

Congratulations on the purchase of your OFYR. Please read the user guidelines properly before using the OFYR.



# INSTALLATION

The OFYR is made of three separate parts: plate, cone and base. As the sections are heavy, we advise that two people lift and move these during installation.

- 1 Position the base on level ground, ensuring a safe distance from any flammable or heat-sensitive objects. **Surfaces such as stone might be subject to stains caused by heat (ash), cooking (grease) and rainwater run-off.** 
  - 1a The OFYR model OC-100 and OCB-100-100 has a draining hole for embers and water. Place a 12" x 12" piece of fire-resistant material under the grill to protect flooring surface. This will prevent embers from creating a fire hazard during use, and will protect your surface when not in use.
- 2 Place the cone on the base so that the bottom of the cone sits in the large circular hole. The cone can be adjusted in the hole to make it level (useful if the surface on which the OFYR is positioned is slightly uneven).
- 3 Place the plate on top of the cone. Please be careful not to catch your fingers between the plate and the cone. To do this, hold the cone by the inside at the last moment. It is advisable to wear gloves.

### **BURNING IN BEFORE USE**

The OFYR works best after one or two uses, when oil has been burned into the plate. This helps the cooking process, and protects the plate from corrosion when not in use.

The new plate can feel rather sticky, as this has already been treated with vegetable oil in our factory to form a protective layer.

When you light OFYR for the first time, it is important to start with a small fire and let it burn for 20-25 minutes before adding more fuel. This allows the cooking plate to change its shape gradually as it heats. Because the inner and outer edges of the plate heat up at different rates, it is normal that some distortion will occur. *(Continued on page 2)* 

# WWW.OFYRUSA.COM

It is best to use vegetable oil for cooking; one with a high smoking point such as sunflower oil. To create a nice brown/black colour on the plate, it is advisable to use olive oil the first time you burn the plate.

As soon as the plate heats up for the first time, sprinkle it with a little olive oil. The existing oil layer would be difficult to remove without this step.

- 1 Wipe the plate with a damp cloth to clean it. Brushing with steel wool or a steel brush can easily remove any rust on the plate.
- 2 Build a 'teepee' of dry wood in the center of the cone using firelighters. Oven-dried oak or ash wood works very well.
- 3 Using a rag or paper towel, wipe the plate with the cooking oil. Repeat this action a number of times.
- 4 Let the fire burn out naturally. After one or two uses the plate will turn a dark brown / black colour as the oil burns into the surface.

Your OFYR is now ready to be used.

### **DURING USE**

#### WOOD GRILLING

To slow-cook food and give it a smoky flavour, you can put the ingredients on small cedar wood boards (OA-CW) and place them on the OFYR plate.

#### TEMPERATURE

Once the OFYR is lit, allow 30-45 minutes for the plate to reach the maximum cooking temperature of 475-575°F. The hottest area of the plate is towards the middle. Breeze and the position of the wood in the cone can affect the heat of the plate sections. The plate will bend slightly as it heats, causing a shallow dip towards its center. This does not affect the cooking process, and the plate will return to its normal shape once cooled.

#### OIL

Once the plate starts to get warm, scrape it with the supplied OFYR spatula to remove any oil or grease left over from previous use, then add some new oil on the spot where you want to cook. While cooking, add oil to the plate as required. Then wipe the plate with oil once more and add a little extra oil to the area on which you will be cooking. During cooking, you can add more oil as needed.

### **AFTER USE**

#### EXTINGUISHING THE FIRE

The easiest way to extinguish the fire is to let it burn itself out, or place the optional black cover (OA-C-60) on top of the plate. To extinguish the fire quickly, you can pour some water over the cone (this will not cause any damage, but be prepared for a bit of smoke and ash).

NOTE: Be aware that the OFYR can remain very hot for several hours after use.

#### CLEANING

Once the plate has cooled down to a lukewarm temperature, use the spatula to scrape it clean and then give the plate another wipe-down with oil. This helps protect the plate from corrosion and makes it ready for the next use. Ash can be easily removed from the cone using a dustpan and brush, without removing the plate. Ensure that the ash is completely cooled when disposing of it.

#### MAINTENANCE

The OFYR needs very little maintenance. It can be kept outdoors all year round without a cover – make sure the cone is not blocked with debris (dead leaves or ash for instance). In time, the base and cone will develop a natural rust patina. The patina helps protect the steel from further corrosion.

Any substantial rust build-up on the cooking plate can be easily sanded away, making the surface like new again. The more you use the OFYR, the more the plate is protected plate is protected from corrosion as oil is burned in. So the best way to look after the OFYR is to keep using it!

We recommend purchaseing the OA-C-85 or OA-C-100 to cover the entire cooking surface when the grill is not in use.

### DISCLAIMER

#### SAFETY WARNING

Just like any cooking appliance, the OFYR can get very hot during use and may remain so for some time afterwards (even long after the fire is extinguished).

All parts of the OFYR (plate, cone and to a lesser degree the base) can become hot during use. The operator should take steps to ensure that nearby persons do not touch it while it is hot.

The OFYR is designed to burn wood or charcoal. It is not advisable to burn other materials or fuels.

After use, ensure that ash from the OFYR has completely cooled down before disposing of it.

THE DESIGN OF OFYR HAS EU REGISTRATION UNDER NO 002580431-0001/2 AND NO 003122373-0001

### WWW.OFYRUSA.COM

#### EXCLUSION OF LIABILITY

Correct and safe use of this product is the responsibility of the buyer and user. The buyer accepts that neither the manufacturer CREATIVE OUTDOOR PRODUCTS PRODUCTS B.V nor its distributors (including contractors or those working on a temporary or casual basis) can be held liable for any personal injury or damage caused by the operation of this product.

The buyer accepts responsibility for safeguarding others, including third parties, children and pets, against injury caused by touching a hot OFYR, and accepts the risks entailed by leaving a hot OFYR unattended.

This handbook should be stored safely and read by every user before use.



The OFYR is for outdoor use only and shall NOT be used in a building, garage or any other enclosed area. Use caution around the OFYR as there is an open flame and hot grilling surface. Use the same precautions as you would with an open flame.

DO NOT overload the OFYR with logs. During use, all surfaces of the OFYR become hot. To avoid burns, DO NOT touch any part of the OFYR until it has cooled completely.

DO NOT drink excessive alcohol or prescription or non-prescription medication that could impair your ability to safely use the OFYR.

DO NOT use the OFRY under any overhang or near any unprotected structures as sparks and embers could fly out with a gust of wind. Avoid using near trees and shrubs.

DO NOT use the OFYR for indoor heating.

DO NOT use gasoline, lighter fluid or any combustible liquid to start the fire. Keep electrical cords away from the OFRY when in use.

DO NOT leave a lit OFYR unattended, especially around children and pets. The OFYR should not be used by children. The OFYR should not be used on boats or recreational vehicles, gasoline tanks, liquid propane tanks or flammable vapors. Keep away from all combustible materials and other flammable liquids. Always use the OFYR in accordance with all applicable local and national codes. Contact your local fire department for details on using burning wood outdoors. OFYR recommends dry, seasoned hardwood, as it will burn hotter, evenly and produce less smoke.

DO NOT burn charcoal briquets, lump charcoal, manufactured logs, driftwood, trash, leaves, paper, cardboard, plywood, painted or stained or pressure treated wood. Avoid using soft woods such as pine or cedar as they tend to throw off spark.

DO NOT alter the OFYR in any manner.

DO NOT use the OFYR near vehicles. The OFYR should be placed on a level, hard surface that is non-combustible such as concrete, rock, brick or stone. **DO NOT USE on wooden decks.** Clean out ashes after each use.

DO NOT wear clothing that is loose or flammable.

DO NOT USE on windy conditions.

SERIOUS INJURY, DEATH OR PROPERTY DAMAGE MAY OCCUR IF THE ABOVE IS NOT FOLLOWED EXACTLY.

For further information, please contact one of our official distributors

Copyright OFYRUSA. All rights reserved.

OFYR USA 17 Stenersen Lane Cockeysville, MD 21030

(844) 5-OFYRUSA (844) 563-9787 sales@ofyrusa.com www.OFYRUSA.com

# WWW.OFYRUSA.COM