

SENKO

For perfectly warm home

INSTRUCTION MANUAL - **HANDLING**

SOLID FUEL COOKERS



- SG-50
- SG-60
- SG-60 PREMIUM
- SG-75
- SG-90



*For a perfect
warm home!*



Dear client, thank you for choosing a SENKO cooker!

This product was designed and manufactured to its minutest details in order to fulfill your every need for functionality and safety

With the help of *Instruction manual - INSTALLATION* you will learn to correctly install the product, and using the *Instruction manual - HANDLING* you will learn to use the product

Both manuals can be found at <http://en.senko.hr/>, or you can request them at info@senko.hr.

Senko management



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1. GENERAL

Classical solid fuel cookers

- ◆ **SG-50**
- ◆ **SG-60**
- ◆ **SG-60 PREMIUM**
- ◆ **SG-75L/D**
- ◆ **SG-90L/D**

L = left cooker: chimney connection is on the left side if cooker is viewed from the front

D = right cooker: chimney connection is on the right side if cooker is viewed from the front

are models from the SENKO cookers palette which can accommodate your needs in the best possible way. Therefore, we ask you to **CAREFULLY READ THESE INSTRUCTIONS**, which will help you to achieve the best possible results already during the initial use.

The manufacturer is not responsible for any consequences (people or animal injuries or property damages) **resulting from failure to comply with this *Manual***. The cooker is hot during operation and **the use of protective heat insulated gloves is compulsory during handling**. Children and infirm individuals are not allowed to handle the cooker.

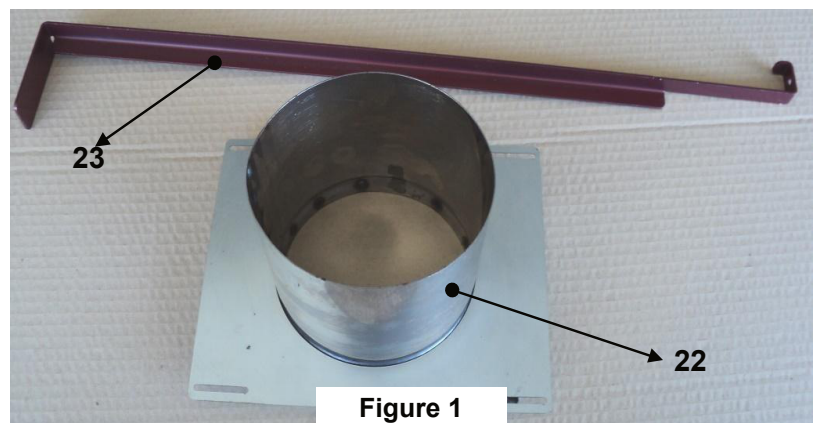
The external appearance of the cooker is shown on the first page of this Manual. Cooker principal parts are made of stainless steel plates. **When ordering the cooker or the spare parts, it is necessary to state its full designation**, for example: cooker E2860 SG-60.

The cookers are manufactured in accordance with the EN 16510-1:2018 parts 2-3 standard and comply with all the requirements set by this standard.

These SENKO cookers are intended **for cooking, baking and space heating!**

The cooker is packaged in a EURO pallet. During transport, the cooker must be properly fastened in order to prevent tumbling or damages. **The standard delivered cooker set consists from:**

- cooker,
- instruction manual,
- chimney terminal extension (**22**),
- cooker cleaning tool (**23**).



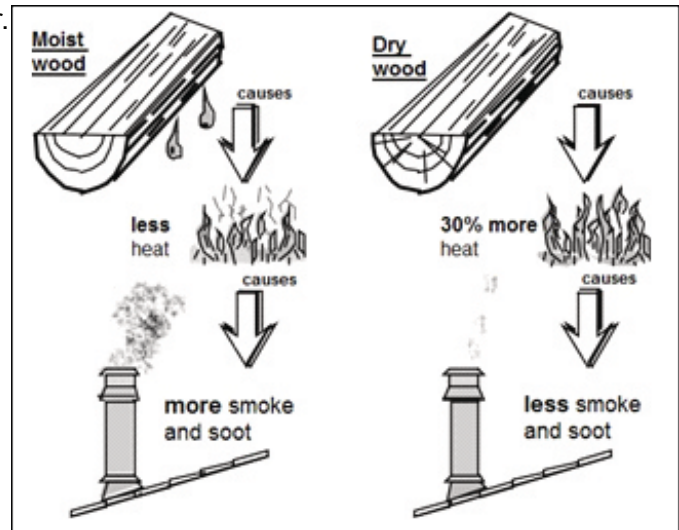
CAUTION! The cooker weighs between 130 and 200 kg. Extra caution is necessary when unloading, transferring, moving and installing the cooker in order to avoid physical injury.

1.1. FUEL

The use of moist and low-calorie wood is not recommended. The **wood moisture must be lesser than 17%**. The energy content of moist wood is low, at approx. 2,3 kWh/kg and it greatly pollutes the door glass, as well as the chimney and the cooker.

Use only recommended fuel:

- **wood**: common beech, common hornbeam, oak, black locust
 - ⇒ air dried for a minimum of 2 years
 - ⇒ relative humidity 15-17%, energy content at approx. 4,2 kWh/kg
- **wood briquettes**: energy content at approx. 4,4 kWh/kg



1.2. FEEDING

- manually when necessary
- we recommend the **logs** to be of 50 x 50 mm **vertical cut**, up to 2/3 of the firebox length
- use smaller logs for a more intensive fire, and more massive logs to maintain fire
- **the minimum distance between the logs** must be 1 cm, the same distance of 1 cm applies for the briquettes
- to maintain constant oven temperature, add smaller quantities of fuel occasionally ⇒ approx. 0,5 kg
- it is **necessary to use protective heat insulated gloves** when adding fuel to the firebox
- protective heat insulated gloves must also be used when opening and closing the oven and firebox door and removing the tray from the oven and ash box.

1.3. CHIMNEY

The cooker is connected to the chimney via **120 mm diameter sliding rosette**. It is necessary to execute the connection of the rosette and the chimney tightly and impermeably. **If the cooker is separated from the chimney opening (not recommended)** the connection is made via **standard 120 mm diameter smoke venting pipe** – see *chapter 1.3. in Instruction manual - INSTALLATION*.

We also advise **to equip the chimney with solid material and possible condensation products collection chamber** and to install the chamber in question beneath the smoke channel inlet, in a manner which allows easy access and inspection via impermeable door.

IMPORTANT

- **BEFORE** connecting to the chimney **it is necessary always to make a calculation** (according to EN 13384 and all other standards **for the chimney dimensioning**)!
- The chimney has a **very important function** of the smoke exhaust at solid fuel heating devices and therefore **MUST BE well and properly dimensioned!**

1.3.1. CHIMNEY CAP

Chimney cap must fulfill the following prerequisites:

- **identical internal diameter** to that of the chimney,
- operational **exit cross-section no less than the double inner diameter of the chimney** – see $B \geq 2 \times A$ in the Figure 2a,
- constructed **to prevent rain, snow, leaves and other foreign bodies from entering** the chimney,
- constructed **to enable expulsion of combustion products in case of wind** from any direction and incline,
- installed **to enable proper dispersion and dilution of combustion products outside the reflux zone** (backflow) because the counter pressure occurs here. Therefore, it is necessary to adhere to limitations listed in *Figure 2*,
- **mechanical appliances for flue gases suction are not allowed.**

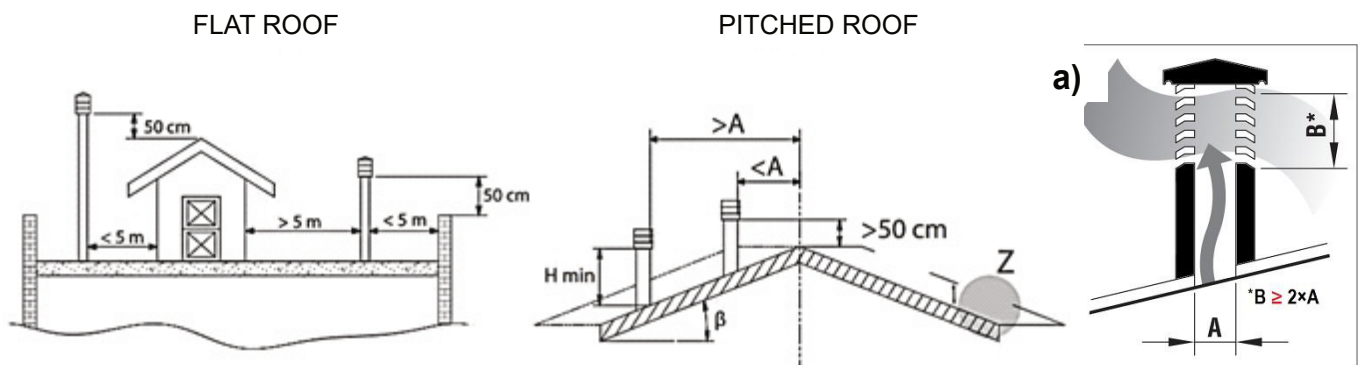


Figure 2

Roof slope	Distance between the roof ridge and the chimney	Minimum chimney height (measured from the roof surface)
β	A, m	H_{min} , m
15°	< 1,85	0,5 m above the roof ridge
	> 1,85	1 m from the roof
30°	< 1,5	0,5 m above the roof ridge
	> 1,5	1,3 m from the roof
45°	< 1,3	0,5 m above the roof ridge
	> 1,3	2 m from the roof
60°	< 1,2	0,5 m above the roof ridge
	> 1,2	2,6 m from the roof

1.3.2. CHIMNEY FUNCTION

Among all the meteorological and geographical factors that influence the chimney function (rain, fog, snow, insolation period, etc.) **the wind is most certainly the crucial one**. Apart from the pressure caused by the temperature difference between the flue gases and the outer chimney air, there is another type of pressure – **wind dynamic pressure**.

Ascending wind ALWAYS has the effect of increasing the pressure, i.e., **underpressure (flue draught)**, provided the chimney is properly installed. **Descending wind ALWAYS has the effect of decreasing the draught** \Rightarrow overpressure occurs. Apart from wind direction and velocity, chimney position in relation to the house roof and surrounding area is also important (*Figure 3*).

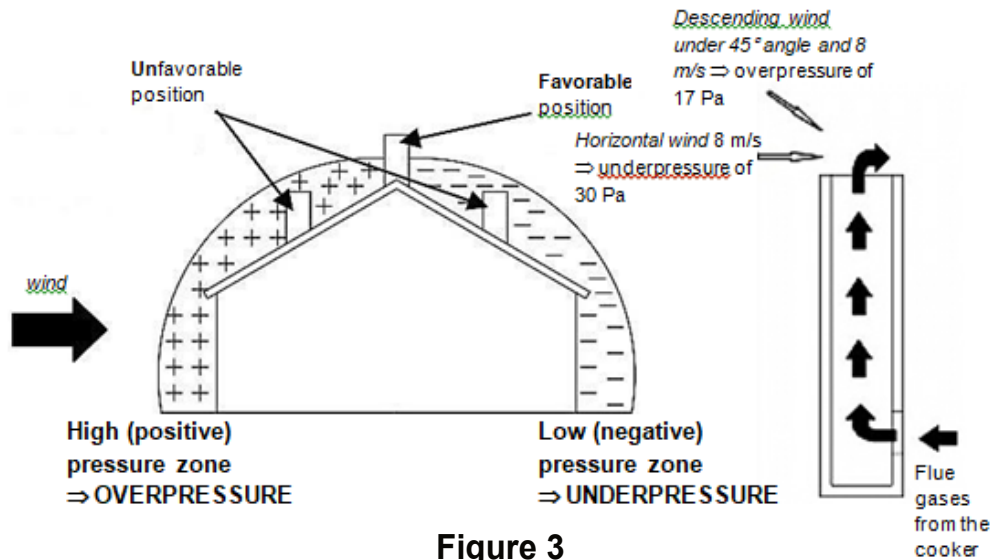
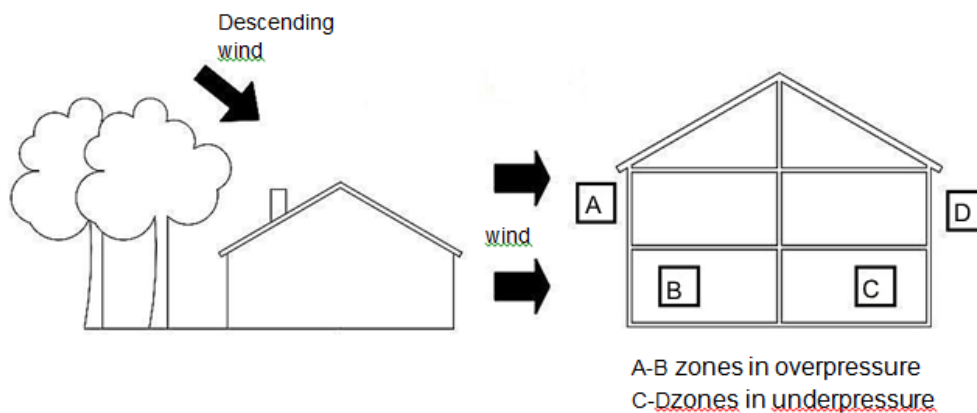


Figure 3

The wind also influences the chimney function indirectly by creating areas of high (overpressure) and low (underpressure) pressure, both inside and outside the residential area (Figure 4).

Pressure that facilitates chimney function can occur in rooms directly exposed to the wind (B), but it can also adversely affect the chimney through external pressure if the chimney is situated on the side exposed to wind (A). Contrary to that, underpressure can occur in lee rooms (C), adversely affecting functions of the chimney situated on the opposite side (D) from the wind direction.



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1.4. INSULATION

Cooker is to the outer surfaces isolated with chamotte plates 40 mm thick. The sides are chamber derived and cooled with the natural air circulation. The depth of the chamber is 25 mm.

2. WARNINGS AND SAFETY

When connecting the cooker to the chimney, **adhere to national and European norms and local regulations.**

PROCEDURE IN CASE OF CHIMNEY FIRE

*In case of chimney fire, close the openings for the air inlet and **DON'T open the firebox door.** Extinguish the fire using appropriate fire extinguishers.*

NEVER EXTINGUISH A FIRE WITH WATER! In case of fire also call the local fire department. Comply with local regulations for fire protection!

Prior to use, verify with the local authorized chimney-sweeper whether **the cooker is properly connected to the chimney** (the chimney-sweeper must complete the installation report at the end of *Instruction Manual - INSTALLATION*).

Special attention must be paid that there is enough air for combustion being supplied to the room cooker is installed in.

3. TECHNICAL FEATURES

SENKO cookers SG are intended for cooking, baking and household heating. They are equipped with an oven just like the traditional kitchen cooker. Cookers are suitable for installation between other kitchen appliances (with ensuring minimum safety distances – see *Instruction manual - INSTALLATION*).

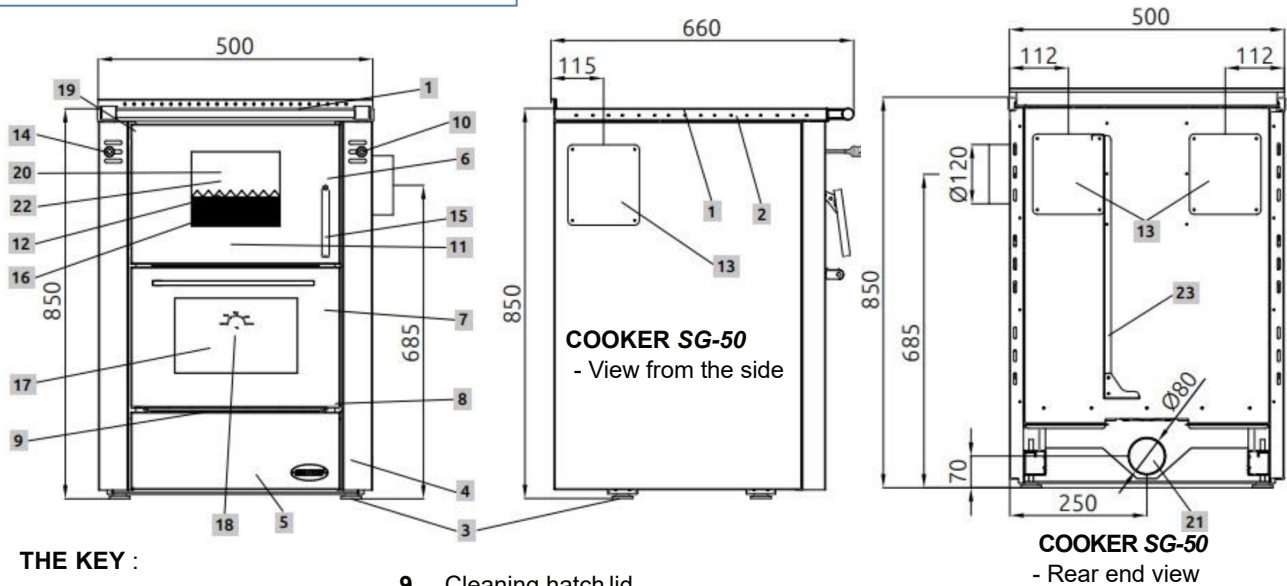
They are made of **stainless steel plates and castings of quality grey casts**. The cooking plate (1) is made of 8 mm thick steel plate OR 6 mm glass ceramic cooking plate CERAN® (only at certain cooker models). **Cooker interior is lined with chamotte.**

The fuel box (only at SG-75 and SG-90 cookers) is on the frontal side of the cooker, as well as a manual primary air regulator (10) and the flue gas deflector (14). Between them is a firebox (6) with a grate (16) and the oven (7) with door and thermometer (18).

On the cooker rear side there is a primary air inlet connection (21) Ø80 mm. Chimney connections (13) Ø120 mm are located on the rear and lateral sides of the cooker.

The following figures display the schematic of the cookers and their accompanying parts.

SCHEMATIC DISPLAY FOR COOKER SG-50

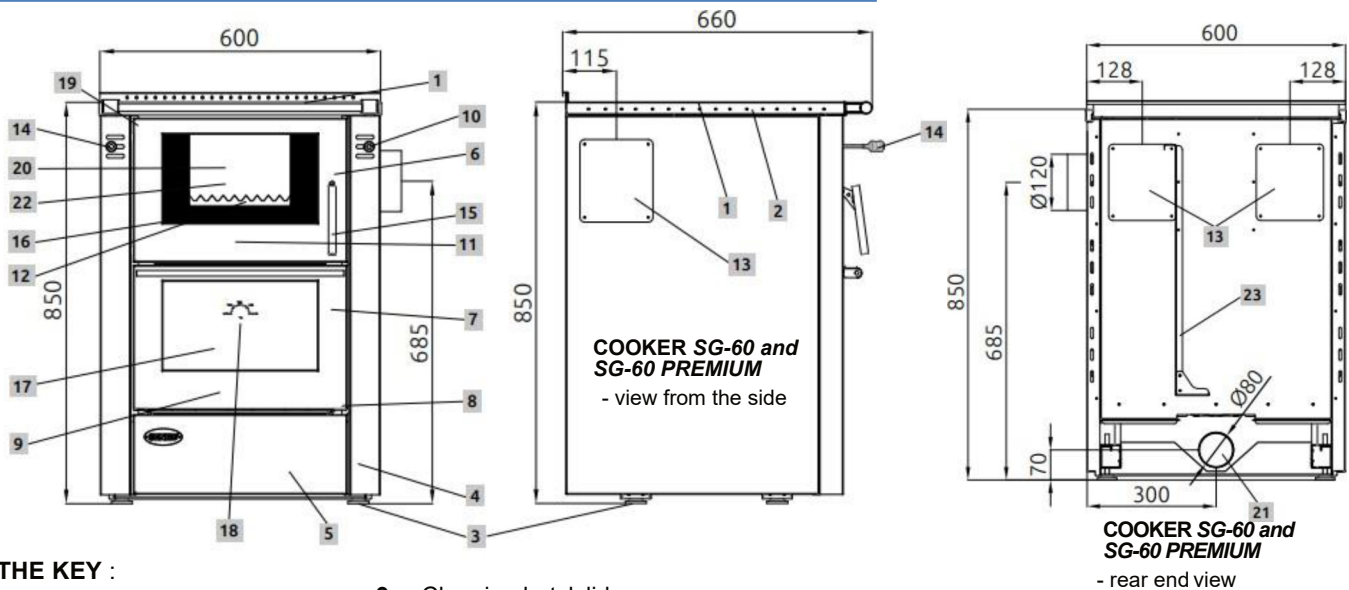


THE KEY :

- | | | |
|--------------------------------------------------|----------------------------------|----------------------------------------|
| 1. Cooking plate | 9. Cleaning hatch lid | 19. Door hinge bolt |
| 2. Frame | 10. Primary air manual regulator | 20. Firebox door glass |
| 3. Cooker base with screws for height adjustment | 11. Ash box | 21. Primary air inlet hatch |
| 4. Cooker housing | 12. Protective sheet | 22. Chimney connection point extension |
| 5. Lower decorative cover | 13. Chimney connection point | 23. Cooker cleaning tool |
| 6. Firebox door | 14. Flue gas deflector handle | |
| 7. Oven with door | 15. Firebox door handle | |
| 8. Oven door hinge | 16. Firebox grate | |
| | 17. Oven door glass | |
| | 18. Oven thermometer | |

Figure 5a

SCHEMATIC DISPLAY FOR COOKERS SG-60 and SG-60 PREMIUM

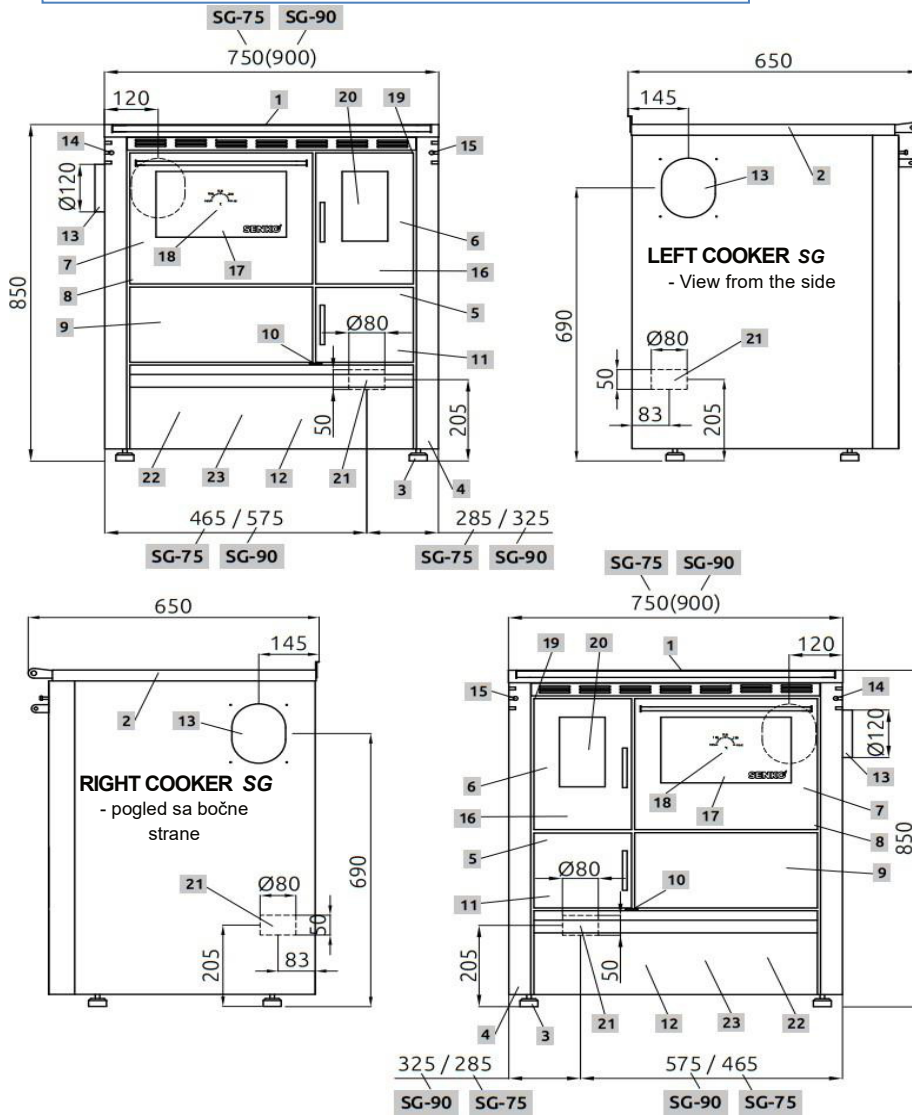


THE KEY :

- | | | |
|--------------------------------------------------|----------------------------------|----------------------------------------|
| 1. Cooking plate | 9. Cleaning hatch lid | 19. Door hinge bolt |
| 2. Frame | 10. Primary air manual regulator | 20. Firebox door glass |
| 3. Cooker base with screws for height adjustment | 11. Ash box | 21. Primary air inlet hatch |
| 4. Cooker housing | 12. Protective sheet | 22. Chimney connection point extension |
| 5. Lower decorative cover | 13. Chimney connection point | 23. Cooker cleaning tool |
| 6. Firebox door | 14. Flue gas deflector handle | |
| 7. Oven with door | 15. Firebox door handle | |
| 8. Oven door hinge | 16. Firebox grate | |
| | 17. Oven door glass | |
| | 18. Oven thermometer | |

Figure 5b

SCHEMATIC DISPLAY FOR COOKERS SG-75 and SG-90



THE KEY :

1. Cooking plate
2. Frame
3. Cooker base with screws for height adjustment
4. Cooker housing
5. Lower door
6. Firebox door
7. Oven with door
8. Oven door hinge
9. Cleaning hatch lid
10. Primary air manual regulator
11. Ash box
12. Fuel box
13. Chimney connection point
14. Flue gas deflector
15. Handle for grate moving
16. Movable grate
17. Oven door glass
18. Oven thermometer
19. Door hinge bolt
20. Firebox door glass
21. Primary air inlet hatch
22. Chimney connection point extension
23. Cooker cleaning tool

Figure 5c

4. HANDLING THE PRODUCT

⇒ holding the cooker frame is **not allowed** while handling the appliance!

4.1. DIRECTING THE FLUE GAS

Flue gas deflector (14) accelerates the expulsion of flue gas from the cooker when this is necessary. It is primarily **used during initial stages of firing or when larger quantities of fuel are added** into the firebox.

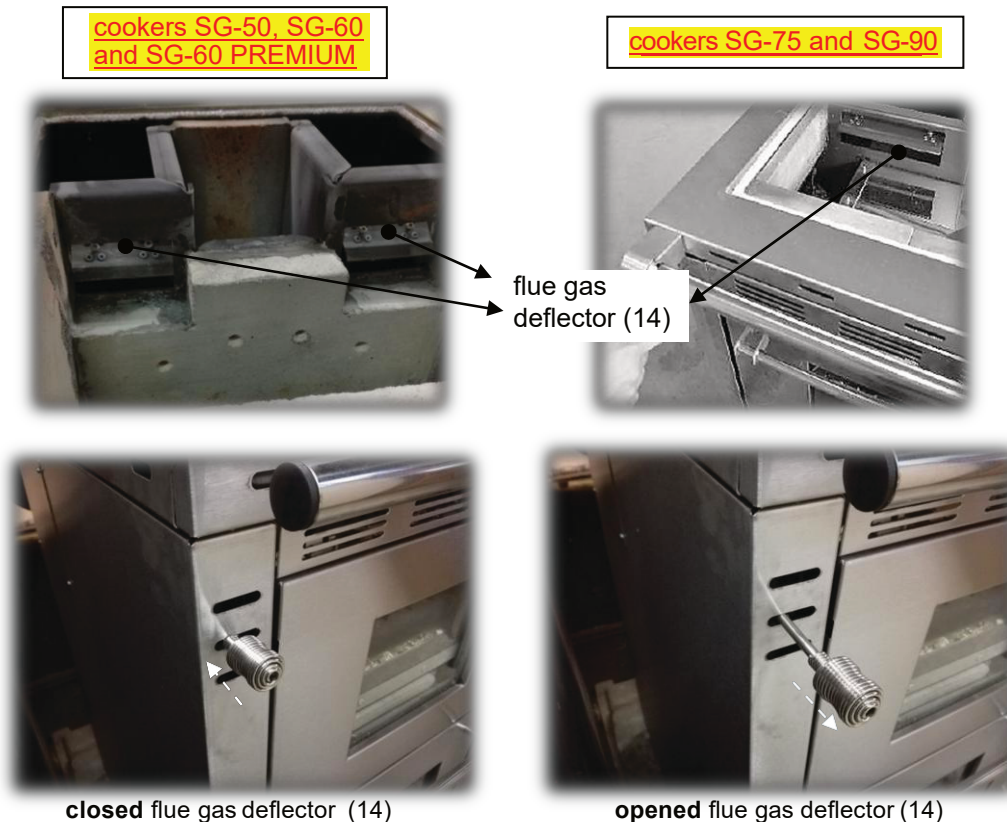


Figure 6

Flue gas deflector (14) can also be used to regulate the oven temperature (7) ⇒ **if the flue gas deflector is opened (pulled outwards), the oven is cooling.**

4.2. AIR ADJUSTMENT AND REGULATION

CHIMNEY

If the chimney is equipped with a vent damper, it must be adjusted to keep the **chimney flue draught within the limitations** 12 ± 2 Pa.

PRIMARY AIR – cookers SG-50, SG-60 and SG-60 PREMIUM

Primary air is the air that flows directly through the firebox grate. There is a **manual primary air regulator (10)** in the top right corner of the cooker.

Moving the manual regulator lever you can **regulate the flow of primary air** from a closed (*Figure 7a*) to fully opened (*Figure 7b*). Regulator is set in accordance with the desired temperature on the cooking plate or oven.

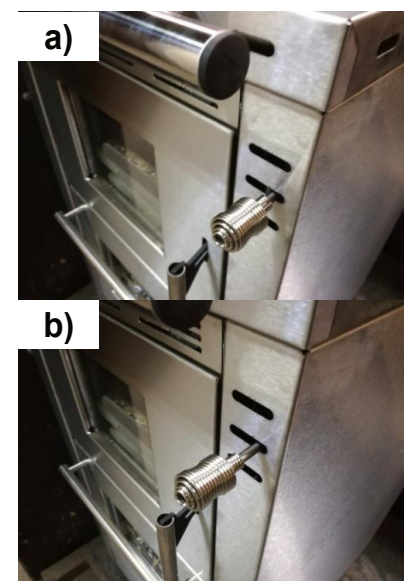


Figure 7

PRIMARY AIR – cookers SG-75 and SG-90

There is a **manual primary air regulator** (10) between the fuel box (12) and ashbox (11).

Moving the manual regulator lever you can **regulate the flow of primary air** from a closed (-) to fully opened (+). Regulator is set in accordance with the desired temperature in the cooking plate or oven.



Figure 8

There is a round **Ø80 mm connection point for the intake of external primary air** on the cooker rear side, onto which a pipe can be connected – see *Chapter 1.3. Instruction manual - INSTALLATION*. The connecting pipe must be made out of non-flammable material (in accordance with DIN 4102-B1).

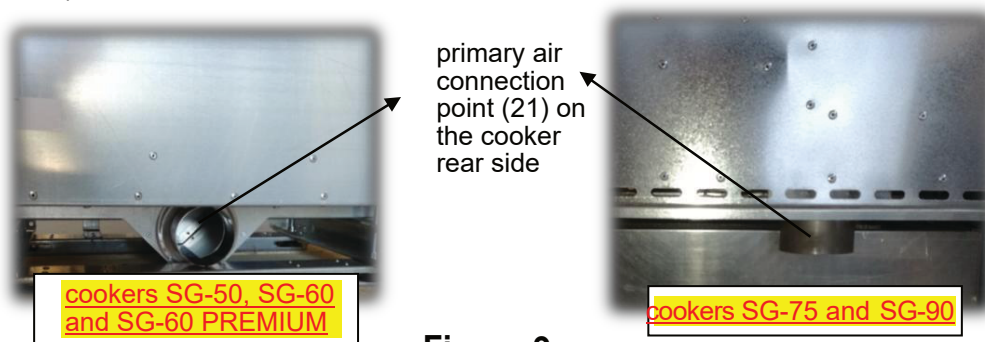


Figure 9

SECONDARY AIR

Secondary air is the air that flows into the firebox through the holes that are located in chamotte plates to facilitate maximum combustion, reducing harmful substances to ashes and discharging flue gas with low capacity for pollution into the chimney.

At cookers SG-50, SG-60 and SG-60 PREMIUM the regulation of secondary air is automatic through the holes (*Figure 10*).

At cookers SG-75 and SG-90 the regulation is manual by moving the manual regulator lever (*Figure 11*).

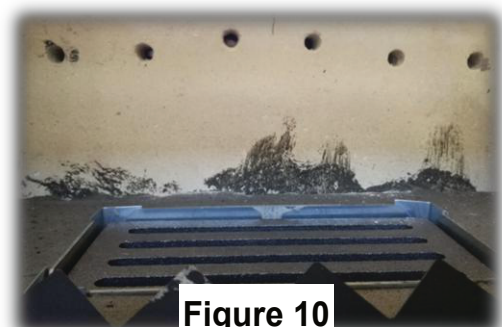


Figure 10

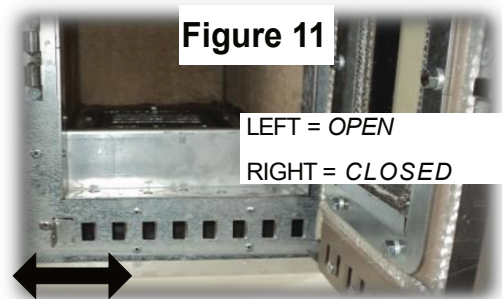


Figure 11

4.3. FIREBOX GRATE

Firebox grate is movable (only at cookers SG-75 and SG-90). It moves by a handle (15) which is located to the right of the left cooker firebox respectively, to the left of the right cooker firebox. By moving the grate **can be further controlled a primary air inlet**, for better and slower fuel burning. When the handle (15) is pulled out – the grate is open, otherwise it is closed.



Figure 12

- wide grate openings must be positioned facing downwards at all times to allow the ashes to fall down!

4.4. FIRING

4.4.1. PROCEDURE

Prior to every firing, follow the following procedure:

- if the chimney is equipped with a vent damper, open it completely, open the flue gas deflector (14) and set the manual primary air regulator (10) to maximum,
- open the firebox door (6) (maximum door opening angle is 90°),
- put the kindle wood into the firebox and ignite it,
- close the firebox door (6),
- monitor flame progression through the firebox door,
- once the fire is in full flame, add wooden logs as necessary,
- close the flue gas deflector (14),
- regulate the fire intensity by regulating the volume of primary air via manual regulator (10).

WARNING! Never use flammable liquids, such as petrol and similar to ignite the fire and always keep these and similar liquids away from your cooker.

4.4.2. OPTIMUM USE VALUES

Primary air volume and chimney flue draught must be adjusted to levels that **prevent oven temperature from exceeding 300°C**.

Maximum quantity of fuel that can be accommodated in the firebox:

- 2-3 kg (wood); 1,5-2 kg (briquettes).

Adding fuel in regular intervals, in quantities of 0,5 to 1 kg, is recommended.

When using the oven for baking, it is recommended (to maintain constant temperature in the oven) to add 0,5 kg of fuel in regular intervals. It is also recommended to rotate the tray from 180° halfway through the baking process to ensure uniform baking!

Cooker optimum values may be achieved only if the cooker nominal power was chosen in accordance with the rules of profession and object energetic efficiency.

4.4.3. ADDING FUEL

Apart from use of appropriate fuel and satisfactory chimney flue draught, the manner in which the cooker is fuelled **also influences the glass cleanness**.

We recommend only **one layer in each fuel refill** and, if possible, the **use of logs of length up to 2/3 of the firebox length**. There should be a **minimum distance of 1-2 cm between the logs**.

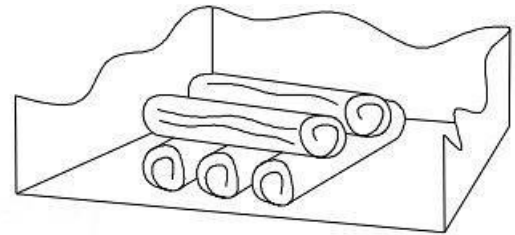


Figure 13

Briquettes should be used in amount that only covers the firebox surface, also with a **minimum distance of 1-2 cm** between them.

WARNING! New fuel quantities should be added only on top of embers, i.e., not on the flames, but only on top of embers (approx. 1 cm thick).

Primary air manual regulator (10) must be completely closed at least 1 minute before opening the firebox door (6) to prevent the breach of flue gases into the residential area.

The door must be opened slowly. After adding the fuel, close the door slowly. **Open the primary air manual regulator (10) to decrease the time of fuel combustion.**

Once the fuel starts burning, adjust the primary air manual regulator (10) to a desired position ⇒ in accordance with *chapter 4.2*.

Flue gas deflector (14) MUST BE opened before opening the door!

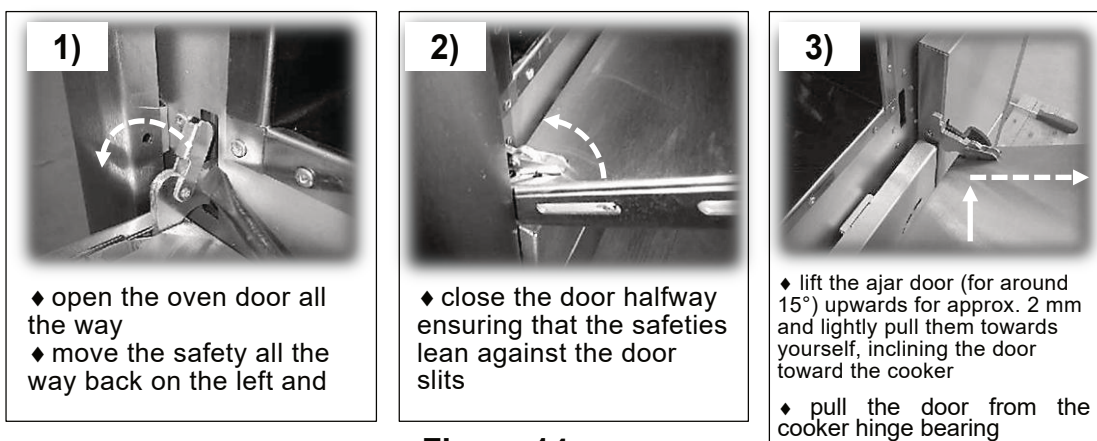
4.4.4. FEEDING IN TRANSITION PERIOD

During the transition period, i.e. **when outdoor temperatures are higher**, sudden increase in outdoor temperature can **cause chimney malfunction** (decreased chimney flue draught) resulting with not all flue gases being expelled into the atmosphere.

It is therefore recommended to **use less fuel and smaller logs** during the transition period in order to achieve a more lively flame, as well as to **adjust the primary air volume** in order to improve the expulsion of flue gases from the chimney.

4.5. OVEN DOOR

Oven door are removed as shown in the following figure:



Reverse the procedure to mount the door back!

Figure 14

WARNING! Always make sure that the hinge safeties properly fit in their bearings prior and after the removal of door! Otherwise they might suddenly pop out during door removal or mounting, i.e. the hinge might suddenly close due to strong springs, which might cause injuries!

The oven door hinges must be periodically (at least once a year) lubricated with grease resistant to high temperatures (up to 400°C)!

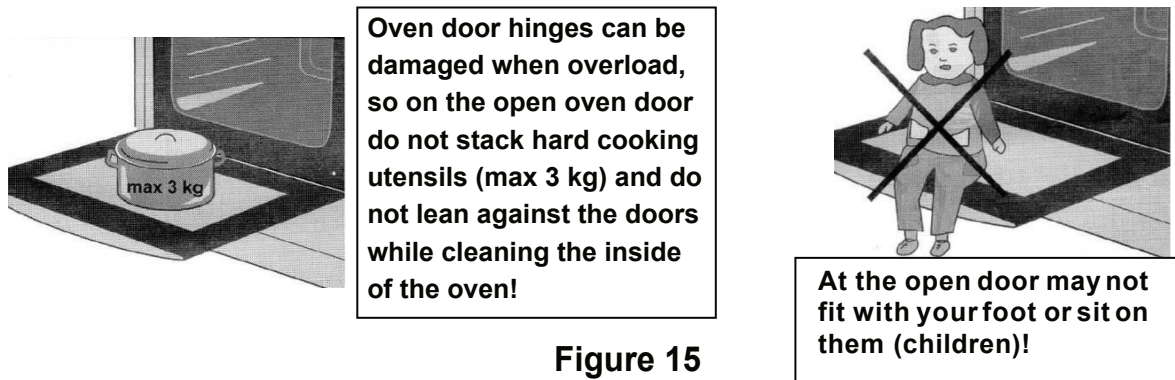


Figure 15

5. CLEANING

The cooker and the chimney must be regularly cleaned (at least once a month).

The ash box (11) and the box area must be cleaned on daily basis. Ash disposal is to be executed in environmentally acceptable manner and in accordance with safety procedure.

The glass (20) on the firebox door (6) should be cleaned as necessary using the soot and grease cleaning agent.

The oven (7) should be cleaned after every instance of use.

To clean the exterior surface, use a soft cloth with a neutral cleaning fluid. Never use metallic sponges and / or other similar sponge to avoid damaging the surface! **PAINTED SURFACES DO NOT CLEAN WITH ABRASIVE CLEANING AGENTS!**

While cleaning the top side of the cooker, it is necessary to remove the cooking plate (1) and thoroughly clean the soot from the firebox, around the oven and flue gas deflector, including the chimney outlet opening (13).

Cooker cleaning is to be performed only when the cooker is inactive and when it is cold !

5.1. CLEANING THE FLUE GAS CHANNEL

5.1.1. COOKERS SG-50, SG-60 and SG-60 PREMIUM - cleaning above the oven

When cleaning the flue gas channel, adhere to the following procedure :

- remove the cooking plate, remove the frame from the firebox into the space under the firebox/frame by unscrewing the screws, remove the protective cover and clean the area (*Figure 16*)
- use a vacuum cleaner to vacuum the space above the oven from the top (*Figure 17*)



Figure 16

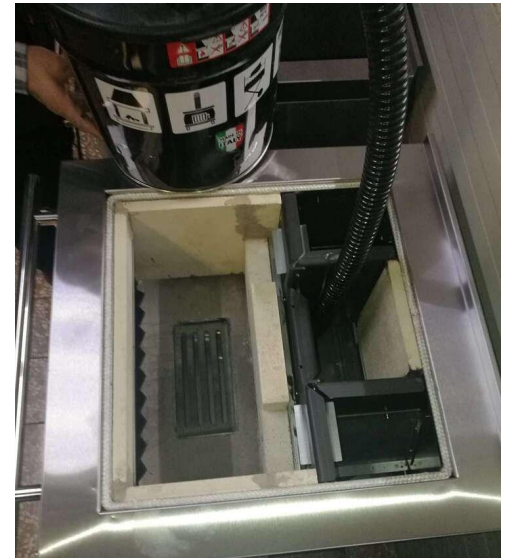


Figure 17

5.1.2. COOKER SG-50

When cleaning the flue gas channel, adhere to the following procedure :

- remove the oven door according to the procedure described on *Figure 14*,
- if necessary, remove the lower decorative cover (5) by pulling it towards yourself,
- remove the cleaning hatch lid (9) by unscrewing the screws ⇒ *Figure 18*,
- clean the area under the oven using a cooker cleaning tool (23) (*Figure 19*). After thorough cleaning, mount back the cleaning hatch lid and the oven door into their positions.

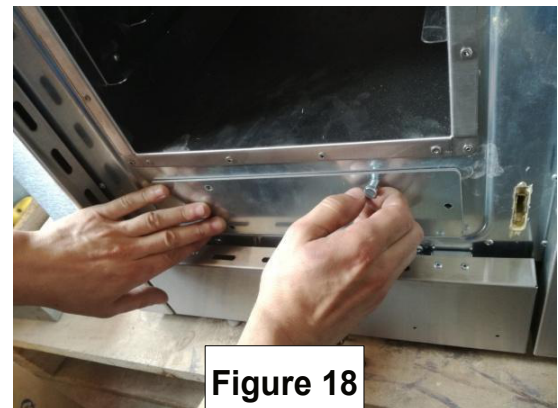


Figure 18

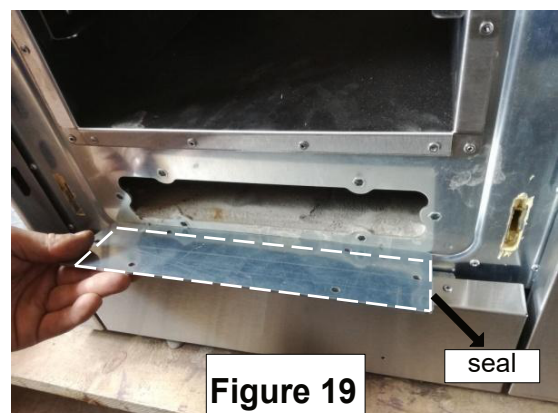


Figure 19

5.1.3. COOKER SG-60 and SG-60 PREMIUM

When cleaning the flue gas channel, adhere to the following procedure :

- remove the oven door according to the procedure described on *Figure 14* and take out the oven grid,
- if necessary, remove the lower decorative cover (5) by pulling it towards yourself, remove the cleaning hatch lid (9) in the oven by unscrewing the screws ⇒ *Figure 20*,
- clean the area under the oven using a cooker cleaning tool (23). After thorough cleaning, mount back the cleaning hatch lid and the oven door back into their positions.

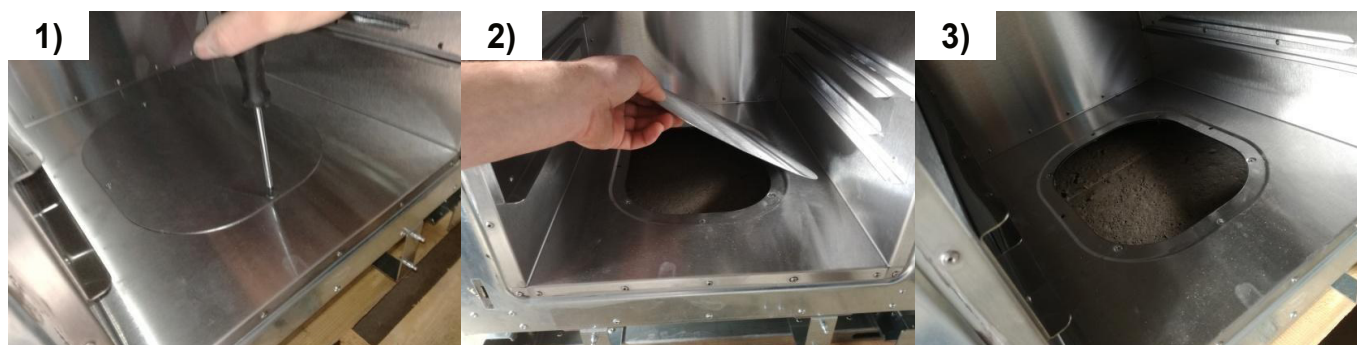
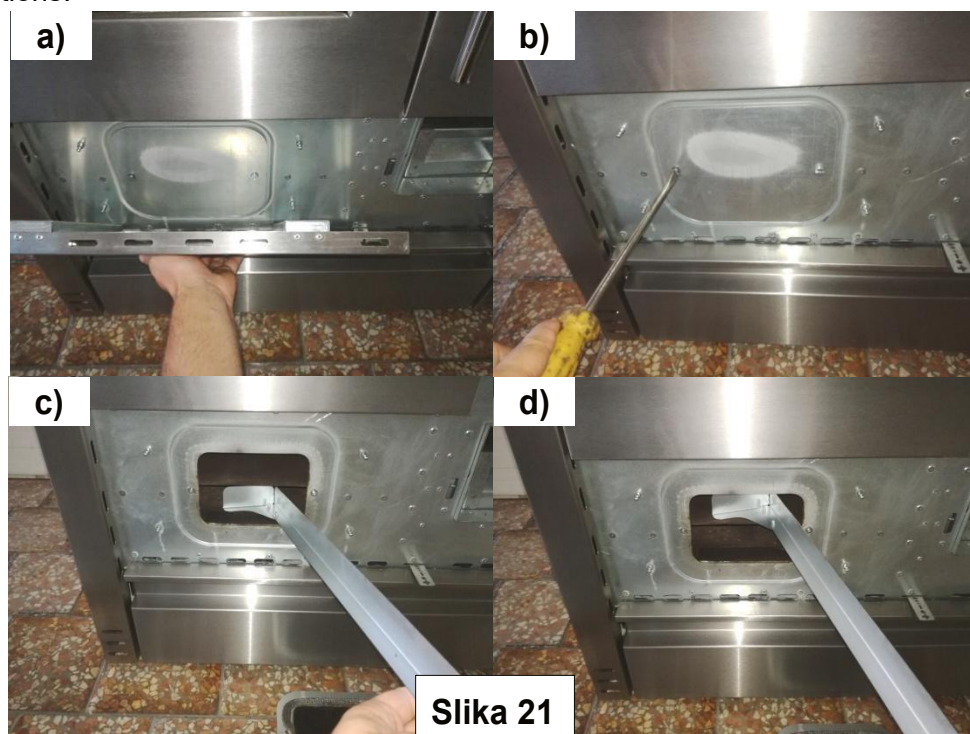


Figure 20

5.1.4. COOKERS SG-75 and SG-90

When cleaning the flue gas channel, adhere to the following procedure :

- remove the cleaning hatch lid (9) by pulling it towards yourself ⇒ *Figure 21a*,
- remove the protective lid by unscrewing the screws ⇒ *Figure 21b*
- clean and remove the soot and ashes from the cooker inside (*Figure 21c and d*) using a cooker cleaning tool (23). After thorough cleaning, mount back the protective lid and cleaning hatch lid back into their positions.



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6. MAINTENANCE

During the cooker use, the **chamotte insulation** (consumable material) suffers natural damage that must be repaired with chamotte putty. **It is not necessary to remove the chamotte insulation from the cooker.**

During delivery, cooking plate is coated with protective paint. After a few hours of the first firing protective paint on the cooking plate will burn out causing an unpleasant smell. The smell disappears after a few hours of firing. **The plate took on a greyish - operating color.** This is **normal phenomenon and has no effect on plate lifespan.**

During the non-use of the cooker, it is IMPORTANT that **the cooking plate is smeared with a cloth dipped in edible oil** because due to moisture on the plate it may appear the layer of rust.

Stainless material on the cookers is susceptible to slight colour change due to high temperatures. **Stainless materials are to be maintained exclusively with stainless material maintenance agents in accordance with the manufacturer's instructions.**

Handle securing bolt on firebox door and **firebox door protective sheet** has to be tightened if necessary.

GLASSCERAMIC COOKING PLATE

- **only at certain cooker models**



Glass ceramic cooking plate by SCHOTT is **extremely temperature resistant** and withstand even abrupt temperature shocks **up to 700°C**. It is insensitive to normal mechanical loads in the kitchen. CERAN® cooking surface is **easy to clean**.

- It should be cleaned **only when completely cooled down**, preferably after each use - with kitchen paper towels or a clean cloth
- For regular cleaning **use special glass ceramic cleaning agents** which creates a protective layer on the surface
- For regular cleaning **use special glass ceramic cleaning agents** which creates a protective layer on the surface
- NEVER use abrasive or aggressive cleaning agents such as grill and baking oven sprays, stain and rust remover, sponges with abrasive surface !
- **Before each use**, wipe the dust and other particles from the cooking plate, as such deposits can damage the surface
- Hard and baked stains must be removed with a **scraper for glass-ceramic**
- If anything (**sugar or food containing sugar** etc.) has burnt-in on the cooking surface by mistake, this **must be removed immediately (while hot)** to avoid surface damage.
- Changing the color of the plate has no effect on its performance and efficiency!

6.1. OLD COOKER DISPOSAL

Once the cooker is no longer fit for use it must be delivered to an authorized disposal service specialized in recycling this type of waste. **It is forbidden to dispose of the old cookers in the natural environment!**



6.2. SPARE PARTS

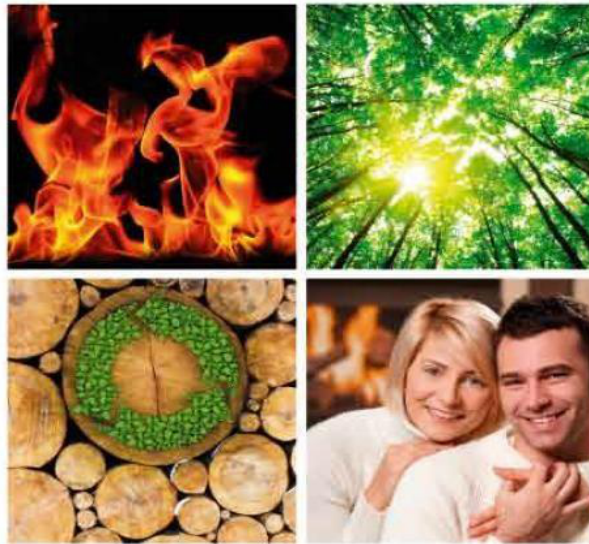
Only original spare parts by the manufacturer are to be used. Should non-original spare parts be used or should the repair be executed by an unauthorized individual, the warranty will be void.

7. MALFUNCTIONS / CAUSES/ SOLUTIONS

PROBLEM	POSSIBLE CAUSE	SOLUTION
Firebox door glass is black and/or the firebox is smoky (black soot)	<ul style="list-style-type: none"> ◆ insufficient flue draught (less than 10 Pa) ◆ faulty regulation ◆ too much fuel in the firebox ◆ fuel too moist ◆ inadequate fuel ◆ excessive temperature in the firebox 	<p>⇒ check the connection of the cooker with the chimney and the chimney ⇒ study <i>chapters 1.2 and 1.3. Instruction manual - INSTALLATION</i></p> <p>⇒ study <i>chapter 4.2.</i> ⇒ reduce the fuel quantity ⇒ use fuel with less than 17% of relative moisture ⇒ use fuel as described in <i>chapter 1.1.</i></p> <p>⇒ reduce the fuel quantity and primary air volume and adjust chimney flue draught in accordance with <i>chapter 4.2</i></p>
Insufficient flue draught in the chimney; black smoke expelled from the chimney	<ul style="list-style-type: none"> ◆ chimney filled with soot ◆ cooker filled with soot ◆ chimney partially clogged or filled with soot ◆ fuel not sufficiently dry ◆ firebox cast grate turned in the wrong direction ◆ firebox door opened ◆ inadequate flue draught ◆ faulty regulation 	<p>⇒ clean the chimney</p> <p>⇒ clean the cooker</p> <p>⇒ unclog and clean the chimney</p> <p>⇒ use fuel in accordance with <i>chapter 1.1.</i> ⇒ set the grate in accordance with <i>chapter 4.3.</i></p> <p>⇒ close the door ⇒ adjust the flue draught in accordance with <i>chapter 1.2. Instruction manual - INSTALLATION</i> ⇒ adjust the primary and secondary air in accordance with <i>chapter 4.2.</i></p>
Smoke coming out of the cooker	<ul style="list-style-type: none"> ◆ cooker filled with soot ◆ chimney filled with soot ◆ fuel too moist ◆ low calorie fuel ◆ levels of fresh air in the room too low ◆ temperature in the firebox too low ◆ chimney lower than 4.5 m ◆ chimney diameter smaller than the one prescribed 	<p>⇒ clean the cooker as described in <i>chapter 5.</i> ⇒ clean the chimney as described in <i>chapter 5.</i> ⇒ use fuel as described in <i>chapter 1.1.</i></p> <p>⇒ study <i>chapter 1.4. Instruction manual - INSTALLATION</i> ⇒ increase the firebox temperature by increasing fuel quantity ⇒ adjust the chimney in accordance with <i>chapters 1.2. and 1.3. Instruction manual - INSTALLATION</i></p>
Cooking and baking temperature too low	<ul style="list-style-type: none"> ◆ insufficient or excessive chimney flue draught ◆ excessive primary air volume ◆ inadequate fuel ◆ too much fuel – combustion difficult ◆ flue gas deflector opened ◆ grate in closed position 	<p>⇒ adjust the chimney flue draught in accordance with <i>chapter 1.2. Instruction manual - INSTALLATION</i> ⇒ reduce primary air volume</p> <p>⇒ use fuel as described in <i>chapter 1.1.</i> ⇒ add less fuel to the firebox</p> <p>⇒ close the flue gas deflector</p> <p>⇒ set the grate into the open position</p>
Cooking and baking temperature too high	<ul style="list-style-type: none"> ◆ excessive chimney flue draught ◆ inadequate fuel ◆ flue gas deflector closed ◆ grate in the fully open position 	<p>⇒ reduce the chimney flue draught in accordance with <i>chapter 1.2. Instruction manual - INSTALLATION</i> ⇒ use fuel as described in <i>chapter 1.1.</i> ⇒ open the flue gas deflector ⇒ adjust openness of the grate as required</p>

SENKO

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