

AMC Cookware offers the finest quality cookware with a lifetime guarantee, that enables healthy cooking for your family's well-being – **for life.**

**OBO**

**AMC OUTDOOR BRAAI OVEN**

PRODUCT INFORMATION

**Product Code**

80700

**Use**

Braai

**Diameter**

30 cm

**Height**

24 cm



**COOKWARE  
FOR LIFE**

## The AMC OBO (Outdoor Braai Oven) is a unique new product for the company!

It creates an oven effect when placed over your food on the braai – giving you a similar smoky flavour to that of a kettle braai. The OBO has been specifically designed to cook a whole chicken vertically on the braai, or to perfect the “beer chicken”. With a little experimentation you will find it has other uses too. With our current electricity situation in SA, feel free to cook a whole meal on the fire. Slowly roast veggies over the coals, either as is, in tinfoil or under an OBO. Then roast your meat with another OBO, whether a whole chicken, deboned leg of lamb or pork belly.

### WHEN USING THE OBO

- Cook over hot coals, not flames!
- If experimenting with food that is likely to drip fat or easily burn, rather place it in a round baking dish, 20 cm AMC Baking Tin or on a disposable aluminium pie tray sold in supermarkets. Do not use a diameter larger than 20 cm, as this will slow the cooking process.
- For a crispy skin on meat, also lift the food from the baking dish so that it doesn't roast in the juices. Placing it on an inverted AMC Grater, the AMC Speedcooker® Tray or Trivet are some options. Alternatively when making roast chicken, vertical holders for placing the chicken on are available at supermarkets and outdoor stores.
- Slow cooking with the OBO will give you a better result – don't rush the cooking and place food over coals that are too hot.

#### For perfect roast chicken:

1. Spice the chicken as preferred. Using a specific beer chicken holder, place the chicken either simply upright on this or with your favourite 340 ml cooldrink or beer propped inside the chicken. Other flavour options could be ginger ale, wine, rooibos tea etc.
2. Place the chicken on stand in a container with a 20 cm diameter. (Such as an AMC 20 cm Baking Tin.)
3. Place this on a level, steady braai grid, about 8 - 10 cm above coals.



4. Place the OBO over this and leave to cook. Depending on the coals and size of chicken, the chicken should be cooked with succulent flesh and crispy skin within 60 - 75 minutes. If preferred, use a meat thermometer to test if the meat is cooked through.

## CLEANING

The OBO can be washed in hot soapy water or with AMC Classic Cleaner. Do not clean the high shine exterior finish of the OBO with a scouring pad, as this will scratch the stainless steel. The inside can be scoured, but never use strong cleaning chemicals when washing the OBO.

## IMPORTANT

- Due to the high heat and outdoor conditions that the OBO will be exposed to, do expect it to discolour and tarnish and even become scratched. This will not affect the performance of the OBO.
- When in use, the OBO will be very hot. Do not attempt to touch the stainless steel, only lift it with the lid knob.



## LIFETIME GUARANTEE

The AMC OBO is covered by the AMC Cookware lifetime guarantee which protects the product against defective material and/or workmanship. The Visiotherm® has a two year guarantee. It is a condition of our guarantee that you read and follow the instructions in this booklet, and that the AMC OBO is used for its intended purpose only. This will ensure satisfying cooking results and make your guarantee effective.





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