



Warms up your life.

## WOODBURNING COOKERS

# 7

Tips and Tricks



# 1. WOOD SELECTION

For the perfect combustion, choose wood logs with humidity content lower than 20%. Humid wood tends to burn less easily and facilitates the presence of condensation.

Beech, Oak, Elm and Poplar are the best solutions for an efficient and clean fire.



## SMART TIPS:

Avoid aromatic wood (eucalyptus, myrtle etc.), their protracted use damages the cast iron parts of the product.







## 2. FIRE IGNITION

The primary air is necessary for the combustion process, it's what keep alive our flame.

To turn on you cooker, open the primary air register completely and set the flue gas control to cooking mode, it will help the ignition.

After that it's better to set the register at a minimum, because otherwise the wood burns too fast.

### SMART TIPS:

If you are in hurry and you want to boil some water, set the primary air half open, it will boost your fire up! As soon as you are ready go back to the standard situation (with primary air at minimum).





### 3. POTS AND PANS

The cast iron cooking plate and rings don't require a specific set of pots and pans to cook, they work just fine with the traditional ones.

You can cook, you can boil, you can bake, you can fry...be creative and don't set you bunderies!

#### SMART TIPS:

Have you ever try coffee, the Italians way? You just need a “moka” pot and, together with a La Nordica-Extraflame cooker you will get a little taste of Italy in your home.







## 4. CAST IRON PLATE

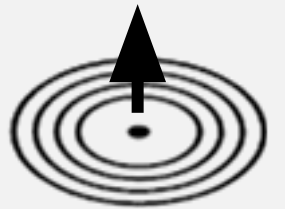
The cast iron cooking plate reach very high temperature and you can cook everywhere on it but some parts are hotter than others.

For example, if you need to boil fast your water to prepare the perfect pasta place the pot on the ring over the fire, it's the hottest!



### SMART TIPS:

Do you know that you can cook directly over the flames? Remove the rings above the heart and use a pot that fit the purpose!





## 5. THE OVEN

When cooking food with high humidity (cakes with fruit or fruit itself) some water vapour in the form of drops of condensed can deposit onto the door, it is a physical phenomenon.

By opening the door briefly and carefully (1 or 2 times) you can let out the steam from the cooking compartment and reduce condensation significantly.



### SMART TIPS:

For perfect cooking, thick cakes and big roasts must be introduced in the lowest level.

Flat cakes and biscuits must reach the medium level.







## 6. ASH REMOVAL

The ash drawer collect the combustion residues and helps you with your cooker management. Just remember to empty it periodically to avoid it fills completely, so that the ash does not obstruct the primary air entry for the combustion.

In the hearth instead you can leave 3-4 cm of ash.



### SMART TIPS:

Ash is an excellent fertilizer: don't throw it away but use it for your plants or garden.

Just use untreated wood, it's much better for your cooker too!







## 7. GLASS CLEANING

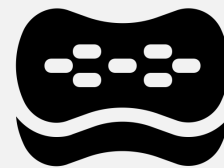
After each ignition it's normal for the glass to become a little dirty with ash and condensation.

Do you know that you can clean it easily even with a wet newspaper ball smeared with ash? Just wait when the glass is cold. Do not touch it or clean it when the cooker is working or the glass is still hot!



### SMART TIPS:

If you want to get professional, you can clean your glass with a specific sponge for dry cleaning. Get your coupon and require it for free following our instruction during the check-out!







## 7. GLASS CLEANING

After each ignition it's normal for the glass to become a little dirty with ash and condensation.

Do you know that you can clean it easily even with a wet newspaper ball smeared with ash? Just wait when the glass is cold. Do not touch it or clean it when the cooker is working or the glass is still hot!



### SMART TIPS:

If you want to get professional, you can clean your glass with a specific sponge for dry cleaning. Get your coupon and require it for free following our instruction during the check-out!

