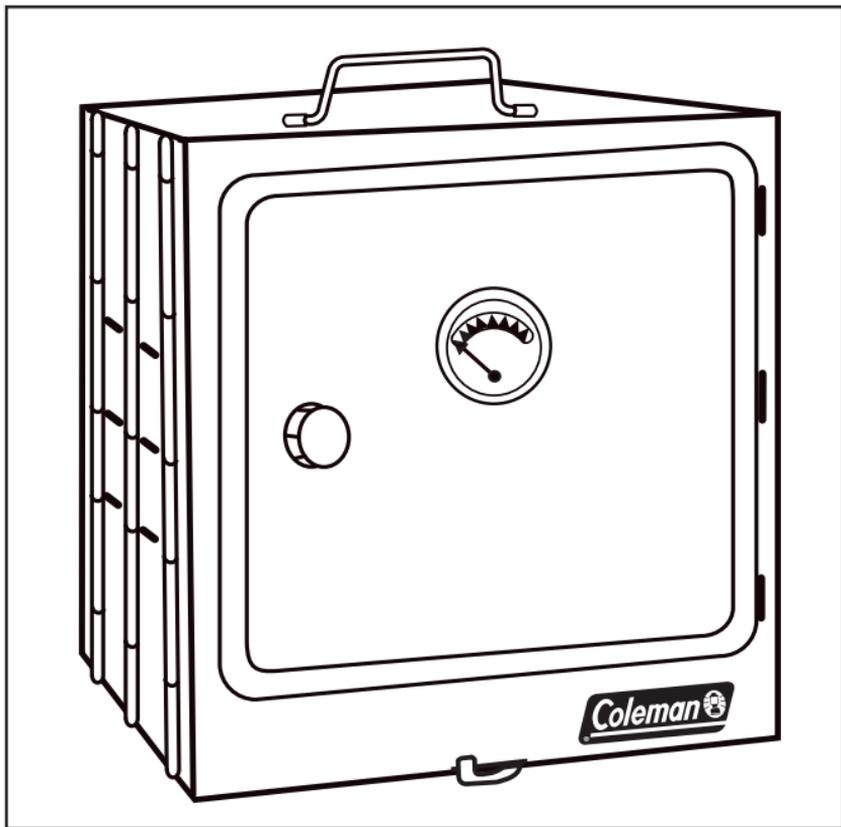




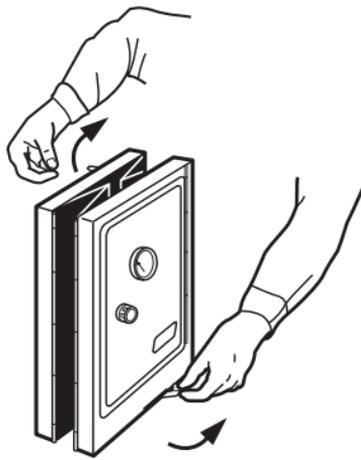
# Model 5010 Camp Oven Series Instructions



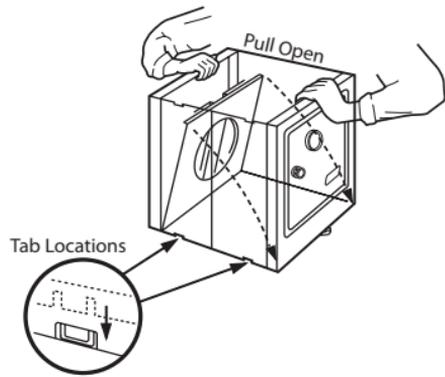
U.S. Pat. # 3,308,807

# To Set-Up

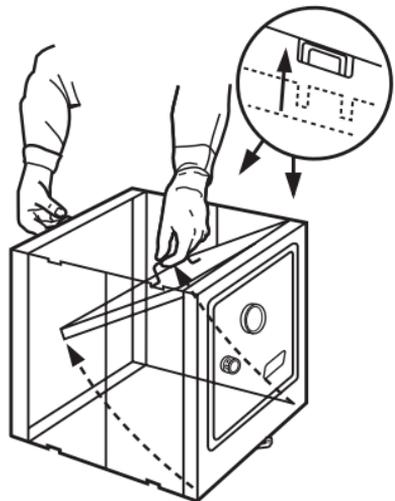
1. Unlatch top and bottom catches.



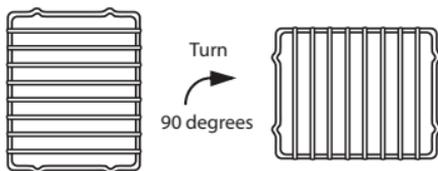
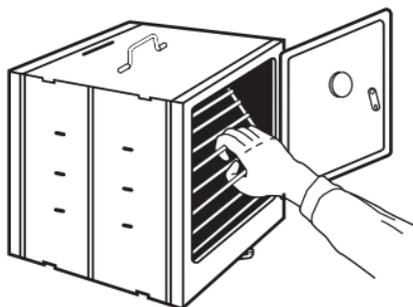
2. Pull front and back apart. Let bottom pivot down into position. (Be sure that all four tabs are engaged with sides.) Push in latch at bottom



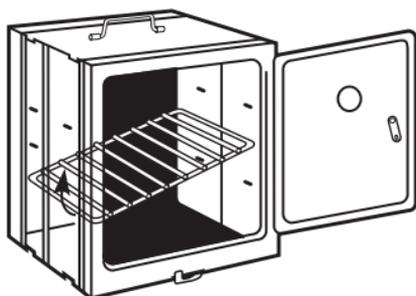
3. Lift hinged top into place. (Be sure that tabs are engaged.) Push in latch at top of back.



**4.** Open door; remove rack; rotate 90 degrees.



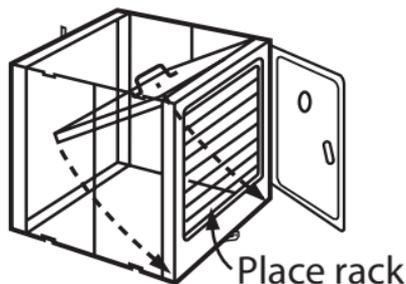
**5.** Put rack back in oven with side loops engaging suitable slots. (Place in center slots for most baking.)



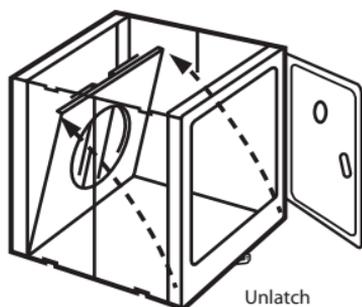
## To Refold Oven

**Caution:** Turn stove off. Allow oven and stove to cool for 10 minutes before beginning to refold for storage.

**1.** Remove rack, rotate and replace just inside front door, top first.



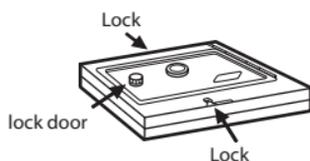
2. Unlatch. Drop top, raise bottom to folded position.



3. Push in on sides, bring front and back together.

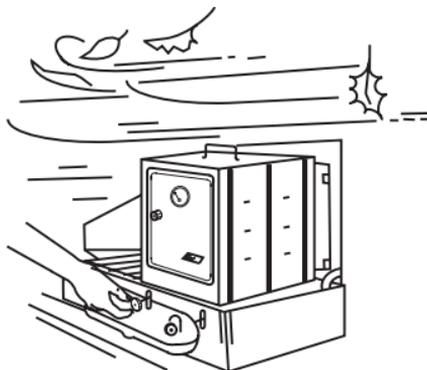


4. Push in top and bottom latches



**Note:** Your Coleman® Oven is designed for use with full size camp stoves. Small stoves may not produce sufficient heat for the oven to operate properly.

Follow product instructions & warnings for the stove being used. If you do not have instructions, call 1-800-835-3278 for a copy of instructions for your stove.



## Suggestions for use of your Coleman® Oven

1. Center oven over the master burner of your camp stove. On two-burner camp stoves, fold right windbreaker in against lid. Protect your stove and oven from the wind as much as possible.
2. Preheat the oven slowly and allow enough time for the desired baking temperature to become stabilized.
3. Place cans or other materials, such as potatoes, in the center position of the oven. Do not use pans larger than 8 inches square or 8 inches in diameter. Larger pans block circulation in the oven.
4. Varying wind conditions and outdoor temperature may cause baking time to change from that indicated in your recipes. Use normal kitchen testing methods to determine when food is done.

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