

Billy Smoker

FIREPLACES

OPEN FIRE COOKERS

INSTALLATION GUIDE

EDITION 3



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Information in this manual may be updated without notice, please check online for the latest version.

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WARNINGS & CAUTIONS

- WARNING: THE APPLIANCE AND FLUE SYSTEM SHOULD BE INSTALLED IN ACCORDANCE WITH AS/NZS 2918 AND THE APPROPRIATE REQUIREMENTS OF THE RELEVANT BUILDING CODE OR CODES.
- ANY MODIFICATION OF THE APPLIANCE THAT HAS NOT BEEN APPROVED IN WRITING BY THE TESTING AUTHORITY IS CONSIDERED TO BE IN BREACH OF THE APPROVAL GRANTED FOR CONFORMANCE WITH AS/NZS 4012 & AS/NZS 4013.
- WARNING: ANY MODIFICATION OF THE APPLIANCE THAT HAS NOT BEEN APPROVED IN WRITING BY THE TESTING AUTHORITY IS CONSIDERED NOT CONFORMING TO AS/NZS 4013.
- WARNING: DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS TO START OR REKINDLE THE FIRE.
- WARNING: DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHEN IT IS OPERATING.
- WARNING: DO NOT STORE FUEL WITHIN HEATER INSTALLATION CLEARANCES
- WARNING: WHEN OPERATING THIS APPLIANCE AS AN OPEN FIRE USE A FIRE SCREEN.
- WARNING: THE ENCLOSURE SHIELDING SYSTEM (OTHERWISE KNOWN AS SHIELDIT) IS NOT A ZERO-CLEARANCE BOX AND CANNOT BE USED IN AN ENCLOSURE MADE FROM COMBUSTIBLE MATERIALS.
- WARNING: DO NOT BURN WOOD THAT IS PAINTED; OR IS COATED WITH PLASTIC; OR HAS BEEN TREATED WITH ANY CHEMICAL.
- CAUTION: MIXING OF APPLIANCE OR FLUE-SYSTEM COMPONENTS FROM DIFFERENT SOURCES OR MODIFYING THE DIMENSIONAL SPECIFICATION OF COMPONENTS MAY RESULT IN HAZARDOUS CONDITIONS. WHERE SUCH ACTION IS CONSIDERED, THE MANUFACTURER SHOULD BE CONSULTED IN THE FIRST INSTANCE.
- CAUTION: CRACKED AND BROKEN COMPONENTS, FOR EXAMPLE GLASS PANELS OR CERAMIC TILES, MAY RENDER THE INSTALLATION UNSAFE.
- CAUTION: DO NOT OPERATE THIS APPLIANCE IF GLASS IS CRACKED OR BROKEN
- CAUTION: THIS APPLIANCE SHOULD BE MAINTAINED AND OPERATED AT ALL TIMES IN ACCORDANCE WITH THESE INSTRUCTIONS.

ABOUT BILLY SMOKER

It is no new philosophy that cooking brings people together. Across time, across cultures, bringing family and friends together involves – perhaps requires – food. Favourite family dishes become famous family dishes, replicated and re-imagined for generations to enjoy. While new ways of cooking have and will be engineered, fire offers more. Fire is primal, has supported our very existence like nothing else and offers a genuine charm, warmth and romance.

The wood crackles in our ears as we find ourselves mesmerised by the flame and are filled with a smoky aroma that foreshadows the good food yet to come. Our senses are fully engaged with the simple and ancient phenomenon. We have been perfecting the art of cooking on flame for centuries, however our generation seems to be losing this knowledge, opting for convenience over substance. We believe in bringing food back to its roots. It is there you will find flavours and textures unachievable by others means.

Billy Smoker is owned and made in Australia. Many local families are involved through the products' lifecycle; research, development, design, engineering, machining, fabrication, blasting, painting, integration, assembly, marketing, sales, distribution, logistics, installation and customer support. Core Ventures Group's goal is to build a sustainable and thriving ecosystem which delivers long term value to Australian communities.

BILLY SAFETY

To get the most enjoyment and longevity out of your Billy Smoker product, there are a few things to keep on top of. Caring for your Billy also keeps it safe. Remember this manual needs to be kept somewhere accessible near Billy.

Getting to know Billy. If you are a new user or introducing someone to Billy, be sure to understand the information in this manual. Cooking with fire is fun but should also be done with the utmost respect. Take the time to point out any hot spots and how handles and mechanisms work before lighting. Children must be supervised when handling a Billy.

Feeding Billy. Billy prefers to burn dry wood, especially hardwood as it burns cleaner and longer. Do not over fire Billy, if parts of Billy turn red, remove any fuel that is safe to do so and let combustion reduce down.

Billy's hot and tough. Be conscious of handles that may be hot when operating, we recommend you use oven mitts or welding gloves when touching Billy's doors. Billy is also tough so do not stress knocking Billy while cooking, however some care is required when moving glass doors.

Combusting near Billy. Do not place any combustible items inside the specified clearances area mentioned in the 'Installation' section of this document.

A clean Billy is a safe Billy, and a safe Billy is a happy Billy. Please remember to crank Billy and burn off any organic matter left on the cooking surfaces after use. Periodically scrape off any remaining fat or creosote on surfaces. Pro tip: before removing ash, use it as an abrasive and to soak up liquids when cleaning.

A Billy needs to breathe. Due to the nature of open coal cooking is it important to make sure the flue system is installed correctly according to the Australian and New Zealand Standard for the installation of domestic solid fuel burning appliances (AS NZS 2918). Failure to do so will cause an uncomfortable amount of smoke and hazardous combustion fumes to spill from the firebox opening. If installed indoors, be sure to monitor anything (especially exhaust fans) that may cause a negative pressure in the room. See 'Troubleshooting' section of this document for further information.

A damaged Billy. If any parts of Billy become damaged do not use the appliance. See the 'Repairs Section' of this document to find out how to fix it.

PRODUCT SPECIFICATIONS

GENERAL

The Open Fire Cookers have been designed and engineered to meet the safe installation requirements stipulated in AS NZS 2918 (Australian and New Zealand for installation of solid fuel burning appliances). Defined as cooking appliances, the Iconic and Huge series complies with the AS NZS 4012 and AS NZS 4013 (Australian and New Zealand Standards for emissions and efficiency).

SERIES SPEC TABLE

	ICONIC SERIES	HUGE SERIES	EPIC SERIES
FIREBOX SIZE (cm)	100W X 34D X 27H	100W X 34D X 27H	100W X 34D X 44H
FACE OPENING (cm)	86W X 22H	86W X 22H	86W X 39H
OVEN SIZE (cm)	36W X 43D X 18H	69W X 43D X 18H	34W X 40D X 21H
OVEN VOLUME	29L	58L	29L
MATERIAL	Standard : 3-6mm steel (alternative stainless steel variants available)		
FINISH	Stove bright metallic black paint		
BAFFLES	Steel		
HEAT BANKS	Ceramic Plate		
SPIGOT	Fully Welded		
FLUE LENGTH	For optimal performance: 3.6m from the top of the appliance		
FLUE TYPE	25dia (cm) /10" active flue, natural draught		
FUEL	Hardwood, charcoal		

FLOOR PROTECTOR (HEARTH) REQUIREMENTS

The Open Fire Cookers require a fully non-combustible floor or an insulating, heat resistant hearth complying with AS/2918. Minimum dimensions for the hearth need to be 1265mm wide x 1145mm deep. See Datacard for specific thickness requirements per model.

VENTILATION REQUIREMENTS

The enclosure must be 100% constructed (i.e. including frame, cladding and all other building items) from non-combustible materials. There must be a minimum of 10,000mm² ventilation at the top and bottom of the enclosure, as per AS NZS 2918.

AIR SUPPLY

If installing indoors, make sure the room can provide plenty of free air to feed the appliance. Be sure to identify and monitor anything that may cause a negative pressure in the room (i.e. exhaust fans) as this can cause smoke spillage. A solution could be to turn off fans, open a window or add an external air supply in the room. If installing outdoors, for best results choose a location that is protected from any cross winds.

FLUE REQUIREMENTS

All Open Fire Cookers require a 10" active flue. The flue system, including any access port covers, shall be constructed from Grades 301, 302, 304, 310, 316 or Grade 321 austenitic stainless steel having a minimum thickness of 0.52mm in accordance to AS NZS 2918. Flue casings (inner and outer) shall be constructed from stainless steel not less than 0.52mm or corrosion protected steel not less than 0.55mm in accordance to AS NZS 2918. Flue casings must be vented top and bottom as per AS NZS 2918 and with 25mm air gap all round between each. There must be at least 25mm air gap from outer casing to heat sensitive materials. In addition to complying with AS NZS 2918, the flue system must be installed as per the flue manufacturer's installation instructions.

LOCAL REQUIREMENTS

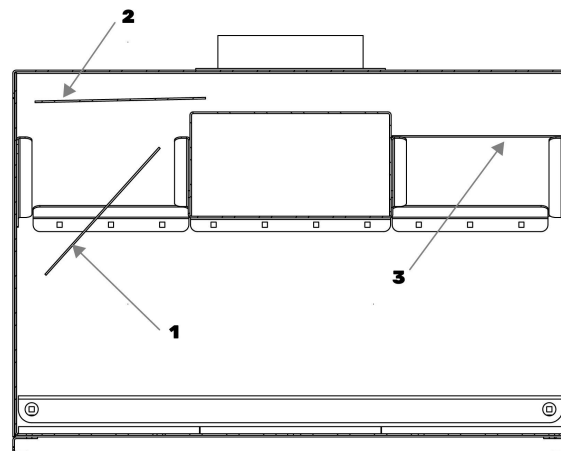
Engage in collaborative discussions between either your local dealer, council, architect or installer to determine any specific requirements based on your region and property in regards to installing the Billy Smoker Open Fire Cooker appliance.

ASSEMBLING BILLY

BAFFLES

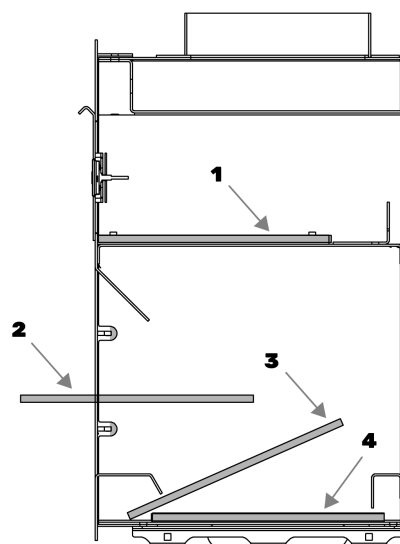
1. Lift the inner side of the baffle past the inner baffle shelf.
2. Lift the baffle above the oven until it clears the outer baffle shelf.
3. Drop into place on top of baffle shelves.
4. Repeat for both left and right baffles.

(Baffles come installed from factory, however it is worth checking for any displacement after shipping and installation movement)



STONES

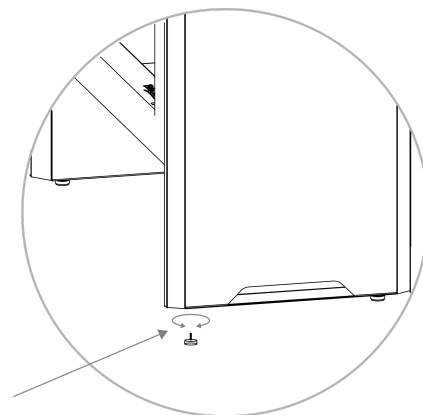
1. Open the oven door and slide a stone into place leaving gap at the front.
2. Feed 3 stones through the main opening.
3. Tuck front under the ash lip and pivot to the floor.
4. Stones sit flat between raised locators in base.



no

LEVELING

The free standing models come with self-leveling feet which can be adjusted if needed once the unit has been placed into position. This adjustment can be done using a slim 13mm spanner on the underside of the leg. It is recommended that some weight be shifted off the leg as these adjustment rotations are made to protect the rubberised foot from dislodging.



OPERATING & MAINTENANCE

REMOVABLE FIRE DOORS

This door is removable and can be used or put aside based on your needs, for example:

ON

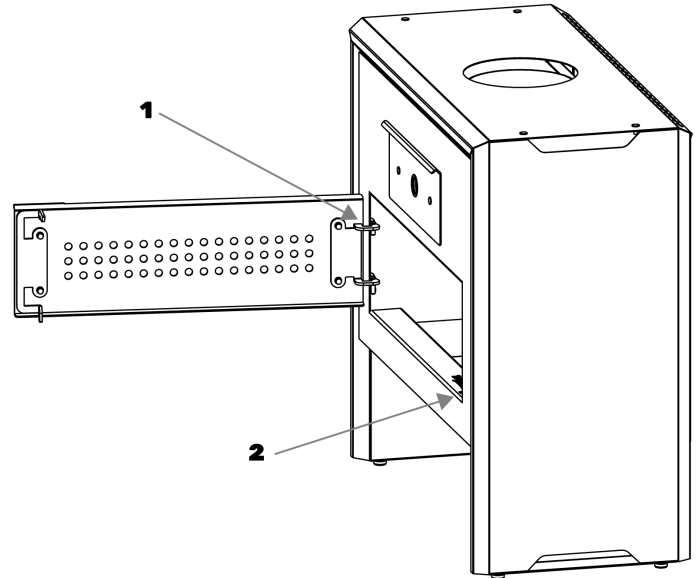
- Cook at higher temperatures
- Retain heat for the pizza oven
- Prevent smoke spillage
- Retain falling logs or sparks

OFF

- Grill with plenty of space
- Appreciate the aesthetics of the fire

INSTALL

1. To attach the door, drop the hinge pins (vertical bolts) through the tabs hidden behind the front left opening.
2. To close the door, lift the handle until the latch catches the slot on the ash lip.



FUEL

Billy is designed to burn dry wood for cleaner and longer operation. Prohibited items include but are not limited to, plastics, paper (large amounts), cardboard, treated wood, composite woods or flammable liquids. Burning prohibited items increases the likelihood of a flue fire and creates a toxic environment. Do not over fill the appliance. If the appliance glows red, wait until it stops glowing before adding more fuel. Wood should be stored in a dry place. It is recommended to be split and seasoned for a year to reduce moisture content before burning. For more information about seasoning and storing timber we recommend Norwegian Wood: Chopping, Stacking, and Drying Wood the Scandinavian Way - Lars Mytting.

FIRST BURN (PAINT CURE) PROCEDURE

The first time you light your Billy it will emit smoke and a strong odour into the air, this is the paint curing. During this process, it is important not to touch any surfaces as the paint temporarily becomes soft and is easily marked or dislodged from the surface.

When lighting Billy for the first time or after any touch up spray painting has occurred, the curing process is as follows ...

- Keep all doors open so they are not in contact with other curing surfaces
- Leave the removable door slightly ajar to cure without damaging paint on ash lip
- Provide as much ventilation to the area as possible to remove odour
- 1 hour burn on low heat, then cool to ambient (~3 hours)
- 1 hour burn on medium heat, then cool to ambient (~3 hours)
- 1 hour burn on high heat, then cool to ambient (~3 hours)

While same-day use is possible following this process, allowing more time will give the best result. High temperature paint relies on a staged heat cure to fully harden. As it heats, the coating softens, so bringing it up to high temperature too quickly can cause it to release or flake. Gradually stepping up the heat allows it to bond and cure properly.

STANDARD BURN PROCEDURE

Once the initial curing procedure has taken place follow these points for lighting a cold Billy.

- Place firelighters and kindling stack in the middle of the firebox at the rear
- Light Billy
- Gradually build up the fire to desired size by regularly adding fuel
- Keep the removable door closed to speed up the fire building process and avoid smoke spill when the flue is cold.

ASH REMOVAL & STONE CONDITION

Ash acts as a good insulator to protect your Billy and also helps collect liquids left over from cooking. We recommend allowing ash to fill all the gaps and spaces in the base of your Billy, around the stones and under the front lip. When cleaning, only remove the ash down to a level approximately 10mm above the tops of the stones. Maintaining this layer of ash helps insulate the stones from rapid temperature changes, reducing the likelihood of them cracking over time.

The only time you should really see the stones is when your Billy is brand new. As your ash bed builds up, the stones should remain covered during normal use, so even if they develop natural cracks over time, they will not be visible beneath the recommended ash layer. This is completely normal and does not affect the performance or longevity of your Billy. Once completely cold, ash can easily be removed with a dustpan, shovel or an old vacuum cleaner.

OVEN & STONE CLEANING

Immediately after cooking, we recommend getting Billy hot again to burn off any remaining organic matter, this will remove any cooking odours from occurring later in the unit. Periodically scrape off any remaining fat, ash or creosote on the internal oven surfaces (sides & top) before next light. Pro tip: Before emptying ash, use it as an abrasive on sticky surfaces and to soak up liquids when cleaning. Cooking stones can be removed and washed in warm soapy water. The stones absorb water and could crack if not allowed to completely dry before lighting again.

GLASS CLEANING

Clean the oven door glass or Glaze door glass using ash by mixing it with some wet newspaper to create a gentle, abrasive paste. Scrub the glass in circular motions to break down soot, then wipe clean with a damp cloth. Ensure the glass is completely cool before the next light.

FLUE CLEANING

It is important to check and clean the flue annually for best operation and reduce the risk of a flue fire.

To check if the flue needs cleaning:

1. Remove the two baffles inside Billy
2. Use a torch and mirror to look up the flue and see if a build up of creosote is accumulating

If there is little build up, put the baffles back in place. If it is time for a clean:

3. Tie a rope to a flue cleaning brush
4. On the roof, remove the cowl
5. Drop the rope down the flue
6. Pull the rope through Billy, dragging the brush down through the flue
7. Repeat if necessary
8. Remove the loosened creosote from inside Billy
9. Put the baffles back in place

CHERISH YOUR BILLY

Protecting your investment ensures prolonged enjoyment and functionality of your Billy Smoker. Our products are coated with industry-leading Stove Bright wet spray paint, offering superior durability and resistance to high temperatures. However, it's important to note that mild steel units, while durable, require additional care to prevent rust, especially when exposed to moisture. Consider also using a generic BBQ cover or a custom canvas cover to shield your smoker from dust, debris, and varying weather conditions if subjected to harsh environmental exposure. Rust is a natural occurrence with wood combustion products, primarily affecting the surface rather than structural integrity. Regular maintenance such as cleaning and applying a fresh coat of Stovebright 6309 metallic black paint can keep your Billy looking pristine. Alternatively, embracing the natural patina adds character and can inspire more frequent use.

TROUBLESHOOT - POOR BURNING

Billy has one job, that's to burn wood so you can keep warm and cook delicious food. If the fire's not burning well (goes out or not hot enough) check these things first:

- Is your fuel dry? (Wet fuel burns poorly and is not recommended)
- Is your flue clean? (See 'Flue Cleaning' section)
- Is the flue installed correctly? (Make sure the flue is installed correctly to create sufficient draft through the Billy)
- Is air flow available to the room? (Make sure there is a supply of fresh air to Billy and nothing creating a negative air pressure)

TROUBLESHOOT - FIRE DOOR JAMMING

Billy has a few moving parts that could be damaged by over firing, corrosion or heavy use. If any hinges or parts are scraping or jamming, try carefully loosen the fasteners to realign. If further persuasion is required use a hammer, pliers or other tool to straighten/realign any deformed metal.

TROUBLESHOOT - SMOKE SPILL

Billy is an open fire cooker engineered to protect you from the majority of smoke spillage, however you should still expect a small amount from time to time, especially during cooking as natural airflow is disturbed.

If you are having problems with smoke spill, check these points:

- Is Billy just getting started? - During the lighting process, smoke could spill out before sufficient draft is established.
- Is your fuel dry? - Wet fuel burns poorly and is not recommended.
- Is your flue clean? - See 'Flue Cleaning' section.
- Is the flue installed correctly? - Make sure the flue is installed properly with the cowl not too restrictive or the flue too short.
- Is air flow available to the area? - Make sure there is an uninterrupted supply of fresh air to Billy and nothing creating a negative air pressure (exhaust fans pulling air out of the area).
- Is Billy shielded from wind? - Strong cross winds can blow smoke straight out of Billy's fire box

If you are serious about preventing smoke spill, leave your removable door closed as much as possible during operation.

SPARE PARTS

To maintain and service your Billy Smoker, reach out to your reseller or contact us directly for assistance and pricing on spare parts.

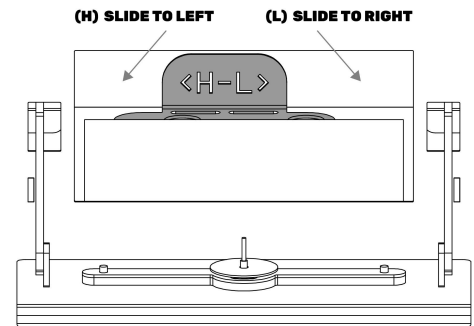
- | | |
|--------------------------|------------------|
| • Stone Oven/Floor. | 330 x 330 x 13mm |
| • Iconic Chef Baffles x2 | 311 x 311 x 3mm |
| • Huge Chef Baffles x2 | 311 x 146 x 3mm |
| • Iconic Artist Baffle | 975 x 261 x 25mm |
| • Epic Series Baffle | 935 x 246 x 25mm |
| • Glass - Huge Oven | 614 x 183 x 5mm |
| • Glass - Glaze | 765 x 209 x 5mm |
| • Oven Thermometer | Ø52mm |

HOW TO COOK IN BILLY

These are no hard and fast rules around the Billy, This is just what we have found worked well for us. We encourage you to break from the status quo, we did.

OVEN SMOKE CONTROL

To vary the amount of smoke and flame passing through the oven, adjust the oven smoke slider setting at the rear of the oven, until the desired smoke levels are achieved. A long tool such as tongs or fire poker is ideal to slide the control when hot. The oven smoke slider handle has a 'H' and 'L' to indicate high and low setting.



PIZZA	
FIRE TYPE	Flame - raging (this cook process is fast so don't worry about wood usage it doesn't need to be sustained for long)
FIRE POSITION	Directly under pizza oven
OVEN TEMP (°c)	250 - 300
OVEN SMOKER CONTROL	Use the oven smoke slider to synchronize top/bottom cooking of pizza. (e.g - if base is cooked before top, allow more airflow inside the top of the oven from the firebox)
COOK TIME	4-5 minutes per pizza for thin crust
EQUIPMENT	Perforated pizza pan, pizza peel/spatula, gloves
METHOD	Prepare on pan and slide pizza in and out on the pan (do not cook directly on pizza stone).
NOTES	Try to use thin hardwood logs to maximise airflow and flame potential.

BAKING	
FIRE TYPE	Flame - mild
FIRE POSITION	Directly under pizza oven
OVEN TEMP (°c)	180 - 220
OVEN SMOKER CONTROL	Careful not to use high smoke setting on long bakes unless desired.
COOK TIME	We don't know what you're cooking, have a play you'll work it out.
EQUIPMENT	Baking tray
METHOD	Prepare on a baking tray and slide it into the pizza oven.
NOTES	Reduce radiant heat by adding a wire rack between the oven stone and baking dish, this will stop the base from over cooking.

SMOKING	
FIRE TYPE	Choke the life out of it but don't let it die.
FIRE POSITION	Slightly offset/indirect from the pizza oven.
OVEN TEMP (°c)	100 - 135
OVEN SMOKER CONTROL	Fully open (H) to maximize pull through of smoke and close the fire door if you have one.
COOK TIME	Until desired texture and internal temperature is achieved.
EQUIPMENT	Tray with an internal grill for maximum smoke penetration and a meat thermometer.
METHOD	Prepare on a tray and smoke it low and slow in the pizza oven.
NOTES	Low heat open coal cooking in the corner of the firebox pairs well with smoking in the oven for efficiency of the burn and low effort requirement when smoking.

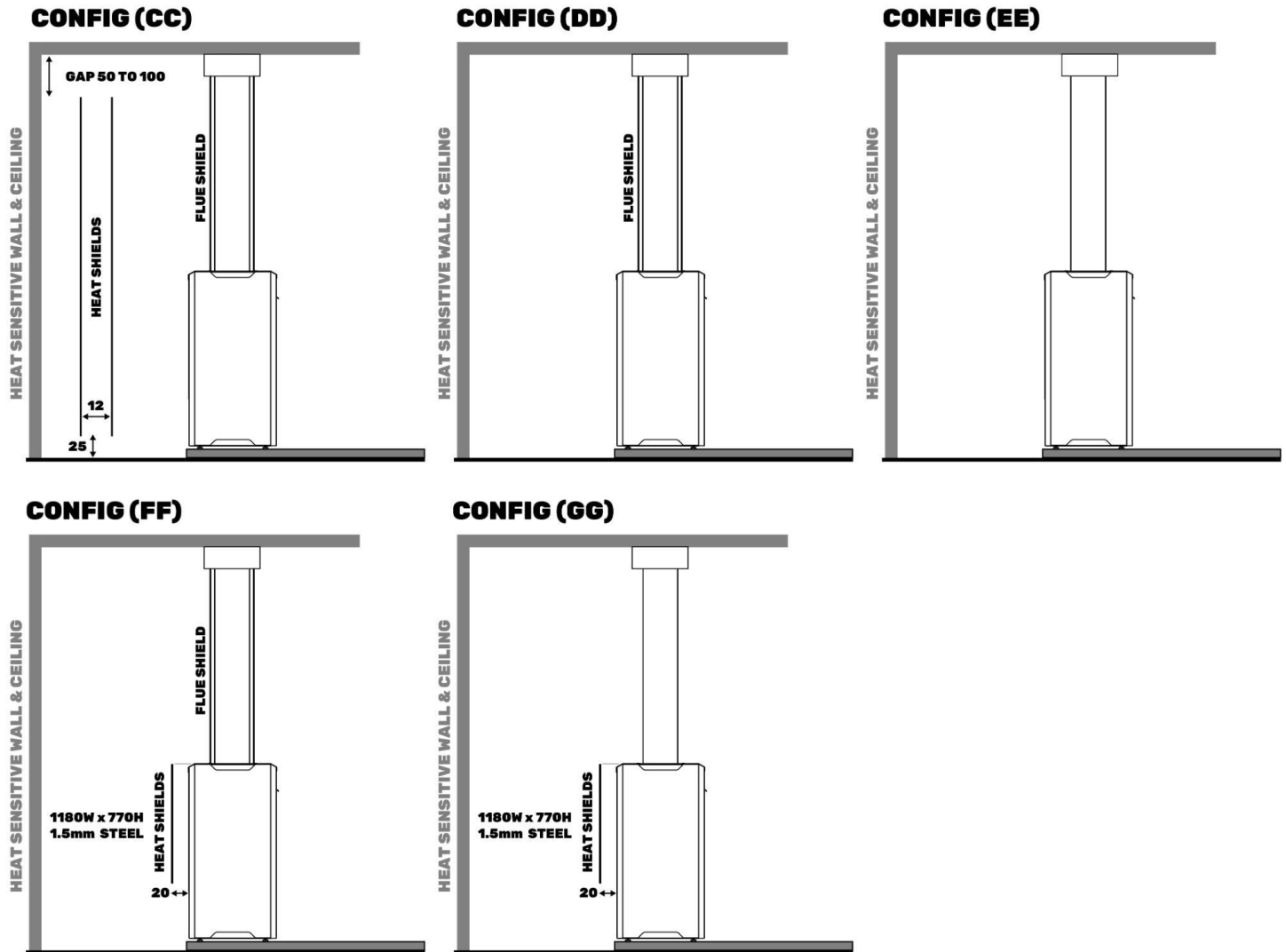
GRILLING	
FIRE TYPE	Coals - low
FIRE POSITION	Opposite side to the grill
OVEN TEMP (°c)	N/A
OVEN SMOKER CONTROL	N/A
COOK TIME	We don't know what you're cooking, have a play you'll work it out.
EQUIPMENT	A grill or hotplate and tongs
METHOD	Position the fire to one side as a supply of hot coals to drag to the opposite side underneath the grill
NOTES	Take your open coal grilling to the next level with our Swizzle & Drizzle attachments.

ROTISSERIE	
FIRE TYPE	Flame - mild / high
FIRE POSITION	Offset from whatever else is cooking in the firebox.
OVEN TEMP (°c)	N/A
OVEN SMOKER CONTROL	N/A
COOK TIME	We don't know what you're cooking, have a play you'll work it out.
EQUIPMENT	Slimspit - sold separately
METHOD	Clip Slimspit onto OFC unit using rails, drop tray onto rails and connect motor to power.
NOTES	Slimspit is designed to be offset to the flame which stops undesired flareups occurring, however a few live coals in the drip tray might be ideal for certain situations.

SUPPLEMENTARY INSTALL DETAILS

ADDITIONAL WALL SHIELDING

Wall shields must be made from heat-resistant material (allowable service temperature greater than 150°C but less than 600°C). Vertical shields must be vented by a 25mm gap at the bottom and a 50mm to 100mm gap at the top. They must extend no less than 450mm either side of the appliance.



GENERIC WALL SHIELD CONVERSION TABLE

Example using AS2918 Standard Clearance of 1200mm

CLEARANCE (MM)	DEFAULT CLEARANCE (0 SHIELDS)	1 SHIELDS	1 SHIELDS	2 SHIELDS
SHIELD GAP (MM)	N/A	12 GAP	25 GAP	12 GAP
STANDARD CONVERSION RATE	CLEARANCE = x 1.0	= CLEARANCE x 0.4	= CLEARANCE x 0.3	= CLEARANCE x 0.2
RESULTING CLEARANCE VALUE	1200	480	360	240

ENCLOSURE SHIELDING SYSTEM (SHIELDIT)

The Enclosure Shielding System, otherwise known as Shieldit, is designed to be used with an inbuilt installation of our Open Fire Cookers to protect vulnerable non combustible enclosure materials (such as cement) from excessive heat, to reduce degradation. By reducing the need to construct an internal shielding system from scratch, Shieldit helps to make inbuilt installations easier. It is especially simple when paired with a Fascia (sold separately), as it enables the Chef Open Fire Cooker's to be slid into place after the enclosure construction is completed.

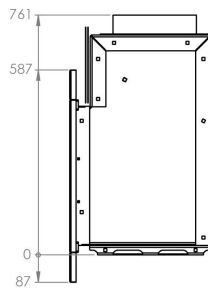
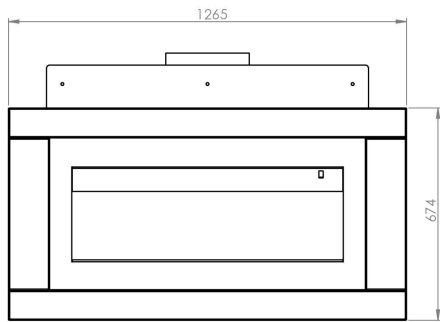
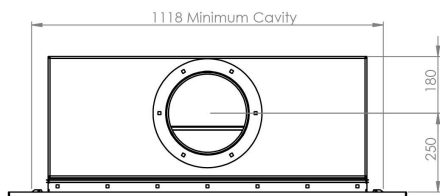
Shield-It does not change the defined minimum clearances to combustibles stated for each base model.

FASCIA OPTIONS

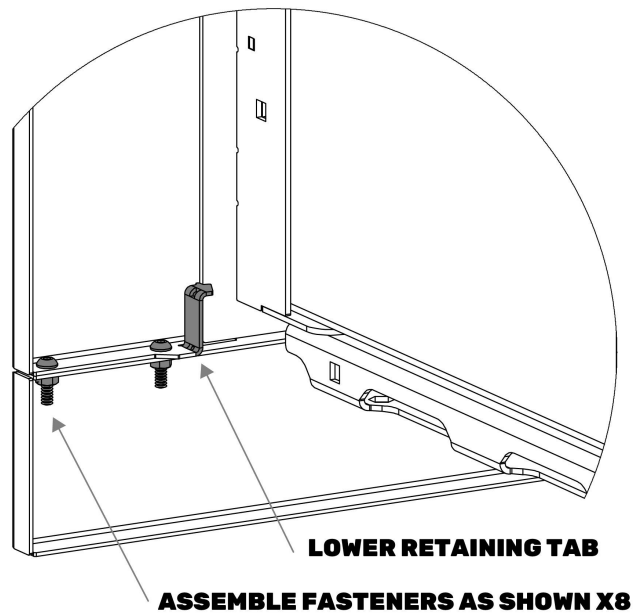
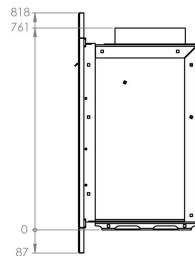
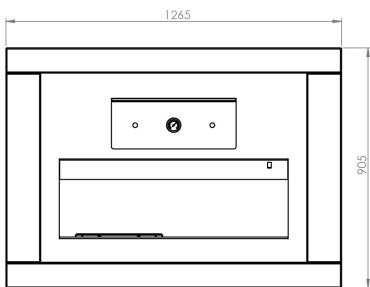
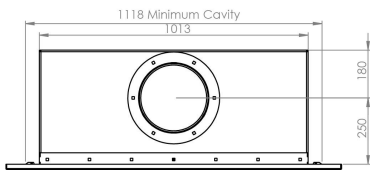
Metal retaining tabs of Fascias are designed to clip over the front edge of the firebox. This is done by the tabs flexing around the edge before clipping in place behind the front face. If the tabs are too soft and do not provide a hard retention of the fascia against the unit, remove fascia and bend the tabs further inward to increase grip.

Fasteners are provided to assemble the 4x parts of the fascia as shown below.

FASCIA 1 (ICONIC ARTIST)



FASCIA 2 (ALL OTHER INBUILTS)

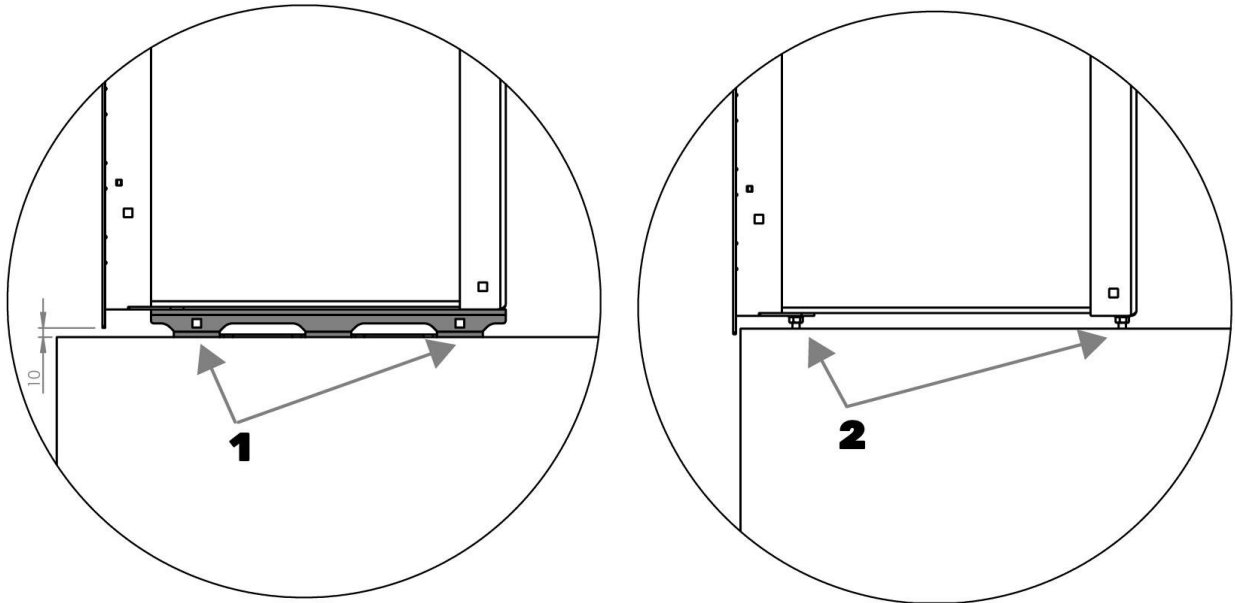


REMOVABLE FEET

If the Chef unit is in a raised masonry installation with a "Proud" front. Removing the feet will remove the floor gap and allow the front face of the firebox to overhang the masonry base. This may be done if appropriate ventilation through the masonry enclosure is generated in other locations, ideally introduced from underneath and vented around and out the top of the cavity.

For more inspiration on the variety of applicable installations see our ARCHITECTS & TRADIES document.

- 1) Unbolt feet front and back
- 2) Retain cup head bolt on side of the firebox and refit nuts
- 3) Repeat on opposite side



INSTALL DATA CARDS

ICONIC CHEF

TYPE: INBUILT
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1060W x 450D x 760H (mm)
MASS: 115kg

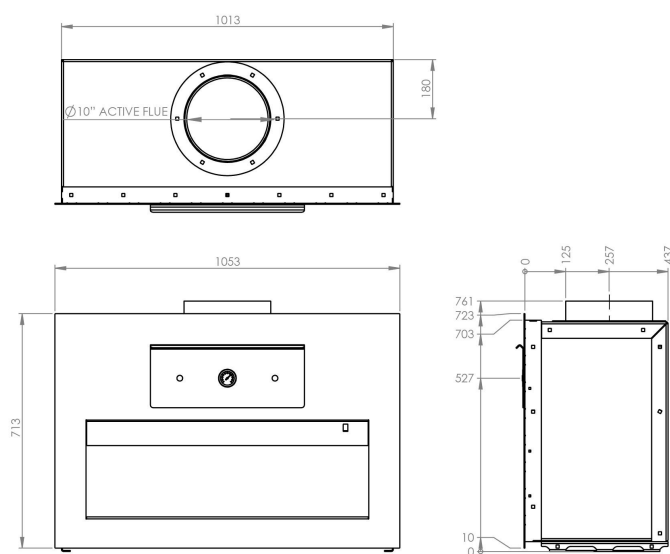
FLUE & REAR WALL CONFIGURATION: (SEE SUPPLEMENTARY INSTALL DETAILS)
(CC) 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING, 2X WALL SHIELDS
(DD) 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING
(EE) NO ADDITIONAL SHIELDING

VARIABLE DIMENSION: FROM REAR COMBUSTIBLE WALL TO	
(AA) BACK OF MASONRY SURROUND	(BB) FLUE CENTER BB = (AA+275)
60mm	335mm
150mm	425mm
400mm	675mm

Figure 1: For free standing masonry enclosures - The unit must be built into a masonry box no smaller than the outlined dimensions of 1175Wx545Dx1085H.

Figure 2: For inbuilt masonry enclosures - The unit must adhere to minimum clearance to combustibles outside the non combustible masonry enclosure. All enclosure walls must be non combustible.

DETAILED MODEL DIMENSIONS



Feet may be removed for raised proud face installs.
[See details on page 15]

** A minimum thickness of 12mm floor protector (0.052m² K/W non-combustible compressed board) must be used under and in front of the appliance base.

MINIMUM CLEARANCES TO COMBUSTIBLES

Figure 1: For free standing masonry enclosures

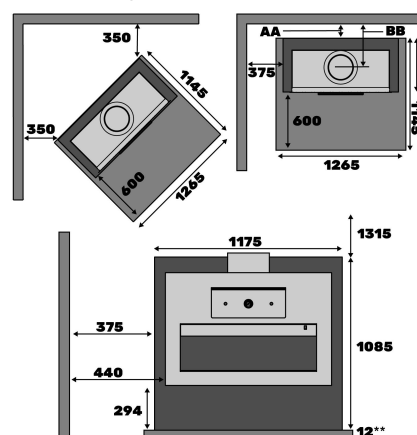
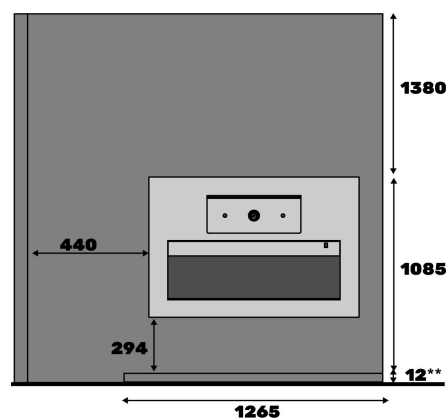


Figure 2: For inbuilt masonry enclosures



TYPE: INBUILT
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1060W x 450D x 760H (mm)
MASS: 105kg

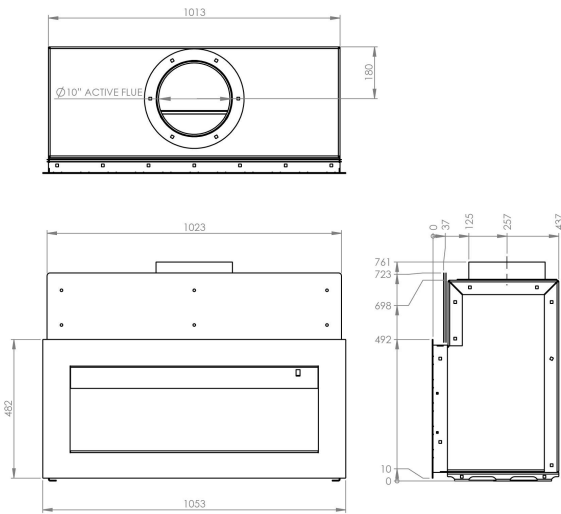
MINIMUM CLEARANCES TO COMBUSTIBLES

CLEARANCE (MM)	KEY	0 SHIELDS	1 SHIELDS	1 SHIELDS	2 SHIELDS
SHIELD GAP (MM)		N/A	12	25	12
WALLS TO UNIT	A	1200	480	360	240
WALL TO FLUE CENTER	B	1380	552	418	276
CEILING TO UNIT	C	1500	N/A	N/A	N/A
FLOOR TO UNIT	D	1200	960	720	N/A

Figure 1: For free standing masonry enclosures

Figure 2: For inbuilt masonry enclosures - The unit must adhere to minimum clearance to combustibles outside the non combustible masonry enclosure. All enclosure walls must be non combustible.

DETAILED MODEL DIMENSIONS



Feet may be removed for raised proud face installs.
 [See details on page 15]

The minimum clearance to combustible flooring is 1200mm from the unit in all directions.

If desired, an additional non combustible hearth of any size can be used on the non combustible flooring.

Figure 1: For free standing masonry enclosures

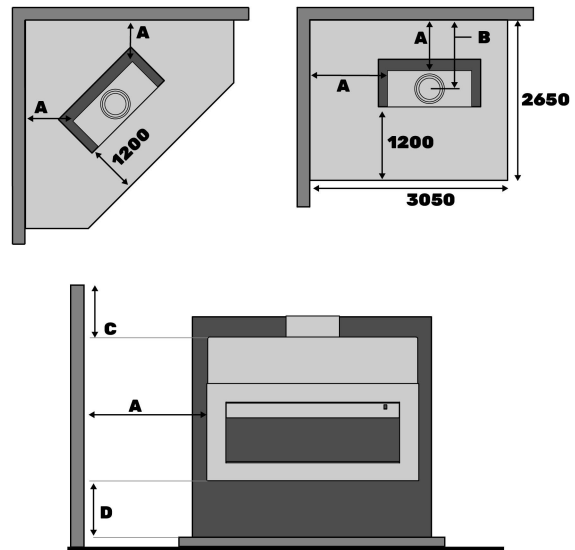
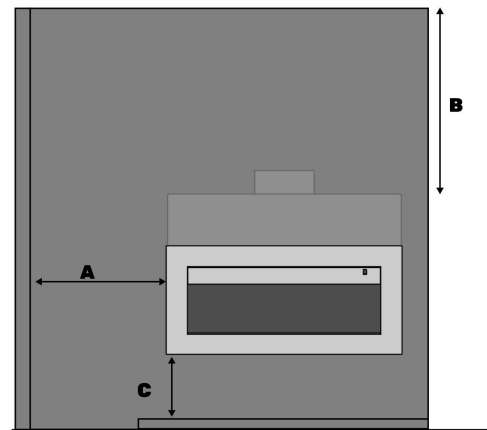


Figure 2: For inbuilt masonry enclosures



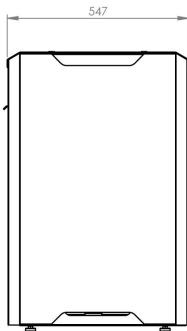
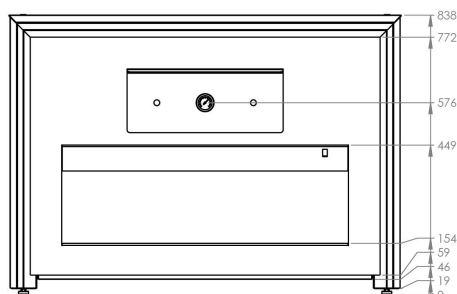
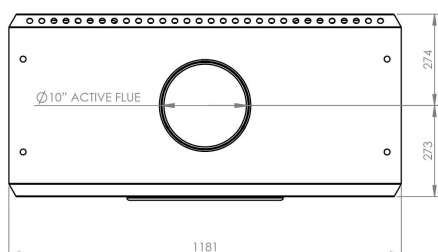
ICONIC COMPOSER

TYPE: FREE STANDING
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1180W x 550D x 840H (mm)
MASS: 175kg

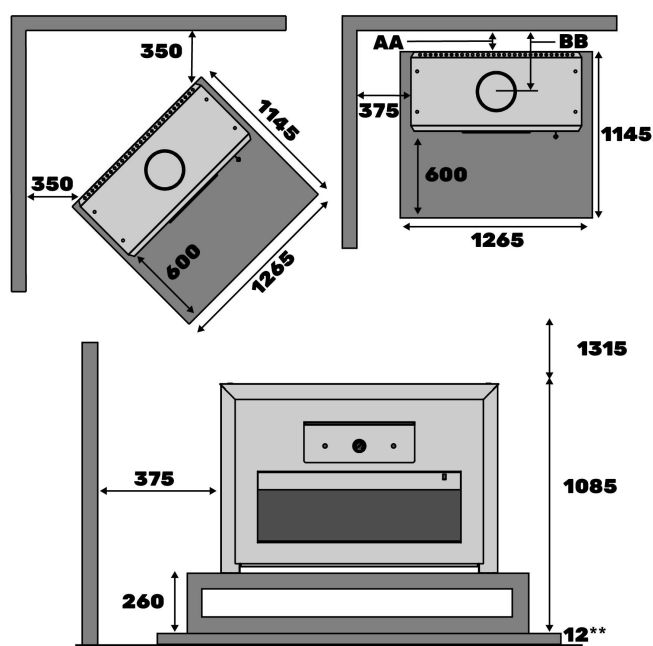
VARIABLE DIMENSION: FROM REAR COMBUSTIBLE WALL TO

FLUE & REAR WALL CONFIGURATION: (SEE SUPPLEMENTARY INSTALL DETAILS)	(AA) BACK OF UNIT	(BB) FLUE CENTER BB = (AA+275)
(CC) 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING, 2X WALL SHIELDS	60mm	335mm
(DD) 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING	150mm	425mm
(EE) NO ADDITIONAL SHIELDING	400mm	675mm

DETAILED MODEL DIMENSIONS



MINIMUM CLEARANCES TO COMBUSTIBLES



** A minimum thickness of 12mm floor protector (0.052m² K/W non-combustible compressed board) must be used under and in front of the appliance base.

ICONIC ENTERTAINER

TYPE: FREE STANDING
 ACTIVE FLUE: 250mm / 10"
 OVERALL SIZE: 1180W x 550D x 1100H (mm)
 MASS: 185kg

VARIABLE DIMENSION: FROM REAR COMBUSTIBLE WALL TO	
(AA) BACK OF UNIT	(BB) FLUE CENTER BB = (AA+275)
60mm	335mm
150mm	425mm
400mm	675mm

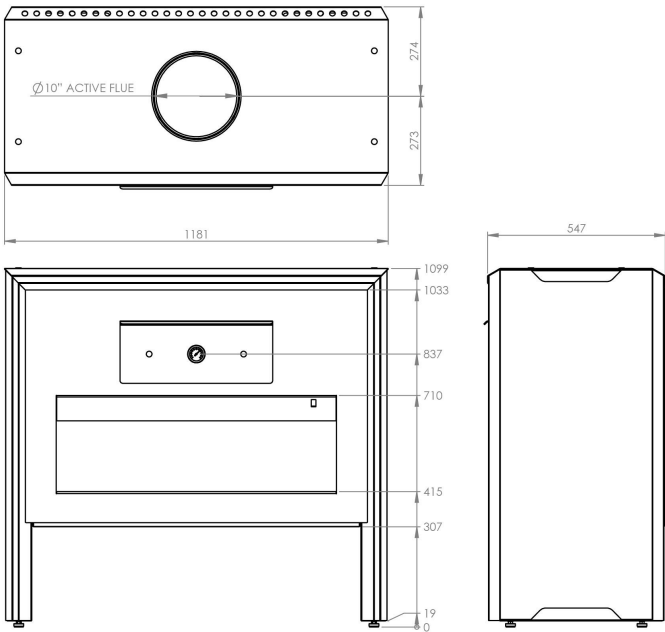
FLUE & REAR WALL CONFIGURATION: (SEE [SUPPLEMENTARY INSTALL DETAILS](#))

(CC) 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING, 2X WALL SHIELDS

(DD) 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING

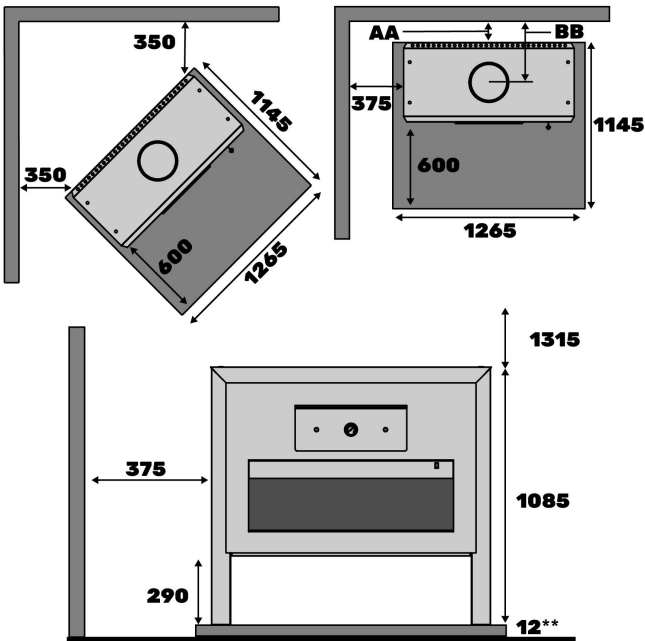
(EE) NO ADDITIONAL SHIELDING

DETAILED MODEL DIMENSIONS



** A minimum thickness of 12mm floor protector (0.052m2 K/W non-combustible compressed board) must be used under and in front of the appliance base.

MINIMUM CLEARANCES TO COMBUSTIBLES



HUGE CHEF

TYPE: INBUILT
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1060W x 450D x 760H (mm)
MASS: 125kg

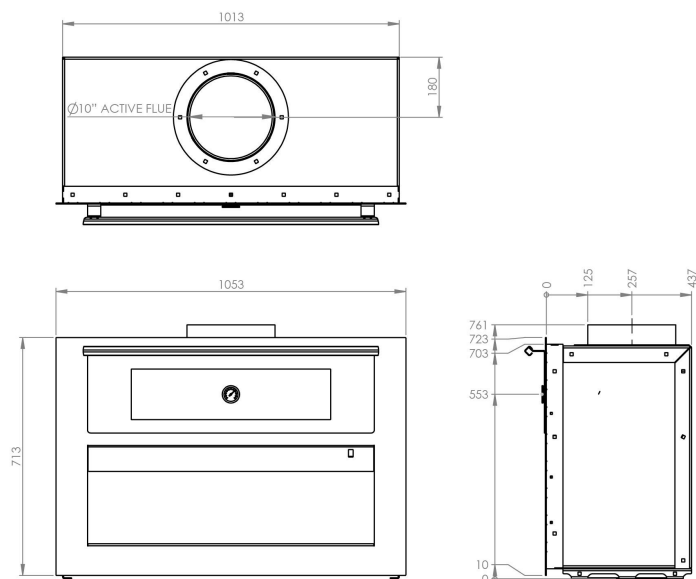
FLUE & REAR WALL CONFIGURATION: (SEE SUPPLEMENTARY INSTALL DETAILS)	
(FF) APPLIANCE REAR HEAT SHIELD, 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING	
(GG) APPLIANCE REAR HEAT SHIELD	
(EE) NO ADDITIONAL SHIELDING	

VARIABLE DIMENSION: FROM REAR COMBUSTIBLE WALL TO	
(AA) BACK OF MASONRY SURROUND	(BB) FLUE CENTER BB = (AA+275)
150mm	425mm
250mm	525mm
350mm	625mm

Figure 1: For free standing masonry enclosures - The unit must be built into a masonry box no smaller than the outlined dimensions of 1175Wx545Dx1085H.

Figure 2: For inbuilt masonry enclosures - The unit must adhere to minimum clearance to combustibles outside the non combustible masonry enclosure. All enclosure walls must be non combustible.

DETAILED MODEL DIMENSIONS



Feet may be removed for raised proud face installs.
[See details on page 15]

** A minimum thickness of 24mm floor protector (0.052m² K/W non-combustible compressed board) must be used under and in front of the appliance base.

MINIMUM CLEARANCES TO COMBUSTIBLES

Figure 1: For free standing masonry enclosures

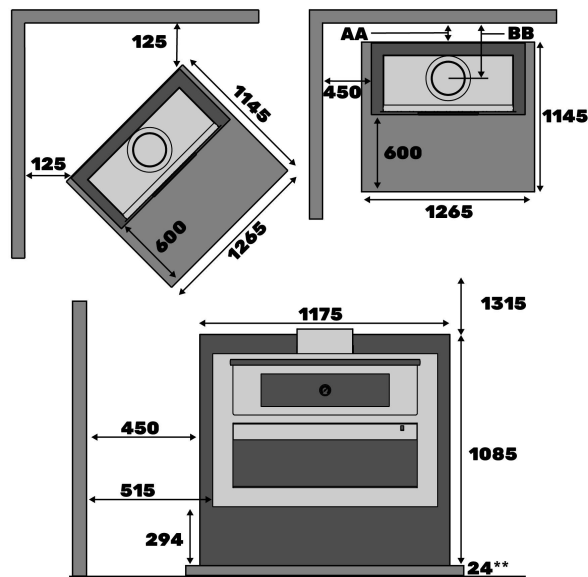
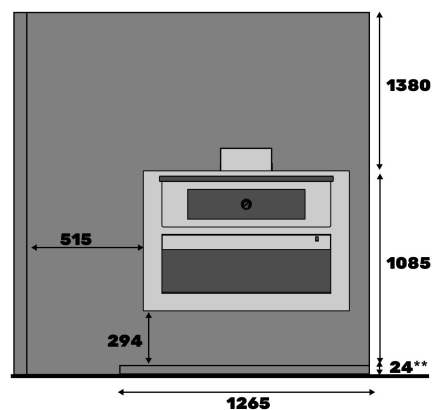


Figure 2: For inbuilt masonry enclosures



HUGE COMPOSER

TYPE: FREE STANDER
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1180W x 550D x840H (mm)
MASS: 185kg

VARIABLE DIMENSION: FROM REAR COMBUSTIBLE WALL TO

(AA) BACK OF UNIT	(BB) FLUE CENTER BB = (AA+275)
150mm	425mm
250mm	525mm
350mm	625mm

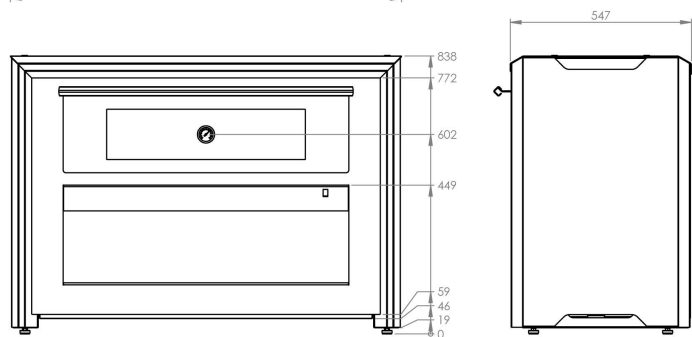
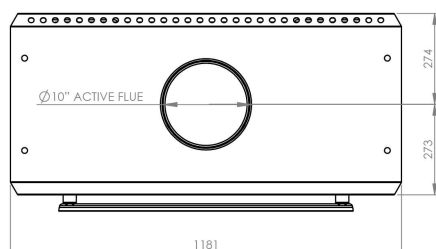
FLUE & REAR WALL CONFIGURATION: (SEE [SUPPLEMENTARY INSTALL DETAILS](#))

(FF) APPLIANCE REAR HEAT SHIELD, 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING

(GG) APPLIANCE REAR HEAT SHIELD

(EE) NO ADDITIONAL SHIELDING

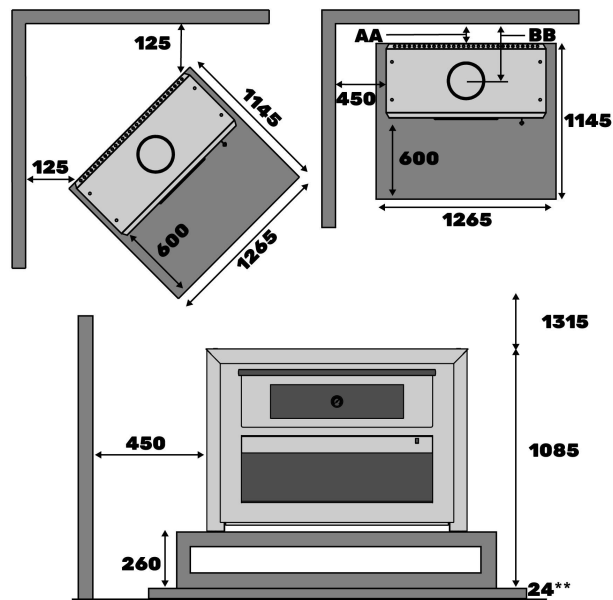
DETAILED MODEL DIMENSIONS



Feet may be removed for raised proud face installs.
[See details on page 15]

** A minimum thickness of 24mm floor protector (0.052m² K/W non-combustible compressed board) must be used under and in front of the appliance base.

MINIMUM CLEARANCES TO COMBUSTIBLES



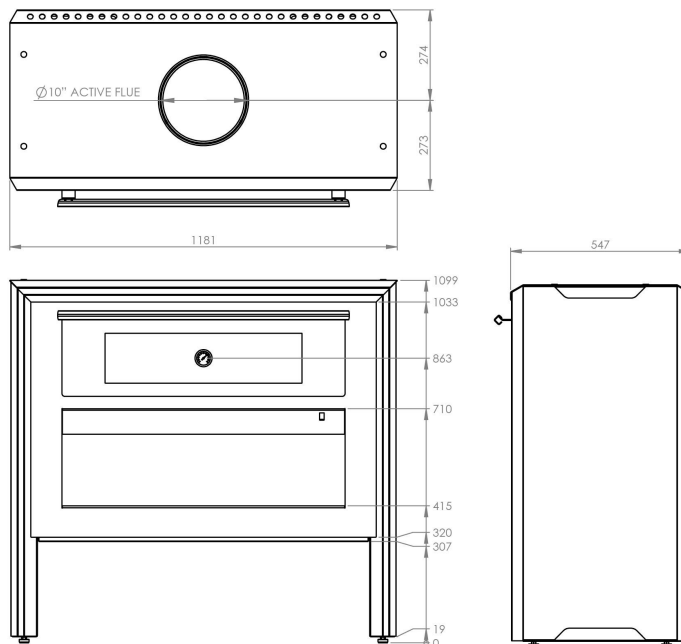
HUGE ENTERTAINER

TYPE: FREE STANDER
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1180W x 550D x1100H (mm)
MASS: 195kg

VARIABLE DIMENSION: FROM REAR COMBUSTIBLE WALL TO

FLUE & REAR WALL CONFIGURATION: (SEE SUPPLEMENTARY INSTALL DETAILS)	(AA) BACK OF UNIT	(BB) FLUE CENTER BB = (AA+275)
(FF) APPLIANCE REAR HEAT SHIELD, 180° SS FULL LENGTH REAR FLUE SHIELD OR SOLID OUTER CASING	150mm	425mm
(GG) APPLIANCE REAR HEAT SHIELD	250mm	525mm
(EE) NO ADDITIONAL SHIELDING	350mm	625mm

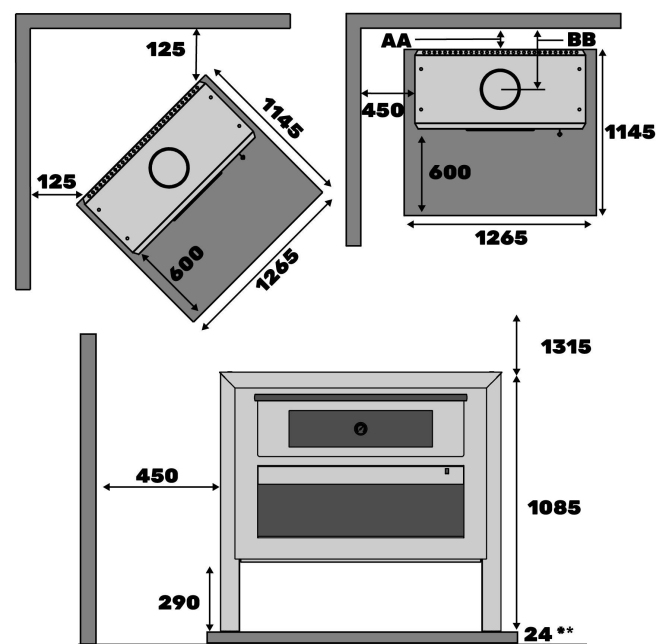
DETAILED MODEL DIMENSIONS



Feet may be removed for raised proud face installs.
[See details on page 15]

** A minimum thickness of 24mm floor protector (0.052m2 K/W non-combustible compressed board) must be used under and in front of the appliance base.

MINIMUM CLEARANCES TO COMBUSTIBLES



TYPE: INBUILT
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1060W x 450D x 760H (mm)
MASS: 105kg

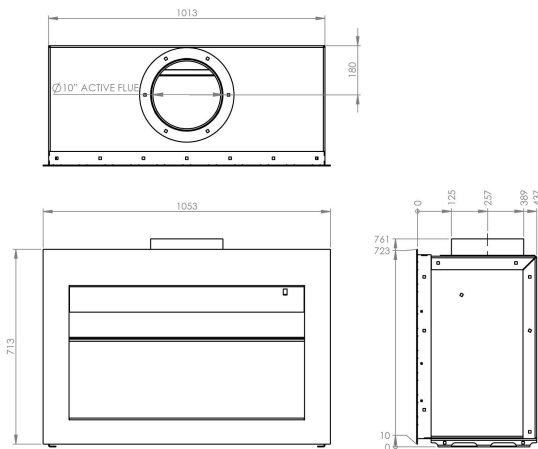
MINIMUM CLEARANCES TO COMBUSTIBLES

CLEARANCE (MM)	KEY	0 SHIELDS	1 SHIELDS	1 SHIELDS	2 SHIELDS
SHIELD GAP (MM)		N/A	12	25	12
WALLS TO UNIT	A	1200	480	360	240
WALL TO FLUE CENTER	B	1380	552	418	276
CEILING TO UNIT	C	1500	N/A	N/A	N/A
FLOOR TO UNIT	D	1200	960	720	N/A

Figure 1: For free standing masonry enclosures

Figure 2: For inbuilt masonry enclosures - The unit must adhere to minimum clearance to combustibles outside the non combustible masonry enclosure. All enclosure walls must be non combustible.

DETAILED MODEL DIMENSIONS



Feet may be removed for raised proud face installs.
 [See details on page 15]

The minimum clearance to combustible flooring is 1200mm from the unit in all directions.

If desired, a non combustible hearth of any size can be used on the non combustible flooring.

Figure 1: For free standing masonry enclosures

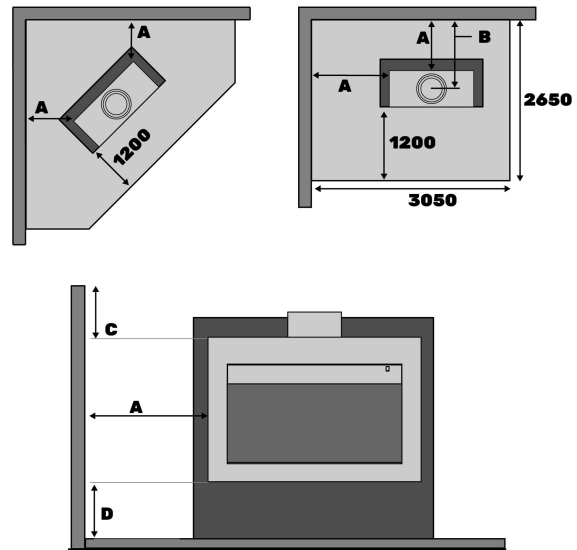
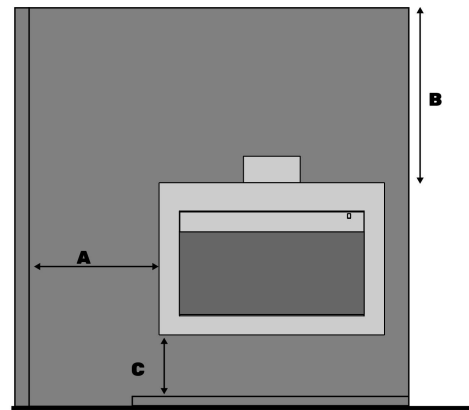


Figure 2: For inbuilt masonry enclosures



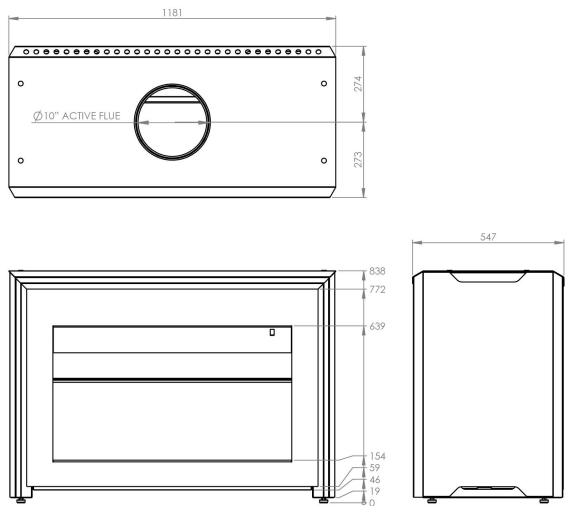
EPIC COMPOSER

TYPE: FREE STANDER
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1180W x 550D x840H (mm)
MASS: 175kg

MINIMUM CLEARANCES TO COMBUSTIBLES

CLEARANCE (MM)	KEY	0 SHIELDS	1 SHIELDS	1 SHIELDS	2 SHIELDS
SHIELD GAP (MM)		N/A	12	25	12
WALLS TO UNIT	A	1200	480	360	240
WALL TO FLUE CENTER	B	1380	552	418	276
CEILING TO UNIT	C	1500	N/A	N/A	N/A
FLOOR TO UNIT	D	1200	960	720	N/A

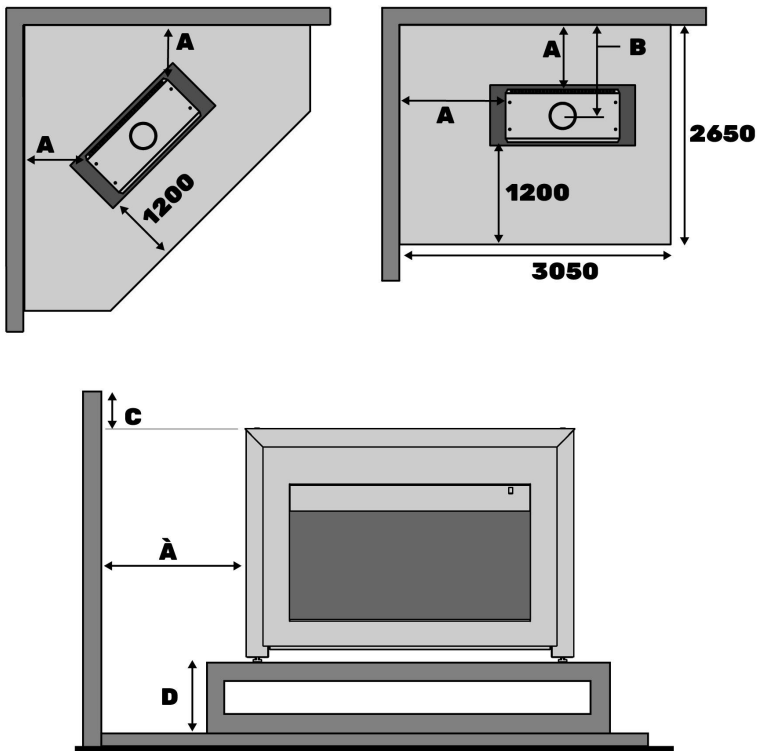
DETAILED MODEL DIMENSIONS



The minimum clearance to combustible flooring is 1200mm from the unit in all directions.

If desired, a non combustible hearth of any size can be used on the non combustible flooring.

MINIMUM CLEARANCES TO COMBUSTIBLES



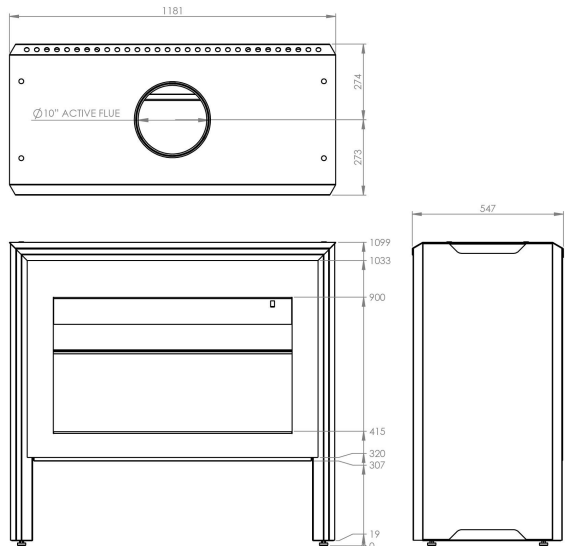
EPIC ENTERTAINER

TYPE: FREE STANDER
ACTIVE FLUE: 250mm / 10"
OVERALL SIZE: 1180W x 550D x1100H (mm)
MASS: 185kg

MINIMUM CLEARANCES TO COMBUSTIBLES

CLEARANCE (MM)	KEY	0 SHIELDS	1 SHIELDS	1 SHIELDS	2 SHIELDS
SHIELD GAP (MM)		N/A	12	25	12
WALLS TO UNIT	A	1200	480	360	240
WALL TO FLUE CENTER	B	1380	552	418	276
CEILING TO UNIT	C	1500	N/A	N/A	N/A
FLOOR TO UNIT	D	1200	960	720	N/A

DETAILED MODEL DIMENSIONS



The minimum clearance to combustible flooring is 1200mm from the unit in all directions.

If desired, a non combustible hearth of any size can be used on the non combustible flooring.

MINIMUM CLEARANCES TO COMBUSTIBLES

