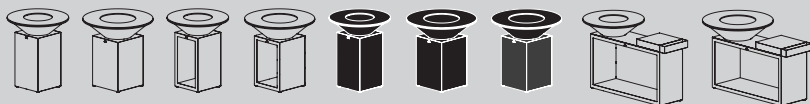


MANUAL



OFYR® MANUAL

THANK YOU SO MUCH FOR BUYING AN OFYR® PRODUCT. THIS MANUAL CONTAINS SETUP INSTRUCTIONS, WARRANTY CONDITIONS, AND ADDITIONAL INFORMATION ABOUT YOUR OFYR® COOKING UNIT.

COOKING UNIT GENERAL INFORMATION

OFYR® cooking units are modular products consisting of various separate elements including a base, cone, and cooking plate. All OFYR® cooking units are shipped in special octagonal packaging units, called Octabins. Our OFYR® cooking units can be divided into 2 types: the OFYR® Classics and OFYR® Islands.

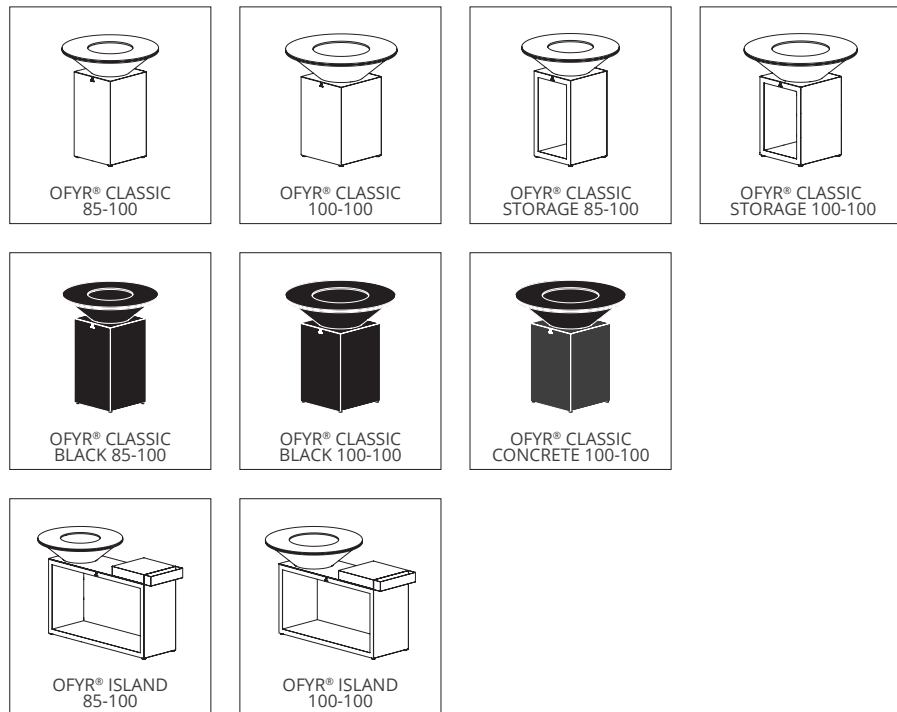


Fig.1 - OFYR® cooking devices

TRANSPORT/PACKAGING OF COOKING UNITS

The OFYR® Classic, Storage, and Black 85-100 and 100-100 are shipped upside down (see fig. 2 and fig.3). Our OFYR® Black products are wrapped in an extra layer of packaging material to prevent damage during transport. The OFYR® Island 85-100 and 100-100 are shipped vertically in special Island Octabins (see fig. 2 and fig.3). The OFYR® Concrete is packed straight up due to the heavy weight of the base.

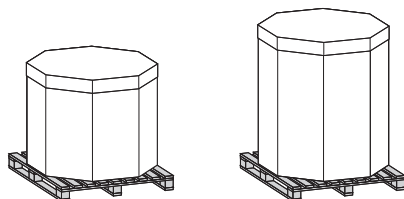


Fig.2 - OFYR's Packed in octabin

SETUP OF COOKING UNITS

The exterior of the Octabin features an explanation regarding how to unpack your OFYR® cooking unit. Please note that all cooking units must be set up exactly as explained in these setup instructions! We are not liable for any damage resulting from incorrect setup attempts of OFYR® cooking units.

BASE & CONE

First, place the base on a fireproof surface. For our OFYR® Island models and OFYR® Concrete, we recommend placing the base with two people, due to its considerable weight. Then, place the cone in the base's hole levelly. If your surface is not entirely level, you can use the base's adjustable feet to make sure that it is level. Please note that if the adjustable feet are extended too far, the OFYR® unit may become unstable. We recommend a maximum difference in level of 10 mm. If the level difference exceeds 10 mm, we recommend levelling the surface before setting up the OFYR® cooking unit. Once the OFYR® cooking unit has been set up, it must not be shifted. Shifting it could cause damage to the adjustable feet and/or the rivet nuts with which the adjustable feet are attached. We do not accept warranty claims or liability for any damage resulting from shifting your OFYR® cooking unit. Please note that the OFYR® Classic Black has a coating and is thus more sensitive to damage during setup. We are not liable for any damage or consequential damage resulting from the setup of your OFYR® cooking unit. Our OFYR® Island models contain wooden work surfaces on the right. These surfaces have nylon feet that block any heat conduction from the top of the Island base. The base contains a second top, and there is a gap of a few millimetres between the base and the top. At the front right, back, or side of the base, this gap can be used to insert the spice tray.

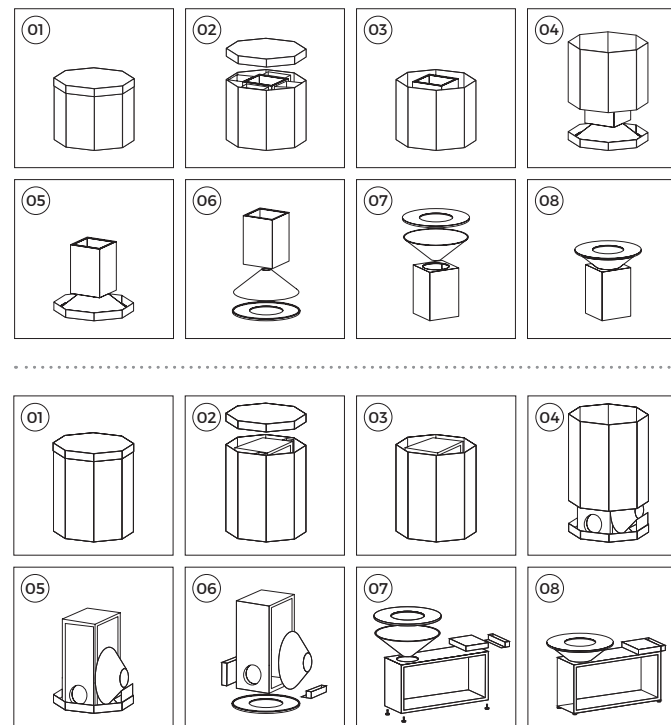


Fig.3 - OFYR's unpacking procedure

COOKING PLATE

To prevent the formation of burrs on the cooking plate edge, we recommend that you do not roll the cooking plate during transport, because burrs may form and as a result of this the top can no longer be scraped down properly with a spatula. We recommend lifting the cooking plate with 2 people, due to its considerable weight. You can hold on to it using the thick outer edge as well as the inner edge. When placing the cooking plate onto the cone, we recommend that 2 people hold the top's inner edge and position it over the cone until it clicks into place. If the cooking plate does not fit the cone levelly, you can turn it until its ring settles over the cone.

*Please note: we recommend the use of gloves when placing the cooking plat.
Also, please be careful not to stain your clothes.*

USAGE

01 ALWAYS OUTSIDE

All OFYR® cooking units are made to stand outside in all weather conditions. The base and cone of our OFYR® Classic and Classic Storage and Island cooking units are made of Corten steel and will already show signs of corrosion when they arrive. The corrosion process may not yet have fully unfolded, meaning that the unit's colour will change over time as the corrosion process progresses. The natural layer of corrosion protects against rust perforation. Please note that some corrosive water may run down the base and cone during the first few months and damage the surface the unit is standing on. We are not liable for any damage resulting from this corrosive wastewater. It is important that you regularly treat the cooking plate with oil, both its surface and its rim. The cooking plate is made of steel and will corrode

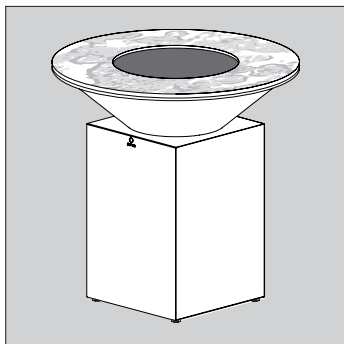


Fig. 4 - Excessive corrosion on cooking plate

if oil is not baked into it. Once the oil has properly been baked in, only minor corrosion will develop. When the cooking plate is not used for longer periods, we recommend treating it with oil every 7-10 days to prevent corrosion. Any corrosion that does develop can be removed using steel wool. In the event of excessive corrosion (see fig. 4), we recommend polishing its surface with a wire brush attached to a drill. It is best to heat the cooking plate beforehand, because that will loosen up the layer of corrosion. Once the cooking plate has been thoroughly polished, you will be able to wipe away the polishing residue with a cloth. Once you treat the cooking plate with oil, it will be good as new again. The base plate of the cone contains a hole to allow rainwater to drain away. To prevent the cone from getting clogged, we recommend that you remove the ashes from the cone after every use. (Hot) ashes may also drop through the hole in the base plate. You should take this

possibility into account when choosing a surface to place your OFYR® cooking unit on. You might want to put a steel bucket with some water in the base. In the case of our Island and Storage models, the ashes are instead collected on the top plate. For these models, the way to remove the ashes is by lifting the cone and cooking plate off of the base to ensure that any rainwater can drain away. The hole in the base plate serves no additional purpose as an air supply to ensure that the fire stays lit. The concrete base has been treated with wax in order to make the surface shiny.

02 WOOD

For optimum user comfort, we recommend using oven-dried wood to prevent smoke formation during cooking. Moreover, oven-dried wood is much easier to light. Stack the pieces of wood two by two, as if you were building a log cabin, with the bark facing outwards to further prevent smoke formation. Oven-dried beech wood is best, because it burns down to a mass of coals that optimally heats up the cooking plate. This mass of coals is easily shifted around

if you want to direct the heat elsewhere. When you light the fire and add new wood to the fire, it will generally smoke for a bit until it catches fire properly. This smoke formation can be prevented for the most part by using our Buffadoo blowpipe to blow oxygen into the fire, causing the new wood to catch fire almost instantly. The ideal size for the pieces of wood is around 10 x 30 centimetres. We advise against using larger pieces of wood. These do tend to catch fire quickly, but generally do not burn down properly due to the lack of space for oxygen in the cone. The fact that smaller pieces of wood are preferred is especially true for our 85-100 models, even more so than for our 100-100 models. For an evening of cooking (4-5 hours) you will need around two Wood Bags of around 50 litres each, depending on the temperature outside and the weather conditions.

03 INITIAL USE

Upon initial use, it is important to light a smaller fire for roughly 30 minutes to allow the cooking plate to settle properly. During manufacture, the middle of the cooking plate was pressed down just slightly. When the cooking plate is heated, it will be pressed down even further, and if you light too big a fire during your initial use of your OFYR® cooking unit, this may cause the cooking plate to be pressed down too far during future use. It is very important to prepare the cooking plate properly using the procedure outlined above. In some cases, the cooking plate may instead bulge upwards in the middle and thus become convex (see fig. 5). This means the steel is incorrectly stressed. If this happens, please contact your dealer. If you light too big a fire using wood that reaches very high temperatures, such as the kind of hardwood that is used in construction, this may cause the cooking plate to warp entirely (see fig. 6). We do not accept warranty claims for any damage resulting from such incorrect usage. All OFYR® cooking plates are treated with oil during manufacture for protection against corrosion. Once you have prepped the cooking plate properly using a small fire, you can start building a larger fire. Considering the fact that OFYR® cooking plate tops are 12 mm thick, it takes quite a sizeable fire to get them heated through properly.

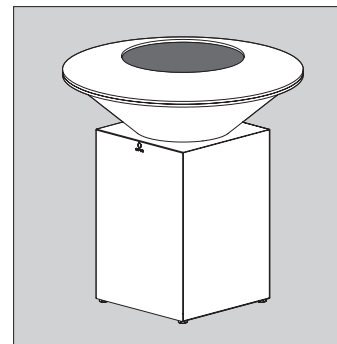


Fig. 5 - Upwards bulged cooking plate

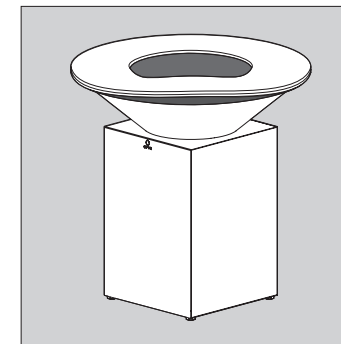


Fig. 6 - Warped cooking plate due to the use of incorrect wood

Once the cooking plate is well heated to heat up, drizzle on olive oil and spread it with a kitchen towel.

Do this 2-3 times. Then scrape down the cooking plate with the supplemented spatula and push the scrapings into the fire. We also have a PRO spatula in our product range for intensive use in a professional environment. Initially, the cooking plate will give off a black substance. Simple drizzle it with olive oil a few more times, spread out the oil, and scrape down the cooking plate. Once all you can manage to scrape off is beige scrapings, the cooking plate is clean and ready for use. Simply drizzle on olive oil once more and spread it out, and start cooking! We recommend using olive oil the first 2-3 times you use your OFYR® cooking unit. Olive oil has a lower combustion point, which will help the cooking plate get a nice brown-black hue. After the first few uses, you can start using oil types with higher combustion points, such as sunflower oil or groundnut oil. Baking the oil into the cooking plate also protects it from corrosion. However, if the cooking plate is not used for longer periods on end, the oil will dry out and the cooking plate will start corroding when the weather is humid. To prevent such corrosion from forming, please refer to Chapter 01, 'Always outside'.

04 COOKING

It will take between 25 to 45 minutes, depending on the weather conditions and the outside temperature, for the cooking plate to reach a temperature of around 300 °C on the inner edge and around 200 °C on the outer edge. To do so, build a fire using the wood cabin method mentioned above. Once your initial fire's wood is burning properly, spread out the hot mass under the edges of the cooking plate and add new wood with the bark facing up. Repeat the process for the entire duration that you wish to keep the cooking plate hot. You will notice that it will take a lot more wood during autumn and winter to keep the cooking plate hot than during spring and summer. If there is a breeze, the cooking plate will be hottest where the wind leaves the OFYR® cooking unit, i.e. in the direction of the wind. You can compensate for this by pushing more hot coals into the opposite direction. Once the cooking plate is starting to heat up, you must first scrape it down using the spatula and then rub it with an oiled cloth. Once the cooking plate is hot enough for cooking, add some oil where you intend to place the food. Whenever the cooking plate starts to appear dry and matte, you will need to add extra oil, to ensure that the cooking plate is always sufficiently greased. You will need to add more oil when cooking fish and vegetables than when cooking fatty meats. You can also use (cedar) wooden planks (see fig.7) to place thicker cuts of meat or fish on after you have seared the outsides, to allow

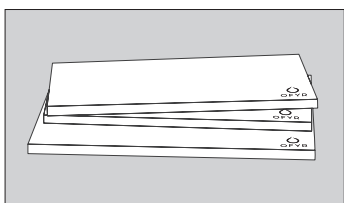


Fig. 7 - Cedar wood planks

them to cook slowly. If any food residue is left behind on the cooking plate, simply push it into the fire using the spatula. Rub the cooking plate down with an oiled cloth frequently, and it will be spotless again. We recommend that you do not allow a thick layer of residue to build up, because it will be hard to remove. It is better to scrape down the cooking plate frequently. Once you get used to using your OFYR® cooking unit, this will easily become a habit. Once you are done cooking, clean the cooking plate one last time using the procedure outlined above, and if it is still luke warm after that, rub it with oil once more. This ensures that it will be properly protected

and ready for next time. For more cooking techniques and tips, visit our OFYR® YouTube channel, and/or our website, www.OFYR.com. If you use your OFYR® cooking unit a lot, a smooth layer of carbon residue will build up on the griddle top, making it extra smooth and extra comfortable to use. From time to time, this layer might come off here and there. When you spot it chipping in places, simply scrape off the chips using the spatula, and rub on new oil. The carbon residue layer will gradually renew itself this way.

05 EXTINGUISHING THE FIRE

The best way is to let the fire die out on its own. Please note that the ashes and the cooking plate can stay hot long after use. Another option is to cover the OFYR® cooking unit with one of the optional snuffers (Ø50 and Ø60 cm in diameter) to extinguish the fire. If you have an OFYR® Island, we recommend that after you clean the cooking plate you also clean the Island's wooden work surfaces, for the sake of hygiene. These work surfaces should not be left outside overnight or in the rain. Please note that you should never extinguish the fire using water!

06 MAINTENANCE

OFYR® cooking units are relatively low-maintenance. As stated previously, corrosion may build up on your prepped cooking plate if you do not use your OFYR® cooking unit for an extended period of time, but such corrosion can easily be removed. If you do not prep your cooking plate properly, the corrosion may be extensive and you will need to use a wire brush to remove the corrosion, as explained in Chapter 01, 'Always outside'.

07 ISLAND

The wooden boards must be cleaned by hand and must not be treated with any corrosive substances or cleaned in the dishwasher. After you clean them, we recommend that you store them inside, in a dry place with low humidity. Large temperature differences may cause the wood to warp. We strongly advise against leaving these wooden boards outside. Please note that wood is a natural product and is always liable to warp somewhat. We are not liable for any wood warping that may occur.

Disclaimers

01 CORROSION

With the exception of the cooking plate, adjustable feet, hinges, screws, and the magnets underneath the wooden planks, all steel elements of the OFYR® collection are made of Corten steel. Corten steel is a type of steel that corrodes very rapidly, and it is precisely this corrosion that protects it against rust perforation. If you allow nature to take its course, it will take 6-12 months for these Corten steel elements to corrode, depending on their location and the humidity level. Unlike many manufacturers of Corten steel products, we provide buyers of our products with an additional service by making sure that the corrosion process has already started by the time our products are delivered. Depending on their location and the humidity level, it will take another 3-6 months for this superficial corrosion to turn into a proper layer of corrosion. However, this does not guarantee an entirely smooth layer of corrosion. Therefore, any Corten steel elements that are less corroded than others upon delivery are not eligible for replacement. After all, they will corrode naturally over time under influence of the weather. While the corrosion is still superficial, the Corten steel elements may cause orange stains on clothes, skin, and the surface they stand on. When it rains, corrosive water may also run off these elements, which may permanently stain light-toned stone or wooden surfaces. Under normal circumstances, the Corten steel will gradually develop a smooth, dark brown layer of corrosion that will not chip. However, this layer may chip in locations near the sea or the shore due to the high levels of salinity in such locations. The chipping will not cause any damage, but the chipped corrosion must be removed to prevent corrosion from forming on the surface the OFYR® cooking unit is placed on. We do not accept liability for any damage resulting from the corrosion of our products.

02 WOODEN BOARDS

Some OFYR® products include wooden boards to be used as seating or work surface. (See fig. 8) None of those should be left outside for extended periods of time. Humid weather may cause them to warp and or crack. We therefore recommend that you store these boards inside in a dry place after each use. We do not recommend leaving them outside at night, as the weather tends to be humid then. The work surfaces can be used as cutting

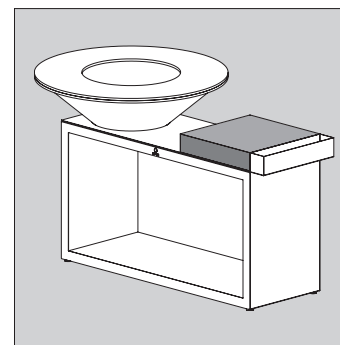


Fig. 8 - Wooden boards

boards, but should not be used as chopping blocks. If sharp or heavy objects are used to exert great force on these surfaces, these will become irreparably damaged. The work surfaces that come with the Butcher Blocks 45-45-88 and the OFYR® Island 85-100 are the same size. The work surfaces that come with the Butcher Blocks have magnetic feet and those that come with the OFYR® Island 85-100 have nylon feet. The Butcher Blocks work surfaces are not suitable for use on the OFYR® Island 85-100 because the magnetic feet are conductive, and the conducted heat may cause the wood to warp. We do not accept liability for any damage resulting from incorrect use of wooden boards. Please note that you should not place OFYR® products with wooden elements directly next to any heat source, including any of our cooking units, because the heat may cause damage to the wood or cause it to warp.

03 ADJUSTABLE FEET ON OFYR® COOKING UNITS, BUTCHER BLOCKS, HOCKER, AND DRESSOIR

Once OFYR® cooking units, Butcher Blocks, Hocker, Bench, and Dressoir have been set up, the adjustable feet can be used to make them level. We do not recommend using these feet to adjust the overall height of our cooking units and other units, because the OFYR® cooking units, Butcher Blocks, Hocker, Bench, and Dressoir may become unstable if the adjustable feet are extended by more than 10 mm. We do not accept liability for any damage resulting from improper use of adjustable feet. Once the OFYR® cooking units, Butcher Blocks, Hocker, Bench, and Dressoir have been set up, they must not be shifted. Shifting them could cause damage to the adjustable feet or the rivet nuts with which the feet are attached. We do not accept warranty claims or liability for any damage resulting from shifting and/or moving the OFYR® cooking units, Butcher Blocks, Hocker, Bench, and Dressoir.

04 DO NOT USE IN CLOSED-OFF SPACES

None of the OFYR® cooking units are suitable for use in partially or entirely closed-off spaces. Such use may cause an excess of dangerous fumes that may result in carbon monoxide poisoning.

05 DO NOT USE PURE ALCOHOL, PETROL, OR OTHER CHEMICAL SUBSTANCES

The use of pure alcohol, petrol, or other chemical substances when lighting fires is very dangerous and may affect the food on the cooking plate. We are not liable for any health issues resulting from using chemical substances when lighting your OFYR® cooking unit. Moreover, please make sure that the area around your OFYR® cooking unit is clear of any highly flammable materials.

06 DO NOT LEAVE YOUR OFYR® UNATTENDED

Please note that you should never leave your OFYR® cooking unit unattended and keep children and pets away from the unit as well.

07 WARRANTY TERMS PER ELEMENT

A limited lifetime warranty applies to the material and construction of all steel elements of all OFYR® cooking units 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
COOKING PLATE	5 YEARS	3 YEARS
CORTEN STEEL PRODUCTS (NOT THE CONE)	5 YEARS	3 YEARS
CONE	3 YEARS	1 YEAR
COATED PRODUCTS	2 YEARS	1 YEAR
CONCRETE PRODUCTS	2 YEARS	1 YEAR
WOODEN BOARDS	2 YEARS	1 YEAR
SYNTHETIC PARTS	2 YEARS	1 YEAR
METAL PARTS	2 YEARS	1 YEAR

Fig. 9 - Warranty Terms

WARNING!

- The OFYR® will become very hot!
 - Do not use the OFYR® indoors!
 - Keep children and pets away!
 - Do not use spirit or petrol for lighting or re-lighting!
- Use only firelighters complying to EN 1860-3!

FAQ'S

1. Transport/packaging of cooking units

HOW WILL YOUR OFYR® COOKING UNIT BE DELIVERED?

Your OFYR® cooking unit will be delivered in an octagonal packaging unit, called an Octabin. The OFYR® Classic models are shipped upside down, whereas the Island models are shipped vertically. The OFYR® Concrete is packed straight up due to the heavy weight of the base.

WHAT WILL BE DELIVERED ALONG WITH YOUR OFYR® COOKING UNIT?

Your OFYR® cooking unit will be delivered in an Octabin and will consist of a base, a cone, and a cooking plate. If you have purchased an OFYR® Island, the package will also include a wooden block and a spice tray. We also supply a free spatula with every unit.

2. Cooking unit general information

WHAT ARE OFYR® COOKING UNITS MADE OF?

An OFYR® unit's cooking plate is made of steel. The bases and cones of the Classic models are made of Corten steel. The bases and cones of the Black models are made of coated steel. The base of the OFYR® Classic Concrete is made of heat resistant concrete.

IS MY OFYR® COOKING UNIT PORTABLE?

The OFYR® Classic models are delivered in three separate pieces and as such are easy to move. We recommend moving the cooking plate with two people. OFYR® Islands are delivered in five separate pieces. An Island unit's base is best lifted with 2 people.

CAN I LEAVE MY OFYR® COOKING UNIT OUTSIDE?

Your OFYR® cooking unit can be left outside in all weather conditions. The base and cone will continue to corrode and eventually turn dark brown. The cooking plate may start corroding over time as well if it is not oiled properly. We recommend oiling the cooking plate every 7 to 10 days while the OFYR® is not in use. The Black models can also be left outside; as long as the bases and cones of our Black models are not scratched, they will not corrode. Obviously the Concrete base will not corrode. The OFYR® Classic Concrete can also be left outside. Just the base will need to be treated with wax for time to time in order to keep it shiny.

HOW DO I CLEAN MY OFYR® COOKING UNIT?

We recommend oiling your OFYR® cooking plate once every 7 to 10 days, as described above. After you use your OFYR®, the leftover ashes must be removed to prevent the cone from clogging. Please note that the ashes will stay hot for a very long time; therefore, make sure to only store leftover ashes in fireproof containers, such as zinc buckets. Once the ashes have cooled down, they can be removed with a regular dustpan and brush and deposited into a regular waste bin.

CAN THE WOODEN ELEMENTS OF THE OFYR® PRODUCTS BE LEFT OUTSIDE?

All wooden elements of the OFYR® products are made of glued wood. If they are exposed to moisture, the wood will warp. The outsides of the wooden surfaces can also begin to crack. For this reason, the wooden elements must be stored inside in a dry place after each use.

3. Setup of cooking units

WILL MY OFYR® COOKING UNIT SHOW SIGNS OF CORROSION UPON DELIVERY?

Yes, your OFYR® cooking unit's corrosion process will have already started upon delivery. As the unit stands outside, the corrosion process will continue.

WHY DOES THE COOKING PLATE FEEL STICKY?

The cooking plate was oiled before transport to protect it against corrosion forming.

DO I NEED TO PLACE A PLATE UNDERNEATH MY OFYR® TO PROTECT THE SURFACE IT STANDS ON FROM FIRE DAMAGE?

Water and ash may drain or drop down the hole in the OFYR® cooking unit's cone. This may cause light-toned surfaces to be permanently stained. To protect your surface, you can place a stone underneath the OFYR® cooking unit, place a fireproof bucket underneath, or place a steel plate in the base. The bottom of the base is not likely to heat up enough during average use to damage your surface. In spite of the precautions mentioned above, however, corrosive water may run down the OFYR® cooking unit and cause stains on light-toned surfaces. In the case of our Island and Storage models, the ashes are instead collected on the top plate.

HOW DO I PREPARE MY OFYR® UNIT FOR ITS INITIAL USE?

Use the method described in Chapter 3, 'Initial use'. Once the cooking plate has been prepped, your OFYR® cooking unit will be ready for its first cooking session. The food will stick to the cooking plate a little more at the beginning than after 2-3 uses. Similar to an old-fashioned cast-iron frying pan, a natural non-stick coating will develop over time, making for extremely enjoyable cooking.

CAN OFYR® PRODUCTS BE MOVED WITH THEIR ADJUSTABLE FEET IN POSITION?

No, they cannot, because the weight of the OFYR® cooking unit may cause the adjustable feet to bend or break and may damage the rivet nuts with which the adjustable feet are attached.

CAN THE ADJUSTABLE FEET ON OFYR® PRODUCTS BE USED TO ADJUST THE HEIGHT LEVEL OF THE PRODUCTS CONSIDERABLY?

No, the adjustable feet are solely intended to ensure that OFYR® cooking units can be made level when placed on uneven surfaces. The feet should not be extended by more than 10 mm, because OFYR® cooking units may then become unstable and the feet may bend or break.

4. Usage

HOW DO I LIGHT MY OFYR® COOKING UNIT?

When you light your OFYR® cooking unit for the first time using the log cabin wood stacking method, it is important that you let a low fire burn in it for 25 minutes first, to allow the cooking plate to settle properly.

HOW LONG WILL IT TAKE FOR THE OFYR® TO BE READY FOR COOKING?

Once the OFYR® cooking unit has been lit, it will take between 25 to 45 minutes, depending on the weather conditions and the temperature outside, for the cooking plate to reach around 300°C on the inner edge and around 200°C on the outer edge.

WHICH TYPE OF OIL SHOULD I USE?

The first few times you light your OFYR® cooking unit, we recommend using olive oil. Olive oil has a lower combustion point, which will help the cooking plate get a nice brown-black hue. After the first few uses, you can start using natural oil types like sunflower oil and groundnut oil, which have higher combustion points.

FOR HOW MANY PEOPLE CAN I COOK ON MY OFYR®?

The OFYR® 100 cooking units allow you to cook for up to 50 people, depending on the type of food you are preparing. For the OFYR® 85 cooking units, the number of people you can cook for is 20 to 30 people.

WHICH TYPE OF WOOD SHOULD I USE ON MY OFYR®?

Various types of wood can be used on your OFYR® cooking unit. Experience has shown that oven-dried beech wood provides the best results, in part because it burns down to a mass of coals that keeps the cooking plate hot for a longer time and that can easily be shifted around. Ash wood has almost the same qualities. Oak works less well, because it produces a thinner type of ashes. Birch wood tends to burn up too quickly.

HOW MUCH WOOD WILL MY OFYR® REQUIRE?

Your OFYR® cooking unit will use up around two fully filled wood-carrying bags with a 50-litre capacity each on average, depending on the weather conditions and the type of wood.

CAN I USE CHARCOAL INSTEAD OF WOOD?

Yes, you can use charcoal as fuel for your OFYR® cooking unit. However, charcoal might not reach the same temperatures as fire wood.

THERE ARE CHIPS ON MY COOKING PLATE; DOES THAT MEAN THE STEEL IS DAMAGED?

Cooking on your OFYR® regularly will cause a layer of carbon residue to build up on the cooking plate. This layer might come off in some places when the OFYR® is not used for a while, resulting in chips forming. These chips can simply be scraped off using the spatula. Then, just rub on a new layer of oil; a smooth carbon residue layer will gradually build up once again.

MY COOKING PLATE BECAME CONVEX DURING THE INITIAL USE, SO NOW THE FAT RUNS OFF AT THE OUTSIDE EDGE. WHAT SHOULD I DO?

During manufacturing, OFYR® cooking plates were pressed down slightly in the middle, and they are further pressed down slightly when first heated. In very rare cases, the cooking plate may bulge upwards and become convex. If this happens, please contact your dealer.

5. Additional OFYR® products

ARE THERE ANY OFYR® COVERS AVAILABLE?

Yes, there are two types of covers for every model. Our Ø50cm and Ø60cm snuffers are intended for extinguishing fire, whereas our Ø85cm and Ø100cm covers are intended to protect the cooking plate of the OFYR® 85 and 100 model when not in use for an extended period of time. The Ø85cm and Ø100cm covers do not protect against corrosion because humidity can build between the cooking plate and the cover.

For further information,
please contact one of
our official distributors.

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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.

