




FIRE X DISC

*BUILT TO HAUL,
COOKS IT ALL*



**PORTABLE
PROPANE
COOKER**

OWNER'S MANUAL



DEEP 36"
IN FIREMAN RED

HEAT RING
(DEEP ONLY)
5" TALL RING
CONTAINS FOOD,
RETAINS HEAT

**POWDER
COATED**
HIGH HEAT POWDER
COATED AT 450° F

**PROPANE
FUELED**
ACCEPTS BOTH
16.4 OZ. CANISTERS
(FOR MAXIMUM
PORTABILITY)
OR 20 LB. TANK
(REQUIRES ADAPTER)



DISC GRIPS™
FIRE-RETARDANT
DISC GRIPS™ SECURED
WITH STAINLESS-STEEL
LOCK-TIGHT SCREWS



HEAT ZONES
THREE TEMPERATURE
ZONES ALLOW YOU TO KEEP
FOOD WARM WHILE OTHER
FOOD COOKS



REGULATOR
FITS BOTH 16.4 OZ. PROPANE
CANISTERS AS WELL AS 20 LB.
TANKS AND ADJUSTS TO HIGH,
MEDIUM AND LOW



COLLAPSIBLE
3-PIECE CONSTRUCTION,
DISASSEMBLES IN SECONDS
(NO TOOLS OR HARDWARE REQUIRED)



**SURE FLAME
BURNER™**
PREMIUM, RELIABLE
BURNER WON'T LET
YOU DOWN IN THE
MIDDLE OF NOWHERE



DEEP 24"
IN JET BLACK



NO ASSEMBLY
REQUIRED



CLEAN
BURNING





Congratulations and thank you for purchasing a FireDisc® portable propane cooker. FireDisc® fires up fast and cooks lots of food. It seasons like a cast-iron skillet and cleans up quickly, with just water. FireDisc® is well-built. It's designed to last a lifetime and constructed of a non-ceramic premium carbon steel. Your FireDisc® cooker is designed to operate on a common 16.4 oz. propane canister but will also operate on a larger (6 lb. or 20 lb.) propane tank (adapter sold separately).

Portability is the hallmark of a FireDisc® cooker. The unique stand is made up of two sections that nest together. The disc itself sets on the stand. There are no tools required and no hardware needed. Disassembly is also easy. Just lift the disc, separate the stand segments, and you'll be able to put your FireDisc® easily into your truck or car trunk, onto an ATV, or into a boat. Storage is easy too.

Perhaps most important, FireDisc® can cook virtually any food and lots of it. This makes it ideal for hunting camp, fisherman's shore lunch, camping, cabin-goers, tailgaters, etc. Anyone who wants to cook lots of good food on the go.

QUICK START DIRECTIONS

NOTE: Wash your FireDisc® with soap and water, and then "season" it prior to use.

1. Assemble your FireDisc® by nesting the stand and setting the disc onto the stand.
2. Screw in propane canister.
3. Turn regulator to **LOW** and light the burner (keep face away).
4. Add food (and oil if needed) and start to cook, adjusting temperature appropriately.
5. Turn off regulator (it will pop up) when finished.
6. Let cool; wipe and rinse clean with water.
7. Apply a thin layer of cooking oil for storage; store out of the elements.

FIREDISC® FEATURES

- **3-PIECE CONSTRUCTION:** Easily breaks down to fit in any truck, car trunk, SUV or boat
- **FLEXIBLE STAND:** Legs bend to accommodate uneven surfaces
- **22" COOKING SURFACE:** Can cook 8 hamburgers or 4 lbs. of fajitas
- **5 GALLON DEEP PAN:** Can hold up to 5 gallons of water, gumbo, soup or cooking oil
- **HEATS UP FAST:** Can boil water in 4 minutes using either a small 16.4 oz. propane canister or large 20 lb. propane tank (requires adapter)
- **ACCURATELY CONTROLS AND REGULATES HEAT:** Adjusts between low, medium and high; can heat oil and food up to 450° F
- **POWDER COATED:** Premium powder-coated finish is super-durable and impervious to high heat
- **HEAVY-DUTY CONSTRUCTION:**
Built to last; hand welded and assembled in the USA
- **FEEDS LARGE GROUPS:** Fires up fast and cooks plenty of food
- **SURFACE ANGLE:** Optimal pitch drains excess grease to the middle for healthy cooking
- **SEASONED EFFECT:** Over time, the cooker becomes "seasoned," which enhances the flavor of your food just like a cast-iron skillet
- **EASY CLEANUP:** Easily wipes/sprays down with just water
- **DISC GRIPS™:** Handles won't get hot
- **HEAT RING:** Helps to contain food and retain heat and allows you to cook soups or boil water while eliminating the need for a lid



HOW TO USE YOUR FIREDISC[®] COOKER

Before cooking with your FireDisc[®], be sure to read these instructions. And be sure to remove all labels, wash the disc and season the disc.

ASSEMBLY

Your FireDisc[®] cooker comes fully assembled but does require that you screw the regulator into the burner assembly. Be sure the regulator runs through the hole in the stand prior to insertion into the burner. The threads are pre-coated with Teflon pipe tape.

SET-UP

Step 1: The FireDisc[®] stand consists of two sections that nest together. The section with the burner drops into the other section to form an "X." The square-in-square assembly serves to keep the stand very stable.



STEP 1

Step 2: Place the disc itself onto the top of the stand where it sets in place atop four supports. **TIP:** If the disc does not ride on all four supports, adjust/bend the legs in and out as needed. This also helps to level your FireDisc[®] when on uneven ground.



STEP 2

NOTE: Make sure all labels are removed prior to seasoning or cooking.

HOW TO USE YOUR FIREDISC[®] COOKER

LIGHTING

- Step 1:** Before lighting your FireDisc[®], you'll need to screw on a propane canister.
- Step 2:** To light (be sure to keep face and hands away from burner at all times), turn the gas regulator to the LOW position. Light with long lighter, placing the flame directly over the burner. Safely adjust knob (low/medium/high) as needed for appropriate cooking temperature.



STEP 1



STEP 2

- Step 3:** To turn off, turn gas regulator to the OFF position. The knob will pop up when securely in OFF position. Make sure regulator is in OFF position at all times when finished cooking or when the FireDisc[®] cooker is not in use.

SEASONING

Your FireDisc[®] cooker is similar to a quality cast-iron skillet in that it must be seasoned before use. Seasoning will help prevent rust, keep food from burning or sticking to the surface, and will also enhance the flavor of your food.

- Step 1:** Wash your FireDisc[®] with soap and water (this will be the only time you'll use soap in your FireDisc[®]) and then rinse and dry.
- Step 2:** Light your FireDisc[®], and put it on HIGH heat for 8 minutes.
- Step 3:** Add 2 tbsp. of lard or canola oil, and, using a paper towel grasped by a pair of kitchen tongs, spread the lard/oil around entire surface of the cooker. **DO NOT USE YOUR HANDS!**
- Step 4:** Wipe away excess lard/oil, turn off the heat and let the disc cool.
TIP: Sprinkle with coarse sea salt to reduce smoke.
- Step 5:** To season well, repeat Steps 2–4 three or four times.
- Step 6:** When finally cooled, wipe dry, and you're ready to cook.

HOW TO USE YOUR FIREDISC® COOKER

COOKING

Cooking with your FireDisc® is really quite easy. For food items that do not contain much moisture or are not naturally oily, start by adding a small amount of cooking oil. Fire up the cooker, add your food, adjust your temperature and cook away! There are three concentric heat rings or zones on your FireDisc®. You can cook in the center and keep other items warm around the perimeter. Or, cook your meats in the center zone and veggies in the second zone. Also, the FireDisc® surface was designed at an angle so grease flows to the middle while your food stays put. See our website for lots of recipes and cooking tips. There are also a few recipes in this manual.

CLEAN UP

Cleaning your FireDisc® is similar to cleaning a cast-iron skillet. When done cooking, scrape out any food (use our cooking “weapons” or any non-abrasive tool, i.e., not steel wool), rinse with water and wipe out the disc. Yes, it’s that easy! That’s why it’s perfect for cooking on the go.

If you burn food onto the disc or it needs serious cleaning, heat it (empty) on high for 5 to 8 minutes, carefully add COLD water and bring to a boil for up to 10 minutes. Turn off and let cool and then dump out the water. This should clean up your FireDisc®.

STORAGE

When done cooking and after cleanup, wipe your FireDisc® with a small amount of cooking oil to guard against surface rust. Do not leave FireDisc® out in the elements or, if you must, cover it or remove the disc from the stand and lean it, so it can’t collect moisture. For long-term storage or transport, disassemble the three sections, stack, and keep out of the elements.

Instructions for using the 4’ adapter hose (sold separately) to connect to the 20 lb. propane tank.

1. Make sure the FireDisc® cooker regulator is at the off position.
2. Connect the 4’ adapter hose to the 20 lb. propane tank.
3. Turn on the 20 lb. propane tank.
4. Let the 4’ adapter hose fill for 45–60 seconds.
5. Turn on the cooker regulator and light.



4’ Low-Pressure
Hose Adapter to
20 lb. Propane Tank



Propane Tank - 16.4 oz.



Propane Tank - 20 lb.



ACCESSORIES

FIREDISC® COVERS

Want to leave your FireDisc® cooker outside? Then you'll want a FireDisc® cover. Made of a durable, weather-resistant fabric, a FireDisc® cover will keep moisture away, reducing the potential for any rusting.



ULTIMATE COOKING WEAPON™

Made specifically for use on a FireDisc® cooker, the Ultimate Cooking Weapon™ is an over-sized, over-engineered spatula featuring a dished blade that's contoured to work beautifully in your FireDisc® cooker and makes it easy to catch fish fillets or flip venison steaks. The "Weapon" features all stainless-steel construction with a high-heat, rubber-molded grip and an extra-long handle. Don't forget the hanger hook for keeping your "Weapon" handy.



PROPANE TANK ADAPTER HOSE (FOR 20 LB. PROPANE TANK)

FireDisc® was designed for use with a 16 oz. disposable propane canister for maximum portability, but you can also use your FireDisc® with a refillable 20 lb. propane tank using our propane tank adapter hose. This comes in handy if you're going to use your FireDisc® all season in deer camp, all summer at the cabin, for a long weekend or on an all-week trip. This 4-foot hose can also be used for propane-powered gas grills, camp stoves or BBQ grills, and it comes with a complimentary 1-year warranty.



ULTIMATE FRYING WEAPON™

Go big or go home! The Ultimate Frying Weapon™ features a giant, slotted, deep-dished blade that's perfect for deep frying or handling large volumes of food in your FireDisc® cooker. Stainless-steel construction, extra-long handle with rubber-molded grip, hanger hook: the perfect tool for cooking on a FireDisc®!

Oil drains twice as fast!

Look closely and you'll notice the slots in the blade of the Ultimate Frying Weapon™ are unique.

We tested conventional round holes and versions of other-shaped slots and found that these oval Quick Drain™ slots drain oil from your food roughly twice as fast. This means your food will hold less residual oil, making it even better to eat!

**Quick
Drain™**



WIND HELMET

When Mother Nature decides to unleash her windy wrath, FireDisc fans can keep on cooking, thanks to the innovative FireDisc Wind Helmet. The Wind Helmet blocks the wind, keeping the flame focused on the cooker maximizing heat transfer and ensuring you can achieve the highest cooking temperatures. It's perfect for blustery days as well as cold-weather cooking.

- Blocks wind, keeps flame focused on cooker
- No installation needed; sets securely in place
- Fits all FireDisc cookers; folds flat for easy storage
- Piano-style hinges with stainless-steel pin



FIELD GEAR

OUTDOOR HATS

No hunting or fishing trip would be complete without a new FireCamo or Redfish hat. All of these fully adjustable, form-fitting hats come with a unique hexagonal badge and superior fit.

- FireCamo Attack
- FireCamo Sapphire
- Redfish

Whether you want to be seen (or not seen), these are the hats for you.



STICKERS & DECALS

Put a FireDisc sticker on your cooler, gun case or truck and show the world that you're the proud owner of the best cooker out there.

- Red
- White



ORIGINAL PATCH LOGO HATS

Show 'em you cook with a FireDisc by wearing our original patch logo hats. These legacy athletic hats feature a snap fit with either a full panel or white mesh back. Available in Red and Red/White.



FULL PANEL HAT

- Red Hat
- Low profile
- 6 panel
- Structured
- Low Profile
- hook and loop fastener Closure w/ Plastic loop
- No headache elastic strap
- Sandwich Bill piping
- Cotton Twill
- Moisture wick fabric sweatband

TRUCKER HAT

- Red/White Hat
- 6 panel
- Structured
- Low Profile
- hook and loop fastener Closure w/ Plastic loop
- No headache elastic strap
- Sandwich Bill piping
- Cotton Twill w/ Cool & Dry 100% Polyester fabric back
- Moisture wick fabric sweatband

DELICIOUS RECIPES

FRESH VENISON BACKSTRAPS

Learn how to whip up some delicious chicken-fried fresh venison backstrap on the FireDisc!

INGREDIENTS:

- Flour
- Salt
- Pepper
- Garlic salt

DIRECTIONS:

Cut backstraps into thinly sliced pieces.

Combine 2 eggs and 1 cup milk (some like buttermilk), whisk.

Dip venison into egg/milk.

Toss venison into dry mix inside a plastic bag.

Shake around until coated (do 3 to 5 pieces at a time so they don't stick together in a clump).

Once coated, venison is ready to cook.

Have FireDisc® with oil heated up, ready to fry.

Put 5 to 7 pieces of venison in the oil for about 1 minute to 1 1/2 minutes. That's it! Enjoy!!!!



DEER CAMP FRIED STEAK WITH GRAVY

INGREDIENTS:

For the Steak:

- 3 lbs. top round steak, tenderized
- 1 yellow onion
- 1 cup whole milk
- 2 eggs
- 2 cups flour
- 2 tsps. granulated garlic
- 1 cup canola oil

For the Gravy:

- 1/3 cup flour
- 4 cups whole milk

DIRECTIONS:

In one bowl mix the 2 cups of flour with the granulated garlic and in a separate bowl mix the eggs with the whole milk. Prepare the steaks by salting both sides then dredging the meat in the flour mixture, then the egg mixture, and then in the flour one more time. Set aside until all steaks have been prepared. Set your FireDisc to HIGH and add the oil. Once the oil reaches 375° F cook the meat in batches for about 3 minutes per side or until golden brown. Move steaks to the outer ring of the FireDisc and reduce the heat to LOW.

With the grease in the center add the whole milk and allow it to come to a simmer. Once the milk is hot, add the flour and mix thoroughly. Keep mixing the gravy until it is smooth and thick. You may need to add a little more milk if it becomes too thick.

Turn off the FireDisc, move steaks back to the center to coat in the gravy, plate, top with more gravy, serve, and enjoy!

Serves 5



HUNTER'S ULTIMATE GRILLED CHEESE

The perfect warm lunch taken to the next level!

INGREDIENTS:

- 10 pieces of bread
- 5 strips of bacon
- 1 large tomato (sliced)
- 5 thick slices of pepper jack cheese
- 1 red onion cut into rings
- Mayo

DIRECTIONS:

Set your FireDisc® to HIGH and cook the bacon strips. Use the bacon grease to sauté the red onions, cooking for 3 minutes.

Once the bacon is cooked, move the bacon and the onions to the outer ring. Set the FireDisc® to MEDIUM LOW and place the bread on the middle ring of the FireDisc®, topping with the bacon, onions, cheese, tomato, a touch of mayo, and the top piece of bread. Cook the sandwich on each side for 3 minutes, rotating and flipping to ensure even cooking. Once the cheese has melted, remove from the FireDisc® and enjoy!

Serves 5

GRILLED TROUT WITH LEMON CAPE BUTTER

INGREDIENTS:

LEMON CAPER BUTTER:

- 1/4 cup of butter
- 1 tablespoon capers
- 1 teaspoon lemon zest
- 1 tablespoon chopped parsley

TROUT:

- 1/2 lb of wild caught trout, skin on
- 2 bunches of spinach
- 1 lemon juiced
- 1 tablespoon olive oil

DIRECTIONS:

Prepare the Lemon Caper Butter by combining all ingredients in a bowl and mixing well.

Set your FireDisc to MEDIUM HIGH heat and add the oil to the disc. Once hot cook the fish skin side up first for 3 minutes, flip, dab the Lemon Caper Butter on the fish, and cook skin side down for 8 minutes. Once fully cooked remove the fish from the FireDisc and set the temperature to LOW.

Add the spinach to the pan and cook for 3 minutes.

Plate the spinach, capers, and then the fish and enjoy!



DUCK A L'ORANGE

INGREDIENTS:

- 2 duck breasts
- 1 cup orange juice
- 1 cup brown sugar
- 1 cup chicken stock
- 1/2 tablespoon chopped garlic
- 2 tablespoons chopped onions
- Salt and pepper (to taste)
- Olive oil for cooking



DIRECTIONS:

Make cross-hatched incisions on the fat of the breast to allow the heat to cook the duck breast properly. Season both sides with salt and pepper. Set the FireDisc® to MEDIUM heat and add about 1 tablespoon of olive oil to the pan. Do not allow the pan to get too hot or the fat of the breast will burn instead of melt.

Place the breast fat side facing down in the pan and let it cook gently for about 10 to 15 minutes. There is no need to flip it. During this process a lot of fat will render from the duck; use this to baste the breasts and this will add a lot more flavor to your dish.

Remove the breasts and fat from the FireDisc®, add the onions and the brown sugar and half a cup of water to the pan while it is still hot. Let the mixture caramelize for 10 to 15 minutes then turn the FireDisc® off. Add the orange juice after two minutes of letting the caramel cool, turn the heat back on to LOW, stir the sauce and allow to cook for 5 minutes, then add the chicken stock. Add salt and pepper to your liking to the sauce and place the breasts back into the pan. Serve with mashed potatoes and fresh green beans! Enjoy!

Serves 5

FIREDISC® GUMBO

INGREDIENTS:

FOR THE ROUX:

- 1/2 cup all-purpose flour
- 1/2 cup butter

Set the FireDisc to LOW HEAT and melt the butter, as the foam subsides stir in the flour whisking constantly to prevent lumps. You want a nice dark brown roux for gumbo so this takes some time (about 25 minutes), don't rush it!



- 2 qts broth (chicken broth if cooking seafood or chicken and beef broth for beef or sausage)
- 1 green bell pepper, chopped
- 2 yellow onions, chopped
- 1 celery stalk, chopped
- 1 pound okra, chopped
- 1 teaspoon kosher salt
- 1/2 teaspoon cayenne
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 2 teaspoons of your favorite hot sauce (if you like it spicy)
- 2 bay leaves

DIRECTIONS:

Add the celery, onions, bell pepper (the holy trinity) and okra. Toss in all seasonings as well. Cook for 10 minutes, stirring now and then, until the vegetables are nice and soft. Toss in the stock and seasonings, stir to combine all, bring to a boil and then simmer for 45 minutes. Stir every once in a while till gumbo is dark and thick. When it's at your preferred consistency then add the protein. Cook for another 15 minutes and serve over rice!

WHAT PEOPLE ARE SAYING ABOUT THE FIREDISC®

CANADIAN SHORE LUNCH

There is nothing like a shore lunch and there is no better way to cook lots of fillets than with FireDisc®! Believe me, I've tried it all.

fishfiend – Ontario

HAVE DISC, WILL TRAVEL

This hunting season our FireDisc® made elk stir fry in Montana, pheasant kabobs in South Dakota, venison backstraps in Wisconsin, duck soup in Minnesota and bacon-wrapped goose in Iowa. FireDisc® cooks fast, makes plenty of food and is super easy to clean. Great product!

LoveToHunt – MN

BEST COOKER AT HOME AND ON THE GO!

We use FireDisc® for EVERYTHING at home ... scrambled eggs, sausage and potatoes for breakfast. Burgers and hot dogs for lunch. And my husband's specialty, blackened fish for dinner, to name a few! It's super easy to transport so we take it on the road as well!

GrillMama – TX

LOVE THE VERSATILITY

From hamburgers to chicken strips to breakfast to stir fry, I've not cooked anything that didn't come out great!! Absolutely love the versatility of FireDisc®!

Rmb55 – Little Rock, AR

IF YOU'RE GOING TAILGATING, THIS IS A MUST-HAVE

Great for tailgating! I used this product for the first time at a college football game. Easily fit in the trunk of my car. Easy to set up and start using in minutes. We were able to feed a large crowd, and there is nothing better than breakfast burritos at 9am.

tailgater56 – Evanston, IL

