
O-YAKI

USER MANUAL



O-YAKI SKEWER SYSTEM

MODELS: SC2017-9SET, CM2017-7SET, CG2017-12SET

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IMPORTANT SAFEGUARDS

ATTENTION! BEFORE USING YOUR O-YAKI SKEWER SYSTEM, PLEASE REVIEW THE BASIC SAFETY PRECAUTIONS LISTED BELOW:

- **READ ALL INSTRUCTIONS BEFORE USING YOUR O-YAKI SKEWER SYSTEM**
- **CAUTION! O-YAKI SKEWERS ARE SHARP - TO AVOID INJURY, USE EXTREME CAUTION WHEN LOADING MEAT OR VEGETABLES ONTO INDIVIDUAL SKEWERS**
- **NEVER PLACE YOUR O-YAKI SKERWER SYSTEM IN THE OVEN WITHOUT PLACING IT ON A BAKING SHEET**
- **USE CAUTION WHEN REMOVING O-YAKI SKEWER SYSTEM FROM OVEN OR GRILL USE HEAT SAFE OVEN MITTS- THE O-YAKI SKEWER SYSTEM, BAKING SHEET, AND THE FOOD WILL BE VERY HOT**
- **USE CAUTION WHEN USING YOUR O-YAKI SKEWER SYSTEM AROUND CHILDREN. THE SKEWERS HAVE SHARP ENDS.**

CAUTION!

- **USE EXTREME CAUTION WHEN REMOVING COOKED MEAT AND/OR VEGETABLES FROM YOUR O-YAKI SKEWER SYSTEM**
- **USE EXTREME CAUTION WHEN REMOVING THE SKEWER SYSTEM FROM THE GRILL OR OVEN**

- **DO NOT USE IN MICROWAVE OVENS**



INTRODUCTION

Congratulations on your recent purchase of the **O-YAKI SKEWER SYSTEM**!

Get ready to enjoy delicious Kebabs at home anytime. O-YAKI's patented design allows for even cooking and eliminates the need to rotate the skewers.

Your O-YAKI SKEWER SYSTEM saves you time. Cook nine kebabs at once without worrying about rotating the skewers throughout the cooking process.

Cook and entire chicken without basting or turning. Cook whole pumpkin or squash with minimal effort.

PARTS & FEATURES

What's included with your O-YAKI SKEWER SYSTEM:

- (1) O-YAKI stainless steel base. Figure I
- (9) O-YAKI stainless steel skewers. Figure II

Note: Skewer length is based on O-YAKI model purchased.

- (1) O-YAKI Recipe Booklet (BONUS ITEM)
- (1) Storage Bag

ASSEMBLY INSTRUCTIONS

Read all instructions before you start.

STEP-BY-STEP

1. Place O-YAKI Base on a foil-lined sturdy baking sheet with the large ring facing up.
2. Insert the skewers one at a time starting with the large ring hole marked #1 match it to the #1 on the smaller ring—rest the skewer on the smaller ring— place rest of the skewers around the ring. Load opposite skewers to maintain balance.

Skewers should have the food already on them (in case of kebabs etc.) or be placed empty for roast chicken, pumpkin or squash.

Additional sets of O-Yaki skewers in varying lengths are available through our website or through our vendors.

GETTING STARTED

FOR INDOOR USE: - with 'standard' oven¹ or European Oven²

Adjust oven racks to accommodate your O-YAKI SKEWER SYSTEM - some oven racks may need to be removed

1. Place the O-YAKI Base (Figure I) on a flat baking sheet, roasting pan, or 9- inch cake pan - to collect any drippings and/or marinade that may be released during the cooking process.
2. Load the desired meat, fish, and/or vegetables onto the O-YAKI Skewers. (Figure II)
3. Insert each loaded O-YAKI Skewer through the corresponding skewer holes within the O-YAKI Base. To maintain balance, load the O-YAKI Skewers opposite each other until the entire O-YAKI Base has been filled (Figure III)
4. Slide the tray into the oven and close the door.
5. Cook and serve the food as per instructions in the recipe booklet.

Standard Oven internal dimensions width height deep

European Oven internal dimensions width height deep

Standard Grill high domed round charcoal grill or any high domed gas grill

Figure I

(O-YAKI Base)



Figure II(Skewers)

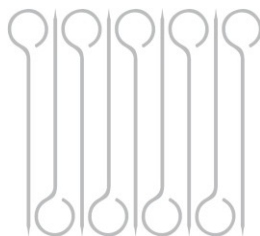


Figure III



FOR GRILL USE: Standard Grill ³

Before heating up your grill, make sure your grill is large enough to hold the skewer system. You may need shorter (7-inch) skewers for your grill.

1. Place the O-YAKI Base directly onto the grill grate.
(Figure I)
2. Load the desired meat, fish, and/or vegetable onto the O-YAKI Skewers. (Figure II)
3. Insert each loaded O-YAKI Skewer through the corresponding skewer holes within the O-YAKI Base. To maintain proper balance of the O-YAKI SKEWER SYSTEM, load skewers opposite each other until the entire O- YAKI Base has been filled (Figure III)
4. Close the grill cover, cook for the recommended number of minutes, and serve.

GENERAL GUIDELINES

FOR OVEN USE: with 'standard' oven¹ or European oven²

Always place your O-YAKI SKEWER SYSTEM on a sturdy baking sheet. choose a baking sheet with raised edges - to collect all drippings.

To minimize cleanup, line your baking sheet with foil.

Before turning on your oven lower your oven grates to the lowest setting

Note: You may need to remove all additional oven grates to maximize space for the O-YAKI SKEWER SYSTEM within your oven.

CLEANING & STORAGE

After using your O-YAKI SKEWER SYSTEM:

Wash the skewers and base in warm water, or in the upper rack of a dishwasher

The O-YAKI SKEWER SYSTEM may be stored using the provided bag and placed in any kitchen drawer. The bag can also be placed on a hook, to save drawer space.



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