

COBB™



Grilling



Frying



Roasting



Boiling



Smoking

SAFE OUTDOOR COOKING WHEREVER YOU ARE



THE COBB IS A COMPACT, PORTABLE, VERSATILE, ENERGY EFFICIENT COOKER THAT PERFECTLY COMPLEMENTS THE LIFESTYLE OF AN OUTDOOR ENTHUSIAST OR A HOME ENTERTAINER.

THE SIMPLEST DISH CAN BE COOKED ON THE COBB, BUT THE COBB CAN ALSO LIBERATE THE CHEF IN YOU, TO COOK THE MOST ELABORATE DISHES, ANYWHERE, ANYTIME.

COBB™

SAFE OUTDOOR COOKING WHEREVER YOU ARE

Safe cooking: The innovative concept behind Cobb

The design of the Cobb portable cooker originated with safety in mind. An innovation straight out of Africa, the Cobb was initially designed as a cooking system for people in rural areas who had no access to electricity. The Cobb allowed for safe cooking with minimal risk of dangerous fires. The first prototype of the Cobb cooker was a ceramic sphere-shaped device that cooked well, but was heavy and cumbersome. The initial fuel source for the Cobb was dry corn cobs, abundant in rural Africa, hence the grill's name. The Cobb cooker has been refined over and over and the result is a small, eco-friendly, portable and incredibly efficient cooker, allowing you to cook anything, anywhere, anytime.

Ready to cook within 10 minutes when using the Cobble Stone. The base is cool to the touch on the outside, while searing hot on the inside.



This unique portable lifestyle cooker is truly in a class of its own. The Cobb can roast, bake, smoke, fry, boil and grill without the unwanted excess fat. The base always remains cool-to-touch on the outside whilst cooking hot on the inside. Cobb cooking is fuss-free and fat free. Perfect for home and away, the Cobb is easy to use and easy to clean, allowing you to cook anything, anywhere, anytime.

Dishwasher Safe

Weighing only 4 KG zipped into a Cobb carry bag it's 325mm wide x 270mm high. You can move your Cobb while cooking to wherever the social gathering may be – outdoors, on the beach or even on your boat.

The elements that make up Cobb

- 1. Dome:** made with stainless steel and heat-resistant handle. The holes in the Dome ensure even ventilation throughout the cooking process creating an oven effect.
- 2. Grill Grid:** with an easy to clean Teflon® non-stick coating. Excess fat drains away through the holes and into the moat.
- 3. Fire Basket:** Secured area for the Cobble Stone or loose briquettes.
- 4. Stainless steel moat:** catches all excess fat. The moat can also be used for cooking vegetables or potatoes.
- 5. Base:** with anti-slip rubber feet, the base remains stable and cool to touch during use.



The Cobb is packaged complete with instruction manual.

All parts are replaceable and are also available separately. Every component of the Cobb is dishwasher safe.

Four Cobbs to choose from

Our Cobb range has been extended to include a variety of models that allows you to choose the best Cobb for your needs!

All Pro models can be made using a variety of colours on request, when quantities make this viable

THE COBB PREMIER AND PRO

Our most popular products to date have been the Cobb Premier and Cobb Pro, being that they are also the products to have been in our range for the longest, this is no surprise. The Cobb Premier holds a stainless steel finish as opposed to the Cobb Pro with a mild steel base. The Pro comes standard in Black. In their construction and functioning the Premier and Pro are both equal in performance. Both providing a great cooking experience!

THE COBB SUPREME

Our Cobb Supreme is an entertainers dream and has an 80% larger cooking surface than the Cobb Premier and the Cobb Pro. You can easily have two and a half chickens sizzling in the roast rack while the moat is filled with enough vegetables to feed the family and friends. With the same attractive stainless steel finish as the Cobb Premier this Cobb is bound to be a hit with every guest at your table.

THE COMPACT COBB

Our Compact Cobb, called this as it has a compressed height in comparison to all other models, is the ideal Cobb for those with limited space, both at home and when travelling. Available in either stainless steel or mild steel, this cutie boasts all the same abilities as the Cobb Premier and Pro, just in a bite-size.



Quick fire up with the Cobble Stone.

Cobb carries its own range of fuel called the Cobble Stone. Hot and ready to cook in approximately 7-10 minutes and with a minimum cooking time of 2 hours when used in the Cobb. Made from Recycled wood and coal, the Cobble Stone is a sustainable and renewable resource. With its built in fire lighter, it becomes safe to use while burning hotter and longer than conventional charcoal.

The Cobble Stone can be purchased in a box of 6 – each weighing approximately 400 grams.

Alternatively, 8-10 charcoal briquettes can be used in the Cobb dependent on quality of briquette and what you would like to cook.

A minimum of
2 hours cooking
pleasure with
the Cobble
Stone.

The Cobble Stone is quick and easy - from the word go.

- Safe and economical
- Within 10 minutes the Cobble Stone will be fully ignited, smoke free and ready to cook on
- Built in firelighter
- Made with recycled wood and coal
- One Cobble Stone gives up to a minimum of 2 hours cooking time if used in the Cobb
- Burns hotter and longer than conventional charcoal



Or choose briquettes

You can also use charcoal briquettes instead of the Cobble Stone. Guidelines based on good quality briquettes : 8-10 briquettes (equal to 1 Cobble Stone) for large pieces of meat, grilling or frying, 6-8 briquettes for smaller pieces of meat and fish, 4-6 briquettes for slow cooking such as roasting and smoking.

Half a Cobble Stone can be used for 30 minutes of cooking.

Discover even more possibilities with the Cobb accessories

The Cobb accessories allow you to do so much more with your Cobb. The cooking experience is endless and with our accessory range compatible with most dishwashers, easy and convenient too.

GRIDDLE

Food Grade, non-stick surface. The ribbed design allows any fat to flow away from the food as it is cooking, making for healthier meals.

FRYING DISH

Developed from the finest stainless steel, with an encapsulated aluminium base to ensure even distribution of heat and even cooking times of all food in the dish.

FRYING PAN

Food Grade non stick surface. Beautifully designed with a heavy base for better heat distribution and, being thick based, better heat retention – the Frying Pan is the ideal accessory to add to your Cobb range.

FENCED ROAST RACK

Fits snugly above the standard Cobb Grill Grid. The Cobb Fenced Roast Rack eliminates the need to constantly turn chicken, ribs and roasts. Prevents searing and allows heat to circulate around the meat for the perfect slow roast.

DOMES EXTENSION & CHICKEN

ROASTING STAND

The Dome Extension assists in raising the Dome which allows you to cook bigger portions of food i.e. meat and poultry. Included with the Dome Extension is the Chicken Roasting Stand. A great added accessory for roasting chicken in an upright position with the Dome Extension. The Chicken Roasting Stand is designed to fit onto the Grill Grid. Each leg sitting at 3,6,9 and 12 o'clock.

CUTTING BOARD

Developed from Bamboo. The Cutting board can instantly be converted to a serving tool as the Dome lid fits snugly into the grooves on the Cutting Board.

THERMOMETER

Guaranteeing perfectly cooked chicken, beef, pork and lamb every time. The Cobb Thermometer lets you know when roasts have reached ideal cooking time from rare to well done.

Look for more accessories on www.cobbglobal.com



Griddle



Frying Dish



Frying Pan



Fenced Roast Rack



Dome Extension & Chicken Roasting Stand



Cutting Board



Grilling

For best grilling results, you can use the Cobb Griddle and Cobble Stone. With the Dome cover on and closed during cooking – you can grill fish, meat and veggies to perfection anywhere, anytime.

With Cobb's built in safety features, now children can participate in the fun experience of cooking, making family gatherings a regular occasion.



cook safely
around your
children



Frying / baking

The Cobb Frying Pan is not just restricted to eggs and pancakes but makes the perfect pizza and scones every time. This allowing for even circulation of heat and consistent temperature. The unique Cobb design creates an oven heating affect when cooking with the Dome closed.



a different
take on
traditional
pizza ovens



Roasting

The Cobb becomes a portable oven when cooking with the Dome on. The heat generated is perfect for roasting all meat including poultry. The Dome Extension and Chicken Roasting Stand offers a great alternative to traditional roast chicken. Roasting times are approximately the same as the conventional oven.



enjoy it
with friends



Boil

Our Frying Dish allows you to make a variety of dishes from stews, paellas, stir-fry's and curries to boiling water for rice and pasta. It is important to keep the Dome closed if possible at all times to ensure an even heat distribution.



Smoking

Smoking your food with a Cobb is truly a unique experience & easier than you think! Simply add a handful of smoking wood chips, which are made from different types of wood with a refined aroma, onto your Cobble Stone or charcoal briquettes. Place your dish on top of the grill grid or roasting rack and put the Dome on. Within a few minutes you will smell the wood chips smoking away!



The aroma
of good
food cooking
in the Cobb