

LIVING FLAME

November 2013

Installation & Operating Instructions Outdoor Cook On Chef Fireplace



Chef

Technical details subject to change
Please ensure you have the latest specifications

Living Flame Outdoor Entertainer Chef Installation Instructions

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FIREPLACE FEATURES

- Variable Controls
- Piezo Spark Ignition
- Radiant Living Flame Burners
- Radiant Coals, Logs and Embers
- Flip Down Control Cover
- Built In Clearances
- Full Stainless Steel Body
- Chef Brushed Stainless Steel Edging Set;
- Chef Brushed Stainless Steel Finish
- Large Flip Up Steel Cook Surface
- Removable Drip Drawer
- Fire Sure Lifetime Body Guarantee
- Fire Sure Lifetime Burner Assembly Guarantee
- One Year Control Assembly Cover
- One Year Labour Cover

Optional Extras

- Outdoor Electronics

TECHNICAL SPECIFICATIONS SUBJECT TO CHANGE
PLEASE ENSURE YOU HAVE THE LATEST MANUFACTURERS INSTRUCTIONS
November 2013

RAIN AND WATER

PLEASE NOTE:

- This is not a waterproof fireplace.
- Where the Chef fire is to be fitted on the outside wall of a house, provision should be made for the drainage of excess water.
- A splash cover is provided with the fire.

INSTALLATION INSTRUCTIONS GUIDELINES

- The Living Flame Chef Cook On Fireplace must be installed in accordance with these with these guidelines.
- For safe installation and operation, carefully read the following information.

NOTE:

Failure to follow these instructions may invalidate your household insurance and the fireplace warranty. It may also cause a malfunction or damage to the fireplace, possibly causing injury and / or property damage.

- Some variations to these installation guidelines may be necessary due to the difference in New Zealand homes and the local authorities.
- **For safe installation and operation, carefully read the following information.**

TRIM OUT DIMENSIONS

Chef Cook On Fireplace 1200mm & 1500mm

Flip Up Cook On Surface - Patent Pending

Fat Drip Collection System

Multi Gas Burner and Control System

Trim out for Masonry Installation (mm)

Size	Width	Height	Depth	Flue Cavity
1200	1225	1000	550	300 x 300
1500	1525	1000	550	750 x 300

Trim out for Timber Installation (mm)

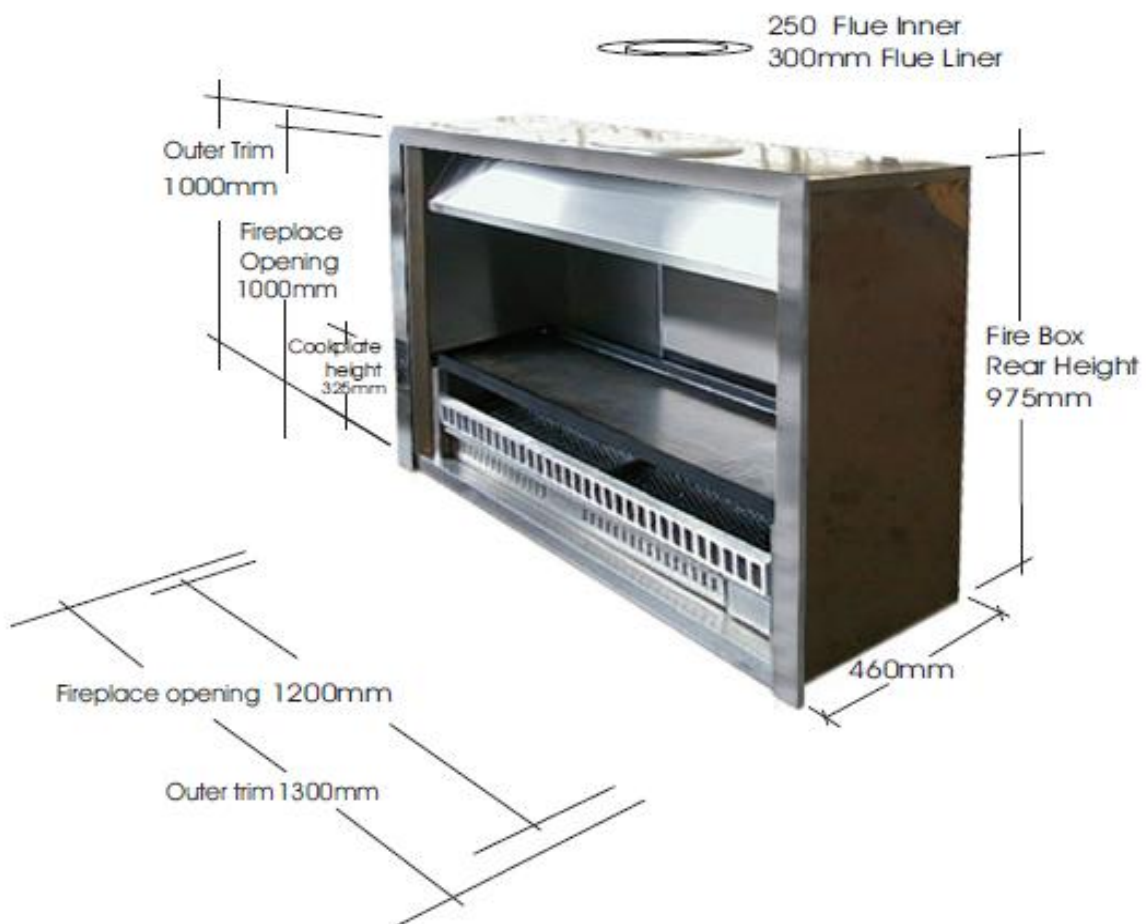
Size	Width	Height	Depth	Flue Cavity
1200	1250	1030	550	350 x 350
1500	1550	1030	550	800 x 350

- Position fire at the correct height for cooking on.
- Cook plate is positioned at 325mm above the base of the fire.
- Trim out height for masonry installation – building works will be required to in-fill behind the flange after fire is in position.

It is advised that you have the fire on site before any framing or building works are completed.

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Chef 1200 mm Cook On Fireplace Dimensions

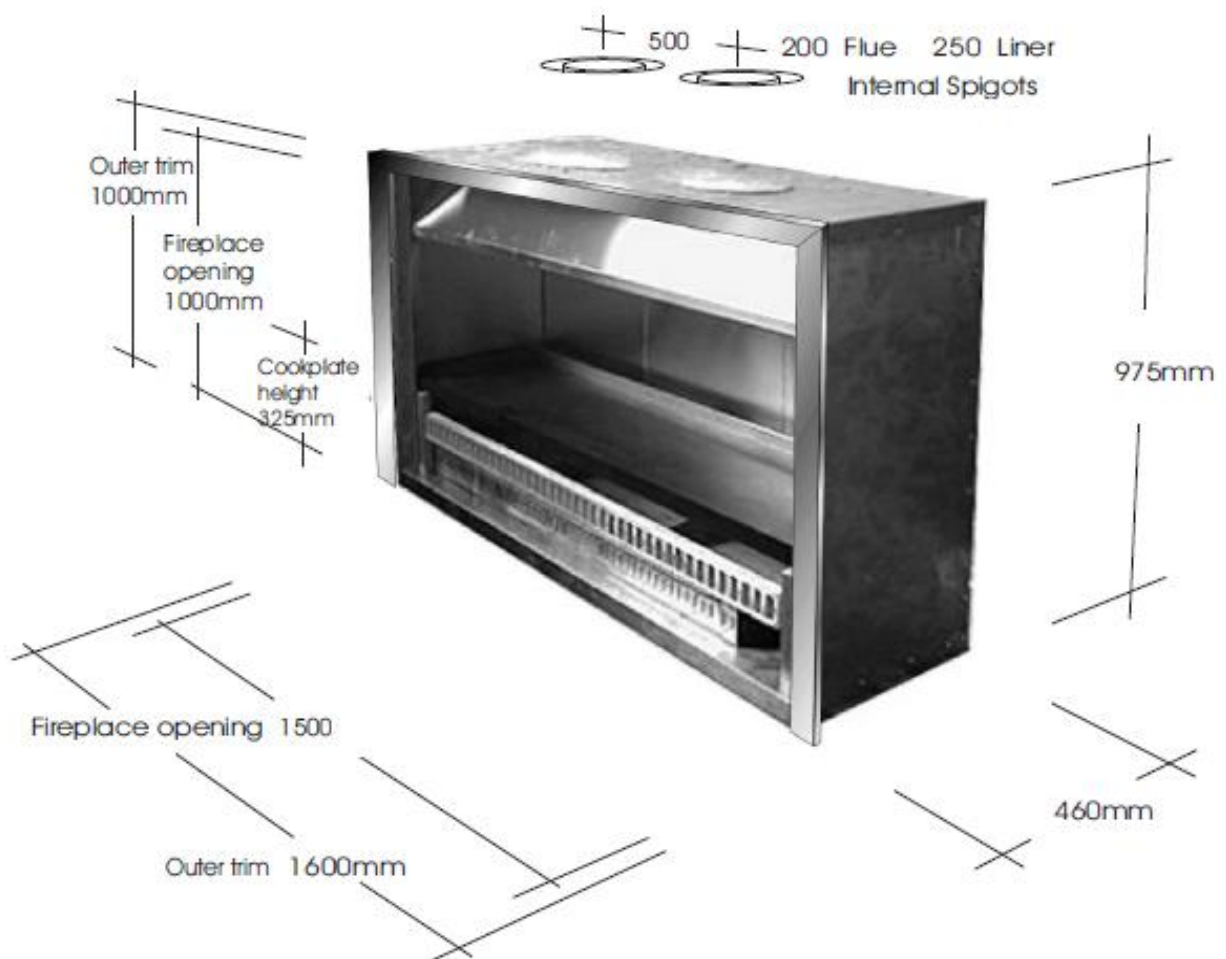


It is advised that you have the fire on site before any framing or building works are completed.

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Chef 1500 mm Cook On Fireplace

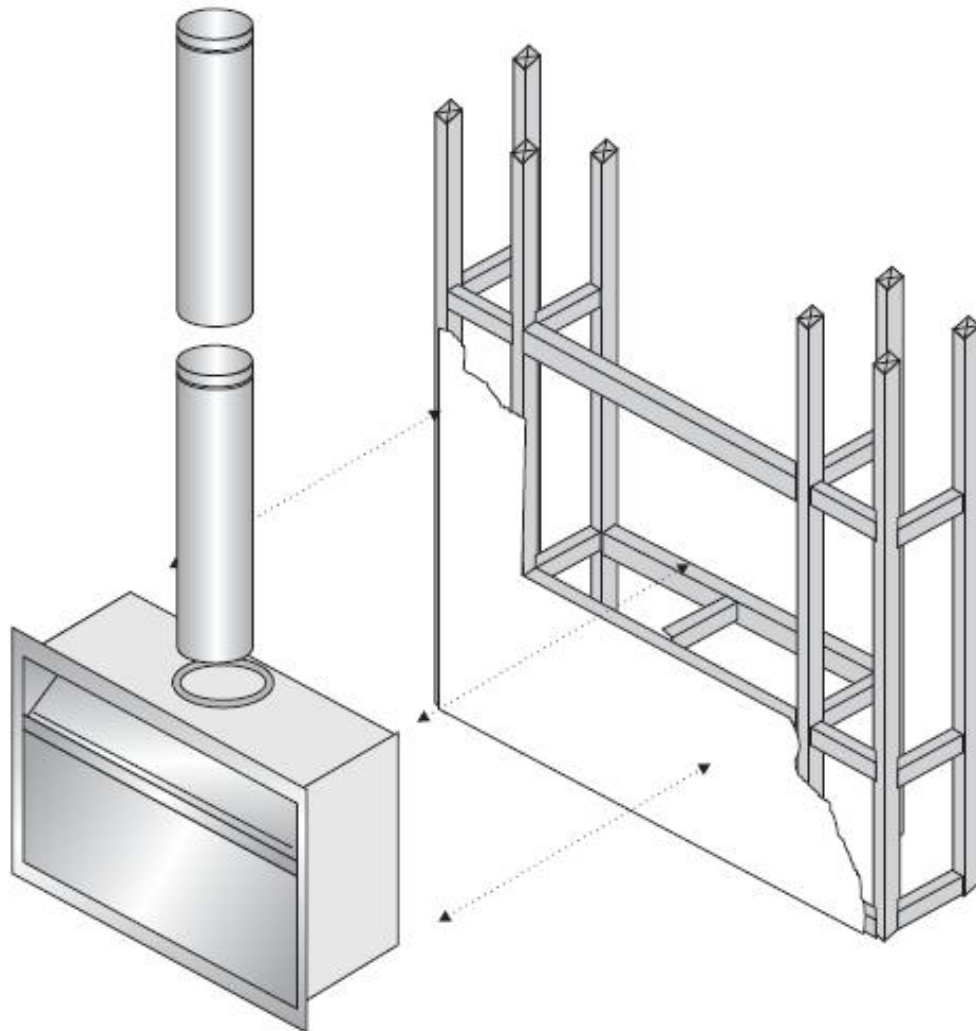
Nominal dimensions



It is advised that you have the fire on site before any framing or building works are completed.

Living Flame

Timber Framing



It is advised that you have the fire on site before any framing or building works are completed.

LOCATION

1

The fireplace should be located:

Out of high traffic areas;

Out of strong draughts;

Away from furniture;

Where the flue system can be correctly installed without damaging the structure of the building, checking that the flue vent and its shielding will not interfere with any structural timberwork;

Where there is sufficient access for safe operation and maintenance;

Where there is a flat and level surface;

Where there is sufficient flue vent clearance around the flue in relation to doors or windows;

Where there is access to a gas line or the gas line can be brought to the fireplace in accordance with NZS5261;

Where there is access to an electrical supply for the electrical control system to be connected to if required;

Where there is unobstructed adequate ventilation to allow correct combustion and operation of the fireplace;

Where the fireplace can be used to optimise the Radiant Heat given off by the fireplace.

VENTILATION

2

Adequate ventilation for the fireplace cavity shall be provided in accordance with NZS5261.

The blocking up or modifying of any of the airways of the fireplace in any way, could create a hazardous situation of either overheating or poor ventilation.

GAS CONNECTION

3

A gas certificate must be given by a registered certifying craftsman gasfitter for the installation, connection and associated flue vent system.

All installation work should be carried out by a suitably trained and qualified person to comply with installation code NZS5261 and then certified by a Craftsman Gasfitter.

Before installation commences, check the data plate on the fire to verify that the fire is set up to suit your type of gas supply. Field conversion to suit a different gas is not always practical.

This fireplace is supplied with a 10mm soft copper connection mounted at the bottom right hand side of the fireplace.

A gas line capable of supplying a minimum of 60mj should be brought to the fireplace with a 10mm soft copper tail. This is to be connected to the 10mm soft copper pipe.

Other systems of connection may be used in accordance with NZS5261.

GAS SUPPLY

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	Inlet Standing Pressure	Set Up Pressure
NATURAL GAS	2.0 Kpa	High 1.4 Kpa Low 0.7 Kpa
U/LPG – PROPANE	2.75 Kpa	High 2.5 Kpa Low 1.5 Kpa
Maximum Inlet Pressure	4.0 Kpa	

If inlet pressure exceeds 4.0 Kpa, then damage will occur and may result in a hazardous condition.

TEST PRESSURES

5

Test nipple is located on injection elbow (for LPG only) before main burner and on the control valve.

TESTING

6

The fire outlet pressures have been preset in the factory. To adjust:

Turn off the fire and loosen the test nipple screw;

Fit 6mm tube and test gauge securely;

Turn on fire, check pressure setting high and low;

Adjust control valve setting where required (refer Control System Data Sheet and Rating Plate for correct adjustment and settings);

Turn off fire, remove gauge and tube. Secure test nipple screw and replace cover.

CONTROLS

7

CUSTOMER REQUIREMENTS:

Show customer the Manual Variable Control System

Ask them to operate it

Ensure the customer fully understands the control system and that they can operate it satisfactorily.

FLUEING

8

This fireplace must be vented to outside atmosphere.

Flueing must be in accordance with the NZS5261 and all local body bylaws.

Flue vent must be unrestricted.

The flue vent should be checked for correct height and location in relation to other objects in close proximity (refer to Flue Clearance Sheets).

Stand the fireplace in its proposed position, taking care to observe the minimum clearances shown.

A suitable sealant should be used to seal the chimney around the flue vent liner.

Flues must be sealed to prevent damage from water or products of combustion leakage. Flues should be inspected and tested annually.

YOUR SAFETY AND PROTECTION

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A fireguard to BS Standard 6539 or 6778 should be used for the protection of young children, the elderly and infirm.

Do not store or use flammable vapours or liquids in the vicinity of this fireplace or any other gas appliance.

Do not place combustible materials around the fireplace.

Know where your gas shut off valves are located.

WHAT TO DO IF YOU SMELL GAS

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Open windows

Do not try to light any gas appliance

Do not use any electrical appliance or switches

Do not use the telephone in your home

Turn off the gas supply to your house at the gas meter shut off valve, or the shut off valves at your gas cylinder location

Call your local gasfitter from a neighbour's house.

INSTALLATION INTO NEW HOMES

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In New Zealand, each situation is different from the next. Therefore, these are general guidelines for installation.

A gas certificate must be issued by a registered certifying craftsman gasfitter at the end of the installation.

Flue planning should be checked for correct height and location in relation to other objects in close proximity
(refer to Flue and Chimney Clearance Sheet).

A gas line should be brought into the fireplace, sized for a capacity of 100mj/hr to provide spare capacity in the gas line.

Pressure test gas lines before connection to the Chef Cook On Outdoor Fireplace.

Position the Chef Cook On Outdoor Fireplace, level and fix.

Connect a 10mm inlet stub from the Chef Cook On Outdoor Fireplace to the gas supply line with a copper reducer and silfos joint. *(Do not use flare or gland fitting).*

Care should be taken when coiling any spare gas line at the rear of the Chef Cook On Outdoor Fireplace that it does not touch the back of the fireplace.

Trim flue and galvanised liner to same length and slip on anti-downdraught cowl and windskirt.

In exposed areas, the cowl should be riveted onto the outer liner.

On completion of the flue installation, the flue should be inspected by a registered certifying craftsman gasfitter, in compliance with the New Zealand Standards, before cladding is fitted.

Turn on gas supply and bleed air from lines. Commission fire, smoke test, set flame height and combustion test.

If you have any doubts, please do not hesitate to contact Living Flame Fires for advice on installation.

FLUE AND CHIMNEY REQUIREMENTS 12

DESIGN

A flue is required for a Chef Cook On Outdoor Fireplace, refer to dimensional drawings.

All flues must be double skinned with a 25mm minimum of air space. Flue materials should be a stainless steel inner flue with sealed joints and a galvanised outer with airspace.

INSTALLATION

Flue outer airspace should be a minimum of 25mm from any combustible material.

Flues may be offset at not less than a 10 degree angle from the horizontal. Flues should not be restricted in any way.

Flues should be bracketed to take their own weight.

Flues must have an anti-downdraught rain and wind cowl fitted. Roof flashing and seals should be the appropriate type for the roof.

HEIGHT

When fitted in a building, the minimum effective height of the flue shall be at least 3m.

Flues or chimneys should rise until there is a 2.5 metre clearance horizontally from any part of the roof or other obstruction.

The flue then rises a further 500mm vertically from the clearance point, giving the correct height and wind clearance.

The anti-downdraught rain and wind cowl should then be fitted.

LIVING FLAME will be pleased to assist with the design of the flue with your architect to achieve a flue which functions correctly and has the desired appearance for the house.

INSTALLATION OF COALS AND LOGS

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NOTE:

Only the coals, logs and embers supplied with this fire may be used on this fire and said coals, logs and embers may not be used on any other brand of fire.

1. Take care to avoid any damage to the diffuser blanket and install the Vermiculite (wood chips / ash) around the fire tray.
 - LPG – The fire bed is completely full and embers 20mm deep.
 - NG – The fire has a diffuser blanket bed with just a handful of embers lightly scattered over bed.
2. Place coal and log set on the ember bed.

When the fire is set correctly, the flames should be approximately 75 – 100mm tall.

If flames are incorrectly set, call your nearest Living Flame Service Engineer

COOK ON OUTDOOR FIREPLACE

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ROUTINE SERVICE

1. Check meter or cylinders
2. Pressure drop test gas lines
3. Inspect Fireplace
4. Dismantle fireplace and inspect components
5. Clean all components and body
6. Check operation of controls and safety devices
7. Check flue system is clear and clean
8. Check flue vent
9. Reassemble fire
10. Check ignition system. Perform lighting test, minimum 20 out of 20 on high and 20 out of 20 on low.
11. Check injector and pressure settings
12. Check fire effect, flame distribution and height
13. Complete assembly
14. Test flue vent system
15. Check complete operation of fire
16. Final clean and dust
17. Relight all other gas appliances
18. Redemonstrate fireplace to owner to ensure owner has full understanding of the fireplace
19. Sign off service sheet with owner

COOK ON OUTDOOR FIREPLACE

Living Flame
Expressed Guarantee
November 2013

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Chef Fireplace bodies are constructed for a minimum working life of 15 years when installed in compliance with NZ Standards 5261, C1 Outbreak of Fire and manufacturers installation, operating and maintenance instructions.

FIRE SURE LIFETIME BODY GUARANTEE

This is a Fire Sure Lifetime Replacement Guarantee that covers the fireplace body manufactured by Living Flame Fires and only covers the replacement of the fire body where an irreparable defect, due to material or manufacturing failure, occurs within the lifetime of the fire. The Fire Sure Lifetime Body Guarantee does not cover faults caused by incorrect installation, incorrect commissioning or misuse, and the fire should be installed and maintained in compliance with the guarantee and all conditions of the guarantee fulfilled.

FIRE SURE LIFETIME BURNER ASSEMBLY GUARANTEE

This is a Fire Sure Lifetime Replacement Guarantee that covers the fire burner tray manufactured by Living Flame Fires and only covers the replacement of the fire burner tray where an irreparable defect, due to material or manufacturing failure, occurs within the lifetime of the fire. The Fire Sure Lifetime Assembly Guarantee does not cover faults caused by incorrect installation, incorrect commissioning or misuse, and the fire should be installed and maintained in compliance with the guarantee and all conditions of the guarantee fulfilled.

ONE YEAR CONTROL ASSEMBLY COVER

This is a One Year Replacement Guarantee that covers the control parts used in the manufacturing of a Living Flame Fire. The manufacturer only covers the replacement of a control part where an irreparable defect, due to material or manufacturing failure, occurs within the first year from date of supply by Living Flame.

ONE YEAR LABOUR COVER

This is a One Year Guarantee covering the normal labour charges required to replace components of a Living Flame Fire should a part fail in its first year of service. The One Year Guarantee does not cover faults caused by incorrect installation or commissioning. The refund of associated labour charges are based on our schedule of costs listing services of parts to be charged for, time allotted and costs allowed including travel, when carried out by an approved Living Flame serviceperson. Travel is only covered within a 25km radius from either Living Flame Ltd in Auckland or our local distributor. The fire has to have been installed and maintained in compliance with the guarantee and all conditions of the guarantee must have been fulfilled.

EXCLUSION FROM GUARANTEE

This Fireplace Replacement Guarantee excludes any costs associated with the removal or replacement on site of the fireplace at the owners request, required for finishing work or refurbishment work to the fireplace, surround, chimney, flue or gas line testing or re-certification. This guarantee is only valid when the fire has been installed in New Zealand.

COOK ON OUTDOOR FIREPLACE

Living Flame
Expressed Guarantee
November 2013

15

INSTALLATION

Living Flame Fireplaces must be installed to comply with:

New Zealand Standards and Building Codes where relevant;
New Zealand Standards 5261 Installation Gas Code;
Living Flame Installation Instructions;
Living Flame Operating Instructions;
Living Flame Maintenance Instructions.

Living Flame Fireplaces must be installed free from dampness and free from corrosive elements. Living Flame Fireplaces must be installed with an unrestricted flue or chimney. Living Flame Fireplaces must be installed by a suitably qualified person and a certificate of compliance must be given by a Registered Certifying Engineer under the New Zealand Gas Act.

GUARANTEE AND WARRANTY VALIDITY

Guarantee claims will only be considered when completed by a Living Flame approved serviceperson in accordance with Living Flame procedures.

Operating

Living Flame Fireplaces must be operated in accordance with Living Flame Operating Instructions.

The Living Flame Chef fire may only be run on low – medium flame when in the cooking mode.

Living Flame Fireplaces should be used only for the burning of gas fuels: Natural Gas, Liquid Petroleum Gas or Propane Gas. The type of gas to be used should be specified at the time of ordering the unit.

Living Flame Fireplaces must only be operated with a Living Flame Gas Insert Fire that has been commissioned to Living Flame's Commissioning Instructions.

MAINTENANCE

Living Flame Fireplaces must be maintained, cleaned and re-commissioned annually as should all gas appliances.

DOMESTIC USERS

Living Flame Fireplaces should be inspected, cleaned, serviced and re-commissioned at least once yearly throughout the lifetime of the fire to maintain the guarantee.

COMMERCIAL USERS

Living Flame Fireplaces should be inspected, cleaned, serviced and re-commissioned at least twice yearly throughout the lifetime of the fire to maintain the guarantee.

THIS GUARANTEE SHOULD BE KEPT IN A SAFE PLACE ALONG WITH THE OPERATING INSTRUCTIONS.

OPERATION AND CARE

November 2013

DO NOT USE THE CHEF COOK ON FIREPLACE UNTIL:

- The embers, logs and coals are in place
- Gasfitter has commissioned and certified the Chef
- Gasfitter has demonstrated the controls and operation

COOKING

The Chef fire can be used for various dishes other than the standard BBQ fare.

Sausages, steak, chops, corn cobs, chicken, burgers – the conventional foods as well as bacon and eggs, pikelets, toasted sandwiches, boiling water, stews & soups in pots, roasts under an oven hood – the combinations are endless.

LIVING FLAME CHEF

COOKING MODE

COOK PLATE DOWN

OPERATING INSTRUCTIONS VARIABLE BM ROTARY CONTROL

Check gas supply is turned **ON**.

START UP

- **Make sure the cook plate is in the up position.**
- Make sure the control is in the off position.
- Push in the control knob and turn counter clockwise to the pilot / sparker diagram position. Gas flows to the pilot burner and the piezo igniter gives off a spark to light the pilot.
- When the pilot flame lights (if it fails to light repeat the instructions as above) keep the control knob pushed in for approximately ten seconds until the pilot remains alight when the control knob is let go.
- Turn the knob to the high position to light the chosen burner.

NOTE: If the gas line has been interrupted when first lighting the fire, it may be necessary to follow the start up instructions several times.

COOKING MODE - LOW / MEDIUM FLAME

NOTE: Only operate the Chef in Cooking Mode (with the cook plate down) with a low to medium flame.

- **Turn the burners to low flame setting.**
- Lower the cook plate now that the burners are operating with a low flame.
- **The burner should only be used on low to medium flame when the cook plate is down.**
- The burner should never be run on high when the cook plate is down as this may result in over heating, damaging the fire or the controls.
- Flames should not spill out from the back and front of the cook plate whilst being operated as this may cause over heating, damaging the fire or the controls.

SHUT OFF BURNER

- Turn the control knob clockwise to the pilot position so that the pilot only remains alight.

SHUT OFF PILOT

- Turn the control knob clockwise to the off position to extinguish the pilot light.

SAFETY SHUT OFF

- The variable rotary control will automatically shut down should the pilot be interrupted or the pilot fail to light.

If the system fails to light after several attempts, call for a registered Living Flame Maintenance Engineer or Living Flame Auckland for your nearest registered service agent.

LIVING FLAME CHEF

FIRE MODE

COOK PLATE UP

OPERATING INSTRUCTIONS VARIABLE BM ROTARY CONTROL

Check gas supply is turned **ON**.

START UP

- **Make sure the cook plate is in the up position.**
- Make sure the control is in the off position.
- Push in the control knob and turn counter clockwise to the pilot / sparker diagram position. Gas flows to the pilot burner and the piezo igniter gives off a spark to light the pilot.
- When the pilot flame lights (if it fails to light repeat the instructions as above) keep the control knob pushed in for approximately ten seconds until the pilot remains alight when the control knob is let go.
- Turn the knob to the high position to light the chosen burner.
It is best to light the burner on high rather than low.

NOTE: If the gas line has been interrupted when first lighting the fire, it may be necessary to follow the start up instructions several times.

FIRE MODE - LOW / HIGH FLAME

NOTE: Cook plate is to remain up when in fire mode and the burner is set in high flame operation.

- Turn the burners to a flame setting. Small flame diagram is low, large flame diagram is high or anywhere in between as desired.
- Turn the control knob clockwise to the pilot position so that the pilot only remains alight.

SHUT OFF PILOT

- Turn the control knob clockwise to the off position to extinguish the pilot light.

SAFETY SHUT OFF

- The variable rotary control will automatically shut down should the pilot be interrupted or the pilot fail to light.

If the system fails to light after several attempts, call for a registered Living Flame Maintenance Engineer or Living Flame Auckland for your nearest registered service agent.

CONTROLS

- 1200mm Chef has two burners (30mj each) and two controls with piezo ignition.
- 1500mm Chef has three burners (25mj each) and three controls with piezo ignition.

PRIOR TO COOKING

- Wash the cook plate completely with water and dishwashing liquid then dry
- Oil the entire cooking surface with vegetable cooking oil using a paper towel
- Spray the cook plate with non stick spray e.g. Chef Mate or equivalent
- Spray brushed stainless steel side and rear splash surfaces with non-stick Chef Mate or equivalent. This will make cleaning these surfaces easier
- Light all Chef burners on low and allow to warm up to full temperature
- The Chef cook plate will need to be burned off when first used for 30 to 60 minutes
- During the burn-off period to help clean, seal and prepare the cooking surface we would suggest using a fatty lamb chop, a fatty sirloin chop or sausage (any fatty meat) to help seal the surface. Put the meat on the hot plate and rub it all over the surface as it is cooking, allowing the fat to spread all over the plate.
- Turn the burner off and discard the sealing meat. Scrape off any solids with a suitable scraper.
- Clean the cooking surface with a wad of paper towels remembering that the plate is hot.

SAFETY

- Do not spray aerosol products on the fire or onto the cook plate when the fire or the pilots are running (TURN OFF).
- Do not raise or lower the cook plate with the fire turned on (TURN OFF OR BACK TO PILOT).
- Use an oven mitt to raise and lower the cook plate.
- The Chef has hot surfaces. A guard should be used for the protection of small children, the elderly and the infirm.
- All Chef fires have full safety gas controls on each burner including flame failure so that if for any reason the pilot is ever extinguished the gas supply will be shut off.
- Do not use the splash cover when the Chef fire is turned on (TURN OFF).

CLEANING

- Before beginning cooking, spray the cook plate and splash surfaces lightly with cooking oil.
- Clean the cook plate with a scraper and paper towel.
- If only lightly soiled, clean the stainless steel surface with a spray on grease removing cleaner.
- If heavily soiled, spray the stainless steel surface lightly with oven cleaner (taking care to read the instructions as to whether the fire should be warm or cold). After cleaning spray lightly with cooking oil.
- The cook plate can be removed to thoroughly clean the stainless steel surface. Remove the swivel bolts on the left and right hand sides of the cook plate.
 - **CAUTION:** Cook plate is heavy.
- To clean the brushed stainless steel you may use a scouring pad in conjunction with a spray cleaner. Only use the scouring pad in the direction of the grain to maintain the brushed effect and lustre.
- Protect embers, logs and coals when thoroughly cleaning with polythene or bubble wrap.

FAT COLLECTION DRAWER

- Remove the fat collection drawer when cold, scrape out the fat and oils, clean in either the dishwasher or in hot, soapy water then replace.

PLATE DRAIN HOLES

- There are two drain holes on the Chef cook plate – one for when the cook plate is horizontal and one when it is vertical.
- These drain holes should be kept clean of scraps of food to allow fat and oils to drain freely.
- The drain hole can be cleared of any residue using a wooden skewer or the equivalent.

CLEANING AND SERVICING

- We recommend that you thoroughly clean your Chef fire annually.
- We also recommend that you have your Chef fire serviced annually by an accredited service person.

Living Flame Outdoor Entertainer Chef Installation Instructions

Living Flame Auckland
Display & Head Office
343b Church Street
Penrose
Ph 09 6221148 Fax 09 6221179
Email info@livingflame.co.nz

Living Flame Christchurch
Display
Home Idea Centre
37 Mandeville St, Riccarton
Ph 027 2044 201
Email lfchch@mantel.co.nz

