



SOUTHERN METAL SPINNERS PRODUCT CATALOGUE



our factories



woks



aussie fish
smoker-cooker



bbq servers



camp/fry pans



aussie camp oven & trivet



camp oven mate



gold 'prospecting' pans



SOUTHERN METAL SPINNERS PTY LTD

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OUR PRODUCTS ARE PROUDLY 100% AUSTRALIAN MADE



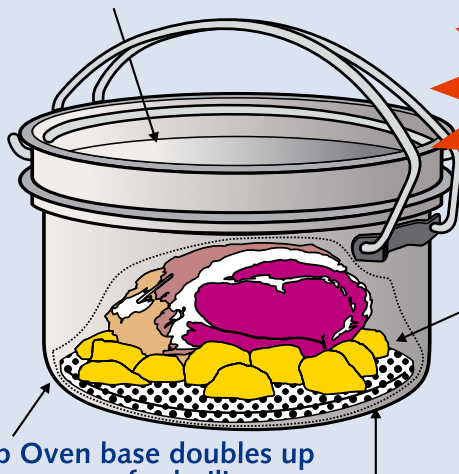
Aussie Camp Oven

- **5 in 1 COOKER: ROAST, BAKE, FRY, BOIL & SMOKE**
- **HEALTHY COOKING ON 'DRIP THROUGH' MESH TRIVET**
- **SO SIMPLE TO USE - EVEN THE NOVICE CAMPER CAN COOK EXCITING DISHES!**



Product Code:
Small 10" - 003
Large 12" - 004
Jumbo 15" - 003.5

Place hot coals or
HEAT BEADS® on the lid.
The lid doubles as a frypan



Camp Oven base doubles up
as a saucepan for boiling.

**IDEAL FOR
BUSHIES &
NON-BUSHIES
ALIKE**

Strong Mesh Trivet gives you better
convection airflow for efficient cooking,
allows fat to run off giving you healthier
food, and stops food from sticking
to heated base.

Place hot coals or HEAT BEADS® under the oven.

**The 'Aussie Camp Oven' is made from high quality spun steel.
The durability of spun steel ensures the camp oven will not crack or
split if accidentally dropped, giving you a long lasting cooking utensil.**



SOUTHERN METAL SPINNERS PRODUCT CATALOGUE



Will take up to 9 Quart size camp ovens

THE "CAMP OVEN MATE"

GAS CAMP OVEN COOKING

Includes a Free
DVD of
"Tommo's Tips"



100%
AUSTRALIAN
MADE



CLEAN-EFFICIENT GAS CAMP OVEN COOKING

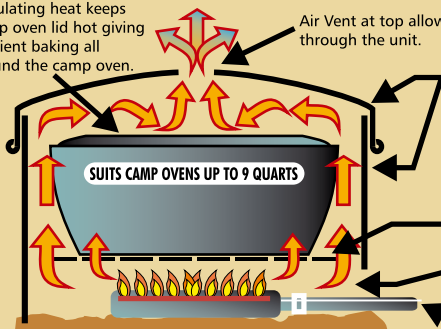
077
CODE

MAXIMISE HEAT TRANSFER – BAKES FOOD, NOT BROILS • KEEPS FLAMES SAFELY CONTAINED • KEEPS WIND FROM BLOWING OUT YOUR FLAMES

- Flames are safely contained within **CAMP OVEN MATE** • Use in Caravan Parks, National Parks and Conservation Parks
- Safe to use in fire season with correct supervision • Use with gas burner, fire, heat beads, coal, charcoal
- Unique heat circulation simulates traditional cooking style with coals on lid and under camp oven
- Packs away to a compact size, easy to carry, perfect for any outdoor cooking situation!

Circulating heat keeps camp oven lid hot giving efficient baking all around the camp oven.

Air Vent at top allows controlled airflow through the unit.



Lid and Sides prevent flames from spreading away from controlled area and stop wind from extinguishing flame. Low flame can be used providing efficient low cost cooking.

Support rack/grille.

Heat circulates all around the camp oven baking food not boiling it.

Fuel source.



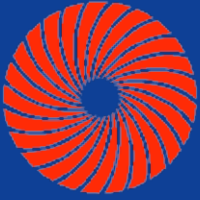
Product Code:

Large - 077 (takes up to 340mm diameter oven)

Jumbo - 078 (takes up to 440mm diameter oven)

(Please note - gas burner and camp oven are for illustration purposes only, they are not supplied with the Camp Oven Mate).

Packs away to a compact size, easy to carry, perfect for any outdoor cooking situation!



Aussie FISH SMOKER COOKER

STRONG, PORTABLE MULTI-PURPOSE SMOKER/COOKER

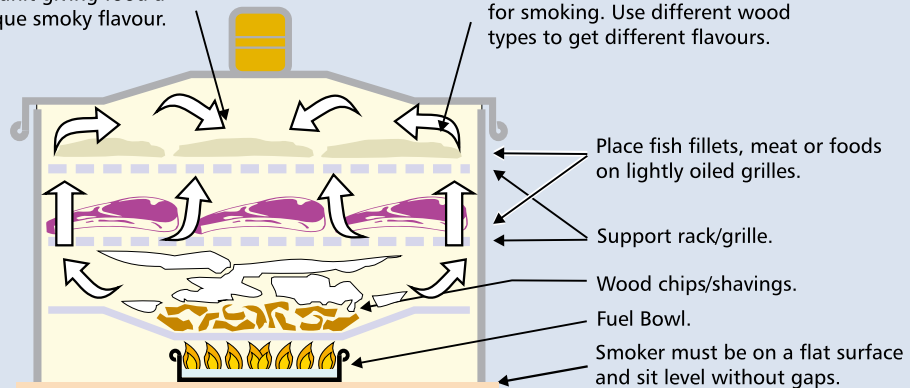
- QUICK & EASY 'SLIP TOGETHER' CONSTRUCTION
- HANDY WAY OF KEEPING EXCESS FISH AND MEAT
- FULL SIZE SMOKER THAT PACKS TO A COMPACT SIZE



Product Code: 005

Smoke circulates around the unit giving food a unique smoky flavour.

Food is layed out on the grilles for smoking. Use different wood types to get different flavours.



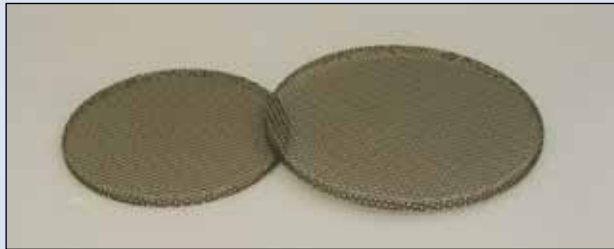
- Easy to assemble and clean, sturdy stainless steel construction
- Assembled size: 350mm (14") diameter x 200mm (8") height
Packs down to 80mm high.
- Vary the unique smoky flavours with different types of wood chips
- Use only Methylated Spirits in the fuel bowl

**Packs away to a compact size, easy to carry,
perfect for any outdoor cooking situation!**



Aussie Mesh Trivet

- **HEALTHY COOKING ON 'DRIP THROUGH' MESH TRIVET**
- **BETTER CONVECTION AIRFLOW - MORE EFFICIENT COOKING**
- **PREVENTS FOOD FROM STICKING/BURNING ON THE BASE**



Sizes Available: 4.5qt+ and 9.0qt+

Product Codes:

4.5pt - 102

9.0qt - 101

GOOD QUALITY BUSH COOKING, I PRESUME

Durable bush and camp cooking gear is hard to get. But the Dr Livingstone range has changed this forever. Strong and lightweight, it's made to last a lifetime

WORDS AND PHOTOGRAPHY BY DICK EUSSEN

Bedourie Camp Oven

Cast-iron camp ovens are weighty and fragile. Drop one on a rock and it will crack. They are also difficult and heavy to transport. Bedourie ovens were originally made to replace cast-iron ovens at Bedourie Station – well over 100 years ago – after drovers and camp cooks complained about the cast-iron ovens that often fell off bolting pack horses and broke.

The modern carbon-steel Bedourie oven is lightweight, easy to pack away and great for cooking the same tasty meals – including breads and dampers – as those cooked in a cast-iron oven.

However, you need to pay more attention, as food cooks faster in them than in cast-iron ovens. The Bedourie oven lid fits over the pot and can be covered with coals, and there is no chance of ashes getting into the food. Turn over the lid and you have a handy frypan to make breakfast with. Bedourie ovens come in 10- and 12-inch sizes.

Aussie Camp Oven

This is a one-stop cooking utensil that acts as a camp oven, frypan, hanging pan, boiler and trivet. If you ever needed a cooking utensil that can do it all, check out this versatile piece of gear. Two models are available. They are the same size in width as the Bedourie oven but twice as high, and are great boiling pots for corned beef and so on, or they can be used as saucepans.

I used mine to boil a couple of fresh mud crabs recently. But it's also very versatile as an oven. Put the meat on the

trivet (which stops it from making contact with the base of the oven), place it on a bed of coals and put some coals on the lid.

The best method for camp-oven cooking is to dig a pit about 100mm larger in diameter than the oven, and about the same in depth. Light a fire in it and allow it to burn down to coals, or drop a layer of coals in the bottom, place the oven on them and put some coals on the lid and allow the food to simmer till done.

You don't have to worry about ashes being blown away and starting a bushfire, or the wind pushing the heat up under one section of the oven only.

The lid of the Aussie camp oven doubles as a handy frypan, and the strong lifting handle can be used to suspend either the whole oven or the lid from a tripod for cooking.



Camp Oven Mate

This is a handy item for places where you are not allowed to light fires but want to cook a tasty traditional camp-oven meal. The Mate sits over a gas flame and the camp oven sits inside it and happily burbles away. Convective heat circulates about the oven and bakes food, not boils it, as it would if the oven stood alone on a gas flame. It takes little heat to cook, and I turn the gas flame right down and let food simmer for most of the day when cooking in a cast-iron oven.

The Mate is an effective windshield also, as it stops wind from extinguishing the flame. It's of sturdy steel construction and breaks down into sections that are conveniently packed and transported.

Aussie Fish Smoker/Cooker

Along the same lines as the Aussie Oven Mate is a breakdown fish smoker that contains two smoking racks large enough to cook fish for six people. The only fuel needed is a cup of methylated spirits and a handful of sawdust.

Smoking food is one of the easiest ways of cooking tasty gourmet food. But meat is unsuitable for smoking, unless it's about seven to 10 days old, but fresh fish, crustaceans and shellfish are ideal. You need to marinate them in a salt/water mix, as set out in the recipe that comes with the oven.

My own method is to dry-salt fish fillets, stack them on top of each other for a couple of hours, wash in freshwater, then dry and smoke for about 30 minutes. You can add a dash of garlic salt with the salt, or drop a crushed garlic glove in the sawdust together with half a cup of tea leaves for extra taste.

Bush Wok

The Dr Livingstone bush wok is flat-bottomed so it can rest on a cooking grill without a stand. The handle is extra long for campfire use. Wok cooking (stir-frying) needs little fuel and is ideal for gas and campfire cooking. It is also great for a quick meal, as cooking is rapid and the food retains its natural



Opposite Page:
The very versatile Aussie Camp Oven – a one-stop piece of cooking gear that makes life simple and easy for the bush cook

This page:
Left: The Dr Livingstone Camp Pan is for everyone on the move. It can be hung from a tripod, or set on a grill, on the coals of a campfire or on a gas flame

Bottom Left: Breakfast is the most important meal of the day, and Libby Shaw prepares it over an open fire in a Camp Pan

Bottom Right: Dr Livingstone's Bush Wok is great for tasty, fast bush foods

CONTACT:

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Check out the full range at:

www.southernmetalspinners.com.au

flavour and goodness. The food needs to be moved constantly when cooking so that the surface of each ingredient comes briefly, but often, into contact with the hottest oiled surface of the pan.

Campa Camp Pan

We have used this one a bit while on the road and it's ideal for tripod cooking over an open fire, grid or on a gas bottle. Its extra-large surface enables a hefty meal – breakfast for a group for instance – to be cooked in it. The pan is available in 16- and 20-inch sizes, and has a strong lifting handle. Whilst designed for camping, it's handy for all outdoor cooking, on a barbie, the Weber or the home stove.

Skillets and Frypans

The Dr Livingstone range of 9- to 12-inch skillets with their extra-long wooden handles make them ideal for cooking over an open fire. Many frying



**AUSTRALIAN MADE
AND OWNED**



Tasty smoked fish – enough to feed six people – prepared with a handful of sawdust and a cup of metho in Dr Livingstone's great Aussie Fish Smoker

utensils have too short a handle and are awkward and dangerous when cooking on an open fire.

The company also makes 12- and 13.5-inch frypans with metal handles and straight sides; skillet sides are traditionally rounded.

Camp Oven Trivets

A Trivet is simply a steel mesh rack that sits inside an oven and prevents food from sticking to the base. It's also useful for airflow and convection when cooking bread, damper or cakes. If baking or frying meat, it allows fat to run off and settle in the base of the oven where it won't be in contact with food.

When roasting, some amount of steaming with water is recommended, and a level of water to just under the trivet will steam and bake any roast or poultry to perfection. Trivets are available in 4.5- and 9-quart sizes.

Summary

The Dr Livingstone range of cooking gear is ideal for rugged bush and camping use, though my wife also uses the Bedourie oven and the wok in the home kitchen, while the Aussie Camp Oven pot is great for boiling a large lump of corned beef.

The whole range is manufactured from heavy-gauge spun carbon steel that, properly looked after, will be inherited by your children – it's that strong and good.

All the products are light enough to pack away for a weekend, or extended camping trip, and they don't take up much room either.

Best of all, it's Aussie-made, and when you buy it you get that warm fuzzy feeling inside, knowing that you've done your bit to keep an Aussie in a job.



The Camp Oven Mate enables the cast-iron camp oven to be used in fire-free zones, or at home over a gas flame



BBQ SERVERS *insect-free warmer food marinade lower fat*

BBQ Servers are great way to keep your food fresh & healthy.

- ◆ Helps keep hot food from going cold
- ◆ Can be used to marinate or store food in the fridge
- ◆ Can be used as a bread, scone or cake cooler
- ◆ Ideal for serving prawns or cold meats
- ◆ Keep insects away from food
- ◆ Lower Fat & Lower Cholesterol Food when using a drip tray
- ◆ All BBQ Servers have STAINLESS STEEL TRAYS



17" BBQ Server
Stainless Steel Lid & Base
with draining Grill Tray

Order Code - 076R



17" BBQ Server
Coloured Hi-top Lid
(Suitable for Chicken & Roasts)
with Stainless Steel Base & draining Grill Tray

Order Code - 075R



17" BBQ Server
Coloured Lid with Stainless Steel Base
& draining Grill Tray

Order Code - 074R



17" BBQ Serva
Coloured Lid with Stainless Steel Base
& unique Draining Grooves

Order Code - 073R

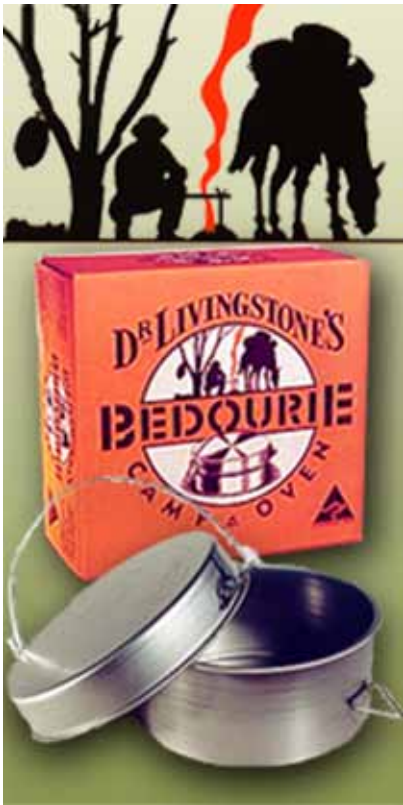


14" BBQ Serva
Coloured Lid with Stainless Steel Base
& unique Draining Grooves

Order Code - 071R



CAMPING COOKWARE



The Bedourie Camp Oven

The Bedourie Camp Oven is manufactured from spun steel with a lid that fits over the top, and was originally made for the Bedourie Station. This station found that when the cast iron camp ovens fell off pack horses, or were dropped, they often broke, so they invented the Bedourie which would not break.

It serves the same purpose for cooking including bread, cakes or similar foods. To keep the heat in you had to half bury the Bedourie in hot ashes with some coals added to the lid and it would cook just as well as the cast iron camp ovens, The Bedourie has one more advantage over the cast iron camp oven, in that the lid fits down over the oven so there is no chance of ashes getting into the oven when you half bury it.

The lid also doubles up as a frying pan when you turn it over and use the handle provided in the kit.

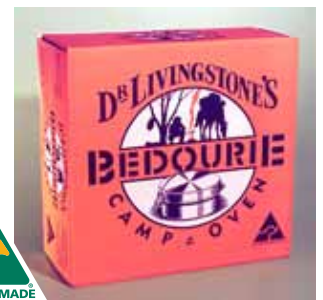
Camping food tastes great when made in the Bedourie!



Bedourie Oven 10"

Made from Heavy Gauge Spun Carbon Steel that will not break or crack. The lid can be used as a frying pan.

Order Code 001R



Bedourie Oven 12"

Made from Heavy Gauge Spun Carbon Steel that will not break or crack. The lid can be used as a frying pan.

Order Code - 002R



The Bush Wok



Bush Wok

Flat Bottom Carbon Steel Wok with 1 Extra Long Wooden Handle (Suitable for Campfire or BBQ)

Order Code 015R



CAMPING COOKWARE



Campa Pan 16"

Highest Quality Spun Carbon Steel

Please note the tripod is not included with the Camp Pan - it is only for illustration purposes.

Order Code 006R



Campa Pan 20"

Highest Quality Spun Carbon Steel

Please note the tripod is not included with the Camp Pan - it is only for illustration purposes.

Order Code 007R



Aussie Camp Oven - Small 10"

Highest Quality Spun Carbon Steel

(includes metal trivet)

New, improved design with fixed handles and rounded base corners making the oven easier to handle and clean.

Order Code 003R



Aussie Camp Oven - Large 12"

Highest Quality Spun Carbon Steel

(includes metal trivet)

New, improved design with fixed handles and rounded base corners making the oven easier to handle and clean.

Order Code 004R



Aussie Camp Oven - Jumbo 15"

Highest Quality Spun Carbon Steel

(does not include metal trivet)

New, improved design with fixed handles and rounded base corners making the oven easier to handle and clean.

Order Code 003.5R



CAMPING COOKWARE



A CAMP PAN FOR EVERYONE

Cooking will be a pleasure when you use one of these great camp pans made from high quality spun carbon steel! The complete camp pan range is designed for outdoor cooking, whether it's over a camp fire or a weber, on a barbeque or a camp or wood stove. The solid design and construction of these camp pans ensures a long lasting product for your cooking pleasure.



9" Skillet

Highest Quality Spun Carbon Steel Pan with Wooden Handle

Order Code 0085R



11" Skillet

Highest Quality Spun Carbon Steel Pan with Wooden Handle

Order Code 0095R



12" Skillet

Highest Quality Spun Carbon Steel Pan with Wooden Handle

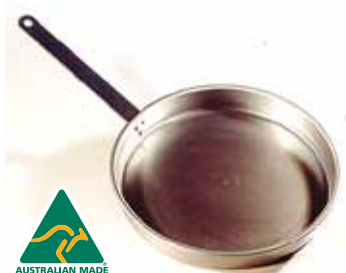
Order Code 0105R



12" Frypan

Highest Quality Spun Carbon Steel Pan with Steel Handle

Order Code 011R



13.5" Frypan

Highest Quality Spun Carbon Steel Pan with Steel Handle

Order Code 012R



WOKS stir-fry braising cooking steaming

THE MANY USES OF THE WOK.

While the wonderful wok is most well-known for the cooking techniques of stir-frying, other uses are as limitless as your imagination. For example you can use the wok as a kettle, a frying pan or even a sauce pan. Stir-frying is one of the most appetizing and healthy methods of meal preparation. The heritage of Chinese Cuisine aspires to food being the stimulant of all the senses. Colourful wok cookery is easy on the eye as well as deliciously tasty. The sizzle of a fragrant and crisply textured stir-fry is music to the ears and an irresistible temptation to the appetite. Once tasted, you'll be hooked in the most delightful way! The wok is ideal for use on gas, electric or wood stoves, as well as campfires. After just a little practice you'll wonder how you coped without it!



Flat Bottom Stainless Steel Wok Set

1 Long Wooden Handle, 1 Small Wooden Handle

(base is an accessory - see below)

Order Code - 01R



Flat Bottom Stainless Steel Wok Set

2 Small Wooden Handles

(base is an accessory - see below)

Order Code - 02R



Accessories - Wok Stand

Protect your benchtops by sitting your Hot Wok on this stand until it cools.

Order Code - 16R



Bush Wok

Flat Bottom Carbon Steel Wok with 1 Extra Long Wooden Handle (Suitable for Campfire or BBQ)

Order Code 015R



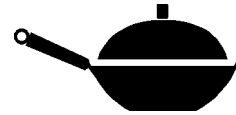
WOKS *stir-fry braising cooking steaming*



Flat Bottom Carbon Steel Wok Set

1 Long Wooden Handle, 1 Steel Back Handle

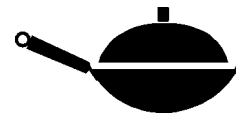
Order Code - 07R



Round Bottom Carbon Steel Wok Set

1 Long Wooden Handle, 1 Steel Back Handle

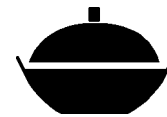
Order Code - 08R



Flat Bottom Carbon Steel Wok Set

2 Steel Handles

Order Code - 09R



Round Bottom Carbon Steel Wok Set

2 Steel Handles

Order Code - 10R



Flat Bottom Carbon Steel Wok Set

1 Long Wooden Handle, 1 Steel Back Handle

Order Code - 11R



Round Bottom Carbon Steel Wok Set

1 Long Wooden Handle, 1 Steel Back Handle

Order Code - 12R



WOKS *stir-fry braising cooking steaming*



Flat Bottom Carbon Steel Wok Set

2 Steel Handles

Order Code - 13R



Round Bottom Carbon Steel Wok Set

2 Steel Handles

Order Code - 14R



SOUTHERN METAL SPINNERS - ONLINE ORDER FORM

ORDER CODE	PRODUCT DESCRIPTION	STOCK#	QTY REQ'D	UNIT PRICE (INC.GST)	TOTAL
WOKS					
07EM	FLAT CARBON WOK SET 1W/1S	066		\$ 42.04	
08EM	ROUND CARBON WOK SET 1W/1S	067		\$ 42.04	
09EM	FLAT CARBON WOK SET 2S	064		\$ 38.40	
10EM	ROUND CARBON WOK SET 2S	065		\$ 38.40	
11EM	FLAT CARBON WOK 1W/1S	062		\$ 31.32	
12EM	ROUND CARBON WOK 1W/1S	063		\$ 31.32	
13EM	FLAT CARBON WOK 2S	060		\$ 28.40	
14EM	ROUND CARBON WOK 2S	061		\$ 28.40	
15EM	BUSH WOK 2S	069		\$ 42.04	
16EM	WOK STAND	068		\$ 17.81	
BBQ SERVERS					
076EM	17" BBQ SERVER-STAINLESS			\$ 59.64	
075EM	17" BBQ SERVER - HI TOP			\$ 59.64	
074EM	17" BBQ SERVER-GRILL TRAY			\$ 57.21	
073EM	17" BBQ SERVER-DRAIN GROOVE			\$ 53.56	
071EM	14" BBQ SERVER-DRAIN GROOVE			\$ 51.13	
CAMPING COOKWARE					
001EM	BEDOURIE OVEN 10"			\$ 47.55	
002EM	BEDOURIE OVEN 12"			\$ 49.61	
003EM	AUSSIE CAMP OVEN - SMALL 10"			\$ 67.48	
004EM	AUSSIE CAMP OVEN - LARGE 12"			\$ 71.80	
003.5EM	AUSSIE CAMP OVEN - JUMBO 15" - no trivet			\$ 72.91	
005EM	AUSSIE FISH SMOKER/COOKER			\$ 77.77	
005.5EM	FISH SMOKER SAWDUST SHAVINGS			\$ 7.44	
015EM	BUSH WOK - FLAT BOTTOM			\$ 42.04	
0085EM	SKILLET 9"			\$ 31.41	
0095EM	SKILLET 11"			\$ 31.89	
0105EM	SKILLET 12"			\$ 32.38	
011EM	FRYPAN 12"			\$ 26.46	
012EM	FRYPAN 13.5"			\$ 28.77	
006EM	CAMPA PAN 16"			\$ 39.83	
007EM	CAMPA PAN 20"			\$ 43.05	
077EM	CAMP OVEN MATE-HEAT SHIELD (max. 340mm dia.)			\$ 71.13	
078EM	CAMP OVEN MATE-HEAT SHIELD-JUMBO (max. 440mm)			\$ 81.67	
020EM	GOLD PAN 9"			\$ 22.31	
021EM	GOLD PAN 12"			\$ 24.41	
022EM	GOLD PAN 14"			\$ 26.81	
023EM	GOLD PAN 16"			\$ 28.65	
101EM	LARGE TRIVET 9QT+			\$ 31.04	
102EM	SMALL TRIVET 4.5QT			\$ 26.82	
POSTAGE PER ORDER WITHIN AUSTRALIA (including GST)				\$ 16.50	\$ 16.50
total					

YOUR NAME

ADDRESS

TOWN

STATE

PCODE

TELEPHONE ()

Mail this order with your payment to: **Southern Metal Spinners, 2 Piping Lane, Lonsdale South Australia 5160.** Overseas enquiries welcome, extra delivery charges will be payable. All prices are subject to alteration without prior notice. Payment details are listed on the orderform on the website. E & O.E.

SOUTHERN METAL SPINNERS - 100% AUSTRALIAN MADE PRODUCTS - www.southernmetalspinners.com.au