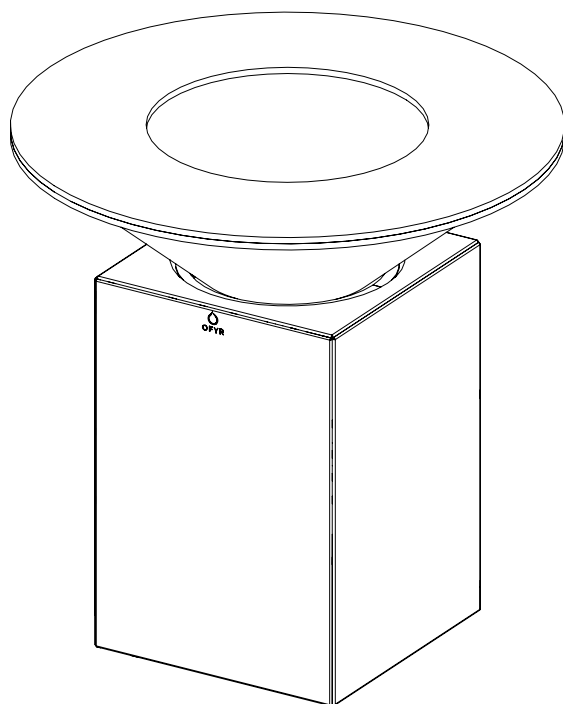




MANUAL



**OFYR
ANNIVERSARY
EDITION**



TABLE OF CONTENT

1. OFYR® ANNIVERSARY EDITION	3
1.1 OFYR® Anniversary Edition	3
1.2 Specifications	3
2. WARRANTY TERMS PER ELEMENT	4
3. IMPORTANT INFORMATION AND WARNINGS	4
4. ASSEMBLING THE OFYR® ANNIVERSARY EDITION	6
4.1 Setting up the plancha	7
5. COOKING WITH THE OFYR® ANNIVERSARY EDITION	10
5.1 The best wood to use	10
5.1 Creating the best fire	10
5.3 The best oil to use	11
6. FIRST TIME COOKING	11
6.1 First fire	11
6.2 Removing factory oil from the cooking plate	11
7. GENERAL PRODUCT SAFETY	12
8. MAINTENANCE	13
8.1 The cooking plate	13
8.2 The cone	13
8.3 The base	13

SYMBOLS & ICONS



Notice! Useful information.



Warning! Risk of injury or product damage.



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

1. OFYR® ANNIVERSARY EDITION

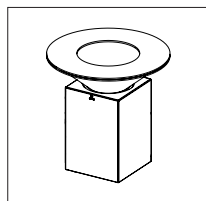
THANK YOU FOR PURCHASING AN OFYR® PRODUCT. OUR COLLECTION HAS BEEN DEVELOPED TO CREATE UNFORGETTABLE CULINARY MOMENTS IN YOUR OWN OUTDOORS. WITH HIGH-QUALITY MATERIALS AND AN ICONIC DESIGN, WE HELP YOU TAKE OUTDOOR COOKING TO THE NEXT LEVEL.

BEFORE STARTING YOUR OFYR JOURNEY, WE RECOMMEND YOU READ THIS MANUAL. WITH THESE TIPS AND TRICKS, WE WILL HELP YOU WITH EVERYTHING FROM LIGHTING YOUR FIRST FIRE TO MAINTENANCE AFTER COOKING. YOU WILL ALSO FIND THE ASSEMBLY INSTRUCTIONS, IMPORTANT INFORMATION AND WARRANTY CONDITIONS OF YOUR OFYR®.

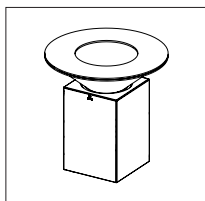
1.1 OFYR® ANNIVERSARY EDITION

Congratulations on your new OFYR. We're thrilled to have you join our journey with one of our exclusive Anniversary Edition models. Your new cooking unit marks the beginning of many special moments, where fire, food, and togetherness come to life.

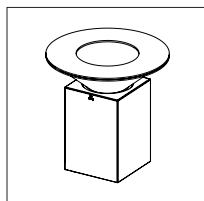
The cooking unit features an innovative airflow system, which improves the combustion of wood and limits smoke formation. Thanks to this system, the cooking plate also heats up faster and maintains a consistently high temperature. The base of the cooking unit consists of 5 separate parts and should be assembled by the consumer with the included 8 nuts.



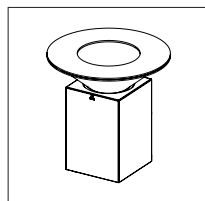
OFYR® ANNIVERSARY
EDITION MIRRORED
STAINLESS STEEL



OFYR® ANNIVERSARY
EDITION BRUSHED
STAINLESS STEEL



OFYR® ANNIVERSARY
EDITION CHROME
GREEN



OFYR® ANNIVERSARY
EDITION OXIDE
RED

1.2 SPECIFICATIONS

Material cooking plate	Steel
Material cone	Black steel
Material base	Stainless steel/galvanized steel
Thickness cooking plate	12 mm
Thickness cone	3 mm
Thickness base	1.5 mm
Diameter cooking plate	98 cm
Weight	100 kg

2. WARRANTY TERMS PER ELEMENT

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

	B2C	B2B
Cooking plate	5 years	3 years
Cone black coated steel	2 years	1 year
Base stainless steel	5 years	3 years
Base powder coated steel	5 years	3 years

This warranty covers manufacturing defects. It applies to the original buyers or owners of an OFYR® cooking unit provided:

- They purchased their product from OFYR® or an authorised dealer.
- They used and maintained their product 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 instructions for intended use and maintenance.

3. IMPORTANT INFORMATION AND WARNINGS



Please read this manual carefully, it contains information on the proper assembly and safe use of the barbecue. Please read and follow all warnings and instructions before assembling and using the barbecue. Please keep this manual for future reference.



Due to the considerable weight of the elements, the unpacking and placing of the product should be done by at least 2 people or when needed because of the weight more people.



Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.





















Always use the cooking units in accordance with all applicable local, state and federal fire codes.



CARBON MONOXIDE HAZARD! Burning wood gives off carbon monoxide, which has no odour and can cause death. Only use the cooking unit outdoors and ensure proper ventilation.

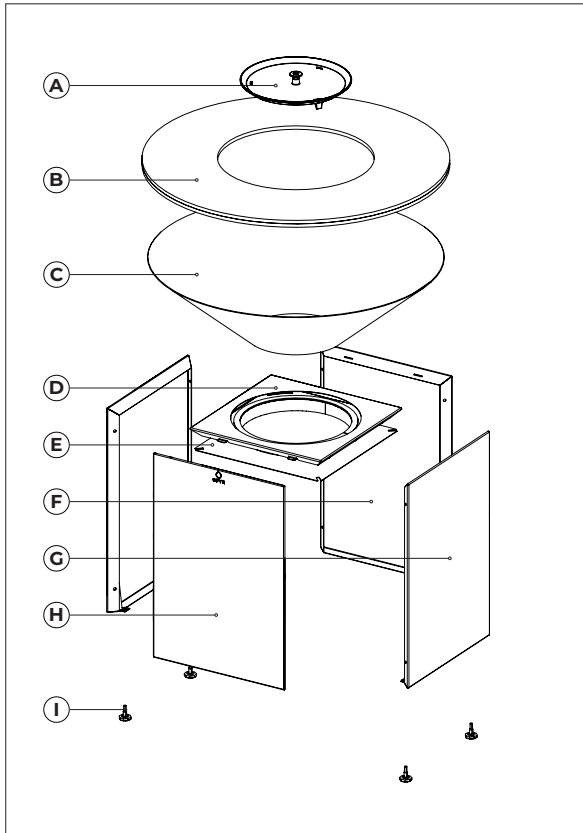


Do not use indoors! Do not use the plancha in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, garage or any other building or closed space. Danger of carbon monoxide poisoning fatality.

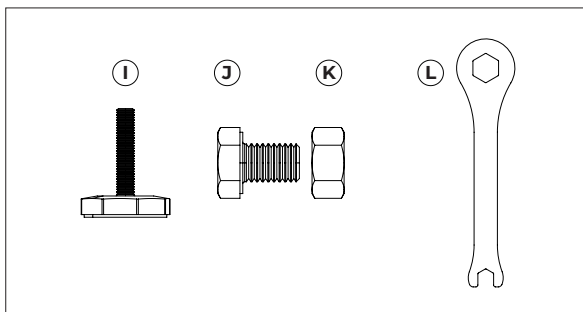
-  Only place your cooking unit on a hard, levelled, heat resistant and stable surface. The barbecue must be installed on a secure level base prior to use.
-  Keep a minimum 3 metres (10ft.) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, canvas.
-  Maintain a minimum distance of 3 meters (10ft.) from overhead construction, walls, windows, rails, or other structures.
-  Do not shift the cooking unit after they are set up. This may damage the adjustable feet or wheels which are attached.
-  Do not use the adjustable feet to change the overall height of your Cooking Unit, use them only to level the plancha. The unit may become unstable if the adjustable feet are extended by more than 10mm.
-  Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3.
-  Do not use the cooking unit in strong winds.
-  Do not light the product above windspeeds of 15 km/h
-  This cooking unit will become very hot, do not move it during operation.
-  Keep children and pets away.
-  Never leave the cooking unit unattended during use.
-  Avoid loose hair and do not wear clothing with loose sleeves while lighting or using the cooking unit.
-  Never use water to control the flare-ups or extinguish the wood or charcoal.
-  Do not remove the ashes until all wood or charcoal is completely extinguished and the cooking unit is completely cooled.
-  Always use protection, such as CE certified barbecue gloves. Always read the manual of the protective gloves used, and respect its limitations.
-  Do not cook before the fuel has a coating of ash.
-  Keep a fire extinguisher (BC or ABC) accessible at all times while operating the barbecue.
-  Never overfill the fuel compartment. This can cause serious injury as well as damage to the barbecue. Never fill the fuel compartment more than 75%.

4. ASSEMBLING THE OFYR® ANNIVERSARY EDITION

The OFYR® Anniversary Edition will not be assembled upon delivery. Please follow our instructions to assemble your cooking unit correctly and safely. Always assemble the plancha with 2 people, as some parts are very heavy.



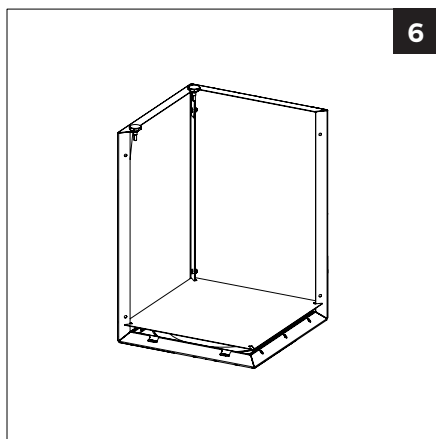
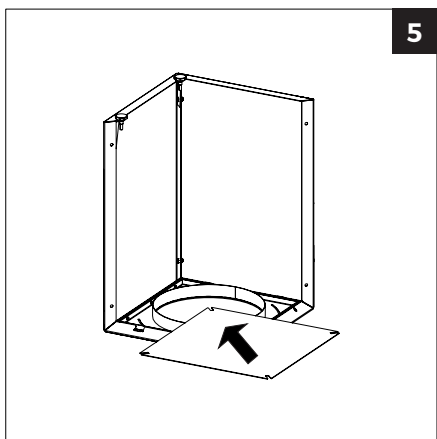
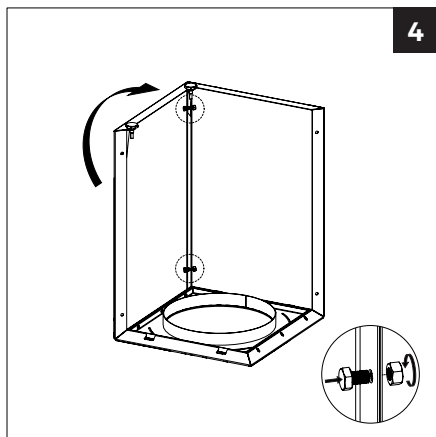
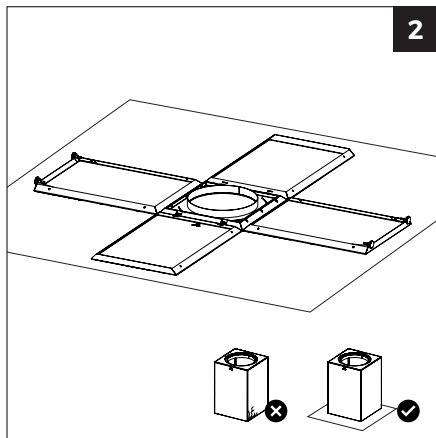
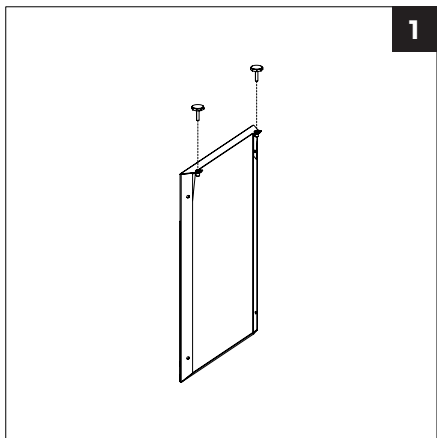
- A. Airflow plate
- B. Cooking plate
- C. Cone
- D. Base top
- E. Ash catcher
- F. Base backside
- G. Base side
- H. Base front
- I. Adjustable feet x4

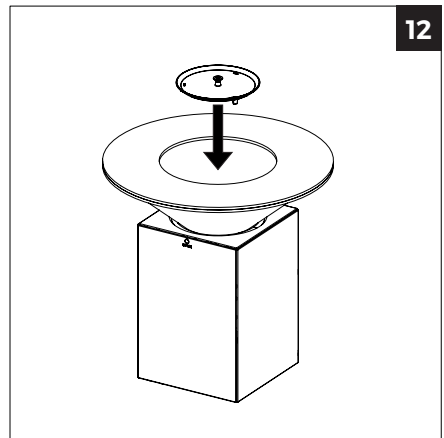
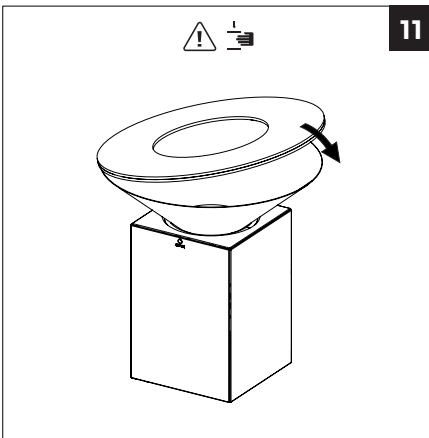
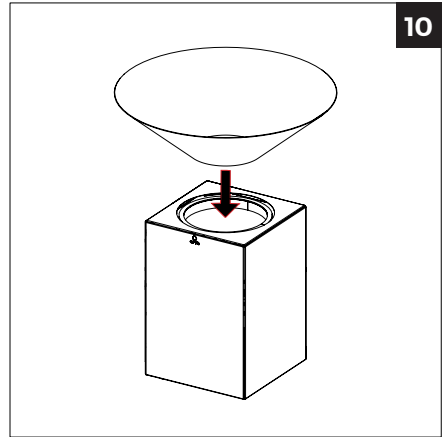
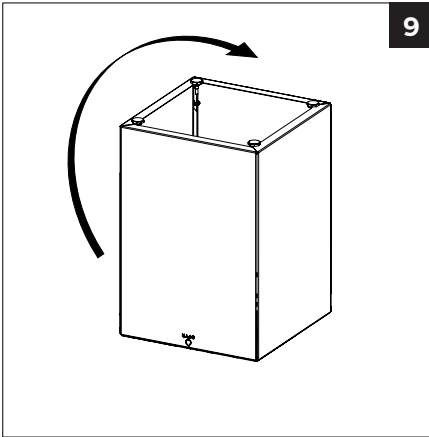
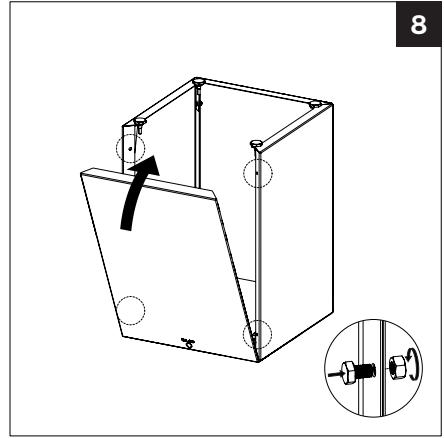
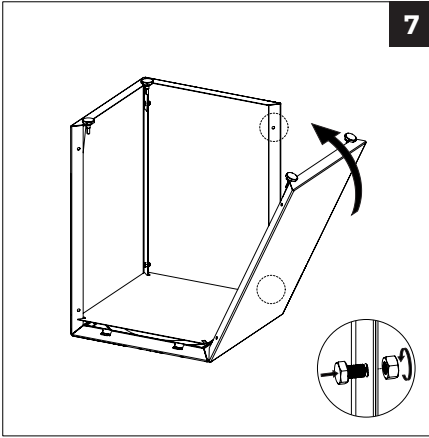


- J. Bolt x8
- K. Nut x8
- L. Wrench x2

4.1 SETTING UP THE PLANCHA

- Always use the plancha in accordance with all applicable local, state, and federal fire codes.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Keep a minimum 3 metres (10ft.) clearance of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Maintain a minimum distance of 3 meters (10ft.) from overhead construction, walls, rails, or other structures.
- Always keep a fire extinguisher (BC or ABC) accessible while operating the plancha.
- The plancha has to be installed on a secure level base prior to use.
- Do not use the plancha on wooden or flammable surfaces.
- Always be careful with moving or adjusting any part of the plancha, there is a danger of entrapment.
- The product should be levelled before use.
- Ensure that the airflow plate is installed and aligned in the centre of the cone before using the product.
- Do not place the plancha on or near combustible surfaces.
- Make sure to place the product on a flat surface before using it.
- Check all the bolts are tightened after moving the product.
- Handle with caution; the product has sharp edges.
- Ensure that the product is properly positioned before and during use.
- 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. When moving the product first disassemble and then build back up again.
- Do not use the adjustable feet to change the overall height of your OFYR® Cooking Unit, use them only to level the plancha. The unit may become unstable if the adjustable feet are extended by more than 10mm.





5. COOKING WITH THE OFYR® ANNIVERSARY EDITION

THE TIPS AND TRICKS THAT ARE MENTIONED IN THIS SECTION, ARE ALSO EXPLAINED IN VIDEOS THAT ARE AVAILABLE AT WWW.OFYR.COM.

Use of alcohol, prescription or non-prescription drugs may impair the user's ability to assemble or safely operate the plancha. Never overfill the plancha with wood. This can cause serious injury as well as damage to the plancha.

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5.1 THE BEST WOOD TO USE

- We recommend the exclusive use of hardwoods such as beech, oak, ash, maple and birch - do not use softwoods such as spruce, fir or pine as their properties have a negative effect on the desired cooking result due to the resin they contain, which can also lead to increased flying sparks.
 - Do not load the cone with more than 6 pieces of wood at a time.
 - Ensure that the wood is completely dry before lighting it. We recommend very dry wood with less than 15% residual moisture.
 - OFYR recommends firewood that creates thick charcoal. For this reason, we prefer beech or ash wood or other hardwood
-

5.2 THE BEST WAY TO LIGHT THE FIRE

- The ideal log size to use is around 15 x 35 cm. We advise against using larger logs, as these tend to catch fire quickly but generally do not burn down properly due to a lack of space for oxygen in the cone.
- When it is cold or very windy, you might need more wood. After about 3 hours, you will need to empty the cone for the right airflow again.
- Stack the pieces of wood two by two, as if you were building a log cabin, with the bark facing outwards to further prevent smoke formation.
- The outdoor temperature is an important factor in the time needed to properly heat the cooking plate. This time can range from 30 to 45 minutes in the spring and summer to 45 to 60 minutes in autumn and winter.
- Depending on the weather conditions, the cooking plate will reach a temperature of around 300 °C on the inner edge up to 200 °C on the outer edge.
- Once the fire is burning properly, spread the wood and coal under the edges of the cooking plate. Add new wood in the middle with the bark facing up. Repeat this process until you are done cooking.

- In autumn and winter, it will take more wood to keep the cooking plate warm. When it is windy, the cooking plate will be hottest on the side where the wind leaves the cooking unit. Compensate this by pushing more hot coals to the opposite side of the cone.

5.3 THE BEST OIL TO USE

- For the first 2 to 3 times, it is recommended to use olive oil. This oil has a lower combustion point, which will help form a nice brown-black hue on the cooking plate.
 - After the first 2 to 3 times of cooking, we recommend using oils with a higher combustion point. Sunflower or groundnut oil are examples of oils that can withstand the high temperature of the fire.
-

6. FIRST TIME COOKING

6.1 FIRST FIRE

- The cooking plate of the cooking unit is made of steel. During manufacturing, the plate is slightly pressed down in the middle to help excess juices drip into the fire when you are cooking. The heat from the fire will cause the cooking plate to bend downwards even further.
 - The first fire should be kept small for roughly 30 minutes to help the steel settle. If you light too big a fire during the first use of your OFYR® cooking unit, this might cause the cooking plate to bend too far during future use.
 - In some cases, the cooking plate bulges upwards in the middle and becomes convex. If this happens, please contact the store where you bought your cooking unit because this means that the steel is incorrectly stressed.
-

6.2 REMOVING FACTORY OIL FROM THE COOKING PLATE

- The cooking plate will be covered in a protective layer of factory oil upon delivery. Before your cooking unit is ready to use, this layer needs to be removed.
- Light your first fire and properly heat up the cooking plate. Drizzle on some olive oil and spread it out over the plate with a kitchen towel or white cloth. The olive oil will mix with the factory oil, making it easier to remove it. Scrape the plate clean with the spatula. Please note: when the cooking plate is not properly heated, the oil will become a sticky black substance that is difficult to remove.
- Repeat these steps about 2 to 3 times until the scrapings that come off are beige instead of black.
- Once the cooking plate is clean, it is ready to use. Time to drizzle a new layer of olive oil and start cooking.

7. GENERAL PRODUCT SAFETY

- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. Using a type 'BC' or 'ABC' fire extinguisher may, in some circumstances, contain the fire.
- The plancha has an open flame. Keep hands, hair, and face away from flames. Do NOT lean over the plancha when lighting or when in use. Loose hair and clothing may catch fire.
- Do not use the plancha without the use of suitable protective gloves.
- Always read the manual of the protective gloves used and respect its limitations.
- When handling hot metal parts like the grill or plancha, wear suitable protective gloves AND use long sturdy tools like an appropriate tong.
- Never leave the plancha unattended while it is lit.
- Be careful when removing food from the grill. All surfaces are HOT and may cause burns. Use protective gloves and long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- Never extinguish the fire with water, this can cause damage to the plancha. Let the fire burn until it dies out. This may take some time.
- Clean the cooking plate while it is still warm. Only clean and store the remaining parts and accessories when everything has completely cooled down to ambient temperature.
- Do not use more oil than necessary when cooking on the plancha, as this can cause flare-ups.
- Be cautious of wood smoke, as it can cause eye irritation.
- Do not load one side of the plancha with more than 15 kg.
- The product stays hot for a long period after use. Let the product cool down completely before storage or placing it near flammable surfaces.
- Keep loose hair or clothing away from the product when it is in use.

8. MAINTENANCE

Whether you cook outdoors every day or just at the weekends, it is important to maintain your cooking unit properly. By following these tips, you will be able to enjoy your cooking unit for many years to come. For video tutorials, you can visit www.ofyr.com.

8.1 THE COOKING PLATE

- If you use your OFYR® cooking unit a lot, a smooth layer of carbon 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 in some spots. When you spot chips on the surface, simply scrape off the chips using the spatula, and rub on new oil. The carbon residue layer will gradually renew itself.
- 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 into the steel, 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. It is difficult to spread oil over a cold cooking plate, so we advise using a spray bottle with pan-coating instead.
- Cover the cooking plate with the protective OFYR® products for extra protection.

8.2 THE CONE

- Remove the ashes after every use to prevent the cone from getting clogged up. If wet ash is left in the cone for too long or if you live in a wet or salty climate, steel chips may form on the inside and outside of the cone. These chips are easily removed with the spatula.
- Ashes and coals can stay hot for a long period of time, sometimes even for several days. Always put the ashes and coals in an empty zinc or steel bin and then throw water over them so they are completely wet. Only then dispose of the ashes and coals in your regular bin.

8.3 THE BASE

- While you are cooking, oil might splash on the base. These splashes cannot be removed from the surface. To make the splashes blend in, we recommend that you oil the entire base with a kitchen towel. Please note: this treatment will darken the colour of the base. When it rains, slightly greasy water may run down the base. This can leave permanent stains on light-toned stoned or wood.

For further information, please contact one of our official distributors or dealers.
www.ofyr.com/store-locator

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OFYR Global B.V.

Gewenten 43A
4704 RE Roosendaal
Nederland

+31 (0)165 74 31 10
info@ofyr.com
www.ofyr.com



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