

The Cook House

Guest Instructions and Disclaimer

Dear Guests

We hope that you enjoy our brand new outdoor kitchen. There are some basic rules and instructions that we need to share with you. We want you to enjoy the kitchen but it also needs to be treated with care and respect so that guests may enjoy it after you, hopefully for years to come. We also want to keep you safe!

IMPORTANT - Please do NOT sit or stand or dance on the work top/bar area. It has been built to accommodate plates, bottles and cooking equipment but strictly not human bodies. Any damage to the worktops caused by misuse will be your responsibility. Likewise, any personal injury caused by falling from the worktops or through the use of the cooking equipment is NOT the responsibility of Upwey House. We have provided fire extinguishers and a fire blanket in case of an accident but please ensure that you use the BBQ and wood-fired oven responsibly. Anyone operating these must be over 18.

Basic Equipment

We have provided crockery, cutlery and unbreakable tumblers for your use in the outdoor kitchen. Please do not use any glassware or crockery from the indoor kitchen.

You will find kindling, logs, firelighters and matches in the outdoor kitchen either on the worktops or in the cupboards underneath

There is a load of equipment and instructions for the outdoor kitchen in the wooden box under the butchers block in the indoor kitchen. Please feel free to use but replace them where you found them after use. This includes an infrared temperature gauge, a meat thermometer and the **remote control** for the heater. Please ensure the heater is turned on (on right hand side of heater as you look at it) before use and please switch this every time you finish using. Please be patient with the remote. It takes a while to connect. Press power and wait for the green light and then hit the temperature button you want.

The lights can be operated using the chunky switches to the right of the kitchen. One switch is for the spotlights and the other for the hanging pendants.

There is a Eero wifi extender in the kitchen so you can enjoy music outside. Take care not to get it wet or splattered with grease. Please note that any loud music outside should be switched off by 11pm out of respect to our neighbours.

BBQ

You will need to switch on the socket in the cupboard under the BBQ before use. **Important** – please ensure that the drip tray (pulls out directly under the BBQ) is double-lined with aluminium foil into the corners before use. The BBQ looks

impressive but is intuitive to use. There is a control panel in the cupboard to the left but you should be able to operate everything using the controls directly on the BBQ once the socket has been switched on. Simply, there are 5 burners plus a back burner for the rotisserie and a smoker (this needs to be filled with woodchips if you're smoking your food). The equipment for the rotisserie is in the cupboard under the BBQ with the rotisserie pole on the shelf above the logs. This will need to be plugged into the socket provided. Detailed instructions are in the wooden box. There is an extra gas cannister if you run out behind the house in the back courtyard. Please do let us know if you run out so we can order more for the next guests.

Wood-fired Oven

Please see the separate instructions for this but the basic rule of thumb is **do not overload** it with wood! It needs very little and too much wood leads to too much smoke and an overly fierce oven. Start with 4 pieces of kindling, 2 horizontal and 2 vertical, the vertical ones on top of the horizontal ones, like Jenga. Place a fire lighter underneath and one log on top of the kindling. Light the firelighter and leave the oven to do the work. Once the fire is going you can close the door. Once the heat starts to die down you can add another log as needed.

Cleaning up after you

We kindly ask you to leave the outdoor kitchen **exactly** as you found it. The BBQ will need to be cleaned after use. We find that soaking the grills after use in a sink or bucket of warm water and washing up detergent works well. We have provided wire wool, cleaning brushes and a degreaser for your use to get any debris off.

Please sweep up the embers from the wood-fired oven before you leave using the brush provided and dispose of in the waste bin.

Please clean the worktops using spray granite cleaner and sweep away any debris on the floor.

Please remove and dispose of everything in the outdoor fridge before you leave.

Most importantly, enjoy yourselves but handle with care

I confirm that I have read the rules and instruction of The Cook House at Upwey House and I take personal responsibility for correct use of the equipment, any major damage caused during my stay and any cleaning afterwards.