

Cobb®



*How to get the best
results from your Cobb*

Please take the time to read this guide.
If you do, you can't go wrong!

The Parts of the Cobb



Important – A few words about fuel

The Cobb runs on solid barbeque briquettes or our new coconut-based fuel.

When using briquettes, we recommend Hot Shots or Heat Beads® (available from Bunnings and selected supermarkets). To ignite briquettes, use ordinary fire lighters. Always use fresh fuel. If it's damp it won't deliver enough heat.



New Coconut Fuel

Made from coconut shells, this eco-friendly fuel makes the Cobb almost as fast as gas. Light up and you're cooking in two minutes. No fire lighters required. Hold a lighter to the coconut disk for 10 seconds to ignite it. Or light some newspaper under the fire basket. It will smoke for a minute or two and then you're ready to cook.

Available from **Cobb** and all **Cobb** retailers.



How much fuel?

9 – 12 Briquettes or 1 Coconut Disk:

Big Roasts • BBQ • Stir Fry • Bacon & Eggs • Big stews & casseroles

6 - 8 Briquettes:

Small Roasts • Fish • Chicken Breasts

4 - 6 Briquettes:

Baking • Damper • Small Casseroles

One Coconut Disk = 10 – 12 Briquettes

If only half a disk is required, simply score it with a serrated knife and tap to break in half.



The guide above is accurate but with experience you'll get to know what's required. Example: in very cold conditions, add a briquette or two. It's also useful to check briquettes after about an hour to ensure they're all ignited. If a briquette fails to ignite, simply add a fresh one.

Lighting Up - Always light up outside

1. Place three fire starters in the fire chamber. If you're using coconut fuel, use a small ball of newspaper.



2. Light the newspaper or fire starters. **Do not** use methylated spirits, petrol or any flammable liquid or gel to light a Cobb.

3. Place the fuel in the fire basket and the fire basket in the fire chamber.



4. When using briquettes, you're ready to cook in 25-30 minutes. Start too soon and it won't be hot enough. With coconut fuel, you're ready to cook within two minutes of lighting up.



Cooking with the Cobb

Roasting

Light the Cobb, pour a cup of wine, beer or water into the moat – see page **1** if you're unsure what the moat is. Add garlic, onion or anything you want to flavour the roast. It's best to use no more than a cup of liquid. If you put too much liquid into the moat it will drain away to prevent the fire from going out.



Use the grill for roasting. If you're cooking with a coconut disk be sure to use a roasting rack (see accessories). Place the grill on top of the bowl, place the roast and vegetables on the grill / rack and then put the lid on. **Note:** If you want to use an oven bag, simply place the roast into the bag then onto the roasting rack.

You can also steam vegetables in the moat. Simply wrap them in foil to protect them from any liquid draining from the grill above. If roasting on the grill, turn the roast once.

Also, using the lifter, lift the grill off the bowl a little to check the level of liquid in the moat. Settle it back into position and top up the liquid by pouring through the large holes around the outer edge of the grill.

Note: the roasting rate is approximately the same as a conventional oven.



The Cobb as a Stove

The ring around the top of the fire basket is a pot stand. Any saucepan, kettle, Dutch oven or small camp oven can be used.

Cooking with the Cobb

Smoking

Scented wood chips can be bought from any BBQ store. When smoking, use a small handful of chips. Soak the them in water for about two hours. Instructions on the pack recommend 20 minutes but that's not enough time; they need to be wet to the core.



Place the briquettes close together to create a bed for the chips. Place the damp chips directly onto the hot briquettes to produce smoke. Then put the grill on and start cooking. And always smoke with the lid on.

Note: For best results, use the roasting rack when smoking.



Baking

Always use the grill with a roasting rack for baking. The holes in the grill enable circulation of hot air to assist the baking process. The roasting rack, as shown, will prevent the bottom of bread or cake from burning.

Barbecuing

For best results, use a coconut disk and the Cobb Griddle, as shown. You can use the grill but the griddle produces a more even heat. Allow the cooking surface to heat up for a few minutes before you start. It's not necessary to use the lid unless it's cold or windy. Use of the lid is optional.



Frequently asked questions

Q: Are the three rubber bits on the base just packaging?

A: No, these are grommets and they're essential. They keep the bowl positioned. Without them you'll burn the black ring so it's important not to remove them.

Q: My Cobb leaks, is this normal?

A: Leaking will occur when too much liquid is used in the moat. It's best to use no more than a cup. The Cobb is designed to drain any excess liquid to ensure the fire isn't put out.

Q: It took five hours to roast a chicken. Why?

A: It could be one of two reasons: You started cooking before the briquettes were ready, or the fuel was of poor quality, or damp. Always use fresh fuel. For best results, use one coconut disk and a roasting rack.

Q: Must I always put water/liquid in the moat?

A: It's advisable to use liquid when roasting or when cooking anything that tends to dry out, such as fish or chicken. It's important not to use liquid when baking.

Care instructions and Warnings

- **Always light the Cobb outside** in an open, well ventilated area.
- Always remove the cooking surface and lid immediately after cooking, whether you're using the grill, griddle, frying pan or frying dish. If fuel is still burning under the cooking surface without food cooking, it can cause damage.
- Use oven cleaner or Ajax with a scourer or steel wool to clean the bowl. Be careful to do so only on stainless steel parts of the Cobb – i.e. the bowl and lid.
- Use non-abrasive cleaners with a nylon brush or sponge to clean coated parts such as the grill and frying pan to protect the coating.
- After cleaning the Cobb, dry it immediately to avoid water marks that could be mistaken for rust.
- Do not remove the three rubber grommets on the base of the Cobb as they keep the bowl secure and in position.
- Always clean the Cobb thoroughly after each use to avoid a build up of fat, as this could produce smoke when in use.

Accessories

Frying Dish

A very versatile accessory. It's a stainless steel frying pan and wok in one. Add the lid and it can be used as a saucepan. It's ideal for stir-fries, paella style dishes, omelettes and cooked breakfasts.



Roasting Rack

It makes roasting easier as there's no need to turn the roast. The fence makes it easy to stack vegetables. A must if you're using coconut fuel. The rack simply slots into the grill, as shown.



Accessories



Griddle

This coated, cast alloy griddle is perfect for barbequing and grilling meats and seafood. Best used with coconut fuel for maximum heat.

Frying Pan

A stainless steel, non-stick pan with solid stainless steel base and copper inlay for even heat distribution. Not only does it make the Cobb more versatile, it's perfect for use on any gas stove. The lifter is removable to enable easy storage.

Shown with lifter.

