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SYMBOLS & ICONS



Danger! Risk of serious or deadly injury or severe product damage.



Warning! Risk of injury or product damage.



Notice! Useful information.

1. INTRODUCTION

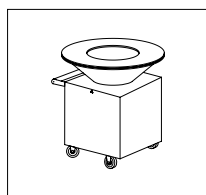
THANK YOU SO MUCH FOR BUYING AN OFYR® PRODUCT. THIS MANUAL CONTAINS SETUP INSTRUCTIONS, WARRANTY CONDITIONS, AND ADDITIONAL INFORMATION ABOUT YOUR OFYR® COOKING UNIT PRO.

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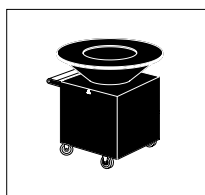
1.1 OFYR® COOKING UNITS PRO

Equipped with a handle, 2 swivel casters (on the side of the handle) and 2 rigid casters. OFYR® Island 100 PRO additionally includes a Teak wooden or Ceramic dark grey chopping board for food preparation and a handy accessories tray. Both OFYR Classic Storage 100 PRO and OFYR Island 100 PRO have options for under-counter wood storage. Both also have an “ashtray” underneath the cone.

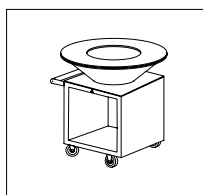
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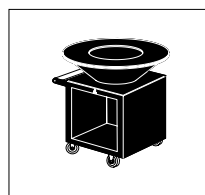
OFYR CLASSIC
CORTEN 100 PRO



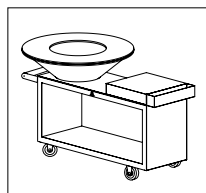
OFYR CLASSIC
BLACK 100 PRO



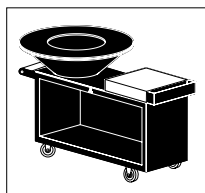
OFYR CLASSIC STORAGE
CORTEN 100 PRO



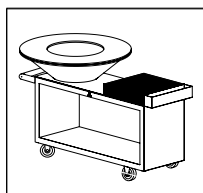
OFYR CLASSIC STORAGE
BLACK 100 PRO



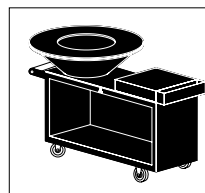
OFYR ISLAND
CORTEN 100 PRO
TEAK WOOD



OFYR ISLAND
BLACK 100 PRO TEAK
WOOD



OFYR ISLAND
CORTEN 100 PRO
CERAMIC DARK GREY



OFYR ISLAND
BLACK 100 PRO
CERAMIC DARK GREY

2. SAFETY AND SETUP INSTRUCTIONS



Due to the considerable weight of the elements unpacking and placing of the product should be done by at least 2 people.



To prevent the formation of blurs on the edges of the steel cooking plate of your OFYR® Cooking Unit PRO, do not roll the cooking plate during transport. As a result of blurs the top can no longer be scraped down properly with the spatula.



While the corrosion is still superficial, the Corten steel elements may cause orange stains on clothes, skin, and the surface they stand on. When it rains, corrosive water may also run off these elements, which may permanently stain light-toned stone or wooden surfaces.



When placing the cooking plate on the cone with 2 people the safest way is to place it halfway and then pull it over the cone from one side until it clicks into place. If the cooking plate does not fit the cone levelly, you can turn it until the ring settles over the cone. We recommend the use of gloves when placing the cooking plate. Also please be careful not to stain your clothes when touching the Corten steel elements.



When mounting the parts of your OFYR® Cooking Unit PRO do not use the handle to tilt the base. The handle is only suited to pull or push the device once the wheels have been mounted.



The OFYR® Cooking Unit PROs Black are more sensitive to damage during setup and use because of its coating.



Only place your OFYR® Cooking Unit PRO on a hard, leveled, heat resistant and stable surface.



The wheels of your Cooking Unit PRO are not equipped with breaks. If the surface is not completely level, wedges should be put under the wheels in order to be certain that the cooking unit cannot move.



The use of pure alcohol, petrol or other chemical substances when lighting fires is very dangerous and may affect the food on the cooking plate.



Never leave your OFYR® Cooking Unit PRO unattended during use.



Keep children and pets away from the OFYR® Cooking Unit PRO during use and after use when the unit is still warm.



Never use an OFYR® Cooking Unit PRO indoors or in a partially or fully closed-off space. This causes an excess of dangerous fumes that may result in carbon monoxide poisoning.



Make sure that the area around your OFYR® Cooking Unit PRO is clear of any flammable materials.



When using tropical hardwood for heating your OFYR® Cooking Unit PRO, only use smaller quantities at the same time. The amount of heat generated by this type of wood is such, that larger quantities used at the same time will cause the cooking plate to warp.



Ashes can stay very hot for a long period of time. Sometimes even for more days. Therefore, before disposing of your ashes in a regular bin, always first put them in an empty zinc bin and throw water over them so that they are completely wet. Only then dispose of them in your regular bin.



Never extinguish the fire using water



When your OFYR® Cooking Unit PRO is not in use and when the plate is not covered by the Snuffer or Cover Black 100, the ashtray can fill up with rain water. If such happens the ashtray needs to be emptied in order to avoid very dangerous situations with very hot water in the ashtray when the OFYR® Cooking Unit PRO is used again. Also water may drop in the storage space underneath the ashtray. If the ashtray is not emptied, in case of the Corten Cooking Unit PRO, corrosive water may come out which may permanently stain light-toned stone or wooden surfaces.

3. USE

THE ITEMS MENTIONED BELOW ARE ALSO EXPLAINED THROUGH VIDEOS ON WWW.OFYR.COM.

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3.1 FIREWOOD

- Use very dry wood with max. 20% humidity.
- Our preferred wood is beech wood which becomes thick charcoal. Ash wood also works well.
- Be very careful with using tropical hardwood which becomes very hot. When using too much of it the plate might warp (see Fig. 1).
- Also charcoal can be used but preferably in combination with firewood.

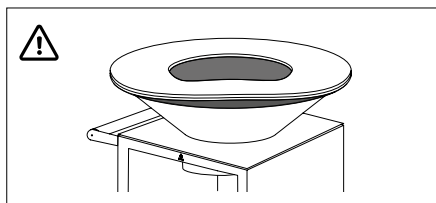


Fig. 1 - Warped cooking plate due to using too much tropical hardwood at the same time

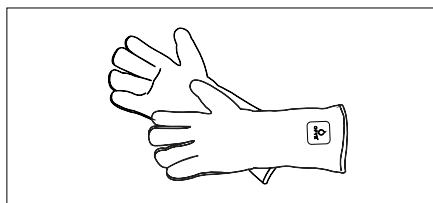


Fig. 2 - OFYR Gloves



With the OFYR® Gloves the mass of coals is easily shifted around if you want to direct the heat elsewhere (see Fig.2).

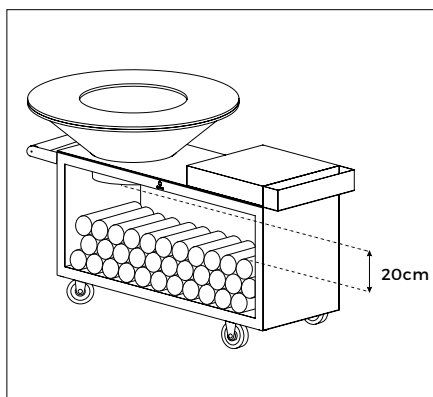
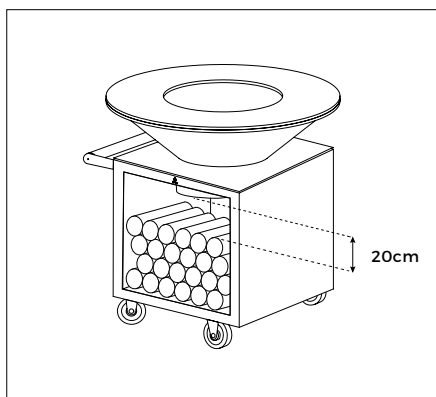
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3.2 STORAGE SPACE

When storing logs or other items in the storage space of your OFYR® Classic Storage PRO 100 or your OFYR® Island 100 PRO, always leave a free space of at least 20cm below the cone, because the ashtray under the cone becomes very hot.



When placing logs or other items closer to this very hot bottom, they can catch fire, which can cause very dangerous situations.



3.3 MAKE A FIRE

Stack the pieces of wood two by two, as if you were building a log cabin (see Fig. 3), with the bark facing outwards to further prevent smoke formation.



Smoke formation when lighting a fire or when adding new firewood can be prevented for the most part by using our OFYR® Buffadoo blowpipe (see Fig. 4), causing the new wood to catch fire almost instantly.



The ideal size for the logs is around 10 x 30 cm. We advise against using larger pieces of wood. These do tend to catch fire quickly, but generally do not burn down properly due to the lack of space for oxygen in the cone.



For an evening of cooking (4-5 hours) you will need in average around two OFYR® Wood Bags of around 50 liters each, depending on the outdoor temperature and the weather conditions.

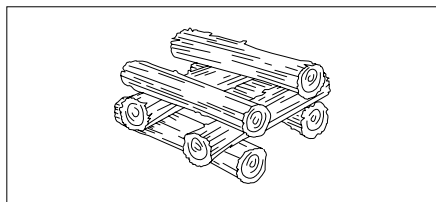


Fig. 3 - Stack the pieces of wood two by two.

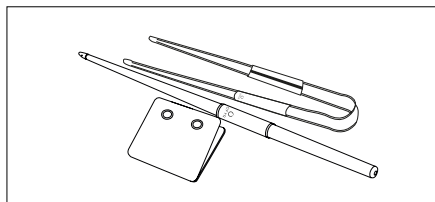


Fig. 4 - OFYR Buffadoo set

3.4 FIRST TIME USE

3.4.1 First fire

Please proceed as mentioned above, but it is important to light a smaller fire for roughly 30 minutes to allow the cooking plate to settle properly. During manufacture, the middle of the cooking plate was pressed down just slightly. When the cooking plate is heated, it will bend down even further, but if you light too big a fire during your initial use of your OFYR® Cooking Unit, this may cause the cooking plate to bend down too far during future use. It is very important to prepare the cooking plate properly using the procedure outlined above. In some cases, the cooking plate may instead bulge upwards in the middle and thus become convex (see Fig. 5). This means the steel is incorrectly stressed. If this happens, please contact your dealer.

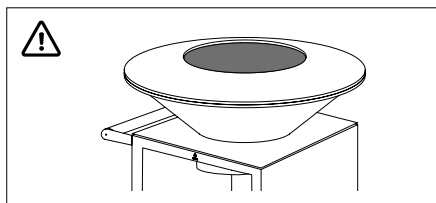


Fig. 5 - Upwards bulged cooking plate

3.4.2 Which cooking oil to use

It is best to use vegetable oil. We recommend using olive oil the first 2-3 times you use your OFYR® Cooking Unit. Olive oil has a lower combustion point, which will help the cooking plate get a nice brown-black hue. After the first few uses, you can start using oil types with higher combustion points, such as sunflower oil or groundnut oil.

3.4.3 Time needed to heat the cooking plate



The outdoor temperature is an important factor for the time needed to heat the cooking plate properly. This time can range from 25-30 minutes during spring and summer to 45-60 minutes during fall and winter. The cooking plate is 12mm thick, so it needs a decent fire to heat the plate properly.

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3.3.4 Removing factory oil from the cooking plate

Once the cooking plate is really well heated, drizzle on olive oil and spread it with a kitchen towel. The olive oil will mix with the factory oil and will make it easy to remove the factory oil. If olive oil is put on the plate when this is not well heated, what comes off is a sticky black substance that is not easy to remove. Drizzle on olive oil 2-3 times. Then scrape down the cooking plate with the supplemented spatula and push the scrapings into the fire. We also have a PRO spatula in our product range for intensive use in a professional environment. Once all you can manage to scrape off is beige scrapings, the cooking plate is clean and ready for use. Simply drizzle on olive oil once more and spread it out and start cooking!

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3.3.5 Managing the fire

Depending on the weather conditions and the outdoor temperature, the cooking plate will reach a temperature of around 300 °C on the inner edge and around 200 °C on the outer edge. To do so, build a fire using the wood cabin method mentioned above. Once your initial fire's wood is burning properly, spread out the hot mass under the edges of the cooking plate and add new wood in the middle with the bark facing up. Repeat the process for the entire duration that you wish to keep the cooking plate hot. You will notice that it will take a lot more wood during autumn and winter to keep the cooking plate hot than during spring and summer. If there is a breeze, the cooking plate will be hottest where the wind leaves the OFYR® Cooking Unit, i.e. in the direction of the wind. You can compensate for this by pushing more hot coals into the opposite direction.

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4. FIRST COOKING

ON WWW.OFYR.COM THERE ARE VARIOUS SHORT VIDEOS EXPLAINING COOKING TECHNIQUES FOR OFYR. OUR OFYR COOKBOOK "THE ART OF OUTDOOR COOKING" CONTAINS 72 EASY-TO-FOLLOW RECIPES FOR HOME USE WITH SIMPLE, TASTY INGREDIENTS.

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5. EXTINGUISHING THE FIRE AND REMOVING ASHES

5.1 EXTINGUISHING THE FIRE

The best way is to let the fire die out on its own by covering the plate with the Snuffer Black 100.



Snuffer Black 100
Ø60

5.2 REMOVING ASHES

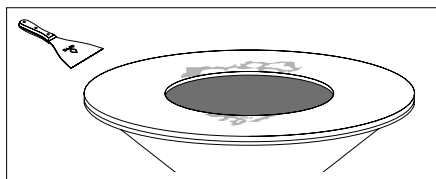
Ashes can stay very hot for a long period of time. Sometimes even for more days. Therefore, before disposing of your ashes in a regular bin, always first put them in an empty zinc bin and throw water over them so that they are completely wet. Only then dispose of them in your regular bin.

6. MAINTENANCE TIPS

THE ITEMS MENTIONED BELOW ARE ALSO EXPLAINED THROUGH VIDEOS ON WWW.OFYR.COM.

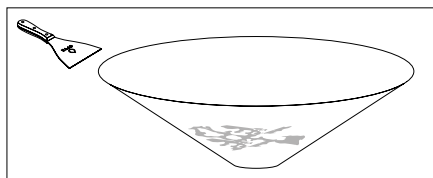
6.1 THE COOKING PLATE

- The cooking plate is made of black steel and will corrode if oil is not properly baked into it. Once the oil has properly been baked in, only minor corrosion will develop. When the cooking plate is not used for longer periods of time, we recommend treating it with oil every 15-30 days. The amount of corrosion does very much depend on the climate. Salty, humid air is obviously much worse than dry air. Because treating a cold cooking plate with cooking oil does not work too easily, using a spray bottle with pan coating is more efficient.
- If you use your OFYR® Cooking Unit a lot, a smooth layer of carbon residue will build up on the cooking plate, making it extra smooth and extra comfortable to use. From time to time, this layer might come off here and there. When you spot it chipping in places, simply scrape off the chips using the spatula, and rub on new oil. The carbon residue layer will gradually renew itself this way.



6.2 THE CONE

- To prevent the cone from getting clogged, the ashes need to be removed after every use.
- If wet ash is left for a too long period in the cone or if the OFYR Cooking Unit is in a very wet or salty region, steel chips may form on both the inside and outside of the Corten steel cones. These chips can easily be removed with the spatula. The video "Maintenance of the OFYR Corten Cone" clearly shows how to proceed.



6.3 THE BASE

- While cooking oil splashes may form on the base. From the Corten steel bases these splashes cannot be removed. However, the entire Corten steel base can be treated with oil using a kitchen towel making the splashes invisible. Such treatment will make the entire base darker. When it rains, slightly greasy water may run off the Corten base, which may permanently stain light-toned stone or wooden surfaces.

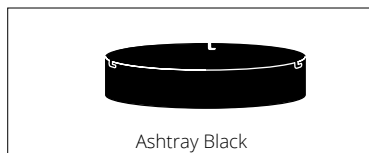
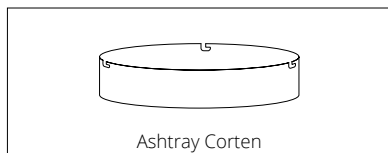
6.4 BLACK PRODUCTS

- Although the coating of the Black Cooking Units is very strong, it is always possible that scratches will occur. Therefore with every Black Cooking Unit a touch up bottle comes for free, which can be used to repair minor damage.



6.5 THE ASHTRAY

- When your OFYR® Cooking Unit PRO is not in use and when the plate is not covered by the Snuffer or Cover Black 100, the ashtray can fill up with rain water. If such happens the ashtray needs to be emptied in order to avoid very dangerous situations with very hot water in the ashtray when the OFYR® Cooking Unit PRO is used again. Also water may drop in the storage space underneath the ashtray. If the ashtray is not emptied, in case of the Corten Cooking Unit PRO, corrosive water may come out which may permanently stain light-toned stone or wooden surfaces.



7. DISCLAIMERS

7.1 SAFETY AND SETUP-, INTENDED USE- AND MAINTENANCE INSTRUCTIONS/TIPS

We are not liable for any injuries or damages as a consequence of not following our safety and setup-, intended use- and maintenance instructions/tips.

7.2 CORTEN STEEL

OFYR® Corten Cooking Unit PROs are made of Corten steel: a metal with a natural layer of corrosion that protects against rust perforation. OFYR® Corten Cooking Unit PROs come with the additional service that the corrosion process has already started by the time they are delivered. Upon delivery, it takes another 6-12 months for the initial corrosion to turn into a fully protective layer.



The unit's color may change over time as the corrosion process may not yet have fully unfolded. We are not liable for any color changes.



Any Corten steel components that are less corroded than others upon delivery are not eligible for replacement. All components will corrode naturally over time under influence of the weather. We are not liable for any differences of corrosion between different elements.



While the corrosion is still superficial, the Corten steel elements may cause orange stains on clothes, skin, and the surface they stand on. When it rains, corrosive water may also run off these elements, which may permanently stain light-toned stone or wooden surfaces. We are not liable for stains as a consequence of corrosion.

7.3 BLACK-COATED STEEL



Please note that the OFYR® Cooking Unit Black PRO have a coating and are thus more sensitive to damage during setup and use. We are not liable for any damage consequential damage resulting from the setup or use of your OFYR® Cooking Unit Black PRO.



Due to weather and sunlight the coating can be subject to discolouration. We are not liable for such discolouration.

8. WARRANTY TERMS PER ELEMENT

A limited lifetime guarantee applies to the material and construction of all OFYR® PRO Cooking units for the original buyers or owners, provided that they purchased their unit from an authorised dealer and registered their warranty in the required manner through OFYR Club at www.ofyr.club.

	B2C	B2B		B2C	B2B
Cooking Plate	5 years	3 years	Coated steel elements	2 years	1 year
Cone Corten steel	2 years	1 years	Wood & Ceramic Blocks	2 years	1 year
Base Corten steel	5 years	3 years	Wheels	2 years	1 year

This warranty covers manufacturing defects. It applies to the original buyers or owners of an OFYR® Cooking Units Corten PRO and OFYR® Cooking Units Black PRO provided that

- They purchased their unit from an authorized dealer
- They assembled, used and maintained the OFYR® Cooking Unit PRO according to the instructions in this manual.



NOT COVERED BY WARRANTY

- Wear, corrosion, deformation and discolouration of parts exposed to fire;
- Corrosion and discolouration caused by external influences;
- Visual irregularities inherent to the manufacturing process;
- Damages caused by not following our safety and setup-, intended use- and maintenance instructions/tips.

9. WOODEN BLOCKS

All wooden blocks are made from Teak wood. Teak's high oil content, high tensile strength and tight grain make it particularly suitable where weather resistance is desired.

9.1 INTENDED USE

- Wood is a natural product and should therefore be stored indoors.
 - Do not use the wooden boards as a chopping board.
Using sharp objects causes irreparable damage.
 - Do not use heavy objects as exerting large forces on the wooden block can cause irreparable damage.
-

9.2 MAINTENANCE TIPS

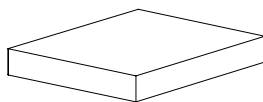
- Before the first use: Clean the worktop thoroughly with a mild detergent.
- Use a damp cloth and mild detergent for daily cleaning.
Make sure to clean the block after every use.
- Cleaning of persistent stains: use a damp cloth or a sponge (no scourer) with a mild detergent.
- Clean the wood in the direction of the nerve to retain the quality of the material.
- Dry the block after cleaning.
- All teak wooden boards have been treated with vegetable oil in order to protect them against dirt and humidity. We recommend that users of these products will also treat these boards at least once a year with such oil and in case of frequent use more often.



Do not clean the wooden boards with corrosive substances or clean them in a dishwasher.



The wooden block should be stored indoors, in a dry place with low humidity. Large temperature differences and humidity may cause the wood to warp.



BLOCK FOR OFYR ISLAND 100 PRO
TEAK WOOD

10. CERAMIC BLOCKS

Ceramics are industrially manufactured, baked products. A print is added to the top layer of clay, the main component, which then is baked on an extremely high temperature. Distinctive element of ceramics are its very practical characteristics: it is hygienic and resistant to stains, scratches and heat.

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10.1 INTENDED USE

- Ceramics are weather proof and can be stored outdoors on a permanent basis.
 - Ceramics are a very compact and tough mass, making it relatively vulnerable for impact damaging. Therefore, be careful with for example heavy objects, because the impact of these falling on a worktop might cause irreparable damage.
 - We recommend using a cutting board to prevent your knives from getting blunt.
 - Avoid contact with acetone and with extremely aggressive cleaning agents such as metal cleaners, drain cleaners and other products with a pH-value <2 or >12.
 - Never stand on the ceramic block.
-

10.2 MAINTENANCE TIPS

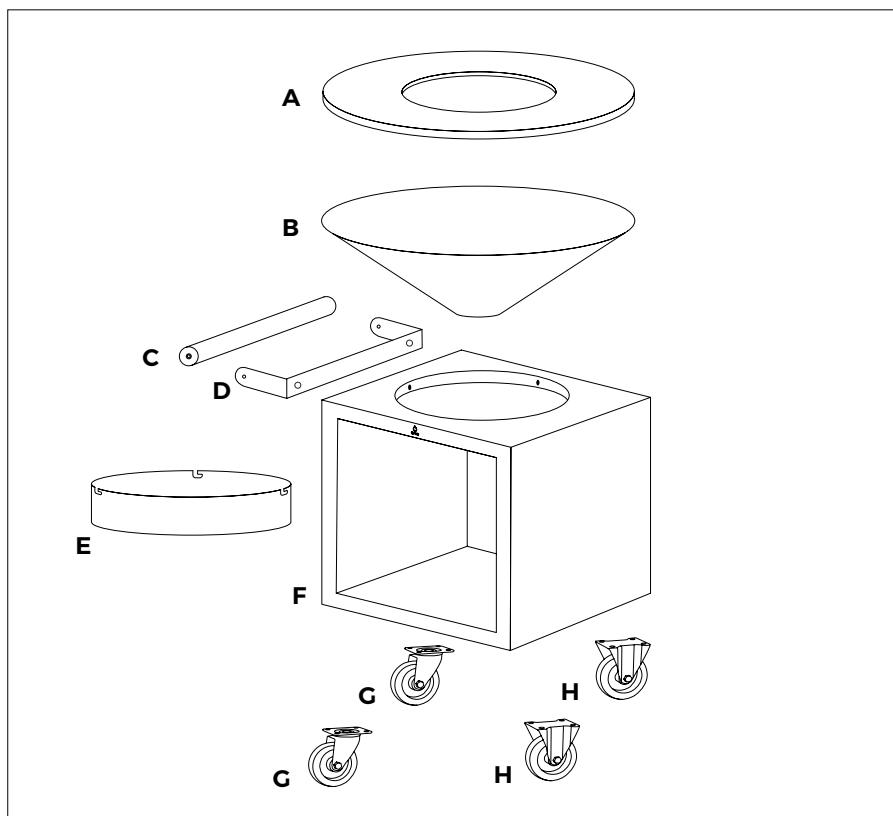
- Before the first use: remove possible glue residues with a plastic scraper and clean the worktop thoroughly with a mild detergent.
 - Use a damp cloth with a mild detergent for daily cleaning. Make sure to clean the block after use.
 - Clean the block more intensive a few times a year.
 - Cleaning of persistent stains: use a mild detergent with a damp cloth or sponge (no scourer).
 - Do not clean the blocks in the dishwasher.
-



BLOCK FOR OFYR ISLAND 100 PRO
CERAMIC DARK GREY

11.ASSEMBLY INSTRUCTIONS

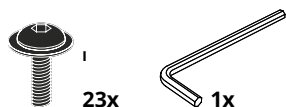
11.1 PARTS - OFYR CLASSIC STORAGE CORTEN 100 PRO



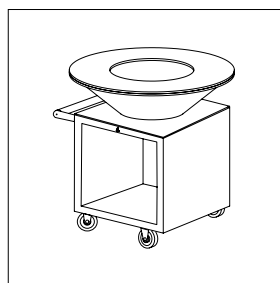
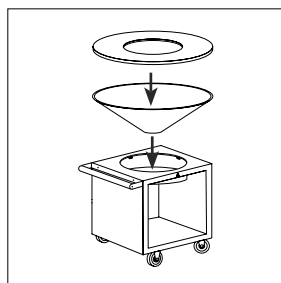
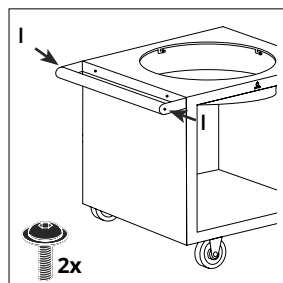
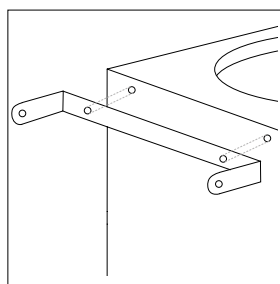
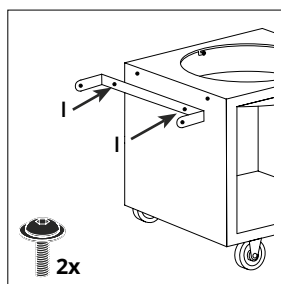
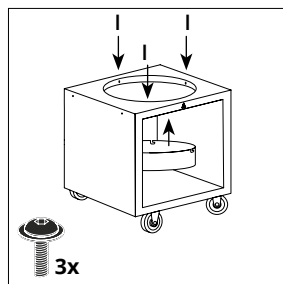
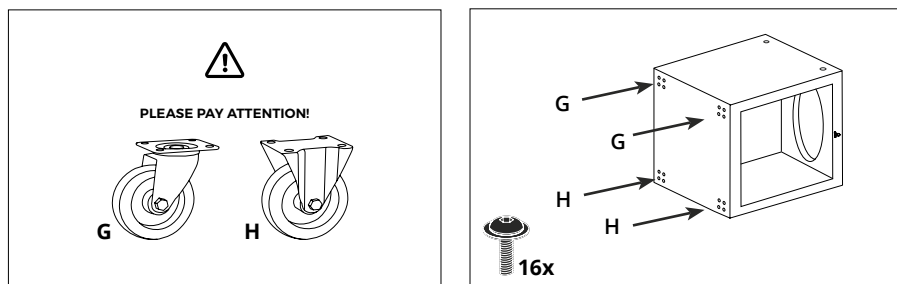
PARTS LIST

- | | |
|------------------------------------|--------------------------------------|
| A. OFYR Cooking Plate 100 | E. Ashtray |
| B. OFYR Cone 100 | F. OFYR Classic Storage 100 PRO Base |
| C. Wooden part of the handle | G. Swivel casters |
| D. Corten steel part of the handle | H. Rigid casters |

TOTAL AMOUNT OF SCREWS AND ACCESSORIES.

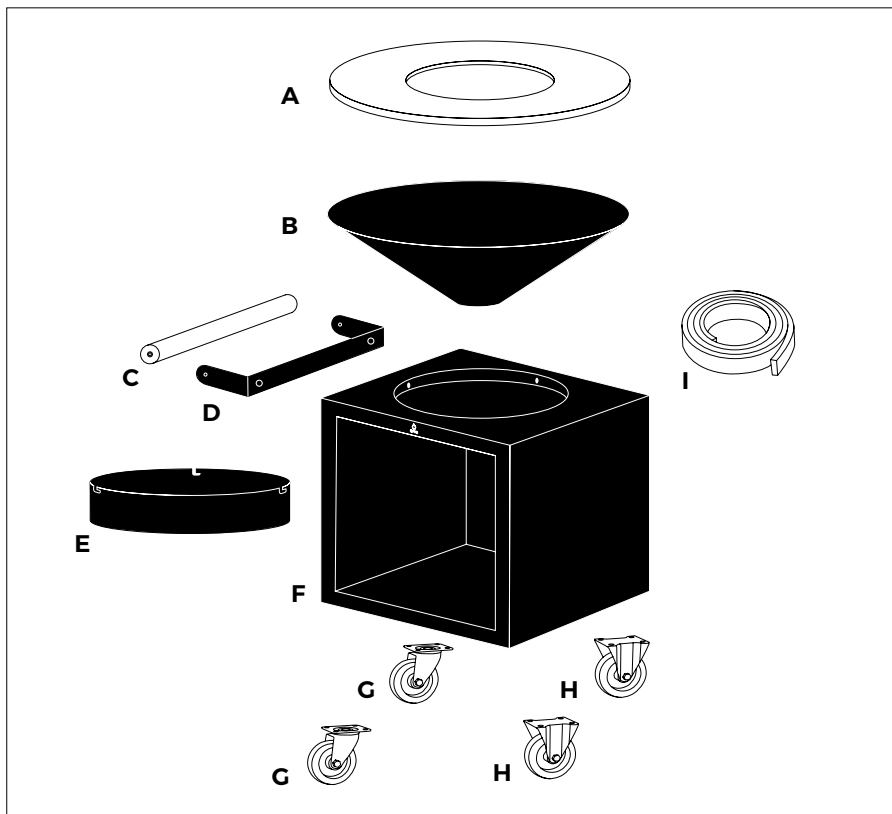


11.2 ASSEMBLY INSTRUCTIONS - OFYR CLASSIC STORAGE CORTEN 100 PRO



11.ASSEMBLY INSTRUCTIONS

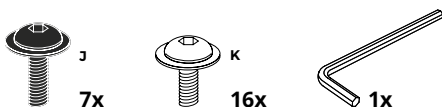
11.3 PARTS - OFYR CLASSIC STORAGE BLACK 100 PRO



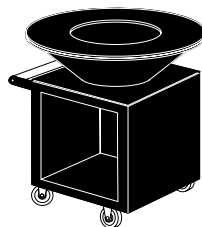
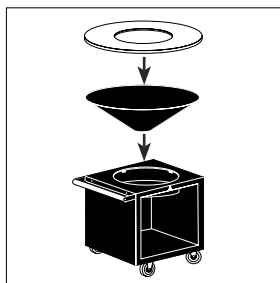
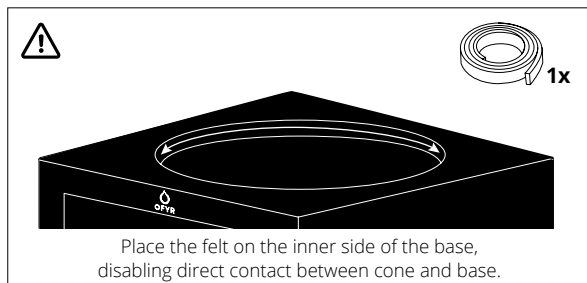
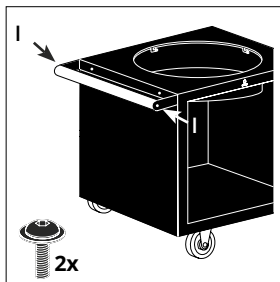
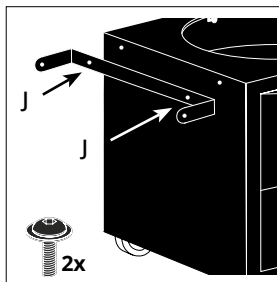
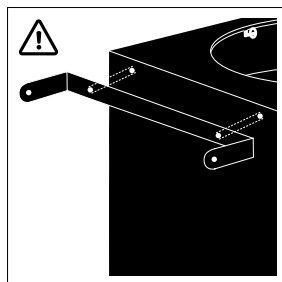
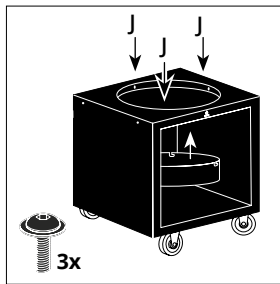
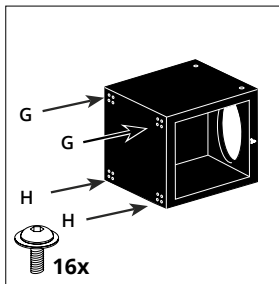
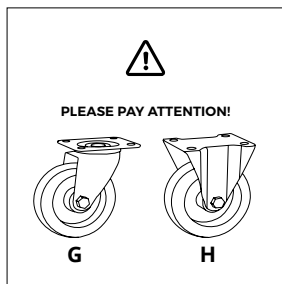
PARTS LIST

- | | |
|--|--------------------------------------|
| A. OFYR Cooking Plate 100 | F. OFYR Classic Storage 100 PRO Base |
| B. OFYR Cone 100 | G. Swivel casters |
| C. Wooden part of the handle | H. Rigid casters |
| D. Black coated steel part of the handle | I. Felt |
| E. Ashtray | |

TOTAL AMOUNT OF SCREWS AND ACCESSORIES.

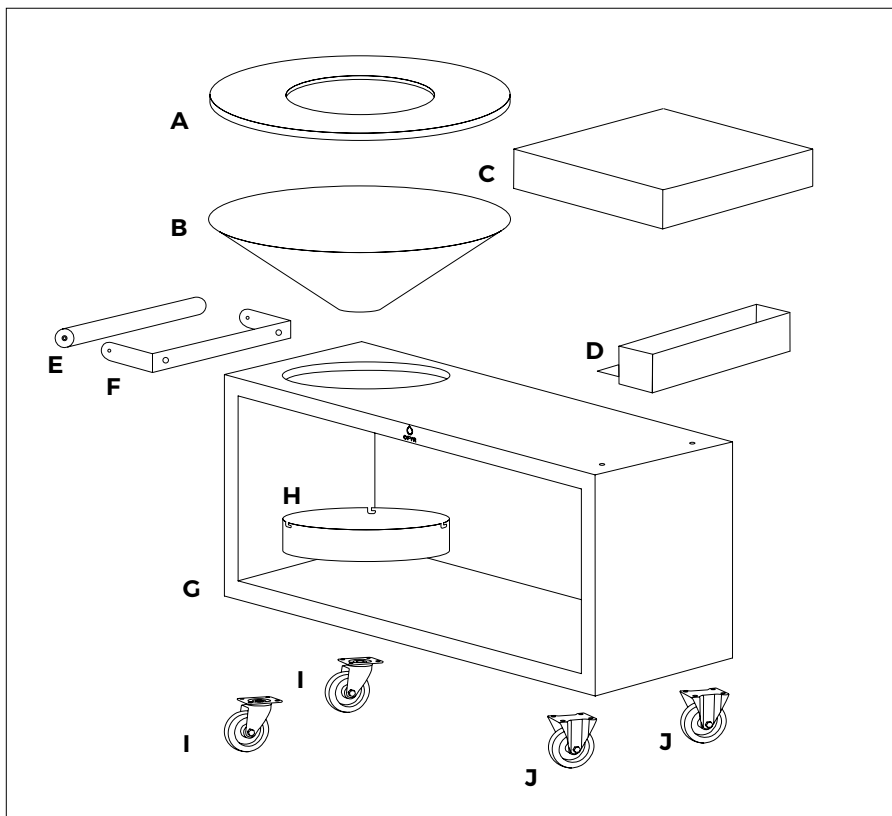


11.4 ASSEMBLY INSTRUCTIONS - OFYR CLASSIC STORAGE BLACK 100 PRO



11.ASSEMBLY INSTRUCTIONS

11.5 PARTS - OFYR ISLAND CORTEN 100 PRO



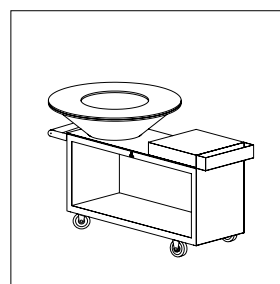
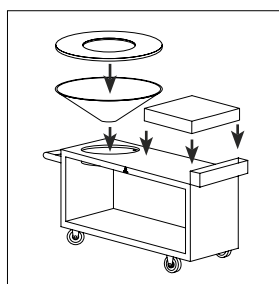
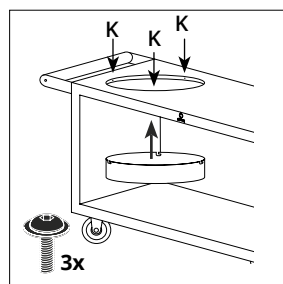
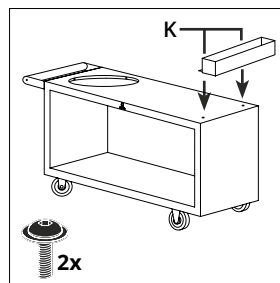
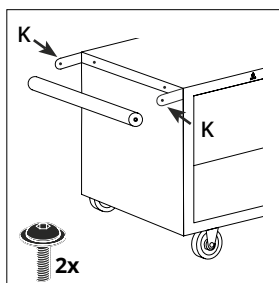
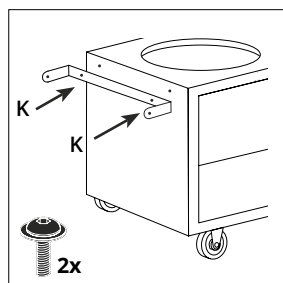
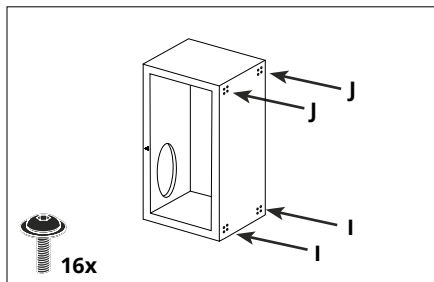
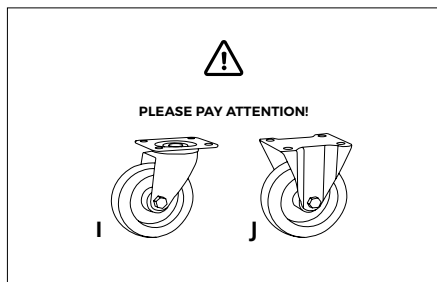
PARTS LIST

- | | |
|------------------------------|------------------------------------|
| A. OFYR cooking plate 100 | F. Corten steel part of the handle |
| B. OFYR Cone 100 | G. OFYR Island 100 PRO Base |
| C. Table top | H. Ashtray |
| D. Tooltray | I. Swivel casters |
| E. Wooden part of the handle | J. Rigid casters |

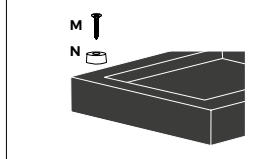
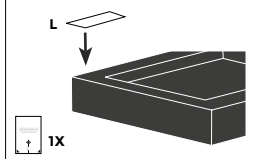
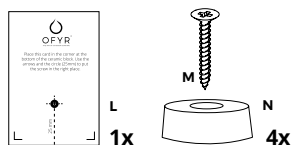
TOTAL AMOUNT OF SCREWS AND ACCESSORIES.



11.6 ASSEMBLY INSTRUCTIONS - OFYR ISLAND CORTEN 100 PRO

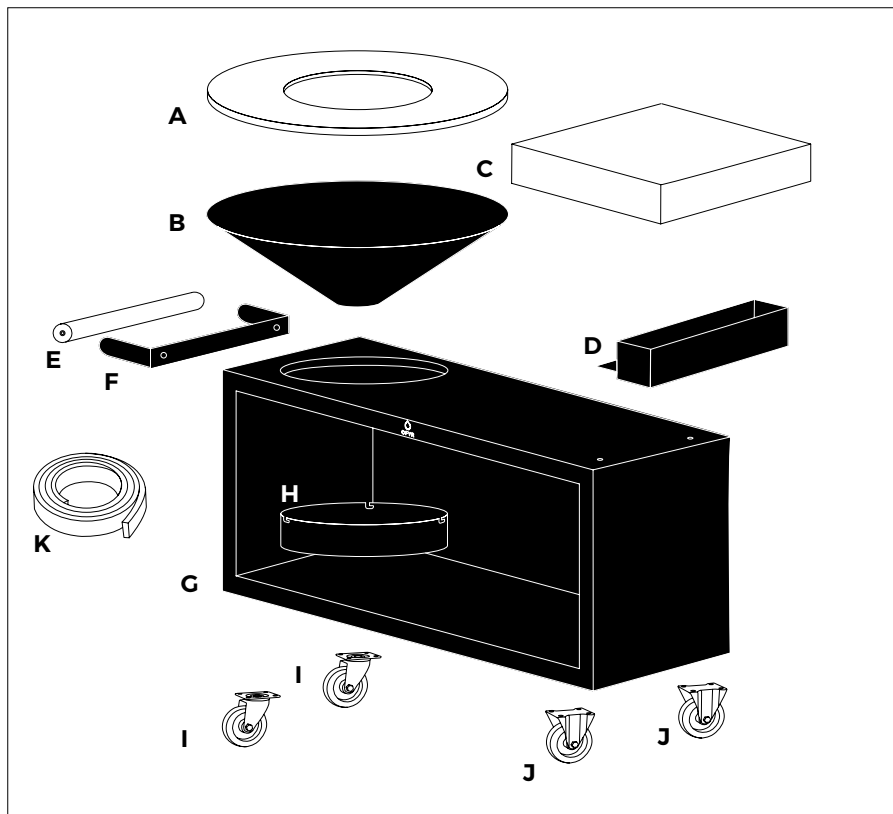


ONLY FOR CERAMIC DARK GREY BLOCK



11.ASSEMBLY INSTRUCTIONS

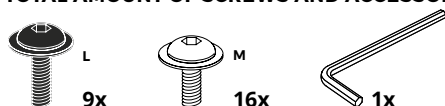
11.7 PARTS - OFYR ISLAND BLACK 100 PRO



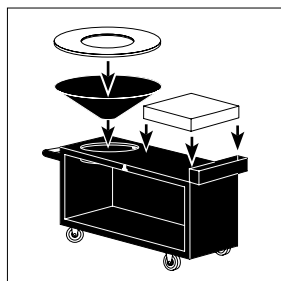
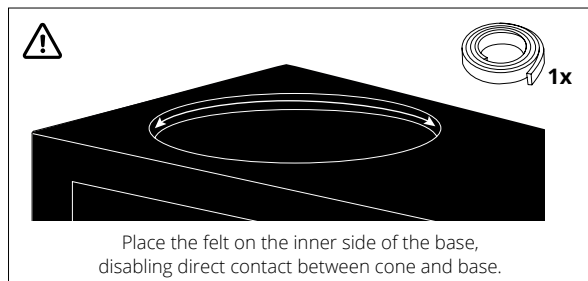
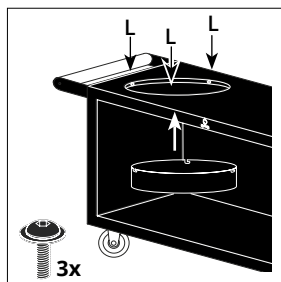
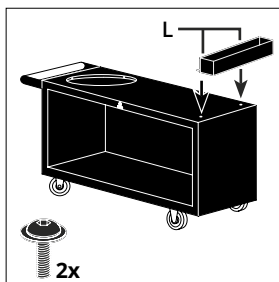
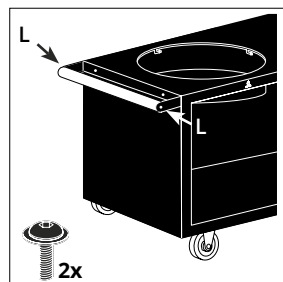
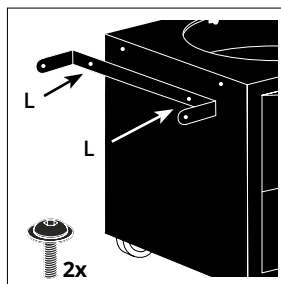
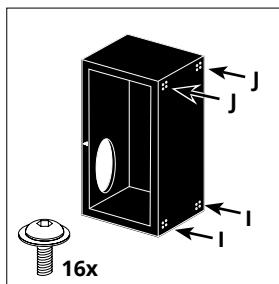
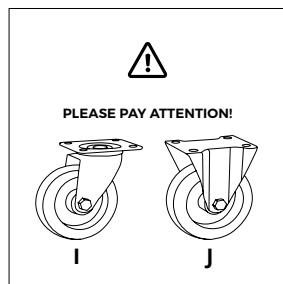
PARTS LIST

- | | |
|--|-----------------------------|
| A. OFYR cooking plate 100 | G. OFYR Island 100 PRO Base |
| B. OFYR Cone 100 | H. Ashtray |
| C. Table top | I. Swivel casters |
| D. Tooltray | J. Rigid casters |
| E. Wooden part of the handle | K. Felt |
| F. Black coated steel part of the handle | |

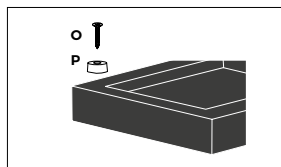
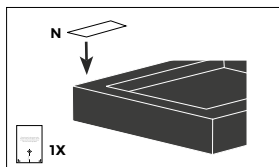
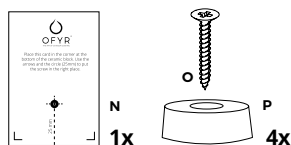
TOTAL AMOUNT OF SCREWS AND ACCESSORIES.



11.8 ASSEMBLY INSTRUCTIONS - OFYR ISLAND BLACK 100 PRO



ONLY FOR CERAMIC DARK GREY BLOCK



[illegible]

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