



ozpig®

Big Pig

INSTRUCTION MANUAL

PART NO. OZP-BP001-01





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

WARNING

Keep the Big Pig 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 Big Pig 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 Big Pig during use and until the Big Pig has cooled after use. DO NOT allow children to operate the Big Pig. Always ensure that no sporting or physical activities are carried out in close proximity to the Big Pig 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 Big Pig only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the Big Pig on flammable materials.
- Use caution when lifting and moving the Big Pig to avoid strains or back injury. Two people are recommended to lift or move the Big Pig.
- DO NOT move the Big Pig while it is in use.
- DO NOT leave the Big Pig unattended while in use. Operate the Big Pig with close supervision.
- DO NOT leave hot ashes unattended until the Big Pig cools completely.
- The Big Pig becomes extremely hot. Allow it to cool completely before handling. If you must handle the Big Pig or its components while hot, ALWAYS wear protective oven mitts or heat resistant gloves.
- Allow the Big Pig to cool before removing and cleaning.
- CAUTION: All care and maintenance procedures are to be performed only while the Big Pig 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.
- Frequently check and clean the chimney. A clogged tube can obstruct the flow of combustion and ventilation air.
- If rust is present on the exterior surface of the Big Pig, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- To protect the Big Pig from weather, always keep the Big Pig covered while not in use (cover sold separately).



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:

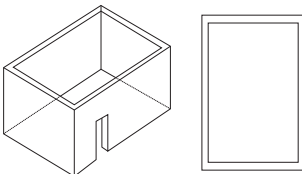
- At least 25% of the total wall area is completely open, and
- At least 30% of the remaining wall area is open and unrestricted (see example 4 & 5).

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

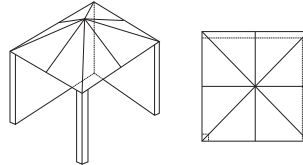
Diagrammatic Representations of Outdoor Area

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.

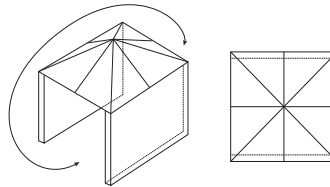
Example 1



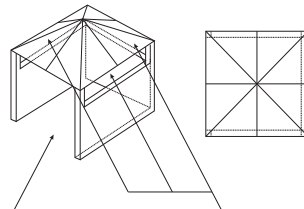
Example 2



Example 3

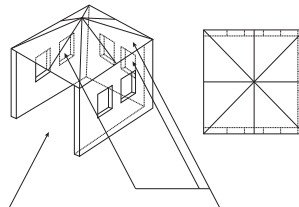


Example 4



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

Example 5



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 BIG PIG



1 x Big Pig Steel Cooker Body



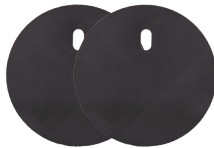
4 x Zinc Coated Legs



1 x Stove Plate



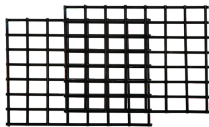
2 x Warming Plates



2 x Cooking Port Plates



1 x Multi-purpose tool
(Wood poker & plate lift handle)



2 x Mesh Fire Grates



1 x Spark Arrestor
(this fits to the top of the chimney when assembled)



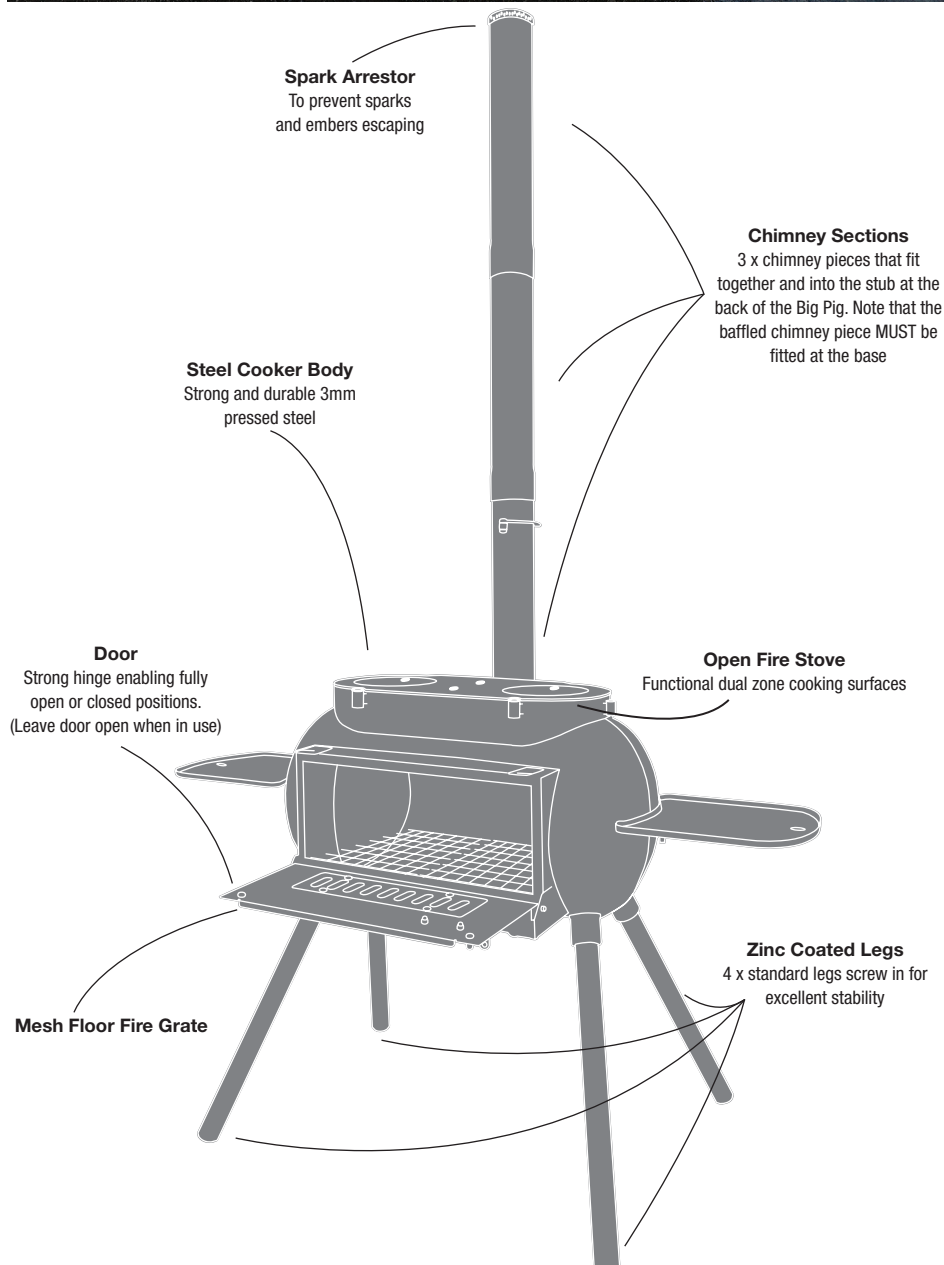
3 x Chimney Sections



1 x Instruction Manual



BIG PIG COMPONENTS





GETTING STARTED

SETTING UP

1. Remove all items from the packaging.
2. Remove all parts from the barrel of the Big Pig. The spark arrestor is located in the carry bag.
3. Start assembling the Big Pig from the bottom up. Screw in two (2) legs to the front then lean the Big Pig over and screw in two (2) legs to the back.
4. Place the three (3) chimney pieces on top of the chimney stub at the back of the Big Pig. Ensure that the chimney piece with the baffle is fitted first.
5. Put the spark arrestor on the top of the chimney to contain embers.
6. Place the two (2) fire grates on the horizontal supports in the barrel of the Big Pig.
7. Place the two (2) side plates on the left and right sockets of the Big Pig. Ensure the pins on the bottom are fully inserted.
8. Place the stove plate and cooking plates on top of the Big Pig.

BURNING IN THE PAINT

It is important to burn in the Big Pig on first use.

The paint on the barrel of the Big Pig needs to reach over 350°C for one (1) hour to harden the paint and bake it into the metal.

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

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

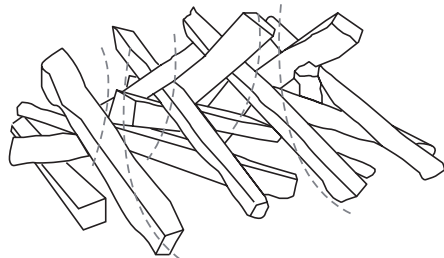
FIRE UP

1. Set up the Big Pig in a level position and if required, remove ash from the belly.

Requirements:

- Kindling
- Dry timber cut to small pieces no thicker than 50mm diameter and 300mm long
- Fire starters (if required)
- Matches

2. Place five (5) fire lighters evenly spaced along the centre of the fire grate from left to right.
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. Keep the door open and put the top plate in place. Remove the two circular cooking port lids.
6. Light the fire lighters and ensure everything lights.
7. Once the fire is fully alight, begin to add larger pieces of wood inside. Ensure that there is plenty of airflow and elevation.
8. Continue to add wood as required to maintain the flame for a smoke free fire.
9. Advise everyone that the Big Pig is HOT.

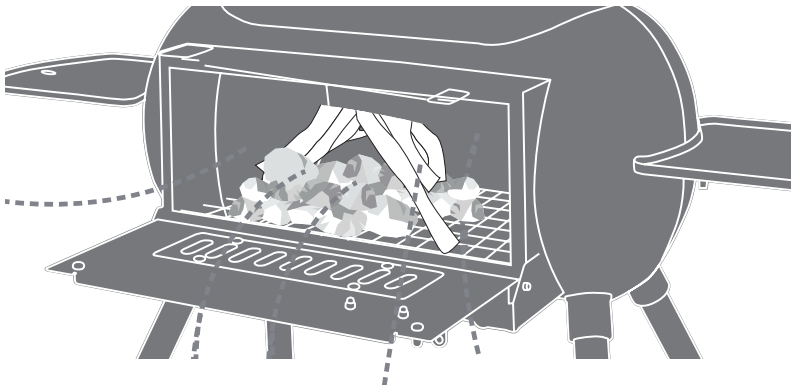
FIRE TIPS

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.

When first starting the fire make sure the top plate is removed and the door is open. Give the fire time to take hold, moving from small kindling, to medium-sized timber fully alight and burning. The door is designed to be left open, closing it will starve the fire. 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 barrel
- Using dry, hardwood timber
- Using timber no thicker than the size of a can of soft drink
- Always having a flame burning when adding wood
- Always adding timber to a bed of flames
- Adding charcoal or heatbeads to a bed of kindling to create a larger bed of coals
- Keeping the fire ventilated with the vented door
- The Big Pig chamber requires ventilation to keep the fire burning. Keep the door or vents partly open to prevent the fire from smoking and going out due to a lack of oxygen





HANDY TIPS

Door Control

The Big Pig has been designed for use with the door open.

Leaving the door open creates a heating port, allowing the heat of the fire to be directed where it's needed most.



With the door open and vents closed, the door will act as an ash tray, catching ash from the fire. If a slow fire is required or more temperature control is needed, close the door, and use the air vent and chimney baffle to restrict airflow inside the Big Pig.

Never leave the Big Pig unattended when alight.

Stove Top

The Big Pig comes with a unique stove top which can be used in two ways:



Indirect heat: With the fire under the stove top and circular cooking port plate closed, the whole flat surface can be used as a stove top. A fry pan, pot, camp oven, or casserole dish can be placed directly on top of the plate.

Direct heat: With the fire under the stove top and cooking port plates removed, direct heat will come into contact with the bottom of the pan.

At any time, move the cooking port plates to change between indirect or direct heat. For extra control of the cooking temperature, use the Ozpig Heat Diffuser (sold separately) to slow down cooking temperatures.

Lifting Tool

The Big Pig Lifting Tool is designed to allow

for moving the stove top and plates around while hot. Insert the hook end into the oval lifting hole of the plate.

When lifting the plate, ensure the end of the hook is touching the underside of the plate. Place backward pressure on the lifting tool to create a cantilever affect to lift the plate. When moving the plate, do not put hands or arms directly over the fire.





Cooking

- A good base of coals will maintain the Big Pig's temperature for steady cooking.
- If the cooking surface is too hot, place a heat diffuser underneath the cooking pot to reduce the heat. Heat diffuser sold separately.
- To reduce the heat for a slow simmer when cooking with a pot or camp oven, place a heat diffuser under the pot or camp oven. Heat diffuser sold separately.
- For chargrilling, use a moderate fire with a large bed of coals and a small flame. Heat the chargrill before using it. It is easier to add more heat than trying to reduce it. Charcoal plate sold separately.
- When using the charcoal plate, ensure the charcoal is fully alight before starting to cook. Control the temperature by opening or closing the door. The charcoal plate puts the heat directly under the cooking surface. Charcoal 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 Big Pig for best results.
- To cook with different temperatures on each side of the Big Pig, ensure that there is an even bed of coals on both sides, then adjust the fire on either side accordingly.





CARE & MAINTENANCE INFORMATION

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

Big Pig

- The Big Pig 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.
- Regularly coat the outside of the Big Pig with oil to aid in the prevention of surface rust. Do this while the Big Pig is still warm (not hot).
- Ensure the Big Pig is covered if left outdoors, and that the unit is cold before doing so (cover sold separately).
- Using abrasive cleaners on the Big Pig will damage the finish.
- Regularly remove ash build-up from under the internal fire grate before lighting the Big Pig.

Legs

- Occasionally spray the threaded section of the legs with a lubricant/cleaner product for continued lubrication and protection.

Chimney Sections

- Some timbers will produce sap which can fuse the chimney sections. If this occurs, remove the sections and clean with a stiff wire brush. Then coat the connecting areas with a light spray of oil and rub dry (only use seed oils, such as canola oil).
- If the Big Pig is being left outdoors for an extended period, the chimney sections should be removed after use.

- It is recommended that the chimney sections are oiled with a soft cloth or paper towel. Do this while the Big Pig is still warm (not hot).

Spark Arrestor

- Remove and clean on a regular basis.
- To remove, tap gently and clean with a stiff brush.

Side Plates

- Protective coating will wear off over time. The plates need to be seasoned for protection. The plate will need to be heated, cleaned and seasoned before first use. Make sure the plate is completely dry and re-oiled after use and before packing away to help prevent rusting.
- Moisture on the plate can prevent the oil from adhering. Marinades using acid-based ingredients, such as tomato sauce or vinegar, can remove the seasoning. If barbecuing marinated foods, place baking paper on the plate prior to cooking. The plates can be re-seasoned at any time.

SPECIFICATIONS

Dimensions (packed)	719 x 479 x 438mm
Dimensions (set up)	1154 x 565 x 1960mm
Footprint	780 x 565mm
Height (ground to cooking surface)	765mm
Cooking surface	490 x 210mm (removable stove top)
Door opening	410 x 160mm
Chimney length	3 x 460mm pieces
Chimney diameter	75mm
Weight	NW 38kg GW 40kg



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 chargrill as hot as possible 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 chargrill 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 chargrill.
- Use the chargrill underneath the rotisserie to grill some vegetables as a side dish (rotisserie sold separately).
- Add the charcoal plate under the chargrill to cook with heatbeads or charcoal (charcoal plate sold separately).

Note: Chargrill sold separately



PANCAKES & BACON

Ingredients

- Pancake mix
- Streaky bacon
- 1 packet chocolate chips
- Good quality maple syrup

(all quantities will depend on the amount of serves required)

Method

1. Place the Big Pig Flat Iron BBQ Plate over the top opening of the Big Pig to preheat.
2. Cook bacon.
3. While the bacon is cooking, prepare the pancake mix adding a few handfuls of chocolate chips. If not using a pre-prepared pancake mixture, follow a traditional pancake recipe of choice.
4. Once the bacon is cooked, move it to the side plate while cooking the pancakes.
5. Spray the Big Pig Flat Iron BBQ Plate with cooking spray and spoon the pancake mix onto the plate. Cook for approximately a minute each side or until golden.
6. To serve, place some rashers of bacon on top of two pancakes and drizzle with a generous amount of maple syrup.

Tips

- Allow plenty of time to build a good bed of coals in the barrel of the Big Pig before covering the top opening with the BBQ plate.
- For high heat, create flames in the barrel of the Big Pig. For lower heat, more coals and less flames are required.
- Control the temperature of the BBQ plate by controlling the fire with the vented door or by moving the fire around with a pair of long handle tongs. No heat under the BBQ plate will reduce the temperature quickly to prevent burning.

Note: Flat Iron BBQ 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. Alternatively, use the charcoal plate (sold separately), to cook over heatbeads or charcoal.
- Control flare ups by using the chargrill (sold separately) or 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.



HUEVOS RANCHEROS WITH BEANS

Ingredients

- 300g diced bacon
- 1 diced onion
- 2 minced garlic cloves
- Minced chilli paste (to taste)
- 1 teaspoon cumin
- ½ tablespoon paprika
- 2 cans diced tomatoes
- 1 can kidney beans
- ½ handful chopped basil
- 1 tablespoon brown sugar
- Squeeze lime juice
- 4 eggs
- Tortillas
- Avocado
- Olive oil

Method

1. In a cast iron frypan fry off bacon, garlic, chilli and onion in a little olive oil until bacon is browned.
2. Add cumin and paprika and coat well before stirring in the tomatoes.
3. Add kidney beans, basil, brown sugar and a good squeeze of lime juice.
4. Simmer gently until some of the juices evaporate and the sauce thickens a little.
5. Crack in the eggs and cover with a lid or foil. Remove and place on the side plate until the eggs are set.
6. While the eggs are setting, place the tortillas on the Big Pig chargrill for a few seconds each (Chargrill sold separately).
7. Serve eggs and sauce mix on a tortilla with sliced avocado.



BEEF & RED WINE CASSEROLE

Ingredients

- 1.5kg diced beef
- 2 diced onion
- 2 chunky cut carrots
- ¼ diced pumpkin
- 1 large diced sweet potato
- 2 bay leaves
- Half bottle red wine
- 2 tablespoons tomato paste
- Juice of half a lemon
- 1 cup beef stock
- 2 or 3 diced potatoes
- Handful of fresh chopped parsley

Method

1. In a camp oven, add some oil and brown the beef.
2. Add the onions and cook for a minute or two.
3. Add the remaining ingredients (except the potatoes and parsley). Stir to combine.
4. Place the camp oven on the side warming plate, as close as possible to the Big Pig. Slowly simmer on the side plate, stirring occasionally. Cook until the meat is tender, and the sweet potato and pumpkin has broken down and thickened the stew.
5. Add the diced potatoes 15 to 20 minutes before the stew is cooked.
6. Stir in the parsley and serve with rice or bread.

Tips

- Once the stew is simmering, use the warming plate to keep the camp oven as close as possible to the body of the Big Pig. Maintain the fire and rotate the oven to slow cook the meal for hours or until the meat is tender.
- Stews, curries and soups require a gentle heat from the bottom to ensure a consistent simmer.
- Cook tough cuts of meat for a longer period of time on a gentle heat to tenderise the meat.
- If roasting or baking in a camp oven on the Big Pig, ensure an even heat all around the food. Use heat from the barrel of the Big Pig and add coals or heatbeads to the top of the camp oven. A trivet in the base of the camp oven will lift the food off the bottom and prevent burning.



ROAST POTATOES

Ingredients

- Potatoes (washed, peeled and cut into even sized pieces)
- Duck fat
- Salt
- Rosemary sprigs

Method

1. Over a hot fire, bring a pot of salted water to the boil.
2. Add the potatoes, allowing to boil for five to seven minutes depending on the size of the potato pieces.
3. Preheat a camp oven.
4. Drain the potatoes and return to the pot. With the lid on, shake the pot to scuff the outside of the potatoes. The scuffed parts will create a crunchy surface. Alternatively, use the prongs of a fork to scrape and scuff the edges of the potatoes.
5. Coat the potatoes evenly in a generous amount of duck fat.
6. Place oiled potatoes into the hot camp oven and add a layer of coals to the lid.
7. Bake for 30 to 40 minutes checking and turning regularly until golden. Add sprigs of rosemary after 30 minutes. Season and serve.



NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.





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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.
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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:
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warranty@adventureoperations.com or visit our website: www.adventureoperations.com

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