

TemboTusk Skottle Grill

What is a Skottle?

A Skottle is a South African outdoor cooking contraption.

Pronunciation: **Skō Tēl** or **Skaw Tel**

The history of the Skottle comes from the South African farmer and his need to finding a secondary use for old harrow discs. This was accomplished by turning them into an outdoor cooking utensil they could use while out in the fields.

The **TemboTusk Skottle** comes pre-seasoned and can be used immediately. Like a Dutch oven or cast iron pan, the more the Skottle is used the better the non-stick cooking surface becomes.

The **TemboTusk Skottle** is designed to be used with an inexpensive Coleman style single burner and a gas bottle. The burner hangs in the frame welded to the bottom of the Skottle pan & is secured by two eye bolts. Typically a Coleman burner uses a disposable 16oz gas bottle for fuel. With a proper adapter, a larger propane bottle can be used. The burner produces 10,000 BTUs of heat energy which is more than adequate for use with the Skottle. While cooking the burner valve is open from quarter flame to half flame for the best results.

How to use a TemboTusk Skottle:

After attaching the legs with the supplied short eye bolts; install the Coleman style burner into the pan's burner rack. Gently tighten the two eye bolts until the burner is snug to the bottom of the Skottle pan. (Don't over tighten.) **If installing the Kovea Scout Burner; refer to the supplied instructions page.**

Lightly coat the pan with olive or cooking oil and wipe off any excess oil. Light the burner and start cooking! Adjust the heat to suit and treat the TemboTusk Skottle like any other cast iron pan.

The actual cooking area is the center 8" or 9" of the pan. The outer edge section is used to keep food warm. For example: When cooking several items, push the cooked food up along the edge of the pan and push the uncooked food into the center. When all the food is cooked; plate the food and serve while everything is still hot.

Care and feeding of a TemboTusk Skottle:

Cleaning the Skottle after cooking:

Wood or silicon tools are best for protecting the surface of the pan and they should easily scrape off any food stuck on the cooking surface. To clean the pan pour oil into the pan with a generous amount of rock or sea salt and vigorously scrub the pan with a paper or cloth towel. For very stubborn cleanups, heat water to a boil in the pan and let soak to help loosen any food particles then scrape the surface. As an alternate method: heat the empty pan until very hot and pour water on the hot pan. This will "steam clean" the pan. (Be aware that the steam is hot and can burn.) Lightly oil the pan top and bottom after cleaning.

How to re-seasoning a Skottle from scratch:

Clean and scrape the skottle pan top and bottom. Remove any burned on cooking residue using a wire brush, scraper or floppy sander. Lightly coat both the top and bottom of the skottle pan. Place the pan in a gas or charcoal bbq or an oven. Bring the temperature up to 450 degrees for 40 minutes or until all the oil has burned off and the pan has stopped smoking. Repeat for additional layers of seasoning or until the pan is a nice brown color.

We hope you enjoy your TemboTusk Skottle for many years to come.

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