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The Amazing Bushman Burner & Barbecue

WOOD BURNING OVEN SAFETY NOTES

- 1) Never close off or obstruct the flue when the oven is in use.
- 2) Never allow children to use matches unsupervised.
- 3) Do not place the oven door on a flammable surface when hot
- 4) Do not use plastic implements or bowls etc in the oven when in use.
- 5) Do not place logs or charcoal for burning when the fire is alight on the hearth outside the oven mouth.
- 6) Do not try and relight a fire with any chemicals, and wear hand and eye protection when attempting this operation.
- 7) Apply common sense to all cooking activities, think this oven may be hotter than that which you are used too.
- 8) **DO NOT USE PINE LOGS FOR COOKING OR FOR ANY REASON IN THE OVEN.**
- 9) Do not rest an arm on the neck of the oven and do not lie or stand on the oven when in use.
- 10) Do not lift the dome of the oven to feed in logs.

COOKING TEMPERATURE GUIDE

Roasting	cooking time 1 to 3 hours	180 c –200c
Grilling	normal	220c-250c
	Low for fish and delicate dishes	150c-180c
	Hot for steaks chops etc	300c

This guide is based upon temperatures shown at the back of the oven.

Cooking with cast iron cookware will increase the temperature on the food by 10%

Frying or curry should be placed as near to the ashes as possible.

Bread should be placed into a hot oven that is about to cool.

For overnight roasting the oven door and chimney should be sealed with clay or packed tight with tinfoil.

WOOD BURNING OVEN USAGE NOTES

PLACING YOUR WOOD BURNING OVEN.

- 1)DO NOT place your oven directly upon a wooden support surface.
- 2)Choose a site protected from the prevailing wind and place the oven with the door opposite to the wind.
- 3)Try and not place the oven under a tree.
- 4)Try and place the oven on a level surface.
- 5)Where possible we suggest the floor of the oven be bedded upon sand or thermal blocks as this will increase the efficiency of the oven for certain forms of cooking.
- 6)If in doubt always ask your supplier

CARE OF YOUR WOOD BURNING OVEN

- 1)We always advise that the dome of the oven be painted with either a standard fence paint or masonry paint from a reputable supplier. You can always get advise from your supplier.
- 2)Do not let the inside of the oven get wet and never wash out the inside of the oven.
- 3)We suggest you use the flue cover when the oven is not in use, and close the door.
- 4)Do not clean out the ashes after every time of use, only clean the ashes after every third or fourth use as a rule of thumb.
- 5)Keep the oven door as clean as possible.
- 6)There is no need to brush out the flue, unless it gets heavily caked in soot.
- 7)You can extend the chimney with 6” stove pipe this will improve the draw on the fire .
 - 8) If you do then seal the gap between the stove pipe and the oven with fire cement.

LIGHTING YOUR WOOD BURNING OVEN

- 1)We suggest that when lighting your oven you use dry kindling wood or white alcohol lighter blocks from most DIY stores. We do not advocate the use of any form of coal, petrol, BBQ lighter fuel, gas poker etc.
- 2)When lighting your oven always start the fire in the centre of the doorway just a little back from the back of the flue outlet.

3) Always feed your starter fire gradually with either dry kindling and small logs or lump wood charcoal.

4) The fire should be hot and no smoke coming out of the flue before you move the fire to the right or left hand side of the oven on the centre line, so that the fire is up against the side wall of the dome. NB. Do not be afraid to start with a bigger fire than is needed for cooking, as this will soon die down and form the basis of your cooking fire sooner rather than later.

5) When you have moved your fire over to your preferred side of the oven, usually the right hand side for right handed people and visa versa, add larger logs or amounts of charcoal using tongs. Do not add logs or more charcoal at this point without hand protection or distance from the fire as it will be hotter than may be imagined.

7) To control and boost the fire the use of the door is important. The door when angled to allow a small air opening to the underside of the fire will supply an air flow to feed the fire. When opened fully the fire will slow down but burn well after the initial flame from the fuel introduced. When the door is closed it will starve the fire of air and will go out.

6) It is usual at this time to introduce a thermometer to check the temperature for cooking, Again this activity can't be undertaken without protection against the flame and heat. The thermometer should ideally be placed at the back wall, and using the peel for this is a good idea. However if this proves awkward place the thermometer just inside the door and add 20% to the reading.

COOKING WITH YOUR WOOD BURNING OVEN

1) The first thing we always point out is start your fire bigger than that needed for cooking.

2) Use a thermometer to judge temperature.

3) Use pots and pans that are made for use with open hot fires, e.g. terracotta glazed on one side only. **DO NOT USE PLASTIC.**

4) The fire is hottest at about 50 mil above the oven floor at 90 degrees to the main seat of the fire. The coolest is near the door and the opposite quadrant, to the fire, of the oven floor.

5) When the fire is fed with dry logs the flame will shoot over the roof of the oven at a splayed angle from the centre of the fire. Imagine a springbok lawn rake shape. The centre line of the flame is hotter than the extremities.

6) When using the fire ashes for cooking remember the pots being used will misshapen because the heat can be as much as 600 degrees C depending upon the logs or charcoal being used.

7) When cooking with the door open the food needs to be turned frequently because it will cook faster than in a conventional oven and to get even surface heat. When cooking with the door closed the cooking process is slowed down irrespective of temperature. When using the door as a heat control by placing it ajar etc, the cooking process is again speeded up.

IMPORTANT NOTES

When lighting your wood burning oven from new please make 3 small fires in the oven first increasing in temperature each time to allow the base to dry out .

If for any reason the tiles get wet repeat the 3 small fires to dry them out

Never make the first fire a very hot one ie more than 300 deg as this could cause any damp or defect tiles to crack or explode .

There are 4, 9 or 16 Loose terracotta tiles that fit into the base of the oven depending on which size of oven you have .

Place these in the floor of the oven butting up tightly so that there is an equal space around them

Do not cement these tiles in leave them loose so that they can expand and contract as they heat and cool. The gaps between the tiles will fill with ash from the fire .

The supplied mix is for sealing any gap between the dome and the floor of the oven .and for sealing the flue in place if you have one.

NB. When fitting a flue. Insert a 5” or 6” flue pipe into the chimney .then pack the gap with tinfoil and pack down ,this acts as an expansion gap. To seal with the sand and cement mix provided .light the oven first and apply around the top edge when the flue pipe is hot .

The dryness of your wood is paramount, ensure that it is tinder dry for best results , any damp or unseasoned logs will cause the oven to smoke,and you will find it difficult to get the oven hot 99.9% of all cases of not being able to get the oven hot can be associated to wet or damp wood .

You can use charcoal as a substitute I would recommend good quality lump wood as apposed to briquettes .

If you do use briquettes then ensure that they are all burning white before cooking

Never use pallet wood or any pine wood in the oven as the resins that they produce smoke and taste terrible.

You may find that the tiles under the fire do get cracked do not be concerned this is to be expected and will not affect the performance of the oven .

In time you will also get fine cracks over the dome of the oven do not be concerned this is to be expected and for this reason we have reinforced the oven .

To get maximum life from the oven we do suggest that you either put a small roof over the oven to keep the worst of the wet weather off or build the oven into a Italian styled housing if you need advice on doing this or any other questions relating to the use of the oven or any of our other products please do not hesitate to call .

Enjoy yourself
Jay Emery
Managing Director