

woodflame

A flame to light up your palate!



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Warranty card inside

Read the instruction manual carefully before assembling and using the Woodflame Delecto. Keep this manual carefully for future reference.

Made in Canada / Patent Product

www.woodflame.com



REFINED WOOD-FIRE COOKING

UNIQUE TECHNOLOGY!

Woodflame technology gives your foods all the flavour of wood-fire cooking.

The Woodflame Delecto grill works without gas. A heat shield in the combustion chamber insulates the burner, making cooking very safe. The electronic ventilation system fans the wood-block combustion and **QUICKLY DIFFUSES HEAT THAT CAN ATTAIN 1000°F¹**. Nine (9) fan settings give you precise control over your cooking.

The light compact Delecto grill can be used to prepare delicious meals in all sorts of locations. It is ideal for the patio, balcony, cottage, boat and camping. And it is easy to store indoors.

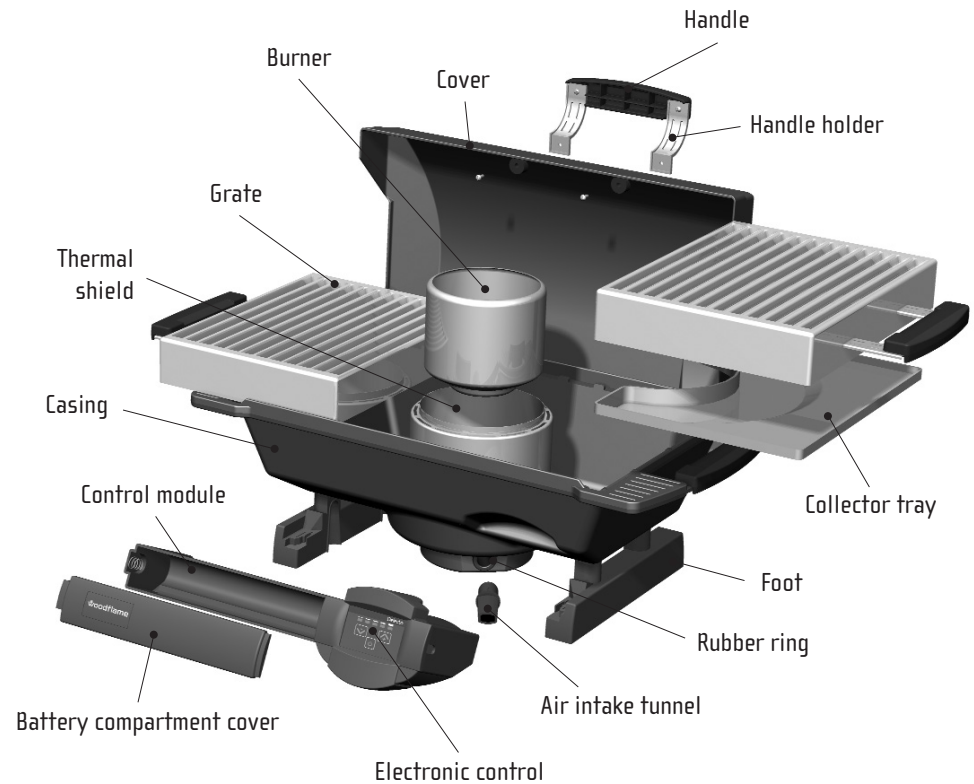
The Woodflame Delecto grill brings you new culinary experiences. Pour wine, beer or other liquids into the collector tray, smoke meats and fish, or try out different wood essences: your dishes will taste exquisite.

WARNING SAFETY GUIDELINES

- The Delecto grill is for outdoor use only. Never use in a confined space, under a roof or beneath foliage.
- Keep the Delecto grill out of the reach of children.
- An adult should be present at all times while the appliance is operating.
- Never use treated or contaminated wood as fuel. The Delecto grill is designed for use with natural dry hardwood only.
- Never use any type of firelighting liquid.
- The Delecto grill is designed for cooking food only. Using it for any other purpose may cause injury to the user or damage to the appliance. The manufacturer is not liable for damage or injury resulting from improper use.

PLEASE READ THE SAFETY PRECAUTIONS CAREFULLY.

DESCRIPTION OF APPLIANCE



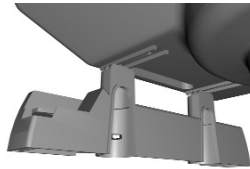
HARDWARE SUPPLIED

- 4 bolts
- 4 flat washers
- 4 nuts
- 2 screws
- 1 handle for cover
- 1 air intake tunnel

¹ The temperature of the Delecto grill varies, depending on the type of wood used, the outside air temperature, the fan setting and the condition of the batteries.

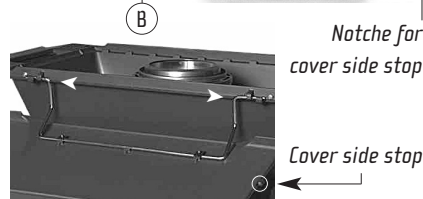
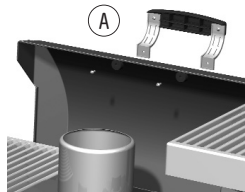
1 Assembling the feet

Assemble the feet of the Delecto grill using the bolts, flat washers and nuts provided. Ensure that the notches are positioned towards the front of the appliance.



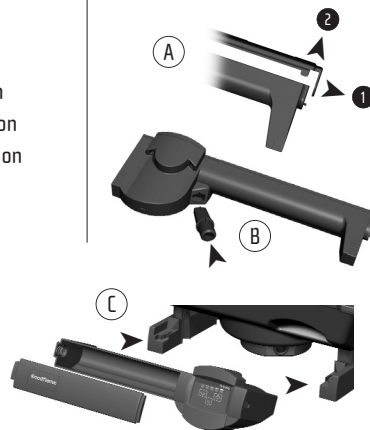
2 Assembling the cover

- A) Attach the handle to the cover with the 2 screws provided.
- B) Insert the ends of the swivel rods one at a time in the hinges at the rear of the casing, pushing the rods towards the centre.
- C) Place the cover in the wind-guard position by inserting the cover side stops in the notches on the casing.



3 Assembling the control module

- A) Insert 4 "D" batteries in the control module compartment. To open the compartment, pull on the tab (point 1) and open in the direction of the arrows (point 2). Close the compartment cover by pressing on the tab.
- B) Insert the air intake tunnel at the rear of the control module.
- C) Slide the control module into the notches on the top of the feet, inserting first the left side then the right. Check that the air intake tunnel is properly centred and in contact with the rubber ring under the casing.



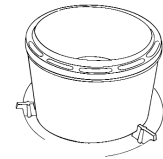
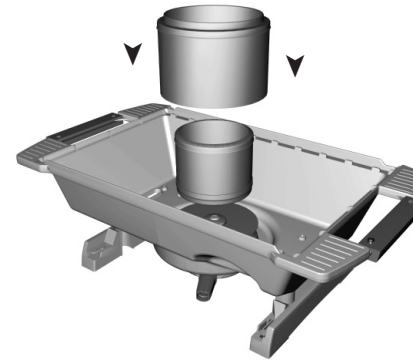
IMPORTANT

Although the burner and the collector trays are preassembled, the following two points in the assembly instructions should be carefully read for optimal use of the Woodflame Delecto grill.

4 Assembling the burner

Place the thermal shield on the 3 notches at the centre of the casing, as shown below.

Insert the burner inside the thermal shield.



5 Assembling the collector trays

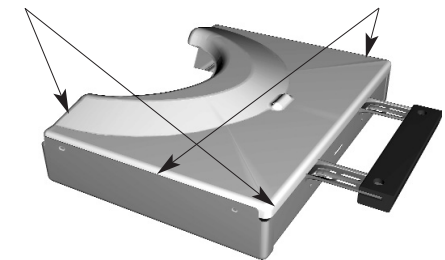
Wear gloves when handling the collector trays.

Place a grate face down. Take a collector tray and position it on the grate so that the semi-circular opening is at the opposite end to the handle (see illustration).

Press to insert the tray in the grate. On the handle side and the semi-circular opening side, the tray must be placed **OUTSIDE** the grate. The other two sides of the tray are inserted **INSIDE** the grate.

Sides of the collector tray outside the grate

Sides of the collector tray inserted inside the grate



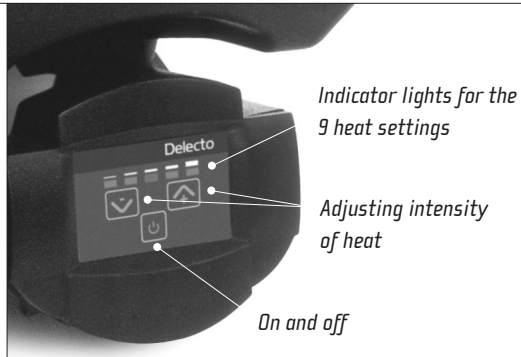
OPERATION

Wood-fire cooking is not the same as traditional gas cooking. The different techniques produce exquisite flavours. New users of the Delecto should read this section about Woodflame technology.

Operation of electronic control

IMPORTANT SAFETY PRECAUTIONS

- The electronic control is powered by 4 "D" batteries (not included) or the Woodflame adaptor, sold separately. Other adaptors should not be used as their voltage can seriously damage the grill's electronic circuit board.
- Keep the Woodflame adaptor cord well away from all hot surfaces.
- Using accessories other than those sold or recommended by the manufacturer may damage the appliance. Parts damaged under these circumstances are not guaranteed by the manufacturer.

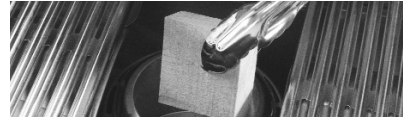


Lighting

IMPORTANT SAFETY PRECAUTIONS

- Place the Delecto grill on a firm, level surface before use.
- Use natural dry hardwood only. Softwood, treated wood or contaminated wood can be harmful and/or damage your Woodflame appliance. Woodflame hardwood (sold separately) is specially selected and prepared to produce the best results.
- To prevent burns, always use a long-stemmed lighter to light the firestarter and use tongs when adding wood blocks to the burner. Make sure the wood blocks do not protrude above the burner, so that the grates close easily.
- To prevent burns, always keep the electronic ventilation control at the lowest setting when the grates are partly open.
- Never lean over the Delecto grill or have your face, part of your body or your clothing directly above the Delecto grill while it is operating.
- Never operate the grill when the thermal shield is not in place round the burner, or when the cover is completely closed.
- When handling the Delecto grill, always hold it by the handles. Do not touch the casing, cover, grates, burner or handle holder while the grill is hot. For added protection, wear cooking gloves.

THE FIRST TIME YOU USE THE DELECTO GRILL, LET IT HEAT FOR 20 MINUTES WITH THE COVER IN THE WIND-GUARD POSITION, TO BURN OFF THE PROTECTIVE COATING.

- 1 Place a firestarter (e.g. ball of paper) in the burner and light it with a long-stemmed lighter. **IMPORTANT:** Never use firelighting liquid.
 - 2 Start the fan at minimum and gradually increase to the air intake required to burn the firestarter.
 - 3 Using tongs, place the hardwood on the firestarter. Make sure no wood blocks protrude above the burner, so that the grates close easily.
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- 4 As soon as the wood ignites, close the grates by sliding them together until they touch in the centre.
 - 5 Select the required cooking temperature for your food using the electronic control.
 - 6 To turn off, press the off button, leave the grates closed and the wood will extinguish itself. Never pour water or other liquids into the appliance. Never discard hot ash in the woods.

Safety device

The Delecto grill is equipped with a safety device to prevent it from operating unattended. It is programmed to cut out after 40 minutes. The electronic control indicator lights start blinking five (5) minutes before the Delecto cuts out automatically. To restart the Delecto grill, simply press one of the electronic control buttons.

Adding wood during cooking

The Delecto grill has to be fuelled with wood throughout the cooking process. To add more wood:

- 1 Turn the fan down to minimum.
- 2 Grasp the grates by the handles and slide them gently outwards until the bump underneath stops them.
- 3 Using tongs, grasp the wood blocks and place them in the burner. As when lighting, ensure that no blocks protrude above the burner, so that the grates close easily.
- 4 Immediately close the grates by sliding them inwards until they touch in the centre.
- 5 Turn up the ventilation to maximum to ignite the fresh wood. As soon as it ignites, adjust the fan to the desired intensity.

IMPORTANT SAFETY PRECAUTIONS

- Never pour oil or flammable liquids into the collector tray.
- When pouring liquid into the collector tray, use the right amount to ensure it does not overflow. Excess liquid may run into the burner and block the holes underneath.
- Never use the Delecto for frying food in oil.
- Always cook with the grates closed unless you are cooking in a pan placed on the grates.

Technique for flavouring foods with wine, beer or other liquids

The Woodflame Delecto grill has collector trays under each grate. These trays serve a dual purpose: when the Delecto is ready for cooking, you can pour a little water, wine, beer or stock through the grates into each tray, to add subtle flavours to the food. The collector trays also control the cooking by eliminating flare-ups from fat melting off the food.

Technique for smoking foods

The smoking technique involves closing the fan during the last few minutes of cooking and lowering the cover to the semi-closed position, allowing the food to absorb the delicious flavour of wood smoke.

Cover closed

Never close the cover completely during cooking: the intense heat will burn your food and may damage the appliance. The cover should only be closed during transportation and storage of the Delecto grill.

FOR TRANSPORT
AND STORAGE ONLY



Semi-closed cover

For cooking at low heat or smoking foods at the end of the cooking period, place the cover in semi-closed position.



Cover in wind-guard position

The cover should be in this position for lighting, and for cooking at medium or high heat. For simmering or boiling, partially open the grates to the width of the burner and rest a pan evenly on the grates, over the opening. Make sure the appliance is stable and level and that the pan is standing firmly on the grates before starting this type of cooking.



IMPORTANT SAFETY PRECAUTIONS

- Allow the Delecto grill to cool down before moving it or putting it away. Never move the appliance while the wood is burning.
- Always remove the batteries from the control module before long-term storage or if the appliance is not going to be used for a long period.

Cleaning

- Make sure the appliance has cooled down.
- Lift out the burner and empty the ash into a metal container or bowl of water. Brush out the bottom of the burner with the brush provided, to ensure the holes are not blocked.
- The nickel-plated steel grates can be cleaned with a damp cloth, or a nylon or metal brush. Separate the grates and collector trays before washing them in the dishwasher (there is no need to remove the handles). **WARNING:** It is normal for the Delecto grill's nickel-plated steel grates to change colour with use, because intense heat from the burning wood gives the grates a mauve tinge.
- **TIP:** Cover the upper surface of the collector trays with aluminum foil for easier clean-up. Change the aluminum foil as required.



Storage

- Protect the batteries and control module from the weather and extremes of temperature (hotter than 130°F or 54°C, and colder than -4°F or -20°C).
- Remove the batteries from the control module before long-term storage.
- Always store the control module in a cool dry place.

PROBLEM

SOLUTIONS

Fan operates but grill does not heat up

1. Check that the control module is properly positioned on the base (feet).
2. Check that the air intake tunnel is properly centred and in contact with the rubber ring under the casing.
3. Ensure the burner is properly installed.
4. Check that the holes at the base of the burner are clean and that there is no dirt under the burner.

Heat does not diffuse properly on the grates

1. Make sure the grill is standing on a level surface.
2. Check that the burner and thermal shield are centred and properly in place.
3. Check that the air intake tunnel is well centred and in contact with the rubber ring under the casing.
4. Check that there is enough wood and it is centred in the burner.
5. Ensure the grates are properly closed and touching in the centre.

Fan does not work

1. Check the batteries and make sure they are correctly installed.

If your Delecto grill has a problem that is not listed here, or if the above solutions do not help, please contact **Woodflame Customer Service:**

By e-mail : service@woodflame.com

DELECTO GRILL LIMITED WARRANTY

1 year: all parts
5 years: aluminum casing

Customer Service
service@woodflame.com

Be prepared to provide the following information:

- a) Date and proof of purchase;
- b) Woodflame model number;
- c) Part number;
- d) Number of parts required;

and have the defective part ready.

You will have to pay all expenses associated with the fulfillment of obligations under this warranty, including handling, mailing or other related costs. If Customer Service requires the defective part to be shipped, you should send it free and clear of all liens. We recommend insuring the package at time of shipping against loss and damage in transit, for which we cannot be responsible. Woodflame Inc. reserves the right to modify prices, technical characteristics or designs and to discontinue production of certain models without notice and without obligation. This warranty gives you certain specific rights; you may also have other rights, which vary from one country, state or province to another. The warrantor's obligation is limited to repairing or replacing the product. The warrantor is not liable for incidental or indirect damage attributed to a presumed defect. Certain jurisdictions do not allow the exclusion or limitation of incidental or indirect damage; the above limitations or exclusions may therefore not apply to you. This limited warranty applies to Woodflame Delecto grills sold in Canada and the United States only. For warranty coverage in other countries, please contact your local Woodflame dealer, agent or importer.



The Woodflame Delecto grill is guaranteed against defective materials or workmanship on all parts for one (1) year and on the aluminum casing for five (5) years from date of purchase. The Delecto grill is guaranteed against defects provided the appliance is properly assembled and subjected to normal and reasonable use as specified in the instruction manual.

This warranty does not cover accessories such as tongs, brushes, wood blocks or other accessories sold by Woodflame Inc., or batteries, electrical adaptors or other accessories not sold by Woodflame Inc.

This limited warranty does not cover the cleaning of parts or reimbursement for foods rendered unfit for consumption following use of the Delecto grill, or for any other consumer product damaged in any way.

This warranty does not cover repairs, refunds or exchanges of the appliance or parts that are damaged:

- a) as a result of accidents, negligence, improper use, incorrect assembly, improper operation, commercial use or any other use not recommended by Woodflame Inc.;
- b) as a result of repairs, maintenance, tampering or attempted repairs by any person not authorized by Woodflame Inc.;
- c) as a result of using supplies such as an electrical adaptor or other item not manufactured or recommended by Woodflame Inc., or using a product not manufactured by but recommended by Woodflame Inc. that is in some way defective.

Woodflame Inc. issues no other warranty of any kind, express or implied, and all implied warranties of merchantability and fitness for a particular use in addition to the above-mentioned obligations are hereby denied by Woodflame Inc. and excluded from this limited warranty. No employees, agents, sellers or other persons are authorized to issue warranties on behalf of Woodflame Inc.

If inspection shows the problem to have been caused by defective materials or workmanship under the terms of the warranty, Woodflame Inc. will repair or replace the product free of charge. Regular factory rates will be charged for repairs rendered necessary as a result of normal wear and tear or improper use, or for repairs after expiry of the warranty period, if such repairs are possible.

The only forms of compensation under this warranty are repairs or replacement of defective product. Woodflame Inc. denies all responsibility for damage or loss caused by use of this appliance. **FOR CLAIMS UNDER THIS WARRANTY, DO NOT RETURN THE APPLIANCE TO THE PLACE OF PURCHASE. CONTACT WOODFLAME CUSTOMER SERVICE FOR CANADA AND THE UNITED STATES.**