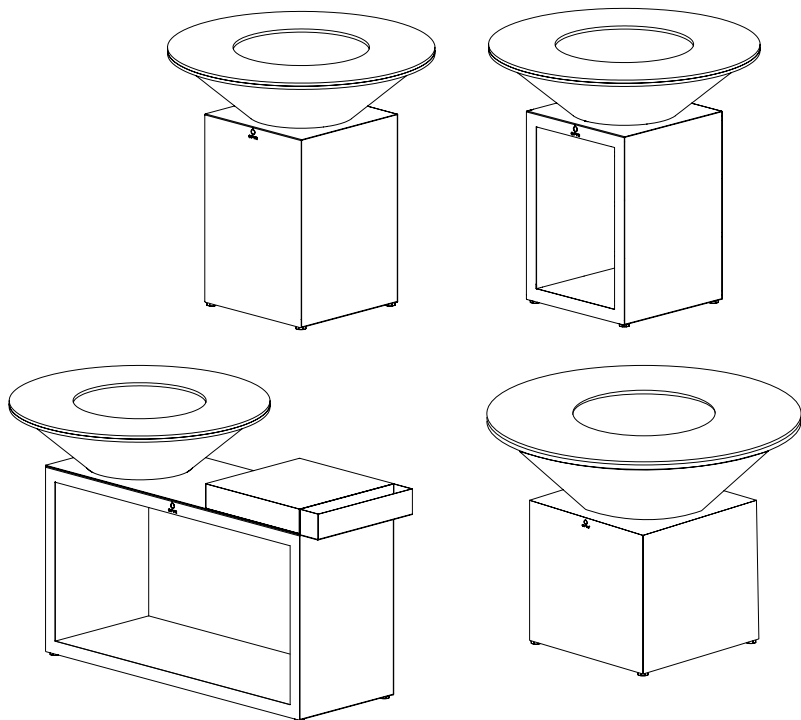




MANUAL



OFYR COOKING UNITS - CLASSIC





EN	Your language can be found from page	4
DE	Ihre Sprache finden Sie ab Seite	18
FR	Trouvez votre langue à partir de la page	32
NL	Uw taal begint op pagina	46
ES	Su idioma comienza en página	60
IT	Le vostre lingue inizia a pagina	74



EN Your language not found? Please take a view with this QR-code.
DE Ihre Sprache nicht gefunden? Mit diesem QR-Code erhalten Sie weitere Information.
FR Vous ne trouvez pas la langue qu'il vous faut ? Veuillez utiliser ce code QR.
NL Uw taal niet gevonden? Probeer eens met deze QR-code.
ES ¿No encuentra su idioma? Eche un vistazo con este código QR.
IT Non hai trovato la tua lingua? Dai un'occhiata con questo QR-code.



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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 FOR PURCHASING AN OFYR® PRODUCT. THIS MANUAL IS INTENDED FOR YOUR OFYR® CLASSIC (85 OR 100, CORTEN OR BLACK), OFYR® CLASSIC STORAGE (85 OR 100, CORTEN OR BLACK), OFYR® CLASSIC CONCRETE 100, OFYR® ISLAND (85 OR 100, CORTEN OR BLACK, TEAK WOOD BLOCK OR CERAMIC DARK GREY BLOCK) AND OFYR® XL.

1.1 OFYR® CLASSIC 85 AND 100, CORTEN OR BLACK OR CONCRETE (ONLY 100)

These outdoor Cooking Units consist of a closed base in either Corten steel, Black-coated steel or Concrete (only 100), a cone in Corten steel or Black-coated steel, as well as a black steel cooking plate.

.....

1.2 OFYR® CLASSIC STORAGE 85 AND 100, CORTEN OR BLACK

These outdoor Cooking Units consist of an open base for under-counter wood storage and cone, both in Corten steel or Black-coated steel, as well as a black steel cooking plate.

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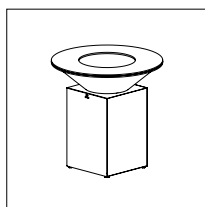
1.3 OFYR® ISLAND 85 AND 100, CORTEN OR BLACK

These outdoor kitchen like outdoor Cooking Units consist of an open base for under-counter wood storage, a handy accessories tray and a cone, all three in both Corten steel or Black-coated steel, a black steel cooking plate as well as a chopping board in either Teak wood or Ceramic dark grey.

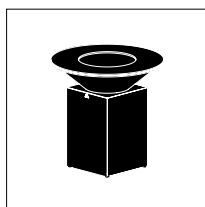
.....

1.4 OFYR® XL

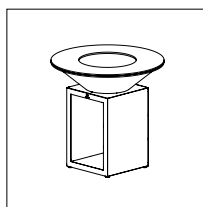
This outdoor Cooking Unit does consist of a closed base and cone, both in Corten steel, as well as a black steel cooking plate.



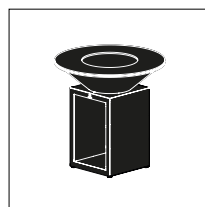
OFYR® Classic
Corten



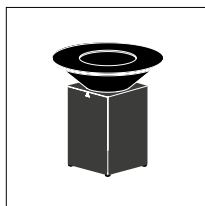
OFYR® Classic
Black



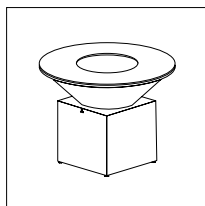
OFYR® Classic
Storage Corten



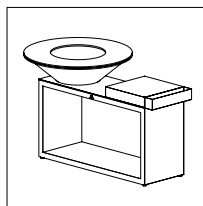
OFYR® Classic
Storage Black



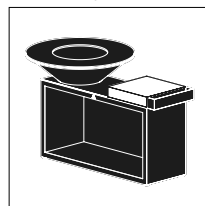
OFYR® Classic
Concrete



OFYR® XL



OFYR® island
Corten



OFYR® Island
Black

2. SAFETY INSTRUCTIONS



Due to the considerable weight of the elements unpacking and placing of the product should be done by at least 2 people. In case of the OFYR® XL even 4 people.



To prevent the formation of blurs on the edges of the steel cooking plate of your OFYR® Cooking Unit, 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 XL with 4 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.



The OFYR® Cooking Units Black and Concrete are more sensitive to damage during setup and use because of its coating. The edges of the Concrete base are very vulnerable during setup.



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



Do not shift the OFYR® Cooking Units after they are set up. This may cause damage to the adjustable feet or the rivet nuts with which they are attached.



Do not use the adjustable feet to change the overall height of your OFYR® Cooking Unit. The unit may become unstable if the adjustable feet are extended by more than 10mm.



The use of pure alcohol, petrol or other chemical substances when lighting or re-lighting fires is very dangerous and may affect the food on the cooking plate. Only use firelighters that comply with EN 1860-3.



Never leave your OFYR® Cooking Unit unattended during use.



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



Never use an OFYR® Cooking Unit 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 is clear of any flammable materials.



When using tropical hardwood for heating your OFYR® Cooking Unit, 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

3. USE

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

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.



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

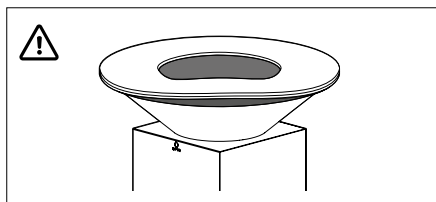


Fig. 1 - Warped cooking plate due to using too much tropical hardwood at the same time

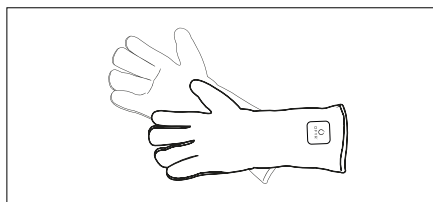


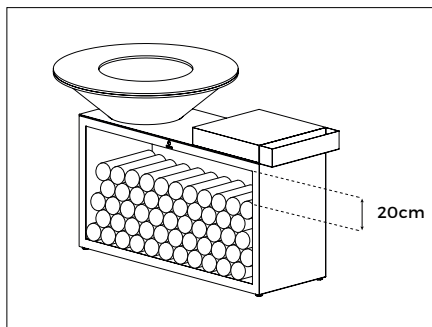
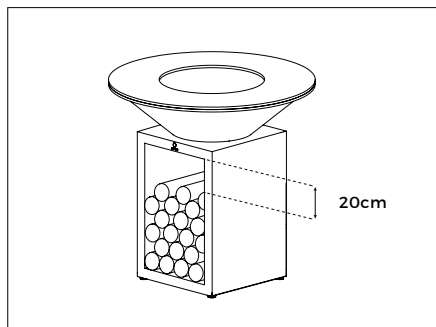
Fig. 2 - OFYR Gloves

3.2 STORAGE SPACE

When storing logs or other items in the storage space of your OFYR® Classic Storage or your OFYR® Island, always leave a free space of at least 20cm below the cone, because the plate 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.

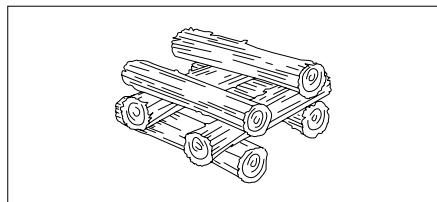


Fig. 3 - Stack the pieces of wood two by two.

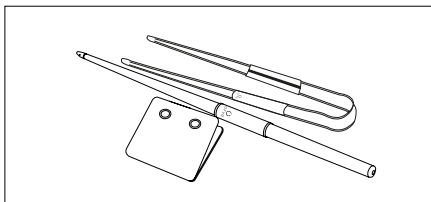


Fig. 4 - OFYR Buffadoo set

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.

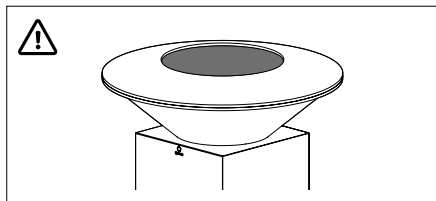


Fig. 5 - Upwards bulged cooking plate

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.

3.4.4 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!

3.4.5 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.

4. FIRST COOKING

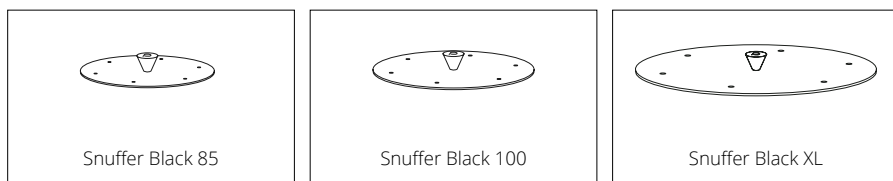
ON WWW.OFYR.COM THERE ARE VARIOUS SHORT VIDEOS EXPLAINING COOKING TECHNIQUES FOR OFYR. OUR OFYR COOKBOOK "THE ART OF OUTDOOR COOKING" CONTAINS 72 EASY-TO-FOLLOW RECIPES FOR HOME USE WITH SIMPLE, TASTY INGREDIENTS.

.....

5. EXTINGUISHING THE FIRE

5.1 EXTINGUISHING THE FIRE

The best way is to let the fire die out on its own. For safety reasons the flames can be covered by the Snuffer 85, 100 and XL. However, the fire will not die out when the Snuffer is put on the plate, because there is still some air supply. When covering the fire for a longer period of time with the Snuffer, such will cause strong smoke formation. When then removing the Snuffer, such might lead to sudden and big flames due to sudden air supply. Hot ashes and charcoal that remain from the burned down firewood, can be covered by the Snuffer in order to avoid these to be blown away.



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.

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6. MAINTENANCE TIPS

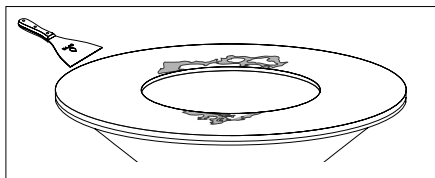
THE ITEMS MENTIONED BELOW ARE ALSO EXPLAINED THROUGH VIDEOS ON WWW.OFYR.COM.

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6.1 THE COOKING PLATE

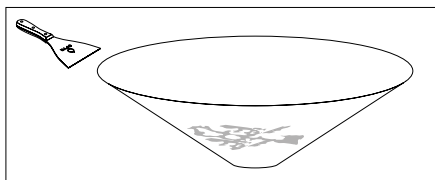
- The cooking plate is made of black steel and will corrode if oil is not properly baked into it. Once the oil has properly been baked in, only minor corrosion will develop. When the cooking plate is not used for longer periods of time, we recommend treating it with oil every 15-30 days. The amount of 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 wed 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.

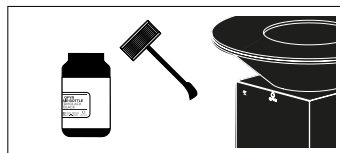


6.3 THE BASE

- 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.
- The Concrete base has been treated with wax in order to make the surface shiny. Due to weather and sunlight this shiny appearance will disappear over time. Therefore the Concrete comes with additional wax to make the base shiny again.

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.






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 Units are made of Corten steel: a metal with a natural layer of corrosion that protects against rust perforation. OFYR® Corten Cooking Units 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 Units Black 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.
-  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® 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
Cooking Plate	5 years	3 years
Cone Corten steel	2 years	1 years
Base Corten steel	5 years	3 years
Coated steel elements	2 years	1 year
Concrete elements	2 years	1 year
Wooden & Ceramic Blocks	2 years	1 year

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

- They purchased their unit from an authorized dealer
- They assembled, used and maintained the OFYR® Cooking Unit 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.

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.

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.

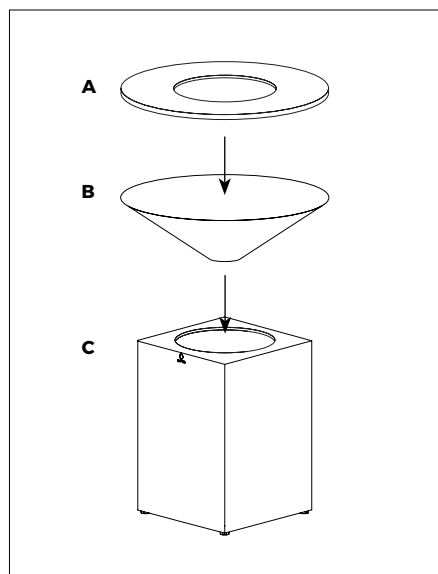
10.2 MAINTENANCE TIPS

- 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.

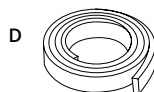
11. ASSEMBLY INSTRUCTIONS

11.1 ASSEMBLY INSTRUCTIONS

OFYR® CLASSIC CORTEN / BLACK 85 AND 100, OFYR® CLASSIC STORAGE CORTEN / BLACK 85 AND 100, OFYR® CLASSIC CONCRETE 100 AND OFYR XL

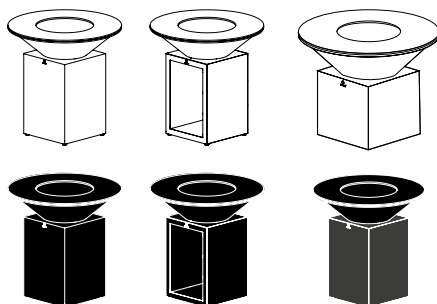


- A Plate
- B Cone
- C Base
- D Felt (Only for the Black Units)

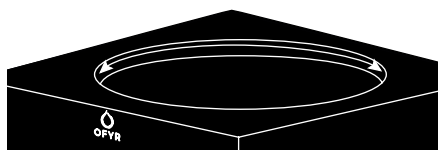


The OFYR Cooking Unit should be placed and assembled by two persons as the components are too heavy for one person to carry.

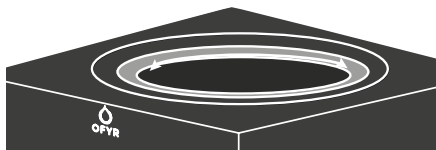
The OFYR XL we strongly advice to be assembled by 4 persons.



BLACK LINE - PLACE THE FELT



CONCRETE LINE - PLACE THE FELT



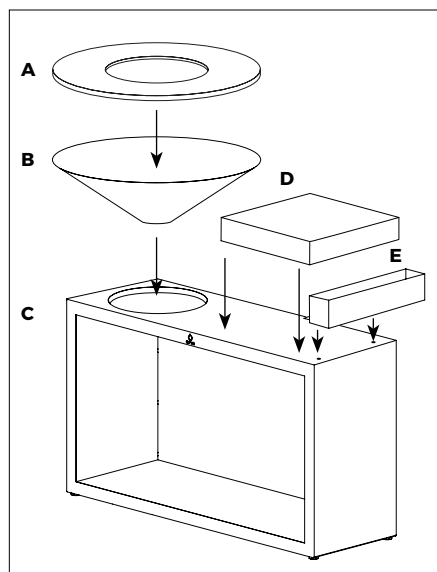
Place the felt on the inner side of the base, disabling direct contact between cone and base.



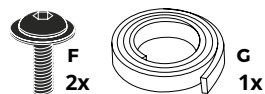
- A. Place the middle part of the felt against the galvanized steel.
- B. Fold the felt equally divided around the galvanized ring.
- C. Then place the cone in the ring.

11. ASSEMBLY INSTRUCTIONS

11.2 ASSEMBLY INSTRUCTIONS OFYR® ISLAND CORTEN / BLACK 85 AND 100



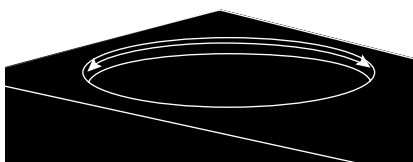
- A Plate
- B Cone
- C Base
- D Block
- E Tooltray
- F Screw for tooltray
- G Felt (Only for the Black Units)



The OFYR Cooking Unit should be placed and assembled by two persons as the components are too heavy for one person to carry.



Place the felt on the inner side of the base, disabling direct contact between cone and base.



i Only for ceramic block

