



Getting started

Safety advice

- Always keep your Cobb clean.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Always keep children away from the Cobb when in use.
- Metal surfaces get hot.
- Do not light the Cobb indoors.
- When in use the area must be well ventilated.
- Burning charcoal emits carbon monoxide - possible fire hazard, handle with care.

Lighting your briquettes

The better the quality of the briquette, the better the results.

Do not use any form of liquid fuel.

- Place fire starter into fire chamber(4).
Light fire starter.
- Place fire grid(3) loaded with 6-10 briquettes on top of lit fire starter.
 - Use up to 10 briquettes for steak, chops, sausages and chicken pieces.
 - Use up to 10 briquettes for a roast over 2kgs (4.4 Lbs).
- Allow the coals to burn for 25-30 minutes until they are grey in colour.
- Only put on the grill grid(2) and the dome cover(1) after 30 min.

NB! The size and weight of the food will determine the number of briquettes required as well as the length of time to cook.



A



B



C



For the best cooking results

- After the coals are grey, place the grill grid(2) on top of the inner sleeve. Make sure that it is the right way up to let the fat drain down the grooves and into the moat(6).
- Put the dome cover over the grill to heat up before cooking (3 minutes).
- Size and weight of the food will determine the cooking time, as well as the number of briquettes required to satisfactorily cook the food.
- You can barbeque with or without the dome cover.
- For the best results with steak, it's better to have the dome cover off. However, if it's cold and windy the dome cover should be on. You will learn as you go with the Cobb.
- When barbequeing steak or chops use 10 briquettes. Let the grill heat up before barbequeing. Keep the dome cover on to assist the heating.
- Frozen food must be totally defrosted prior to cooking.
- When roasting, turn the chicken or meat over after 20 to 30 minutes. Alternatively, there is a Cobb roasting rack available. If used, it is not necessary to turn the article being cooked.
- Resist checking too often, for the more you lift the dome cover, the longer it takes to cook, due to heat loss.
- Chicken and beef should take approximately 90 minutes for 1.5 kg (3.3 Lbs).
- Pork and lamb should take approximately 120 minutes for 1.5 kg. (3.3 Lbs)
- Sausages can be barbecued with the dome cover on or off, however most are tastier with the dome cover on.
- Fish or seafood can be cooked either with or without the dome cover.
- Obviously, when roasting, baking, or smoking, the dome cover must be on to create an oven.





English

Adding flavour

When roasting, one can add all or some of the following into the moat:

- Maximum of 250ml (1 cup) wine, beer or water with a dash of lemon juice and/or olive oil.
- Chopped garlic, onions and herbs.

By doing this, it will enhance the flavour of the meat and chicken.

It will also keep the food more moist and tender.

Top up, as and when required.



Cooking vegetables

Wrap in foil and cook in the moat. Hard vegetables such as potatoes, carrots and pumpkin should be cut into smaller pieces. Add butter, herbs and spices as required.

Cook for ± 40 minutes.

NB! To cook lots of vegetables, you will require an extra briquette at the start.

Baking bread

- Use an easy bake pre-mix product or buy the dough from the local store.
- Bread can take up to 45 minutes depending on the method of cooking used.
- Bread rolls take 35 minutes in total with only 4 briquettes. (20 minutes on one side and 15 on the other).
- Scones take approximately 20 minutes with 6 briquettes.

Smoking fish and chicken

- Soak your hickory chips or wood shavings for 10-15 minutes in water.
- When the briquettes are ready to cook, fit the grill grid and the dome cover to allow the oven area to pre-heat for 5-10 minutes.
- Sprinkle damp hickory chips or wood shavings on top of the briquettes and you are ready to smoke.
- For further recipes and ideas Cobb recipe books are available.





Cleaning your Cobb

- *When the cooking is done, remove the dome cover and the grill grid to allow the briquettes to burn out.*
 - Place the dome cover upside down and place the grill grid into the dome cover to cool.
 - Put two cups of water into the moat as it assists with the cleaning.
 - All the metal parts can be washed in your dishwasher.
 - The outer casing needs only to be rinsed and wiped down.
 - A pot scourer or an abrasive pad can be used on the fire chamber, inner sleeve and the inside of the dome cover only.
 - *Do not use pot scourer on xylan-coated grill grid and outer surface of the dome cover.*
 - Soak the grill grid in hot water with soap soon after cooking. Do not use abrasive materials on the grill grid.
 - Remove the inner sleeve from the outer casing.
 - An oven cleaner can also be sprayed on the inner sleeve and only on the inside of the dome cover.
 - Let it stand for approximately 35 minutes before cleaning.
- Or alternatively*
- Pour hot water into the moat and put two teaspoons of tartaric acid (used in baking meringues) into the water. Let it stand for approximately 35 minutes before cleaning.

Storing your Cobb

- If you store your Cobb for a lengthy period of time, apply a light coat of oil to the metal surfaces.

New Cobb products

We are continuously testing new ideas for the Cobb. We would appreciate it if you would complete the reverse side of the attached *Warranty Validation Form* and post/fax it to us so that we can communicate new developments to you. That way you will be guaranteed of being informed.





English

Looking after your Cobb

- Do not use liquid fuel in any form.
- Do not use the pans as a deep fryer.
- Do not use abrasive material on the non-stick surface.
- Do not use abrasive material on the outer surface of the dome cover or on the plastic components.
- Do not drop the Cobb or its components.
- Do not use the Cobb for anything other than its intended use.
- Do not place grill, pan or wok on an open flame.
- Do clean your Cobb after each use as residual fats could ignite.

Trouble shooting

Food not cooked properly.

- Not enough briquettes for the size of the food cooked.
- Food was still frozen when placed on the grill.
- Lifting the dome too many times.
- Charcoal might have been allowed to get damp.

Food tastes of smoke.

- Wait for approximately 25 minutes until the coals are grey before you start cooking.

Food is burnt.

- Too many briquettes have been used for the mass of food required to be cooked.
- Food was not turned over every 20 to 30 minutes.

To validate your warranty, complete the **VALIDATION FORM** on page 43



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