



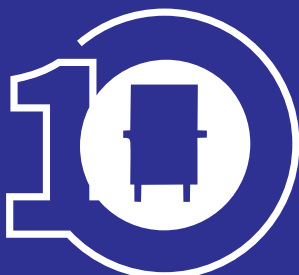
IWI & HAPU COOKERS

OPERATION MANUAL



Iwi & Hapu Cookers

SLIDE system



HĀNGI COOKING

A modern method of hāngi cooking, keeping it above ground. You can cook traditional tasting style meals using provided methods.



LARGE VOLUME

Running a business, club, Kura kaupapa, or your Marae, Iwi and Hapu Cookers allow you with the means to cook in large volumes.



SLIDE SYSTEM

Our easy to use "Slide System" makes it perfect for you to use. Simply open the door and slide the baskets in or out. Hassle free access.



EASY CLEANING

Each basket pulls out individually, making it that much more simple in your cleaning. Once baskets are out the inside of cooker becomes easily accessed.



Locating your Cooker:

- This Kiwi Cooker is approved for outdoor use only. Under no circumstances should it be used indoors, or in any enclosed situation (see page 3 for a definition of enclosed spaces)
- Keep the Kiwi Cooker on firm stable ground. This Kiwi Cooker has not been approved for marine use.
- Do not store or use chemicals, aerosol canisters or flammable materials near this appliance.
- Maintain all recommended distances from combustible materials while the cooker is being used.
- Do not place articles on or against this appliance.
- Do not move the Cooker whilst it is hot.

Installing Your Kiwi Cooker

- It is important that you install your Kiwi Cooker exactly as described in these instructions. In particular you should check the gas type before first use, and check for leaks when ever a new gas connection is made.

Using Your Kiwi Cooker

- The Cooker gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Don't leave food unattended on the Cooker.

Maintaining your Kiwi Cooker

- Fat fires are the most common cause of problems in barbecues. They are caused by a build up of grease in the drip tray and the inside of the barbecue frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbecue clean to avoid this occurrence. Fat fires will void the warranty.

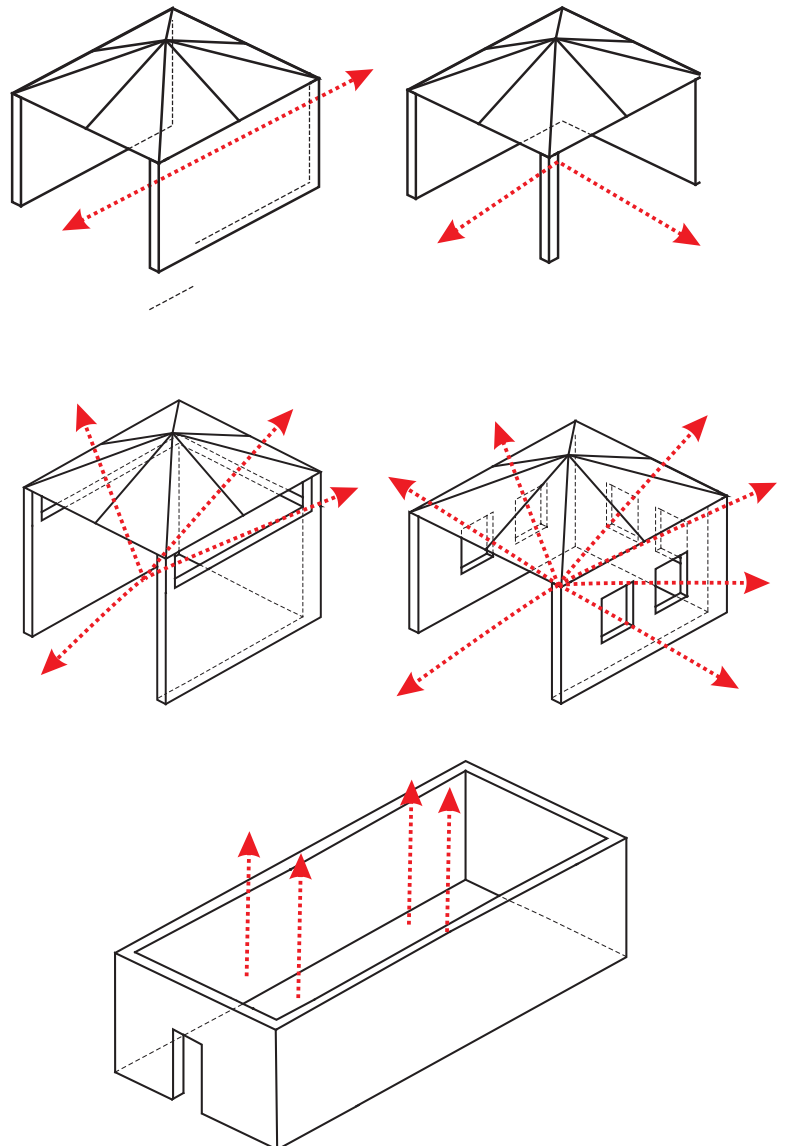
Servicing your Gas Ring

- Do not perform any servicing on the Gas Ring yourself. This includes internal adjustment of the regulator and gas valves.
- Servicing can only be carried out by authorised technicians.
- First and most important, look at the clearances listed on the sticker on the side of your Kiwi Cooker.

- It is vital that you keep your Kiwi Cooker at least as far as these distances from any combustible materials such as wood, paper, trees, plants and many building materials.
- Your barbecue will work best when kept away from the wind as much as possible.
- Keep your barbecue on a firm level surface, and ensure the castors are locked and/or wheels restrained to prevent movement.
- Consider your neighbours by ensuring that smoke from the Kiwi Cooker doesn't interfere with them.
- Finally, consider your own comfort and ensure that smoke cannot enter your home through open windows or doors.

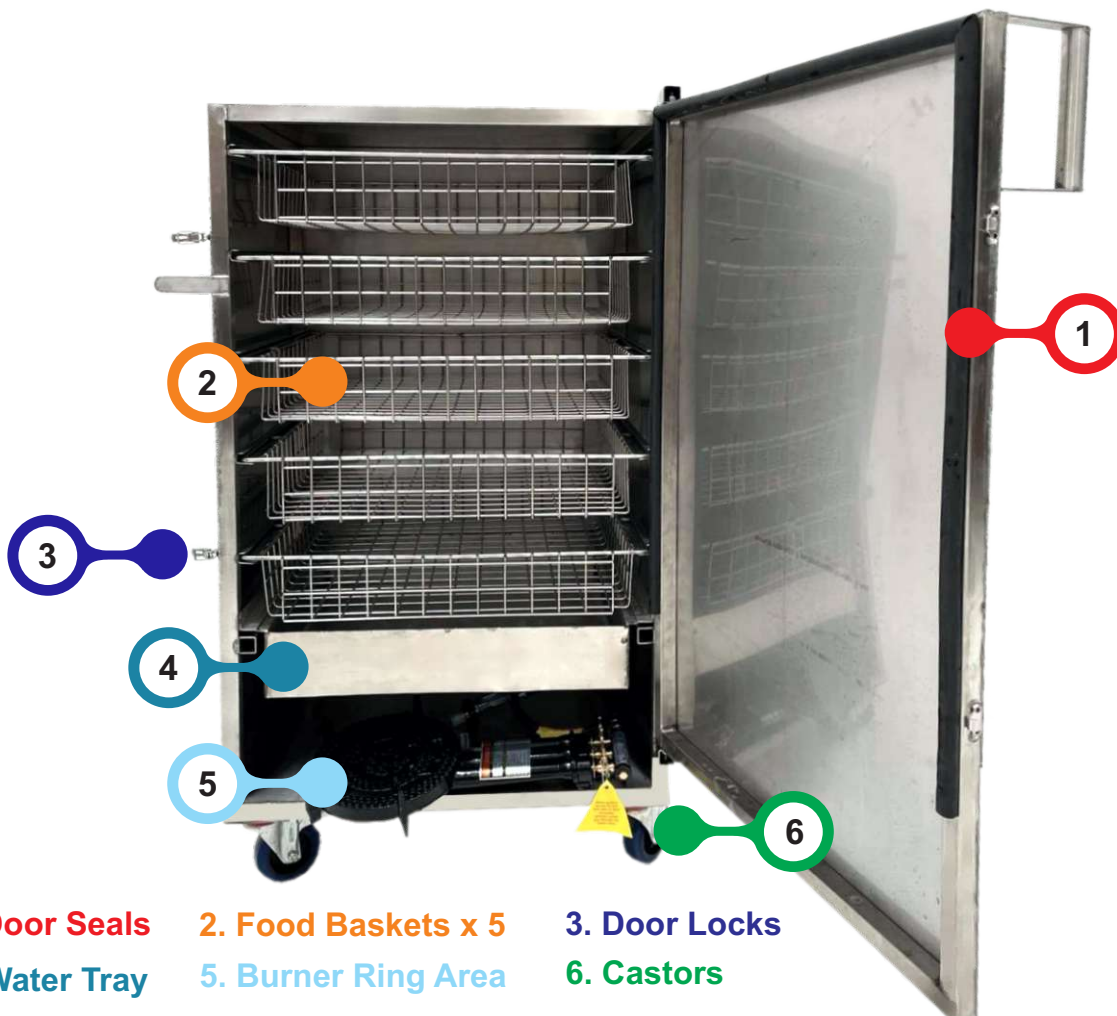
What is an Enclosed Space?

- We all love outdoor living, and many homes have very comfortable outdoor areas that are partially enclosed. We must be careful to ensure there is adequate ventilation for your Kiwi Cooker so that as the gas burns, the combustion gases are dispersed by wind and natural convection. In case of doubt about partially enclosed areas, the gas appliance industry has published these illustrations and explanations showing the minimum requirements for outdoor areas.
- Covered areas where there is only one open side, such as some balconies and verandahs. With these areas:
 - The open side is at least 25% of the total wall area.
 - 30% or more in total of the remaining wall area is open and unrestricted.



WARNING: Keep children well away from cooker during use.
DO NOT store or use flammable liquids or items in or near the vicinity of this cooking appliance.

The colour flame we recommend is a **blue** flame, when using your gas rings, not an orange flame. An orange flame will cause the bottom of your water tray to go black and will cause a slight gas smell and taste in the food. The blue flame is more efficient and offers the best heat. The gas rings also have instructions on recommended use and we encourage you to read these instructions prior to use.



- 1. Door Seals
- 2. Food Baskets x 5
- 3. Door Locks
- 4. Water Tray
- 5. Burner Ring Area
- 6. Castors



Putting your Kiwi Cooker together

Iwi & Hapu Cookers
SLIDE  **system**

Getting the cooker ready

Set Up:

- We recommend setting up your cooker outdoors on a sealed surface and well ventilated, ideally sheltered from the elements (wind and rain).
- It is important to check all gas hose connections are nice and tight, spray soapy water on connections and look for bubbles.
- Igniting your burner: We recommend placing your 4-ring burner on the ground and in a well ventilated area, Turn on the centre ring only and ignite with a kitchen lighter. Place burner into the bottom of the cooker then turn on the other burners slowly starting from the centre working your way out.
- While cooking the KCC will get very HOT, we recommend wearing oven mitts when opening the door and handling the trays. It is recommended that small children be kept well away from the cooker.
- When opening the cooker to load, unload, or check your kai, its important to be careful when opening the door and stand back with your face away. A lot of hot steam and air will bellow out as you open it.

Getting the cooker ready:

This is to be done 35-45mins before your first baskets go in, as you get your prepacks ready.

- 1) Open the cooker, remove baskets and set aside
- 2) Fill water tray with 30L of water or to marked water line
- 3) Ignite the burner as per instructions above then place under your water tray.
- 4) Turn all 4 rings on fully

SAFETY: While cooking, the Iwi & Hapu Cookers will get very **HOT**, we recommend wearing oven mitts when opening the door and handling the trays.

SAFETY: When opening the cooker to load, unload, or check your kai (food), its important to be careful when opening the door and stand back **with your face away**. A lot of **hot** steam and air will “bellow” out as you open it.

● Prepping your prepacks:

We recommend that your meat is at room temperature when you put it in your packs for a nice tender Hāngi. It is important to cut your vegies correctly to avoid uncooked bits in your finished product.

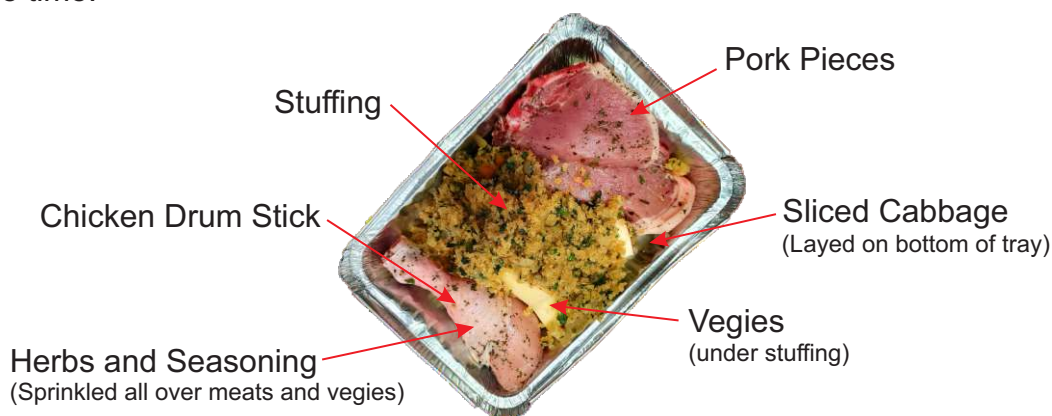
- Cut Cabbage into thin slices. Cut the pumpkin portions no more than 2cm thick and then approx. 70g in size. Cut Kumara and Potato portions into 35-40g in size and no more than 2cm thick.

We suggest using meat portions like Chicken drum and thigh with Lamb or Pork chops roughly 100g in size.

Pack Layout:

Please find examples of a functional lay out for your prepacks below.

- 1) Line the bottom of your trays with approx. 70g of finely sliced Cabbage
 - 2) Add 1x 70g Pumpkin, 2 x 35g Kumara, 2 x 35g Potato to the middle of the tray
 - 3) Add your Chicken on one side and Pork or Lamb on the other side (ours were a bit big so we cut them in half)
 - 4) Place down your stuffing portions on to the vegies and pat down (Stuffing is the key to gaining a Hāngi flavour in prepacks. See www.kiwicookers.com.au for our recipe)
 - 5) Wrap neatly in foil and load into the baskets. (We recommend wrapping backs in foil as opposed to using the lids provided for as it cooks better and quicker)
- Consistency with each pre-pack will help all 140 packs cook evenly throughout and at the same time.



HINT: We recommend **NOT** to use the cardboard style lid, but rather, simply wrap tray with tin foil. We have discovered the kai (food) cooks better using this style.

- We have discovered cooking time in a Hapu or Iwi cooker can vary depending on what you are cooking and quantity.
- If you are using a Iwi Cooker and make up 60 packs to cook, then your time will differ to cooking 140 packs.
- General time for a fully loaded Iwi Cooker is 5 to 6 hours (approx)
- General time for a fully loaded Hapu Cooker is 4 to 5 hours (approx)
- It is recommended you open your cooker from time to time to test the consistency of food, to best judge if more time is needed.
- Potatoes always takes the longest. It is recommended to half-boil your spuds. This will help to ensure your spuds are cooked fully and help shorten your cooking time in your Iwi or Hapu Cooker.

We do supply Kiwi Cooker Boilers specifically for the cooking of large quantities of vegies such as potatoes, kumara and pumkin.

Go to: www.kiwicookers.com.au for more information



- This Cooker comes with a High Pressure Burner, which provides a high heat to help get your pot to a boil very quickly.
- Great addition with any Iwi or Hapu Cooker. Great to use when cooking for larger groups.
- Comes with stand, rated to 200kg.
- Powerful up to 210,000 BTU (or 221MJ/hr with high pressure regulator)
- Includes High Pressure Regulator

HINT: We recommend **NOT** to use the cardboard style lid, but rather, simply wrap tray with tin foil. We have discovered the kai (food) cooks better using this style.



Herbs and Seasonings

Iwi & Hapu Cookers
SLIDE system



SMOKED MANUKA SALT

Add a smoky taste of New Zealand to your food with our Smoked Manuka Salt.

Cold smoked in small batches for 8 hours using organic and chemical free NZ Manuka. Perfect for the family table, BBQing, hāngi, boilup and much more.

Available in: 120g/250g/1kg



HĀNGI MIX SEASONING

A mix of herbs, helping to create the perfect compliment to your Hāngi. Embracing the natural flavours of Aotearoa, this mix gives the magic to your cook up.

Organic, Ethically sourced
Sustainable produced
Vegan/Vegetarian/Gluten free
Dairy Free. Harvested and imported from New Zealand

Available in: 120g/250g/1kg



KAWAKAWA SEASONING

Kawakawa, known also as Māori Bush Basil, has been used as traditional medicine for generations for it's healing properties. As a spice, Kawakawa has a sweeter basil, and lemon pepper taste, a perfect addition to chicken and pork in your Hāngi.

The dried Kawakawa leaves can also be used to make balms and in a tea or tonic to aid in digestive and bladder issues, toothaches, general pain, and anti-inflammation.

Available in: 24g/80g/500g



HOROPITO SEASONING

Horopito, the Māori chilli, was traditionally used for herbal medicine by Māori. It has a peppery flavour that makes for a perfect rub on your red meat and veggies.

Organic, Ethically sourced
Sustainable produced
Vegan/Vegetarian/Gluten free/Dairy Free
Harvested and imported from New Zealand

Available in: 24g/80g/500g

KIWI COOKERS
Shakers



Recipes *Stuffing for the Hangi*

Grated Carrot x1
Finely diced medium onion x2
Loaf of bread x1 (a few days old works well)
finely chopped cloves of garlic x 2
Butter x 200g grams
Dried Sage x 1 table spoon (fresh from the garden is better)
Dried Thyme x 1 table spoon (fresh from the garden is better)
Salt and Pepper: taste

- 1) Add bread slices to food processor 3-4 slices at a time and blend (try not to over load), transfer to your bowl
- 2) Add butter, grated carrots, chopped onions and garlic to a frying pan on low. Heat and cook until the onions are clear (3-4 mins)
- 3) Add herbs and sauté for 2 more minutes, then remove from heat
- 4) Combine everything in your bowl
- 5) Salt and pepper to taste
- 6) For best results we recommend using a 40cm length of damp muslin cloth, filling the centre with your delicious stuffing and tying of each end with string
- 7) For best results in our Kiwi Cooker, we sit the stuffing bag on top of our veggies, then cover with a damp Kiwi Cookers hessian cover.

This inspirational recipe comes from:

Kiwi Cookers - by Cody Stephens

Here is the internet address, enjoy

<https://www.kiwicookers.com.au/blogs/hangi-recipes/kiwi-cooker-style-stuffing>

*At no time do Kiwi Cookers make claim to ownership of this recipe, in fact we encourage you to explore the origins of this recipe via the above website address.

Servings 10
Ready In 2h 30m
Need more - Double it



www.kiwicookers.com.au

Recipes

Kiwi Fry Bread

½ cup Water
½ cup Milk
½ Tbsp Dried Active Yeast
½ Tbsp Sugar
½ Tbsp Plain Flour
2 cups Plain Flour
1 Pinch Salt
2 Tbsp Canola Oil
Extra oil for frying
Extra flour for dusting

Combine the water, milk, yeast, sugar and ½ Tbsp of plain flour in a bowl and set aside in a warm part of the kitchen for 10 minutes. The mixture will bubble and become sponge like. This is the yeast activating.

In a large bowl, combine the 2 cups of plain flour, salt and canola oil. Slowly add the yeast sponge to the dry mix. Fold together gently being careful not to overmix. There will be lumps, this is okay.

Cover the dough with plastic wrap and leave to proof in a warm part of the kitchen for approx 30 - 40 minutes. It should double in size.

Remove dough from the bowl onto a lightly floured bench. Roll to a 2cm thickness and cut into 6cmx6cm squares. Cover the dough with plastic wrap and leave to proof on the bench for 15 minutes.

Heat your Kiwi Cooker of oil to 165°C (Approx 3 inches). Gently place dough in the hot oil and cook until golden brown. Once cooked, remove from oil and drain on a paper towel. Allow to rest for 5 minutes before serving.

Serving Suggestion: Serve with jam and butter. Add a little honey and salt to your butter for something a bit different.

This inspirational recipe comes from:

Maori Television

Here is the internet address, enjoy

<https://www.maoritelevision.com/kai/recipes/fry-bread>

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Servings 10 - 12

Ready In 1h 10m

Need more - Double it



www.kiwicookers.com.au