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Thanks for purchasing the 5 in 1 – they are a really great, versatile unit (we love ours!). The clue to how to use it & where all the bits go is really in the pictures on the front and back of the box (men never read instructions so there is no instruction booklet!)



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1 - The 2 x little trays that look like little open-top oblong boxes are humidifiers. The clip on the side slides into the 'hook or pocket' on each side of the box with the handle. You can put wine or beer in these which then gradually steams away while you are cooking 'humidifying' and keeping moist whatever you are cooking (eg: roast, or chicken, etc) which is on the plate on the top. Slide the box with the handle into the open bottom tray (it has 2 x slide bars on the bottom) and place the plate with the holes (the Gill Topper) on top & put your roast (or what-ever) on top. You can use the humidifiers with or without the smoker chips (see below & as in the pic). You can also use the humidifiers with the 'ever popular' Beer Can Chicken.

1 – Smoker box – you can buy smoker chips in lots of BBQ stores & probably Bunnings as well! They come in loads of nice 'flavours' these days (best to get the proper ones to make sure that you don't accidentally use treated wood if you created your own). Put the smoker chips into the tray with the handle, slide the box with the handle into the open bottom tray (it has 2 x slide bars on the bottom) & pop the plate with the holes on the top. Put your fish / chicken / roast on the top & put in your BBQ with the hood down. Once it starts to smoke – turn the heat down a bit so it cooks nice & slow & takes in the smoky flavours. You can also use the humidifiers with this (humidifiers on the sides & the chips in the middle) to keep your cook moist.

2 – Beer Can Chicken – there is a little round cup with a 'clip' underneath. Put the clip onto the centre holes of the plate with the holes & turn it to lock into position. Pop the plate (cup up) on the open bottom tray – it has 2 x slide bars on it. Put some beer (or wine) into the cup then place the wire chook-support into the cup. Pop it into your BBQ. Place the chicken over the top of the cup (best to put the chicken onto the cup when it is already in place in the BBQ to save it ending up toppling over!) Hood down – cook slow. The beer or wine in the cup keep the chicken moist & adds a little flavour.

3 – Kebob grilling. The long flat skewers are kebob skewers & are fantastic. Thread all of your ingredients (cherry tomatoes, mushy's, chicken or beef chunks, king prawns, capsicum, onion chunks, etc) onto the skewers & place the skewers onto the open bottom tray with the 2 x slide bars on it. The skewers lie across & into the notches on each side. These are great as they hold quite a bit of food & because they are flat your food pieces don't slip around when you are trying to turn them over. There is a bit of overhang on the sharp end & the handle end so have a quick look before you prepare so that you don't thread too many pieces.

4 – Grill topper – Place the tray with the holes onto the open bottom tray & cook your BBQ on the top of the tray over the grill. If you are using a public BBQ or if your BBQ grill is old & too hard to clean – this is great to give you a nice clean work surface (and you can pop it into the dishwasher when you're done!)

5 – Jalapeno roaster – You can buy Jalapeno chilli's from time to time in the shops – they are becoming more popular these days. Make sure that you get ones that are a reasonable size in diameter so that they sit in the 2.5 cm holes in the tray. You can place the Jalapeno's into the holes as they are with the stem in place & roast them – if you like things real hot. If so, now go to \*\* below for cooking. Alternatively, cut the top off (stem end) & if you like it REAL hot leave the seeds in place, or, if you're not that fond of having your scalp sweat & losing all of your taste buds – carefully cut the seeds, & the whitish membrane that holds them, out with a sharp knife – wear kitchen gloves when doing this as your fingers will take on the heat from the chilli & it's then awful if you then rub your eyes or face. You can leave the chilli's like that & cook them (if so go to \*\* below for cooking), or stuff them with whatever you choose – cheese, cheese & a little finely chopped & fried bacon, even all a little finely chopped & fried shallot. Make sure whatever you stuff them with is already 'cooked' or OK to eat raw as it doesn't really get hot enough inside the Jalapeno to cook anything – only hot enough to 'say' melt & warm up.

\*\* Cooking: Pop the Jalapenos into the holes in the grill topper tray & put the tray onto the open bottom tray, pop it into your BBQ & put the hood down. Keep an eye on them as they cook quite quickly & can burn underneath. Keep the BBQ on a low to medium heat. These are great finger food or appetisers & also as an accompaniment to steak or chicken.

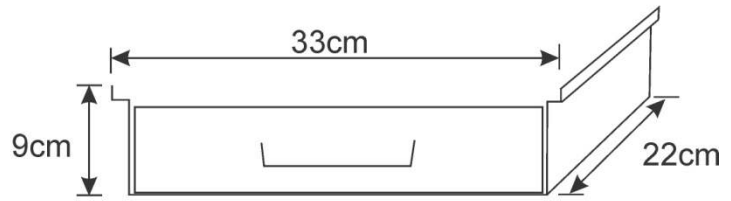
Now – some of the above say to pop into your BBQ & put the hood down, this is because it's best cooked in an 'oven type' of heat or environment (like the Beer Can Chicken or the Roast) ... if your BBQ doesn't have a hood then take down the sizes on the next page and you can pick up 'say' an old Dutch Oven (a metal one not cast or it will weigh a ton!), or old big stock-pot or a large Wok or Wok domed lid -- often find these types of things at second hand shops or your local Chinese Grocer. Then just set up your chicken or your roast onto the Man Law 5 in 1 – as you need to & invert the stock pot or whatever you have found (and cleaned up!) over the top. This will keep all the heat in and make it like a little oven to cook in on your BBQ ... no messy oven to clean at the end – just the BBQ!

Hope you get loads of enjoyment from your Man Law Premium BBQ Tools ..

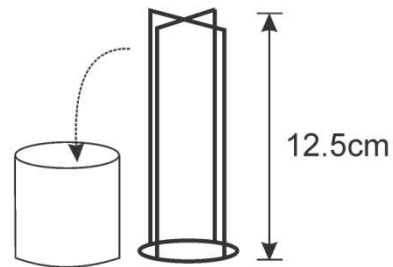
Cheers from Liz, 2 I.C. to the Head Griller.

Sizes on the next page ....

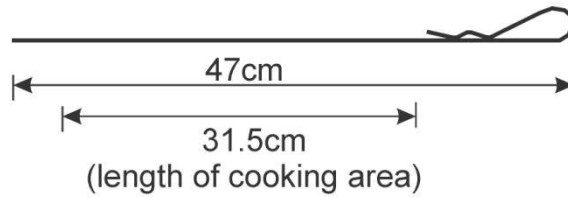
Sizes:



A small roast on top may make it 'say' 15 - 20cm high on top of the 9cm grill topper.



A chicken standing on top may make it 'say' 25cm high on top of the 9cm grill topper.



Each of the holes in the grill topper for the Jalapeno's are 2.5cm diameter