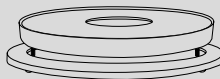
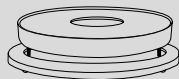


MANUAL



RECHAUD



OFYR® MANUAL RECHAUD

THANK YOU SO MUCH FOR BUYING AN OFYR® PRODUCT. THIS MANUAL CONTAINS SETUP INSTRUCTIONS, WARRANTY CONDITIONS, AND ADDITIONAL INFORMATION ABOUT OUR RECHAUD 30 AND RECHAUD 40.

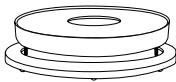
OFYR Rechaud

PRODUCT DESCRIPTION

The OFYR Rechaud consists of a coated steel stove, a grid, a steel plate and a thermal beech wooden board to protect your surface from the Rechauds heat. The stove has 3 legs with a length of about 2cm with underneath silicon caps. In this way the stove does “float” above the wooden board causing the hot air from the stove to circulate between the stove and the wooden board. It is thereby critical that the silicon caps will not be removed from the legs of the stove because otherwise the wooden board might be damaged when the stove is warm. Under the wooden board there are 5 flat silicon caps that prevent the wooden board to touch the surface on which it is placed and that stabilize the stove at the same time. The flat silicon caps should always be in place because otherwise the hot wooden board might damage the surface on which the board is placed.

HOW TO OPERATE YOUR RECHAUD

First clean the plate with a degreasing detergent. Then Place the plate of the Rechaud on the cooking plate of your OFYR cooking unit to warm it up. Then add a layer of maximum 3cm charcoal from the cone of the OFYR cooking unit on the grid in the stove of the Rechaud. Replace the Rechauds plate on the stove and keep your food warm on the Rechaud. In this way, the Rechauds cooking plate will reach a temperature of 100-150 °C which is warm enough to keep the food warm for 1/2-1 hour. When carrying the hot Rechaud always wear heat resistant gloves. When walking around with the hot Rechaud always keep people at sufficient distance because the Rechaud and the charcoal inside are very hot. It is important that you regularly treat the cooking plate with oil. The cooking plate is made of steel and will corrode if oil is not baked into it. Once the oil has properly been baked in, only minor corrosion will develop. Any corrosion that does develop can be removed using steel wool.



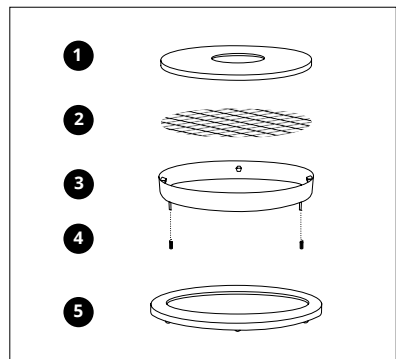
RECHAUD 30



RECHAUD 40

OFYR Rechaud

	RECHAUD 30	RECHAUD 40
1. PLATE		
Dimensions	Ø 29,6 cm	Ø 39,6 cm
Weight	1.800 g	3.200 g
2. GRID		
Dimensions	Ø 27 cm	Ø 37 cm
Weight	160 g	385 g
3. STOVE		
Dimensions	Ø 30 cm	Ø 40 cm
Weight	2.500 g	4.200 g
4. HEAT RESISTANT SILLICONE FEET		
5. THERMAL BEECH WOODEN BOARD		
Dimensions	Ø 35 cm	Ø 45 cm
Weight	1.022 g	1.740 g



WARNINGS



- Do not make a fire in the Rechaud. The ofyr Rechaud is only designed to keep food warm and not for grilling!



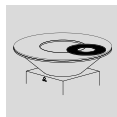
- **Tip!** Use our spatula and tongs for extra user convenience.



- Always keep a fire extinguisher nearby



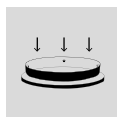
- Do not use corrosive substances



- Heat up the Rechaud plate on the OFYR® cooking plate



- Clean the Rechaud after use.



Please fill the stove with a maximum of 3 cm of coals from the OFYR® cone. Putting more charcoal than recommended might cause a temperature that can damage the wooden board and surface under the Rechaud.



- Do not put the Rechaud in the dishwasher



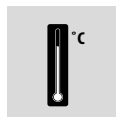
- **WARNING:** Surface and sides become hot



- Keep children and pets away



- **Tip!** Use our OFYR® gloves



- **WARNING:** the Rechaud can warm up to 200°C.



- **WARNING:** The bottom can warm up. Do not use on heat sensitive surfaces.

We are not liable for any damage or consequential damage resulting from not using the Rechaud according to the guidelines in this manual.

Warranty terms per element

A limited lifetime warranty applies to the material and construction of all steel elements of all OFYR® Rechauds for the original buyers or owners, provided that they purchased their unit from an authorised dealer and registered their warranty in the required manner.

	B2C	B2B
PLATE	2 YEARS	1 YEAR
GRID	2 YEARS	1 YEAR
STOVE	2 YEARS	1 YEAR
THERMAL BEECH WOODEN BOARD	2 YEARS	1 YEAR

For further information, please contact
one of our official distributors as listed
in our online Store Locator:
www.ofyr.com/store-locator

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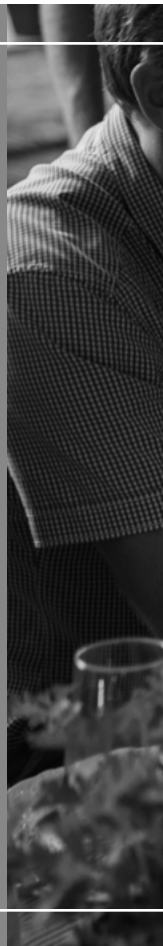
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The design of some OFYR products have EU registration
under no 002580431-0001/2 and no 003122373-0001.
A US Design patent is registered under no US D798,099 S.



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THE ART OF OUTDOOR COOKING

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