

Seasoning your camp oven

- 1) Thoroughly wash the camp oven with mild soapy water, removing manufacturing oil and residue, dry thoroughly.
- 2) Lightly cover all surfaces of camp oven inside and out with food grade high temperature oil, such as rice bran oil. Use paper towel to remove any remaining manufacturing oil and residue.
- 3) Apply heat leaving lid on ensuring all surfaces are heated for around ten minutes – two methods as follows:
 - a) If you are using a fire - leave the lid on, surround your camp oven with coals and cover the lid as well.
 - b) If you are using a BBQ - leave the lid on place, your camp oven under your hooded BBQ.
- 4) Allow to totally cool. Lightly coat with oil, repeat this step two or three times..... Start cooking.
- 5) After each use clean thoroughly with warm water, place on heat to dry, coat with a light film of oil and store in a dry place, preferably in a canvas bag.

Your oven will turn a brown colour to start with, do not be concerned if it looks motley the camp oven will become darker and more consistent in colour after every use.

If at any stage your camp oven looks shabby – just repeat the seasoning process as listed above from step 2 onward, and your oven will again become better after every cook up.



Before

After