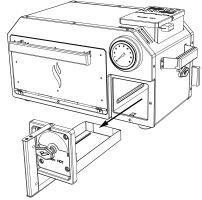


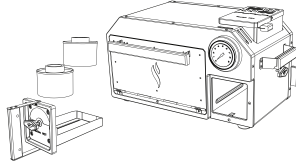
# HOW TO OPERATE YOUR INSTAFIRE EMBER OVEN **INDOORS**

## STEP 1



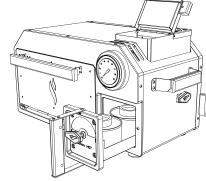
If you have previously used your Ember Oven, pull out the Burn Box Tray and empty any ashes that might be still in it.

## STEP 2



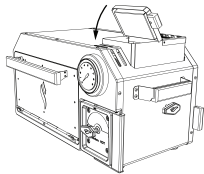
Place two cans of InstaFire Canned Heat+ fuel into the Burn Box Tray. Remove the canned heat lids and carefully fluff up the wicks, carefully.

## STEP 3



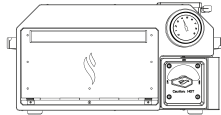
Push the Burn Box Tray **PARTIALLY** back in, leaving enough space to light each wick. Once each wick is lit, push the Burn Box Tray in as far as it will go.

## STEP 4



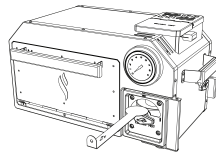
Make sure: A: the Chimney lid is closed; B: the Air-Control Knob is turned all the way to the right, which will leave the vent on the Burn Box Tray door completely open; C: the Rear Vent is completely open.

## STEP 5



Allow approximately 15 - 20 mins for the Ember Oven to preheat to the desired temperature.

## STEP 6



When you are done using the Oven, douse the flames from the Canned Heat with the enclosed Snuffer. To use the Snuffer, keep the Burn Box Tray closed. Insert the Snuffer through the open vent on the door of the Burn Box Tray. Place the snuffer over each flame.

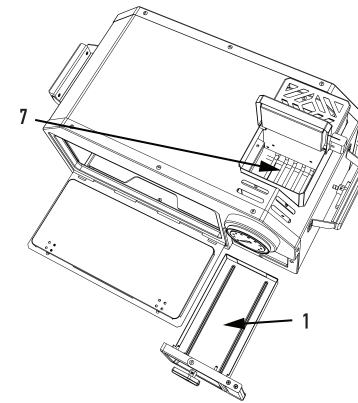
**CAUTION:** (EXTINGUISH THE FLAMES ON THE CANNED HEAT FIRST, BEFORE OPENING THE BURN BOX TRAY. OPENING THE TRAY WHILE THE CANNED HEAT IS STILL BURNING MAY CAUSE HAZARDOUS FLARE UPS.

# INSTAFIRE™

## InstaFire™ EMBER Indoor/Outdoor Portable Compact Oven

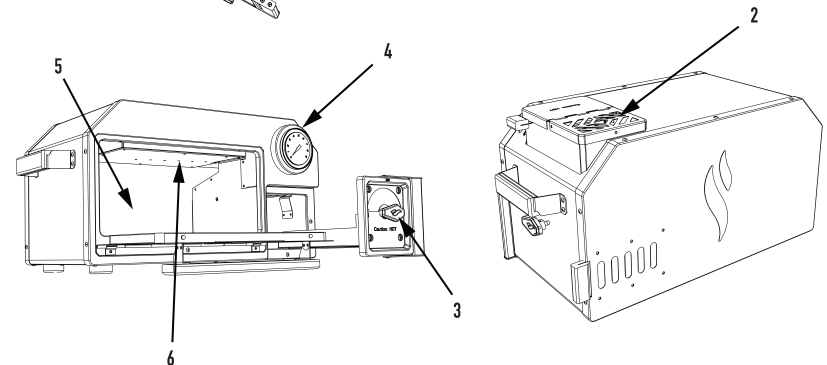
**\*WARNING!** For your safety, when cooking indoors with your Ember Oven we recommend **ONLY USING INSTAFIRE CANNED HEAT+**. Biomass fuels (twigs and leaves, InstaFire Fire Starter, wood chips, charcoal, paper, etc.) are for outdoor use only with the Ember Oven.

The InstaFire Ember is the **ONLY** oven that's safe for both indoor and outdoor cooking—no power needed! To cook indoors, use InstaFire Canned Heat+ as fuel.\* To cook outdoors, you can use biomass such as twigs, leaves, wood pellets, charcoal, etc.



1. Burn Box
2. Two-Layered Chimney
3. Temperature Adjustment Knob
4. Thermometer
5. Convection Oven Chamber
6. Distribution Manifold
7. Secondary-Burn Grate

Works best with InstaFire Canned Heat+. Tray fits up to 3 cans.



### IMPORTANT NOTE:

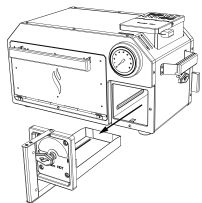
**WARNING! HOT SURFACES.** Once activated, all metal surfaces will become hot. OPERATE WITH CARE. Always use wooden handles to adjust or move the unit and wear hot gloves, if possible, to touch the unit when in use. Moving the unit while it is in use is not recommended.

Designed and distributed by InstaFire, LLC  
1175 South Meridian Park Road Suite I, Salt Lake City, UT 84104

www.Instafire.com | 888.482.4868

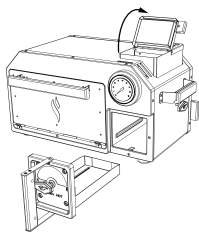
# HOW TO OPERATE YOUR INSTAFIRE EMBER OVEN **OUTDOORS**

## STEP 1



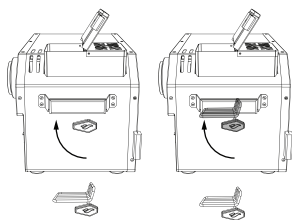
If you have previously used your Ember Oven, pull out the Burn Box Tray and empty any ashes that might be still in it. Leave the Burn Box pulled out for Step 4.

## STEP 2



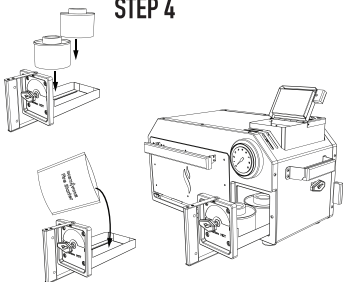
Using the wood handle at the top of the Ember, open the Chimney lid and leave it open until Step 7.

## STEP 3



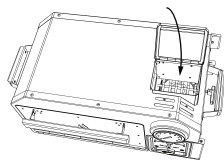
Push in and turn the Knob on the side of the Ember clockwise until the Grate inside the Chimney rests horizontally in the locked position to receive biomass material (twigs, charcoal briquettes, etc.)

## STEP 4



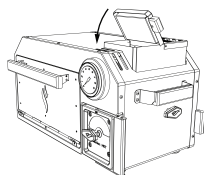
Pour InstaFire Fire Starter (or fire starter of your choice) into the Burn Box Tray and light. Fully close the Burn Box Tray.

## STEP 5



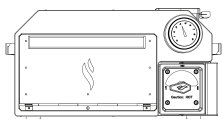
To increase the size of the flame in the burn box, drop a small amount of flammable biomass material into the burn box, onto the Grate below. It is best to start with a combination of smaller twigs—these will catch fire quickly.

## STEP 6



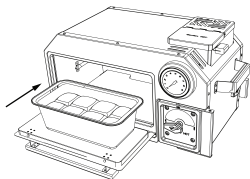
As the fire grows you may increase the size of the biomass material you place in the Chimney. For best results, drop a small number of charcoal briquettes into the Chimney as you build your fire; they will extend the fire's burn time. When you see flames coming out of the top of the Chimney, close the Chimney lid. The oven will now begin heating. **CAUTION: DO NOT OVERFILL THE CHIMNEY. DOING SO WILL BLOCK THE OXYGEN FLOW IN YOUR EMBER AND COULD SNUFF OUT THE FIRE.**

## STEP 7



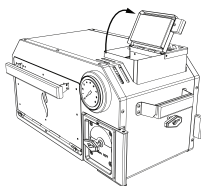
Watch the temperature gauge, and do not place food in the oven until the proper temperature has been reached. Monitor the Thermometer above the Burn Box Tray to determine the temperature. It typically takes about 15 to 20 minutes to preheat the oven.

## STEP 8



Once the oven is properly heated, open it using the large wood handle on the Convection Oven Chamber door. Place the food to be cooked in the oven, close the oven door, and give it time to cook. Tend to the fire in the Chimney as needed (see Regulating Oven Temperature on the opposite page).

## STEP 9



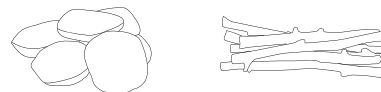
Depending on how long your food needs to cook, you may need to tend to the fire in the chimney to keep it going. To do this, open the Chimney lid and add more biomass material as needed. Once you are done adding biomass material, shut the Chimney lid.

**NOTE:** A mixture of charcoal and twigs will give the most even heat.

# REGULATING OVEN TEMPERATURE

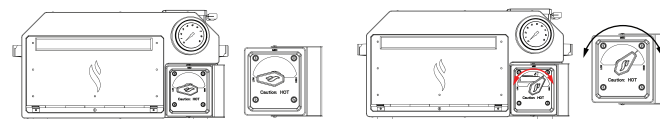
There are a few ways to help regulate the temperature of your Ember Oven:

## SELECT BIOMASS MATERIAL



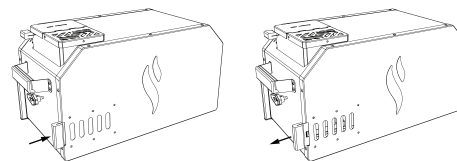
The type of biomass fuel used will greatly determine the heat generated – i.e. Sticks and twigs will burn quickly and produce a lot of heat quickly but will also burn out quickly. Charcoal briquettes take longer to bring up to temperature but will maintain a steadier, longer-term heat source.

## ADJUST AIR-CONTROL KNOB



Turn the Air-Control Knob on the door of the Burn Box Tray. Turn the Knob right to let more oxygen into the Ember Oven and turn up the temperature. Turn the Knob left to reduce the oxygen in the Oven and turn down the temperature.

## OPEN OR CLOSE THE REAR VENT



Open the Rear Vent at the back of your Ember Oven to let in more oxygen and turn up the heat. Close the Rear Vent to reduce the oxygen and turn down the temperature.