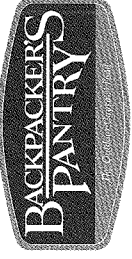
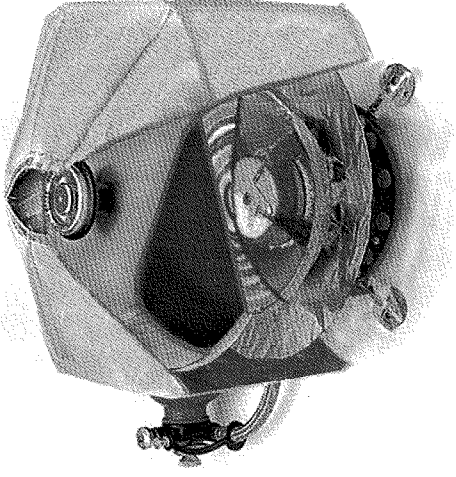


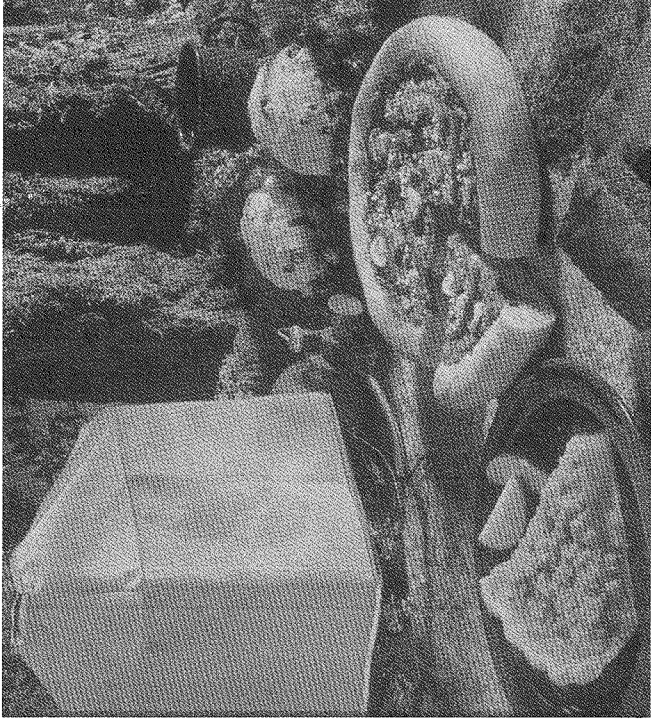
OUR CHEF ~YOUR ADVENTURE!



OUTBACK OVEN™



A Field Guide to the Outback Oven **BACKCOUNTRY BAKING 101**



For a complete reference of all of our products go to:

www.backpackerspantry.com



Backpacker's Pantry
6350 Gunpark Drive
Boulder, CO 80301
(303) 581-0518
(303) 581-9288 FAX

CONVECTION DOME

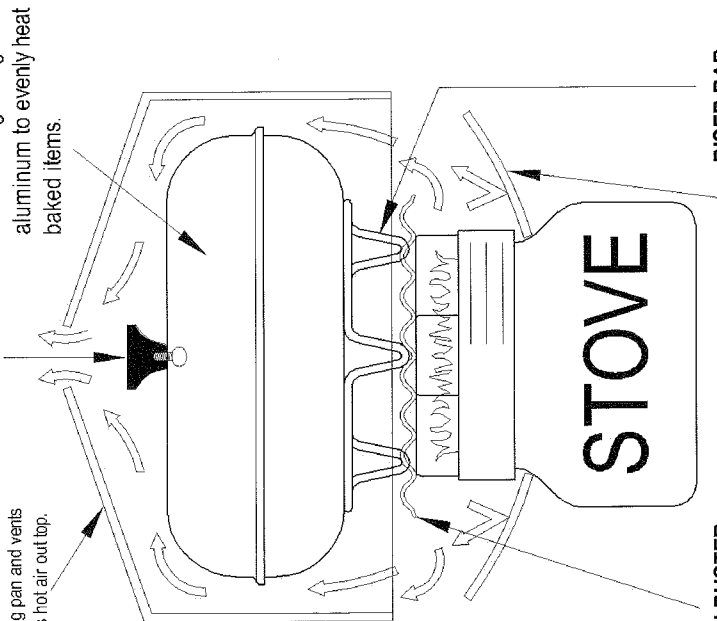
Aluminized fabric dome concentrates heat around baking pan and vents excess hot air out top.

THERMOMETER

Viewed through vent hole to monitor baking temperature.

BAKING PAN

Non-Stick baking pan made with lightweight aluminum to evenly heat baked items.



SCORCH BUSTER

Ribbed stainless steel disk disperses heat and prevents flames from coming in contact with baking pan.

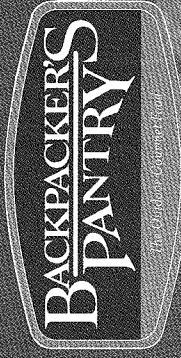
REFLECTOR COLLAR

Aluminum collar directs heat upward, boosting efficiency and shielding stove from overheating.

RISER BAR

Snaps into Scorcher Buster and raises baking pan above heat to prevent scorching.

STOVE



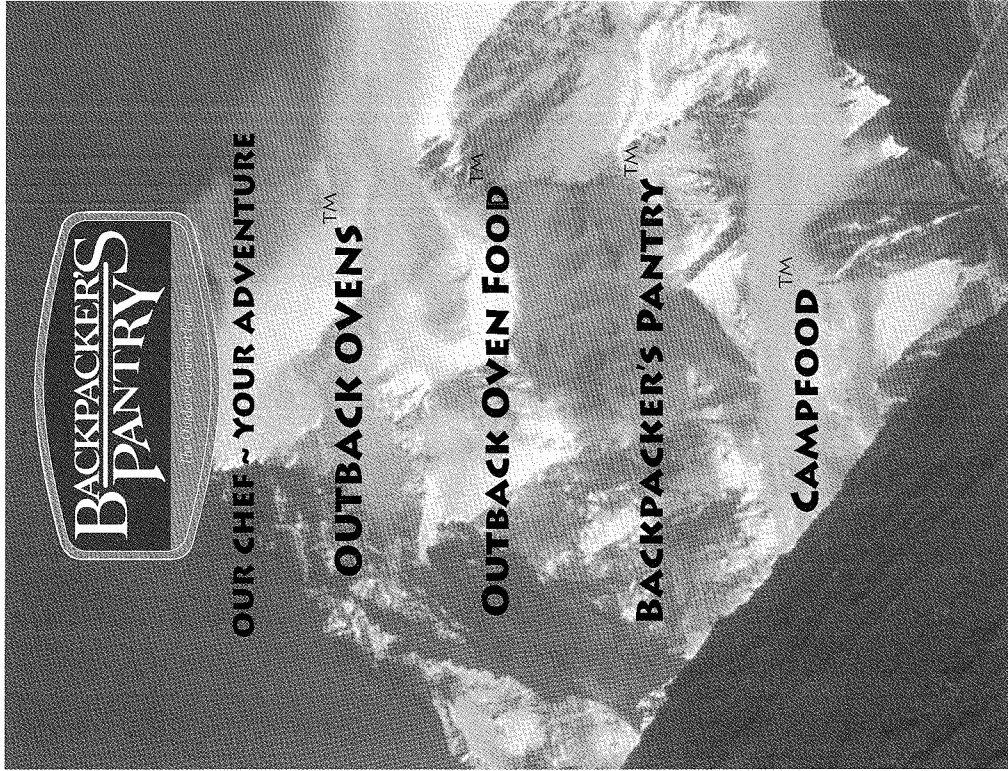
OUR CHEF ~ YOUR ADVENTURE

OUTBACK OVENS™

OUTBACK OVEN FOOD™

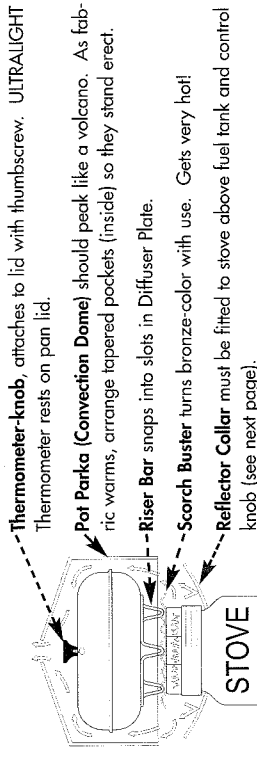
BACKPACKER'S PANTRY™

CAMPFOOD™



OUTBACK OVEN™ OPERATING INSTRUCTIONS PLEASE READ THIS!

Thank you for buying an OUTBACK OVEN™. If you are the type of person who doesn't normally read instructions, have a peek at the diagram below, then have someone read this part to you:

- o Never use oven at high stove output or leave unattended; you may damage your oven or stove (trust us).
 - o Stove must be fitted with Reflector Collar to shield base of stove and ground below (not needed for box stoves with external fuel tanks).
 - o Turn down heat if you see smoke coming from Convection Dome; it means fabric is being degraded from direct flame contact or intense heat.
- 
- Thermometer-knob, attaches to lid with thumbscrew. ULTRALIGHT Thermometer rests on pan lid.
 - Pot Parka (Convection Dome) should peak like a volcano. As fabric warms, arrange tapered pockets (inside) so they stand erect.
 - Riser Bar snaps into slots in Diffuser Plate.
 - Scorch Buster turns bronze-color with use. Gets very hot!
 - Reflector Collar must be fitted to stove above fuel tank and control knob (see next page).

First time your oven is used: Wash pan and lid. Some smoke will be produced as manufacturing residues burn off Scorch Buster and Pot Parka. Practice at home first.

BAKING BASICS:

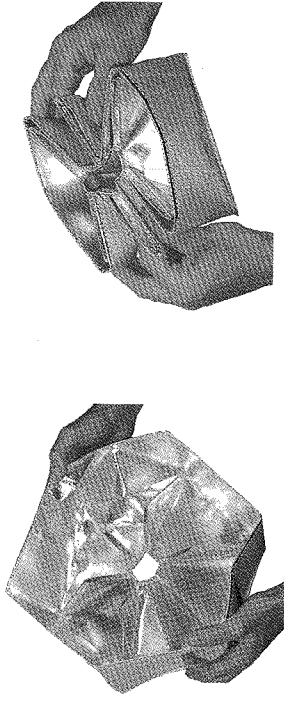
1. Stove must be level with Scorch Buster centered over burner grate.
2. Start stove on low, increase output slowly as thermometer equilibrates.
3. Allow 5-10 minutes for oven (with food) to WARM-UP to BAKE zone. Adjust stove output to hold at upper BAKE zone. Never turn stove on high! (see Thermometer on next page).
4. If oven gets too hot on stoves lowest setting, turn off stove and place a towel over Pot Parka. Wait until oven cools into BAKE zone, then re-light (re-priming white gas stoves should not be necessary).
5. Can be used over campfire coals. Avoid rip-roaring flames.

REFLECTOR COLLAR: Collar is placed between the burner and the fuel tank, and shields the tank from excessive heat. Cutting of the Collar is necessary; customize it to fit your stove.

CAUTION: Cut metal edges can be very sharp.

Use template and follow instructions glued to Reflector Collar. Modify Reflector Collar to fit your particular stove.

STOWING POT PARKA: Lay upside down, curving "skirt" over tapered pockets, creating 6 ridges and valleys. Grasping two opposite ridges, deepen adjacent valleys into pleats and flatten. (Play with it, it's easy.)



THERMOMETER: The thermometer of the Outback oven is a simple "bi-metal" type that measures air temperature at the top of the Pot Parka. To provide a reliable reading, it must be positioned below the Parka's vent hole.

Because heat is absorbed by the pan and food, thermometer readings increase gradually. The highest readings will occur near the end of the baking cycle. The optimal baking reading for the 10" Oven is around the "E" in BAKE. The Ultralight Oven could be as high as the "B" in BURN. If the thermometer does read in the BURN area, simply take off the Pot Parka and allow the pan to cool.

For more detailed instructions on modulating the heat, see Advanced Baking Tips. Windy Conditions: Wind can overpower Oven's natural convection. Baking time and thermo readings will vary. Use a wind screen. Avoid add-on screens that touch base of pan. A flap of foil with twisted tail inserted in tapered pocket of Parka can serve as a baffle over vent hole.

SITUATIONS AND SOLUTIONS

"My MSR stove won't simmer."

Clean jet before every use. Make small adjustments on control knob, then wait 20-30 seconds for flame to equilibrate. Be patient - you can simmer!

"The Oven gets too hot on my stove's lowest setting."

Turn off stove, cover pot Parka with towel (don't remove Parka). When Oven cools to BAKE, re-light stove. White gas stoves should not require re-priming because heat from Scorch Buster keeps jet hot. Extension lighter (for barbecues) is handy. It's OK for Thermometer to creep into BURN zone at end of baking cycle - means food is nearly done.

"Smoke starts coming from my Pot Parka."

This signifies a "hot spot" on Parka fabric. Rotate Parka (using fingers in vent hole) and turn down heat. If condition persists, make sure Scorch Buster is level and centered.

"How do I keep food from sticking to my cookset pot?"

Use Quick Release Sheets (baking parchment).

"Thermometer won't go into BAKE, or food takes too long to bake."

Make sure Parka stands tall and Thermometer is deep in vent hole (assures accurate readings.) Gradually increase heat. (see Windy Conditions).

"Food isn't done on top, or is overdone on bottom."

Stove may be too hot. Lid inhibits browning on top, like a covered casserole in your home oven. (See Advanced Baking Tips, next page.)

"How can I tell when food is done?"

Center is firm and utensil poked into middle comes out dry; bottom is brown and top dry. Avoid removing pot Parka any more than necessary - it's like taking food out of Oven. When it smells like Pizza (or brownies, or coffee cake, etc.), it probably is. Temperature, Time and Smell are the keys.

HIGH ELEVATION BAKING

Yeast dough works fine at elevation. For pre-blended cake and biscuit mixes, add 3 Tbs. flour and 3 Tbs. water above 5,000 feet, and an extra Tbs. of each for every 1,000 above that. For "scratch" recipes, reduce baking powder by 1/2 tsp. for every 2,500 feet above 5,000.

ADVANCED BAKING TIPS

Modulating Heat. You get the most even baking and best fuel economy by matching the output of your stove with the Oven's thermal profile. Start with a moderate flame as Scorch Buster and Baking Pan get hot. Turn down as Thermometer enters BAKE zone, and lower still at top of BAKE zone. At end of baking time, turn off stove and cover Pot Parka with towel; food will continue to bake using no additional fuel. The thicker the dough or batter in the pan, the more important it is to modulate heat for even doneness.

Mix it up. Save on water and clean-up by mixing cake batter and bread dough right in Oven pan. A quick wipe with damp towel cleans all.

On Deck. For multi baking sprees, have next item mixed and ready to go. Slide pizza out of the pan and pour in brownie batter. Get the picture?

Cool It. Chill that Apple Pie by floating the pan in an eddy on that icy creek.

Go Topless. To get foods browned on top, try baking without the lid. With experience, you can tell if heat is right by listening to sound of stove, appearance of flame, and smell of food - so you don't need lid and Thermometer. Topless baking works best for breads, pizzas, etc. Pot Parka rests directly on food, so clean it as soon as you're done baking. (You can vent pan by setting lid slightly askew.)

Getting a Rise. A nice warm place for rising bread dough may not always be available on the trail. Use the Oven! Heat Oven with kneaded dough for 2 - 3 minutes (just enough to heat Scorch Buster and Pan) then turn off heat and cover with a towel or jacket. Repeat heat if needed.

BEYOND BAKING

The **OUTBACK OVEN™** is an innovative system you will use every time you cook. Lab tests prove the **OUTBACK OVEN™** substantially reduces fuel consumption. Use the Pot Parka alone to conserve fuel, speed heating (especially at altitude), and for keeping food warm. It also makes an effective snow meller for winter camping.

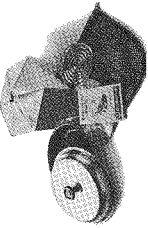
Backpacker's Pantry Freeze-Dried Meals attain optimum flavor and texture when baked. Combine mix with cold water; bake 10-20 minutes (taste for doneness). Baking assures full rehydration - especially at elevation where water boils at a lower temperature - eliminating "chewy noodles" and indigestion problems.

Independent Lab Tests prove that the **OUTBACK OVEN™** substantially reduces fuel requirements; for every trip you take, for every meal you prepare.

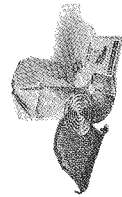
BACKPACKER'S PANTRY PRODUCTS & ACCESSORIES

OUTBACK OVEN™, BACKPACKER'S PANTRY & CAMPFOOD

FOODS - Large assortment of breakfasts, entrees, side dishes and desserts. All easy to prepare and delicious. See www.backpackerspantry.com for the whole menu!



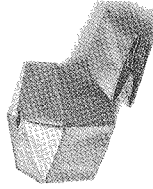
OUTBACK OVEN™ 10" - Our best selling Outback Oven. 10" non-stick pan, lid, thermometer, 10" pot parka, reflector collar, scorch buster, riser bar and backcountry baking booklet.



OUTBACK OVEN™ ULTRALIGHT - The ultimate lightweight baking solution. Thermometer, 8" pot parka, reflector collar, scorch buster, riser bar, 20 quick release sheets and backcountry baking booklet. Use with your own pan.



PAN WITH A BITE 10" - Non-stick frying pan with jaws pot lifter



POT PARKA - Aluminumized Fiberglass dome that keeps heat around cookware. Extremely efficient at retaining heat, decreasing cook times, and decreasing fuel usage. Come in sizes to fit 8", 10" & 12" pans.



CUTTING BOARDS - Two sizes available: 7" & 10" diameters. Made with high density plastic.



JAWS POT LIFTER - Aluminum pot gripper designed to be used with non-stick pans.

PRODUCTS & ACCESSORIES (CONT.)



PACK BOWL (4 PACK) - 3 liter lightweight collapsible bowl. Can be used with boiling water. Excellent utility container.



WOODEN SPOON - The perfect backcountry spoon. Great for mixing and eating with. 8" long.

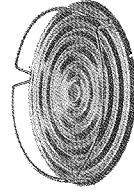


U.T.U. SPATULA/KNIFE - Bamboo spatula designed to be used with non-stick cookware. Bamboo is the perfect backcountry material; lightweight and durable.

QUICK RELEASE SHEETS (20 PACK) - Parchment paper pan liner to ease cleanup. Perfect for non-TEFLON coated pans.



OUTBACK OVEN™ THERMOMETERS - Replacement thermometers for the Outback Oven™ and Outback Oven™ Ultralight.

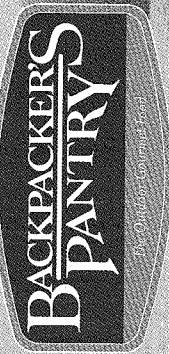
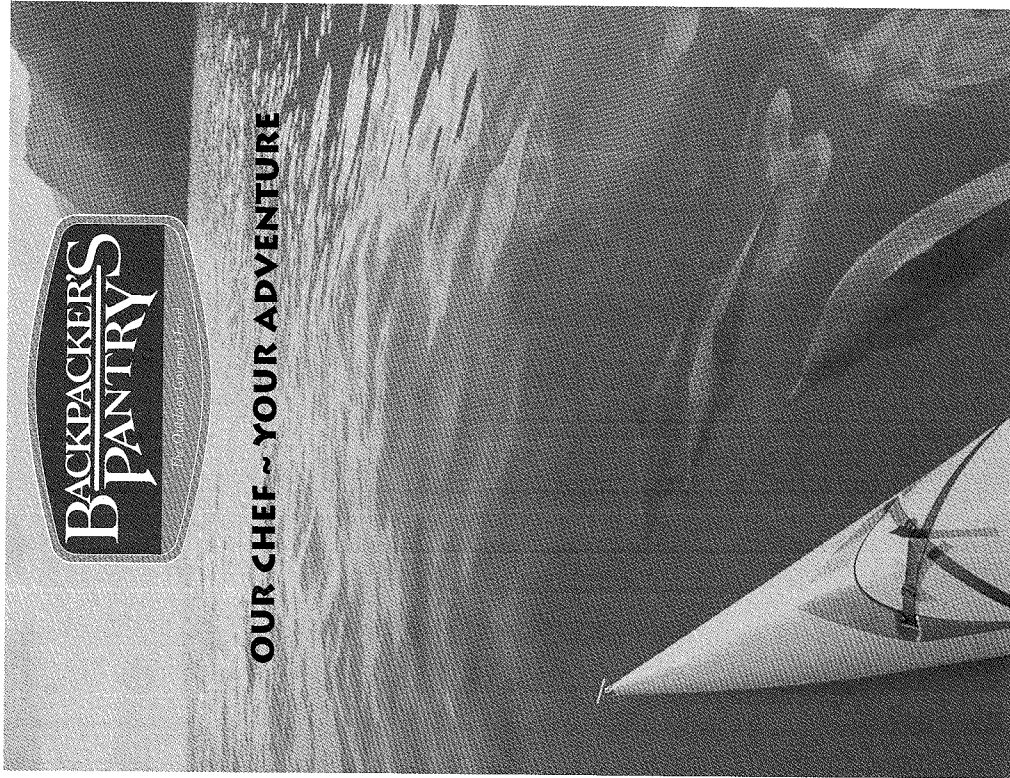


SCORCH BUSTER - Diffuses heat from stove to help avoid food scorching.

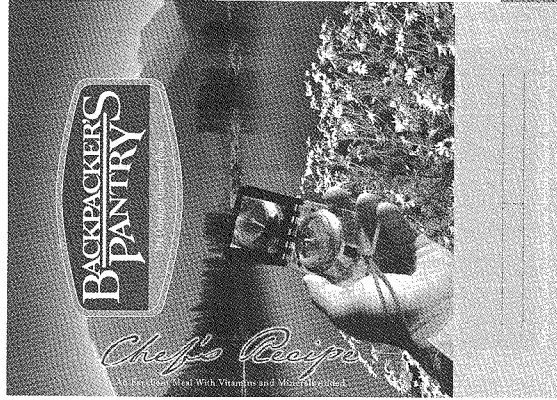
SCORCH BUSTER & RISER BAR - Diffuses heat from stove and creates space for air to circulate between Scorch Buster and pan. Helps avoid food scorching and allows even baking.



REFLECTOR COLLAR - Aluminum sheet that sits below stove burner to reflect heat up into the oven.

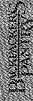
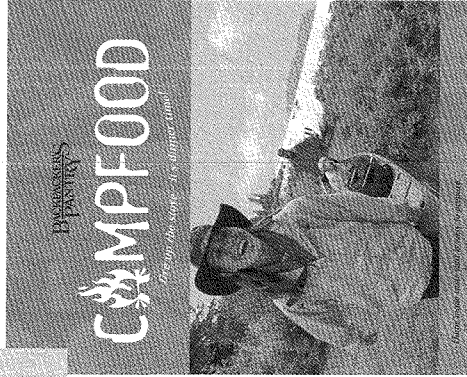


OUR CHEF ~ YOUR ADVENTURE



Chef's Recipe
A Great Meal With Vitamins and Minerals

BACKPACKER'S PANTRY outdoor food products offer a wide variety of gourmet meals to enhance your outdoor experiences.



CAMPFOOD
Easy to Prepare. Easy to Enjoy.

CAMPFOOD outdoor meals are specifically made for the cost-conscious outdoor adventurer. **CAMPFOOD** has a full line of breakfast, lunches and dinners.