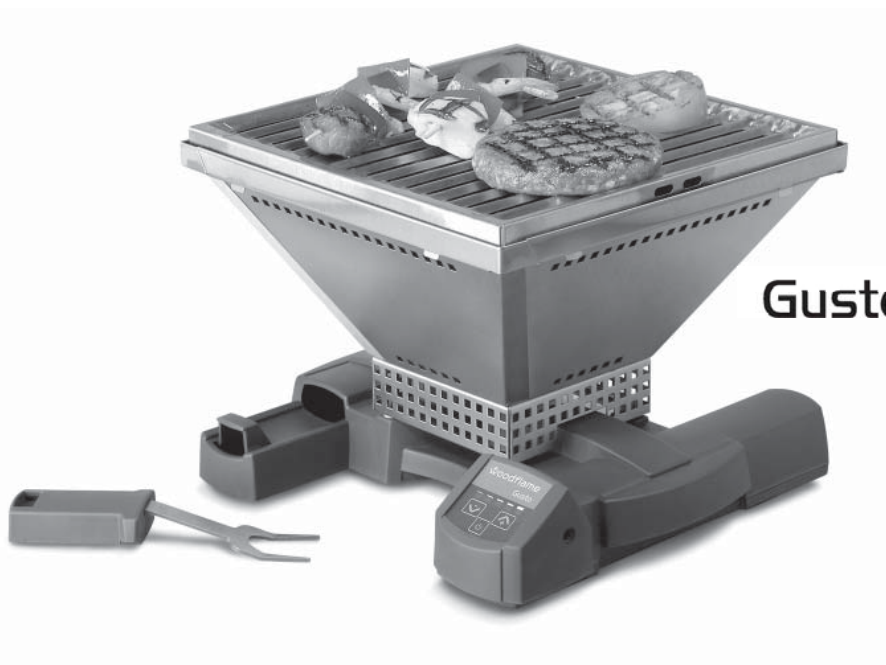


# Owner's Manual

# woodflame

The true flavour of wood-fire cooking



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Warranty card inside

**Read this Owner's Manual carefully before using your Woodflame Gusto for the first time. Keep it carefully for future reference.**

Made in Canada / Patented

[www.woodflame.com](http://www.woodflame.com)

# WOODFLAME TECHNOLOGY

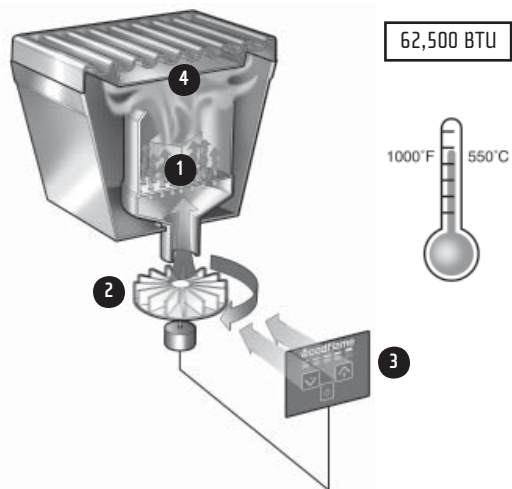
## WARNING

### SAFETY GUIDELINES

- The Gusto is for outdoor use only. Never operate it beneath inflammable materials (tree branches, tents, awnings, etc.).
- Keep the Gusto 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 Gusto is designed for use with natural dry hardwood only.
- Never use any type of firelighting liquid.
- The Gusto is designed for cooking food only (on the grate or in pans, skillets, etc.). Using it for any other purpose may cause injury to the user or damage to the appliance.
- Always wear oven mitts when using the Gusto.

PLEASE READ CAREFULLY THROUGH THE SAFETY PRECAUTIONS ON THE NEXT FEW PAGES.

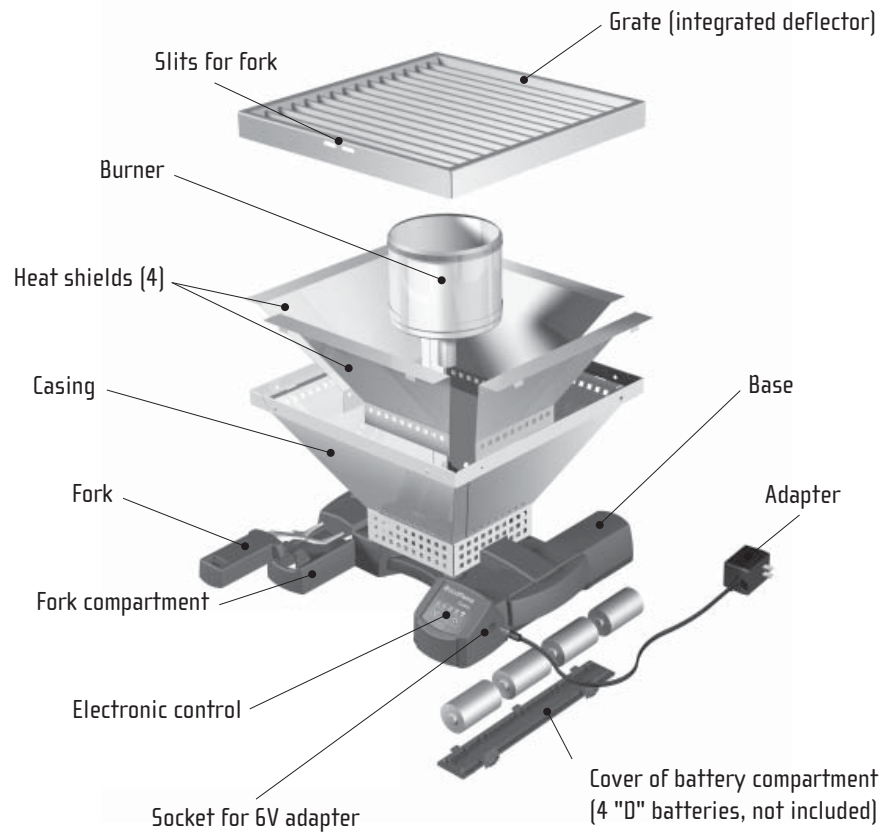
### DIAGRAMMATIC VIEW



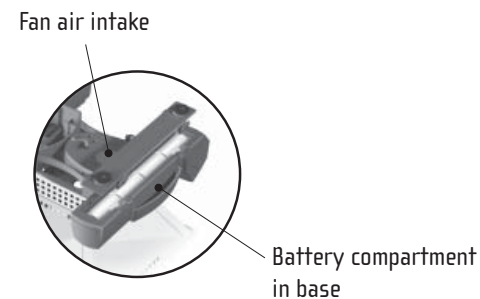
- 1 Wood blocks are placed in the burner, which is insulated with four (4) heat shields. Combustion in the burner is so efficient that only a pinch of ash is left after cooking.
- 2 The fan blows air into the burner, fuelling high-temperature combustion of the wood blocks.
- 3 Nine (9) fan settings give you precise control over the heat levels.
- 4 The Woodflame Gusto has a deflector under the grate, eliminating flare-ups from spattering fat.

Ready for cooking in two (2) minutes!

# DESCRIPTION OF APPLIANCE



### Underside view



# OPERATION

Wood-fire cooking is not the same as gas or charcoal cooking. The techniques are different and the flavours are exquisite. This guide for new users of the Gusto provides information about Woodflame technology, so that they can prepare delicious meals.

## Electronic control

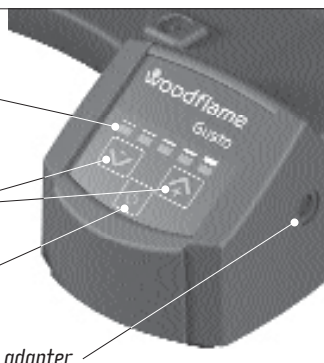
The electronic control lets you adjust the fan setting and heat level.

*Indicator lights for the nine (9) fan settings*

*Starting switches and fan setting selectors*

*On and off switch*

*Socket for Woodflame 6V adapter*



## Safety feature

The Gusto is equipped with a safety feature designed to prevent it from operating unnecessarily. It is programmed to cut out after thirty (30) minutes. The electronic control indicator lights start blinking five (5) minutes before the Gusto cuts out automatically. To restart the Gusto, just press one of the electronic control buttons.

## Power supply



The electronic control is powered by the Woodflame adapter or four (4) 1.5-volt "D" batteries (not included).

Your Woodflame appliance may also be plugged into a vehicle cigarette lighter, using the special power adapter (sold separately).

## Fork

Use the fork to:

1. Lift up the grate (by inserting the fork into the special slits on the side) when you light the Gusto or add more wood to the burner;
2. Handle foods safely.



The fork stows away neatly in the compartment on the Gusto base, see page 3.

## IMPORTANT SAFETY PRECAUTIONS

- Using a power adapter other than the Woodflame adapter may damage the Gusto's electronic control.
- Always keep the Woodflame adapter cord well away from all hot surfaces.

## IMPORTANT SAFETY PRECAUTIONS


- Always let the fork cool down completely before storing it in the special compartment.
- Take care when the fork has been in contact with the appliance. Always hold it by the plastic part of the handle, because the metal part becomes very hot.
- For extra protection, wear oven mitts.
- If the fork has been left in contact with the grate, do not place it on surfaces that could be damaged by hot metal.


## IMPORTANT SAFETY PRECAUTIONS


- Place the Gusto on a stable, level surface before you start to operate it.
- Make sure the air intake underneath the Gusto is unobstructed throughout the cooking process.
- To prevent burns:
  - Always wear oven mitts when you cook on the Gusto;
  - Always set the electronic fan control to minimum when the grate is removed;
  - Never lean over the Gusto or have your face, part of your body or your clothing directly above the Gusto while it is operating;
  - Never let your bare skin touch the casing, the grate, the burner or the metal part of the fork while the appliance is hot.
- Make sure the wood blocks do not protrude above the burner, so that the grate can be correctly positioned.
- Never operate the appliance unless all four (4) heat shields are in place around the burner.
- Always handle the Gusto's grate with the specially designed fork.
- Do not overheat the appliance, or the food may burn.


THE FIRST TIME YOU USE THE GUSTO, LET IT HEAT FOR FIFTEEN (15) MINUTES, TO BURN THE PROTECTIVE COATING OFF THE METAL PARTS.


## Lighting


- 

Place a little Woodflame fire starter or other solid firelighter in the burner.  
**IMPORTANT:** NEVER use liquid firelighter.
- 

Light the fire starter with a long-stemmed lighter or long match.
- 

Pick up the hardwood blocks with tongs and fill the burner with them. Make sure no wood blocks protrude above the burner so that the grate can be correctly positioned. As soon as the wood ignites, put the grate back into position using the specially designed fork.
- 

Start the fan on MINIMUM and gradually turn it up to deliver enough air for combustion.
- 

Wait 1 to 2 minutes for the grate to heat up.
- 

Select the appropriate cooking temperature with the electronic control and start cooking.

## Adding wood during cooking

Check from time to time to see how much wood is left in the burner, and if necessary add more to ensure that the heat diffuses evenly under the grate.

- 1 Turn the fan down to minimum.
- 2 Lift the grate with the special fork.
- 3 Using tongs, place some wood blocks in the burner. Make sure they do not protrude above the burner, so that the grate can be put back in the correct position.
- 4 Immediately put the grate back in position.
- 5 Turn up the fan to light the fresh fuel. As soon as the wood block ignites, adjust the fan setting to the desired level.

## Turning off the appliance

To turn off the appliance, press the off switch. The flames will go out.

## IMPORTANT SAFETY PRECAUTION

- Never place the grate on surfaces that could be damaged by hot metal.

## IMPORTANT SAFETY PRECAUTIONS

- Do not touch the grate.
- Never pour water or other liquids into the appliance.
- Do not discard hot ash.

### TIP

Operate the appliance at a steady rate until all the wood in the burner has been used up. This ensures that food residue is burned off, making the grate easier to clean with a metal brush.

The Gusto gives grilled foods a unique wood-fire flavour. Discover new cooking experiences with the Woodflame Gusto.

## REFINED COOKING!

### Grilling

Because the Gusto cooks so efficiently, it sears foods thoroughly and seals in all the delicious juices, with succulent results. Meat, fish and vegetables can be placed directly on the grate and will cook easily in the wood-fire heat.

### Simmering and boiling

The Gusto is so efficient that you can do all sorts of things with it. For example, the range of fan settings allows you to fry eggs, boil water in minutes, or even simmer on low heat. Before you try these types of cooking, make sure the Gusto is absolutely stable. Then place the Dutch oven, saucepan or skillet on the grate and adjust the fan to the desired setting.

### Try different wood essences

Here are a few suggestions for combining wood essences and foods:

Wood Essences	Fish	Poultry	Red Meat	Vegetables
Oak			•	
Pecan	•	•	•	
Walnut		•	•	
Apple	•	•		
Alder	•	•		
Cherry	•	•		
Maple	•			•
Mesquite	•	•	•	

## MAINTENANCE

### IMPORTANT SAFETY PRECAUTIONS

- Always handle the grate with care. **ATTENTION:** The grate's outer edges and slits may be sharp; never rub them with bare hands. Always use a barbecue brush.
- The brush supplied is not intended for cleaning the grate. It should only be used for cleaning the bottom of the burner.
- Allow the Gusto to cool down completely before moving or storing it. Never move the appliance while the wood is burning.
- The Gusto should always be stored in a dry place: the electronic control and burner should be protected from the weather (rain, snow, etc.) and extremes of temperature (hotter than 130°F or 54°C and colder than -4°F or -20°C), which may damage them.
- Always remove the batteries before long-term storage or if the appliance is not going to be used for a long period.

### Cleaning

#### BURNER

After each use, let the appliance cool down completely. Lift off the grate. Remove the burner by lifting it straight up, and empty the ash into a metal container or bowl of water. To prevent the holes from being blocked, brush the bottom of the burner with the special brush provided. Discard the residue.



#### GRATE

Before each use, heat the Gusto at the highest setting. When the grate is hot, just clean it with a metal brush. See also "Tip" on page 7.

#### CASING

Brush the inside of the casing with a metal brush, if necessary. Never pour water into the casing or clean it with a damp cloth as this may damage the fan.

**ATTENTION:** Normal use as described by the manufacturer will cause the grate and stainless steel casing of the Gusto to change colour. This is caused by the intense heat from the burning wood.

# TROUBLESHOOTING

## PROBLEM

## SOLUTIONS

**Fan operates but appliance does not heat up**

1. Check that the burner's air intake tube is properly installed in the fan opening inside the casing.
2. Check that the holes in the bottom of the burner are not blocked; if necessary, brush out the bottom of the burner with the cleaning brush supplied.
3. Check that nothing is obstructing the Gusto's air intake and preventing air from entering the system.

**Heat does not diffuse properly under the grate**

1. Make sure the appliance is standing on a level surface.
2. Check that there is enough wood in the burner, and that it is in the centre.
3. Ensure that nothing is blocking the air intake underneath the Gusto.

**Fan does not work**

**If you are using a power adapter**

1. Check that the power supply is working (check the wall socket or vehicle cigarette lighter, depending on the power adapter being used).
2. Check that the power cord is properly inserted in the Gusto's power outlet.
3. Check that the appliance has been switched on at the control panel.

**If you are using batteries**

1. Check the battery power level.
2. Make sure the batteries are correctly installed in the battery compartment and touching the contacts.

If your Gusto 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

# ACCESSORIES AVAILABLE

stand



adapters



carrying bag



burner brush



fire starter



natural hardwood



# GUSTO WARRANTY

1 year: all parts  
5 years: stainless steel casing

## CUSTOMER SERVICE

By e-mail:  
service@woodflame.com

### Have the following information ready:

- Date and proof of purchase;
- Woodflame model;
- Serial number.

### You may need to send us the defective part.

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 Woodflame Inc. cannot be held 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 place 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 may therefore not apply to you. This warranty applies to Woodflame Gusto appliances sold in Canada and the United States only. For details of warranty coverage in other countries, please contact your local Woodflame agent, importer or dealer.

# woodflame

The Woodflame Gusto appliance is guaranteed against defective materials or workmanship on all parts for one (1) year and on the stainless steel casing for five (5) years from date of purchase. The Gusto 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, power adapters 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 or for any other consumer product damaged in any way following use of the Gusto.

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

- as a result of accidents, negligence, improper use, incorrect assembly, improper operation, commercial use or any other use not recommended by Woodflame Inc.;
- as a result of repairs, maintenance, tampering or attempted repairs by any person not authorized by Woodflame Inc.;
- as a result of using supplies such as a power adapter 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.