

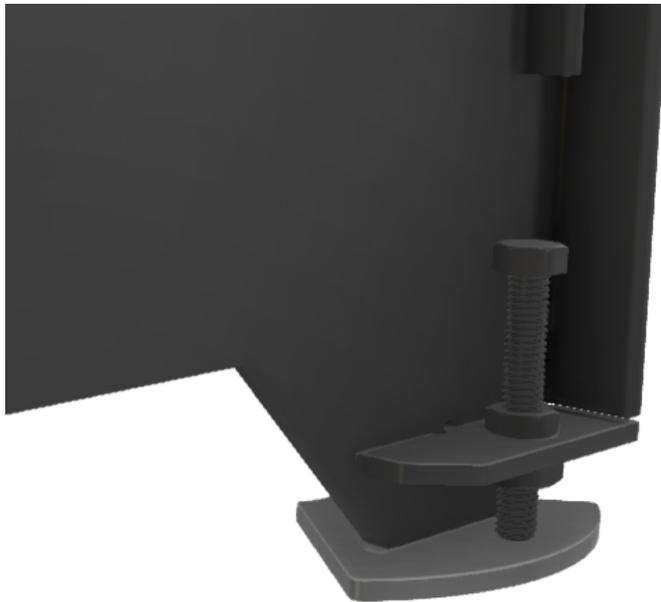


Caveman Cooker Setup and Care

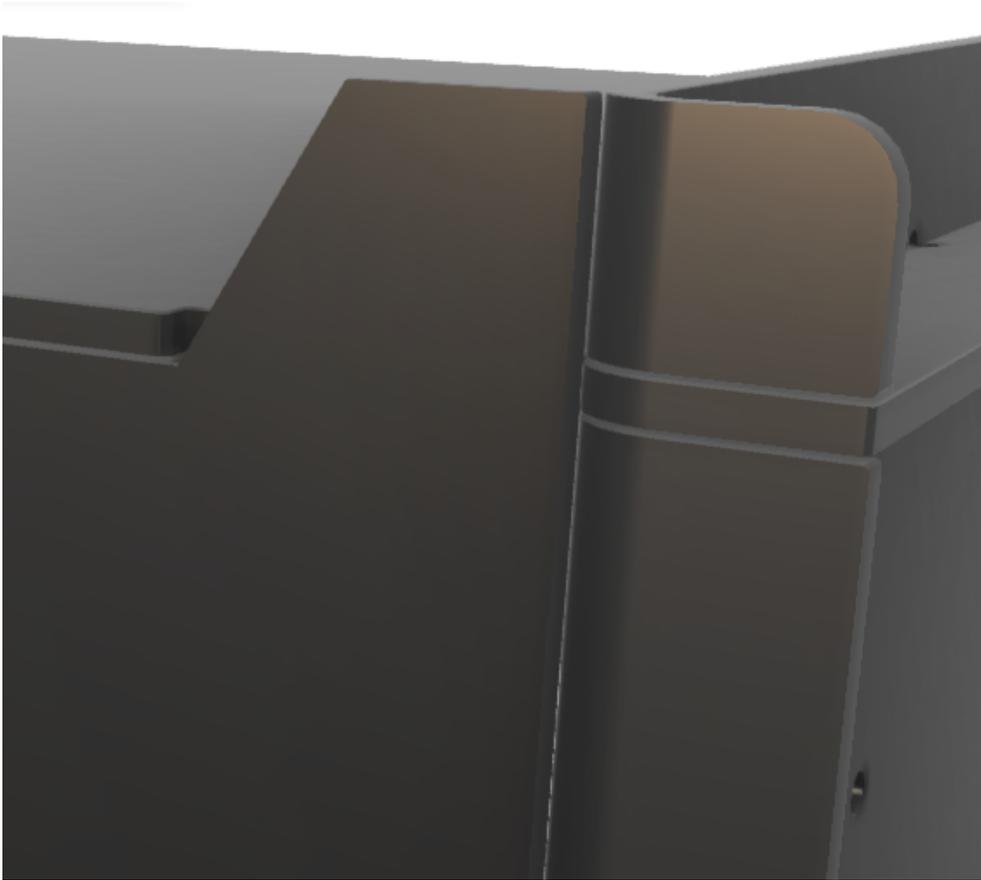
By design, this cooker requires very little maintenance or extra care however; there are steps (many optional) that will ensure your cooker works great and continues to look the way you would expect it to.

SETTING UP THE COOKER: This unit is simple by design and comes to you 99% assembled.

- Cooker should be placed on relatively solid ground, such as concrete. If the ground is slightly less than firm, be sure to use the leveling pads supplied under each of the 4 feet / leveling bolts.



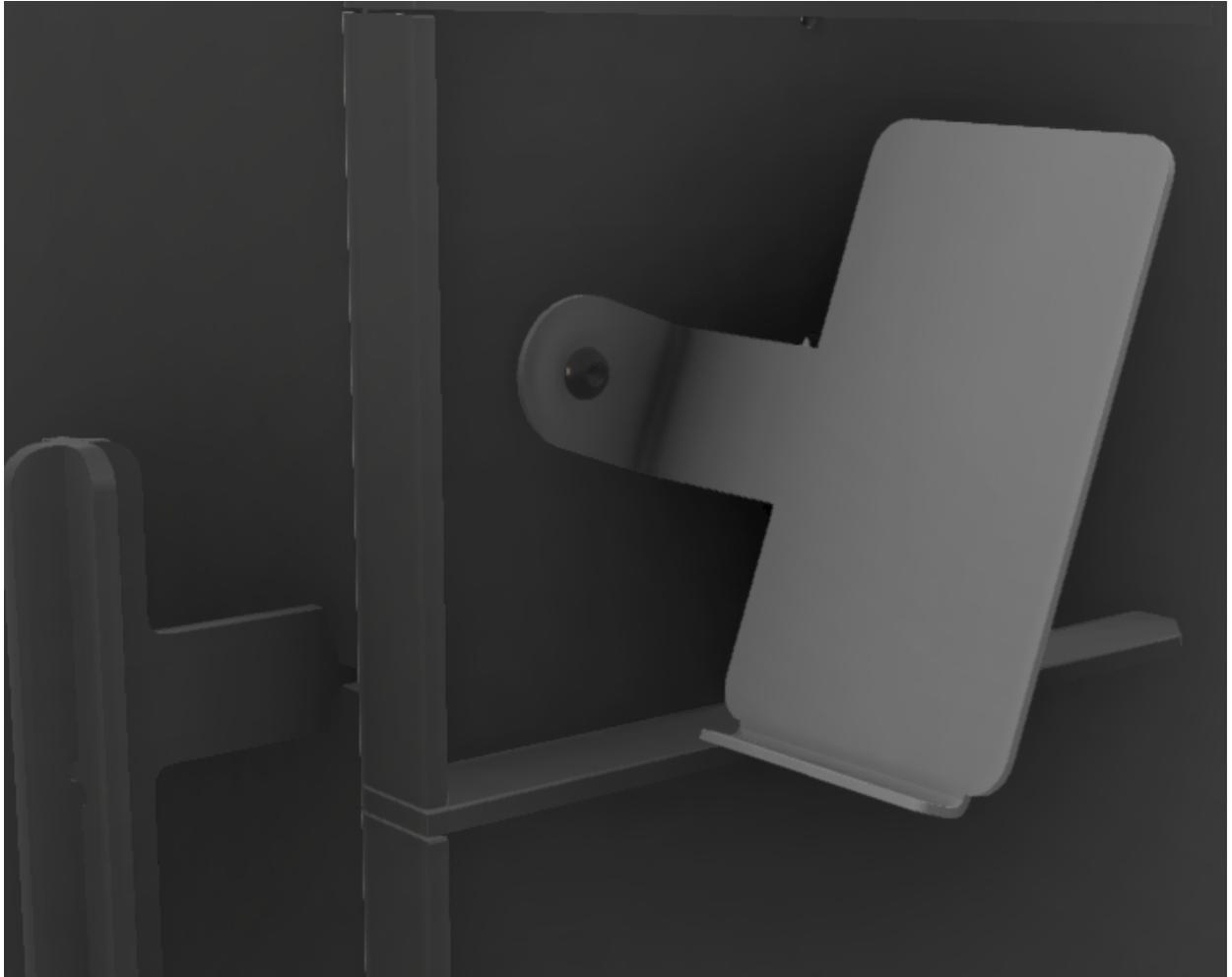
- Adjustment is simple. Lift or lower the applicable feet to ensure the cooker does not rock. It does not need to be level to work, but leveling the unit does not have an adverse effect.



INSTALL PROBE HOLDER (Optional):



AMOR
OUTDOORS





INSIDE THE COOKER: Before your first cook, you will need to “burn it in” or “season” the unit. This is done by simply building a fire in the fire box and bringing the temperature up to the 300-350 range and keeping it there for about 30 minutes to ‘burn off’ surface impurities. Optionally, prior to this first burn, you may choose to spray the inside of the cooking box, racks etc with peanut or vegetable oil as this also helps in the seasoning process, but is not required.

OUTSIDE THE COOKER: Your Caveman cooker is constructed of raw steel meaning that it will develop a beautiful rust patina as it ages. If you do not want a natural patina, steps can be taken to preserve the original raw look of the steel:

- Periodically spray outside of cooker with cooking oil
- Paint with high temp bbq paint

CLEANING THE COOKER: There are various ways to accomplish this depending on your own personal preferences. The stainless steel racks can be removed and washed, or they can be left in, heated and brushed (the same as traditional bbq grates). The firebox ashes can be cleaned out on a schedule based upon your personal preferences.

Caveman Cooker Suggested Cooking Techniques

Like all other stoves, how you cook on your Caveman will evolve as you use it. Key points to keep in mind regardless of how or what you’re cooking:

- The bottom vent controls the temperature and the top vent controls flow and smoke. Because of the reverse flow design, the top vent is typically left FULL OPEN, but you may experiment with this after a couple cooks.
- A good coal bed is recommended prior to putting food on and the cooker should be at your desired cooking temperature
- Like any other wood or charcoal fired smoker, there will be smoke. Don’t panic if you have an abundance of smoke when refiring. A unique feature of this unit is the amount of air it moves. Heat is all about experimentation with the lower vent and based upon your fuel source.

The most important part of using your Caveman is to enjoy it - happy cooking!