

# KATHERINE WHEEL BBQ INSTRUCTIONS



  
**FIREPITS UK**  
HANDMADE IN BRITAIN



UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

**CAUTION: The steel of the Katherine Wheel will get hot – do not touch without heat resistant gloves**

Your Katherine Wheel will be coated in manufacturing oil when it is delivered. We recommend seasoning the grill prior to use to remove the oil. Heat to a medium temperature and wash with warm soapy water. Dry thoroughly and rub over with a small amount of cooking oil. The grill is easily removed to allow for cleaning and can be stored out of the elements when not in use.

The Katherine Wheel BBQ needs to sit on a robust base that can withstand high temperatures, such as our Katherine Wheel Stand.

1. Turn the wheel to raise the BBQ grill so you have room to build the fire on the brick bed. Designed to be used with charcoal, the BBQ grill can be easily raised and lowered for precision cooking.
2. Light the charcoal at least 30 minutes before you want to start cooking. The charcoal is ready when the coals have turned white with a red glow beneath.
3. Using an ash rake, spread the coals across the brick bed. By moving the coals, you can split the cooking area in two if you need to create a hotter area for faster grilling.
4. The BBQ grill has both bar and plate areas so you can sear your steaks and ensure your veg doesn't fall in the gaps. Use the wheel to raise and lower the BBQ grill to control the cooking temperature as required.

To clean your BBQ grill and any other Firepits UK cookware, wash the item well and dry thoroughly. Rub over some cooking oil before storing away.

The Katherine Wheel is designed to live outdoors all year round and over time it will develop its own natural patina. If you wish to you can rub over with a wire brush and then oil. However, it is fine to leave outside and allow to take its natural course.

Please be aware that as the Katherine Wheel will oxidise, the rust can mark stone terraces and paving slabs.