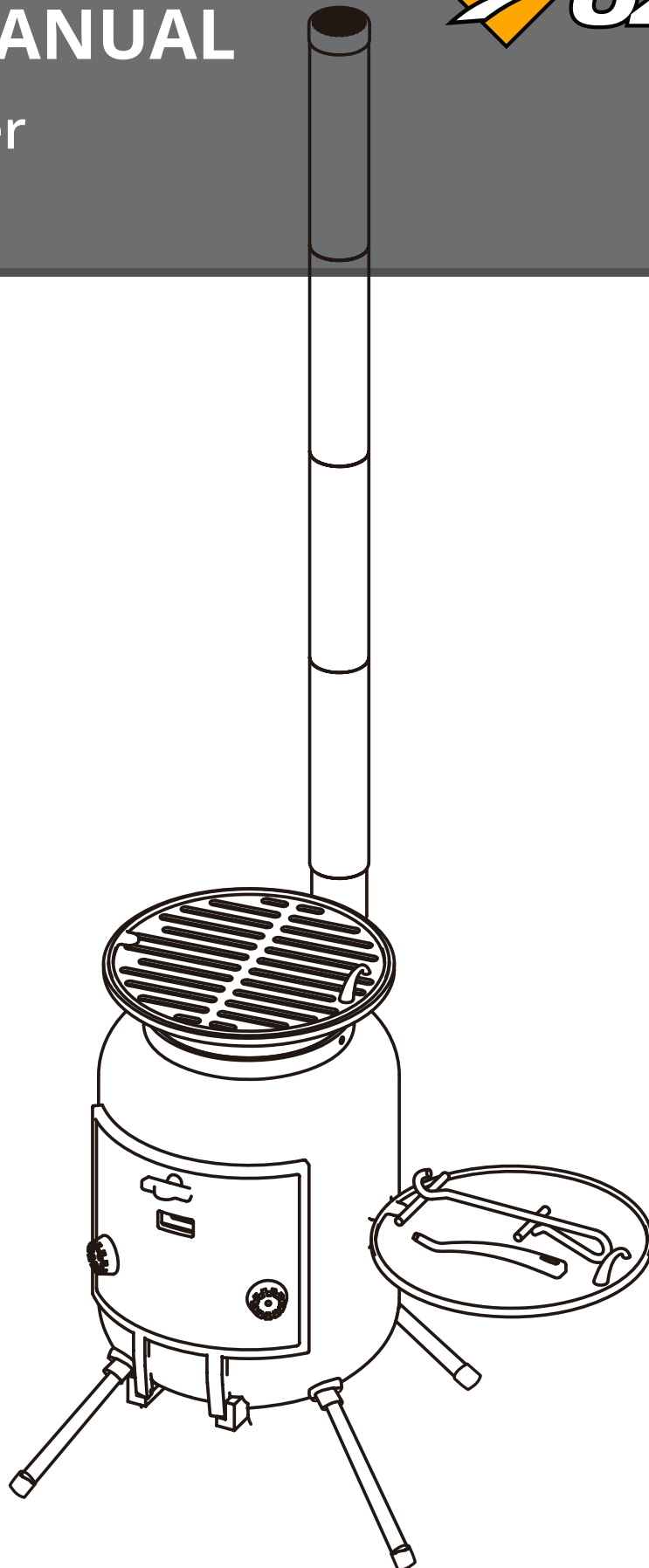


OWNERS MANUAL

Outback Cooker



OCI-OBC-B

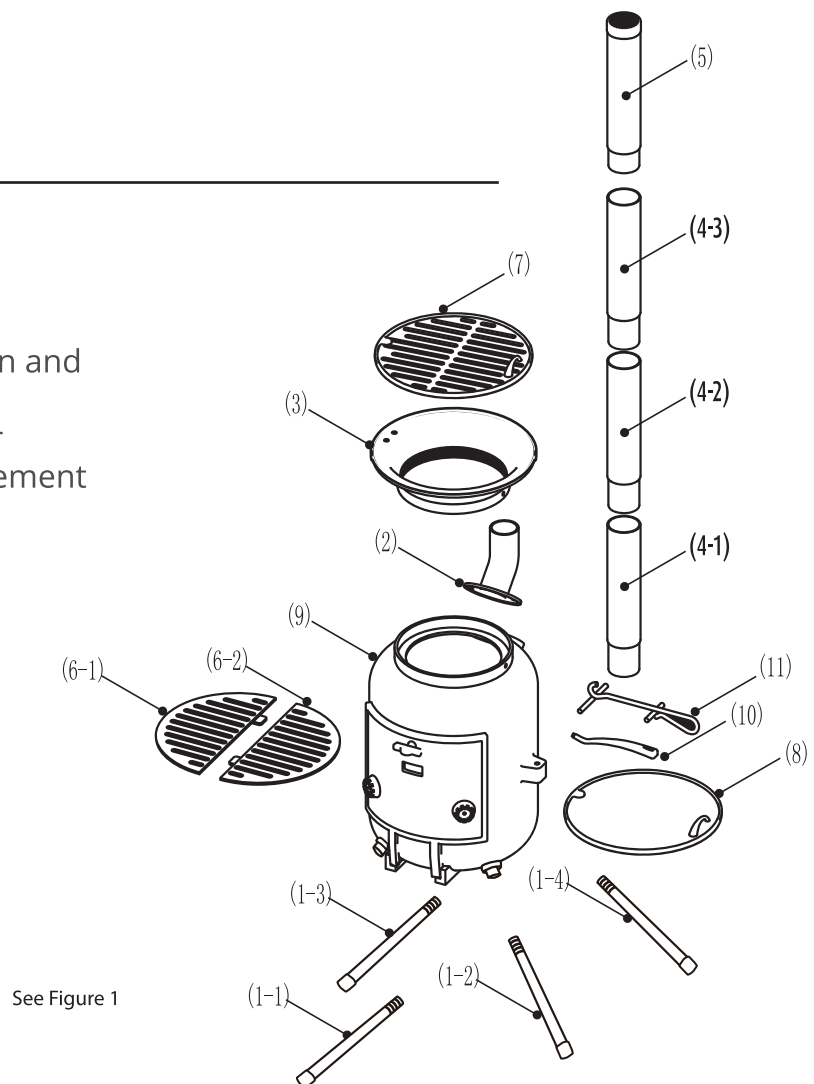
PARTS DESCRIPTION

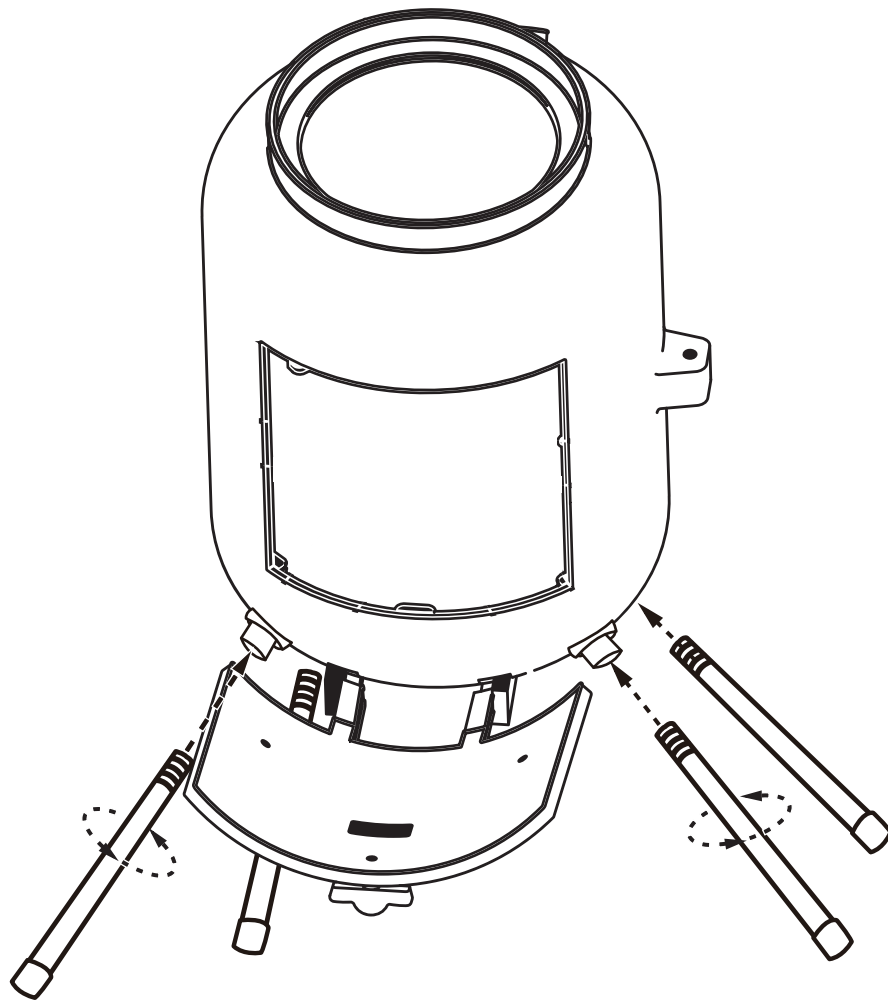
1. Legs (x4)
2. Flue adapter
3. Chamber collar (Preinstalled)
4. Chimney sections (x3)
5. Chimney with spark arrester
6. Fire chamber ash grates (x2)
7. Cooking grill
8. Cooking plate
9. Chamber body
10. Pick tool
11. Cooking grill/Plate remover
12. Flue adapter bolt (x2)
13. Flue adapter nut (x2)
14. Chamber door (Preinstalled)
15. Glass viewing panel (Preinstalled)
16. Air vent controls (x3) (Preinstalled)
17. Chamber collar bolt (x4) (Preinstalled)
18. Chamber collar nut (x4) (Preinstalled)

ASSEMBLY INSTRUCTIONS

STEP 1

Unpack all the items from the carton and discard packaging. Remove all the components from inside the cooker body. Ensure you have a full complement of parts as shown in See Figure 1.

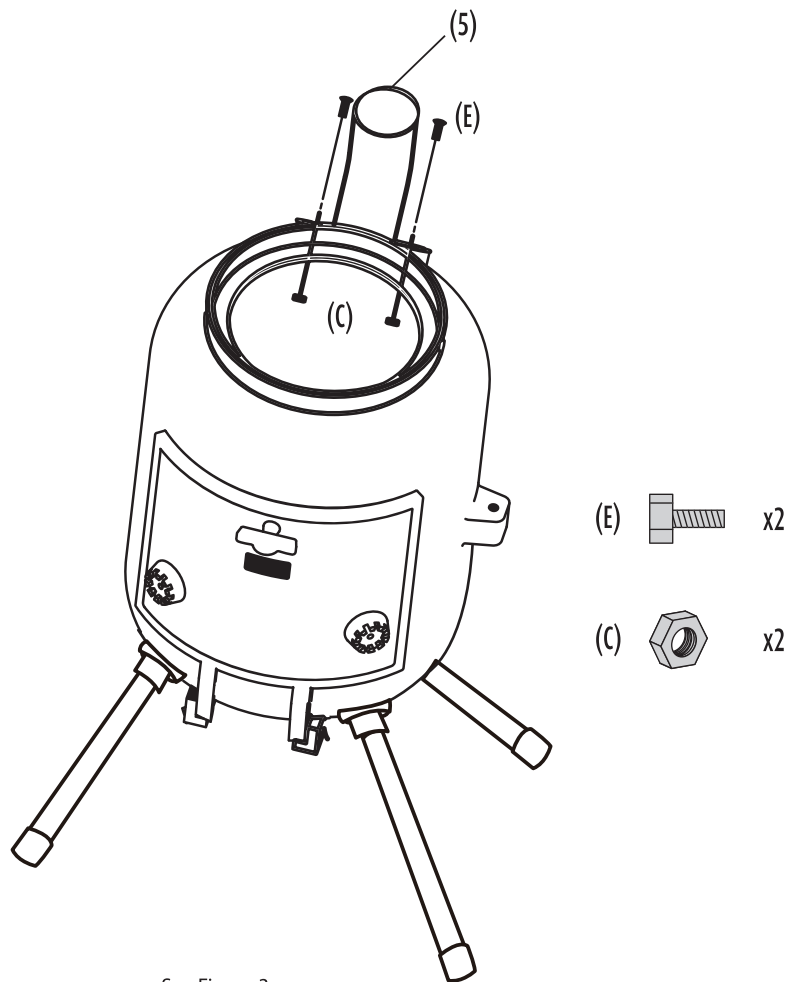




See Figure 2

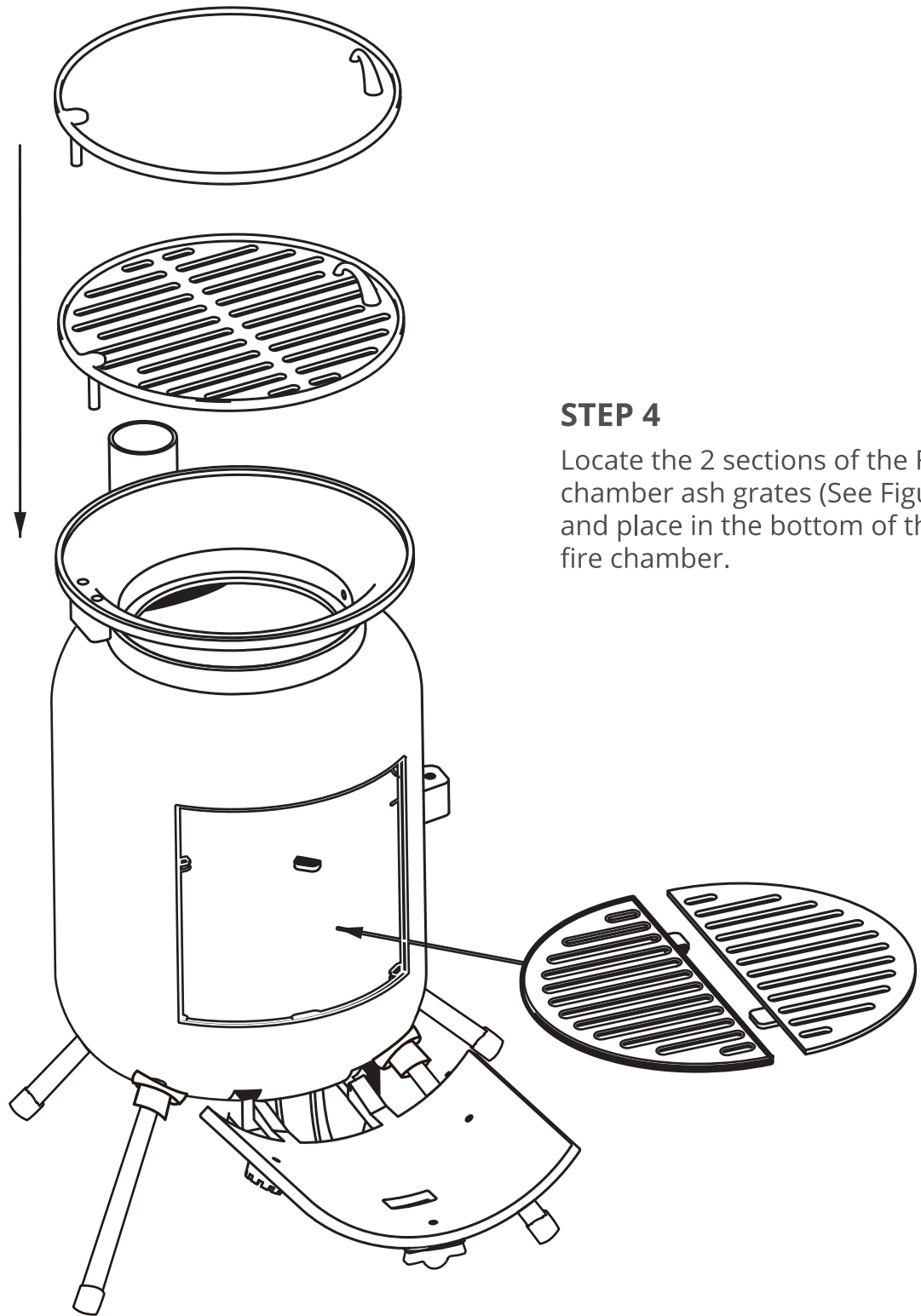
STEP 2

Locate and screw the legs onto the chamber body(See Figure 2).



STEP 3

Stand the Outback Cooker on its legs, locate and attach the flue adapter (See Figure 3).



STEP 4

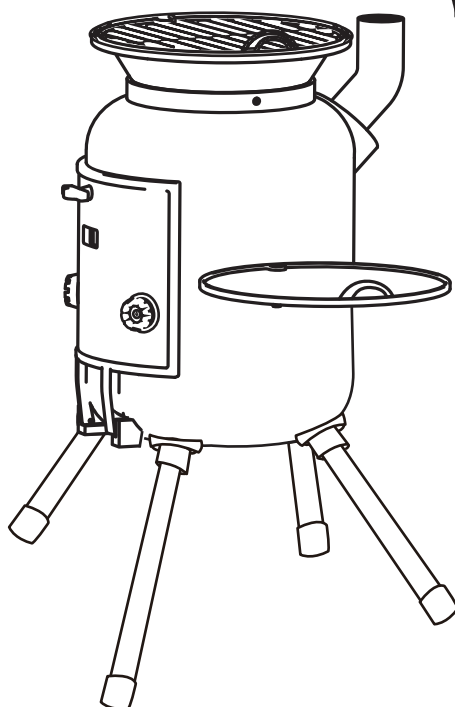
Locate the 2 sections of the Fire chamber ash grates (See Figure 4) and place in the bottom of the fire chamber.

See Figure 4

STEP 5

Join all the sections of the chimney together and slide this onto the flue adapter as demonstrated in See Figure 5. For fire safety, ensure the top section of the chimney has the spark arrester attached.

See Figure 5



STEP 6

For disassembly, ensure the Outback Cooker is completely cool for transportation or storage. Reverse assembly steps.

NOTE

The cast iron cooking plates come to you from the factory with a wax coating. This will need to be removed by either: soaking and scrubbing with detergent, or by heating each plate until the coating is burnt off. The heating alternative will cause the wax to smoke.

FIRE STARTING INSTRUCTIONS

NOTE

The Outback Cooker is designed for outdoor use only. Check local fire regulations in your area prior to lighting a fire.

FOR TIMBER USE

1. Always ensure that the Outback Cooker is set up correctly and in a level position before starting a fire. If required, remove any ash from the chamber body.
2. Place scrunched up newspaper into the chamber body, on top of the fire chamber ash grates. Firelighters may be used if required.
3. Place kindling at an angle over the newspaper and light. As the kindling burns, place larger pieces of firewood on the fire.
4. Once the fire is established, close the front door and adjust the air vent controls to control the fire's combustion rate.
5. Open door to add fire wood as required.

FOR HEAT BEAD USE

1. Always ensure that the Outback Cooker is set up correctly and in a level position before starting a fire. If required, remove any ash from the chamber body.
2. Place a firelighter into the chamber body, on top of the fire chamber ash grates. Light the firelighter and surround with half a dozen heat beads.
3. As the heat beads burn, place larger quantities of heat beads on the fire.
4. Once the fire is established, close the front door and adjust the air vent controls to control the fire's combustion rate.
5. Open door to add heat beads as required.

NOTE

Do not overfill the fire chamber with timber or heat beads as this can cause excessive smoking. If the cooker has been overloaded and begins to smoke, open the front door to allow more oxygen until the timber or heat beads has burnt down.

IMPORTANT: Never leave a fire unattended. Always ensure you have a bucket of water on hand should you need to extinguish the fire.

CARE INSTRUCTIONS

Chimney Sections and spark arrester

The chimney sections are made from a stainless steel material and will tarnish over time with use. Remove the chimney sections and spark arrester regularly and clean with a stiff brush.



Chamber Body and legs

Remove ash build up regularly from the chamber body and under the fire ash grates.

Flat and grill plates

The cast iron cooking plates come to you from the factory with a wax coating. This will need to be removed by either: soaking and scrubbing with detergent, or by heating each plate until the coating is burnt off. The heating alternative will cause the wax to smoke.

High density cast iron cook plates always perform best at lower temperatures and with extended cooking times. Be careful, if the cast iron temperature becomes too high food will begin to stick to the surface.

It is recommended that you season your plates after each use. This can be achieved by adding a coating of vegetable oil to all surfaces and returning the plate to the heat of the cooker or an oven until the plate begins to smoke. Remove plate from the heat and remove excess oil with paper towel or a clean cloth. Repeat this process 2 or 3 times until the paper towel or cloth is clean.

Plates should be kept in a dry place to avoid rust.

WARNINGS

- The Outback Cooker is designed for outdoor use only.
- Ensure the assembly instructions are strictly adhered to prior to use of product.
- Observe local fire regulations and guidelines before using this Outback Cooker.
- Do not use any highly volatile fluids to ignite a fire inside the Outback Cooker.
- Do not attempt to store or transport the Outback Cooker while in use or hot.
- Do not touch the surface of the Outback Cooker whilst in use or hot.
- Do not leave children or pets unattended whilst the Outback Cooker is in use or hot.
- Do not dispose of ash or coals in a place that may cause a fire or injury to a person.
- Ensure use of appropriate barbecue gloves and/or cooking utensils when using the Outback Cooker.

MATERIALS

Stainless Steel, Cast Iron

Designed & Imported by:
OZtrail Leisure Products
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Australia