



OZPIG

PORTABLE WOOD FIRE STOVE



INSTRUCTION MANUAL

PART NO. 10001184

IMPORTANT: Read these instructions for use carefully. Familiarise yourself with the appliance before use. Keep these instructions for future reference.

WARNING

Keep the Ozpig in a level position at all times.

Always use appropriate tools and cooking implements with long heat resistant handles.

Never touch the surface of the Ozpig to test if hot.

Never dump hot coals or ashes where someone may step OR where the hot coals or ash might start a fire - dispose appropriately.



ONLY USE IN WELL-VENTILATED AREAS
CARBON MONOXIDE HAZARD
USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH.
DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR
SIMILAR LOCATIONS.
WARNING! USE OUTDOORS ONLY
CAUTION: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

SAFETY INFORMATION

- DO NOT store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- DO NOT store empty or full gas cylinders under or near this or any other appliance.
- Keep children away from the Ozpig during use and until the Ozpig has cooled after use. DO NOT allow children to operate the Ozpig. Always ensure that no sporting or physical activities are carried out in close proximity to the Ozpig during use and while still hot.
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where combustion products are rapidly dispersed by wind and natural convection.
- Operate the Ozpig only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the Ozpig on flammable materials.
- Use caution when lifting and moving the Ozpig to avoid strains or back injury. Two people are recommended to lift or move the Ozpig.
- DO NOT move the Ozpig while it is in use.
- DO NOT leave the Ozpig unattended while in use. Operate the Ozpig with close supervision.
- DO NOT leave hot ashes unattended until the Ozpig cools completely.
- The Ozpig becomes extremely hot. Allow it to cool completely before handling. If you must handle the Ozpig or its components while hot, ALWAYS wear protective oven mitts or heat resistant gloves.
- Allow the Ozpig to cool before removing and cleaning.
- CAUTION: All care and maintenance procedures are to be performed only while the Ozpig is cold.
- Dispose of cold ashes by wrapping in heavy duty aluminium foil and placing in a non-combustible container. Be sure that there are no other combustible materials in or near the container.
- If disposing of the ashes in less time than it takes to completely cool, remove the ashes, keep in heavy duty aluminium foil, and soak completely with water before disposing in a non-combustible container.
- Frequently check and clean the chimney. A clogged tube can obstruct the flow of combustion and ventilation air.
- If rust is present on the exterior surface of the Ozpig, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- To protect the Ozpig from weather, always keep the Ozpig covered while not in use (cover sold separately).

SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see example 2 & 3).
- Within a partial enclosure that includes an overhead cover and no more than two walls (see example 2 & 3).

Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

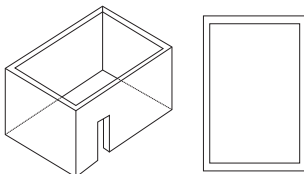
- At least 25% of the total wall area is completely open, and
- At least 30% of the remaining wall area is open and unrestricted (see example 4 & 5).

In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

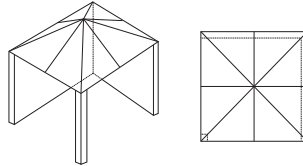
DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of the outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.

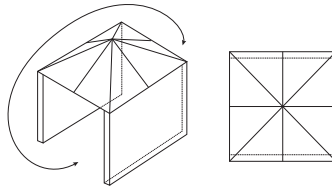
Example 1



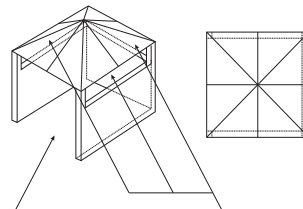
Example 2



Example 3

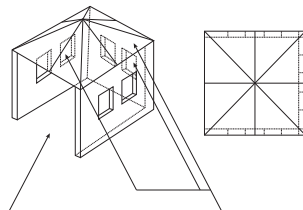


Example 4



Open side at least 25% of total wall area.
30% or more in total of the remaining wall area is open and unrestricted.

Example 5



Open side at least 25% of total wall area.
30% or more in total of the remaining wall area is open and unrestricted.

UNDERSTANDING THE OZPIG



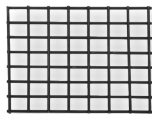
1 x Ozpig Steel Cooker Body



3 x Chimney Sections



1 x Multi-purpose Tool
(Wood poker & plate lift handle)



1 x Mesh Fire Grate



1 x BBQ Plate



1 x Large Warming Tray



4 x Zinc Coated Legs



4 x Extension Legs



1 x Spark Arrestor (this fits
to the top of the chimney when assembled)



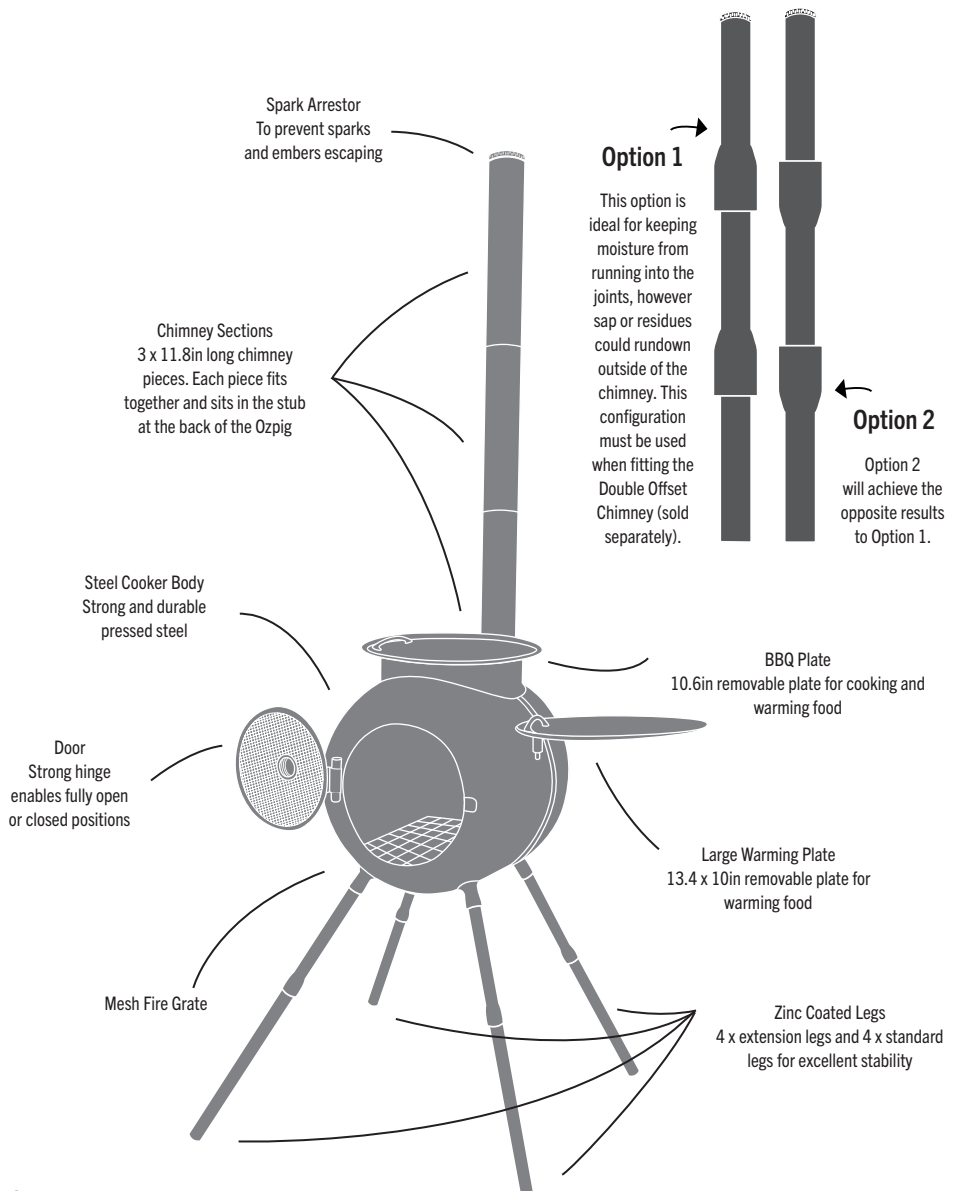
1 x Carry Bag



1 x Instruction Manual

OZPIG COMPONENTS

Option 1 MUST be used when fitting the Double Offset Chimney.



GETTING STARTED

SETTING UP

1. Remove all items from the packaging.
2. Remove all parts from the barrel of the Ozpig. The spark arrester is located in the carry bag.
3. Start assembling the Ozpig from the bottom up. Screw together one (1) short leg and one (1) long leg. Repeat to make four (4) legs. Screw in two (2) assembled legs to one side. Lean the Ozpig over on those legs and repeat with the remaining two (2) legs.
4. Place the three (3) chimney pieces on top of the chimney stub at the back of the Ozpig.
5. Put the spark arrester on the top of the chimney to contain embers.
6. Place the fire grate in the bottom of the Ozpig barrel.
7. Place the round BBQ plate on the top ring of the Ozpig. Ensure the pin on the bottom of the plate is aligned with the socket on the side of the unit.
8. Place the warming plate into one of the two side sockets on the other side of the barrel.

BURNING IN THE PAINT

It is important to burn in the Ozpig on first use.

The paint on the barrel of the Ozpig needs to reach over 660°F for one (1) hour to harden the paint and bake it into the metal.

To ensure best results, start with a small fire in the Ozpig for the first 15 minutes and then gradually build up the fire over the next 20 minutes.

Maintain a large fire inside the Ozpig for two (2) to three (3) hours.

At approximately 390°F the paint on the Ozpig will soften. DO NOT touch the paint while soft as it will come off the barrel of the Ozpig. The paint needs to be hardened before touching the surface.

FIRE UP

1. Set up the Ozpig in a level position and if required, remove ash from the belly.
Requirements:
 - Kindling
 - Dry timber cut to small pieces no thicker than 2in diameter and 11in long (the size of a can of soft drink)
 - Newspaper or fire starters (if required)
 - Matches
2. Place loose balls of scrunched newspaper into the barrel. It helps to put a fire starter in each ball. Place kindling over the newspaper in a 'tepee' configuration.
3. Keep the front door wide open and the top plate swivelled to the side.
4. Light the paper and as the kindling burns, slowly add more timber until a good coal base has formed.
5. With the fire well established (burning well and getting hot), move the hotplate back into position.

TIP: It may help to leave a gap at the back of the plate to keep the fire strong.

6. Add timber as required to maintain the flame for a smoke free fire.
7. Advise everyone that the Ozpig is HOT.

FIRE TIPS

A good fire needs good air flow. This is key throughout the burn, not just at the beginning. Ensure adequate air flow each time fresh timber is added to the fire.

When first starting the fire make sure the top plate and door are both open. Give the fire time to take hold, moving from small kindling, to medium-sized timber fully alight and burning. Maintain a good fire by ensuring that fresh pieces of timber are placed on the fire while there is still flame from the log. This will keep temperatures more stable.

Reduce the amount of smoke by:

- Not overloading the barrel
- Using dry, hardwood timber
- Using timber no thicker than the size of a can of soft drink
- Always having a flame burning when adding wood
- Always adding timber to a bed of flames
- Adding charcoal or heatbeads to a bed of kindling to create a larger bed of coals
- Keeping the fire ventilated with the vented door

BBQ PLATE & WARMING PLATE

Remove Protective Coating

The BBQ plate and warming plate have a protective coating which needs to be removed prior to use.

1. With a small fire gently heat the plate to soften the coating.
2. Once the coating has softened, swing the plate off the fire.
3. Scrap the coating off with a paint scraper or wire brush.
4. If some of the coating remains, return it to the heat and repeat the above steps.
5. **DO NOT** overheat the plate as it will cause the coating to bake into the steel.



Seasoning The Plates

Once the protective coating has been removed, the plates will need to be seasoned.

1. Place the plate over the heat until warm.
2. Remove the plate and with a clean cloth or paper apply the oil. Canola oil or for a harder wearing surface use Flaxseed Oil. Flaxseed oil is a hard drying oil which transforms into a hard, tough film.
3. Rub it over the surface of the plate to cover with a thin layer.
4. Place the plate back over the surface.
5. Once the oil starts to smoke, leave it over the heat for another five (5) to 10 seconds, remove and allow to cool.
6. Wipe off any excess oil with paper and repeat the above at least three (3) times.

HANDY TIPS

Vented Door

For best results when using the vented door, ensure the chimney flue and the spark arrestor is clean and free from obstruction.

Keep the vented door closed for a fully contained fire. If more heat is required, open the door or open the baffle.



Lifting Tool

The lifting tool is a multi-use device for removing the top cooking plate and side warming plate whilst hot. Insert the lifting tool underneath the bar on the plate (with the bar on the lifting tool positioned on the lip of the plate).

The lifting tool is also handy for adjusting the angle of the door opening, swivelling the vents and closing the door entirely. It stores easily on the side of the Ozpig unit.



Warming Plate

The 13 x 10in warming plate is the perfect way to continue slow cooking in a camp oven. Set the camp oven in direct contact with the side of the Ozpig (after the initial browning/ frying preparation on the open top). The food will continue to cook slowly.

The side warming plate, which can sit on either side of the Ozpig, also provides another work surface and platform for serving food.



BBQ Plate

For the best cooking results:

- Ensure the plate is swivelled directly over the top of the Ozpig and allow it to preheat prior to adding meat.
- Once the meat is almost cooked, pivot the top plate away from the heat source to finish the cooking cycle.
- The BBQ plate can also be used as a platform for boiling kettles and saucepans.

Cooking

- A good base of coals will maintain the Ozpig's temperature for steady cooking.
- If the cooking surface is too hot, place a heat diffuser underneath the BBQ plate or cooking pot to reduce the heat.
- To reduce the heat for a slow simmer when cooking with a pot or camp oven, place a heat diffuser under the BBQ plate or directly under the pot or camp oven.
- For chargrilling, use a moderate fire with a large bed of coals and a small flame. Heat the chargrill before using it. It is easier to add more heat than trying to reduce it. Chargrill sold separately.
- When using the heatbead basket, ensure the charcoal is fully alight before starting to cook. Control the temperature by opening or closing the door. The heatbead basket puts the heat directly under the cooking surface. Heatbead basket sold separately.
- Use a moderate fire for cooking pizza on the Ozpig. Put some baking paper on the BBQ plate, place the pizza base on top and then place an upside down wok over the top. Warm the pizza base and flip it to brown both sides. Add preferred sauce and toppings and place the wok over the top to cook the pizza.

CARE & MAINTENANCE INFORMATION

CAUTION: All care and maintenance procedures are to be performed only while the Ozpig is cold, unless specified.

Ozpig

- The Ozpig will rust. If light rust appears, this can be removed with a wire brush or by lightly sanding the unit with sandpaper. Wipe clean and repaint with Pot Belly Black High Temperature Paint.
- Regularly coat the outside of the Ozpig with oil to aid in the prevention of surface rust. Do this while the Ozpig is still warm (not hot).
- Ensure the Ozpig is covered if left outdoors, and that the unit is cold before doing so (cover sold separately).
- Using abrasive cleaners on the Ozpig will damage the finish.
- Regularly remove ash build-up from under the internal fire grate before lighting the Ozpig.

Legs

- Occasionally spray the threaded section of the legs with a lubricant/cleaner product for continued lubrication and protection.

Chimney Sections

- Some timbers will produce sap which can fuse the chimney sections. If this occurs, remove the sections and clean with a stiff wire brush. Then coat the connecting areas with a light spray of oil and rub dry (only use seed oils, such as canola oil).
- If the Ozpig is being left outdoors for an extended period, the chimney sections should be removed after use.

- It is recommended that the chimney sections are oiled with a soft cloth or paper towel. Do this while the Ozpig is still warm (not hot).

Spark Arrestor

- Remove and clean on a regular basis.
- To remove, tap gently and clean with a stiff brush.

BBQ Plates (Top and Side Warming Plates)

- Remove the protective coating and season as instructed in the Getting Started section. The plate will need to be heated, cleaned and seasoned before use. Make sure the plate is completely dry and re-oiled after use and before packing away to help prevent rusting.
- Moisture on the plate can prevent the oil from adhering. Marinades using acid-based ingredients, such as tomato sauce or vinegar, can remove the seasoning. If barbecuing marinated foods, place baking paper on the BBQ plate prior to cooking. The plates can be re-seasoned at any time.

SPECIFICATIONS

Dimensions (packed)	16.5 x 14.5 x 16.2in
Dimensions (set up)	26 x 21.3 x 59.2in
Footprint	21.5 x 21in
Height (ground to cooking surface)	27.7in
Cooking surface	10.2in diameter round plate 13.4 x 9.5in large plate
Door opening	10.2in diameter
Chimney length	3 x 11.8in pieces
Chimney diameter	2.3in
Weight	40 lbs

RECIPES

CHARGRILLED STEAK

Ingredients

- Steak (choose preferred cut)
- Cooking oil
- Salt and pepper

Method

1. Allow the steak to come to room temperature before evenly coating in cooking oil and seasoning with salt and pepper.
2. Preheat the chargrill as hot as possible before adding the steak.
3. Allow the steak to seal for one (1) minute before flipping and cooking the other side for three (3) minutes. Flip again and cook the sealed side for a further two (2) minutes.
4. For best results, allow the flame to just lick the steak to increase the crust. Once cooked to preference remove from the grill and allow to rest for a few minutes before serving.

Tips

- Preheat the chargrill plate to get an instant char to create a crust which adds extra flavour and texture.
- Chargrilling works best with a good bed of coals. Get the fire going early and let the timber burn down to coals before cooking.
- Vegetables including capsicum, thinly sliced potato and corn cobs are perfect on the chargrill.
- Use the chargrill underneath the rotisserie to grill some vegetables as a side dish (rotisserie sold separately).
- Add the heatbead basket under the chargrill to cook with heatbeads or charcoal (heatbead basket sold separately).

Note: Chargrill & Drip Tray sold separately

PANCAKES & BACON

Ingredients

- Pancake mix
- Streaky bacon
- 1 packet chocolate chips
- Good quality maple syrup

(all quantities will depend on the amount of serves required)

Method

1. Place the BBQ plate over the top opening of the Ozpig to preheat.
2. Cook bacon.
3. While the bacon is cooking, prepare the pancake mix adding a few handfuls of chocolate chips. If not using a pre-prepared pancake mixture, follow a traditional pancake recipe of choice.
4. Once the bacon is cooked, move it to the warming plate while cooking the pancakes.
5. Spray the BBQ plate with cooking spray and spoon the pancake mix onto the plate. Cook for approximately a minute each side or until golden.
6. To serve, place some rashers of bacon on top of two pancakes and drizzle with a generous amount of maple syrup.

Tips

- Allow plenty of time to build a good bed of coals in the barrel of the Ozpig before covering the top opening with the BBQ plate.
- For high heat, create flames in the barrel of the Ozpig. For lower heat, more coals and less flames are required.
- Control the temperature of the BBQ plate by controlling the fire with the vented door or by moving the fire around with a pair of long handle tongs. To reduce the temperature of the BBQ plate, swivel the plate off to the side using the lifting tool. No heat under the BBQ plate will reduce the temperature quickly to prevent burning.

RUMP CAP (PICANHA)

Ingredients

- 2.5 to 3lbs Picanha (or rump cap)
- Coarse rock salt

Method

1. With a sharp knife, score a criss cross pattern into the thick fat cap. This will stop the meat curling as the fat renders.
2. Slice the Picanha into three (3) even thickness slices.
3. Skewer each slice onto the rod bending each into a semi-circle. Place the largest piece in the middle and the smaller pieces at the ends (may need to push down to fit).
4. Once all pieces have been added to the rotisserie rod, sprinkle coarse rock salt onto a plate and roll the meat over it to press in the salt.
5. Place on the spit and turn the rotisserie on.
6. Once cooked as preferred, remove from the heat and serve.

Tips

- It is important to evenly balance and centre the meat on the rotisserie. The meat needs to be the same weight all the way around to ensure it turns evenly. If not evenly balanced, then the meat will not cook evenly and flatten the batteries quicker.
- Many factors including meat height, wind and heat source will influence the cooking time while using a rotisserie.
- Aim to be able to hold your hand at meat level for around 8–9 seconds as a guide to the correct amount of heat to cook with.
- Centre the meat over the fire to ensure that the heat is evenly distributed.
- The rotisserie can be used with a slow burning timber fire with a good base of coals. Alternatively, use the heatbead basket (sold separately), to cook over heatbeads or charcoal.
- Control flare ups by using the chargrill and drip tray (sold separately) or grill vegetables while the meat is cooking.

Note: Rotisserie Kit sold separately

Other rotisserie meats

Whole chicken — use butchers string to tie back the wings and legs for even cooking and to limit the meat from moving as the rotisserie turns.

Roast pork — start with a lower heat fire and allow the roast pork to cook the majority of the way through. Increase the heat towards the end of the cook. For the final 10 minutes, stop the rotisserie from turning and hold each section still over the fire for a minute to start the crackling process. Spin the rotisserie a $\frac{1}{4}$ of a turn and repeat until the entire roast is crackled. Rest the meat and serve.

HUEVOS RANCHEROS WITH BEANS

Ingredients

- 10oz diced bacon
- 1 diced onion
- 2 minced garlic cloves
- Minced chilli paste (to taste)
- 1 teaspoon cumin
- ½ tablespoon paprika
- 2 cans diced tomatoes
- 1 can kidney beans
- ½ handful chopped basil
- 1 tablespoon brown sugar
- Squeeze lime juice
- 4 eggs
- Tortillas
- Avocado
- Olive oil

Method

1. In a cast iron frypan fry off bacon, garlic, chilli and onion in a little olive oil until bacon is browned.
2. Add cumin and paprika and coat well before stirring in the tomatoes.
3. Add kidney beans, basil, brown sugar and a good squeeze of lime juice.
4. Simmer gently until some of the juices evaporate and the sauce thickens a little.
5. Crack in the eggs and cover with a lid or foil. Remove and place on the side plate until the eggs are set.
6. While the eggs are setting, place the tortillas on the Ozpig chargrill for a few seconds each (Chargrill sold separately).
7. Serve eggs and sauce mix on a tortilla with sliced avocado.

BEEF & RED WINE CASSEROLE

Ingredients

- 3lb diced beef
- 2 diced onion
- 2 chunky cut carrots
- ¼ diced pumpkin
- 1 large diced sweet potato
- 2 bay leaves
- Half bottle red wine
- 2 tablespoons tomato paste
- Juice of half a lemon
- 1 cup beef stock
- 2 or 3 diced potatoes
- Handful of fresh chopped parsley

Method

1. In a camp oven, add some oil and brown the beef.
2. Add the onions and cook for a minute or two.
3. Add the remaining ingredients (except the potatoes and parsley). Stir to combine.
4. Place the camp oven on the side warming plate, as close as possible to the Ozpig. Slowly simmer on the side plate, stirring occasionally. Cook until the meat is tender, and the sweet potato and pumpkin has broken down and thickened the stew.
5. Add the diced potatoes 15 to 20 minutes before the stew is cooked.
6. Stir in the parsley and serve with rice or bread.

Tips

- Once the stew is simmering, use the warming plate to keep the camp oven as close as possible to the body of the Ozpig. Maintain the fire and rotate the oven to slow cook the meal for hours or until the meat is tender.
- Stews, curries and soups require a gentle heat from the bottom to ensure a consistent simmer.
- Cook tough cuts of meat for a longer period of time on a gentle heat to tenderise the meat.
- If roasting or baking in a camp oven on the Ozpig, ensure an even heat all around the food. Use heat from the barrel of the Ozpig and add coals or heatbeads to the top of the camp oven. A trivet in the base of the camp oven will lift the food off the bottom and prevent burning.

NOTES

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NOTES

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LIMITED WARRANTY

1. This warranty will apply only if you have purchased from us or our authorized dealer, and will apply only to the original purchaser who acquires the product for his or her own use.
2. **WARRANTY PERIOD:** we warrant that this product will be free from defects in materials and workmanship under normal use as described in the published product documentation for **36 months** (Limited Warranty).
3. **WARRANTY:** You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if products fail to be of acceptable quality and the failure does not amount to a major failure.
4. To the extent permitted by any applicable local law:
 - a. Our obligations under this Limited Warranty are limited to the repair, replacement or refund of covered parts that prove defective under normal use during the Limited Warranty and does not extend to any claim for damages that you or any other person may have for any loss (including without limitation consequential damages or loss of profit, freight/shipping or travel costs), or damage howsoever caused whether or not such loss or damage arises as a result of any defect in the product or from the failure or omission on our part to comply with any obligation at law;
 - b. In replacing a defective product under the Limited Warranty, we may, at our discretion, substitute a model of equivalent nature where the exact model is unavailable;
 - c. This Limited Warranty does not apply to damage caused by failure and damage caused by improper use and abuse, fair wear and tear, accidents, misuse (including failure to follow instructions regarding care and maintenance of the product), neglect, disassembly, alterations or external causes such as, but not limited to, water damage, exposure to sharp objects, exposure to excessive force, anomalies in the electrical current supplied to the product (if applicable), and extreme thermal or environmental conditions;
 - d. We may elect, at our discretion and as an alternative to repairing or replacing a defective part, to refund the cost of the relevant product upon it being returned to us; and
 - e. This Limited Warranty does not extend to any products acquired for the purposes of re-supply, or for use in manufacturing, or repair processes.
5. This warranty may be claimed by: returning the product to its place of purchase, with a detailed proof-of-purchase clearly showing the date and detail of the purchase;
6. If you have any questions concerning this warranty policy, you may contact us in writing:
Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009, QLD, Australia, or by email:
service@adventureoperations.com or visit our website: www.adventureoperations.com

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