

INFORMATION SHEET



4B SOLID FUEL PIE POD 05-05-15

SILENT SIMPLICITY JUST FOR YOU

BAKE, BOIL & ROAST, FRY, SIMMER & TOAST. ©



"HAVE YOUR CAKE AND EAT IT"

We can do a lot better than that.

How about cook it, keep yourself warm and in some cases heat your domestic water.

The icing on it is the smile on your face when you realise that the whole process costs a few logs and no electricity, save money and join the fun.

The 4B Pie Pod is feature packed, multi fuel stove incorporating a practical rectangular oven space above.

Use the base of the oven to boil, fry, toast and cook pizzas, the middle of the oven for roasts and bread baking and the top of the oven for pastries whilst simmering

takes place on the stove top plate. Bring electricity free, self sufficiency, a little closer.

About the Oven

- Features

*Rectangular, dome topped oven heated on all five sides and vented to the flue in the top.
6mm thick, heavy duty, replaceable steel oven bottom plate.
Oven sizes are 300 wide x 230 deep x 230 high.
Longer lasting stainless pastry tray and matching wire rack with lifting tool.
Two position stainless tray supports.
Glass panelled oven door with temperature gauge.
Stay cool oven door handle.*

- Oven Function

*Before we can get the oven working correctly we have to have a good combustion system under it to provide the right type of flames from which we can heat the oven.
Flames rise vertically from the fire and hit the stainless baffle plate which deflects them around the bottom of the oven and then up around the sides, back and over the domed oven top passing under the simmer plate before leaving the appliance. This process ensures that the oven is taking maximum energy from the flames making the cook stove very efficient.*

About the Stove

- Super Clean Burn Multi Fuel Combustion

*High temperature firebox ling system providing much better combustion and a longer burn time.
Three controlled air routes into the stove, Air wash air to help keep the door glass clean.
Over fire air for wood burning. Under fire air for solid fuel.
Longer lasting stainless steel grate, grate frame, baffle, front fret, fiddle rail and hinges.
Burn wood, peat or solid fuel and cook in the oven with no electrical consumption.*

- **Ash Cleanliness**

The special internal design of the combustion chamber and front fret constrains ash where it should be, inside the stove and not on the hearth in front of it. In addition the stove has a deep ashpan capable of holding 24 hrs continuous burning.

- **Water Heating**

Heat water from a boiler version.

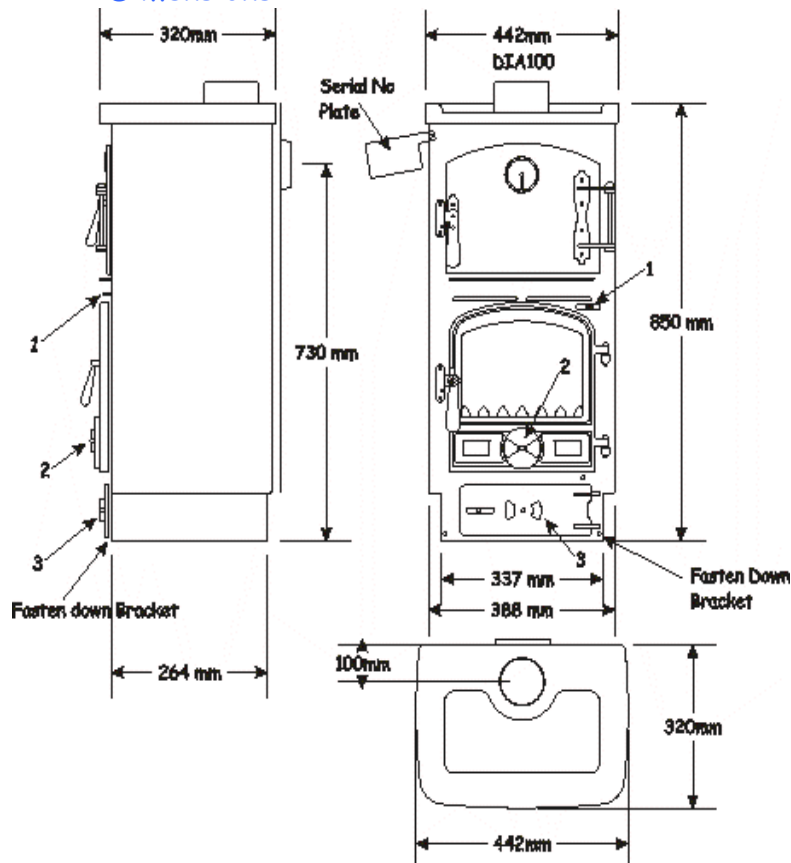
- **All Night Burning**

With the large capacity firebox and high temperature firebox lining system the stove can squeeze the last drop of heat from whatever fuel you choose to burn..

- **Additional Features**

*Fully adjustable door hinges.
Fully adjustable door lock.
Stay cool easy to use door handle.
Stainless steel grate.
Stainless steel grate carrier.
Stainless steel front fret.
Stainless steel baffle plate
External Riddling.
Built in rear heat shield.*

- **Dimensions**



- **Weights**

Dry Cooker 100 kg

Boiler Cooker 115 kg

Designed and manufactured in the U.K.

www.bubbleproducts.co.uk 01302 742520

terryhibbard design