

The oven must be assembled before the first operation. Gloves must be worn when working with the Frost oven system. Due to the manufacturing process, sharp edges are present, which can cause corresponding injuries. The screws and nuts are included in the delivery. On each side of the sheet there are four prefabricated holes with a diameter of 10mm. They are screwed together with one screw and one nut each. On the bottom, the furnace has 8 holes with a diameter of 50mm, which ensure the correct air supply. In these holes, the grid will clip in by putting the oven upside down. First clip the grid in at two holes and then apply a little bit of pressure to clip it into all four holes. The two metal strips must be screwed together on one side first and bent around the oven. After that screw them together on the second side, make sure that the ring can easily be pushed over the ventilation holes. After this step the oven can be turned over again. Now it can be filled, or the lid can be put on with the clip.

## Recommended fuel: peat briquettes or hardwood briquettes type RUF-S

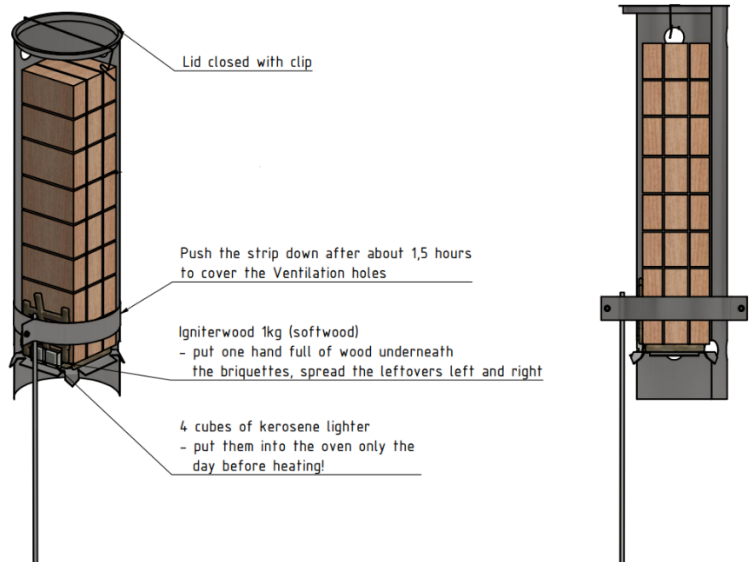
For heating:

1. 1kg igniter wood (soft wood), of which 1 handful spread on the grid, put 10kg briquettes on top of it. Do not let briquettes fall in from above as this can damage the heating grate. Distribute the remaining firewood to the left and right of the wood briquettes. Then, depending on the desired heating time, add another 5-10 kg of briquettes, standing up. The entire filling must not be too high. It must be ensured that there is enough air up to the lid to allow the briquettes to expand. Usually with wood briquettes min. 10 centimeters. This dimension depends on the briquettes, depending on the producer and wood quality, the expansion can be very different and should be tested beforehand in a furnace. If the clasp comes loose or the lid opens, use less heating material. Peat briquettes have less expansion. PE film must be disposed of properly.
2. Lid is placed on top and closed with the clip.
3. Insert 2x2 cubes of kerosene lighter through the lower ventilation holes. These must be positioned under the firewood, which was previously spread at the left and right of the briquettes. Add the kerosene lighters max. one day before heating to prevent them from being smoked out.
4. Spread the ovens evenly on the field. Always in the middle of the lane to maintain safety distances. Each oven must be secured with the oven support rod. The frost oven support rod has a length of 70 cm. It will be pushed 45-50cm into the ground so that it protrudes 20cm - max. 25cm out of the ground. The frost oven is placed directly next to it, on a flat, horizontal surface. Strip cover is pushed over the rod, so sticks out above min. 1cm
5. The kerosene lighters are lit with the help of a gas burner through the ventilation holes on the bottom of the oven.
6. Attention! In the first 1.5 hours there is an increased smoke production, after that it should stop smoking.
7. The strip or ring should be pushed over the ventilation holes after approx. 1.5 hours to achieve a longer burning time. This can be done with the help of a converted fork, in which two tines have been removed. Be careful it is very hot!
8. Refill: A 3rd package can be refilled for a longer frosty night. This can then be used for up to 9 hours of heating. The 3rd package is inserted after about 5 hours. Use leather gloves! Shake the oven briefly so that the ash falls away. - Cover down - package in - the cover is put back on after approx. 20 minutes. Do not let briquettes fall in from above as this can damage the heating grate. Again, dispose of the PE film properly.
9. After burning and when the oven has completely cooled down, remove the ash and refill it.
10. Storage of the oven can be done in the orchard on the pole. Wood briquettes cannot be stored in the oven due to the absorption of moisture. Fuel must be stored dry!

**When using the oven without a lid, the hail net or rain foil must be in winter position to prevent the hail net or rain foil from burning!**

**We recommend that we set up 300 ovens on one hectare.**

All information's are only valid in case of correct use and regular maintenance in accordance with the requirements of Fruit Security. In case of ambiguity, please contact Fruit Security.



# Warnings:

Since the oven reaches temperatures of more than 800°C during operation, appropriate caution is required.

A temperature of approx. 400°C is enough.

Be sure to follow the warnings! This prevents property damage and injuries that can even cause death in the worst case.

- Before ordering check the legal admissibility of the specific intended use by clarifying the situation with the competent authorities.
- We recommend that you coordinate the specific use you intend with the local fire brigade before commissioning.
- Before commissioning a whole field, the national warning centre must be informed about the intended commissioning. The initial smoke could otherwise trigger a fire alarm, in case of non-notification the costs are borne by the polluter itself.
- Read the Info sheet.
- Gloves must be worn when working with the Frost oven system. Due to the manufacturing process, sharp edges are present, which can cause corresponding injuries.
- The oven must be used outdoors and with good ventilation. The use indoor and in an enclosed space must be omitted.
- In the event of a storm or strong wind, the operation of the oven must be omitted. Observe the weather forecasts before lighting.
- In the event of long drought, the operation of the oven must be omitted.
- Take precautions that the oven does not overturn (e.g.: through uneven ground, wind, animals, etc.)
- To prevent the frost oven from tipping over during operation, it must be secured and only be used with the frost oven support rod and the associated strip cover.
- Position the oven only on stable, level, horizontal and fireproof surfaces.
- It is not possible to change the position during operation.
- Be careful to not come into contact with the hot surfaces. Never touch the hot oven wall.
- Take precautions to keep children, people, and animals away from the oven.
- If necessary, build barriers against accidental reaching the oven or its hot surfaces.
- Make sure that sparks or flames that may leak out of the combustion chamber do not ignite other materials.
- Keep fire extinguishers within reach before lighting.
- Never leave the ignited oven unattended.
- In any case, keep enough safety distances to the oven. Note a possible spark flight. Find out the necessary safety distances, at your local fire protection authority or fire brigade.
- Ensure that no flammable substances, materials are within the specified safety distances. This includes trees, shrubs, plants, woods, fences, buildings, roofs, or anything like that.
- Keep the oven clean and check it before any commissioning.
- Be careful when cleaning because embers can stay in the ash for a long time.
- Do not make any modifications to the oven. Structural changes to the oven can lead to serious damage and health hazards.
- Use only fuels provided by Fruit Security which are specially designed for the oven.
- The storage of the fuel materials must be done with precautions for fire protection. Highly flammable materials must be stored in accordance with the specifications.
- It is not advisable to store the fuel in the oven, as it can lead to strong condensation or the ingress of rainwater, especially with wood, can cause the fuel to absorb moisture.
- Make sure that the fuel is stored dry to avoid excessive smoke.
- Smoke may develop during the operation. Depending on the wind direction, there may be smoke and/or odour nuisance in the neighbors.
- Due to the possible smoke development, make sure that there is no visual obstruction in road traffic!!!
- In case of danger in default, the fire brigade must be immediately alerted.

## Disclaimer:

Fruit Security assumes no liability for direct damage or consequential damage resulting from improper use or maintenance, non-compliance with our operating instructions, warning notices, information sheets and / or any statutory and / or official regulations as well as changes to the Components are created. Products may only be operated by people who are familiar with our instructions and products. Since the freezing ovens are operated with natural fuels and therefore the burning time as well as other specified data vary depending on the weather conditions, Fruit Security accepts no liability for any frost damage or loss.