WISELIVING

SUSTAINABLE HEATING, COOKING & HOT WATER SYSTEMS

GOURMET COOKER

AUSTRALIAN MADE
SLOW- COMBUSTION
WOOD STOVE

INSTALLATION & USER MANUAL

Thank YOU for supporting Australian-made.

Congratulations on purchasing your new Gourmet Cooker! Please read this document carefully before installation and first use to ensure the wood stove is safe and ready for use. For questions regarding installation or use of this unit, please contact us Monday - Friday, 9AM to 5pm on 1300 050 940.

Show us your cozy setup! Tag us @WISELIVINGAUS on Instagram or Facebook – we love seeing our stoves in their new homes.

Contents

WARNINGS 4
READ BEFORE INSTALLATION

INSTALLATION GUIDELINES 5
AU & NZ COMPLIANCE

PARTS & HOW TO USE 12
OPERATING INSTRUCTIONS

GENERAL INFO & MAINTENANCE 16
HOW TO CARE FOR YOUR GOURMET COOKER

GUIDE TO DRYING & BURNING WOOD 19
QUICK GUIDE FOR AUSTRALIAN CONDITIONS

TESTING & DOSING THERMABLEND 20
HOW TO USE RUST INHIBITOR

WARRANTY 22
WARRANTY INFORMATION & WARRANTY REGISTER

WARNINGS

Failure to read the following instructions could result in an incorrect installation or use, and may void the warranty. Please read through this document very carefully.

The Gourmet Cooker and its flue **MUST** be installed in accordance with the Building Code of Australia, AS/NZS standards (AS/NZS 2918:2018 – Domestic Solid Fuel Burning Appliances – Installation), state EPA emission requirements, and any local council regulations. Installation must be carried out by licensed professionals who can issue the required compliance certificates.

CAUTION – HOT SURFACE: This unit can exceed **300°C** during operation. Always use protective equipment such as heat-resistant gloves when operating the unit. **Never leave children unsupervised around the stove** while it is in use or cooling down. Use safety gates or protective screens to prevent accidental contact.

DO NOT attempt to clean the surface during the first few days of operation as the surface finish (paint) requires high temperatures to harden and cure. (See page 13 for more info).

DO NOT swap the firebox glass with the oven glass - the firebox glass is heat proof, and the oven glass is toughened and they are not interchangeable.

IF THE UNIT HAS A BOILER FITTED:

Installation of wood-fired boilers **MUST** comply with AS/NZ 3500.4:2025. This standard requires that any uncontrolled heat source is:

- Fitted with a venting system that discharges excess heat and pressure safely to the atmosphere, and;
- Designed so that the system's maximum working pressure does not exceed 50kPa.

Failure to comply may result in system failure, scalding, or serious injury. Installation must only be carried out by a licensed plumber who is familiar with the Plumbing Code of Australia and the requirements of AS/NZ 3500.4.

DO NOT connect the boiler to mains pressure. Installation should only be carried out by a qualified plumber or installer. The boiler is designed for a maximum head pressure of 6 metres, and is constructed from duplex stainless steel (formulated specifically for boiler use).

DO NOT fire the stove until the water connection is fully installed as this can damage the boiler and void the warranty.

SEISMIC RESTRAINT: All Thermalux units manufactured for the New Zealand market are provided with rear-mounted seismic restraint tabs to facilitate secure anchorage of the appliance in seismic conditions. When installing the appliance it shall be fixed in accordance with **AS/NZS 2918 – Section 3.8** and the local Building Code, utilising the fixing provisions provided on the unit.

Follow safety directions and **use caution** when handling Thermablend Rust Inhibitor.

Installation Guidelines

The following information is a guideline only.

All installations must comply with local building regulations and/or AS/NZS 2918:2018. Mixing of appliance or flue system components from different sources or modifying the dimensional specification of components may result in hazardous conditions and void the warranty.

CLEARANCES TO COMBUSTIBLE MATERIALS

The Hearth must be constructed from a NON-COMBUSTIBLE material that is a minimum of 6mm thick fibre-cement sheet with a thermal conductivity of 0.25 W/m·K

FLUE: Standard AS 2918:1990 flue kit with a 900mm long 180^0 circumference polished stainless steel flue shields.

The clearances below are relevant to the Thermalux Gourmet Cooker, fueled with solid wood only.

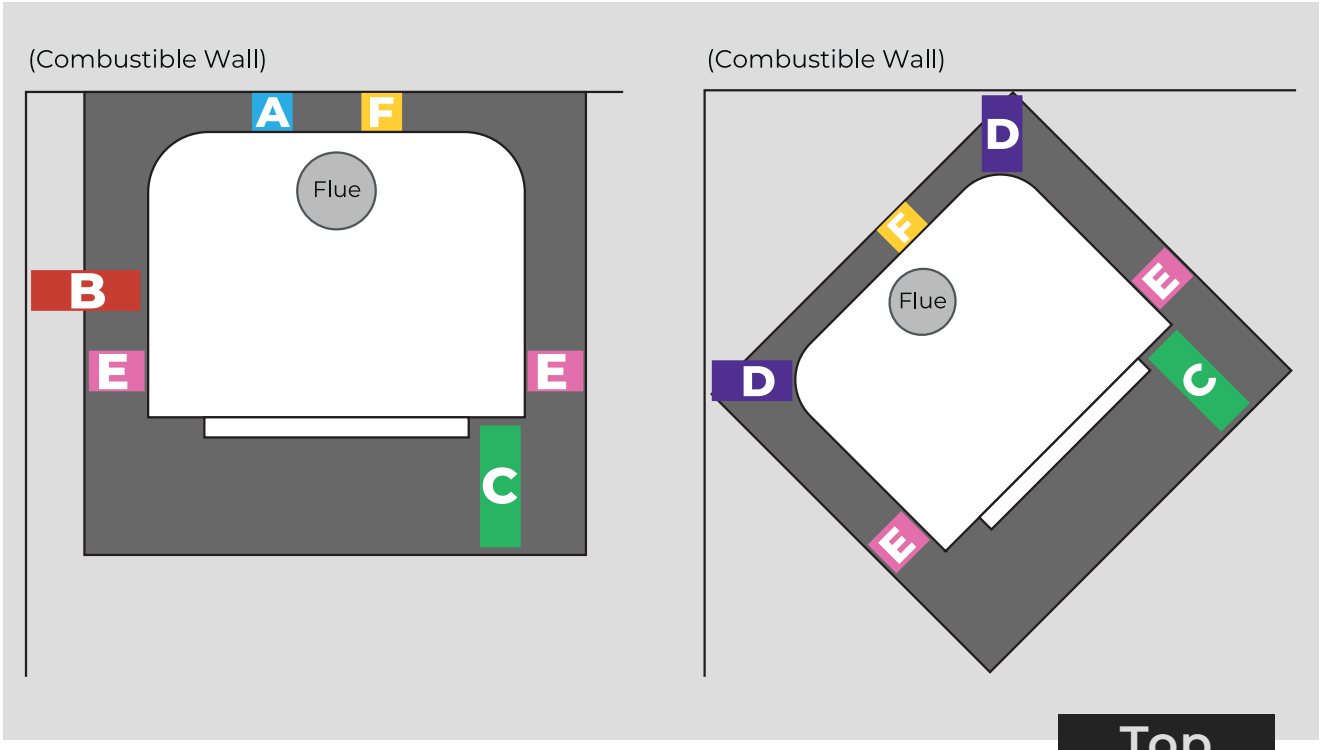


IMAGE NOT TO SCALE. Sizes are subject to change without notice.

Top View

A REAR	B SIDE*	C HEARTH (FRONT)	D CORNER	E HEARTH (SIDE)	F HEARTH (REAR)
125mm	400mm	450mm	400mm	200mm	125mm

*Side clearances may be reduced through use of heat shields. Please refer to the Australian Standards AS/NZS 2918:2018 document for further information.

DOMESTIC HOT WATER CONNECTION
(If fitted with a boiler)

1. THERMOSYPHONING

(See diagram #1. on page 7)

- The boiler must connect via flow and return fittings to an open-vented, insulated storage tank.
- The tank capacity should match the boiler's output.
- Pipes must rise continuously to enable thermosyphon circulation (no dips or sags).
- Use ¾" nominal bore for installations where the tank is directly above the stove; for longer runs, use 1" nominal bore.

2. CIRCULATING PUMP

(See diagram #2. on page 8)

Safety

- The storage tank must maintain a temperature of at least 60 °C to prevent bacterial growth.
- A tempering valve (e.g., thermostatic mixing valve) must be installed down stream to ensure delivery water does not exceed 50 °C (or 45 °C in sensitive applications such as facilities for children or elderly)

Compliance Essentials

- All installations must be carried out by a licensed plumber in accordance with the Plumbing Code of Australia
- The system must comply with AS 3498:2020 and relevant installation standards including AS/NZS 4766, AS/NZS 3500, AS/NZS 4130, and others as applicable

FLUE INSTALLATION

The Gourmet Cooker is built with a centrally located flue spigot. Install the 6" (150 mm) stainless steel active flue with the crimped end facing down, inserted into the spigot.

A minimum flue length of 4 m (overall) is recommended for sufficient draft. *Tightly sealed homes may require extra flue height or a vertical-discharge cowl for adequate draught.*

Using an Existing Chimney

- Clean the chimney thoroughly before installation.
- Fit a non-combustible register plate to close off the chimney base, and install the 150 mm diameter flue through it.
- Extend the flue to the top of the chimney and install a chimney cowl and cap.

Free-Standing Installation

- Where the flue passes through combustible materials, such as a roof space, a triple skin flue (150mm, 200mm & 250mm) is required. (Install to manufacturers instructions)
- Maintain an air gap between the outer casing and roofing timbers as per local building regulations.
- Terminate the flue with a suitable cowl and sealing cone to prevent water or residue ingress.
- The flue must project at least:
    - 600 mm above the roof, or;
    - Above the ridge line, if within 3 m horizontally of the ridge, as per AS/NZS 2918:2018 Clause 4.9.

(See Diagram #3. on page 9)

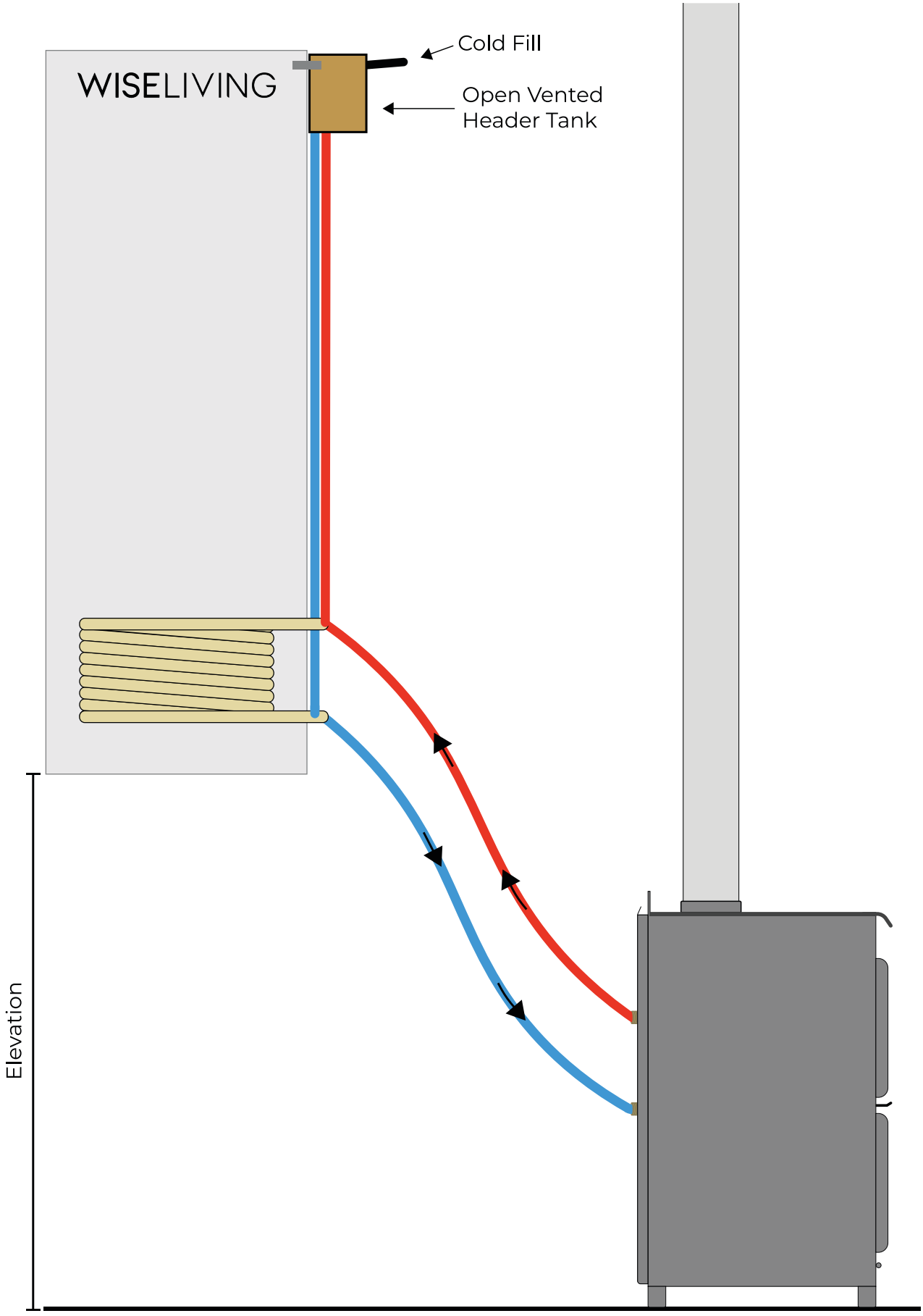


Diagram #1 (Thermosyphoning)

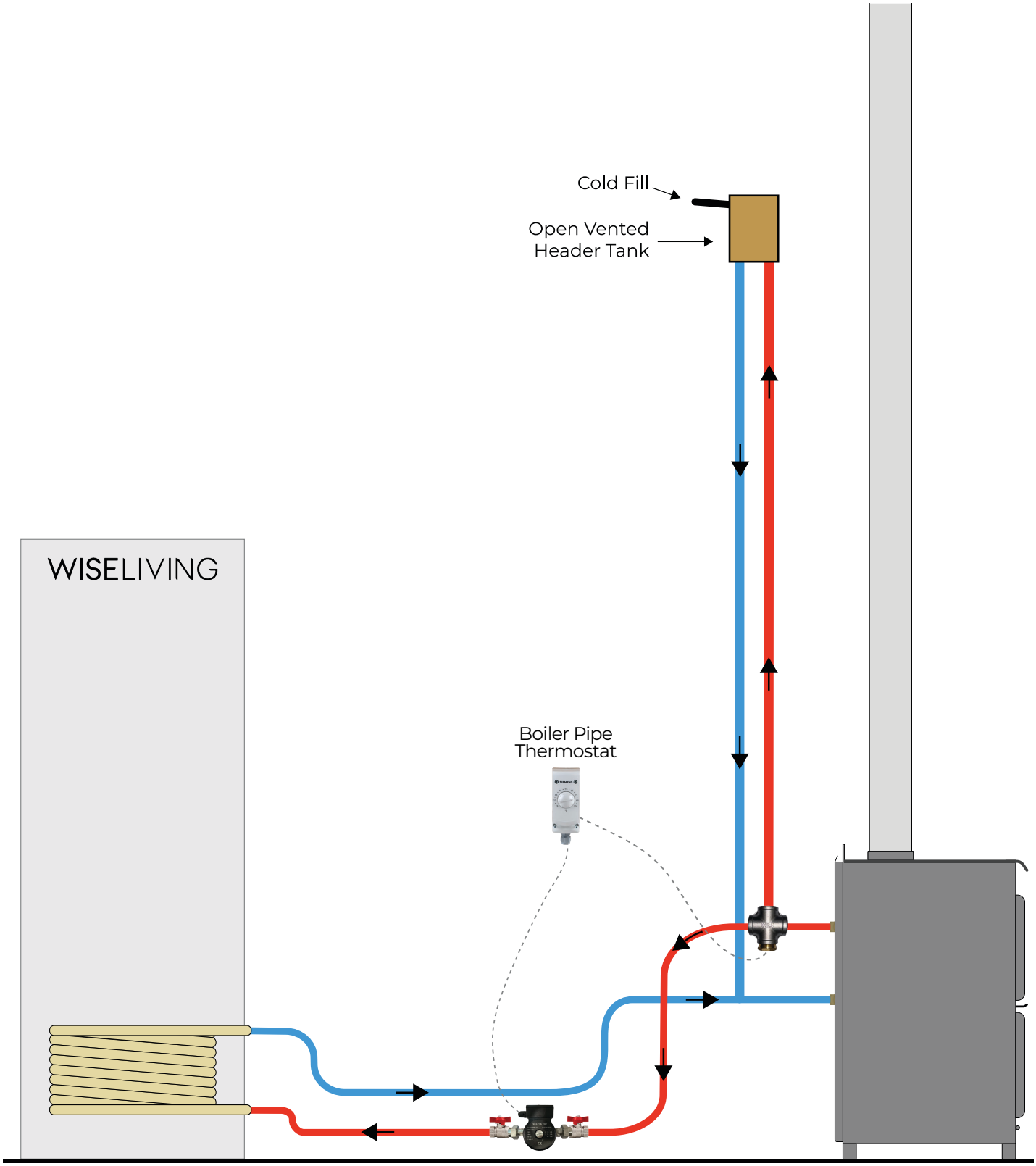


Diagram #2 (Circulating Pump)

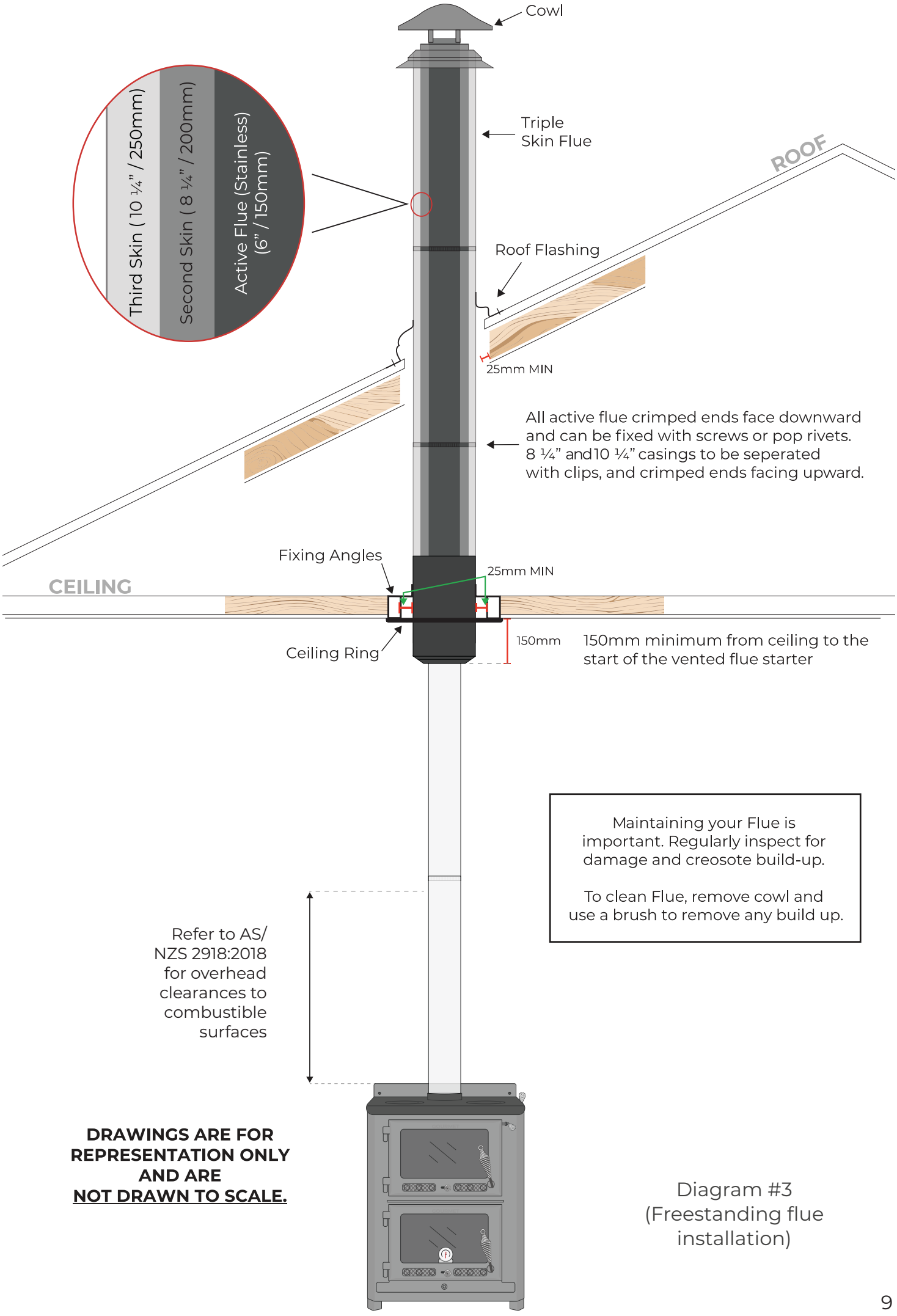
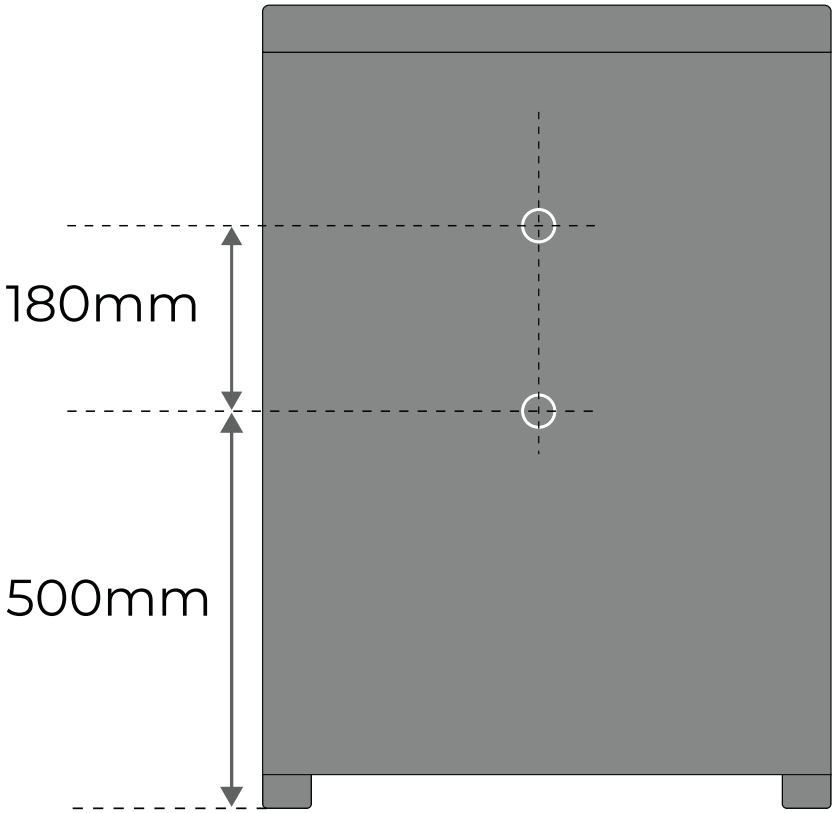


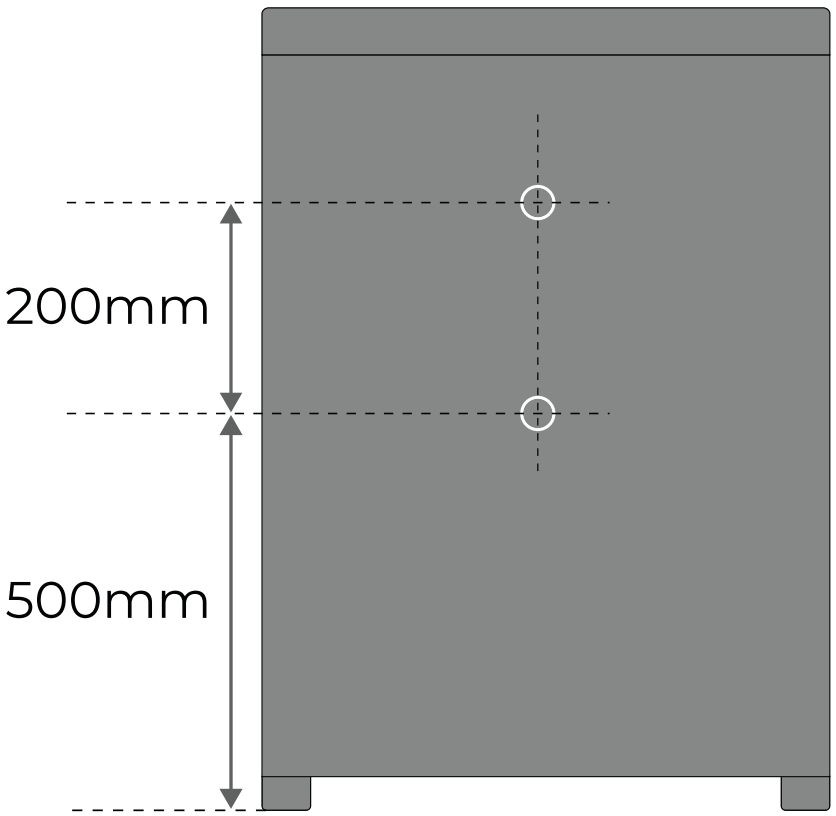
Diagram #3
(Freestanding flue
installation)



5kW / 8kW Boiler Pipe Connections

(REAR)

Male
3/4” BSP / DN20

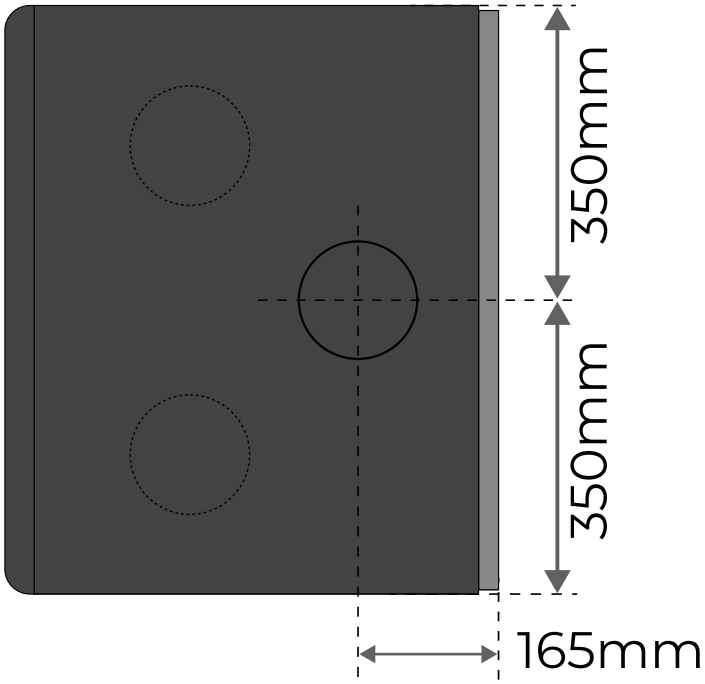


15kW (CD) Boiler Pipe Connections

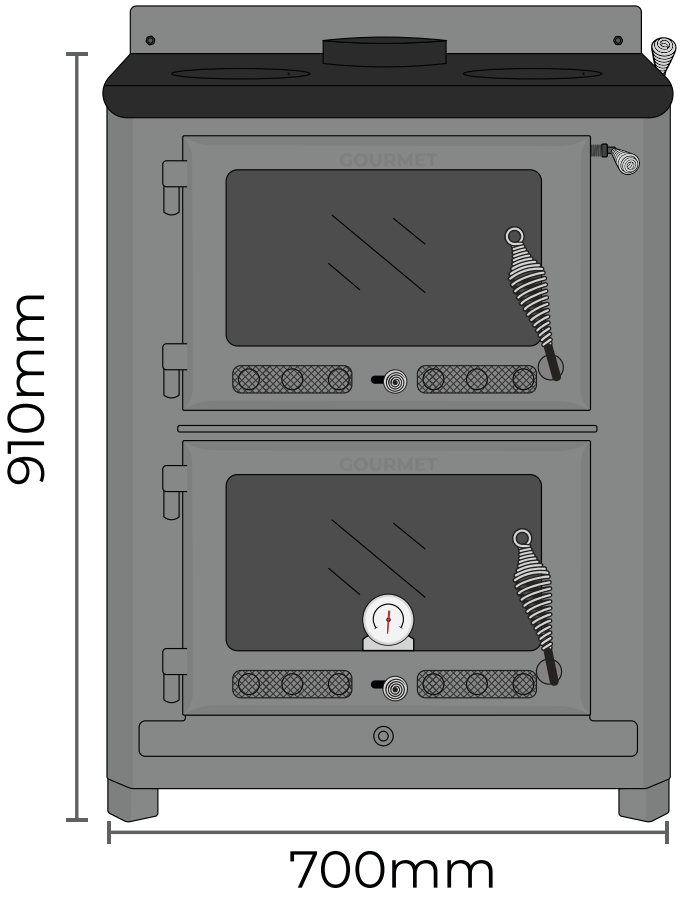
(REAR)

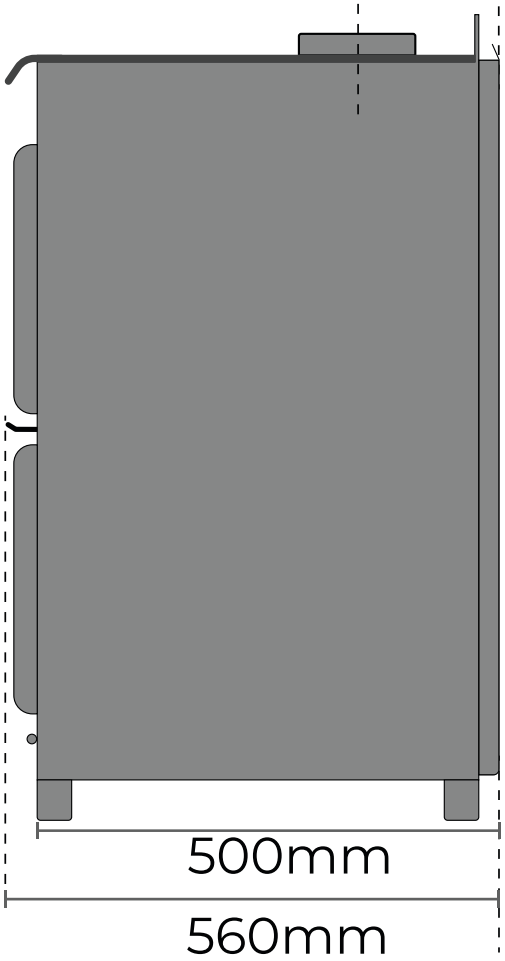
Male
1” BSP / DN25

Top View



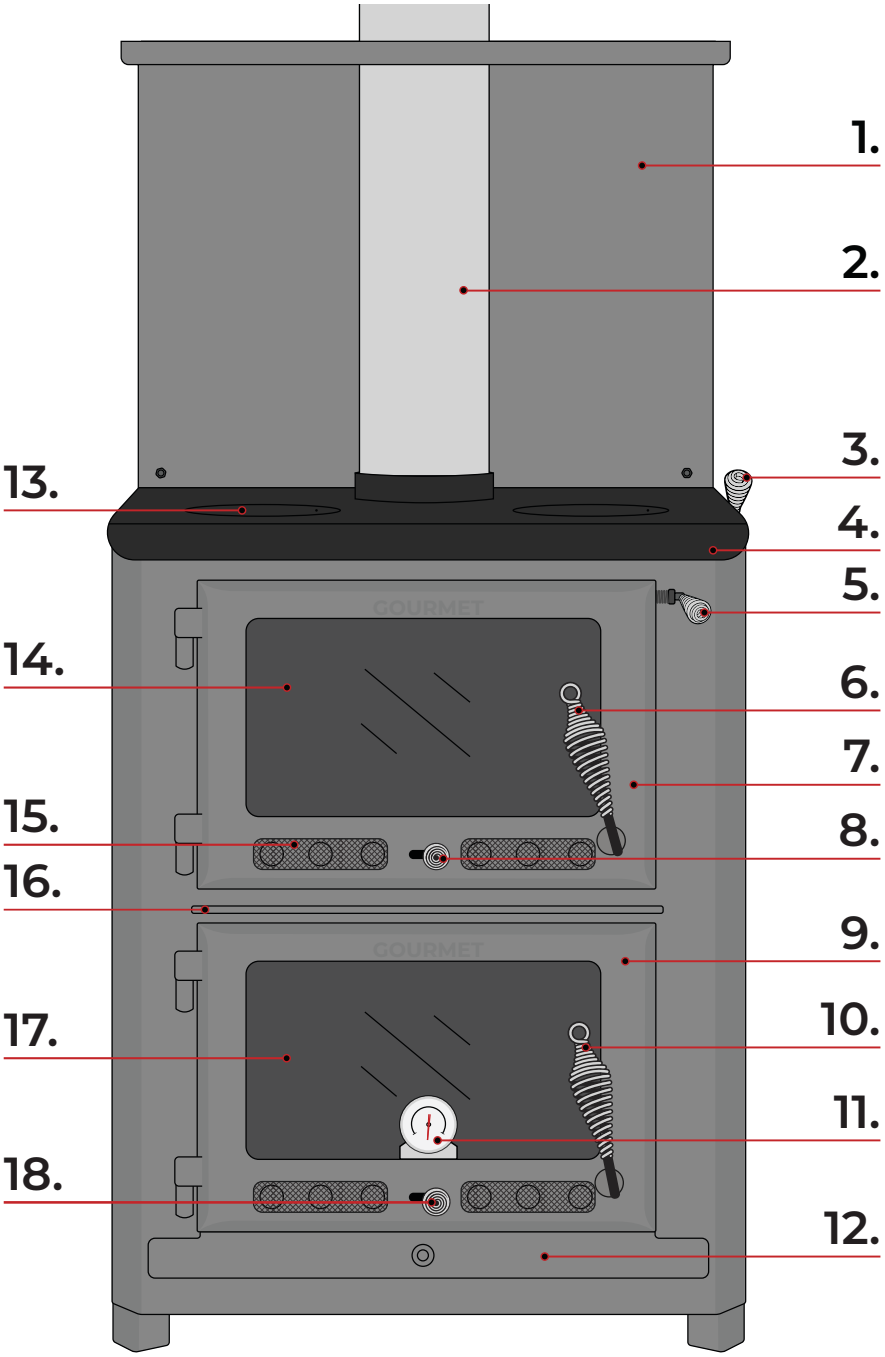
Front View

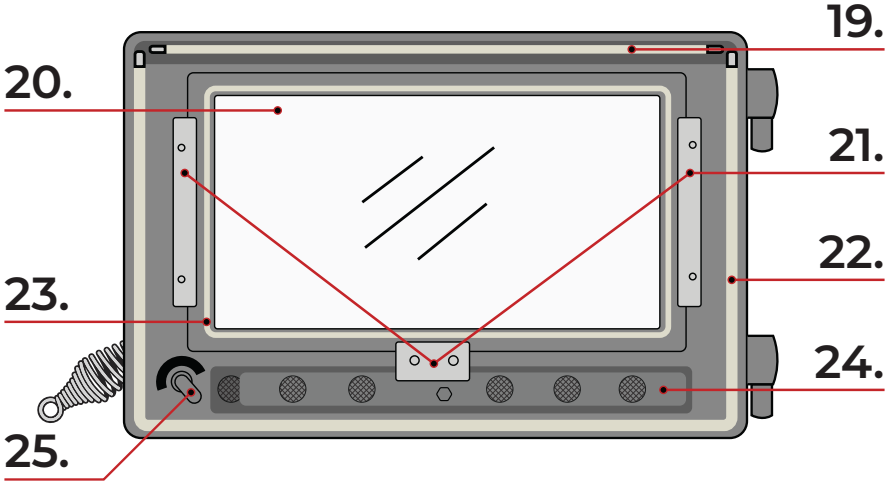




Side View

Parts & How to Use





PARTS

1. Splashback*
2. 6" Flue*
3. Damper Lever
4. Cooktop
5. Top Air Control (F/Box)
6. F/Box Door Spring Handle
7. Firebox Door (Cast)
8. Firebox Air Control
9. Oven Door (Cast)
10. Oven Door Spring Handle
11. Thermometer
12. Ashpan
13. Removeable Hotplates
14. Firebox Glass
15. Mesh Vent Covers
16. Ash catcher
17. Oven Glass
18. Oven Air Control
19. Top Air Control Rope Seal
20. Glass
21. Glass Retainers (Pack of 3)
22. Firebox / Oven Door Rope Seal
23. Glass Rope Seal
24. Cast Air Control Slide
25. Door Latch

*Non-Standard Add-On

TIPS

- Always open damper controls before refueling.
- Leaving 1/2" - 1" of ash in the firebox creates an ashbed that assist with burning, and helps to protects the firebox steel base.
- Avoid wet or green wood – these will cause maintenance problems such as creosote.
- A hot fire burning slowly produces little or no smoke. A cold fire smouldering produces maximum smoke.
- Condensation may form in the fire box or ash pan area when the stove is lit or cold. This will evaporate as the stove heats.

OPERATING INSTRUCTIONS

CONTROLS

The Gourmet Cooker controls include: Damper Lever (3), Top Air Control - F/Box (5), Firebox Air Control (8) and the Oven Air Control (18).

Damper Lever: Push backward = open Pull forward = closed

Open the damper when lighting the fire or refuelling. Close it to reduce heat loss up the flue, slow the fire for steady burning, and direct smoke through the smokeways to assist with oven heating. (Operation may vary depending on individual flue draught.)

Top Air Control: Lever pushed up = closed Lever pushed down = open

The Top Air Control provides top air intake for clean burning and aids in keeping the glass clean.

F/Box Air Control: Slide left = Open Slide Right = Closed

The Firebox Air Control regulates the rate oxygen enters the firebox, helping regulate combustion and giving you finer control over the burn rate.

Oven Air Control: Slide left = Open Slide Right = Closed

When open it allows hot air to escape and reduce oven temperature. When closed it allows for oven temperatures to rise.

Suitable fuels

The Gourmet Cooker is designed for burning high-quality Australian hardwoods that have been dried for a minimum of 12-18 months, and stored dry before use. For more information, see page 15 (Guide to Drying and Burning Wood.)

Initial Firing & Curing

Your stove requires several controlled heat cycles during its first few days of use. This process seasons the steel and firebricks, cures the high-temperature paint (Page 18), burns off protective oils, and ensures long-term durability. Proper seasoning and curing will ensure the finish hardens correctly, protect the steel from rust and distortion, and extend the life of your stove.

Avoid rapid or intense heating. Overfiring can cause the paint to blister, bubble, or peel; leave surfaces tacky and attract dust/soot; produce patchy or uneven colour; expose steel to rust; and create persistent odours. Once damaged, the finish cannot be restored without removing damaged layer and completely repainting.

1. Start with a small, gentle fire (1–2 hours) to allow the steel to expand gradually and form a protective oxide layer.
2. Light a second, slightly hotter fire, followed by a third full burn to bring the stove to normal operating temperature. Gradually increase heat over these cycles.
    a. During curing, fumes and odours can occur. Ensure good ventilation and avoid inhaling smoke or vapours.
    b. Do not clean or polish the surface until curing is complete. Avoid boilovers, spills, or splashes during this period, as the finish requires high heat to harden properly.
3. Allow the stove to run for several days before using the oven, so all coatings and sealants can fully cure.

Lighting Up (Do not over-fire. Always control burning.)

1. Slide the firebox door air controls open (left), and push the damper back to open.
2. Open the firebox door and set paper, kindling, and small timber inside (fire-lighters may also be used).
3. Light the paper and close the firebox door.
4. Once the kindling is well alight, add slightly larger pieces of wood until the fire is established.
5. When established, load with wood, partly or fully close the damper, and leave air controls open.
6. From cold, the oven will reach operating temperature in about one hour. The hotplates can be used almost immediately once the fire is established.
7. In practice, the stove is usually kept alight; to raise the temperature, add fuel and open the air controls slightly before cooking. When quickly heating the oven, reduce the fire before the target temperature is reached, as the heat will continue to rise for several minutes.

Overnight Burning

1. Place several hardwood logs in the fire and burn brightly for ~15 minutes until fully ignited.
2. Once the fire is established, fill the remainder of the firebox and close the air controls and damper.
3. If the fire goes out, leave firebox air control open half a circle.
4. For longer burn times or in high-draught situations, open the damper control.

Because flue draw varies by installation, some adjustment may be required to find the best air control and damper settings for your stove.

Safety

Always wear protective gloves when handling any part of the stove. Although the Gourmet Cooker is built safely and solidly, it contains a fire and will become extremely hot. Keep flammable materials, including aerosol cans, well away from the stove and store fuel safely. Never leave the firebox door open, and never leave the stove unattended when fully loaded with fuel and the air controls fully open.

Oven Controls

The oven and hotplate temperatures are regulated by the size of the fire. To increase heat, add more fuel, allow additional air into the firebox, or open the damper to improve draught. It may take a few uses to become familiar with adjusting the fire and achieving the desired oven temperature.

Note: Gourmet Cooker units fitted with a 5kW, 8kW or 15kW boiler may take longer to reach cooking temperature, as the fire first directs heat to the boiler, located in the firebox in place of the left-hand firebrick.

- **Hotplate zones:** The entire Gourmet Cooker hotplate sits directly over the fire, so we recommend the use of metal trivets to allow for an air gap between the cooktop and the pan, which will lessen the direct heat.
- **Oven heating:** Once the fire is established, pull the damper forward to close. Slide the Firebox Air Control right to close. This allows the smoke to circulate down the cavity between the firebox and the oven to heat it. Ensure the oven air control is also closed (slide right) to prevent the heat from escaping.

  To reduce oven heat, open the Oven Air Control (slide left). This allows heat to escape and lowers the oven temperature. The more it is opened, the more heat is released.
- **Temperature gauge:** The thermometer on the oven door provides an indication of oven temperature. Because it is attached to the door, the reading may drop when the door or air control slide is opened. The oven itself may remain hotter than indicated until the door or air control is closed again.

General Maintenance and Information

Supplied Materials
The tools and accessories supplied with the Gourmet Cooker can be found in the firebox, and includes:

1x Hotplate lifter tool
1x Wire Rack for Oven
1x Stainless Steel Oven Tray
1x Smokeway cleaning tool*
1x Fire Gloves

MAINTENANCE
The Gourmet Cooker is a low-maintenance appliance, but the following should be attended to:

Firebox Airways & Ashpan
Regularly clear the airways along the sides of the firebox and oven using the provided* smokeway cleaner tool, or similar tool, to remove built-up ash that has fallen from the firebox. Check the ashpan often and empty it regularly to prevent ash build up.
**Standard inclusion for all units manufactured from 2026 onwards.*

Flue
To maintain proper draught and reduce creosote buildup, the flue should be kept clean and free of debris. When burning dry fuel, inspection is recommended every 6–12 months. If the stove produces smoke, this may indicate a blocked flue, which should be inspected and cleaned. The flue can be accessed either through the roof cowl or via access through the hotplate. Please ensure the hotplate has fully cooled before removal, and take care when handling, as it is heavy.

Consumable Parts
The Rope Seals on the Gourmet Cooker are regarded as consumable components. With regular use, these parts will naturally wear and may require replacement to maintain safe and efficient operation. Replacement parts are available from WISELIVING or through your local retailer.
If you experience difficulty fitting new rope seals, they can be secured with a small amount of High-Temp silicone (Please note, silicone may release an odour when exposed to high temperatures).

Firebricks
Made from high-grade refractory mortar, the firebricks offer long service life if maintained. Check firebricks annually for cracks or pitting and repair as needed by jointing and rendering with fire cement. Replacement firebricks can be purchased from WISELIVING or your local retailer.

Oven Thermometer
The temperature gauge is mounted in the oven door, which is the coolest part of the oven, particularly if the door has been recently opened. As a result, actual oven temperatures may be higher than those indicated on the gauge. With use, you will learn the best gauge readings for your preferred dishes.

Solid Oven Tray
The solid oven tray can be used for direct baking, such as scones or biscuits, or placed near the top of the oven to reduce heat from above. For roasts or cakes that require longer cooking times, remove the tray to cool, then after 20–30 minutes place it back on the top shelf to prevent excess heat and burning on top of the food.

GOURMET C.D. (15KW) MODELS
The operation of the Gourmet C.D. 15kW boiler is the same as the standard cooker. However, because the C.D. is designed for hydronic central heating, a larger fire must be maintained to reach the required operating temperatures.
Refueling may be required more frequently than with a standard domestic hot water cooker.

- Always follow the Drying and Burning Wood Guide on page 19.
- The boiler is manufactured from mild steel. Longevity will be achieved if anti-rust and, where necessary, water hardness conditioning is maintained.
- Check “Thermablend” rust inhibitor every 6 months, or after any major boiling event or water loss.

Note: Thermalux “Thermablend” long-life rust inhibitor is available for purchase from WISELIVING or your local retailer. See instructions for checking and dosing Thermablend on page 20.

Care Instructions for Surface Finish/Paint

Do not clean the stove surface during the first few days of operation while the paint is curing. For spills or splatters, wipe gently with a damp cloth, or pour a small amount of boiling water over the area and wipe dry.

Use only mild, non-abrasive cleaners. Scrubbing will remove the paint.

With high temperatures and regular use, the painted surface may mark or be damaged, or the vibrancy of the colour may fade.

Touch-up painting will maintain the finish and protect the stove:

- Ensure the stove is cool, clean, and free of grease or loose material.
- Apply Stove Bright high-temperature paint (in the same shade if touching-up – available from WISELIVING or your local retailer).
- Once the new paint is applied, follow instructions for 'Initial Firing and Curing' on Page 10 to correctly cure the paint.

For tips on repainting your stove, please see next page.

STOVE BRIGHT® High-Temperature Paint
User Guide: Cleaning, Painting & Maintenance

STOVE BRIGHT® is formulated for high-temperature stoves. Proper preparation and application are essential for long-lasting results.

1. Surface Cleaning

Paint only adheres to a completely clean surface. Remove grease, oil, graphite, or other residues. **Best cleaners:** Toluene or Lacquer Thinner. For less dirty surfaces, use "Paint Prep" (citrus metal cleaner).

Safety warning: Both Toluene and Lacquer Thinner are highly flammable and produce harmful vapours. Ventilate the area, wear gloves, keep away from sparks, open flames, and pilot lights.

Use clean white rags to avoid dye transfer. Avoid tack cloths and cleaners that leave oily residues. In extreme cases, sanding or sandblasting may be required. The goal is a completely clean surface.

2. Paint Thickness

Standard factory application: ~0.9 mils dry per coat. Peeling occurs if total paint thickness exceeds 2.0 mils.

When changing the stove colour:

If applying coat over original factory coat, only apply one layer. If unit requires any additional coats, remove most of the previous coats with sanding or solvent to avoid the following problems:

Thin strips peeling: too many coats of paint.
Large patches peeling: surface not cleaned sufficiently before painting.
Rusting: paint has been applied over rust.

3. Application Techniques

If more coverage is required, use two light coats instead of one heavy coat.
For a complete re-colour or repaint of the whole stove, it may require 2 - 3 cans of paint.

The can contains a marble to help mix paint. Ensure it rattles while shaking. Shake the can thoroughly for at least 2 minutes (especially light colours like Surf Sand) to mix pigment and resin evenly.

This paint is designed to be used at room temperature. If the can is cold, leave it in a room temperature area, or warm it under warm water; but
DO NOT overheat.

Spray from roughly 30cm /12 inches away.
Spraying too close results in the paint pooling or running.
Spraying from too far of a distance results in a "dry spray" texture, where not enough of the resin is applied in the spray and can cause the paint to not adhere or cure correctly.

Caution: Propellant gas is highly flammable. Apply only in a well-ventilated area away from sparks or flames.

Disclaimer: The directions for use of STOVE BRIGHT® high-temperature paint are provided by STOVE BRIGHT® and are not authored by WISELIVING.

Guide to Drying and Burning Wood

Do

- ☑ Use seasoned wood – dried for minimum 12-18 months with moisture content 20% or less. (20% is the standard recommended by the CSIRO and Australian fire authorities for efficient, low-emission burning).
- ☑ Choose hardwoods (e.g. Red Gum, Yellow Box) for longer, hotter burns.
- ☑ Split logs into smaller pieces to speed up drying and improve burning efficiency.
- ☑ Store wood correctly – cover the top to keep out rain, leave sides open for airflow.
- ☑ Check for dryness – seasoned logs are darker, cracked at the ends, lighter in weight, and sound hollow when knocked together.
- ☑ Use a moisture meter – test inside split logs to confirm moisture is ≤20%.

Don't

- ☒ Burn wet or green wood – it wastes heat, creates smoke, causes creosote build-up and increases chimney fire risk.
- ☒ Store wood against your house – slows drying and may attract pests or mould.
- ☒ Burn construction timber, painted/treated wood, pallets, or manufactured boards – these release toxic fumes and may damage your stove.

Additional Considerations

Australian conditions vary – in humid/coastal regions, wood may take longer than 18 months to season. In drier inland climates, seasoning can be faster.

Please ensure to source wood from legal, sustainable suppliers. Cutting green timber from bushland or roadside reserves can be illegal and environmentally damaging.

Testing & Dosing Thermablend

PLEASE READ THE FOLLOWING PAGE CAREFULLY TO ENSURE SAFE AND CORRECT USE OF INHIBITOR

WHEN HANDLING THERMABLEND RUST INHIBITOR:

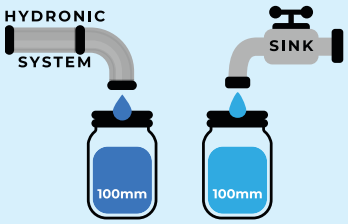
1. Use gloves and eye protection when handling or testing inhibitor fluid.
2. Avoid contact with skin and eyes. If contact occurs, rinse immediately with clean water.
3. DO NOT INGEST. If swallowed, seek medical advice immediately and provide product details.
4. Store out of reach of children and pets.
5. Dispose of test fluids responsibly, in accordance with local regulations. Do not pour directly into sinks, toilets, stormwater drains or onto the ground.
6. Do not overdose system with inhibitor, as this can create a highly corrosive environment. If unsure, consult your installer.

TESTING & DOSING THERMABLEND RUST INHIBITOR

WHAT YOU WILL NEED:

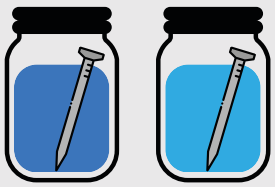
2x CLEAN GLASS OR JAR

2x STEEL NAILS (NOT GAL OR ALUMINIUM)



STEP 1

Fill one glass/jar with ~100 mL of your **hydronic system fluid.**
Fill the other glass/jar with ~100 mL of **domestic tap water** (cold).



STEP 2

Insert one clean, new **steel nail** (not galvanised or aluminium) into each container.

STEP 3

Leave both jars aside, undisturbed for **1-2 weeks.**

Check results after 2 weeks. (Tap water nail should show signs of rust)

HYDRONIC SYSTEM NAIL RESULTS:

1 = Inhibitor level good. ✅ No action required.
2 = Inhibitor levels low. ❗ Small top-up may be needed.
3 = Little or no inhibitor. ❌ System must be re-dosed ASAP.

DOSING GUIDE

Thermablend Rust Inhibitor dosage ratio is **1 : 1000**

Example: If your hydronic system contains 500 litres (500,000 millilitres) of water, then the amount of Thermablend required is 500 millilitres.

Warranty Information

WISELIVING's Gourmet Cooker is covered by a 10-year warranty for Dry units, and a 5-year warranty for boiler units. Warranties start from the date of original purchase. Please note that warranties are non-transferable.

Warranty coverage relates to defects in the main unit structure and major components, and is limited to manufacturing faults only.
If a defect arises under normal domestic use during the warranty period, please contact your WISELIVING retail agent to arrange an assessment.

The warranty does not cover consumable or cosmetic parts such as glass, firebricks, baffles, grates, seals, or paint. Exclusions also apply to damage caused by incorrect or unlicensed installation, misuse, lack of maintenance, use in commercial settings, unsuitable water supply or environmental conditions, or unauthorised repairs.

For full terms, conditions, and exclusions, please refer to the WISELIVING Warranty Information Statement available at www.wiseliving.com.au

Warranty Registration

To ensure we can provide the best possible support, we recommend registering your new Gourmet Cooker at the time of purchase. Registering your warranty allows us to assist you more efficiently with any future claims. You can complete the warranty registration form provided on the next page and return it via email or post, or simply register online at wiseliving.com.au/registerwarranty

Warranty Registration

Please complete and return this warranty card or scan the QR code to fill in the form online within 14 days of purchase to validate your warranty.

CUSTOMER DETAILS

Name

First Name : _____

Last Name : _____

Contact

Email : _____

Phone : _____

Address

Address : _____

Suburb : _____ State : _____ Post Code : _____

PRODUCT DETAILS

Date of Purchase

D/M/Y : _____

Retailer / Supplier

Business Name : _____

Product Information

Serial #: _____ Size: _____

Colour: _____ Model :

- ☐ Gourmet
- ☐ Clarendon
- ☐ Clarendon Legacy
- ☐ Supreme MKIII
- ☐ Stirling Supreme
- ☐ Grand Cuisine
- ☐ Stirling Grand Cuisine
- ☐ Tuscany

We'd appreciate you taking a few moments to complete this short survey. Your feedback helps us better understand our clients and improve our products and service.

What factor(s) influenced this purchase?

- ☐ Price
- ☐ Family Recommended
- ☐ Appearance
- ☐ Variety
- ☐ Dealer Recommended
- ☐ 100% AUS Made
- ☐ Other _____

Where will your new Gourmet be installed?

- ☐ New home/New build
- ☐ Replacing old stove
- ☐ Existing Home/Reno
- ☐ Commercial Use
- ☐ Other _____

How did you hear about our products?

- ☐ Dealer
- ☐ Magazine/ Print Media
- ☐ Facebook
- ☐ Google
- ☐ Family/Friend Recommended
- ☐ Instagram
- ☐ Other _____

Please rate purchase factors (1 = low, 5 = high)

- ☐ 100% AUS Made
- ☐ Price
- ☐ After-sales Service
- ☐ Appearance/Design
- ☐ Recommendations (Family / friends / dealer)

How many people in your household?

- ☐ 1-2
- ☐ 3-4
- ☐ 5-6
- ☐ 7+

What age group best describes you?

- ☐ Under 25
- ☐ 25-34
- ☐ 35-44
- ☐ 45-59
- ☐ 60+

Page left intentionally blank

WISELIVING

Email:

info@wiseliving.com.au

Phone:

1300 050 940

Manufacturers of high-quality solid fuel appliances
Specifications may change without notice.

Version 1.2 · 08/2026