



GREAT COOKING OUTDOORS

Oven-Smoker OWNER'S MANUAL



ozpig.com.au



The Ozpig has become part of many Australians' everyday lives.

It brings a sense of community, welcoming, inspiration and many fond memories. Now with the new oven smoker attachment these moments can be amplified as the senses are taken over by an exhilarating journey in your backyard.

The art of smoking has been a long standing goal for us here at Ozpig, and we thank you for your support in purchasing a genuine Ozpig accessory. We hope that you, like us, come to love the flavours and experiences of this style of cooking. The Oven-Smoker brings to the table many versatile ways of cooking from American style low 'n' slow, to wood fired pizzas to baked desserts; it can do it all.

To get the most outstanding results we recommend you purchase a good quality digital thermometer. By doing this you can easily monitor the internal temperature of meats and ensure that food is cooked safely. Internal temperatures are a good base to work from when smoking, roasting and reverse searing.

Knowing your fire is the most important ingredient in successful Ozpig cooking. It is made up of just three elements: oxygen, heat and

fuel. Learn how to control them, and you'll know how to control your fire.

Using this guide book you will be transformed into another dimension of cooking. After all, smoking is about experimenting with flavours, techniques and temperatures.

We truly hope that you enjoy your experience and we look forward to seeing all your favourite posts and recipes in our Facebook group *The Ozpig Lover's Group*.



Thanks, the Shepherd family

Fire is the single most important ingredient in successful Ozpig cooking



It's made from just three elements: oxygen, heat and fuel. Learn how to control them, and you'll know how to control your fire.

FUEL TYPES

Start with the best quality fuel you can afford as your fuel is what gives your food the additional flavours. Just like pairing a good wine with the correct food, your fuel should also compliment your meat. The Ozpig oven-smoker is extremely versatile in that it can use a few different types of fuel.

All three types of fuel can be used for all styles of cooking, but some will give better results. For example, a timber fire produces a much higher heat for cooking pizzas or searing a steak, whereas it will be much more work to keep a low fire burning for the length of time to cook a brisket.

Briquettes work great as they are uniform in size so give very consistent temperature and burn times, which can be replicated each cook, as the beads burn for a long time. A disadvantage is they don't give off a whole lot of flavour or smoke to the food. The solution is to add chunks of smoking timber to the beads, which smoulder slowly producing a flavourful smoke. Choose a wood that enhances and compliments the food you are cooking.

Lump Charcoal is a great alternative to briquettes and while being similar, it also has advantages and disadvantages. Charcoal, unlike briquettes, can vary greatly in size and burn times. Look for a good quality hardwood charcoal with large fist sized chunks. Charcoal, being 100% timber, gives much more heat, smoke and flavour than briquettes but generally doesn't burn for as long. As with briquettes adding chunks of smoking timber will also give your food that delicious smoky flavour and aroma.

Timber fire is great for wood fired pizza, reverse searing steak, pork crackling and for higher roasting temps. It gives great flavour and allows quick temperature changes and higher temperatures. The downside is it's more work to keep the fire burning at the right level for long, low 'n' slow cooks. Different types of timber will give your food subtle flavour differences. Timber such as Ironbark and Hickory are strong flavoured timbers best for red meats such as beef. More subtle timbers like Pecan, Apple and Citrus are perfect for white meats like pork and chicken. You can also use a mix of different timbers to create different flavours and aromas.



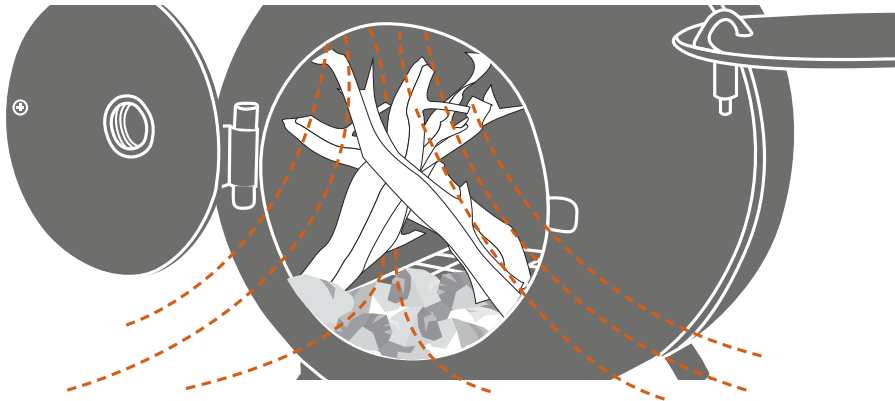
The smoker works best in conjunction with the Ozpig adjustable vented door.

All fires need good AIR FLOW.

Master the airflow and you master your temperature

Timber

To ensure good fire you need good air flow. This is key throughout the whole cook, not just at the beginning. It's important that every time you place new wood in the fire you ensure that there is adequate airflow.



You need to breathe life into your fire. When you first start your fire make sure you have the top plate and door open. Give the fire time to take hold, moving from small kindling, to medium-sized timber fully alight and burning,

Remember the Ozpig is designed to leave the door open; closing the door will only starve the fire.

Maintain a good fire by ensuring that you are putting new pieces of wood on the fire while there is still flame from the log. This will keep temperatures more stable as you are not waiting for new fuel to ignite.

Briquettes or charcoal

(with the oven smoker off)

Half fill the Ozpig body with your fuel selection ensuring that nothing can fall out when the front door is opened.

You now have two options:

1 Fill a chimney with your selection of charcoal or briquettes. Light these and once they are fully alight and greyed over pour them on top of the fuel in the body. Ensure that nothing can fall out the front door. Now you can place your smoker on top.

OR

2 Place firelighters throughout the charcoal or briquettes. Light the firelighters and begin the burn down process. Once fuel is ashed over you're ready. For this method ensure you use

natural firelighters as artificial ones will taint your smoker and this smell and flavour will go through your whole cook and is hard to remove. If using artificial firelighters make sure the smoker is not placed on top until they have all burnt off,

Using the vented door, ensure the vents are wide open for maximum air flow. Ensure that your chimney baffle is fully open and now you can bring the oven smoker up to your desired heat.

If you are struggling to reach the temperatures that you require you can always add wood to bring up the temperature.

MORE air flow = MORE heat, LESS air flow = LESS heat

The flue baffle and the door control are your heat dials. Air moves in the Ozpig door and out through the chimney.

Open them and it is like turning the heat up; close them and it is like turning the heat down.

If you want a hot fire for pizza cooking, you will need both open for the majority of the time. If you want a low fire for smoking, they should be mostly closed.



Fist-sized smoking wood chunks work better than wood chips as they burn for longer and produce a cleaner smoke. There is never any need to soak your smoking timber in water or other liquids.

The Vented Door is the preferred door to pair with your Oven. Giving you greater control over your air flow to maintain and adjust your temperatures.

Bring your oven up to temperature

To begin, start with the vents wide open, remove the water pan, and block off the standard Ozpig chimney with the supplied chimney cap until you are 10c (50°F) away from your target temperature. Insert the water pan if needed and allow temperature to stabilise. Begin closing the door and baffle down

about half way, wait a minute or two, and make any necessary adjustments by closing or opening the baffle.

(This is just a guide and can vary with each fuel source. Make sure that you are maintaining your desired temperature for at least 5-6 minutes before adding your food.)

Fine tuning your temperature

Control from the top down

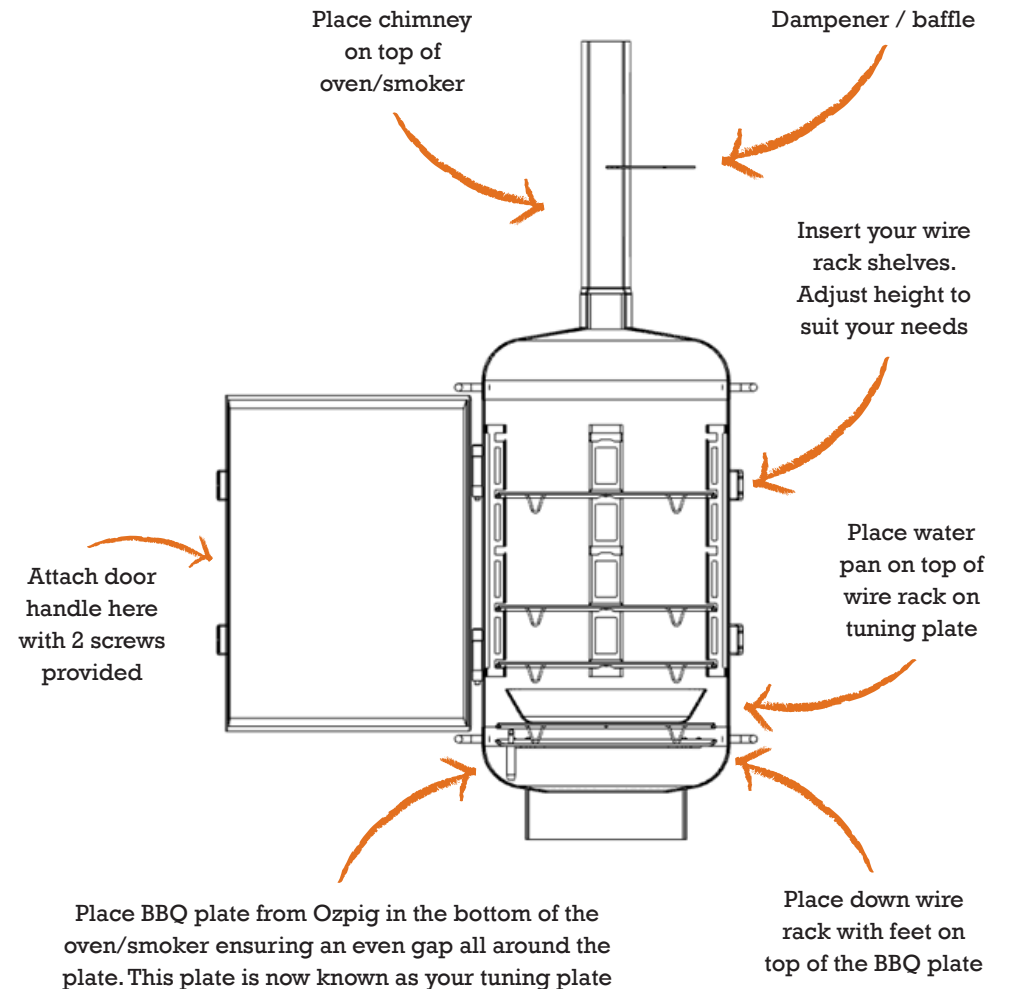
Once you are in your temperature range you will find the best way to increase or decrease your temperatures within a 10C (50F) deg range is to use the chimney baffle. You should see results quite quickly in the temp gauge. If you are still not achieving the temperature you are looking for then start opening the bottom vents more. Always pay close attention to your temperature gauge as you can see the temperature change rapidly depending on the fuel source.

Over long cooks you may also need to replenish the fuel supply as you see temperatures beginning to drop or notice the fuel beginning to burn out. A good method is to add a handful of fresh, unlit beads or charcoal every hour or so and allow them to catch using the other lit beads. Avoid adding too much at once or you could drastically drop the temperature of the fire until the new fuel catches.



If you have burnt down your fuel it is handy to open your chimney baffle to help the fuel ignite and bring the temperatures back up.

Assembly



Your tuning plate can be added or removed depending on the style of cooking.

For indirect heat and low temperatures, you will need to add the tuning plate ensuring you have an even gap all the way around the edge of the oven.

For direct heat and higher temperatures, you can remove the tuning plate.



You can use your Ozpig chargrill plate as a high heat tuning plate. This set up is perfect for reverse searing.

Smoke

There are no hard rules to smoking, only suggestions to help you along your journey. Every decision you make can take you on a different journey; from the type of wood, the rub, the glaze, to the length of smoking time. These decisions are driven by your taste and flavour profile. Use hardwoods, fruitwoods or nutwoods for best flavoured smoke results. The web is a great place to find information on smoke woods in your local area and what they pair well with. Remember you will find your own taste in time, but it's best to start with less and add more.



Always remember SMOKING IS AN ART, NOT A SCIENCE

RUNNING AS A SMOKER

An average temperature range of 120C (250F) will be your aim.

Before adding meat, you will want to bring the smoker up to temperature and allow it to stabilise.

One common mistake people make is putting meat in too early. Give your fire time to become established and the steel of the oven-smoker time to become fully heated.

Once fuel has turned to ash, or your fire has a good bed of coals, pop in the water pan and rack and fill pan with boiling water. Close the smoker door and allow the thermometer to climb towards the desired temperature.

Once you near your target temperature close the vents to about halfway to slow down the increasing heat. Continue adjusting the vent until your desired temperature is reached and stabilises. Your meat can now be placed in the smoker and you can add your flavoured smoking timber.

Place one chunk of hardwood timber into the firebox every hour or so.

Set the wood beside the fire, so it smoulders instead of burns quickly. Avoid using wood chips because these will burn off too quickly.

You don't need to soak the wood as the moisture may cool off the coals in the firebox.

RUNNING AS AN OVEN

The Ozpig oven-smoker makes a great oven for traditional roasting or baking, desserts, cakes etc. Anything you can cook in your kitchen oven can be cooked in the Ozpig oven-smoker but with all the added flavours from a wood fire.

Using it with or without the water pan (depending on what you are cooking) and with the vents open you can easily reach perfect roasting and baking temperatures.

Use a small fire with a good bed of coals or enough briquettes/charcoal to reach your desired temperature. You'll be looking for about 200C (390F) for roasting and 180C (350 F) for baking.



Avoid over smoking. Too much of the wrong sort of smoke can produce a bitter smoke resembling the taste of an ashtray. Aim for a subtle light-blue smoke coming from the chimney rather than thick white billowing smoke.



RUNNING AS PIZZA OVEN

Using the custom Pizza stones the Ozpig oven-smoker transforms into a great woodfired pizza oven capable of producing delicious crispy-based gourmet pizzas with that famous traditional woodfired taste.

To get a great pizza you want to pre heat the oven-smoker and pizza stone to as high heat as possible. You can choose to leave the heat deflector plate in or remove it; it's up to you. Leaving the deflector plate in means you will need a larger fire to achieve the desired heat.

Use a timber fire to reach temps that will cook your pizza in a

couple of minutes. Always start by adding your cold pizza stone to the oven smoker before you start your fire so as not to crack it with rapid temperature changes.

For fresh home-made bases roll your dough out thin to allow for a fast cook and a crispy base. Place half your cheese on top of your sauce before adding the rest after the other toppings.

Less toppings work best; too many toppings will take too long to cook through meaning your base may burn before the toppings are cooked.



You can use a mix of fuels for a long cook. You may start off with a bed of briquettes, which will burn long, and top up with some charcoal to keep the temps you want and add extra flavour.

REVERSE SEARING

This method creates the perfect steak, cooked evenly and to perfection all the way through every time. Traditional cooking of steak involves searing over high heat on a grill or in a pan, then transferring to an oven allowing the meat to finish on a gentler heat until cooked to desired temperature.

Put your Ozpig oven-smoker into smoker mode and bring to temperature. Place your steak in the middle rack and allow to cook slowly at 120C (250F) until it reaches an internal temperature that is

approximately (10F) less than your desired finished temperature.

Allow the steak to rest for 10 minutes while converting the oven-smoker to grilling mode.

Do this by replacing the deflector plate with your Ozpig chargrill plate. Now turn up the heat using medium-sized pieces of timber and more of them. Allow the grill plate to heat up and flames to be well established and return the steak to the grill. Grill either side to achieve caramelisation and your desired internal temperature.



Beef Ribs

Smoked beef short ribs are one of the most flavoursome and delicious cuts to smoke. Juicy tender beef pulled back from the bone that melts in the mouth. Beef combines well with smoke from timbers such as hickory, ironbark and cherry.

INGREDIENTS:

Rack of beef short ribs

Salt and pepper (or other spice rub)

METHOD:

1. While smoker comes to temp 120C (250F) prep the ribs.
2. Beef ribs generally have good marbling, so it is best to trim the fat layer from top for maximum smoke penetration. Flip ribs over and remove the silver skin membrane from the bone by lifting the corner with a knife and then pulling back using paper towel to grip it.
3. Apply a generous coating of salt and pepper (or your choice of rub) all over (top, bottom and sides).
4. Place ribs into the smoker, add your choice of smoke wood and allow to smoke until internal temp reaches around 90C (195F), The ribs probably won't be done at this stage (temp is only a guide). Get a sturdy skewer and probe the meat all over. Continue to cook until the meat is very tender all over and skewer pushes in like butter. (Ribs may take anywhere from 6-9 hours).
5. When cooked remove, wrap in foil and allow to rest for an hour.

NOTE: When meat reaches approx. 70C (160F) it may begin what is called the meat stall which slows down the cooking and may even drop in temp. To speed up cooking you may wrap in foil at this stage if preferred.

TIPS

If meat is done earlier than needed it can be wrapped in foil and placed in an empty esky and will stay hot for many hours.

If ribs are looking a little dry at any stage you may give them a light spritz of liquid in a spray bottle, this could be water, beef stock, Worcestershire sauce etc.



Char Siu Pork

Sticky charred Char Siu BBQ pork packs a massive flavour punch. A fatty cut like pork shoulder is perfect make juicy BBQ pork strips that goes great served on Fried rice, in a stir-fry or on soft fluffy Bao buns.

INGREDIENTS:

1.5 - 2 kg collar butt cut into 3 or 4 even strip strips.

MARINADE:

- 3 tablespoons soy sauce
- 3 tablespoons Hoisin sauce
- 2 cloves minced garlic
- 2 teaspoons Chinese five spice powder
- 3 tablespoons Chinese cooking wine
- 2 tablespoons brown sugar
- Salt and pepper
- Few drops red food colouring
- 2 tablespoons honey

METHOD:

1. Mix together all marinade ingredients and use to coat the pork strips thoroughly. Allow to marinate in the fridge minimum of 3 hours but preferably overnight.
2. Hang pork strips on the Ozpig oven-smoker hanging racks and cook at 120c (250f) with added smoking timber such as apple or pecan. Allow to cook until internal temp reaches 60c (140F).
3. Remove diffuser plate and water pan and allow to finish cooking over direct heat until. This is done to get some colour and char. Continue to cook until internal temp of 73c (160f) is reached glazing with the glaze every 15 minutes or so.
4. Slice thinly.



Smoked Salted Caramel Sticky Date Pudding



INGREDIENTS:

CAKE

- 280g roughly chopped dates
- 1 teaspoon bicarb soda
- 250ml boiling water
- 1/4 cup brown sugar
- 80g softened butter
- 2 eggs
- 1 1/4 cups plain flour
- 1 1/2 teaspoons baking powder

SAUCE

- 375ml cream
- 80g butter
- 1 1/4 cups brown sugar
- 1/2 tsp vanilla
- salt

METHOD:

CAKE:

1. In a bowl sprinkle bicarb over the dates and pour on the boiling water., allow to stand for 10 minutes then mash with a fork until a porridge like consistency.
2. Beat butter and sugar until smooth, add eggs and beat until mixed well, add flour baking powder. Mix well before stirring through dates. Pour into a greased cake pan.
3. Cook in the pre heated smoker at 150C (300f) with apple wood smoke (or other subtle smoke) until a skewer comes out clean (somewhere between 1 1/4 and 1 1/2 hours).

SAUCE:

1. Place cream in a saucepan or metal dish and smoke for 10-15 minutes with the cake, then add butter and continue to smoke stirring occasionally until butter is melted.
2. Add vanilla and brown sugar and stir well. Continue smoking for another 10 minutes or so until everything is well combined.
3. Remove from smoker and add salt one pinch at a time, stirring and tasting until a subtle amount of salt balances well with the sweetness.
4. Bring to the boil, reduce heat and simmer for 2 minutes.

TIPS

Serve hot, reheats well.

You can either poke holes in the cake and tip sauce over the whole cake, or cut into serving sized portions and pour sauce over each portion (that way you can control how much sauce each individual gets).

Serve with whipped cream or ice cream.

Pizza

Nothing beats that traditional woodfired pizza taste and you can get that using your Ozpig Oven-Smoker. There are many combos of pizza so choose your favourite toppings and create a pizza that tantalizes your own taste buds. Follow a few simple rules to get the best out of your pizza.

1. Simplicity is best when it comes to toppings. A few select ingredients that combine well together works much better than throwing on every ingredient out of the fridge. Don't pile the toppings so high that your base will burn before your toppings cook through.
2. Place half the cheese under your toppings and half on top of the toppings.
3. Keep your sauce to a thin layer so it doesn't make the top of your base soggy.
4. Precook any raw toppings
5. Scatter a handful of rice flour or polenta on your pizza spatula to allow the pizza to slide off easily.
6. Get your smoker oven hot hot hot using a hardwood timber fire without the diffuser plate. You will want it up over 250+
7. Be sure to put your pizza stone into a cool smoker to avoid cracking it with sudden temp changes.

TOPPINGS

As stated, it's great to create your own topping combo but there are some traditional classic combos that can't be over looked.

1. BBQ Chicken, onion, cheese and pineapple.
2. Hawaiian (Ham, cheese and pineapple).
3. Tomato sauce, pepperoni and mozzarella cheese
4. Meat lovers (tomato sauce, mozzarella, pepperoni, Italian sausage and salami).
5. Margherita (plum tomatoes, fresh mozzarella and fresh basil leaves).
6. Mexican (Ham, onion, capsicum and chilli).
7. Aussie (Ham, bacon and egg).

Have fun and create your own pizza masterpiece.

BASES

Pre made bases work fine but you can't beat a homemade base, below is one of the easiest bases to make and tastes great.

Greek Yoghurt Base

1 cup Greek yoghurt

1 cup self-raising flour.

Mix together into a bowl and knead until a smooth dough ball is created. It really is that simple.



Cornbread

Sweet Cornbread is a great side dish for American style barbecue as the sweetness combines well with the meats and traditional pickles.

INGREDIENTS:

100g butter, melted

1 cup milk

1 egg

1 1/4 cups polenta

1 cup plain flour

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

METHOD:

1. Grease a cake tin or small camp oven.
2. In a bowl beat the melted butter, milk and egg until well mixed. Add the polenta, flour, sugar, baking powder and salt, stir just until just combined). Pour batter into the pan and spread evenly.
3. Bake 180C (350F) for 20-30 minutes or until golden and a skewer comes out clean.



There are some great commercial rubs and sauces on the market, but you can also experiment with homemade rubs and sauces substituting different flavours to suit your own taste buds.



Keep an eye on the water pan level and top up as needed. You may notice a burning smell if the water has evaporated and the meat juices begin to burn.

Reverse Seared

This is a great method of cooking great beef when it's a nice thick cut. Perfect for thick Rib Eye steaks, Tri tip, Rump Caps etc. To do it correctly you really need to use a thermometer probe.

INGREDIENTS:

Beef Steaks minimum 25mm thick

Rub (optional)

METHOD:

1. If using a beef rub coat beef well all over, otherwise give a generous sprinkle of salt and pepper.
2. Place in pre heated smoker on the rack at 120C (250F), put on a chunk of your favourite smoking timber (Cherry or ironbark goes great with beef) and allow to cook until internal temperature reaches approx 10F below your desired finish temperature ie: 10F below medium rare etc.
3. Once temperature is reached remove beef from smoker and cover loosely with aluminium foil allowing to rest while you get the oven-smoker prepped for searing by removing water pan and baffle plate and popping in the Ozpig char grill plate. Stoke up the fire nice and hot then add the beef and sear each side for a minute or so until there is nice colour and crust. Beef can then be served immediately.



Use the probe hole on the side of the Ozpig to check your meat progress using a digital temperature probe.



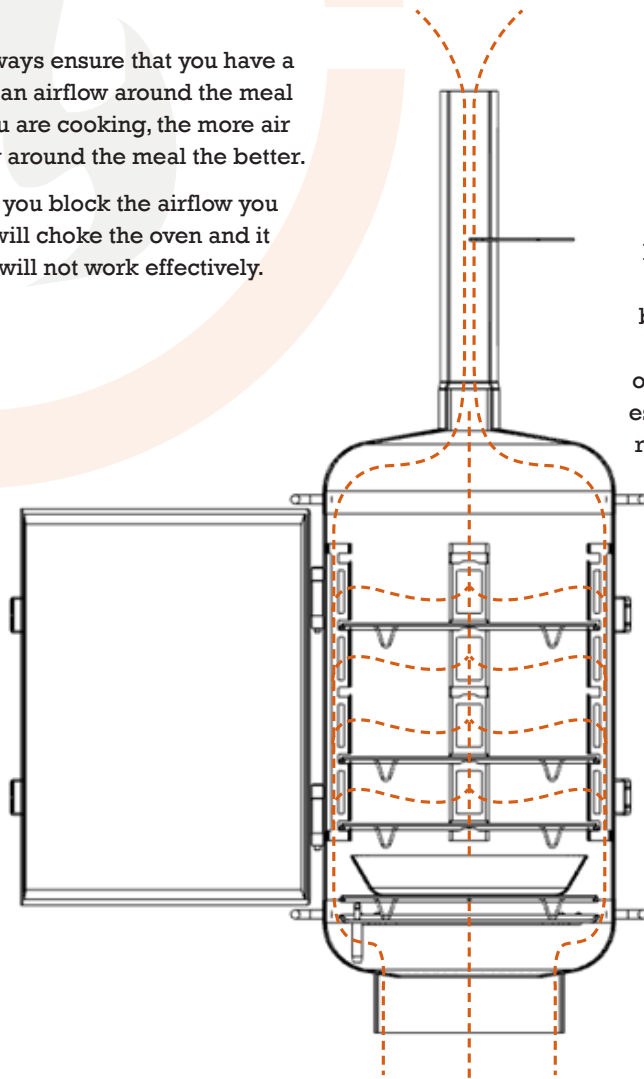
If your meat is looking dry give it an occasional spritz using a spray bottle containing water, apple cider, stock or other liquids.



AIR FLOW

Always ensure that you have a clean airflow around the meal you are cooking, the more air flow around the meal the better.

If you block the airflow you will choke the oven and it will not work effectively.



Make sure to remove any build up from inside your oven regularly, especially your rack supports.



Leftover charcoal and briquettes can be re-used next cook. When you finish cooking, close the vents to extinguish the fire and add them to your next batch of fuel.

LOCATION OF YOUR OVEN

DO NOT use your Oven in garages, porches, sheds, breezeways, or other enclosed areas. Your Oven is to be used OUTDOORS only. DO NOT use this Oven in a manner other than its intended purpose.

The Oven is not intended to be installed in or on recreational vehicles and/or boats.

A minimum clearance of 600mm is recommended. DO NOT operate the Oven under overhead construction. Do not obstruct the flow of combustion and ventilation air around the Oven.

PRE-USE / BREAK-IN

Before you cook food in your Oven, it is important to “season” your Oven.

Seasoning seals the paint and interior of your Oven to enhance flavoring, durability, and overall performance. This is also referred to as the “breakin” process.

To season your Oven, simply use it as you normally would; only do not cook any food. Let the Oven cool, and clean out. Once seasoning is complete, your Oven’s interior will have a durable, seasoned coating.

ADDING WATER

To add water before cooking, simply remove the water pan and fill it with water to below the rim. Then replace the pan back on the rack. To add water while the Oven is hot, use a water bottle, avoid splashing water. DO NOT remove bowl as it will be HOT.

RECOMMENDED SAFE INTERNAL TEMPERATURES

Fish	62° C
Pork	71° C
Egg Dishes	71° C
Steaks and Roasts of Beef, Veal or Lamb	62° C
Ground Beef, Veal or Lamb	71° C
Whole Poultry (Turkey, Chicken, Duck, etc.)	73° C
Ground or Pieces Poultry (Chicken Breast, etc.)	73° C

SAFETY AND MAINTENANCE

For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Only use in well ventilated areas.
- CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.
- **Keep children away from Oven during use and until Oven has cooled after you have finished. Do not allow children to operate Oven. Always ensure that no sporting or physical activities are carried out in close proximity to the Oven during use and while still hot.**
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where combustion products are rapidly dispersed by wind and natural convection.
- Operate the Oven only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the Oven on flammable materials
- Use caution when lifting and moving the Oven to avoid strains or back injury. Two people are recommended to lift or move the Oven.
- DO NOT move the Oven while it is in use.
- DO NOT leave the Oven unattended while in use. Operate the Oven with close supervision.
- DO NOT leave hot ashes unattended until the Oven cools completely.
- This Oven becomes extremely hot - allow the Oven to cool completely before handling. If you must handle the Oven while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the Oven or its components.
- **The water Pan should not be moved while the Oven is operating or until the Oven has cooled sufficiently. This contains hot liquids that may cause serious injury. If you must move the water pan, ALWAYS wear protective oven mitts or heat resistant gloves.**
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non combustible container. Be sure there are no other combustible materials in or near the container.

- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a non combustible container.
- **Use caution when opening the door of the Oven while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.**
- This Oven becomes extremely hot - allow the Oven to cool completely before handling. If you must handle Oven while it is hot, ALWAYS wear protective ovenmitts or heat resistant gloves when handling the Oven or its components. Allow the Oven to cool before removing and cleaning the grease pan.

CAUTION: All care and maintenance procedures are to be performed only while the Oven is turned off and cooled.

- Clean the water pan and wire racks with hot, soapy water.
- Frequently check and clean the chimney damper. A clogged tube can be obstructing the flow of combustion and ventilation air.
- **If your temperature gauge seems to be out of calibration: your temperature gauge can pick up the hot flow up the out side of the door this can be different than the ambient temperature of the oven to ensure accurate temperatures we advise you use an internal digital prob.**
- To clean the inside and outside of the Oven, simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the Oven. Once cleaned, you may prefer to lightly coat the interior of the Oven cabinet with cooking oil or cooking spray
- If rust is present on the exterior surface of the, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- **NEVER apply additional paint to the interior of the Oven. If rust is present on the interior of the Oven, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.**
- To protect your Oven from weather, always keep your Oven covered while not in use.

SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

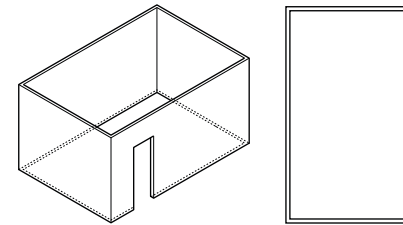
at least 25% of the total wall area is completely open, and

at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

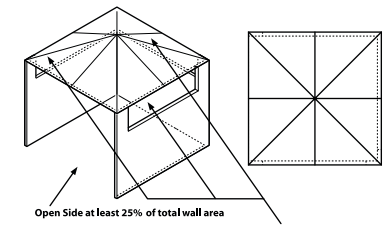
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area

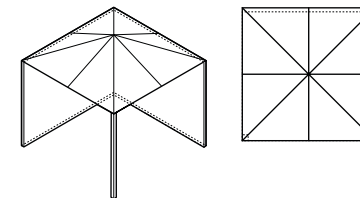


Outdoor Area - Example 1

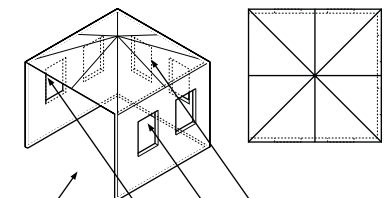


Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

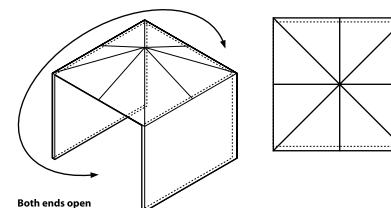


Outdoor Area - Example 2



Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3

You'll love your Pig

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GREAT COOKING OUTDOORS

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