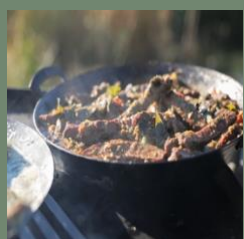


COMPLETE OUTDOOR KITCHEN INSTRUCTIONS




FIREPITS UK
HANDMADE IN BRITAIN



UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

CAUTION: The steel of the Outdoor Kitchen will get hot – do not touch without heat resistant gloves

Your Outdoor Kitchen will be coated in manufacturing oil when it is delivered. We recommend seasoning the grill and cooking bowl 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. Store out of the elements when not in use.

1. Build a very large fire in your fire bowl about 1 to 1.5 hours before you want to start cooking. The logs will need to fill your fire bowl completely and keep burning at this level for the period prior to cooking. A small fire in the centre of the bowl will not be suitable for heating the oven. The larger and hotter the fire, the better.
2. Ensure that the oven door remains closed once you have built the fire up. Opening the oven door will prevent the oven reaching a high enough temperature for cooking. Once the oven has reached ideal cooking temperature of 220°C+ you can commence cooking in the oven.
3. Keep one side of the fire fed with small logs to keep the temperature up and ensure a continuous supply of embers. If you are only using the oven, it is fine for the fire to continue to flame.
4. If you are only using the Swing Arm BBQ Rack you will not need such a large fire to start with. The oven below is an excellent space for keeping your barbecued food warm.
5. The fire bowl has 2 lugs so you are able to use the Hanging Arm with Cooking Bowl at the same time as using the Swing Arm BBQ Rack.
6. Use the lid as a snuffer to put out the fire at the end of the evening and keep rain out. Before using your Pete's Oven again, make sure you remove the ash in the bottom of the fire bowl, as this will act as an insulator against the oven below getting hot.

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

To prevent the hinges on the oven door ceasing, oil regularly with 3 in 1 oil.

The Outdoor Kitchen 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 Outdoor Kitchen will oxidise, the rust can mark stone terraces and paving slabs.