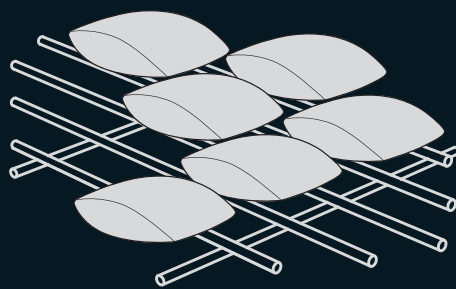




it's simply a matter of taste

coconut shell briquettes

Long lasting premium briquettes
for gas & charcoal barbecues



OUT370800

4kg



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LIGHTING OUTBACK® COCONUT SHELL BRIQUETTES USING A GAS BARBECUE: For the authentic taste of a charcoal barbecue use Outback® Coconut Shell Briquettes on your Outback® gas barbecue. Remove the flame tamers from your Outback® barbecue. Place the Outback® briquette basket directly above the burners. Spread an even layer of Outback® Coconut Shell Briquettes on the base of the Outback® briquette basket. Ignite the burners following the manufactures instructions. Set the burner controls to medium. When the briquettes are glowing evenly, covered by a grey ash (*after approx. 15 minutes) turn off the burner controls and you can start cooking. Grilling duration lasts approx. 1-2 hours (igniting the burners again will increase the grilling duration).

LIGHTING OUTBACK® COCONUT SHELL BRIQUETTES USING A CHARCOAL BARBECUE: Outback® Coconut Shell Briquettes are premier barbecue briquettes and as such are harder than ordinary charcoal briquettes or lumpwood charcoal. It is important to use plenty of fire lighter cubes when lighting. Form a pyramid of Outback® Coconut Shell Briquettes on the base grill of the barbecue. Place several lighter cubes into the briquettes and light with long matches or an extended gas lighter (Alternatively use an Outback® Charcoal Starter). IT IS IMPORTANT NOT TO DISTURB THE BRIQUETTES FOR APPROX. 30 MINUTES. The orange glow will continue and increase until the briquettes are covered in a white ash. After approximately 30 minutes you can start cooking. **Grilling duration lasts approx. 4 hours

IMPORTANT GUIDANCE NOTES

While we cannot provide for every eventuality, we do provide the following guidance. Always follow instructions and recommendations of the equipment and fuel manufactures, together with those of your food suppliers. **WARNING:** Keep out of the reach of children. Risk of fatality from carbon monoxide poisoning. Do not use in a confined space e.g. in a house, tent, caravan, vehicle or other confined space. When igniting do not inhale the smoke. Do not use flammable liquids on lighted briquettes. Do not leave lighted barbecues unattended. Do not move your appliance once it has been lit. **ATTENTION:** Store Outback® Coconut Shell Briquettes in a dry place away from direct sunlight and open fire. Always wash hands thoroughly when handling raw or prepared food and before eating. Raw meat can contain harmful bacteria and should be kept separate from cooked and prepared food. Always check your food is fully cooked before serving. **EXTINGUISHING:** Close barbecue lid and vents. Wait until briquette embers are completely out and cold before discarding.

CARBON MONOXIDE HAZARD		





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Outback® Coconut Shell Briquettes enable traditional charcoal cooking on all Outback® premier 3, 4 and 6 burner gas barbecues. Simply place our Outback® Coconut Shell Briquettes into our exclusive charcoal basket. Light the fuel using the gas burners, leave for around 15 minutes until the briquettes are covered by a grey ash, then turn off the gas. The briquettes will continue to burn, guaranteeing that great charcoal flavour. See back of pack for full lighting instructions.





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Outback® Coconut Shell Briquettes are 100 % natural, made in India from coconut shells left over from coconut processing. The shells that we use are harvested in a sustainable manner, without harming coconut palm trees, animals' habitat or the environment. Free from additives and chemicals, the briquettes are easy to light and burn up to 4 hours.



www.outbackbarbecues.com