

Introduction

OFYR® Trailer

OFYR® Trailer

THANK YOU FOR PURCHASING AN OFYR® PRODUCT. OUR COLLECTION HAS BEEN DEVELOPED TO CREATE UNFORGETTABLE CULINARY MOMENTS IN THE OUTDOORS. WITH HIGH-QUALITY MATERIALS AND AN ICONIC DESIGN, WE HELP YOU TAKE OUTDOOR COOKING TO THE NEXT LEVEL.

BEFORE STARTING YOUR OFYR JOURNEY, WE RECOMMEND YOU READ THIS MANUAL. WITH THESE TIPS AND TRICKS, WE WILL HELP YOU WITH EVERYTHING FROM LIGHTING YOUR FIRST FIRE TO MAINTENANCE AFTER COOKING. YOU WILL ALSO FIND THE ASSEMBLY INSTRUCTIONS, IMPORTANT INFORMATION AND WARRANTY CONDITIONS OF YOUR OFYR® TRAILER.

OFYR® TRAILER

The OFYR® Trailer is the must-have cooking unit for events and large parties, offering a large cooking surface on an easily transportable trailer. This model uses an OFYR® XL which can serve up to 150 people at the same time. The trailer is suitable for use behind vehicles, as long as the vehicle is authorised to tow it. By removing the drawbar and walls of the trailer, you will reveal the extra storage space on the front and the back of the trailer. The trailer is available in Corten.

Important notice!

This document refers to the OFYR® Trailer. Save this document in your administration.

In addition to provisions in this documentation, several laws and regulations apply to the use of trailers, e.g. license plate registration, license plate, maximum speed limits, insurance.

These laws and regulations may vary from country to country and may be changed over time. Please be aware of this!

The OFYR® Trailer has been EU certified with a maximum speed limit of 100km/p.hr.

Fyron Group B.V. waives liability for claims relating to the use of the OFYR® Trailer by its user that is in violation with applicable laws and regulations.

Table of Content

1. Product info OFYR trailer	3
2. Travelling with the OFYR trailer	4-7
3. Cooking with the OFYR trailer	8-10
4. Maintenance	11

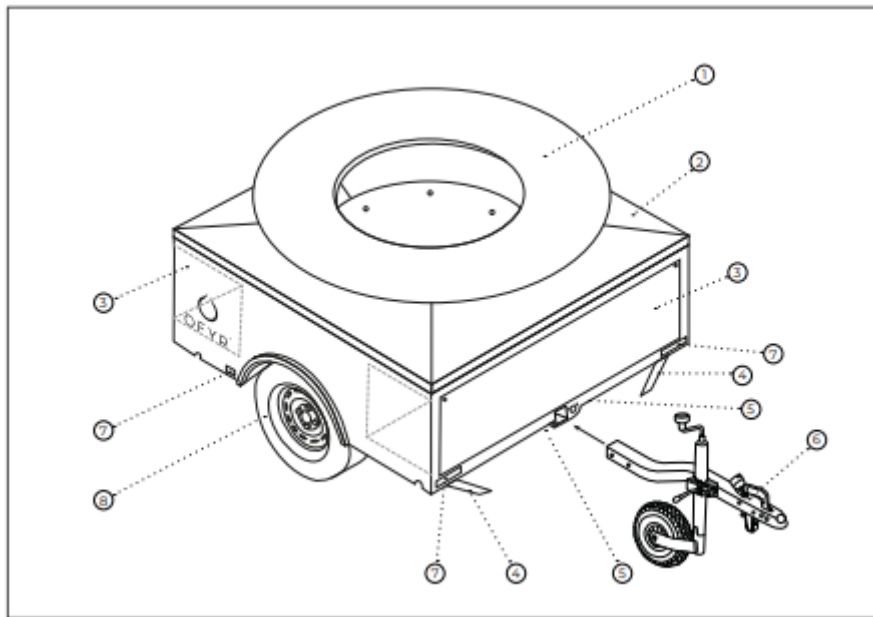
WARNING! Please read this manual carefully, it contains information on the proper assembly and safe use of the barbecue. Please read and follow all warnings and instructions before assembling and using the barbecue. Please keep this manual for future reference.

1. Product info

The OFYR® Trailer is an outdoor cooking unit consisting of a cooking plate, a cone and a box-shaped base resting on the trailer. Please follow the instructions in the 'Cooking with OFYR' section to prepare the cooking plate for use. The OFYR® Trailer includes the following items:

- Crank to extend the stabilising feet
- 7 to 13 pin electrical adapter
- Key for opening and closing the side walls
- Certificate of Conformity with admission to European public roads

OFYR® Trailer parts



1. Cooking Plate
2. Detachable Wooden blocks
3. Storage space; front and backside of the trailer
4. Retractable legs
5. Pins to secure the drawbar to the trailer
6. Removable drawbar
7. Reflectors
8. Wheels, 14"

WARNING! Due to the considerable weight of the elements, the unpacking and placing of the product should be done by at least 2 people

2. TRAVELING WITH THE OFYR® TRAILER

The OFYR® Trailer is designed in the Netherlands and comes with a Certificate of Conformity with admission to European roads with a maximum speed of 100km/hr.

If you use the OFYR® Trailer in other countries, always check the local regulations with considering the maximum speed of the trailer.

As the OFYR® Trailer is designed for roads only, we strongly advise against using the OFYR® Trailer off-road. If you decide otherwise, at least adapt your speed accordingly.

Fyron Group B.V. waives liability for claims relating to off-road use of the OFYR® Trailer.

Preparing the OFYR® Trailer for the road

Before every departure, it is important to check your OFYR® Trailer to safely drive on the road. Use the following checklist:




-
- Tyres: Check the tyre profile and check for sufficient air pressure. Tire pressure should not exceed 2.5 Bar.
 - Lighting: Check brake lights and indicators before driving.
 - Support wheel: check whether it can be raised sufficiently and safely stored. Check that the wheel is parallel to the direction of travel.
 - Pin coupling: check that both pins are secured of the drawbar
 - Breakaway cable: check that it is correctly coupled.
 - Trailer position: check that the trailer is levelled with the vehicle.
 - Load: check if the trailer if the trailer weight is correctly distributed and does not exceed the maximum weight.
-

The OFYR® Trailer can be towed by vehicles that are authorised to do so. Make sure that the towbar is at the right height. The OFYR® Trailer is designed with the drawbar hanging level behind the vehicle.

1. Couple the trailer with the tow bar or pin. When you have lowered it down and it is clicked into place, raise it back up to make sure it is correctly locked. Then, lower it back down.
2. Plug in the electrical cable and make sure that it is secure. Check that the brake lights and indicators turn on. Ensure that the indicator of the pin connection shows a green colour. Then attach the breakaway/safety cable and make sure it is secure.
3. Before you start driving, make sure to double-check that all parts are safely and correctly secured.

Figure 1. Pin connection



Sign	Pin connection	Position of handle	Meaning
	Connection is open	Handle is pulled up	Warning: The Trailer should NOT be used on the road
	Connection is closed	Handle is pulled downwards	The Trailer is ready to be used on the road.
	Wrong connection	Handle is pulled downwards	Warning: The Trailer should NOT be used on the road

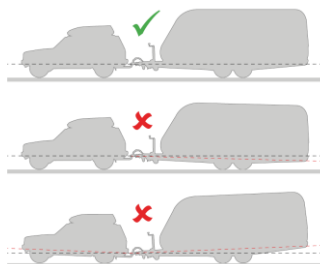
WARNING instructions:

- There is a risk of injury to fingers due to the spring-loaded closing mechanism of the ball mount.
- Do not grasp the *bulb segment* of the *ball coupling* from below.
- If the trailer is unstable, this can increase the chance of accidents.
- There is a risk of injury and danger of material damage if the trailer is not coupled properly.
- After each coupling, check whether the trailer is correctly coupled to the pin by means of the safety display.

Loading the OFYR®

The OFYR® Trailer includes 2 storage spaces underneath the cooking unit. These spaces are perfect for storing the wood that is needed to cook. Each storage space can be loaded with a maximum load of 80 kg. Check the loading regulations of your country before travelling.

It is important to correctly load the OFYR® Trailer. Do not exceed the maximum weight of 750 kg (trailer weight 500kg + load) and ensure that the trailer maintains sufficient pin-bearing pressure. The pin-bearing pressure ensures that the trailer does not start swerving on the road. It is also important to evenly distribute the load horizontally, to prevent the trailer from drifting to one side.



Important information and warnings:

- Do not drive if there is a negative drawbar load.
- Comply with the permissible static drawbar load and the permissible total weight of all used components.
- Do not drive with accessories fixed to the trailer – remove cage/wooden boards/grills.
- Stowe all loose accessories away in your vehicle or trailer taking loading weight into account.
- Secure the locks of the back and front panel before driving!
- Do not exceed the maximum weight of 750kg incl. load

On location

After arriving at your destination, you can prepare the OFYR® Trailer for use. Disconnect the trailer from the vehicle. If necessary, manually move the trailer to the desired connection.



Use the 4 adjustable feet to stabilize the trailer, especially on unstable surfaces like sand or gravel. Do not use them to increase the overall height. Do not move the trailer whilst the feet are extended, this may damage the feet.

After the trailer is placed and levelled, ensure that the trailer is fixed into position by blocking the wheels. Optional is to remove the drawbar and spiral cable to make walking around the cooking unit easier. If necessary, you can remove the sides of the trailer to get access to the storage space. Store these items safely to prevent them from getting lost or damaged.

WARNING! Keep a minimum 3 metres (10ft.) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, canvas.

WARNING! Maintain a minimum distance of 3 meters (10ft.) from overhead construction, walls, windows, rails, or other structures.

During cooking

Use the cooking unit of the OFYR® Trailer as described in the section 'Cooking with the OFYR® Trailer'. It is important to prevent overfilling the cone with wood to prevent the trailer from overheating. This will help the longevity of the tyres, ensuring that they remain legal and safe for use on public roads.

After cooking –

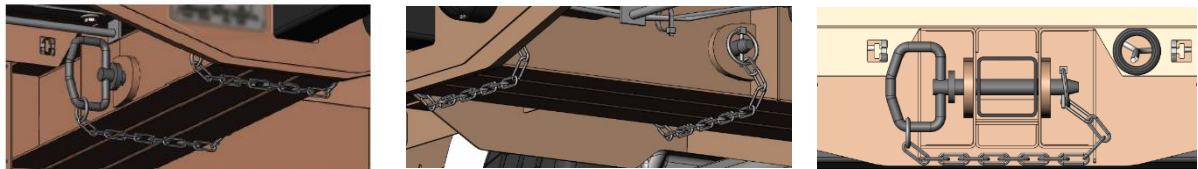
When you have finished cooking, the cooking unit needs to cool down to room temperature before driving.

Distribute the wood evenly in the storage space and carefully put the side walls back in their place. Make sure the walls do not damage the connectors of the tailgate lights. Secure the walls with the corresponding key. Apart from when you are cooking, the walls should always be placed and correctly secured to the OFYR® Trailer, especially when you are driving on public roads.

WARNING! Make sure that smoldering and flammable wood and ash should be removed before driving. The cone must be emptied.

Reattach the drawbar and secure these with the 2 pins that are connected to the pin with a chain. See Figure 2 to see how to secure the pins.

Figure 2



Bring the vehicle close to the OFYR® Trailer and manually guide the trailer in the right position. Couple the trailer securely and safely. Raise the nose wheel and fasten it to the pin. Connect the electric and breakaway cables. Turn up the support wheels, check that the brake lights and indicators are working correctly, and you are ready to take the OFYR® Trailer home.

Decoupling/disconnecting

1. Warning: there is a risk of injury due to the trailer rolling away. Prevent this from happening by placing wheel blocks
2. Release the handle of the coupling and pull it up.
3. For trailers with the supportive wheel: extend the wheel while the coupling handle is pulled up. Warning: there is a risk of injury when the trailer tips. Only couple the trailer when the supporting wheel is extended.
4. Carefully remove the electrical plug from the socket of the vehicle and insert it into the holder.
5. Detach the trailer. Lift the ball coupling of the drawbar. For trailers that use the support wheel: turn the support wheel downwards until the ball coupling is above the tow bar.

3. COOKING WITH THE OFYR® TRAILER

Please take the following warnings into consideration;

WARNING! Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.

Always use the cooking units in accordance with all applicable local, state and federal fire codes.

CARBON MONOXIDE HAZARD! Burning wood gives off carbon monoxide, which has no odour and can cause death. Only use the cooking unit outdoors and ensure proper ventilation.

WARNING! Do not use indoors! Do not use the cooking unit in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, garage or any other building or closed space. Danger of carbon monoxide poisoning fatality.

WARNING! Only place your cooking unit on a hard, levelled, heat resistant and stable surface. The barbecue must be installed on a secure level base prior to use.

WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3!

WARNING! Do not use the cooking unit in strong winds.
Do not light the product above windspeeds of 15 km/h

WARNING! This cooking unit will become very hot, do not move it during operation.

WARNING! Keep children and pets away.

WARNING! Citric and acidic ingredients should not be prepared on the plancha but should be done in a designated pan.

WARNING! Never leave the cooking unit unattended during use.

WARNING! Avoid loose hair and do not wear clothing with loose sleeves while lighting or using the cooking unit.

WARNING! Never use water to control flare-ups or extinguish the wood.

WARNING! Do not remove the ashes until all wood or charcoal is completely extinguished and the cooking unit is completely cooled.

WARNING! Always use protection, such as CE certified barbecue gloves.

Always read the manual of the protective gloves used, and respect its limitations.

Do not cook before the fuel has a coating of ash.

Keep a fire extinguisher (BC or ABC) accessible at all times while operating the barbecue.

Never overfill the fuel compartment. This can cause serious injury as well as damage to the barbecue. Never fill the fuel compartment more than 75%.

The best wood to use

This OFYR® cooking unit is wood-fired. To ensure the most optimal cooking experience, it is important to use the right type of wood.

- Use very dry wood with a maximal humidity of 20%.
- It is recommended to use firewood that creates thick charcoal. For this reason, we prefer beech or ash wood.
- Be very careful with tropical hardwood because this will become very hot very quickly. Using large quantities of this wood can cause the cooking plate to warp.
- It is possible to use charcoal in your OFYR® Trailer, but we recommend that you only use it in combination with firewood.

Creating the best fire

Cooking with OFYR® is all about the fire. Weather conditions and the outside temperature will always influence how much wood you need to use and how well your fire burns. By following these tips, you will create the best conditions for your fire.

- Use very dry wood with max. 20% humidity.
- Our preferred wood is beech wood which becomes thick charcoal. Ash wood also works well.
- Be very careful with using tropical hardwood which becomes very hot. When using too much of it the plate might warp.
- Also charcoal can be used but preferably in combination with firewood
- The ideal log size to use is around 10 x 30 cm. We advise against using larger logs, as these tend to catch fire quickly but generally do not burn down properly due to a lack of space for oxygen in the cone.
- You will need around 1,5 to 2 OFYR® Wood Bags for 4 to 5 hours of cooking. When it is cold or very windy, you might need more wood. After about 5 hours, you will need to empty the cone.

There are various ways to stack the wood. We prefer the Swiss method, but different methods are possible as well.

- Swiss method: stack the pieces of wood two by two, as if you are building a log cabin (see Fig. 3). Place the 2 largest logs parallel on the bottom, then stack the next 2 large logs centred perpendicularly across the first 2. Make sure that the bark faces outwards to limit smoke formation. Continue stacking the logs in this fashion until you have 3-4 layers (as high as the cooking plate).
Light the fire in the middle of the logs.
- By using the OFYR® Buffadoo Blowpipe, it is possible to limit smoke formation when lighting a fire or adding new firewood.
- Depending on the weather conditions, the cooking plate will reach a temperature of around 300 °C on the inner edge and 200 °C on the outer edge.
- Once the fire is burning properly, spread the wood and coal under the edges of the cooking plate. Add new wood in the middle with the bark facing up. Repeat this process until you are done cooking.
- When it is windy, the cooking plate will be hottest on the side where the wind leaves the OFYR® Trailer. Compensate this by pushing more hot coals to the opposite side of the cone.

Extinguishing the fire and removing the ashes

The best way to extinguish the fire is to let it die out on its own. Keep in mind that ashes can stay very hot for a long period of time. Put your ashes in an empty zinc bin and extinguish them with water, before disposing of them in a regular bin.

The best oil to use

Oil is an essential part of cooking with an OFYR® cooking unit. For the first 2 to 3 times, it is recommended to use olive oil. This oil has a lower combustion point, which will help form a nice brown-black hue on the cooking plate.

After the first 2 to 3 times of cooking, we recommend using oils with a higher combustion point. Sunflower oil or groundnut oil are examples of oils that are able to withstand the high temperature of the fire.

Time needed to heat the cooking plate

The time needed to heat the cooking plate properly is highly dependent on the outdoor temperature. This time can range from 25 to 30 minutes in the spring and summer to 45 to 60 minutes in the autumn and winter. The cooking plate is 12 mm thick, so a decent fire is needed to heat it properly.

FIRST TIME COOKING

First fire

The cooking plate of the OFYR® Trailer is made of steel. During manufacturing, the plate is slightly pressed down in the middle. When it is heated by the fire, it will bend downwards even further. Follow these instructions to ensure the cooking plate settles properly and gets used to the high temperature of the fire.

- The first fire should be kept small for roughly 30 minutes to help the steel settle. Make sure to distribute the formed charcoal evenly underneath the plate to properly heat up the steel.
- If you light too big a fire during the first use of the OFYR® Trailer, this might cause the cooking plate to bend too far during future use.
- In some cases, the cooking plate bulges upwards in the middle and becomes convex. If this happens, please contact the store where you bought your OFYR® Trailer because this means that the steel is incorrectly stressed.

Removing factory oil from the cooking plate

The cooking plate will be covered in a protective layer of factory oil upon delivery. Before your OFYR® Trailer is ready to use, this layer needs to be removed.

- Create your first fire and properly heat up the cooking plate.
- Drizzle on olive oil and spread it over the plate with a kitchen towel or white cloth. The olive oil will mix with the protective layer, effectively removing the factory oil. Please note: when the cooking plate is not properly heated, the oil will become a stick black substance that is difficult to remove.
- Keep wiping down the plate 2 to 3 times. The cooking plate is clean and ready to use when the cloth no longer shows traces of the black factory oil and just shows the olive oil instead.
- Time to drizzle on some olive oil and start cooking!

LET'S OFYR®

There are various videos available at www.ofyr.com that illustrate the different cooking techniques. The OFYR® Cookbooks also contain a variety of recipes to give you plenty of inspiration.

MAINTENANCE

Whether you use your OFYR® Trailer frequently or only every now and then, it is important to maintain the cooking unit properly after cooking. By following these tips, you will be able to enjoy your Trailer for many years to come. For video tutorials, you can visit www.ofyr.com.

The Trailer

It is required to do the regular check as described every time you use the OFYR® Trailer. In addition, it is necessary to do the following checks:

- Periodically check that the tyre pressure is max 2.5 bar.
- Regularly check that the coupling works correctly and check for wear.
- Check the power cables for breakage and or damage, like exposure of the wires.
- Periodically check the tires for:
 - Tyre pressure of max. 2.5 bar
 - Tyre tread height* (replace if necessary)
 - Wear like cracks and damage* (replace if necessary)
 - Damages on the rim* (replace if necessary)

**Regulations may vary from country to country, please check this before using the OFYR® Trailer. An annual inspection is required, at the latest after every 5,000 km.*

The tyres and rims need to be replaced with parts from the list below:

Combination	Tyre size indication	Load index (min.)	Speed category symbol (min.)	Rim size(s)	Offset(s) [mm]	Rolling resistance coefficient (RRC) [kg/t]	Tension [kPa]	Rdyn [mm]	Type of tyre
r1	185/60R12C	104	N	5½J / 6 x 12	30	≤ 9*	620	254	C2
r2	195/50R13C	104	N	5½ / 6 / 6½ J x 13	30	≤ 9*	620	254	C2

** For snow tyres, the limits shall be increased by 1 kg/tonne.*

When changing a tyre, always pay attention to tightening the wheel bolts correctly. The supplier of the rims prescribes a tightening torque of a maximum of 90 Nm (consult with the supplier).

WARNING! Risk of accident: Following a wheel change, the wheel bolts need to be tightened after approximately 50 km.

Replacement parts can be purchased via your dealer or from Fyron Group B.V. for at least 10 years.

The Cooking Unit

The cooking plate

The cooking plate needs to be used regularly to limit the formation of corrosion. When oil is not properly baked into the steel, the plate is more likely to corrode.

- If you do not use your OFYR® Trailer for a longer period, it is recommended to oil the cooking plate every 15 to 30 days.
- Climate and weather conditions can influence the amount of corrosion. Salty, humid air will cause more corrosion than dry air.
- Use a spray bottle with pan coating to efficiently maintain the cooking plate.
- If the cooking unit is used frequently, a layer of carbon residue will build up on the plate. This layer makes the plate extra smooth and comfortable to use, but from time to time it can start flaking. When this happens, simply scrape off the flakes with the spatula, then rub on new oil. This way, the carbon residue layer will gradually renew itself.

The cone

Remove the ashes after every use to prevent the cone from getting clogged up. If wet ash is left in the cone for too long or if you live in a wet or salty climate, steel chips may form on the inside and outside of the Corten steel units. These chips are easily removed with the spatula. The proper maintenance is explained in the video: "Maintenance of the OFYR Corten Cone".

The base

While you are cooking, oil might splash on the base. These splashes cannot be removed from Corten steel. To make the splashes blend in, we recommend that you oil the entire base with a kitchen towel.

- Please note: this treatment will darken the colour of the base.
- Please note: when it rains, slightly greasy water may run down the base. This can leave permanent stains on light-toned stoned or wood.

Corten steel

Corten steel is a metal that owes its colour to a self-protecting layer of corrosion that naturally forms over time. This layer protects the steel against rust perforation. We ensure that this corrosion process has already started by the time you receive your OFYR® Trailer. After delivery, it takes another 6 to 12 months for the initial corrosion to turn into a fully protective layer.

- The unit's colour can change over time as the corrosion process may not yet have fully unfolded. We are not liable for any colour changes.
- Any Corten steel parts that are less corroded than others upon delivery are not eligible for replacement. All components will corrode naturally over time due to weather influences. We are not liable for any differences in corrosion between different elements.
- While the corrosion is still superficial, the Corten steel elements may cause orange stains on clothes, skin and the surface they rest on. When it rains, corrosive water may also run off these elements, which can permanently stain light-toned stone or wooden surfaces. We are not liable for stains because of corrosion.

DISCLAIMERS

Fyron Group B.V. is not liable for any injuries or damages because of not following our instructions for safety, setup, intended use and maintenance.

The OFYR® Trailer is a collaboration between OFYR®, part of the Fyron Group, and Creative Production B.V.

The information in this document is subject to change without notice. Creative Production B.V. is not liable for technical errors or omissions in the document. The purchased product may differ from the product as described in this manual.

If you do not trust something or are in doubt about your product, always contact your dealer.

Please contact your dealer, fill in the complaint form, attach photos, mention the VIN number (Vehicle Identification Number) and attach a copy of the COC.

Enclosing the COC is necessary as a check for prevention and theft or illegal use.

For further information, please contact one of our official distributors or dealers.

www.ofyr.com/store-locator

Copyright OFYR
All rights reserved.

Fyron Group B.V.
Gewenten 43A
4704 RE Roosendaal
Nederland

+31(0)165 74 31 10

info@ofyr.com

www.ofyr.com

OFYR Trailer warranty form

Trailer identification number OFYR (on the front of the trailer, on the type plate) :

Year of manufacture (located on the front of the trailer on the type plate) :

Description of the damage/defect:

Pictures of the defect from all angles:

