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IRISH

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FIREBIRD



HEATING SOLUTIONS



RANGE COOKERS

The hearth of your home



 ENVIRONMENT

 INNOVATION

 TECHNOLOGY



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HEATING SOLUTIONS

ABOUT US

Since its formation in 1980, Firebird has grown over the last 35 years to become a leading manufacturer of oil fired and multifuel heating systems. The company has diversified into other heating and cooking products such as renewable energy, inset stoves and more recently range cookers. The Firebird brand has built an enviable reputation for quality, reliability, innovation, technical excellence and service and we are proud of our quality engineered products.

Throughout the late 80's and 90's, the company invested substantially to increase production efficiency and capacity to meet the considerable growth in demand for its products. Automated punching machines were introduced in the early '90s and the company has constantly added new production technology such as robotics to ensure consistent high quality remains a company priority.

It was a natural progression in the company's product portfolio to put its expertise and technical excellence into the design of the current collection of range cookers to meet the public demand for traditional styled cookers.

WHY FIREBIRD

- Quality – solid cast iron throughout.
- High efficiency Erp A rated condensing oil boilers.
- Cost saving in operation.
- Flexibility.
- Attractive look with symmetry of design.
- balanced temperature for excellent cooking.
- Reliability.
- Nationwide service support.
- Robust design.
- Proven burner technology.
- Vitreous enamel finish.
- Innovative control.





FIREBIRD COOKERS THE HEARTH OF YOUR HOME

BRING YOUR KITCHEN TO LIFE

There is nothing you could add to your home that will make a more welcome difference than a Firebird range cooker.

The quiet comfort of knowing that your home is being heated by a Firebird highly efficient range cooker and that you are saving on fuel bills. Whether you are unwinding after a long day, relaxing with your favourite book or catching up with friends and family, your Firebird range cooker will be there, balancing performance with design style and precision control with build quality.

A Firebird range cooker is a totally flexible and controllable cast-iron range cooker that will transform your kitchen into a warm, welcoming space. Benefiting from the very latest boiler design and burner technologies, Firebird products deliver high levels of efficiency which are independently tested and verified. Because a Firebird range cooker is as good looking as it is practical, it is a joy to live with.



IT'S A WAY OF LIFE

To hundreds of thousands of people a range cooker is not simply a cooker but a way of life. Range cooker owners adore their cookers and find it difficult to imagine life without them.

There is no other household appliance that generates this kind of emotion or loyalty and certainly none that lasts as long. A range cooker is more than just a cooker. It's a way of life.

The Firebird Range cooker is an amazing cooker, easy to use, a joy to live with and a great addition to any home.

Each Firebird range cooker is built with pride on site at our premises in the Muscraí Gaeltacht in Baile Mhic Íre, Co. Cork.

Each part of a Firebird range cooker - and there are many - is meticulously inspected and checked before our engineers release any cooker to the end user.

With an 'A' rated condensing oil boiler and multifuel options, the Firebird range cooker is the ideal choice for those who care for the environment as much as they care about good food and a warm home.

Benefiting from the very latest boiler design and burner technologies, Firebird products deliver high levels of efficiency which have been independently tested and verified. Our oil fired range cooker include an 'A' rated efficiency oil condensing central heating boiler with 96% efficiency. Our cookers offer exceptional fuel efficiency and energy savings and come with two fully automatic burners which allow hot water and heating to be controlled independently of cooking.

Fuel Choice

Firebird range cookers combine a high efficiency central heating and hot water system with cooking excellence. There are oil fired and multifuel options to provide the heating and hot water, unless of course you choose a model without the heating facility. However, most people will want to take advantage of having a built in boiler which saves space as it does not require a separate heating and hot water system, plus delivering fuel saving efficiencies, by combining both heating/hot water and cooking.



Lashings of Hot Water

Every home needs lots of hot water and the Firebird range cooker uses modern controls, which are fully integrated into the heating system, to provide hot water on demand.

Energy Efficiency

Whilst over the years the vaporising oil fired heat storage cookers have become the generic brand synonymous with cast iron range cookers, more and more people confronted with higher energy prices are now considering alternative models which are much more efficient and amenable to modern living styles.

WE BELIEVE THE FIREBIRD RANGE OF OIL AND MULTIFUEL COOKERS MEETS ALL THESE REQUIREMENTS AND WILL CONSIDERABLY REDUCE YOUR FUEL BILLS.

Heat storage cookers need to be left on almost continuously, whereas the Firebird range cooker, fired by a modern, highly efficient burner and combined with the latest digital controls, allows the user to keep control by providing heat when required. This results in considerable fuel savings.

The Firebird ErP A rated range of central heating cookers is the highest efficiency rated on the market today. See independent report www.rangeefficiency.org.uk.



10 REASONS WHY YOU SHOULD CHOOSE A FIREBIRD RANGE COOKER

1. 100% Irish made - we are very proud to say that Firebird have been manufacturing their products in Baile Mhic Íre, Co. Cork for over 35 years.
2. Highly efficient on fuel consumption.
3. Your central heating and cooker in one unit. Our oil fired range cookers come with a 26kW and a 35kW 'A' rated condensing oil boiler or a 20kW multifuel stove.
4. The Firebird Multifuel Range cooker features easy ignition, on/off cooker switch, easy clean and offers wood or solid fuel options.
5. Comes in a range of colours to suit every kitchen, Cream, Black, Claret, Red, Dark Blue, Green.
6. A large capacity in both the main and warming oven – the oven radiates an even temperature from the cast iron ovens which gently cooks food, locking in flavour, moisture and goodness. The Firebird Range cooker is a brilliant cooker that produces amazing succulent food from cast iron ovens.
7. User-friendly digital controls with on/off feature for optimum management. The flexibility to decide when you need your range cooker on or off which in turn means lower fuel bills.
8. Ultra-quiet operation.
9. Cast iron lids ensure excellent heat retention.
10. We work with the customer from start to finish. We can do an initial site survey to discuss installation options and flue guidance. We will also deliver the cooker directly to the homeowner and commission the boiler after installation to make sure it is installed correctly and running efficiently.



Claret



COLOUR RANGE

At Firebird we know that there are many different types of kitchens and that one colour does not fit all. This is why our range cookers come in a large selection of colours.

Cream



Green



Black



Dark Blue



Print colours may not reflect actual colours.
Please check with a Firebird representative.



COOKING EXCELLENCE

When it comes to cooking, there is nothing quite like a range cooker to give fantastic succulent food, getting the most flavour from ingredients because of the gentle cooking method. The Firebird range cooker allows you to produce supreme cooking which is equally perfect for your Sunday roast or traditional home baking.

A traditional cast iron range cooker differs from a standard cooker in many ways, but it is easy to adapt quickly to the changes and to experience the benefits. The main difference is in the indirect oven heat - it is less harsh because the heat source is outside the oven with the heat passing through the oven walls. This helps to block in moisture and natural taste.

BECAUSE OF THE COMBINATION OF HEAT BETWEEN THE OVEN AND HOT PLATES, YOU HAVE ALL THE TEMPERATURE RANGES AVAILABLE FOR YOUR COOKING REQUIREMENTS.

The Firebird range cooker will bake, fry, grill boil roast simmer toast and griddle.

Whatever your cooking style, the Firebird range cooker will deliver perfection. The perfectly balanced heat of the main oven is achieved by accurately controlling the temperature rise up to 250°C, ideal for roasting, baking and grilling. The bottom oven operates at approximately half the temperature of the main oven, ideal for slow cooking, producing delicious tasting stews, casseroles, sauces and soups. You can also cook directly on the hot plate which is excellent for toasting, scones and pancakes. Because of the intense heat the hot plate is ideal for searing steaks, making it deliciously tender inside.

Hotplate

The large hotplate with its insulating lids is simple to use, offering gentle simmering at one end and rapid boiling at the other. Boil water quickly, cook delicious stir-fries, toast or the perfect steak all made here with the minimum of fuss. A truly versatile cooking surface.

Simmering Plate

Can hold up to three large pans, but you can also cook pancakes, toasted sandwiches and more directly on the surface.



Main oven

The large main oven can be used for a variety of cooking techniques. Because heat comes from all sides in this oven nothing dries out. Shrinkage of meat is reduced and this oven can be used for roasting, baking, grilling and frying, all with perfect results. You can cook a whole range of foods from cakes to succulent roast joints together - maximising the capacity of the Firebird cooker and minimising your effort!

Simmer: 90°C - 150°C

Bake: 150°C - 200°C

Roast: 200°C - 250°C

Lower oven

Complementing the hotplate and main oven, the lower oven has the same benefits of all round heat and runs up to half the heat of the main oven. It is ideal for gentler items such as slow cooked and rich tasting casseroles and perfectly steamed, healthy, flavourful root vegetables. The warming oven is designed to warm plates and serving dishes, to rest meat before carving and to keep food warm, prior to serving, for a limited period of time. Food should not be left in there indefinitely and certainly not for any longer than two hours.

Control Panel

Controllable, Programmable, Flexible. Just like your existing boiler, Firebird central heating cookers are fully programmable, so they can be turned on and off to suit your lifestyle, whatever your heating and cooking requirements. In keeping with the latest home heating and hot water systems, thermostats and timers help you to stay in control.



OIL FIRED RANGE COOKER



TRADITIONAL
CRAFTSMANSHIP AND
MODERN TECHNOLOGY
COMBINED TO CREATE A
PRODUCT OF TIMELESS
ELEGANCE.

Firebird's oil fired range cookers allow for traditional cooking, perfect for your Sunday roast as well as your homemade favourites. Our oil fired range cookers are available with a ErP A rated, highly efficient, condensing boiler. Heat output to the room is equivalent to that of a large double radiator.

The incredible efficiency of the oil fired range cooker is due to the fact that the condensing boiler is designed as a single boiler unit with two unique heat exchanger units. The additional surface area, aided by the unique patented baffle design, increases the amount of heat extracted from the combustion process and thus reduces the heat wasted to the atmosphere.

When installing a Firebird range cooker with a condensing boiler, you will be contributing to the reduction of global warming, as well as making considerable savings on your heating bills (up to 30% per annum in comparison to an oil fired range cooker with a non-condensing boiler).

All our range cookers are made out of cast iron with an attractive enamel finish. The oil fired range cooker with condensing boiler has the facility to control central heating and cook separately at the same time. The user friendly digital controller ensures optimum management. We also manufacture cookers without an internal boiler.

FEATURES

- Highly efficient on fuel consumption.
- Robust cast iron design.
- Large main oven with even heat distribution.
- Warming oven.
- Heats up to 250°C.
- Cast iron lids ensure excellent heat retention.
- Attractive enamel finish.
- Ultra quiet operation.
- User friendly controller.

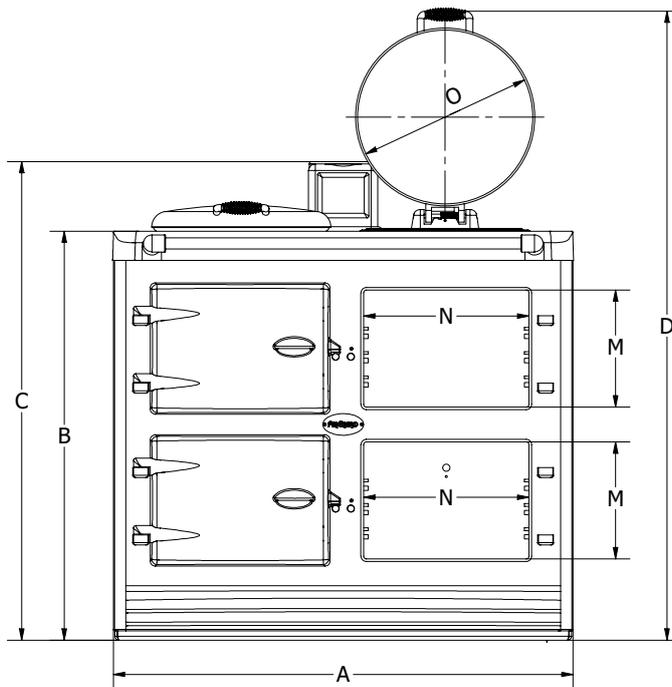
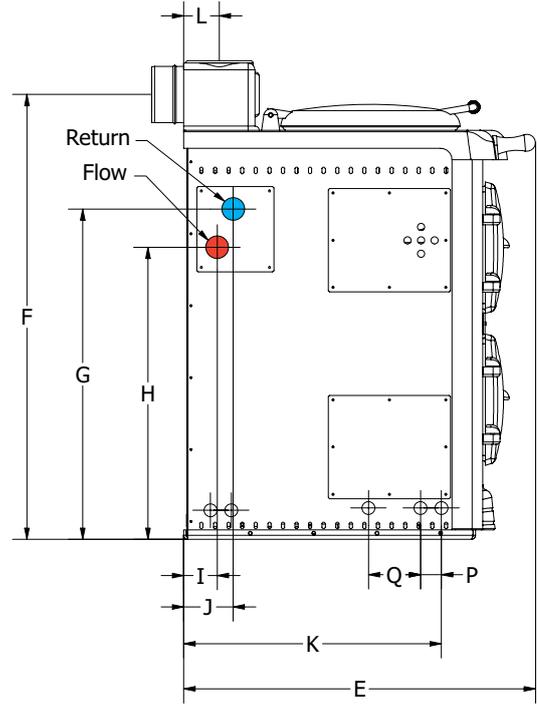
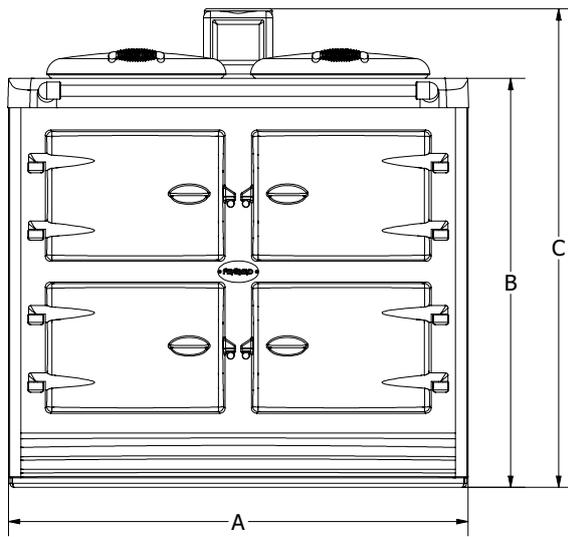
Range cooker with condensing oil boiler:

- Separate central heating and cooker control.
- ErP A rated internal condensing boiler (steel).
- Available in 26kW and 35kW.

TECHNICAL SPECIFICATION

BOILER HEAT OUTPUT		kW	26	35
Max. BTU/h ('000)			88,775	119,504
Efficiency %			93.7	93
CONNECTIONS				
Heating Flow			1" BSP	1" BSP
Heating Return			1" BSP	1" BSP
Drain Off Valve			½" BSP	½" BSP
Condensate Trap			10mm braided plastic pipe	10mm braided plastic pipe
WATER CONTENT				
Water Content Boiler			24 litres	24 litres
FLUE				
Balanced Flue Assembly			125 (5") mm dia.	125 (5") mm dia.
TEMPERATURE CONTROL				
Boiler Central Heating Control			65°C - 85°C	
Boiler Safety Limit			110°C + 3°C	
Oven Temperature Control			100°C - 250°C	
Oven Safety Limit			300°C + 3°C	
HEATING SYSTEM				
Fit in accordance with BS 7074 Part 1, BS 5449, OFTEC Standards and all other relevant legislation.				
Boiler Test Pressure			4.5 bar	
Safety Valve Operating Pressure			3 bar	
WATER SIDE RESISTANCE				
Flow rate to give a nominal output at 10k Differential:				
Flow Rate Measured			2232 kg/h	3010 kg/h
Waterside Resistance		207 mbar	20700 Pa	375 mbar 37500 Pa
Flow rate to give a nominal output at 20k Differential:				
Flow Rate Measured			1121 kg/h	1518 kg/h
Waterside Resistance		52 mbar	5200 Pa	98 mbar 9800 Pa
PRESSURE JET OIL BURNERS				
Oven			RDB1	
Boiler			RDB 2.2	
FUEL				
			C2 Kerosene	
ELECTRICAL SUPPLY				
			230V AC 50Hz to be fused at 5A	
WEIGHT				
Empty (kg)			600	600
Full (kg)			624	624
		OVEN BURNER	BOILER BURNER	
			26 kW	35 kW
Fuel Rate		0.9792 kg/h	2.244 kg/h	2.988 kg/h
Total Heat Input		11.707 kW	26.897 kW	36.087 kW
Exit Flue Gas Temperature		158 °C	76 °C	81.3 °C
Exit Flue Gas Mass Flow		0.00716 kg/s	0.010 kg/s	0.013 kg/s
BOILER AND OVEN BURNER				
Exit Flue Gas Mass Flow			0.014 kg/s	0.017 kg/s
EMISSIONS BOILER				
CO			6 mg/kWh	4 mg/kWh
NOx			93 mg/kWh	130 mg/kWh
EMISSIONS OVEN				
CO		0 mg/kWh		
NOx		97 mg/kWh		

OIL FIRED RANGE COOKER



MAIN DIMENSIONS

Dimensions	Metric [mm]	Imperial [in]
A	1020	40 1/8
B	915	36
C	1070	42 1/8
D	1410	55 1/2
E	785	30 7/8
F	990	39
G	730	28 5/8
H	650	25 5/8
I	80	3 1/8
J	105	4
K	570	22 3/8
L	80	3 1/8
M	260	10 1/4
N	365	14 3/8
O	362	14 1/4
P	46	1 3/4
Q	115	4 1/2

OTHER DIMENSIONS

Dimensions	Metric [mm]	Imperial [in]
Hot plate	362	14 1/4
Warm plate	362	14 1/4
Roasting oven [WxHxD]	365x260x465	14 3/8 x 10 1/4 x 18 1/4
Warming oven [WxHxD]	365x260x465	14 3/8 x 10 1/4 x 18 1/4

INSTALLATION

The range cooker should be installed on a solid floor or on a base of non-combustible material, capable of supporting the total weight of the cooker. Installation should always be carried out by an experienced and competent person and to the standards set out by the current Building Regulations and Electrical Wiring Regulations. Please refer to our installation manual for full details.

SERVICING

In order to obtain the best efficiency, Firebird recommends that the cooker is serviced once a year by a competent, qualified engineer.



OUR OIL FIRED RANGE COOKERS ARE AVAILABLE WITH ERP A RATED, HIGHLY EFFICIENT, CONDENSING BOILERS. HEAT OUTPUT TO THE ROOM IS EQUIVALENT TO THAT OF A LARGE DOUBLE RADIATOR.

MULTIFUEL RANGE COOKER



SATISFY ALL YOUR
HEATING AND COOKING
REQUIREMENTS IN ONE
SUPERB INTEGRATED CAST
IRON APPLIANCE.

The Firebird multifuel range cooker has been designed to burn both solid smokeless fuel and seasoned wood. When burning either solid fuel or wood, or a combination of both, the cooker provides optimum flexibility and performance. Designed to provide carefully calculated air intakes, regulated by dampers to direct the heat to where it is needed, it provides the very best in cooking and central heating performance.

Firebird's multifuel range cooker allows for traditional cooking with exceptional performance, perfect for your Sunday roast as well as your homemade favourites. We have designed our cooker in such a way that it answers all your cooking requirements. There are two ovens with ample shelving. Roasting, baking and grilling can be done in the top oven, whereas the bottom oven is ideal as a warming oven.

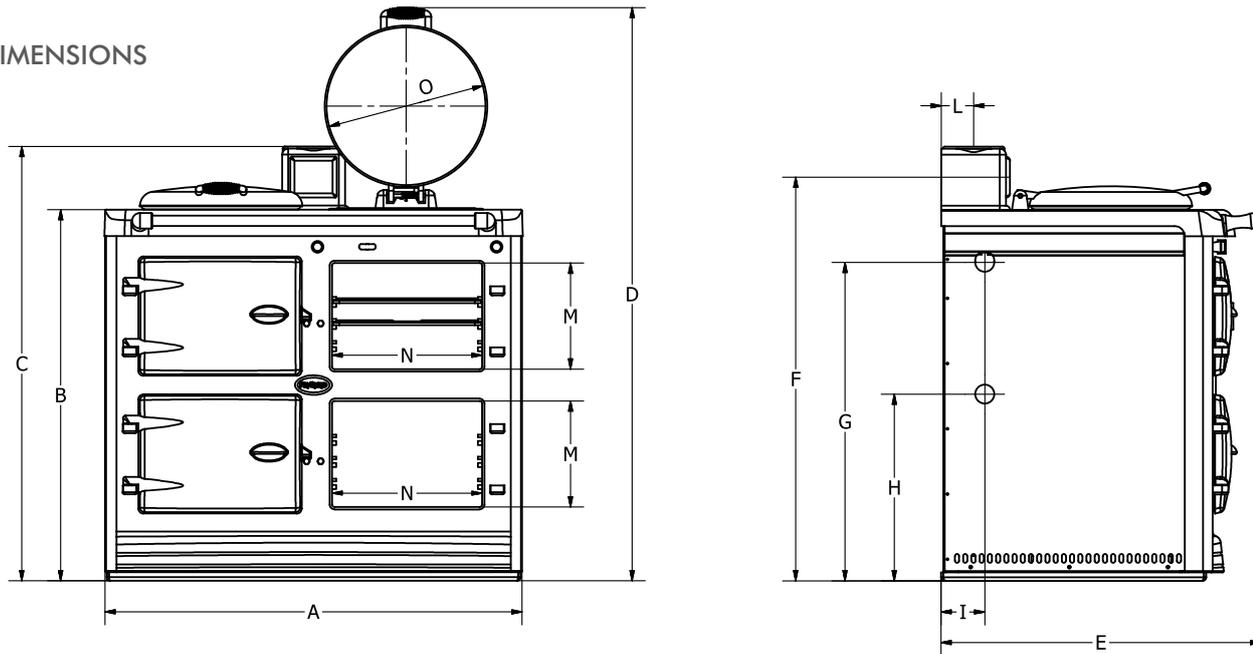
The distinctive cooker design has a large fuel boiler area, providing excellent heat to your house. With an efficiency of up to 80%, the cooker is designed to Firebird's exacting standards and history of superior products. Whether you are cooking for the family or entertaining guests, the Firebird multifuel range cooker makes it all the more enjoyable.

For the best results when burning wood, it is very important to burn properly seasoned wood to ensure you achieve maximum clean burning efficiency and to prevent tar deposits in the chimney. Seasoned wood should have a moisture content of 20% or below. Wood is a sustainable, renewable product which is carbon neutral.

FEATURES

- Robust cast iron design.
- Large main oven with on/off oven lever and even heat distribution.
- Cast iron lids ensure excellent heat retention.
- Warming oven.
- Thermostatically controlled.
- Easy to ignite.
- Attractive enamel finish.
- Easy to clean.
- Boiler output:
 - 15kW to heating.
 - 4kW to room.

DIMENSIONS



MAIN DIMENSIONS

Dimensions	Metric [mm]
A	1020
B	915
C	1070
D	1410
E	785
F	995
G	780
H	460
I	107
L	80
M	260
N	365
O	362

TECHNICAL SPECIFICATION

Fuel Type	Wood	Ancit	Ancit
Output to Water (kW)	11.1	15.4	15.4
Output to Space (kW)	3.7	3.9	3.9
Efficiency (%)	74.0	78.5	78.5
CO (@13% O ₂)	0.44	0.12	0.12
BS Standard	BS EN 13229:2001	BS EN 13229:2001	BS EN 13229:2001
Test Type	Intermittent	Intermittent	Continuous
Max. Water Operating Pressure	3 bar	3 bar	3 bar
WEIGHT			
Empty (kg)	600	600	600
Full (kg)	624	624	624
EMISSIONS BOILER			
CO (mg/kWh)	0.21	0.21	0.21
Flue (mm)	150	150	150

INSTALLATION

The range cooker should be installed on a solid floor or on a base of non-combustible material, capable of supporting the total weight of the cooker. Installation should always be carried out by an experienced and competent person and to the standards set out by the current Building Regulations and Electrical Wiring Regulations. Please refer to our installation manual for full details.

SERVICING

In order to obtain the best efficiency, Firebird recommends that the cooker is serviced once a year by a competent, qualified engineer.

MULTIFUEL RANGE COOKER



WITH AN EFFICIENCY OF UP TO 80%,
THIS COOKER IS DESIGNED TO FIREBIRD'S
EXACTING STANDARDS AND HISTORY
OF SUPERIOR PRODUCTS.

BUYING A FIREBIRD RANGE COOKER

Expert advice from Firebird...

Buying a Firebird range cooker is unlike buying any other cooker. From the minute you decide you want to purchase a Firebird cooker to the moment your new cooker is installed, our friendly and knowledgeable staff will be there to ensure the process is seamless.

Free Firebird demonstration

There really is nothing like seeing a Firebird Range cooker in action. You'll be amazed at just how much it can do and how quiet it operates.

A demonstration offers a great way to learn more about the cooker and gives you the chance to meet a Firebird representative. We can also arrange to visit the homeowner in our cooker demo van where we can guide you through what makes the Firebird special and how it can be tailored to suit you and your lifestyle.

Your Firebird range cooker made to order

The ordering process is simple and the Firebird team are on hand to guide you through the exciting range of options to ensure we find the right cooker for you. Each Firebird range cooker is made to order in the Muscraí Gaeltacht in Baile Mhic Íre, Co. Cork. As soon as you have decided on the model that's right for you, we can start to build your cooker.

Inclusive home survey

We will ensure that your new Firebird range cooker will fit within your home exactly where you have planned. We will arrange - at a time that works for you - for one of our experienced team to visit you at home to confirm the Firebird requirements and siting within your kitchen.

Expert delivery and installation service

The bespoke service continues once your Firebird Range cooker is ready to be installed. To ensure complete peace of mind, our team will deliver the cooker and sit it in your kitchen.

We take great care to ensure that our range cookers are designed, tested and manufactured to the highest possible quality and safety standards. We are just as concerned to make certain that they are sold and installed correctly so that you enjoy years of pleasure from your purchase. Accordingly, you will find our range cookers are only available to purchase directly from Firebird who will be happy to work with you at all stages of the purchase decision and installation. We will discuss your individual requirements both technical (such as sizing the heat output to your room and advising on your flue type) and design, and ensure that you select the most appropriate product for your home. We will also be able to advise on, or assist with, the installation process as well as help provide any after-sales support and servicing your appliance may require in the future.

Once you have installed your range cooker, we will send someone from our Firebird technical team to commission it and validate the warranty. All Firebird range cookers need commissioning and under no circumstances should the cooker be turned on before it has been commissioned. This is normally carried out upon installation by a Firebird representative.



FIREBIRD COOKING METHODS



BOIL (on boiling plate)

The Firebird boiling plate cooks so rapidly that fresh vegetables retain more of their natural flavour, colour and nutrients.



GRILL (on boiling plate & top of roasting oven)

Using the intense heat of the Firebird boiling plate, helps sear food on the outside, sealing in flavour and juices, while the inside cooks to perfection. It's also easy to grill sausages, rashers etc at the top of the roasting oven.



FRY (on boiling plate)

Creating crunchier-on-the-outside, moister-on-the-inside fried or sautéed chicken or fish.



SIMMER (in lower oven)

The simmering plate heat is gentle for delicate sauces and heating milk. The lower oven slow cooks for hours – even overnight – gently coaxing stock, casseroles, soups, curries and bolognese to perfect tenderness.



CASSEROLE (in lower oven)

The lower oven's gently persistent heat helps you create richer, juicier casseroles, stews, slow-roasts or braise cuts of meat.



ROAST (in main oven)

Roasts are superb – shrinkage and dryness are reduced, cooked evenly throughout because, unlike conventional cookers, the radiant heat comes from all directions, not just one. Roasted vegetables are full of flavour and potatoes are brown and crispy.



BAKE (in main oven)

The main oven provides all-around, consistent radiant heat to create feathery pastries, ever-so-moist cakes and perfectly baked breads.



TOAST (on boiling or simmering plate)

Toast tastes better, crunchy on-the-outside and fluffy-in-the-middle.



STIR FRY (on boiling plate)

Enjoy a delicious & fast stir-fry with a wok on the boiling plate.

Garlic-Herb Roasted Chicken

Ingredients:

- 1 roasting chicken (4 to 5 lbs)
- 2 tps each minced fresh rosemary, parsley, sage as well as thyme
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 5 sliced apples
- 12 unpeeled shallots
- 7 peeled small carrots

Method:

Impress your family with this tasty chicken viand. Rub a mixture of herbs such as parsley, thyme, sage as well as rosemary on the skin of the whole chicken. Stuff the insides with this same mixture along with some sliced apples, unpeeled shallots, salt and pepper. After that, place the whole chicken in an oven tray filled with shallots, carrots and apples for an incredibly rich taste. Bake for 30 minutes plus 20 minutes per pound at 200 degrees centigrade (Gas mark 6). Serve the chicken along with the shallot-apple-carrot mixture for presentation purposes. Not only is it a good meal, it will also look great on the dinner table.

Braised Lamb Shank

Ingredients:

- 3 kilograms lamb shanks
- 2 tablespoons olive oil
- 2 medium-sized onions (chopped)
- 3 large carrots (peeled and cut)
- 10 garlic cloves (minced)
- 750 ml dry red wine
- 1 small can diced tomatoes
- 1 1/2 cup low-salt chicken broth
- 1 1/2 cup beef broth
- 2 teaspoons chopped rosemary
- 2 teaspoons chopped thyme
- 2 teaspoons grated lemon peel

Method:

Anyone who loves lamb meals for Easter would be thrilled with this dish. Season your lamb shank with salt and pepper in order to prepare for cooking. Let the flavors seep into the meat for an hour then fry it in a pan until brown. Set it aside for a few minutes. Combine beef broth, chicken broth, diced tomatoes, red wine, garlic, onion as well as carrots and then let it simmer. Mix in the fried lamb, rosemary, thyme and lemon peel and then bake it in the oven for 30 minutes to an hour, so it will be able to absorb the sauce. This is served best with some mashed potato or potato hash.





CUSTOMER SERVICE

Firebird pride themselves on offering the highest levels of customer service possible. The level of service provided is monitored on a regular basis to ensure customers' requirements are always met.



TECHNICAL SUPPORT

Our Technical Team provides customers with a comprehensive technical support package which is designed to make the specification and installation process as simple as possible. For technical support please contact the Firebird Technical Team on **026 45253** or **service@firebird.ie**



QUALITY

All Firebird products are produced to the highest quality standards and are put through rigorous testing procedures by external standards agencies. Every product is designed to meet a specific requirement and has been manufactured using premium quality materials to precise standards and tolerances.



WARRANTY

Firebird offers a 5 year warranty on Boilers, Heat Pumps, Solar, Stoves and Range Cookers, provided installation has occurred within 12 months from date of purchase. Full details on Firebird's warranty programme can be viewed on **www.firebird.ie**

An rogha is fearr

FIREBIRD

HEATING SOLUTIONS

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ENVIRONMENT



INNOVATION



TECHNOLOGY