

COBB FAQ

Q. What powers the Cobb?

A. The Cobb can be used with 4 different fuel sources.

COBB COBBLESTONE: This fuel is specifically manufactured for Cobb. It is manufactured from a renewable source - Coconut shell, Is quick and easy to light, burns hotter than charcoal briquettes and lasts for approx 2 hrs. (Perfect all rounder for both on plate cooking and general roasting).

ULTRA QUICK: This fuel has the same composition as the Cobblestone and burns for approx 1 1/2 hrs. (Perfect for on plate cooking).

GOOD QUALITY CHARCOAL BRIQUETTES: Use between 6 & 15 briquettes. For more heat use up to 15 briquettes. For baking use only 4-8 briquettes and keep the dome shaped lid on at all times in order to keep the heat in. Burns for approx 3 hrs. (Does not burn so hot as the Cobblestone but works well especially for those longer cook times).

RESTUARANT GRADE LUMPWOOD: Is a perfectly acceptable fuel source, a full fire basket will burn for up to 2 hrs.

DO NOT overfill the fire basket or put fuel in the moat. This will cause a fire and damage your Cobb

Q. How do you light the charcoal briquettes?

A. There are a number of ways to efficiently light your charcoals. The easiest way is to use a solid or gel type fire starter material, which is easily obtainable at most grocery stores or on our website. Simply place 3(Premier) or 5(Supreme) pieces of the lighter material in the fire chamber below the Fire Grid. We specifically recommend "Flamers Natural Firelighters" as they contain natural wood shavings and a fully refined paraffin wax so no smell or taint. Once the lighter material is flaming, place your charcoal briquettes on the fire grid. These will flame for approximately 10 minutes and then the flame will disappear. Once your briquettes are 25% grey (ashy) colour then you are ready to begin your Cobb experience. Place the grid over the heat and allow the grid to heat up for a couple of minutes before placing food on the grill.

COBBLESTONE AND ULTRA QUICK: These fuels already have a lighting agent infused so do not require a fire lighter

Q. What is the best type of briquettes to use with my Cobb?

A. Any good quality briquette will work just fine in the Cobb, better quality briquettes burn cleaner, hotter and longer. We recommend a product called "Heat Beads" which are available from our website.

Q. Can you use lighter fluid to start the charcoal?

A. There is one rule only when it comes to lighting the charcoal. DO NOT USE LIGHTER FLUID. There is a real chance of cross contamination with the flavour well if lighter fluid is used so stay away from lighter fluids. Use of lighter fluid may cause permanent surface damage to your Cobb.

Q. How long does it take from the start until the unit is ready to cook?

A. Using briquettes the whole process will be no longer than 20-25 minutes until you are ready to cook, using the Cobblestone/Ultra Quick you are ready to cook in about 4 minutes..

Q. Can one add charcoal briquettes during the cooking process?

A. This can be done but is not recommended due to the initial smoke emitted whilst they start to burn. Under most circumstances the 3 hours burn time of up to 12 briquettes is sufficient to cook most dishes.

Q. Can the Cobb be used indoors?

A. The Cobb is designed for outdoor use only.

WARNING! CARBON MONOXIDE HAZARD.

Burning charcoal fuel inside can kill you. It gives off carbon monoxide, which has no odour. NEVER burn charcoal in enclosed spaces e.g.homes, vehicles or tents.

Q. How does one dispose of the charcoal?

A. **CHARCOAL BRIQUETTES:** When the Charcoal is burned out there is a small pile of ash that can easily be disposed of. After cooking remove the dome and grill plate to allow the fuel to burn out. Take care when disposing of hot ashes. Please enquire at the facility where you are if there is a service for disposing of hot ash.



(At any time after the cooking process if desired the briquettes can be carefully removed from the unit and submerged in water to put them out. When dry they can be used to supplement your next Cobb cookout).
COBBLESTONE or ULTRA QUICK BRIQUETTE: After cooking remove the dome and grill plate to allow the fuel to burn out away from children and animals. Be sure the ashes are completely burnt out before discarding in a refuse bin away from children and animals.

Q. Can the Cobb be placed back in the carry bag while the fuel is still burning?

A. We do not suggest placing hot briquettes in the carry bag. Please remove all hot coals before transporting or packing the Cobb back in its carry bag.

Q. Why is there no smoke or flame from the bbq?

A. Because of the way that the grill grid is designed the Cobb is both almost smokeless and flame free. The grill grid is Convex in shape and tapered outward from the middle of the grid. ALL your grease and excess residue will run off the sides of the grill into the flavour well and not on to the fuel, therefore reducing the level of smoke and risk of flames.

Q. How many people can the Cobb cook for?

A. The Cobb Premier/PRO/Compact/Premier Gas is designed to cook for between 1-4 people. The Cobb Supreme will cater for up to 10 people

Q. What is the maximum amount of food that can be cooked on the Cobb?

A. The Cobb Premier is designed to cook any type of food up to 4 pounds. The briquettes will give you a typical cooking time of 2 to 3 hours. So in effect anything that you can cook in your oven or on your BBQ at home in 2 hours can be cooked on the Cobb with ease.

Q. Is the Cobb safe around children?

A. Although the Cobb is completely cool to the touch on the outer base, the dome does get hot when using the Cobb as an oven. Children should ALWAYS be supervised when around or near a Cobb. The Cobb is not designed for children to use.

Q. Is it a requirement that the Cobb has liquid in the flavour well at all times?

A. No, it is purely a matter of choice, a cup full of wine, beer, cider etc. will infuse flavour into the food being cooked and keep it moist. The Cobb works equally well with nothing in the moat or even vegetables that will roast in the fat from the meat (if the meat is too fatty you may like to wrap the vegetables in kitchen foil).

Q. Is the Cobb easy to clean? And how?

A. One of the best features of the Cobb is the ability to clean it so easily. The Cobb is dishwasher safe (excluding base). The dome, grill grid, fire basket, steel bowl and all the accessories can all be placed in the dishwasher. The outer base does not collect a lot of dirt and can be easily wiped down with a damp soapy cloth.

Q. Are recipes supplied with the Cobb?

A. We supply sample recipes on our Website. A Cobb recipe book is also available individually and as part of a Cobb bundled package.

Q. Can I fry or stir fry with my Cobb?

A. With the Cobb fry dish, stir fry becomes easy. The Cobb Fry Pan/Skillet is used for frying foods, pizza etc.

Q. Can I bake Pizza in the Cobb?

A. Pizza can be baked on the Cobb in 8-15 minutes depending on the size and thickness of the pizza.

Q. Can I smoke the food with the Cobb? If so, where do I place the woodchips?

A. There are several ways to hot smoke food in the Cobb. The small smoking pot (available on our website) when used with a few briquettes is perfect for the job. Alternatively if you are using large wood chips you can



soak them for an hour or so in water and then place them directly on the burning briquettes. We believe a gentler heat is required when smoking so would recommend using just a few briquettes for this purpose.

Q. Are extra parts and spares available?

A. All parts, spares and Cobb accessories are available on this website in the Cobb Store.

Q. Do I need to remove the rubber pieces that separates the bowl from the plastic base?

A. No, The rubber inserts are what keeps the bowl suspended and keeps the heat away from the plastic base. DO NOT REMOVE!

Q. Will all of the Cobb accessories fit in the carry bag?

A. If packed correctly the Cobb with fry dish, fry pan, griddle & dome extension will fit in the bag. This is how to pack the bag. Start with the empty bag then place the components in this order:

- Place Cobb base with inner bowl and fire basket in the bag
- Invert dome extension and slide over top of dome
- Invert dome with dome extension on and place in inner bowl
- Place small items in dome. lifting handle, chicken roaster wire etc.
- Place roast rack, griddle, grill plate and inverted Fry Pan on dome
- Invert fry dish on top (you may find it easier to place in roof of bag when closing (older side zipped bag))

Note: The Cobb cutting board will not fit in the bag.

