The Deadwood Stove

America's outdoor cook stove

Owner's Manual

Congratulations and thank you for purchasing a Deadwood Stove. These stoves are produced by Warren Manufacturing L.L.C. in Texas. This is a family business that is owned and operated by brothers David and Dan Warren. All activity including purchasing metal, cutting, grinding, welding, painting, advertising, sales, and shipping are performed by the two Warren brothers and their families. We proudly use American made tools and supplies when possible and support other businesses with similar values. We build each stove as if we were building it for ourselves.

The Deadwood Stove is engineered to be efficient, compact, simple, and rugged. The main fuel… STICKS! No need for propane, liquid fuels, jells, charcoal, electricity, or large stacks of firewood; just sticks and small pieces of wood. This concept is not new to mankind. Through the ages people have used sticks to cook food. This stove introduces an improved level of efficiency and performance that is lacking in traditional camp fires or pits. It takes very few sticks to cook using the Deadwood Stove.

The first impression many people have is "this thing is too small". Don't be fooled. The Deadwood Stove is fully capable of pan-frying and grilling steaks, hamburgers, pork chops, and any other main course. It will heat 1 quart of vegetable oil to fry fish or chicken wings & legs. You will also be able to steam vegetables, pop popcorn, fry eggs; the list goes on and on. It produces temperatures above 1000 degrees at the cooking surface (grill). You can cook on the Deadwood Stove the same way you cook on a household kitchen stove top.

The stove is designed for the use of frying pans, pots, griddles, kettles, woks, and coffee pots. Cast iron cookware is ideal because of its durability and heat retaining characteristics.

You can also cook directly on the grill using very small amounts of fuel. Just build a fire in the stove and let it burn down to coals like you would any grill or campfire. Then feed small amounts of sticks to keep the heat going. Remember to use only hardwoods (oak, hickory, pecan, mesquite, fruit woods) when you are cooking directly on the grill to get that smoky flavor.

Customers report using charcoal as fuel to cook directly on the grill without a pan. Our tests show that charcoal is not a dependable fuel and may not work for everyone. Also, charcoal doesn't generate the high heat needed to cook with cast iron on the Deadwood Stove.

Setting up

When setting up the Deadwood Stove it is important to find a flat, level, firm, outdoor location where there is no risk of starting a grass fire or tipping over. Included with the stove are 4 extension legs that provide added height as well as the ability to adjust to the terrain. To level the stove, put a pan of water or cooking oil on the cooking surface. Adjust the leg extensions until the fluid becomes evenly distributed in the pan. Take the pan off and set it aside**.**

<u>Important</u>: Set up the stove and tighten the wing nuts on the leg extensions before a fire is established. All parts of this stove get extremely hot during use and it is very difficult and dangerous to move or adjust after a fire is established in the stove.

Do not set up the stove in a high traffic area, especially if children will be nearby.

The Deadwood Stove is for <u>outdoor use only.</u>

Lighting the Stove

<u>Starting fuel</u>: Paper, straw, pine needles, and dead leaves and grass are among the many starting fuels that can be used to start a fire in the stove. One sheet of newspaper works very well by wadding it up into a loose ball. When dead plant matter is used, place enough into the stove to fill it to about 2-3 inches from the bottom.

<u>Cooking fuel</u>: Gather sticks, fallen limbs, pine cones, pieces of lumber, and any dead wood up to 2.5 inches in diameter. Break limbs and long sticks into pieces approximately 12 inches long. The smaller twigs that you break off of fallen limbs can be placed on top of the starting fuel to act as kindling. Use the sticks less than 1 inch in diameter during the initial phase of burning to build up heat and the larger sticks to maintain an even temperature during cooking. It's helpful to separate the different size fuels into separate piles prior to lighting the stove.

1.) Open the hinged grill top, providing access to the interior of the stove. Drop in the starting fuel. In this example we are using a loosely wadded piece of newspaper.

2.) Use a stick to push the wadded up newspaper to the bottom making sure that the paper is visible in the small rectangle hole on the back of the stove. Do not tightly pack the starting fuel into the stove; leave enough space in and around the fuel so air can flow through it.

3.) Place a couple of handfuls of small broken twigs or other kindling on top of the startup fuel. Insert 2 or 3 sticks that are less than 1 inch in diameter into the feed tube and the stove is ready to light.

4.) Use a match, lighter, or magnesium fire starter to light the startup fuel visible through the small rectangle hole at the back of the stove.

After the fire is started, close the grill and begin inserting small sticks into the front of the stove. Place the sticks only into the fuel feed tube. Do not put sticks into the lower small 1 inch air vent. Allow the fire a minute to start burning all the stick ends and the stove is ready to begin cooking.

Cooking

Cooking on a Deadwood Stove is similar to cooking on a kitchen stove top, but instead of gas or electricity, you use sticks and small wood. Cooking temperature is regulated simply by varying the amount and size of sticks used. Sticks less than one inch in diameter generate higher temperatures but burn quickly. Larger diameter sticks burn slower therefore create less heat. You will find that a combination of both large and small sticks will accomplish most cooking needs.

During the initial stage of cooking, use smaller sticks to generate the heat needed to bring the pan to proper temperature quickly. Be careful not to create too much heat. If this occurs, simply pull a few of the sticks back about 2 inches. This reduces the amount of available fuel in the combustion chamber. As you continue cooking, insert a mixture of larger and smaller sticks, this will maintain heat and slow down wood consumption. Your technique will improve the more you cook with the Deadwood Stove.

One of the most common mistakes is to push large amounts of wood into the stove. This is not necessary and creates excessive heat and wastes fuel.

The general cook time for the Deadwood Stove, before needing to empty the ashes, is about 45-60 minutes. When low heat is used, cook times as long as 1.5 hours are common. It depends on the heat required to cook certain types of food. If the stove becomes filled with ashes and a longer cook time is required, ashes can be raked out the small rectangle hole in the back of the stove. Be careful not to set dry grass or similar materials on fire. And remember, all surfaces of this device get very hot.

Once you are finished cooking and the Deadwood Stove has cooled, be sure to empty the ashes. Pick the stove up by one leg, grasp the front of the grill, invert the stove and shake out the ashes. Be careful not to empty the stove in an area where an unwanted fire may occur. Use the ashes as a source of lime and potash for your garden and rose bushes.

Tips

- Face the front of the stove towards the wind so air will flow into the intake.
- Control the temperature by using various sizes and amounts of sticks.
- When cooking directly on the grill without a pan, clean the grill surface and apply vegetable oil prior to use. Frequently turn meat so it gets evenly cooked.

Care & Maintenance

The Deadwood Stove is practically maintenance free. There are a few tips that will keep the stove operational for many years:

- Empty the ashes after each use.
- Store the stove in a shelter of some type; garage, camper, barn, storage building, etc.
- Paint or season the stove as the need arises. Heat resistant paint available at hardware stores works well. The external surface of the stove can also be seasoned with cooking oil like you do with cast iron cookware. Just wet a rag with oil and coat the stove (when the stove is cool of course).
- If the hinge becomes stiff, apply a small amount of lubricant such as cooking oil, bacon grease, or commercial food grade lubricant.

Warranty

The Deadwood Stove is covered by a 5 year limited warranty. If it fails under normal use, Deadwood Stove Company will repair or replace the stove. If the issue cannot be resolved a full refund will be made. All we ask is for the stove to be returned so a refund can be issued.

Please send any questions or comments to support@deadwoodstove.com

DeadwoodStove.com

Made in U.S.A. by Warren Manufacturing, L.L.C.