

Caring for your new Hillbilly Camp Oven Cooking System

Your new camp oven requires a little pre use preparation to ensure top performance and a long working life, so please take time to follow these few steps before the first use.

1. Use hot water and a liberal amount of dishwashing detergent to thoroughly wash the camp oven, lid, handle and all other accessories both inside and out.
2. Rinse with hot water then thoroughly dry all surfaces
3. Place the oven on a stove and heat about 6 mm of cooking oil (preferably olive oil) until it is warm but not hot.
4. With paper towel use the warmed oil to coat all surfaces (both inside and out) of the oven, lid, handle and all other accessories.

Seasoning and ongoing care.

Once properly seasoned your camp oven will have an overall black coating that seals the steel. We recommend for the first two to three uses you cook roast meals and apply the general care tips which follow.

General care.

1. Following each use the camp oven, lid and accessories should be washed using hot soapy water and dish brush to remove residual fats, salt and food scraps. Note: Where coals or Heat Beads® have been used in direct contact with the camp oven or lid, that surface should be scoured to completely remove residues as these will encourage rusting.
2. Once clean, rinse all over with hot water then thoroughly dry all surfaces.
3. Apply a light and even coating of cooking oil (preferably olive oil) to all surfaces. It is very important to thoroughly coat those surfaces that have been directly in contact with coals or Heat Beads®.
4. Pack all items into your Hillbilly bag and ensure it is stored in a dry environment.



HILLBILLY CAMPING GEAR



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