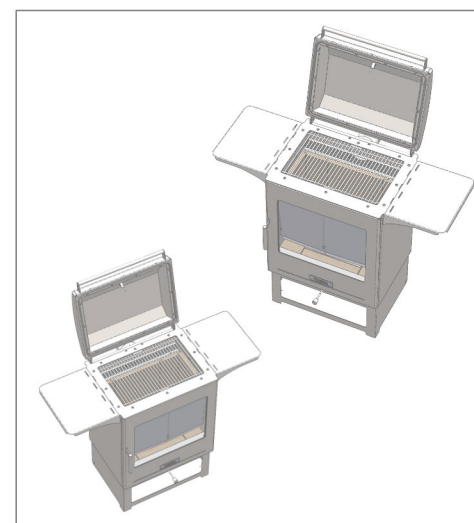
The appliance is perfect for smoking and slowly cooking cuts of meat over a controlled smouldering wood or charcoal fire. It burns the fuel/wood cleanly and controllably within a narrow temperature band.

General furnace cooking temperature.

- Low and slow (e.g. brisket) 110-130°C
- General barbecuing 200-230°C
- Chicken pieces, Lamb chops, Steak, Sausages, Burgers 210-230°C

For slow cooking the Flue rain cap adjuster would need to be used.

Align the vent in the flue with the vent in the flue cap so that the vent is fully



open. Turn the flue cap left or right in order to reduce the vent opening and thereby reduce the furnace temperature to the desired temperature.

Some adjustment of the air control lever may also be necessary in coordination with the flue cap vent to achieve the desired temperature.

WARNING! Always use gloves when touching the flue pipe & flue cap. The appliance will get very hot during use.

Always remove flue cap when in heating mode. Do not light with Flue rain cap fitted in the top of the flue.

HEATING MODE

When you have finished cooking you can put the appliance into Heat mode.

Remove the thermometer and set aside.

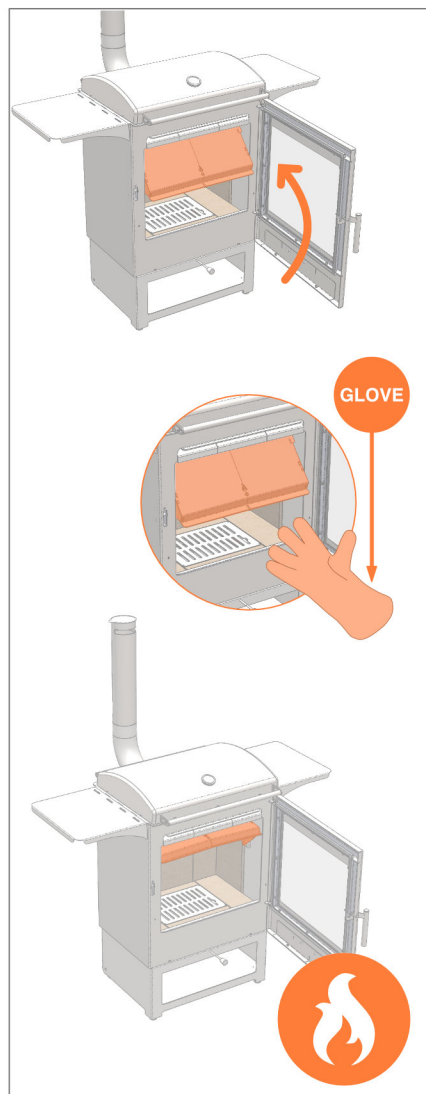
Slowly open the door and with gloves, raise the baffle into the top of the furnace area. **Please note**, the baffle can only be raised with the grill in its high position.

Add small kiln dried logs to the glowing embers of the charcoal. For best results the embers should be glowing before loading the logs.

Close the door.

Pull the air control lever out for 1-2 minutes to make sure that the logs have caught and then control the fire using the air control lever. You will be able to set the air control lever at the notch marked to give a steady slow burn.


In heating mode, combustion temperatures of up to 600°C are achieved which radiate through the high temperature glass. At this temperature the smoke and volatiles are burnt off with maximum efficiency and produce a clean burn. To prevent excessive smoke never overload the appliance with more than 2-3 small logs. Generally there is no need to pull the lever out past the notch.




STORAGE AND MOVING

Whether in heating or cooking mode the appliance can be extinguished by fitting the rain cap vent in the closed position at the same time as closing in completely the air control lever. The appliance should be allowed to completely cool down until you have confirmed that there is no fire alight, remove flue pipe and shelves before fitting a rain cover (cover recommended to protect from the elements).

The appliance should be covered with a rain cover to prevent the ingress of water and moisture into the appliance. All glowing embers and hot ash should be removed prior to fitting the cover and the body temperature should have totally cooled down. Condensation will occur on the unit when covered and stored outside: This should be wiped with a soft dry cloth.

 **Warning: Never attempt to move the appliance with the lid in the open position.**

 **WARNING! This barbecue will become very hot, do not move it during operation.**

STORAGE AND MOVING

The Heat 50 and Heat & Cook Grill 50 appliances have integrated wheels as such manoeuvring is straight forward.


Remove flue and flue bend before moving.


Simply place a foot on the foot plate [arrowed right]


Taking hold of the handle tilt the appliance rearward until the balance point is found.

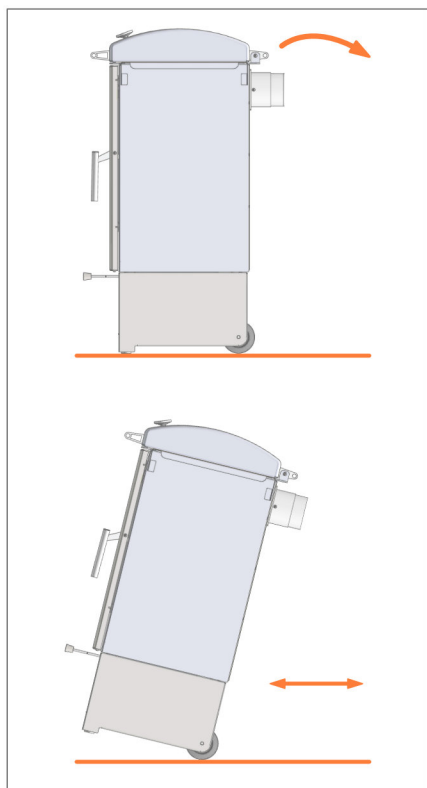
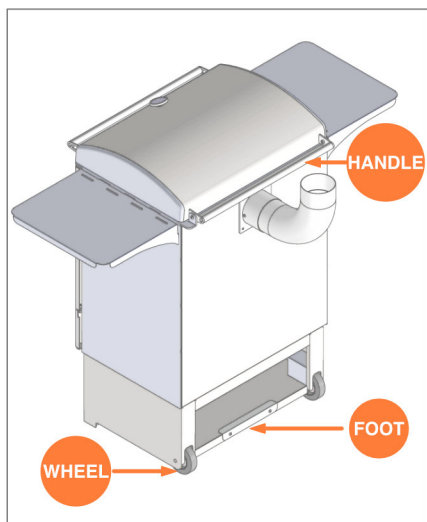
The appliance can now be wheeled into the desired position.

PLEASE NOTE: The trolley or the integrated wheels, should not be used on an uneven surface or where there are large gaps in patio stones

 **Warning: Never attempt to move the appliance with the lid in the open position.**

 **WARNING! This barbecue will become very hot, do not move it during operation.**

 **WARNING! This unit is heavy. Care needs to be taken. The unit should only be moved by a Competent person.**



THERMOMETER

The Analogue Dial Thermometer (for Heat & Cook Grill 50) is provided to give an indication only of the cooking temperatures in the grill area. The temperatures may vary on different part of the grill, and therefore cooking speed will differ in different areas of the grill.

The thermometer should only be used during the 'cooking' operation. The thermometer should be removed when in 'Heating' mode due to the much higher furnace temperatures in this setting. Failure to remove the dial thermometer during heating mode would invalidate the warranty of the thermometer. **Warning: Thermometer will be hot. Place on none combustible surface. Use gloves.**



Further usage instructions

There are many ways for a wood fire to be laid and then lit...here is what we recommend for the Heat & Cook appliances.

Only well seasoned or kiln dried logs should be used with a maximum moisture content of 20%. Use of unseasoned damp logs will make lighting of the unit difficult resulting in smoke/tar staining the door glass, excessive smoke and particle emissions and also minimal heat output.

The lighting procedure is designed to ensure minimal smoke and particle emission and also to minimise smoke stains on the glass window. With practice all the above will become easier to achieve.

The single air control lever is designed for ease of use. The air control lever should be pulled out fully on start up. Please note the significant mark on the round bar at about the half way mark.

When lighting the unit from cold, up to 40 mins will lapse before the unit achieves a reasonable output. The first 30 mins or so are taken up warming all the internal components so that good clean combustion is achieved later on.

If during the lighting procedure the glass becomes excessively blackened, then fear not as this will clear later on as higher combustion temperatures are achieved. If you are impatient then a quick wipe with the back of the glove should remove light smoke stains.

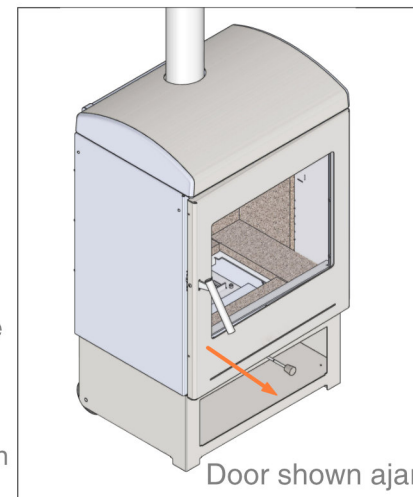
At the end of an evening's burn the heater can be shut down by pushing the air lever all the way home. The flue cap should then be placed on the top of the flue in the open position. This will prevent the ingress of water down the flue and into the unit should it rain during the night.

Further usage instructions

For best results, we believe the top down method should be used for lighting the fire:

If the unit has had prior use, push the remaining ash to one side, remove the grate and empty the ash from the ashpan. Replace the ashpan and grate and lay the fire as follows.

1. Lay 2-3 split logs directly on the grate, then lay 3-4 layers of kindling above. Place a natural fire lighter within the top two layers of kindling and then light. Ensure gloves are worn during the lighting and operating procedure.
2. Close the door, but leave slightly ajar for approx 15-20 mins.
3. Once the fire is burning well, the kindling has burnt away and the bottom logs are burning the door may be closed.
4. If, after a few more minutes of burning, the chimney is smoking excessively then close the air control lever up to the notch/mark on the lever. This closes off the 'under air' (primary) to the furnace so now only 'over air' (secondary) is provided. If the fire is hot enough the smoke and flue gasses may now be burned above the logs. The flue emissions should alter favourably at this point.
5. The first 2-3 logs will burn down quite quickly during the warm up phase, so to refuel lay 1-2 split logs on top of the well burnt first layer.
6. Generally, with patience and with the lever set at the halfway mark/notch, the new logs will catch alight and begin to burn efficiently. If you are ever so slightly impatient then you might pull the lever fully out to get the new logs to catch quickly. So once they have really caught you may notice excessive smoke exhausting from the flue. At this point close the lever in to the mark and good clean combustion should prevail.
7. So with practice one should develop a sixth sense of when to operate the air lever to ensure best combustion and minimal emissions.



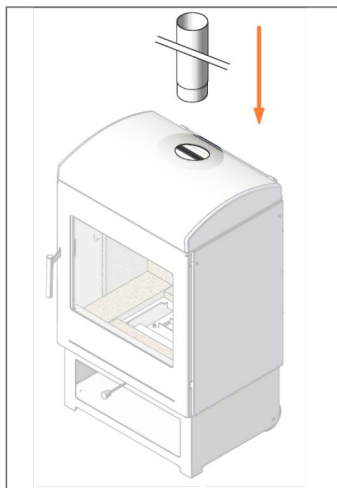
FLUE ASSEMBLY

Remove and dispose of all packaging. Peel off the plastic protective film on the flue pipe and cap if fitted. Connect the flue as shown. Please note that the Heat 50 only flue connects vertically whilst the Heat & Cook Grill 50 has the flue connecting horizontally.

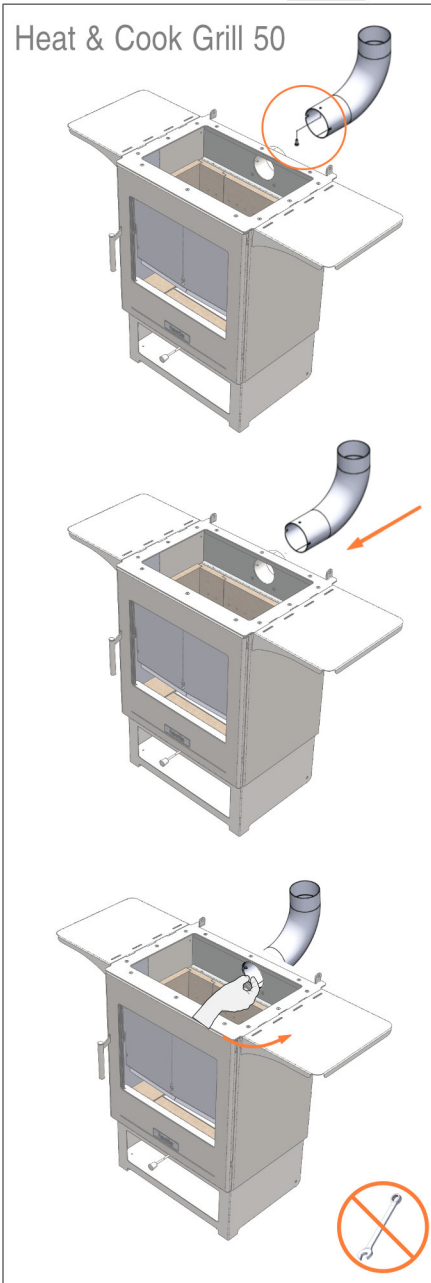
Be aware of the location bolts when connecting the horizontal flue:

- Loosely insert the bolt into the flue
- Insert flue into appliance
- Tighten bolt from inside appliance, THIS SHOULD BE FINGER TIGHT ONLY.

Ensure that the flue is pushed firmly home and properly seated in the appliance. Do NOT light the appliance with the flue cap fitted, only use for slow cooking once appliance is up to temperature and also at the end of heating or cooking process to prevent ingress of rain.



Heat & Cook Grill 50



CLEANING AND MAINTENANCE

To empty the integral ash pan remove the grate (see illustration). The ash pan can then be accessed, lift out and empty. **IMPORTANT:** The ash pan must be emptied after each use.

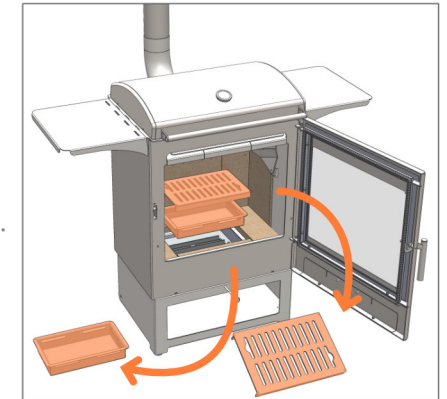
Do not use solvents or other cleaning products, as this can potentially taint the food. To clean the inside of the appliance and grill simply add charcoal and run the unit up to a temp of 200 - 250 °C for 15-20 minutes. Allow appliance to cool down. Prior to cooking brush the ash residue off the grill with a wire brush. Alternatively, the stainless steel grill can be removed and washed manually in warm soapy water with a sponge.

To clean the outside of the body use a damp soft cloth. If required, touch up paint is available from: www.yourdragonfly.com
The stainless steel and glass can be cleaned using grade 000 wire wool.

Do not leave the thermometer out at night, or allow it to become wet. Use a waterproof cover to protect the appliance when it has completely cooled down and all embers and ash have been removed.

The following checks should be carried out annually:

- Door Rope Seal: Still effective.
- Glass Seal: Still effective.
- Fire Bricks: Sound. Replace any that have cracks greater than 3mm.
- Baffles: Not warped or distorted.
- Grates: Not warped and functioning.
- All controls free and smooth to operate.
- Hinges are lubricated.



Only genuine replacement parts should be used and are available online:
www.yourdragonfly.com

GUARANTEE AND WARRANTY

This warranty is for the original purchaser of the appliance from an authorised dealer/stockist and who has registered the warranty as required. This warranty is non-transferable. This warranty is in addition to and does not affect your statutory rights.

Your Hestia appliance comes with the following warranty:

- A limited 2 year warranty on the structural integrity of the body. The warranty is for defects in materials and workmanship. It has been manufactured using quality materials to resist corrosion as much as possible and use of specialist paint for metal surfaces suitable for high temperature and outdoor use. The paint surface and various metals can be affected by exposure to external factors including, but not limited to, chlorine, chemicals, humidity, salt. The paint finish will also be compromised by surface scratches and abrasions. For this reason, the warranty does not cover rust, oxidation, blemishes or fading. The Dragonfly Hestia range is for outdoor use only. It is exposed to the elements/weather including rain, sun, snow, wind and damp and corrosion/wear and tear is to be expected. This does not detract from the functioning of the product. Maintenance will be required to preserve the appearance of the unit and touching up of the paint as necessary will be needed. Please note units located within 10 miles of coastal areas will be subject to increased moisture and salt levels and more frequent maintenance will be required.

- A limited 1 year warranty on the non-consumable parts such as the door, lid, handle, hinges, air damper plate, shelves, thermometer and thermocouple.

Items such as fire bricks, baffle plate, glass, rope seal, door closing mechanism, ash pan, fire grate and grill are consumable items and are not covered by a warranty. These items will deteriorate over time and will need replacing. The length of time that these parts last will depend on the type of fuel used, and how hot and long the appliance is left to run. The fire bricks, rope seal and baffle plate are subjected to a huge amount of stress while the unit is under fire, so they will appear stressed quite quickly and the bricks can sometimes crack. This does not mean their integrity is compromised and they will have plenty of life left in them. The bricks should be replaced when they have eroded by 25%, you can see the steel behind them or they have cracked with a gap of 3mm or greater.

GUARANTEE AND WARRANTY












The warranty is based on normal domestic use. Products used in a commercial setting has a limited 1 year warranty on the structural integrity of the body. The warranty does not cover improper use, mishandling or unauthorised modifications. The warranty does not cover accidental or consequential damage. The warranty does not cover scratches, dents and other cosmetic marks which do not affect the performance of the appliance. This warranty is not applicable if purchased through an unauthorised dealer/stockist. The warranty begins at the date of purchase. Any warranty claim must be addressed to the authorised dealer from whom the appliance has been purchased and include the purchase receipt showing date of purchase and the name of the dealer, a description of the problem and preferably visual evidence of the defect.

Items will be repaired or replaced at the discretion of Dragonfly, subject to the terms and conditions of the warranty. Dragonfly is not liable for shipping costs, duties, taxes, repair or return, unless authorised in advance in writing by Dragonfly.

Caution note: Never place your Dragonfly Hestia Heat 50 or Heat & Cook Grill 50 directly on or nearby combustible materials and never leave the product unattended while in use. Failure to safely operate the Dragonfly Hestia Heat 50 or Heat & Cook Grill 50 will void the warranty. Dragonfly disclaim any liability for any direct, indirect, incidental or consequential damage which may result .

To make a warranty claim, you must retain your receipt as proof of your purchase. Claims must be submitted in writing to support@yourdragonfly.com.

IMPORTANT SAFETY INSTRUCTIONS

-  Always place the appliance on a non-combustible surface.
-  Check that there is no combustible material above the appliance, trees etc
-  Ensure that the appliance is stable before lighting. Use the levelling feet.
-  Always use the gloves provided when touching the appliance. All surfaces can be hot.
-  **WARNING!** This barbecue will become very hot, do not move it during operation.
-  Do not use indoors! Or in a tent.
-  **WARNING!** Keep children and pets away.
-  Never exceed 700°C or go over 650°C for more than 2 minutes.
-  Do NOT cover or leave flammable substances or material on or near the appliance.
-  **Warning:** Never attempt to move the unit with the lid in the open position.
-  **Warning:** The lid is heavy.