



3-in-1 Flat Pack Fire Pit

INSTRUCTION MANUAL

PART NO. OZP-FP022-01



IMPORTANT: Read these instructions for use carefully. Familiarise yourself with the appliance before use. Keep these instructions for future reference.

WARNING

Keep the Fire Pit in a level position at all times.

Always use appropriate tools and cooking implements with long heat resistant handles.

Never touch the surface of the Fire Pit to test if hot.

Never dump hot coals or ashes where someone may step OR where the hot coals or ash might start a fire - dispose appropriately.



**ONLY USE IN WELL-VENTILATED AREAS
CARBON MONOXIDE HAZARD
USING THIS APPLIANCE IN AN ENCLOSED SPACE
MAY CAUSE DEATH.
DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT,
CARS, MOBILE HOMES OR SIMILAR LOCATIONS.
WARNING! USE OUTDOORS ONLY
CAUTION: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.**

SAFETY INFORMATION

- DO NOT store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- DO NOT store empty or full gas cylinders under or near this or any other appliance.
- Keep children away from the Fire Pit during use and until the Fire Pit has cooled after use. DO NOT allow children to operate the Fire Pit. Always ensure that no sporting or physical activities are carried out in close proximity to the Fire Pit during use and while still hot.
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where combustion products are rapidly dispersed by wind and natural convection.
- Operate the Fire Pit only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the Fire Pit on flammable materials.
- Use caution when lifting and moving the Fire Pit to avoid strains or back injury. Two people are recommended to lift or move the Fire Pit.
- DO NOT move the Fire Pit while it is in use.
- DO NOT leave the Fire Pit unattended while in use. Operate the Fire Pit with close supervision.
- DO NOT leave hot ashes unattended until the Fire Pit cools completely.
- Always extinguish after using the Fire Pit. Extinguish with water.
- The Fire Pit becomes extremely hot. Allow it to cool completely before handling. If you must handle the Fire Pit or its components while hot, ALWAYS wear protective oven mitts or heat resistant gloves.
- Allow the Fire Pit to cool before removing and cleaning.
- CAUTION: All care and maintenance procedures are to be performed only while the Fire Pit is cold.
- Dispose of cold ashes by wrapping in heavy duty aluminium foil and placing in a non-combustible container. Be sure that there are no other combustible materials in or near the container.
- If disposing of the ashes in less time than it takes to completely cool, remove the ashes, keep in heavy duty aluminium foil, and soak completely with water before disposing in a non-combustible container.
- If rust is present on the exterior surface of the Fire Pit, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.

SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see example 1).
- Within a partial enclosure that includes an overhead cover and no more than two walls (see example 2 & 3).

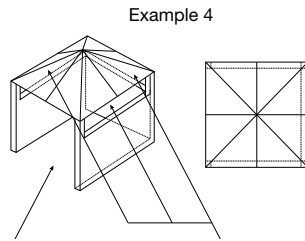
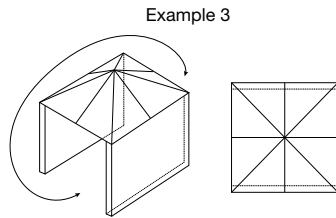
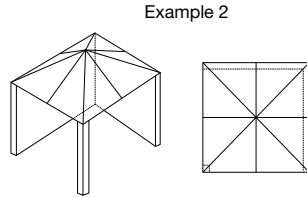
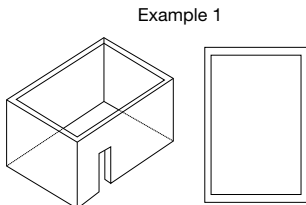
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

- At least 25% of the total wall area is completely open, and
- At least 30% of the remaining wall area is open and unrestricted (see example 4 & 5).

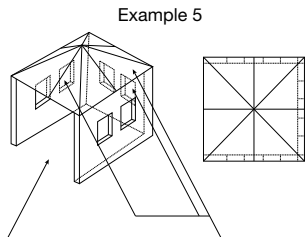
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

Diagrammatic Representations of Outdoor Area

The following figures are diagrammatic representations of the outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



Open side at least 25% of total wall area.
30% or more in total of the remaining wall area is open and unrestricted.



Open side at least 25% of total wall area.
30% or more in total of the remaining wall area is open and unrestricted.

UNDERSTANDING THE 3-IN-1 FLAT PACK FIRE PIT



2 x Ventilation plates



3 x Rack supports



2 x Flame side plates



2 x Stabilisers



2 x Ozipig support plates



1 x Carry bag



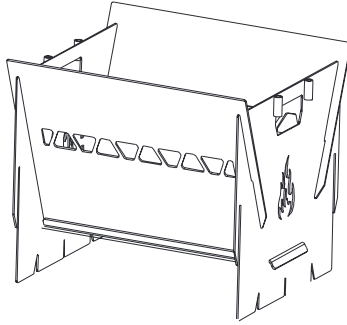
1 x Base plate



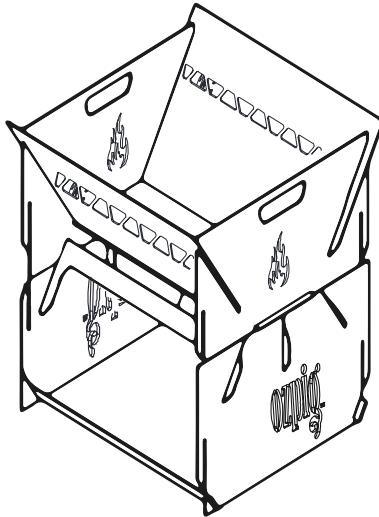
1 x Instruction Manual

3-IN-1 FLAT PACK FIRE PIT CONFIGURATIONS

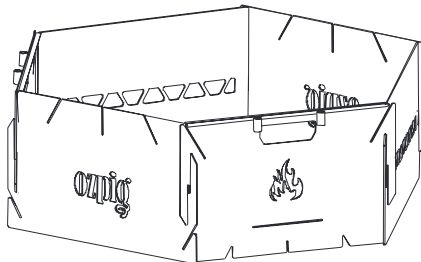
Low Fire Pit Configuration



Raised Fire Pit Configuration



Fire Ring Configuration



SET UP

LOW FIRE PIT SET UP

PARTS

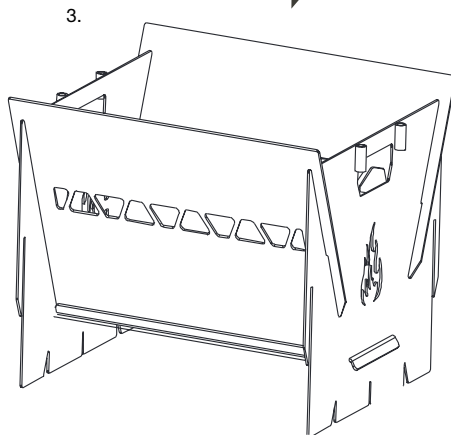
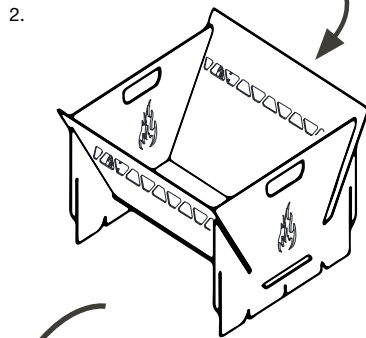
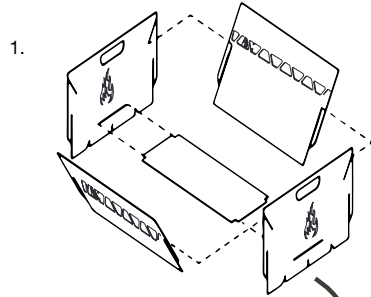
2 x Flame side plates

2 x Ventilation plates

1 x Base plate

ASSEMBLY

1. Insert one end of the base plate into the slot of a flame side plate. Ensure that the cylinder rotisserie brackets are facing outwards. Repeat with the second flame side plate.
2. Slide one of the ventilation plates into the slot of the flame side plate. Repeat with the second ventilation plate.



SET UP

RAISED FIRE PIT SET UP

PARTS

- 2 x Flame side plates
- 2 x Ventilation plates
- 1 x Base plate
- 2 x Ozpig support plates
- 3 x Rack supports
- 2 x Stabilisers

ASSEMBLY

1. Assemble the top part of the fire pit as per the Low Fire Pit set up.
2. To assemble the support rack, position the two (2) Ozpig support plates and insert one (1) rack support into the slot on each support plate.

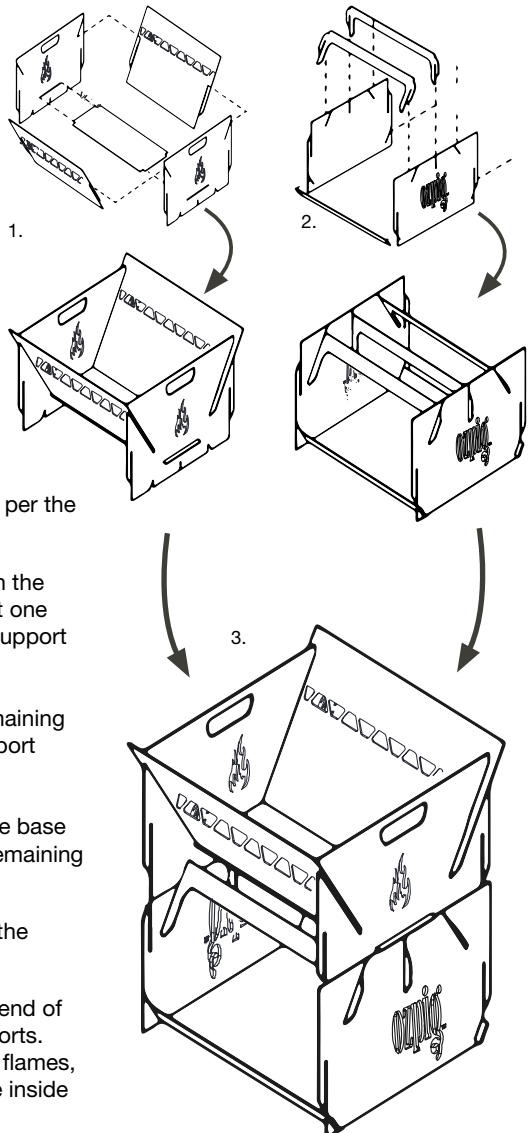
Once connected, insert the two (2) remaining rack supports into the slots of the support plates.

Slot one (1) stabiliser into the slot at the base of the support plates. Repeat for the remaining stabiliser.

3. Lift the Low Fire Pit and position onto the assembled support rack.

Ensure that the three (3) slots on each end of the Low Fire Pit slot into the rack supports. The Low Fire Pit has two (2) sides with flames, both sides should be positioned on the inside of the Ozpig support plates.

Adjust the Raised Fire Pit to ensure all pieces are slotted in securely.



SET UP

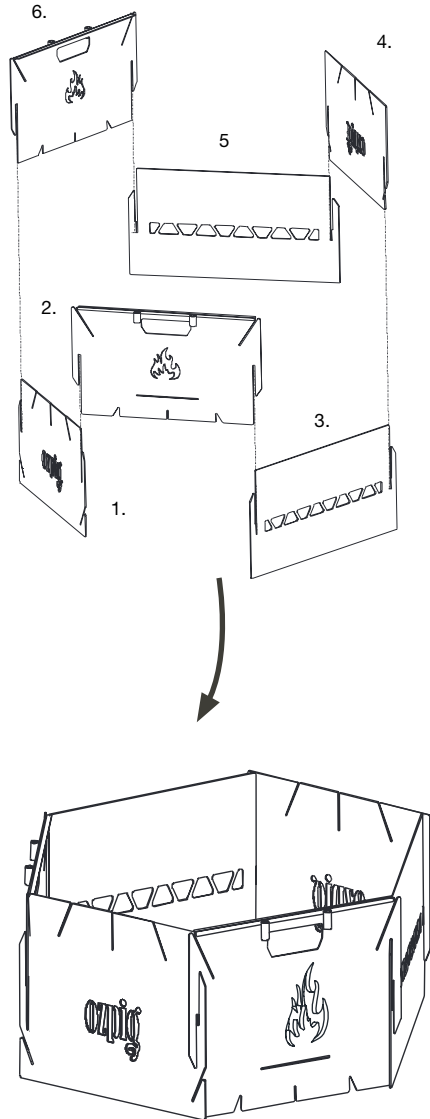
FIRE RING SET UP

PARTS

- 2 x Flame side plates
- 2 x Ventilation plates
- 2 x Ozpig support plates

ASSEMBLY

1. Working in a circle, start with one (1) Ozpig support plate and slot in one (1) Flame side plate.
2. Slot one (1) Ventilation plate into the Flame side plate. Ensure that the Ventilation plate side slots point upwards.
3. Slot one (1) Ozpig support plate into the Ventilation plate.
4. Slot one (1) Ventilation plate into the Ozpig support plate. Ensure that the Ventilation plate side slots point upwards.
5. Slot one (1) Flame side plate into the Ventilation plate and the Ozpig support plate.



BURNING IN THE PAINT

It is important to burn in the Fire Pit on first use.

The paint on the Fire Pit needs to reach over 350°C for one (1) hour to harden the paint and bake it into the panels.

To ensure best results, start with a small fire in the Fire Pit for the first 15 minutes and then gradually build up the fire over the next 20 minutes. Maintain a large fire inside the Fire Pit for two (2) to three (3) hours.

At approximately 200°C the paint on the Fire Pit will soften. DO NOT touch the paint while soft as it will come off the Fire Pit. The paint needs to be hardened before touching the surface.

WARPING

Expect to see some minor warping of the panels especially during the first burn.

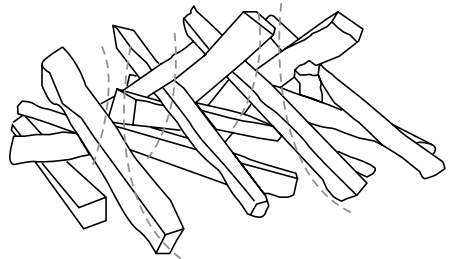
The warping should not inhibit the Fire Pit from being assembled.

FIRE UP

1. Set up the Fire Pit in a level position.
Requirements:

- Kindling
- Dry timber
- Fire starters (if required)
- Matches

2. Place five (5) fire lighters evenly spaced in the centre of the Fire Pit.
3. Using 12 pieces of kindling approximately 2cm thick, place one piece front to back over the first fire lighter.
4. Lay the rest of the kindling in a criss-cross pattern from left to right. Cover all fire lighters and ensure maximum airflow and elevation is created (refer to diagram).



5. Light the fire lighters and ensure everything lights.
6. Once the fire is fully alight, begin to add larger pieces of wood inside. Ensure that there is plenty of airflow and elevation.
7. Continue to add wood as required to maintain the flame for a smoke free fire.
8. Advise everyone that the Fire Pit is HOT.

FIRE TIPS

A good fire needs good air flow. This is key throughout the burn, not just at the beginning. Ensure adequate air flow each time fresh timber is added to the fire.

Give the fire time to take hold, moving from small kindling, to medium-sized timber fully alight and burning. Maintain a good fire by ensuring that fresh pieces of timber are placed on the fire while there is still flame from the log. This will keep temperatures more stable.

Reduce the amount of smoke by:

- Not overloading the Fire Pit
- Using dry, hardwood timber
- Always having a flame burning when adding wood
- Always adding timber to a bed of flames

COOKING

- A good base of coals will maintain the Fire Pit's temperature for steady cooking.
- For grilling, use a moderate fire with a large bed of coals and a small flame. Heat the cooking plate before using it. It is easier to add more heat than trying to reduce it. Cooking plate sold separately.
- When adding firewood, ensure that there is adequate air flow around the timber. Try to elevate the firewood stack and don't allow pieces to sit flat on hot coals.
- Keep the fire spread evenly across the body of the Fire Pit for best results.

CARE & MAINTENANCE INFORMATION

CAUTION: All care and maintenance procedures are to be performed only while the Fire Pit is cold, unless specified.

- The Fire Pit will rust. If light rust appears, this can be removed with a wire brush or by lightly sanding the unit with sandpaper. Wipe clean and repaint with Pot Belly Black High Temperature Paint.
- Using abrasive cleaners on the Fire Pit will damage the finish.
- Once the Fire Pit has cooled, remove all ashes.
- Disassemble the Fire Pit, clean, dry and pack away into the carry bag. Store in a dry location.

SPECIFICATIONS

Dimensions (low fire pit)	50L x 48W x 32H cm
Dimensions (raised fire pit)	50L x 48W x 56H cm
Dimensions (fire ring)	88L x 77W x 30H cm
Footprint (low/raised fire pit)	50L x 48W cm
Weight	23KG
Material	Steel

RECIPES

CHARGRILLED STEAK

Ingredients

- Steak (choose preferred cut)
- Cooking oil
- Salt and pepper

Method

1. Allow the steak to come to room temperature before evenly coating in cooking oil and seasoning with salt and pepper.
2. Preheat the cooking plate before adding the steak.
3. Allow the steak to seal for one (1) minute before flipping and cooking the other side for three (3) minutes. Flip again and cook the sealed side for a further two (2) minutes.
4. For best results, allow the flame to just lick the steak to increase the crust. Once cooked to preference remove from the grill and allow to rest for a few minutes before serving.

Tips

- Preheat the cooking plate to get an instant char to create a crust which adds extra flavour and texture.
- Chargrilling works best with a good bed of coals. Get the fire going early and let the timber burn down to coals before cooking.
- Vegetables including capsicum, thinly sliced potato and corn cobs are perfect on the cooking plate.
- Use the cooking plate underneath the rotisserie to grill some vegetables as a side dish (rotisserie sold separately).
Note: Cooking plate sold separately

RUMP CAP (PICANHA)

Ingredients

- 1.2 - 1.5kg Picanha (or rump cap)
- Coarse rock salt

Method

1. With a sharp knife, score a criss cross pattern into the thick fat cap. This will stop the meat curling as the fat renders.
2. Slice the Picanha into three (3) even thickness slices.
3. Skewer each slice onto the rod bending each into a semi-circle. Place the largest piece in the middle and the smaller pieces at the ends (may need to push down to fit).
4. Once all pieces have been added to the rotisserie rod, sprinkle coarse rock salt onto a plate and roll the meat over it to press in the salt.
5. Place on the spit and turn the rotisserie on.
6. Once cooked as preferred, remove from the heat and serve.

Tips

- It is important to evenly balance and centre the meat on the rotisserie. The meat needs to be the same weight all the way around to ensure it turns evenly. If not evenly balanced, then the meat will not cook evenly and flatten the batteries quicker.
- Many factors including meat height, wind and heat source will influence the cooking time while using a rotisserie.
- Aim to be able to hold your hand at meat level for around 8–9 seconds as a guide to the correct amount of heat to cook with.
- Centre the meat over the fire to ensure that the heat is evenly distributed.
- The rotisserie can be used with a slow burning timber fire with a good base of coals. Control flare ups by using the cooking plate (sold separately) and grill vegetables while the meat is cooking.

Note: Rotisserie Kit sold separately

Other rotisserie meats

Whole chicken — use butchers string to tie back the wings and legs for even cooking and to limit the meat from moving as the rotisserie turns.

Roast pork — start with a lower heat fire and allow the roast pork to cook the majority of the way through. Increase the heat towards the end of the cook. For the final 10 minutes, stop the rotisserie from turning and hold each section still over the fire for a minute to start the crackling process. Spin the rotisserie a $\frac{1}{4}$ of a turn and repeat until the entire roast is crackled. Rest the meat and serve.

NOTES

LIMITED WARRANTY

1. Products distributed by Adventure Operations Australia Pty Ltd and any of our subsidiaries come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if products fail to be of acceptable quality and the failure does not amount to a major failure.
2. **WARRANTY PERIOD:** we warrant that this product will be free from defects in materials and workmanship under normal use as described in the published product documentation for **36** months from the date of original purchase (Limited Warranty). This Limited Warranty is only valid and enforceable in Australia and will apply only if you have purchased the product from us or our authorised resellers.
3. To the extent permitted by the Australian Consumer Law and any applicable local law:
 - (a) our obligations under this Limited Warranty are limited to the repair, replacement or refund of covered parts that prove defective under normal use during the Limited Warranty and does not extend to any claim for damages that you or any other person may have for any loss (including without limitation consequential damages or loss of profit, freight/shipping or travel costs), or damage howsoever caused whether or not such loss or damage arises as a result of any defect in the product or from the failure or omission on our part to comply with any obligation at law;
 - (b) in replacing a defective product under the Limited Warranty, we may, at its discretion, substitute a model of equivalent nature where the exact model is unavailable;
 - (c) this Limited Warranty does not apply to damage caused by failure and damage caused by improper use and abuse, fair wear and tear, accidents, misuse (including failure to follow instructions regarding care and maintenance of the product), neglect, disassembly, alterations or external causes such as, but not limited to, water damage, exposure to sharp objects, exposure to excessive force, anomalies in the electrical current supplied to the product (if applicable), and extreme thermal or environmental conditions;
 - (d) we may elect, at our discretion and as an alternative to repairing or replacing a defective part to refund the cost of the relevant product upon it being returned to us; and
 - (e) this Limited Warranty does not extend to any products acquired for the purposes of re-supply, or for use in a manufacturing, or repair processes
4. This warranty may be claimed by: returning the product to its place of purchase, with a detailed proof-of-purchase clearly showing the date and detail of the purchase;
5. If you have any questions concerning this warranty policy, you may contact us in writing:
Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009, QLD, Australia, or by email:
service@adventureoperations.com or visit our website: www.adventureoperations.com

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