





PLATE EXTENSION SET XL



1. INTRODUCTION

THANK YOU FOR PURCHASING AN OFYR® PRODUCT. THIS MANUAL IS INTENDED FOR YOUR OFYR® PLATE EXTENSION SET XI

SYMBOLS & ICONS





↑ Danger! ↑ Warning!

1.1 OFYR® PLATE EXTENSION SET XL

The OFYR® Plate Extension Set XL takes outdoor cooking to a higher level. This special set for the OFYR® XL and the OFYR® Trailer consists of a Grill Stand with an integrated Food Bumper and a separate Cooking Plate with a diameter of 85 cm. The Plate Extension doubles the cooking surface, allowing you to prepare multiple ingredients and dishes at the same time. It is possible to combine the Cooking Plate with various accessories, allowing you to try out even more cooking techniques.

1.2 OFYR® GRILL STAND

This Grill Stand is specially developed for the OFYR® Plate Extension Set XL and has an integrated Food Bumper to ensure optimal stability. The stand is placed around the fire of an OFYR cooking unit XL or OFYR Trailer, which leaves the cooking plate unobstructed. In addition, the stand is 26 cm high, making it easy to add wood to the fire while you are cooking. The Grill Stand can be combined with the OFYR® Cooking Plate (see 1.3) or the grill of an OFYR® Grill Round XL.

1.3 OFYR® COOKING PLATE

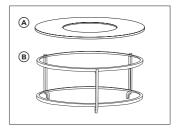
The OFYR® Cooking Plate is made of black steel and has a diameter of 85cm. It is placed on top of the Grill Stand and functions as a second cooking surface. Compared to a regular OFYR® Cooking Unit, this cooking plate will take longer to heat up because of the height of the Grill Stand. The cooking plate can be treated like a regular OFYR Classic 85 Cooking Unit and can be combined with the OFYR® Pizza Oven 85, OFYR® Grill Round 85, OFYR® Horizontal Skewers Ring 85 and the OFYR® Rotisserie Set.

A. OFYR® PLATE EXTENSION PLATE

Material Black steel Dimensions 85 x1.2 cm Cooking surface 0.44 m² Weight 45 kg



Material Black steel Dimensions 80 x26 cm Weight 6.5 ka



2. USE

THE ITEMS MENTIONED BELOW ARE ALSO EXPLAINED THROUGH VIDEOS ON WWW.OFYR.COM

2.1 FIRST TIME USE

During the manufacturing process, the centre of the cooking plate is pressed down slightly. When the cooking plate is heated, it will bend down even further. Make sure the fire is not too big during the first use, to prevent the cooking plate from bending down too far in the future. In some cases, the cooking plate bulges upwards in the centre instead. If this occurs, please contact your dealer.

2.2 OFYR® REMOVING FACTORY OIL FROM THE COOKING PLATE

For its first use, thoroughly heat up the cooking plate, drizzle on some olive oil and spread the oil over the plate with a kitchen towel. If the plate is not properly heated when the oil is added, a sticky black substance will come off the plate instead, which is not easy to remove. Drizzle on the olive oil for 2-3 times, then scrape down the cooking plate with the spatula and push the scrapings into the fire. Once you only scrape off beige scrapings, the cooking plate is clean and ready to use.

2.3 OFYR® COOKING OILS

It is recommended to use olive oil the first 2-3 times that you cook with OFYR. Olive oil has a lower combustion point, which will help give the cooking plate a nice brown-black hue. After the first couple of uses, you can start using oils with a higher combustion point, such as sunflower oil or groundnut oil.

2. USE



Due to the considerable weight of the elements, always unpack and place the OFYR® Plate Extension Set XL with at least 2 people.



It is recommended to wear gloves when placing the Cooking Plate on top of the Grill Stand Place the plate halfway on the stand, then pull it over the cooking unit from one side until it slides into place.



To prevent marks, blurs or damage on the edges of the steel cooking plate, do not roll the plate during transport or while moving to store it. If blurs do appear, the top of the plate can no longer be scraped clean properly with a spatula.



The use of pure alcohol, petrol or other chemical substances when lighting or re-lighting fires is very dangerous and may affect the food on the cooking plate. Only use firelighters that comply with EN 1860-3.



Never leave your OFYR® Cooking Unit and OFYR® Plate Extension Set XL unattended during use.



Keep children and pets away from your OFYR® Cooking Unit and OFYR® Plate Extension Set XL during and after use, especially when the units and parts are still warm.



Be careful when using tropical hardwood, as it becomes very hot. When using too much of this type of wood, the cooking plate might become warped.



In periods of disuse, it is recommended to treat the Cooking Plate with oil every 15-30 days. The amount of corrosion depends on the climate and humidity. You can use a spray bottle with pan coating to treat the plate most efficiently.



A smooth layer of carbon residue can build up on the cooking plate. This layer can occasionally start to chip or flake at certain spots. If that's the case, scrape off these spots and oil the cooking plate. The carbon residue layer will then gradually renew itself.



The Grill Stand and Cooking Plate can get very hot during use. Only move them using heat resistant gloves like the OFYR Gloves.



When removing the OFYR® Plate Extension Set XL while the parts are still hot, make sure to only place them on a heatproof surface.



The various parts of the OFYR Plate Extension Set XL will most likely be greasy after use. When the greasy parts are placed on stone and wooden surface, they will likely leave permanent stains.



After use, the various parts should be cleaned and oiled.



Store the OFYR® Plate Extension Set XL in a dry place with low humidity to avoid corrosion.

4. WARRANTY TERMS PER ELEMENT

A limited lifetime guarantee applies to the materials and construction of all parts of the $OFYR^{\circ}$ Plate Extension Set XL for the original buyers or owners, provided that they purchased their product from an authorised dealer and registered their warranty in the required manner through the OFYR Club at www.ofyr.club.

	B2C	B2B
Cooking Plate	5 years	3 year
Grill Stand	2 years	1 year

This warranty covers manufacturing defects. It applies to the original buyers or owners of an OFYR® Plate Extension Set XL provided that:

- They purchased their product from an authorised dealer
- They assembled, used and maintained the OFYR® Plate Extension Set XL Set according to the instructions in this manual.

NOT COVERED BY WARRANTY

- Wear, corrosion, deformation and discolouration of parts exposed to fire.
- Corrosion and discolouration caused by external influences.
- Visual irregularities inherent to the manufacturing process.
- Damages caused by not following our instructions and tips for safety, setup, intended use and maintenance.

For further information, please contact one of our official distributors or dealers. www.ofyr.com/store-locator

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