

User Instructions - Tips and Tricks - Safety Guidelines

Congratulations on your purchase of this high quality Swiss product. Because we have spared no effort in the development and manufacture of this outdoor cooker, we can offer you a lifetime guarantee. If used correctly, the cooker is practically indestructible, providing you with many years of enjoyment of its excellent properties. Below are some hints and tips for getting the most out of the cooker.

General: The cooker is made out of 1-mm thick chrome-nickel steel alloy, so it cannot rust and is mechanically very durable. In normal use the metal can discolour as a result of the high temperatures, which can exceed 1000 degrees Celsius in exceptional instances. The metal can also undergo a slight deformation during use, with this deformation largely disappearing after cooling. The above phenomena are a natural reaction of the heat on the stainless steel, and do not effect either the function or the folding mechanism of the cooker.

Cooking Pots and Frying Pans: All pots and pans which are suitable for use on open fires can be used with this cooker. These are mainly aluminium or steel vessels which are often supplied in sets. The handles which are included with these sets allow you, if you so wish, to grip and move the cooker while it is still hot.

Unpacking the Cooker: Place the cooker on the ground so that the rounded side pieces are towards the top. Now pull the sides apart until the cooker is fully unfolded and takes on a square shape. Lastly, swing down the perforated bottom plate, hinged to one of the side walls, until it rests on the fixing points which have been provided.

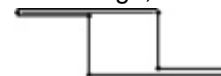
If, for example, you are part of a group which has several cookers at its disposal, you can place two, three, or even more cookers together to increase performance greatly. This is very useful when you need to cook with very large pots or when you require a more intense fire.

If you wish to cook with small pans, unpack the cooker as follows: unfold only one side wall so that the cooker forms a roughly triangular shape. The bottom plate cannot then be folded down.

Naturally, the cooker has a lower output in this arrangement. Depending on what you wish to cook, this is not necessarily a disadvantage, as the cooker requires less fuel.

If you only need to warm up a tin can, or need only a small fire, then you can also fold out the cooker as follows:

Fuel consumption is at its minimum in this formation.



Fuel: All types of solid fuels can be used in this cooker. Normally, this consists of small pieces of wood, dry sticks, etc., which can be found scattered on the ground practically anywhere in the outdoors. Break up the wood in such a way that, with the pan on, you can still easily push it in through the available openings around the top of the cooker. However, do not make the pieces so small that you have to put your hand too close to the cooker to push them in - the cooker gets very hot! Suitable pieces of wood can also be pushed in through the bottom ventilation openings of the cooker. This can be useful in the following situations:

1. *When you get the impression that too much ash at the bottom of the cooker is reducing its performance.* Pushing the wood in through the bottom openings causes the ash to loosen and fall out through the perforated bottom plate.
2. *If you wish to reduce the temperature of the cooker.* By introducing green wood through the bottom openings, the convection flow in the cooker is reduced and the heat generation falls. Small stones can also be used for this purpose. Caution: do not use wet stones as these can explode due to the resulting steam pressure, just as they do in a normal camp-fire.
3. *If you wish to use dry and wet or damp wood together.* In this case, feed the cooker with the dry wood through the bottom openings and add the wet or damp wood, mixed with something dry, from the top. This allows the wet or damp wood, as it slowly sinks to the bottom of the cooker, to dry and then burn. There will, as a natural consequence, be an increase in the amount of smoke generated.

You can also use charcoal or barbecue briquettes, if you wish. With little material, these provide a long-lasting and even heat. The exact temperature and duration, of course, depends on the type and quality of the briquettes. Typically, 250 grams of charcoal briquettes will generate an average temperature of approx. 450 degrees Celsius for a period of 1 1/2 hours. After this period, the cooker continues to emit heat at a temperature of 200 degrees Celsius.

The principle lies in the fact that charcoal burns hotter than barbecue briquettes, but the latter burns more evenly and over a longer period. If you wish to cook a large quantity of water, barbecue briquettes do not provide enough energy, and you should use wood.

Wood provides the greatest heat output. Use dry wood where possible, and not rotten. If you wish to use the cooker as a source of heat only, you can use any solid fuel. Use only wood if you wish to use the cooker for lighting purpose.

Caution! Only use the cooker in the open. When using the cooker in enclosed space or tents, there is a danger of carbon monoxide poisoning. Carbon monoxide is a product of burning and has no smell or taste. Breathing high concentrations of carbon monoxide can lead to asphyxiation.

Positioning: Where possible, place the cooker on a dry, flat stone (Caution: never use wet stones!) or on an upside-down pan not required for cooking. Do not build any unstable structures! By placing the cooker on a non-flammable surface ensures that you do not leave any traces of your cooking session behind you. Naturally, you can also place your cooker directly on the ground, without having any negative effect on its performance.

Lighting the Fire: To light the fire, proceed as with any other camp-fire - only on a smaller scale. The simplest technique is to screw up some dry paper and lay it on the floor of the cooker. On top of this paper lay first very thin, easily-ignited twigs, wood pieces, etc. On top of this layer, some larger pieces of wood, but do not overfill the cooker with too much wood, to ensure good circulation of air during the lighting phase.

You can also use marketed fire-starters such as fire cubes. Make sure that the fire-starter used is suitable for the type of fuel you are using in the fire.

Now ignite the paper through the bottom ventilation slits with a match or lighter. Do not put your head over the cooker while you do this.

In order to speed up the lighting process, blow air in the bottom ventilation slits. Take the same precautions and care in lighting and ventilating the fire as you would with a normal camp-fire.

When the fire is burning well, place the pot or pan on the cooker. Make sure that the cooker is under the middle of the utensil as much as possible, and that the entire arrangement is stable.

Add fuel in proportion to how much heat you wish to generate.

Make sure that there is always a good glow, which will ensure that added fuel will ignite quickly.

Experience will quickly tell you how much and how regularly you need to add fuel to reach and maintain the desired temperature.

Safety Instructions:

1. Although the flame is concentrated inside a container, all basic safety procedures required for open camp-fires must still be followed.
2. If you are using the cooker on dry forest floor, extra care must be taken. Unfavourable conditions could lead to a smouldering fire which could quickly spread underground. This smouldering fire could resurface at a distance and ignite the surface material, causing a forest fire.
3. Never leave the hot, burning cooker unattended when there are children and animals close by.
4. Only use the cooker in the open. Use in enclosed spaces can lead to asphyxiation from carbon monoxide.
5. Always let the cooker burn out and cool down before touching it. If you turn the cooker over and let the burning fuel fall out, there is, as for any other open fire, the danger of an uncontrolled fire. Only extinguish the fire in the cooker in an emergency with a non-flammable liquid such as water.
6. If you use fire-starters, use only a type that is suitable (fire-starter cubes, etc.). Never use highly inflammable fluids such as petrol, methylated spirit, thinners, etc. The use of such materials can lead to vapour explosion and a shooting flame.
7. Only leave the place where the cooker has been set up when you are sure that no glowing or burning residuals remain.

Comply to the local and regional regulations and any bans regarding the use of open fires. This cooker must not be used in certain national parks and in areas of high danger of forest fire. If in doubt, contact the respective authorities.

Address for suggestions or complaints:

Künzi Creative Concepts
Reinertstrasse 6
CH-4515 Oberdorf
Switzerland

Telephone 0041 (0) 32 621 48 65 Fax 0041 (0) 32 534 35 20

E-mail: mail@kuenzi.com

Web: www.kuenzi.com

Here you find other tips, tricks and examples of use (German language site only)