

BAKED POTATO COOKER

Cast Iron BAKED POTATO COOKER

For use on top of wood burning and multi fuel stoves and in open fires!

What's better than a jacket potato? A crispy jacket potato cooked on top of your wood burner or multifuel stove!

Our cast iron baked potato cookers are designed to sit on top of all cast iron wood burners and multi fuel stoves - and most steel ones too (though not coal wall units or those with wraparound type back boilers). A hot plate is NOT required - it simply sits on top of your stove.

Basically - it makes use of the surface heat, which in turn, transfers to the cast iron pod. The pod gets hot and evenly cooks your jacket potatoes. It's also very easy to open to have a look and see what's happening inside

After all, if you already have your stove lit, why bother turning the oven on?

It's not fast, but it's as green and energy efficient of cooking that you will ever find.....

This cast iron baked potato cooker is small enough to fit on top of practically any stove, yet big enough to hold two medium (250g / fist sized) potatoes in the standard size cooking pod or four of the same in the large size pod.

APPROX MEASUREMENTS:

standard size pod : 215mm / 12.25" wide x 160mm / 6.5" deep x 160mm / 6.5" high

large size pod : 310mm / 12.25" wide x 160mm / 6.5" deep x 160mm / 6.5" high

The time taken to cook your potatoes is very variable, as it depends on how hot your fire is burning. We generally put some on the showroom stoves around 9am and they are perfectly done by lunchtime. On the odd occasion we've been really busy and forgotten about them, the potatoes have still been perfectly good even an hour or two later.

It's not like wrapping a potato in foil and chucking it in the fire.... (Where you end up with something charred on the outside and hard in the middle).

If you have ever tried cooking a potato on top of a stove without our pod, they tend to ooze a bit of starch and make a mess of the paint on top of the unit - as well as only cooking from one side. Again, not nice!

Our pod is not in full contact with the top of your stove however, and as your potato is totally encased in cast iron, this creates a lovely, even bake without the mess. Also ideal for cooking roast chestnuts. On top of that, it looks fantastic too.

With potatoes, lightly oil before putting in the pot. Putting some slits in the potato is optional but does make them cook a bit quicker. This one of the two in the top photo one cooked (my colleague had already scoffed the other!)

Do wear oven gloves when handling and lifting, as the pod will get very very hot.

The pod also has a little hole on the top - which is for lifting in and out of open fires. Yes - you CAN use on open fires, but do make sure you season this item properly first. It's fine in small / medium open fires - but keep it out of bonfires and don't burn wood and coal together*

NOTE - Your cast iron baked potato cooker requires seasoning before first use.

For use on top of wood burning / multi fuel stoves: use a little sunflower / vegetable oil on some kitchen roll and lightly oil inside only. Sit the BPC on top of your stove for at least 2 evenings when the stove is being used before cooking for the first time. This is to allow the BPC to get hot enough to bake the external stove paint on to the pot (do be aware the paint may smell as it cures - just as it does with a new stove)

For use in an open fire: start with building a small fire. Put the BPC in the fire for approx 15 mins. Remove and allow to cool. Repeat but for 30 mins, then 1 hour and 2 hours - each time, removing and allowing to cool. This allows the metal to expand and contract and harden.

Think of it as a funky cast iron casserole pot as that's pretty much what it is !

You can use it for cooking practically anything you fancy. Can be used on a gas cooker ring, in an electric / gas oven or even on top of the grill on a bbq. Just make sure and follow cast iron seasoning instructions fully when using on direct heat.

For cleaning, treat as you would a wok. Can be washed - but must be thoroughly dried and oiled to prevent rust.

There is a super video on Youtube for cast iron seasoning :

<https://www.youtube.com/watch?v=KLGSLCaksdY>