



OWNERS MANUAL

Outback Cooker



OCI-OBC-A

Parts Description

- | | |
|----------------------------------|---|
| 1. Legs (x4) | 12. Leg bolt (x8) |
| 2. Flue adapter | 13. Leg washer (x16) |
| 3. Chamber collar (Preinstalled) | 14. Leg nut (x16) |
| 4. Chimney sections (x3) | 15. Leg outer nut (x8) |
| 5. Chimney with spark arrester | 16. Flue adapter bolt (x2) |
| 6. Fire chamber ash grates (x2) | 17. Flue adapter nut (x2) |
| 7. Cooking grill | 18. Chamber door (Preinstalled) |
| 8. Cooking plate | 19. Glass viewing panel (Preinstalled) |
| 9. Chamber body | 20. Air vent controls (x3) (Preinstalled) |
| 10. Pick tool | 21. Chamber collar bolt (x4) (Preinstalled) |
| 11. Cooking grill/Plate remover | 22. 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 listed above and shown in Figure 1.

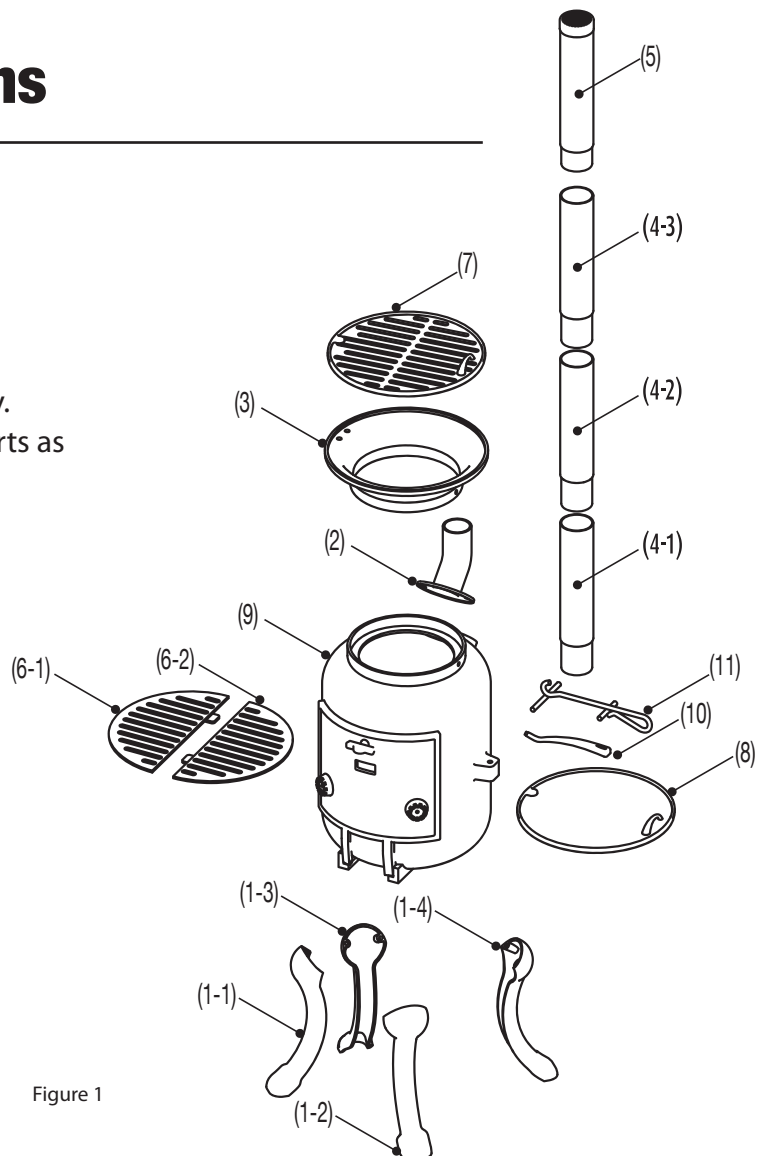
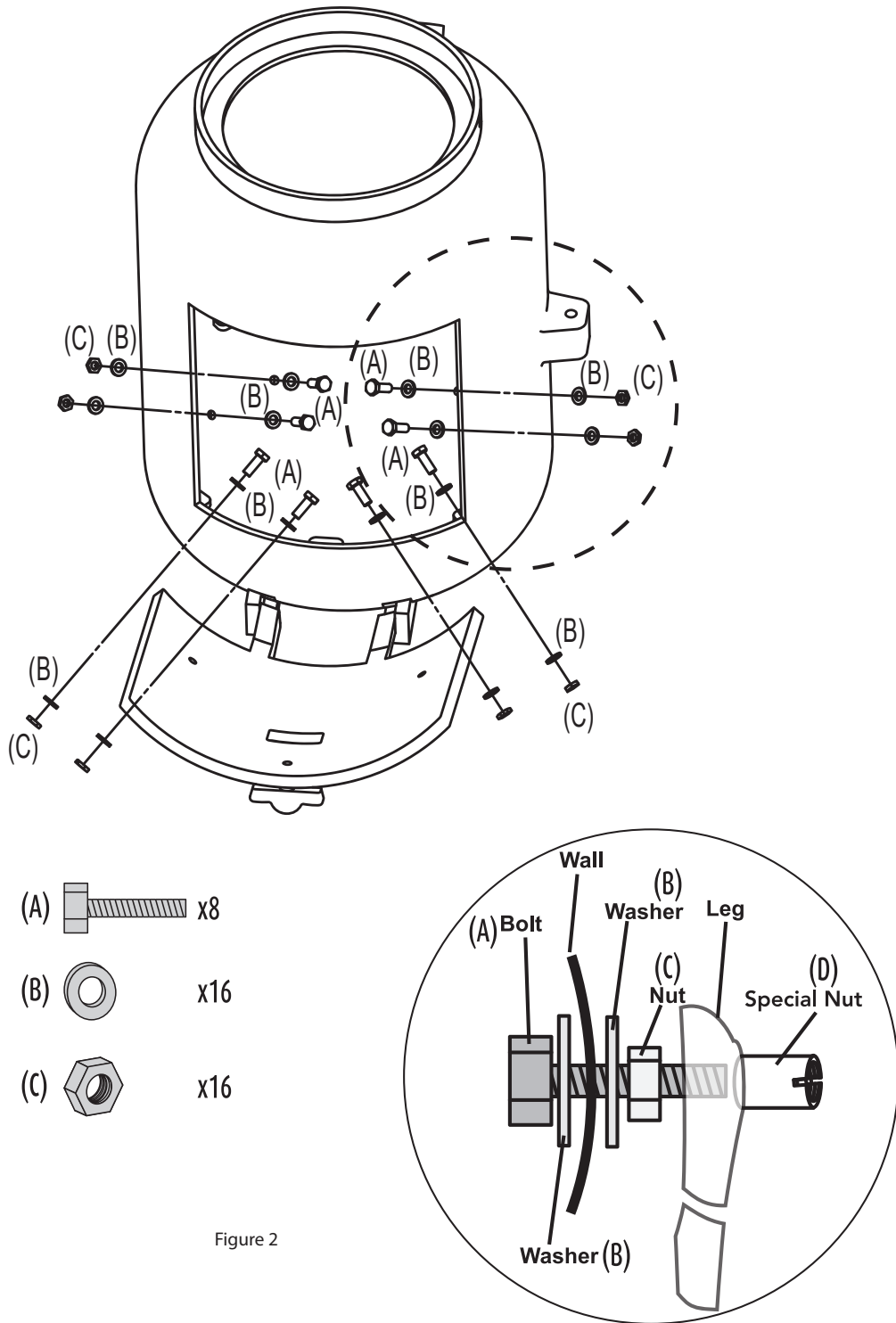


Figure 1



STEP 2

Locate and attach the leg bolts to the chamber body (See Figure 2).

STEP 3

Attach the legs using the bolts installed in Step 2 and secure using the outer leg nut (D).

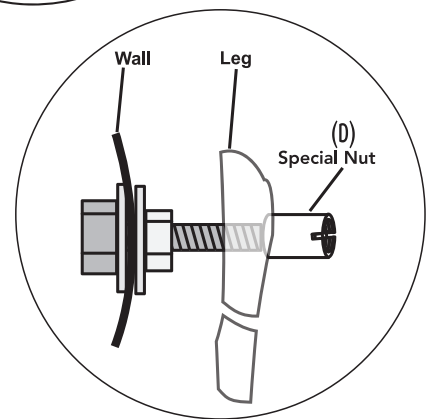
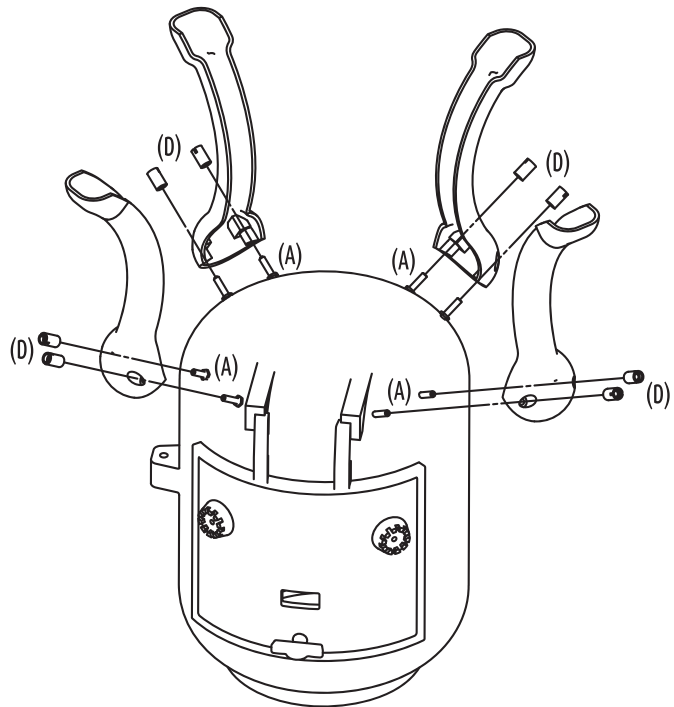
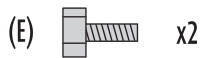
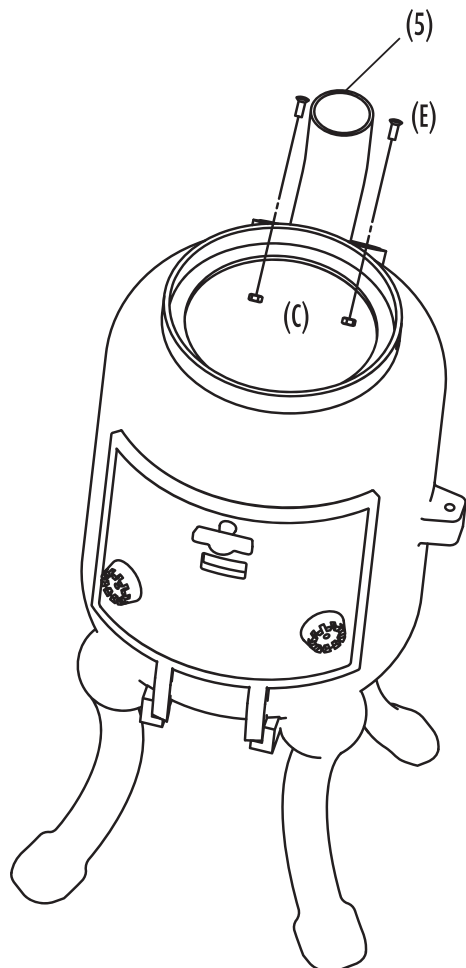


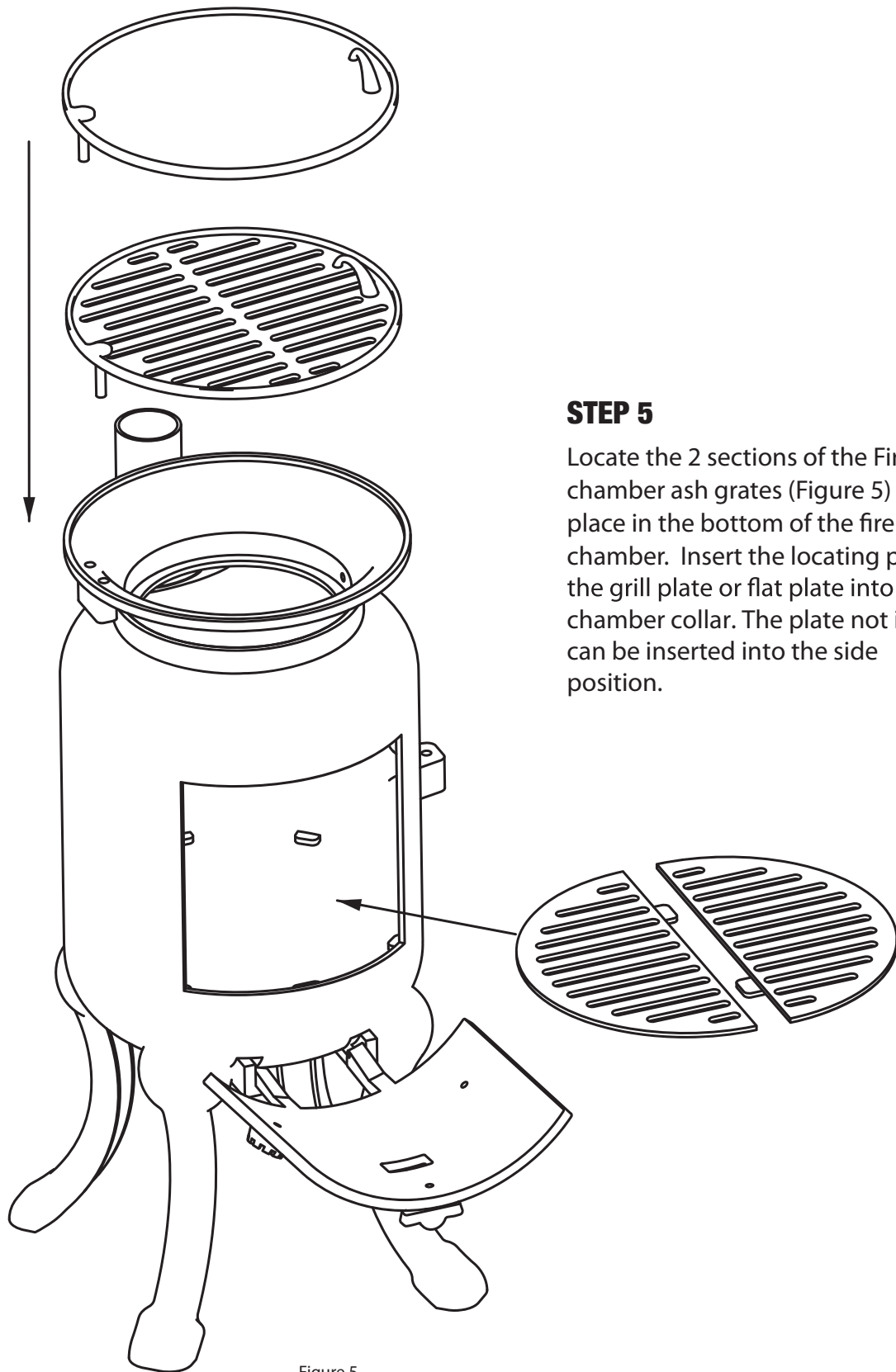
Figure 3



STEP 4

Stand the Outback Cooker on its legs, locate and attach the flue adapter (Figure 4).

Figure 4



STEP 5

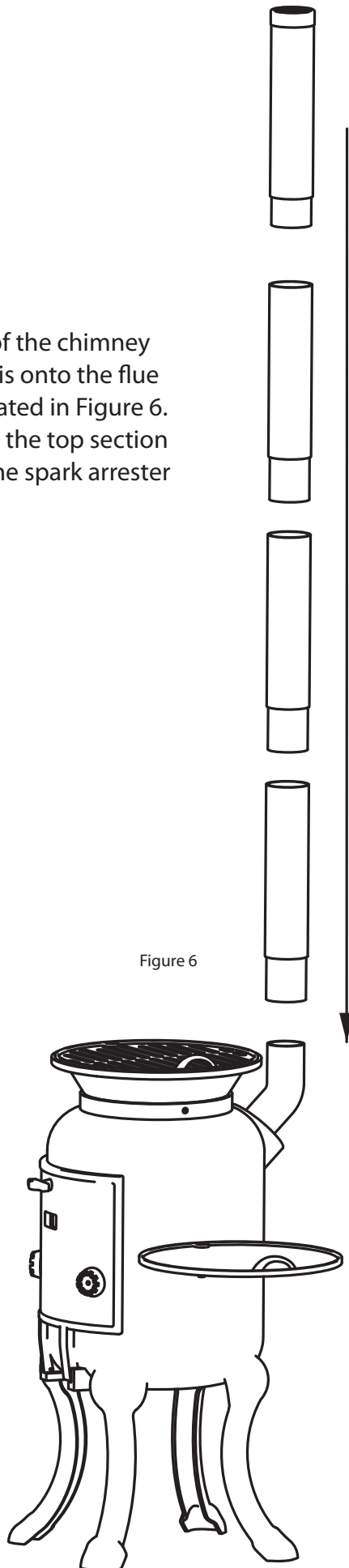
Locate the 2 sections of the Fire chamber ash grates (Figure 5) and place in the bottom of the fire chamber. Insert the locating pin of the grill plate or flat plate into the chamber collar. The plate not in use can be inserted into the side position.

Figure 5

STEP 6

Join all the sections of the chimney together and slide this onto the flue adapter as demonstrated in Figure 6. For fire safety, ensure the top section of the chimney has the spark arrester attached.

Figure 6



STEP 7

For disassembly, ensure the Outback Cooker is completely cool before reversing 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 have 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 flammable 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, Cast Aluminium



Designed & Imported by:
OZtrail Leisure Products
71 Charles Ulm Place Eagle Farm QLD 4009
Australia