

Garden Living Collection

CHAR
Griller
BBQ COLLECTION

Leaf
Stoves 

Outdoor Stove and Chargrilling Range





**COOK,
EAT &
RELAX**

NAPOLI PIZZERIA MODEL

CLASSIC MODEL

ELEGANCE MODEL



BRINGING OUTDOOR COOKING TO LIFE – LETS GO AL FRESCO!

Let's Party – Our Outdoor Stove, BBQ Charring & Pizzeria Range gives a state of the art garden cooking and heating experience. Our Garden Range has been designed with two separate and independent compartments, the top compartment is solely for Charcoal & Convectional cooking and underneath is a totally separate compartment with a highly efficient Clean Burn wood burning stove, for heating your patio or seating area.

When the evening air becomes fresh and starts to cool, just light the wood burner and get the party started. Quickly the flames will be dancing brightly behind the secure heatproof ceramic glass door in the wood burning stove compartment and giving up to 10kw of heat with beautiful flames reflecting on the ground in front. Your new Leaf Outdoor Stove will be the centre piece of the patio celebrations. The wood burner is easy to reload with wood and simple to control using the two air control knobs at the front.

State of the Art Garden Cooking - Keeping your cooking area completely clean, fresh & odourless from the wood burner, quick to heat up and giving your food that unique CharGrilled flavour and of course with no woody smells or taste. Just easy, quick and simple.

Clean Burn Heating – Then when you wish to heat your outdoor area you have a Clean Burn - wood burning stove with full air management for maximum efficiency and easy to control giving you up to 10kW of heat output which will warm up your guests. We recommend the use of quality kiln dried wood or well-seasoned wood, this will ensure a cleaner burn, higher heat output with greater efficiency and reduced emissions and smoke. On those hot days you can just use the top cooking compartment to Charring, BBQ & Cook your food, no need to light the Eco friendly, clean burn wood stove. Alternatively you can have the stove burning to heat your patio area and also cook at the same time on the Char grilling compartment at the top giving you a very versatile and unique addition to your garden, an incredible feature with amazing benefits.

WHAT CAN I BURN IN MY CLEAN BURN WOOD STOVE

When using the clean burn stove we recommend you use kiln dried or well seasoned wood with a moisture content of less than 20% this will give you the optimum burn and the highest efficiency with minimal smoke which emits the harmful Particular Matters (PMs) into the environment. This will also give you maximum heat output and use the minimal amount of wood.



When burning Green wood or unseasoned wood with a moisture content of greater than 20% you risk discolouration on the door glass and it will most likely use up to twice the amount of fuel to achieve a lesser heat output than if you used the correct fuel. Using Kiln dried or well-seasoned wood will give you greater heat outputs, improved efficiency and therefore running costs, all of which is kinder to our environment and the air that we breathe!!



AN AMAZING COOKING AND BBQ EXPERIENCE – TAKE THE AL FRESCO CHALLENGE

COOKING

- **CHAR-GRILLING** – traditional BBQ grilling over the hot glowing embers of the charcoals for that BBQ char grilled finish for steaks, ribs, chicken breasts, lamb cutlets, kebabs, burgers, sausages & vegetables, the Grill Plate allows you to sear that wide diamond grid finish into your food showing everyone that you're a true grill master with stripes.
- **DELICATE GRILLING** – using the Griddle Plate for an indirect delicate heat for cooking and locking in the flavours for seafoods, fish and tender fillet steaks
- **ROASTING** – Slow cooking a large joint of meat on the indirect heat of the Griddle Plate
- **SMOKING** – Boost the flavour of the food and infuse that smoky flavour and taste into your Ribs and glazes with hickory wood chips using the indirect heat of the Griddle Plate
- **BAKING** – Real Baked Potatoes full of that outdoor BBQ moist flavour using indirect heat on the Griddle Plate
- **FAST WOK COOKING** – High temperature fast cooking using Asian fusion in the Wok to bring a twist to the Al Fresco experience, using the Griddle Plate with the round Wok infill plate removed
- **PIZZA & BREADS** – Baking that crispy mouth-watering perfect pizza or warming breads and scones using a Pizza Stone using the indirect heat on the Griddle Plate



DIFFERENT COOKING STYLES – EASY TO CHARGRILL, COOK, EAT & RELAX

CHAR GRILLING – Cooking on the stainless steel grill plate will disperse an even spread of heat from the charcoal fuel which is placed in the lift out charcoal grill box to give an excellent cooking result and the Grill Master stripes. The grill plate is solid stainless steel (grade 304) and can be placed in the dishwasher for cleaning if required.

FAST WOK COOKING – GOING ORIENTAL – The griddle plate has a lift out round infill centre hole allowing you to place a Wok directly over the charcoals for super hot fast Wok cooking.

SOLID GRIDDLE PLATES – The griddle plate is a solid mild steel plate, once placed on the top of the charcoal grill box it will quickly warm up to a cooking temperature and typically would be used for cooking vegetables, seafood and fish. If you were doing a larger piece of meat on a slow roast we would recommend using the griddle plates.

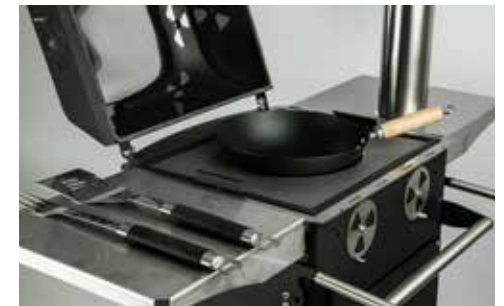
PIZZA & BREADS – When cooking pizzas and breads we recommend putting the pizza stone on top of the solid griddle plates if the charcoal is on maximum burn.

CONVECTIONAL COOKING – Elegance Model Only

When the wood burner has been fired up and is burning well with a good bed of ash. Heat will be transferred from the top of the stove into the charcoal grill box area. So on the Elegance model when the lid is down in the closed position the cooking area will start to heat up, to temperatures of between 150 to 220° C. This will allow the cooking of various foods, this method will keep the foods being cooked moist and tasty. The lid has to be kept down so the heat can be generated, build up and retained in the charcoal grilling compartment area. This cooking relies on the wood burning stove outputting 5kW to 10kW of heat. When cooking using this methodology lava rocks or similar must be placed in the charcoal grill box area to absorb the fats that will come off the food being cooked.



Stainless steel Chargrilling plate



Fast wok cooking



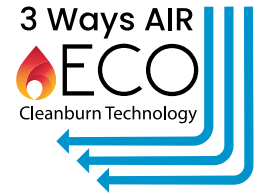
Solid griddle plate



**COOK,
EAT &
RELAX**



THE ELEGANCE. OUTDOOR WOOD BURNER, CHARGRILLER & BBQ



COOK,
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The Elegance model – The most versatile model in our range, the Elegance is our premium chargriller that does so much more! The Charcoal 'Grill Box' allows you to Barbecue or Cook with the chargriller, and the addition of the top hinged lid enables you to learn the art of 'smoking' all sorts of dishes, roasting whilst relaxing or just cooking 'al fresco' whilst the stove burns away!

The Elegance has two rotary air controllers which will allow you to better control the temperature whether you are doing a long slow cook or a fast chargrill.

KEY FEATURES:

- Compact size - 475mm wide x 400mm deep x 900mm high to cooking surface
- Large hinged lid above the chargrilling and cooking area
- Large CharGrilling cooking area 405mm x 330mm – Cook for 6 to 8 people
- Integrated logstore underneath
- Stainless Steel 4mm thick grilling plate that is easily removable and dishwasher safe
- Easy lift out Steel Charcoal Grilling Box
- Full rotating Air Controls for efficient and easy cooking
- Unique 4 ways air inlet to the charcoal cooking area giving super fast heating up times allowing air to circulate all around the chargrilling box and underneath the charcoal
- Easy clip-on Stainless steel side shelves (Qty x2) which are fully removable
- 4mm thick Stainless steel top plate with integrated hinges
- Full heat control for cooking with air management controls
- Rear wheels for move-ability
- Heat reflecting Stainless Steel mirror finish interior for excellent heat distribution & retention
- Stainless Steel flue pipe – which is easily removable for storage 1.0 metre long
- Cook from the rear or the side position
- Towel Rail at the rear for hanging your cooking utensils and moving the stove
- Full 3 way Air management for a Clean Burn stove, with an air wash system to keep the door glass clear & clean
- Primary Air & Tertiary Air to ensure high efficiency for maximum heat output from the wood being burnt
- Fully coated with anti-corrosion coating to help prevent discolouration and rust
- Fully British Made – with 3 year Warranty (conditions apply)



Fast wok cooking

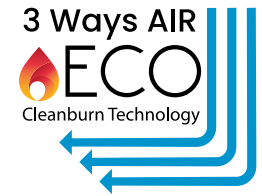


Stainless steel Char grilling plate



Easy lift off side shelves

THE CLASSIC – OUTDOOR WOODBURNER, CHARGRILLER & BBQ



COOK,
EAT &
RELAX

The Classic CharGriller – has the same Charcoal Grill Box in the top as the Elegance model but doesn't have a high top lid so when you're not barbecuing you just slide on the discreet stainless steel top plate and it looks like a piece of modern artwork in your garden, but of course it's a Clean Burn outdoor wood burning stove.

KEY FEATURES:

- Compact size - 475mm wide x 400mm deep x 900mm high to cooking surface
- Large CharGrilling cooking area 405mm x 330mm – Cook for 6 to 8 people
- Stainless Steel flat Top Plate- easy lift off
- Stainless Steel 4mm thick grilling plate that is easily removable and dishwasher safe
- Easy lift out Steel Charcoal Grilling Box with full Air Controls for efficient and easy cooking
- Unique 4 ways air inlet to the charcoal cooking area giving super fast heating up times allow Air to circulate all around the chargining box and underneath the charcoal
- Easy clip-on Stainless steel side shelves (Qty x2) which are fully removable (sides)
- Full heat control for cooking with air management controls
- Towel Rail at the rear for hanging your cooking utensils and moving the stove
- Rear wheels for move-ability
- Stainless Steel flue pipe – which is easily removable for storage 1.0 metre long
- Cook from the front or the side position
- Full 3 way Air management for a Clean Burn stove, with an air wash system to keep the door glass clear & clean
- Primary Air & Tertiary Air to ensure high efficiency for maximum heat output from the wood being burnt
- Fully coated with anti-corrosion coating to help prevent discolouration and rust
- Fully British Made – with 3 year Warranty (conditions apply)

Just lift off the stainless steel lid & cook



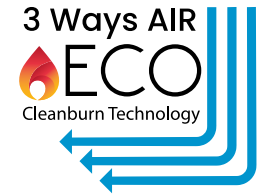
Side shelves can be fitted to both sides or fit one & stand at the side to cook if the stove is lit.



Griddle plate with wok cooking



THE NAPOLI PIZZERIA & OUTDOOR WOOD BURNING STOVE



**COOK,
EAT &
RELAX**

The Napoli Pizzeria model – is a dedicated outdoor stove with the same Clean Burn features as the Elegance & Classic models. However, it has the added feature of being more than just a garden wood burning stove; it has the twist of an open compartment at the top where you can place a pizza stone and then cook a delicious stone-baked pizza up to 14" or warm breads. So if you just fancy a nibble of freshly baked breads or a pizza to share under the stars, the Napoli Pizzeria is for you.

COOK, EAT & RELAX...

KEY FEATURES:

- Compact size - 475mm wide x 400mm deep x 735mm high to cooking surface
- Pizzeria Cooking compartment at the front, for cooking the perfect pizza and/or freshly baked breads up to 14" diameter
- Rear wheels for move-ability
- Stainless Steel flue pipe – which is easily removable for storage 1.0 metre long
- Towel Rail at the rear for hanging your cooking utensils and moving the stove
- Full 3 way Air management for a Clean Burn stove, with an air wash system to keep the door glass clear & clean
- Primary Air & Tertiary Air to ensure high efficiency for maximum heat output from the wood being burnt
- Fully coated with anti-corrosion coating to help prevent discolouration and rust
- Fully British Made – with 3 year Warranty (conditions apply)



**COOK,
EAT &
RELAX**

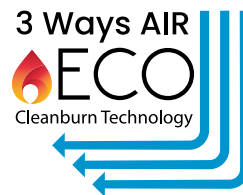


With optional stainless steel outer top plate

OUR TECHNOLOGY – ECO-CLEAN BURN COMBUSTION

The True Art of 3 way – Total Air Management

Our range of outdoor Chargriller BBQ & Pizzeria stoves has been designed to optimise the burning conditions in the outdoor wood burners and achieve an Eco-Clean Burn by getting the maximum heat and efficiency out of the fuel you are burning and ensure the minimum amount of smoke and particle matter is emitted into the environment



3 Way Air Management is key to gaining the optimum efficient burn in the stove chamber. To achieve this we need a precise supply and flow of air (oxygen) into the stove chamber to create and maintain the correct burn temperature to ensure all of the heat energy is extracted from the wood being burnt.

1. Primary Air: supplied to the bottom of the firebox so when lighting and burning wood it can be used as a 'boost' function for starting the fire, or when you have added fresh logs to the fire especially if they are a little damp. The controller for this is at the front of stove.

2. Secondary Air: known as the air wash, this preheated air flows down the inside surface of the flat door glass, feeding the fire and helping to keep the glass clean. Once the stove is hot you control the burn rate by adjusting this secondary air controller at the front of the stove.

3. Tertiary Air: preheated air enters higher up at the back of the stove chamber through a series of holes in the fireboard. When the fire is hot, this air helps burn off all of the unused gases from the fuel. You will see the Eco-Clean Burn working as small flames spiral and dance out of these holes as the unburnt gases fully combust. This function is automatically controlled with the secondary air controller at the front of the stove.

CONTROLLING THE WOOD BURNER is extremely easy by using the 2 Air controllers at the front of the stove, just below the door.

The Bottom Knob controls the **Primary Air** and the Top Knob controls the **Secondary Air & Tertiary Air**



Tertiary and
Secondary air
controller

Primary air
controller

QUALITY AND DESIGN

The complete range of outdoor Chargriller, BBQ's & Pizzeria stoves has been fully designed and hand built in the UK. We pride ourselves on our innovative designs giving ease-of-use and the quality of our workmanship. Our Chargriller & Pizzeria models have been fully tested to ensure durability and reliability. We trust they will enhance your garden as a real and beneficial working garden feature. We hope you'll love them as much as we do.

PROTECTING & UNDERSTANDING YOUR BBQ



ANTI-CORROSIVE COATINGS – We have developed a special anti-corrosive coating system which is Patent Pending. Firstly we completely shot blast the metal so our anti-corrosive coating has an excellent bond to the stove. We then coat the complete outside of the stove with this anti-corrosive coating. Once this has been completed we then apply two topcoats of black high temperature heatproof paint.

When not in use we would always recommend using a waterproof barbecue cover as this will help protect the stove from the bleaching effects of the sun

LIFT OUT CHARCOAL GRILL BOX



Charcoal grill box



Stainless steel chargrill plate



Griddle solid plate



Griddle plate with round infill



Fast wok cooking

LIFT OUT CHARCOAL GRILL BOX – using the Chargrill Plate or the Solid Griddle Plate or the Wok

The Charcoal Grill Box just simply drops in to the top of the Elegance and Classic models and then when you wish to cook with charcoal you just lift off the chargrill plate or the solid griddle plate and fill with good quality charcoal and light, then place the required top plate back on, and once the charcoal is glowing with grey embers just start cooking. Dependant on which top plate is fitted this will determine what and how you will cook from chargrilling to fast wok cooking

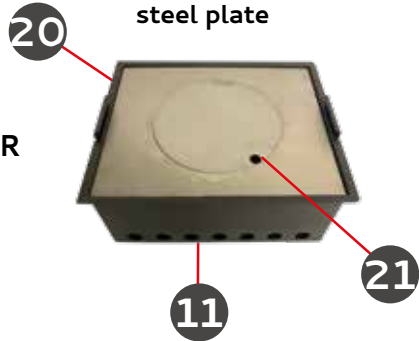
There are air controllers in the BBQ stove body which rotate to allow air into the charcoal grill box and control the burn rate of the charcoal. Our Unique 4 ways air inlet to the charcoal grill box gives super fast heating up times allowing air to circulate all around the charcoal box and underneath the charcoal. So you get an excellent even burn of the charcoal giving fantastic heat distribution across the entire grill box for easy chargrilling, griddle cooking or fast Wok cooking. Then when you want to empty the ash, wait till completely cold before touching and then just lift the charcoal grill box up and out of the stove body and empty the ash.

DIMENSIONS AND VIEWS ELEGANCE CHARGRILL BBQ

Stainless steel chargriller plate



Griddle solid steel plate



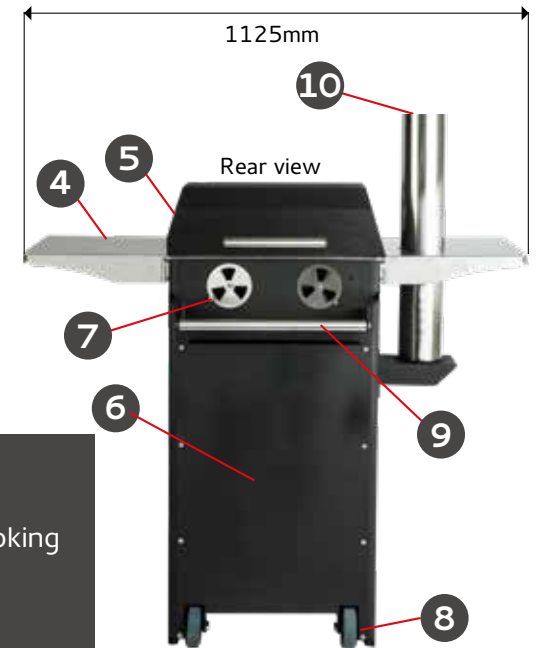
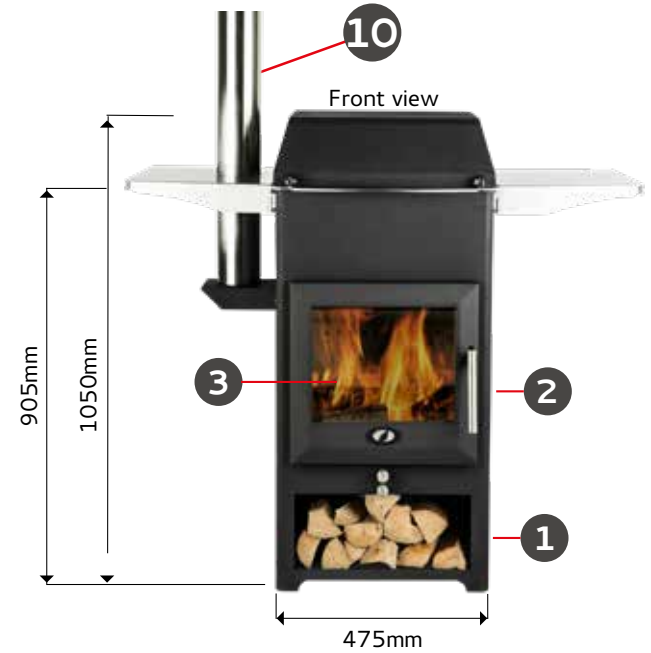
OR

THE LIFT OUT

Charcoal grill box fits into the top of the Elegance & Classic model



Lift off side shelves



COOKING AREA
Grill size 405mm x 330mm
(Cook for 6-8 people)

Optional Extras:

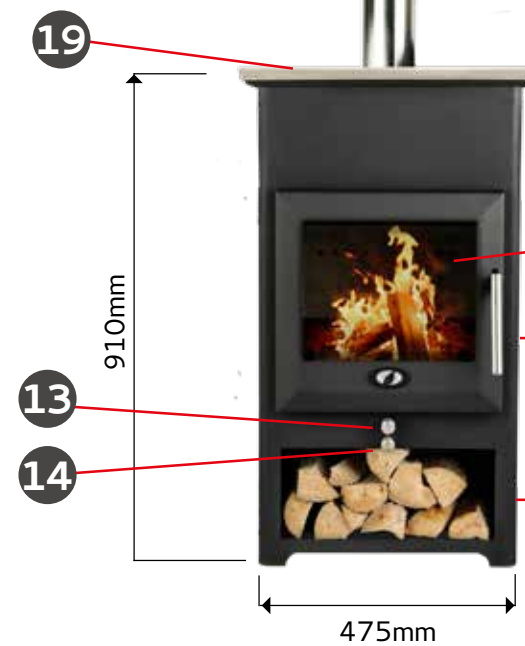
- Solid Steel Griddle Plate with Round Lift out Centre Plate for Wok Cooking
- Heavy Duty Weather Cover
- Stainless Steel Charcoal Grilling Box
- Stainless Steel Top Cover Plate for the Napoli Pizzeria

INDEX OF PARTS

1. Logstore Compartment
2. Stainless Steel Door Handle
3. Eco Clean Burn Stove
4. Stainless Steel Shelves
5. Hinged Lid (Elegance Model Only)
6. Rear Panel
7. Charcoal Compartment Air Inlet Rotating Controllers
8. Rear Wheels (Qty x2)
9. Towel Rail
10. Lift off Stainless Steel Flue pipe - 1.0m long all models
11. Lift Out Charcoal Grill Box
12. Stove Heat Proof Fire Boards
13. Secondary & Tertiary Air Controller Knobs
14. Primary Air Controller Knob
15. Lid Handle (Elegance Model Only)
16. Heat Control Rotator (Elegance Model Only)
17. Charcoal Grill Box Compartment
18. Pizza Cooking Compartment (Napoli Model Only)
19. Lift off Stainless Steel Top Plate (Classic Model Only)
20. Griddle Solid Steel Plate
21. Lift Out Centre Infill Plate for Wok Cooking
22. Stainless Steel Grill Plate

CLASSIC MODEL

Lift off stainless steel lid



Stainless steel chargriller plate



OR

Griddle solid steel plate



Charcoal grill box



NAPOLI PIZZERIA MODEL

Pizza cooking compartment





COOK, EAT & RELAX

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OUR 3 YEAR WARRANTY

We offer a 3 year warranty which covers all our Chargriller & Pizzeria models, giving you peace of mind with your purchase.

Consumable items such as, the charcoal lift out grill box, firebricks, grate parts, glass, paint and rope seals are excluded. Full Terms & Conditions of the warranty can be found in the Operating Manual

This range of Outdoor Clean Burn Wood Stoves/Heaters, Chargriller BBQ's & Pizzeria are for outdoor use only and must not be installed or used inside a building.

Leaf Stoves have a policy of continuous product development and reserve the right to change specifications & make modifications to the appliances described & illustrated within this brochure at any time.

