CORTEN STEEL BARBECUE FIRE PIT



Cooking plate:
For roosting food

Fire pit:
For the fire

Storage:
Used to store
wood or charcoal

READ THESE INSTRUCTIONS CAREFULLY BEFORE BUILDING AND USING YOUR BARBECUE



For your safety, PLEASE NOTE:

1. Do not use indoors!

2. WARNING! Do not use spirit or petrol for lighting or relighting!

3. WARNING! Keep children and pets away.

4. Do not cook before the fuel has a coating of ash.

5. Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

6. The barbecue has to be installed on a secure level base prior to use.

7. Recommendation: The barbecue shall be heated up and the fuel kept red for at least 30 minutes prior to the first cooking on the barbecue。

8. WARNING! This barbecue will become very hot, do not move it during operation。

9. WARNING! Do not touch metal parts of barbecue until it has completely cooled, unless wearing protective gloves.

10. Warning! Do not use in closed rooms.

11. Recommend use fuel, charcoal or related suitable solid fuel.

12. Recommend use Maximum fuel (wood) loading capacity: 5kgs.

How to assemble?

Part list: Cooking plate, fire pit, storage base, screw and nut **Install procedure:** storage base → fire pit → fixed by screw and nut → cooking plate （Detailed installation pictures are at the end）

How to use?

1. Put the fuel in fire pit, free to place, no higher than the height of the cooking plate.
2. Use a firelighters complying to EN 1860-3 to light some flammable objects, such as cardboard or newspaper. when ignites, then add the charcoal or related suitable solid fuel.
3. Both wood and charcoal can be used. Recommend use Maximum wood loading capacity is 5kgs. (if you want to use the charcoal, generally the Maximum amount of charcoal is 3kgs.)

Maintenance:

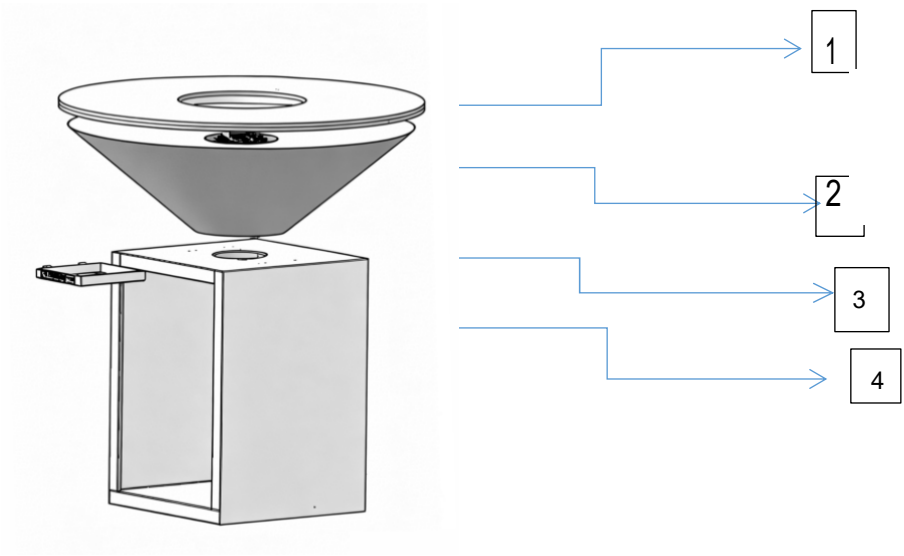
Protection

After use, coat the baking pan with oil. (to effectively isolate moisture and air)
It would be better if covers something the baking pan which can prevent or decrease the rust.

Attention: Barbecue fire pit is made of Corten steel, it is easy to rust if it is not oiled after use.

Cleaning

To clean barbecue for next time, take a long handled brush and brush the cooking surface to remove excess oils and food scraps.
Be careful as surfaces may be hot. Protect your hands by using an oven mitt to hold the brush.
Allow to cool before washing in a warm soapy solution. Ensure that any dried fat/food deposits are cleaned off the grills after every cooking session. Wash the grills with hot soapy water then rinse and dry the grills before returning them to the barbecue.



Part List

NO.	NAME	QTY		NO.	NAME	QTY	
1	Cooking plate	1		3	Ash tray	1	
2	Fire pit	1		4	Storage	1	

01



02



03



04



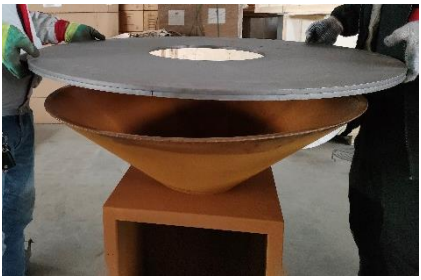
05



06



07



08

