

How to Enjoy your Chiminea

For Easiest Assembly:

- To avoid losing any small pieces or hardware, assemble your product on a hard level surface
- Clear an area large enough to layout all pieces and hardware
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware
- Follow all steps in order to properly assemble your product

Typical assembly: approximately 30 minutes

Positioning your Chiminea

Chimineas are outside products and should never be used indoors. Due to their excellent heat output, care must be taken to sit your Chiminea on a firm, level, non-combustible base, not directly onto wooden surfaces and away from wooden fences or other combustible materials. The Chiminea should not be positioned underneath overhanging branches, or anything else that may be set alight.

Immediately Cure Your Paint for Improved Performance

The Chiminea is hand painted using high performance paint, a highly specialized product capable of withstanding extremely high surface temperatures. To assist in the paints curing process, and provide an improved rust protection, it is advisable to comply with the following simple instructions immediately after you receive and site your Chiminea:

1/ Fit the Cooking grates as shown in instructions. This will allow the paint on the grate to cure at the same time as on the rest of the unit.

2/ Using kindling only, light a small fire that should burn for 15-20 minutes.

3/ While the Chiminea is still warm, set and light another 15-20 minute kindling fire.

4/ A full fire should then be burnt for approximately 45-60 minutes, again starting while the Chiminea is still warm, then allowed to cool naturally.

Your paint should now be cured. During this curing process try not to breathe in the fumes. Although they are not poisonous (almost all CO₂), and are extremely unlikely to cause a problem when outside, they can cause dizziness.

Let's enjoy!

If you plan on cooking in your chiminea it is a good idea to have a few fires first. Just like a grill the food won't taste as good if the chiminea hasn't been "cured" with a few fires. Never use gasoline or other petroleum based accelerants to get the fire going! Fat wood or a fire starter works best. Never touch your chiminea while it is burning or even immediately after the fire is out. The metal will hold the heat and definitely cause serious burns if you're not cautious. Keep children and pets a safe distance away from the chiminea.

Use the lid to keep water from getting inside of the chiminea when not in use. When in use, remove the lid as this helps with the updraft as in a normal chimney. Keeping the cap on will stifle the flame and the smoke will not be able to go up the chimney.

Cooking on your Chiminea

Several of our Chimineas are designed for use as barbeques as well as patio heaters. This is achieved by removing the chimney (and collar where appropriate) and fitting the cooking grate. Due to the excellent heat retention inside the Chiminea body, and the distance of the fire source from the cooking grate, your food will cook superbly without being charred by leaping flames from spitting fat. For outdoors, we recommend the use of charcoal for cooking purposes and that you brush the paint cured cooking grate with cooking oil to minimize food sticking and ease clean up.

What should I burn?

This is one of the most frequently asked questions. There are several types of woods that work great in a Chiminea and a few that are absolutely detrimental to your Chiminea and/or your health. A good size range for Chiminea wood is from 9-14 inches in length and 4 inches in diameter. This size may vary depending on the size of the Chiminea mouth.



Do Not Burn:

Pressure treated wood emits toxic gasses when burned. A good rule of thumb is that if it has a greenish tint it may be pressure treated. If you are not sure DON'T burn it!

Types of wood to burn:

There are several types of wood that many people love to burn however extra caution is needed. Just about any fireplace wood can also be used in a Chiminea. Be sure it is seasoned for a more pleasurable experience.

Eco Logs is hands down the BEST wood to use. This product is manufactured from the dust of hardwood floor manufacturing companies and is compressed into logs at 80,000 PSI. These logs come in packs of 8 and are very inexpensive but burn much longer and with much larger flames than some of the fake logs you see in the supermarket or local home center. There is no paraffin used to hold the logs together so they burn slower and better!

Red Cedar has a nice aroma and keeps the mosquitoes away however it has a tendency to "pop" therefore be sure and have a spark arrestor in or on the neck and a screen over the mouth.

Mesquite is an excellent cooking wood for those with grill chimineas but it burns very hot. Be sure and use only a few pieces at a time. Although mesquite is noted for its ability to thrive in near drought conditions, this culinary wood is best known for its qualities in smoking meat. Chefs, regardless of culture or location, hail mesquite as the only option for smoking brisket. For Chiminea grill users mesquite gives steaks an incredible flavor. *Remember Mesquite burns hot so limit the number of pieces.

Scrap lumber is a popular fuel for chimineas however dry pieces of pine and spruce 2"x4"s, 2"x6"s etc burn fast and hot. This type of wood can be easily split into small kindling.

Green or wet wood causes a lot of smoke, which may annoy neighbors.

Pinion Pine both smells great and wards off mosquitoes. This makes it probably the most widely used Chiminea wood.

Apple is harder to come by but it is an excellent Chiminea wood. Apple has a wonderful aroma.

Alligator Juniper - New Mexico Alligator Juniper - This traditional firewood will provide a unique aroma in your fireplace, chiminea, or stove.

Hickory - Who doesn't love the traditional taste of a tender ham smoked with some good old-fashioned Hickory? Try using Hickory in a Chiminea grill for some great tasting burgers.

Maintenance:

Paint exposed screws with touch-up paint provided to reduce the potential of rust.

The great thing about a cast iron & aluminum chimineas is that you will not have much maintenance. If you have a spark arrestor at the top it is a good idea to clean it before or after each fire. Covering your chiminea is recommended to keep the rain water out to help prevent rusting*.

If screws or grill start to rust, place the item in enough plain white vinegar to cover it. Let the item(s) soak as long as needed. This may be as long as several days. Take item out of the vinegar solution when item appears to be clear of rust. The item may have a black gunk coating. Rinse the item with clear water and brush off any remaining rust or coating. Treat the item with oil such as WD-40 to protect it from rusting again.

To prevent rust of screws spray with oil such as WD-40. Do not rub or wash off oil. Leaving coating on screw and apply as needed.

To remove minor rusting on chiminea, sand out the rust spots and paint them with touch-up paint. Always remember to cure paint after application.

Storing your Chiminea:

Cast iron chimineas are durable enough to handle just about any weather however cast iron can and does rust if the paint begins to wear off. It is a good idea to cover your chiminea when you are finished with it for the season.

General safety tips:

Although most people are conscientious we always provide a few "common sense" tips just to be on the safe side.

- Always have a fire extinguisher handy when burning in your Chiminea.
- Be aware of children and pets.
- Never leave your fire unattended.
- Do not touch the outside of your Chiminea while it is in use.
- Do not extinguish your Chiminea fire with water.

We hope that the preceding information will help you to enjoy your chiminea to its fullest!