



New Frontier COOK-ALL

It's so versatile, you and your family can enjoy *hot cakes, bacon, sausage and eggs* for breakfast. Next you can show off your COOK-ALL by having *grilled sandwiches or fajitas* for lunch. Or how about *steaks* for dinner? Then after dinner, make *popcorn* for the kids. Next time you're out, how about *steamed oysters, buffalo wings or blackened fish*?

The versatility of the NEW FRONTIER COOK-ALL has exceeded even our expectations. It may be used as a fryer, griddle, skillet or wok, and by using the NEW FRONTIER CAMPFIRE cover as the lid for the COOK-ALL, the COOK-ALL now becomes a Dutch oven, steamer or popcorn popper.

The support stand of the NEW FRONTIER COOK-ALL may be used without the pan to support a large pot of chili, stew, or my personal favorite — red beans and rice. It may also be used to support a pot of coffee or to boil water.

Cleaning up the COOK-ALL is a breeze! When you have finished cooking, simply pour a cup of water into the hot pan — as it flashes to steam, it loosens food particles, then empty, wipe and store.

The NEW FRONTIER COOK-ALL consists of a 19" diameter pan made of 10 gauge steel which has genuine horse shoe handles. When not in use, the pan stores in a convenient canvas tote bag, which is provided. A pan support frame is also provided and is designed to be stored inside the NEW FRONTIER CAMPFIRE, when not in use.

Here is a list of foods we have prepared on our COOK-ALL

This is only a partial list — but you get the idea!

Stir-Fry	Buffalo-Wings	Bacon	Eggs	Sausage	Fajitas	Pancakes
Hamburgers	Fried Chicken	Steaks	Oysters	Shrimp (fried)	Shrimp (steamed)	Popcorn
Corn Bread	French Fries	Biscuits	Muffins	Blackened Fish	Grilled Cheese	Hashbrowns

HERE'S WHAT YOU GET



SUPPORT STAND



PAN



CANVAS TOTE BAG

When you receive your New Frontier Cook -All you should have the following items:

1. Pan

2. Support Stand

3. Tote Bag

You will note that the pan has a coating of cooking oil. This is to protect the pan during shipping.

Prior to using, we recommend washing the pan in hot soapy water, using a dish liquid such as Dawn or any grease cutting detergent. Rinse well

Now you are ready to season pan.

Seasoning Instructions: You may season the pan in much the same way that you would a cast iron skillet. I personally prefer using salt pork (fat back). Another popular method is by rubbing the heated pan with table salt and peanut oil. The pan will season more, with use. Once you have seasoned the pan DO NOT clean with scouring pad or harsh detergents.

To clean the pan after cooking simply pour approximately one cup of clean water onto surface of the hot pan. As the water flashes to steam it will loosen food particles. Now, empty pan and wipe clean. This allows the surface to remain seasoned.

Storage: Once the pan is cleaned and cooled it may be stored in the tote sake, which is provided. The support stand may be stored inside the New Frontier Campfire.

Cooking Instructions: Below you will find a handy cooking table that we think will be useful to you

TYPE OF COOK	TYPE OF FOOD	SUGGESTED TEMP	WITH/WITHOUT LID
STEAMER *	Oysters, Crabs, Shrimp	High	With Lid
BREAKFAST	Pancakes, Bacon	Low	Without Lid
CORN POPPER	Pop Corn	Medium	With Lid
FRYER	Buffalo Wings, Fries	Medium	With or Without lid
DUTCH OVEN *	Biscuits, Corn Bread	Medium Low	With Lid
GRIDDLE	Hamburgers, Steak, Etc.	Medium	Without Lid
WOK	Stir Fry, Fajitas	Medium	With or Without Lid
SKILIET	Blackened Fish	High	Without Lid

* Note: When using the Cook - All as a steamer or Dutch Oven a cake rack or grate may be used to raise food above surface for even better results.

STEAMER



- Oysters
- Crabs
- Shrimp

BREAKFAST GRIDDLE



- Pancakes
- Eggs
- Bacon

CORN POPPER



- Pop Corn

FRYER



- Buffalo Wings
- French Fries

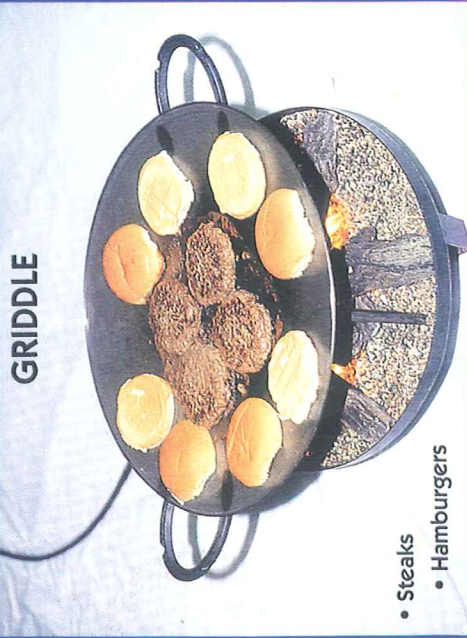
DUTCH OVEN



- Biscuits
- Muffins
- Cornbread

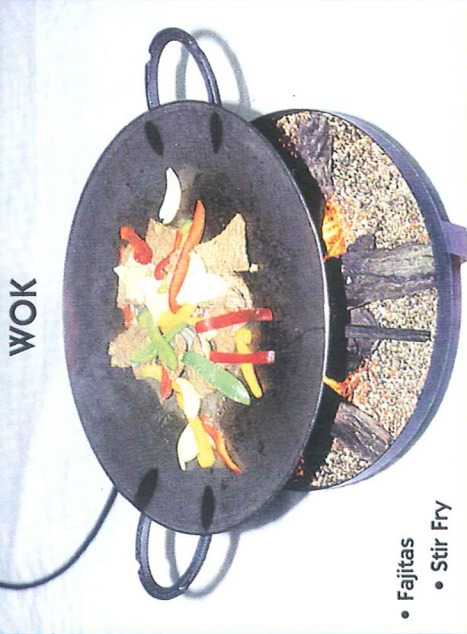
INTRODUCING THE
New Frontier
COOK-ALL
 OUTDOOR COOKING
 At It's Best

GRIDDLE



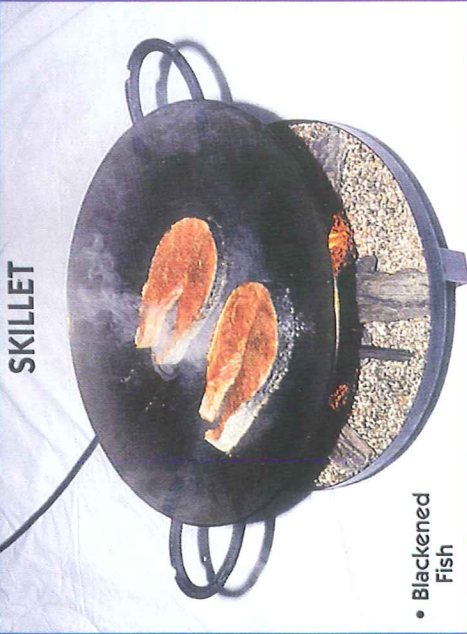
- Steaks
- Hamburgers

WOK



- Fajitas
- Stir Fry

SKILLET



- Blackened Fish

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