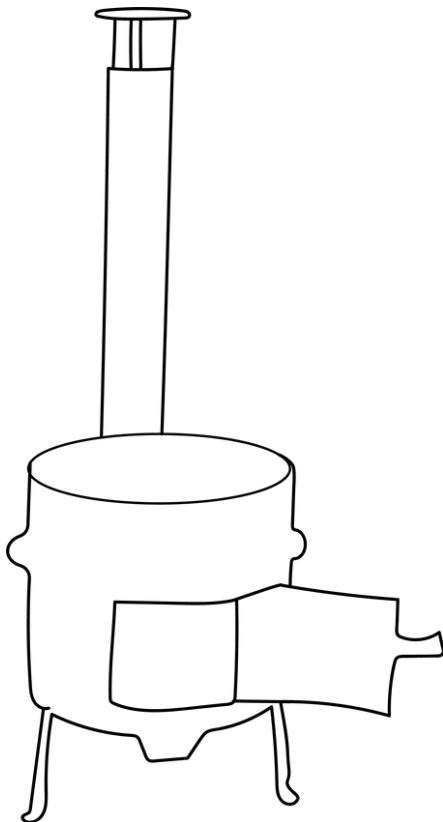


VUUR LAB.®

OUTDOOR COOKING STOVE



PRODUCT MANUAL

Congratulations

Congratulations with your new Outdoor Cooking Stove!

Our outdoor cooking stove is handmade in Europe. The heat-resistant coating allows the stove to heat up to 800 degrees Celsius. The outdoor cooking stove is available with or without accessories. So you can create the stove completely as desired.

The stove is available in different diameters: \varnothing 31, \varnothing 36 and \varnothing 39.

"Blushing cheeks & Warming hearts"

- **VUUR LAB.**[®]

About

Outdoor Cooking Stove assembly

Start with the connector, which you place at the back of the Outdoor Cooking Stove. Then put the chimney lengths on top of the connector. Put the smooth piece on top of the ribbed piece; this way the pieces fit together perfectly. Finally, you put the chimney cap on top and place the ash tray at the bottom. Voila!

Cleaning and maintenance

When you are done cooking outdoors, you can use the stove as a fire pit, to still sit comfortably around it. Wait until the Outdoor Cooking Stove has cooled down before cleaning and emptying the ash and ash pan.

You can store the Outdoor Cooking Stove in the shed, put it away under a tarpaulin, put it on the porch or leave it under the roof. If you leave the Outdoor Cooking Stove outside, it will eventually rust and get a beautiful Corten steel look. If desired, you can repaint it with matte black heat-resistant paint up to 800 C.

You can clean the accessories with detergent, not abrasive!

Content

- One Outdoor Cooking Stove,
- One coupler,
- Two chimney lengths á 30 centimeters,
- One chimney cap,
- One ashtray.

*Scan this QR code for
more information*



Thank you

Take care of your new Outdoor Cooking Stove

- For outdoor use only,
- Always place your Outdoor Cooking Stove on a hard and solid surface,
- You can fire the Outdoor Cooking Stove with dry and clean wood,
- Cook on beech or birch wood. Do not use wet wood or wood with paint residue etc,
- You can also choose to cook with briquettes, coconut briquettes or gas,
- When firing with wood, make sure the fire burns gradually and does not form high flames. Always start with a small fire,
- The manufacturer does not recommend firing higher than 800 degrees Celsius, due to the damage to the paint coating,
- During use, the outer surface gets hot and touching it can cause burns! So always use a (suede or leather) BBQ glove.

Contact

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