



THE *Traveller*



COOKING



HEATING



CAMPING



4X4

HANDBOOK

A complete guide to cooking and heating with the Traveller.

ozpigTM

GREAT COOKING OUTDOORS

You'll love your Pig



The Ozpig Story

The Ozpig Traveller came to life through a love of the great outdoors.

Hearty appetites and a passion for travel inspired the Shepherd family to develop a portable, multipurpose cooker that boasts great cooking options as well as the ambience of an open fire. The ultimate crossover between stove and fire pit, the Traveller isn't just a must-have for cooking on the road, but a versatile heater for outdoor adventures.

Named after its purpose, the Traveller is robust, ingenious and versatile. Its low centre of gravity and 4 strong legs allow it to be used in places where an open fire might not be an option (but please always check local regulations).

Mounted on stable legs, the Traveller lets you cook up a storm without crouching over a campfire, and its compact chimney directs smoke away from the action. More flexible than a BBQ, you can experiment with our optional accessories.

Fire up the fuel-efficient Traveller using your choice of timber, heat beads or volcanic rock.

The Traveller has been built tough to withstand the harshest conditions, there's a good chance it'll outlast you!



AUSTRALIAN OWNED
& DESIGNED

Ozpig remains a family-owned company proudly based in Queensland, Australia.



Your new Ozpig: What's in the box.



1 x Steel Body



1 x Large BBQ & Warming Plate



4 x Screw in Legs



1 x Fire Grate



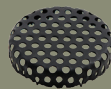
3 x Chimney Sections



1 x Vinyl Carry Bag



1 x Lifting Tool
(Wood poker & plate lift handle)



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

Setting up your Ozpig

- 1** When you first take your Ozpig from its box, please ensure you have removed all items before discarding the packaging properly. (Make sure you don't throw away your black vinyl bag, this includes your spark arrestor). Place the BBQ plate to one side, then remove each item from the barrel of the Ozpig.
- 2** Simply start assembling your Ozpig from the bottom up, by screwing in the legs on one side. Lean the Ozpig over on those legs and repeat.
- 3** Next, place the 3 chimney pieces on top of the chimney stub at the back of the Ozpig. Remember to place the spark arrestor on top of the top chimney piece to contain embers.
- 4** Place the Fire Grate into the belly of the Ozpig - this sits right in the bottom of the cavity.
- 5** Next, place your BBQ Plate on the top of your Ozpig. Ensure the pins on the bottom of the plate are aligned with the sockets on the side of the unit.

Ozpig Components

Spark Arrestor
To prevent sparks and embers escaping

Chimney Sections
3x chimney pieces that fit together and into the stub at the back of the Ozpig

Steel Cooker Body
Strong and durable
2.5mm pressed steel

Door
Strong hinge enabling fully open or closed positions. (Leave your door open when in use)

BBQ Plate
250mm x 350mm removable plate for cooking and warming

Zinc Coated Legs
4 x standard legs screw in legs for excellent stability

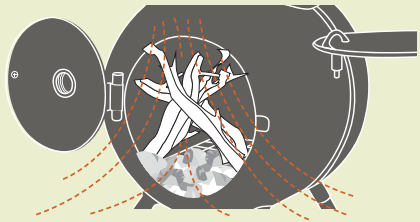
Mesh Floor Fire Grate

Please visit ozpig.com.au to see the full range of additional Ozpig accessories available for purchase.

Information to get your Ozpig firing!



All fires need good AIR FLOW. Master the airflow and you master the fire



You need to breathe life into your fire. When you first start your fire make sure you have the top plate off and door open. Give the fire time to take hold, moving from small kindling, to medium-sized timber fully alight and burning.

Remember the door is designed to be left open, closing it will starve the fire.

Maintain a good fire by ensuring that you're putting new pieces of wood on the fire while there are still visible flames. This will keep temperatures more stable, as you aren't waiting for new fuel to ignite.



Firing Up

1 Set your Ozpig up in a level position and if required, remove ash from the belly. You will require:

- Kindling
- Dry firewood cut to small pieces no thicker than 50mm diameter and 350mm long (the size of a can of soft drink)
- Newspaper or fire starters (if required)
- Matches

2 Place loose balls of scrunched newspaper into the belly. It helps to put a fire starter in each ball. Place kindling over newspaper in a 'tepee' configuration.

3 Keep the front door wide open and the top plate to the side.

4 Light the paper and as the kindling burns, slowly add more firewood until you have a good coal base.

5 With your fire well established, (burning well and getting hot) move the BBQ plate back to into position.

6 Add wood as required to maintain the flame for a smoke free fire.

7 Let everyone present know that the Ozpig is HOT to touch.

Knowing your fire and how to cook with it

Cooking on your Ozpig is a lot of fun, but for great results it's important to know your fire and the best cooking methods to complement it. Here are a few handy tips to get you started.

1 A good belly of coals will maintain the Ozpig's temperature for steady cooking.

2 If the cooking surface is too hot, simply let the fire burn down to reduce the heat.

3 For a high heat needed for frying, use soft wood cut into smaller pieces. Use 5 – 6 pieces at a time in a criss-cross formation, to ensure oxygen can reach the middle of the fire.

4 For chargrilling, use a moderate fire with a large bed of coals and a small flame. Heat the chargrill before using it and remember it's always easier to add more heat rather than trying to reduce it.

5 When using heat beads, ensure the charcoal is fully alight before you start cooking and control the temperature by opening or closing the door.

Seasoning your BBQ plate

To remove the protective coating from your BBQ plate, place it over a small fire.

The coating softens as the plate heats up, allowing you to scrape it off with a paint scraper or similar tool. Once the paint softens, remove the plate from the fire to avoid baking the coating in to the steel.

Once complete, we recommend using Canola or Flaxseed Oil for seasoning. Place the BBQ plate over the fire until warm then remove it, and use a paper towel to apply oil. Rub it over the surface until you have a nice thin layer all over, then place the plate back over the heat.

Once the oil starts to smoke, leave it over heat for a further 5-10 seconds and then remove and allow to cool. Wipe off any excess oil with paper towel and repeat at least three times – the more the better!



Watch our 'How-to' Video series to find out more.

The Traveller, your best friend on the road.



Accessories

To maximise the potential of your Ozpig, see these purpose-built accessories.

Chargrill



For truly unmatched flavour, sit our chargrill plate over the top opening of the Traveller. Direct contact from the flames below change the game when it comes to great tasting meat, veg and more!

The chargrill is enamel coated cast iron, for easy cleaning and a long lifespan. You can fit the BBQ plate to the side of the Traveller while using the chargrill.

Chimney Kettle



Our Chimney Kettle expands the menu even further, not just providing hot water for tea and showers but by becoming a pot for boiling veggies, pasta, noodles and more.

Placed at the back of the cooking surface on top of the BBQ plate, the kettle latches safely to the chimney and absorbs heat from it, and the fire below.

A large top opening and handle allow for easy pouring, and a handy tap on the back makes pouring your next cuppa a complete breeze.

Tool Rack



The tool rack effortlessly slots into the lug on the side of the Traveller, with two adjustable arms that can be raised and lowered easily. Choose the perfect height to hang the utensils you use all the time and to store the ones you want out of the way.

No more excuses for loosing that lid lifter or for dropping your eggflip in the dirt!

The tool rack is easily dismantled and stored away in its own Velcro secured PVC carry bag - making pack up and storage a breeze.



Caring for your Ozpig

How to Care For Your Ozpig Components

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 Ozpig is being left outdoors for an extended period, the chimney lengths should be removed after use and oiled.

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

BBQ Plate: The plate's protective coating of oil or wax is designed to wear off over time and you can protect the plate by seasoning the steel. Your plate will need to be heated, cleaned and seasoned before use.

TIP: Make sure your plate is completely dry and re-oiled after use and before packing away to help prevent rusting.

PLEASE NOTE that moisture on the plate can prevent the oil from adhering and marinades using acid-based ingredients, such as tomato sauce or vinegar, can remove the seasoning. If barbecuing marinated foods, you can place baking paper on the BBQ plate prior to cooking. Your plates can be re-seasoned at any time

Care and Maintenance to prolong the life of your Ozpig

- We strongly suggest you regularly coat the outside to prevent light surface rust (if your unit is outdoors for extended periods). Also, it is advised to regularly coat all chimney parts with oil and a soft cloth or paper towel. Do this whilst the unit is still warm (not hot).

- Please ensure your Ozpig is covered if left outdoors, and that the unit is cold before doing so. Our website showcases a custom cover for purchase if required.

- If light rust does appear, this can easily be removed with a wire brush or by lightly sanding the unit with sandpaper. Wipe clean and repaint with Pot Belly Black.

- Caution: Using abrasive cleaners on the Ozpig will damage the finish.

- Regularly remove ash build-up from under the internal fire grate before lighting the Ozpig. We recommend a small garden spade.

Rejuvenating your Ozpig

Please check out website for hints and tips - ozpig.com.au

Reducing Smoke

There will always be some smoke when first lighting a fire. Start with kindling and have the top plate off and door open. Only add thicker pieces of timber once you have a good bed of flames. Once the fire is established, refit the BBQ plate.

- Have the door in an open position.
- On starting - do not overload the chamber.
- Make sure that the timber is dry hard wood.
- Use timber no thicker than the size of a can of soft drink.
- Always have a flame burning when adding wood to minimise smoke.
- Always add timber to a bed of flames.
- Coal or heat beads can be added to help create a larger bed of coals, however you will need to ensure this is done with a bed of kindling.

Remember: the Ozpig chamber is small and requires ventilation to keep the fire burning. Keep the door at least partly open to prevent the fire from smoking and going out due to lack of oxygen.

Warranty Information

3 -Year Warranty on the steel structure of the Ozpig Body , Ozpig warrants that steel structure of the Ozpig Body is free of defects in material and workmanship for a period of 3 years.

3 -Year Warranty on the steel structure of the Ozpig Chimney , Ozpig warrants that steel structure of the Ozpig Chimney is free of defects in material and workmanship for a period of 3 years.

3 -Year Warranty on the steel structure of the Ozpig BBQ plate, Ozpig warrants that steel structure of the Ozpig cooking and warming plate is free of defects in material and workmanship for a period of 3 years.

3 -Year Warranty on the steel structure of the Ozpig Legs. Ozpig warrants that steel structure of the Ozpig legs are to be free of defects in material and workmanship for a period of 3 years.

What is Not Covered?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport.

This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.

This limited warranty is exclusive and in lieu of any other warranty, written or oral, express or implied, including but not limited to the warranty of merchantability or fitness for a particular purpose. The duration of any implied warranties, including any implied warranty of merchantability or fitness for a particular purpose is expressly limited to the duration of the warranty period for the applicable component.

The purchaser's exclusive remedy for breach of this limited warranty or any implied warranty shall be limited as specified herein to replacement. In no case shall Ozpig Australia Pty Ltd be liable for any special, incidental or consequential damages.

FAQs

For further information check out the FAQs and troubleshooting tips on our website.

Visit www.ozpig.com.au/troubleshooting or share your questions, concerns or tips with our large Facebook community of Ozpig lovers at www.facebook.com/ozpig



WARNING

- Keep the Ozpig 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 Ozpig 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 of them appropriately.

Safety & Maintenance

For your safety:

- 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 spare gas cylinders under or near this or any other appliance.
- 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.
- Keep children away from Ozpig during use and until Ozpig has cooled after you have finished. Do not allow children to operate Ozpig. Always ensure that no sporting or physical activities are carried out in close proximity to the Ozpig 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 Ozpig only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the Ozpig on flammable materials
- Use caution when lifting and moving the Ozpig to avoid strains or back injury. Two people are recommended to lift or move the Ozpig.
- DO NOT move the Ozpig while it is in use.
- DO NOT leave the Ozpig unattended while in use. Operate the Ozpig with close supervision.
- DO NOT leave hot ashes unattended until the Ozpig cools completely.
- The Ozpig becomes extremely hot - allow it to cool completely before handling. If you must handle the Ozpig or its components while they are hot, ALWAYS wear protective oven mitts or heat resistant gloves. Allow the Oven to cool before removing and cleaning the grease pan.

CAUTION: All care and maintenance procedures are to be performed only while the Ozpig is turned off and cooled.

- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non combustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes, and soak them completely with water before disposing of them in a non combustible container.
- Frequently check and clean the chimney. A clogged tube can be obstructing the flow of combustion and ventilation air.
- If rust is present on the exterior surface of the, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- To protect your Ozpig from weather, always keep your Ozpig covered while not in use.

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:

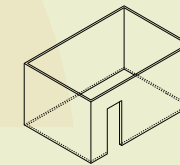
at least 25% of the total wall area is completely open, and

at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

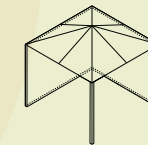
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

Diagrammatic Representations of Outdoor Areas

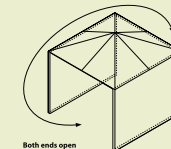
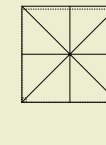
The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area



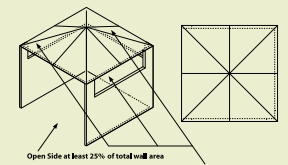
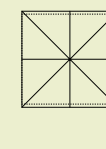
Outdoor Area - Example 1



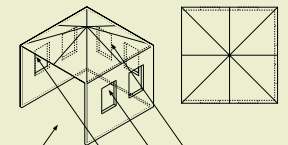
Outdoor Area - Example 2



Outdoor Area - Example 3



Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted
Outdoor Area - 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
Outdoor Area - Example 5

You'll love your Pig



Find us on Facebook. [Join our Ozpig lovers group](#)



Visit our website and subscribe to our Newsletter

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