

## Manufacturers General Safety & Usage Instructions

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### Manufacturers Warnings:

- The firepit and tripod will become very hot in use, do not move whilst lit.
- always use heat resistant gloves when adding fuel.
- **Warning! - Keep children and pets away.**
- This product is **FOR OUTDOOR USE ONLY. DO NOT** use indoors.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning - **NEVER** light the firepit or let it smoulder in confined spaces or indoors
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or boat
- **DO NOT** use under awnings, parasols, or gazebo's
- **FIRE HAZARD** - hot embers may emit sparks whilst in use
- **DO NOT** use this firepit and tripod as a furnace
- This firepit & tripod is **ONLY** suitable for use with untreated wood, logs, or charcoal for cooking
- **DO NOT** use coal in this firepit
- **WARNING! Do not use petrol, white spirit, lighter fluid, alcohol, instant light charcoal bags or similar chemicals for lighting or re-lighting! Use only firelighters complying to EN 1860-3**

### FIRE HAZARD:

- This firepit & tripod must be installed on a secure level base before use.
- do not use firepit on wooden decking or other flammable surfaces such as dry grass, wood chips, leaves or decorative bark, etc.
- do not use firepit on artificial grass or other surfaces that are not heat resistant.
- Hot embers may be emitted whilst in use.
- Ensure that the firepit is positioned at least 2 metres away from any flammable materials and has a minimum clearance of 2 metres from overhead and adjacent surroundings.

### Care & Use

- When lifting or moving the firepit and tripod never drag it, seek assistance as necessary.



- As this firepit and tripod are made from steel/iron, the surface will age and develop surface rust over time once it is exposed to natural weather. This is to be expected, and does not constitute a product fault.
- for safety reasons, it is recommended to inspect the firepit & tripod before each use for signs of fatigue and damage.
- The firepit and tripod must be stored in an environment that is free from frost, rain and moisture.
- The firepit and tripod could mark or stain a patio; to protect against this place onto a separate slab or brick base.
- The cooking grill should be cleaned with a solution of washing up liquid in warm water. It is not suitable for cleaning in a dishwasher.

## Solid Fuel Types & Levels

- For outdoor heating, the following fuel types may be used with this firepit: untreated wood, logs and Easylogs.
- For cooking food, it is essential to use lumpwood charcoal (1kg recommended).
- **DO NOT** burn coal in the firepit
- Do not overload with fuel: one or two logs is recommended (800g-1.6kg).
- The recommended amount of fuel must not be exceeded by more than 50%

## Lighting, refuelling & Extinguishing

- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.
- Prepare a stack of loosely crumpled newspaper and place in the firepit.
- Pile finely split, dry, firewood on top of paper
- Add half of the fuel leaving access to light the paper.
- To light the paper, use long safety matches or a long reach lighter.
- Once the fire is established add the remaining fuel.
- **DO NOT** drop or throw fuel into the firepit, as this can cause cracks/fractures to the pit.
- To extinguish the fire after use:
  - Stop adding fuel and allow the fire to die
  - Alternatively douse the fire with sand.
  - **DO NOT** use water as this will damage the firepit, and will also create excess ash particles

## Food Cooking

- **Caution:** eating raw or under-cooked meat can cause food poisoning.
- It is recommended that the firepit is heated up and the fuel kept hot for 30 minutes before cooking for the first time
- Do not cook before the fuel has a coating of ash
- Always wash your hands before and after handling uncooked meat, and before eating
- Keep raw meat away from cooked meat and other foods
- Do not use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.