

Safety advice

- Always keep your Cobb clean.
- Do not leave hot fat or oil unattended. This could pose as a fire hazard.
- Caution: Metal surfaces do get hot when fueling your Cobb and cooking.
- Do not light and use the Cobb indoors.
- The Cobb must be utilized in a well ventilated area.
- Burning charcoal indoors can be fatal. Coals give off Carbon Monoxide which has no odour. Never burn charcoal indoors.
- When using Cobble Stones/briquettes/charcoal:
 - Keep away from children, animals and open flame.
 - Do not ignite indoors.
 - Use at a safe distance from inflammable items.
 - After cooking, remove the dome and grill grid to allow the Cobble Stone briquettes & charcoal to completely burnt out.
 - Be sure the ashes are completely cool before discarding.



Fuelling your Cobb

The better the quality of the briquette, the better the results. Do not use any form of liquid fuel. Always ensure that all 3 grommets are in place at all times.

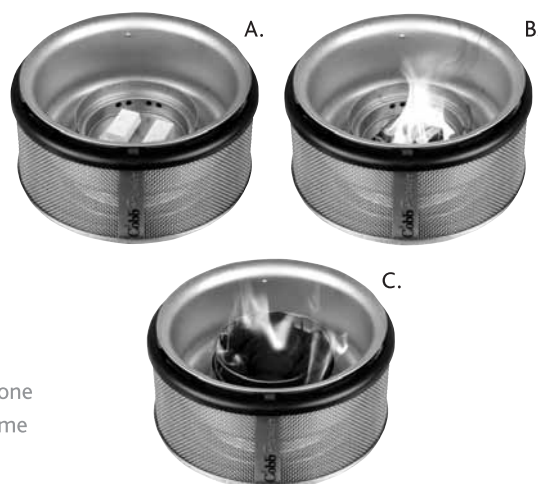
Option 1: Lighting your Briquettes/Charcoal

- Place fire starter into fire chamber which sits in inner sleeve (refer diagram A). Light fire starter (refer to diagram B).
- Load fire grid with desired amount of briquettes then place on top of ignited fire starters.
 - Use 8-10 briquettes for steak, chops, sausages and chicken pieces.
- Allow the coals to burn for 25-30 minutes until they are grey in colour (Time may vary due to quality of charcoal & briquettes used).
- Only put on the grill grid(2) and the dome cover(1) once coals are grey and you are ready to cook.
- Place grill grid onto Cobb and allow to warm up for 3 minutes. You are now ready to cook for over 2 hours.

Option 2: Lighting your Cobble Stones

- Remove the Cobble Stone from the wrapper – place Cobble Stone into the fire grid and light in the centre (no firelighter is required).
- Wait 4-5 minutes to allow the Cobble Stone to stop smoking.
- Place grill grid onto Cobb and allow to warm up for 3 minutes. You are now ready to cook for over 2 hours.

NB! The size and weight of the food will determine the number of briquettes required as well as the length of time to cook. Quality of briquettes used can also affect estimated cooking time. 1 Cobble Stone or 8-10 Briquettes 250/300g charcoal gives upto 2 hours cooking time when used in the Cobb.



For the best cooking results

*To facilitate the cleaning process, make use of a non stick spray and wash in a soapy water solution with a sponge or cloth after use.

Do not use abrasive agents when cleaning the non-stick surface.

- Once ready to cook (refer to fuelling your Cobb), place the grill grid on top of the inner sleeve. Ensure grill grid is placed correctly so that it is convexly shaped (dome shaped). To let the fat drain down the grooves and into the moat.
- Rest the dome cover over the grill grid to heat up before cooking (3 minutes).
- Always ensure all 3 grommets are in place.
- You can barbecue with or without the dome cover.
- For the best results with steak, it's better to have the dome cover off. However, if it's cold and windy the dome cover should be on. You will learn as you become more familiar with your Cobb.
- When cooking steak or chops use 8-10 briquettes or 1 Cobble Stone. Let the grill grid heat up before cooking by placing the grill grid and dome on for no more than 3 minutes prior to cooking. Never leave the grill grid or dome on for longer than 3 minutes before cooking.
- Frozen food must be totally defrosted prior to cooking.
- When roasting, turn the chicken or meat over after 20 to 30 minutes. Alternatively, there is a Cobb Fenced Roast rack available. If used, it is not necessary to turn the food while being roasted.
- Resist checking the food too often. The more you lift the dome cover, the longer it takes for food to cook. This is due to heat loss.
- Chicken and beef should take approximately 90 minutes for 1.5 kg (3.3 Lbs).
- Pork and lamb should take approximately 120 minutes for 1.5 kg. (3.3 Lbs)
- Seafood or sausages can be cooked either with or without the dome cover.
- The Cobb is designed to function in a similar way to an oven. When roasting, baking, or smoking, the dome cover must be on to ensure even distributed heat.
- For more cooking tips and exciting recipes, please refer to our current range of recipe books and website (www.cobbglobal.com).

Flavouring your food

The inner sleeve is designed to enable one to do small vegetables inside while cooking a meal and/or for fluids to keep food moist. Liquid can act as a flavouring aid.

- Maximum of 250ml (1 cup) fluid (wine, beer or water).
- You can include chopped garlic, onions and herbs in the fluid.

Cooking vegetables

Wrap in foil and cook in the moat. Hard vegetables such as potatoes, carrots and pumpkin should be cut into smaller pieces. Add butter, herbs and spices as required. Cook for \pm 40 minutes.

NB! To cook lots of vegetables, you will require an extra briquette at the start.

Baking bread

- Use an easy bake pre-mix product or buy the dough from the local store.
- Bread can take up to 45 minutes depending on the method of cooking used.
- Bread rolls take 35 minutes in total with only 4 briquettes. (20 minutes on one side and 15 on the other).
- Scones take approximately 20 minutes with 6 briquettes.

Smoking fish and chicken

- Soak your hickory chips or wood shavings for 10-15 minutes in water.
- Sprinkle damp hickory chips or wood shavings on top of the briquettes and you are ready to smoke.

- **NB: When the cooking is complete, immediately remove the dome cover and the grill grid to allow the Briquettes or Cobble Stone to burn out.**
- Rest the dome cover upside down and place the grill grid into the dome cover to cool.
- Add water into the moat as it assists with the cleaning process. Always ensure that liquid amount never exceeds 250ml.
- All stainless steel parts are dishwasher friendly.
- The outer casing needs only to be rinsed and wiped down.
- A pot scourer or an abrasive pad can be used on the fire chamber, inner sleeve and the inside of the dome cover only.
- Soak the grill grid in hot water with soap after it has cooled down (+/- 25 mins).
- To facilitate the cleaning process, make use of a non stick spray prior to cooking and wash in a soapy water solution with a sponge or cloth after use. Do not use abrasive agents when cleaning the non-stick surface.
- Remove the inner sleeve from the outer casing.
- **Do not remove grommets. Always ensure that all 3 grommets are in place at all times when cooking.**
- An oven cleaner can also be sprayed on the inner sleeve and only on the inside of the dome cover. Let it stand for approximately 35 minutes before cleaning.
Or alternatively
- Pour hot water into the moat and put two teaspoons of tartaric acid (used in baking meringues) into the water. Let it stand for approximately 35 minutes before cleaning.

Storing your Cobb

- If you don't make use of your Cobb for a lengthy period of time, apply a light coat of oil to the metal surfaces.
- If oils have been applied for storage purposes. Ensure your Cobb is cleaned and that all oils have been removed before cooking on your Cobb.

New Cobb products

We are continuously testing new ideas for the Cobb. We would appreciate it if you would complete the reverse side of the attached **Warranty Validation Form** and post/fax it to us so that we can communicate new developments to you. That way you will be guaranteed of being informed.

Looking after your Cobb

- **Do not** use liquid fuel in any form.
- **Do not** use the frying pan as a deep fryer.
- **Do not** use abrasive material on the non-stick surface.
- **Do not** use abrasive material on the outer surface of the dome , non stick surfaces & plastic components.
- **Do not** drop the Cobb or its components.
- **Do not** use the Cobb for anything other than its intended purpose.
- **Do not** place grill grid, frying pan, frying dish or griddle on an open flame.
- Always clean your Cobb after each use as residual fats could ignite.
- **Do not** remove the 3 grommets from the Cobb.

Trouble shooting

Food not cooked properly.

- Not enough briquettes for the size of the food cooked.
- Food was still frozen when placed on the grill.
- Lifting the dome too many times.
- Charcoal might have been allowed to get damp.

Food tastes of smoke.

- Wait for approximately 25 minutes until the coals are grey before you start cooking.
- If using Cobble Stones, wait for 4-5 minutes before cooking.

Food is burnt.

- Too many briquettes have been used for the quantity of food required to be cooked.
- Food was not turned over every 20 to 30 minutes.