

Jumbo Chocolate Chip Cookies

This is our favorite cookie recipe here at the Kuma factory. We celebrate every employee's birthday with a huge plate of these cookies and we hope you enjoy baking them on your Kuma Applewood!

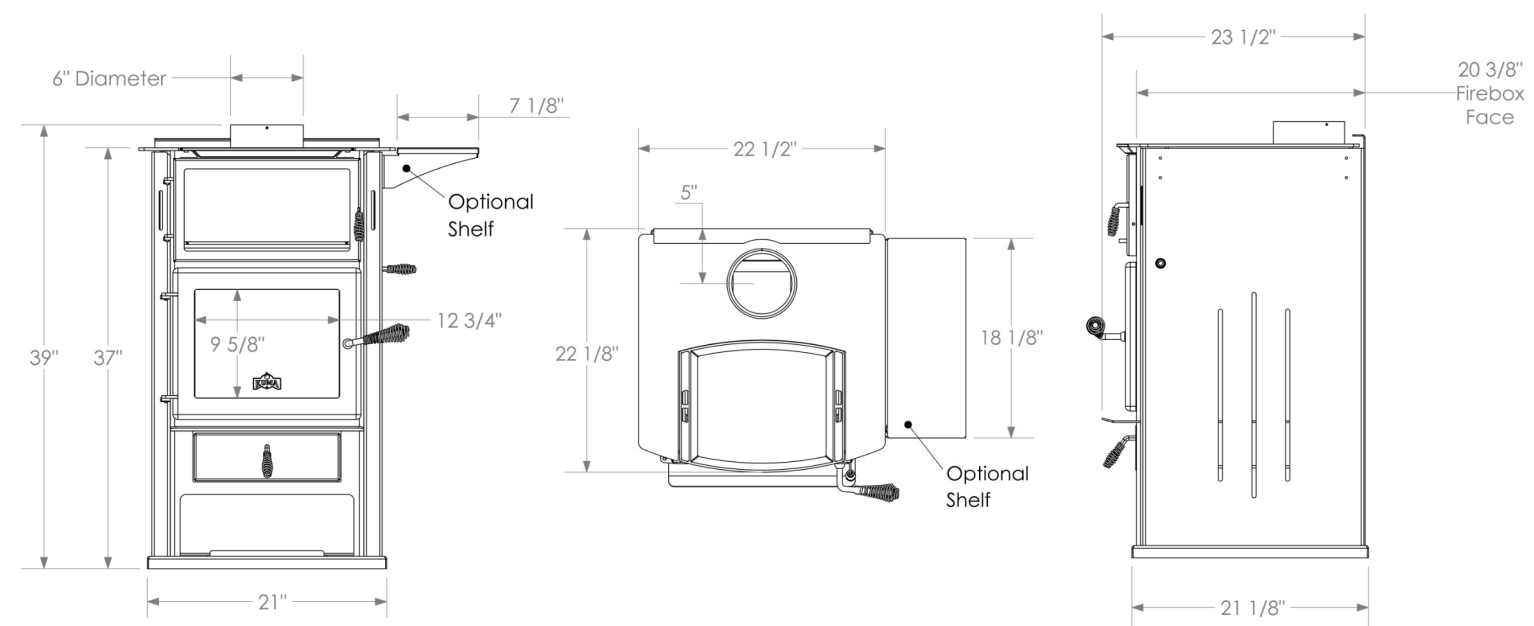


Ingredients:

- 1 cup butter
- ½ cup granulated sugar
- 1 cup packed brown sugar
- ½ teaspoon baking soda
- 2 eggs
- 1 teaspoon vanilla
- 1 ½ cups all-purpose flour
- 1 package of 12 ounce semisweet chocolate pieces (2 cups)

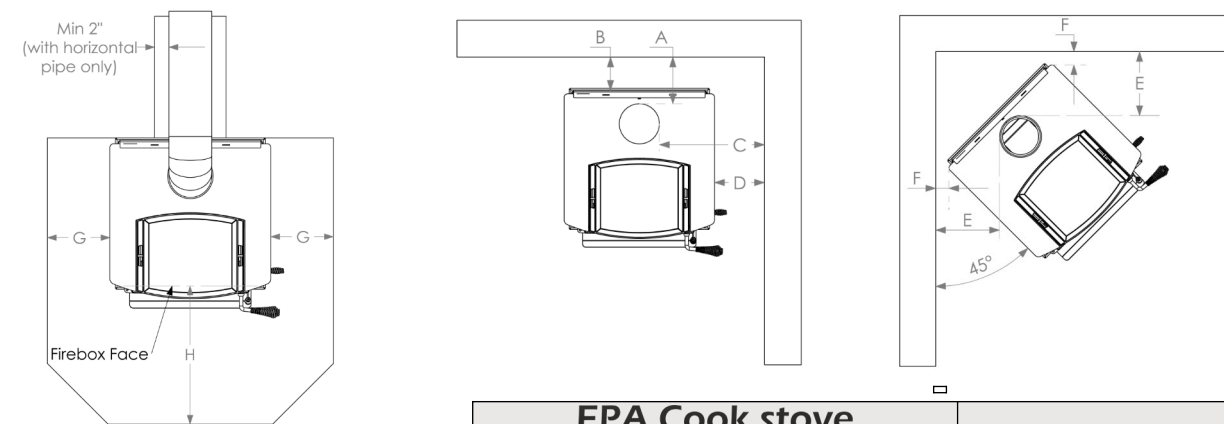
Instructions:

- Place your thermometer in the oven and build a medium sized fire heating the oven to 375°F.
- Cream the butter, sugar, brown sugar and baking soda. Add the eggs and vanilla and mix until combined.
- Gradually mix in the flour until combined.
- Stir in chocolate chips.
- Measure ¼ cup scoops of dough and evenly space 4 scoops on your extra cast iron griddle or baking sheet.
- Bake 12-14 minutes, rotating the pan half-way through.
- Add wood and adjust the air to maintain a temperature between 350° and 375°
- Let the cookies stand 2-3 minutes before transferring to cooling rack.
- Makes about 20 cookies



	Minimum clearance with single wall pipe	Minimum clearance with double wall pipe
A	7	6.5
B	5	5
C	15.75	15.25
D	7.5	7.5
E	9.75	9.25
F	2	2
G	3.25	3.25
H	16	16

See owner's manual for more information including alcove installation diagrams.



Authorized Dealer:
Monroe Fireplace Inc.
 19922 US HWY 2
 Monroe, WA 98272
 (360) 794-8024

EPA Cook stove Requirements	Applewood
Oven Thermometer & Oven Rack	Yes
Ash Clean out Below Oven	Yes - Access through fuel door
Oven Volume > 1 cubic foot	1.1 cu. Ft.
Cooking Surface (sq.ft.) 1.5x greater than firebox volume (cu. Ft.)	Yes: 2 sq. Ft. = 1.7x firebox volume
Ash Pan	Yes
Primary use for cooking or baking	Yes
No fan or heat channels	No fan or heat channels
Flame path around 4+ sides of oven	5 sides: bottom, sides (x2), back, and top



Applewood









Applewood

The warmth of a wood fire meets the joy of home cooking in the Kuma Applewood. Designed to allow the cooking temperature to be adaptable to the season, this small cook stove is ready-made for daily use.



Ideal Room Size	600 - 1000 Sq. Ft.
Heat Output	25,000 BTU's/hr.
Burn Time*	7 Hrs.
Wood Length	14"
Firebox size	1.2 cu. Ft.
Oven Temperature	250° - 550°
Certifications	EPA: Exempt / Safety: UL 1482
Flue Size	6"
Weight	415 lbs.

-  UL safety tested - alcove approved
-  Ash pan system included
-  Outside air ready
-  Manufactured home approved
-  Includes cast iron cooking griddle
-  Includes grill plate for grilling over hot coals inside the firebox.

*A stoves burn time will vary depending on type and quality of fuel.



Baking

Enjoy baking your favorite casseroles, pizza and bread in the wood fired oven.



Cooking

Pan fry breakfast, lunch or dinner right on the top of the stove using the integrated cast iron griddle.



Boiling

Remove the cast iron griddle and you are set up for high-heat boiling or frying directly on the firebox top.



Wood Fired Warmth

Although not its primary function, this stove will get you quite warm and toasty while cooking your favorite dishes.

THE HEART OF A KUMA

Comfort

The best way to cook a meal during the cold winter is with the warmth from an Applewood cook stove. You'll stay nice and toasty while making toast and you will certainly keep your family warm while preparing a hot dinner. When the cooking is done, the house will be left cozy and full of wonderful aromas.

Quality American Craftsmanship

Still made right here in Idaho, USA. We take incredible pride in products that are made by one craftsman, start to finish. This stove is not welded together on an assembly line. Each cook stove has the finish details you would expect on a hand-made product. All cook stoves have precision laser cut steel and come with our limited lifetime warranty. Kuma Stoves is still family owned and operated. So when you purchase a Kuma, we can honestly say it is from our family to yours

A Dependable Provider

When the power goes out, the Applewood will keep you warm and you will be able to cook for your family. No electricity is required to operate a Kuma stove so you can depend on the crackling fire that you need this winter. Achieve energy independence by investing in a true off-grid stove.

Optional Accessories



Side Shelves: Add these side shelves for a small food prep area. These 7" shelves are stainless steel. They remove easily and are dishwasher safe.

Cook's Comfort Shield: This shield hangs across the door keeping you protected from the heat of the stove while you are cooking. When not in use, the comfort shield has a convenient storage location behind the stove.



Additional Cast Iron Griddles: These 12" x 15" cast iron griddles fit perfectly in the oven for baking cookies or fixing up a hot plate of nachos!