







## CAUTION: The steel of the fire pit and rack will get hot - do not touch without heat resistant gloves

Firepits UK accessories will have a coating of manufacturing oil when they are delivered. The oil will burn off with your first fire. However, we do recommend seasoning the BBQ Rack prior to use to remove the oil.

- Place the BBQ Rack over the fire for a few minutes to heat it to a medium hot temperature.
- 2. Wash the item well in warm soapy water and dry thoroughly.
- 3. Rub over with an oil of your choice. You can use cooking, vegetable or flax oil. It is not advisable to use olive oil as this cannot burn at very high temperatures.
- Heat the BBQ rack again to a hotter temperature. Don't worry if it creates a bit of smoke, this is to be expected. Rub over again with the oil.
- 5. Repeat this a few times until you have a nice even black coating.
- 6. Cook!
- 7. After use, wash the BBQ rack in warm soapy water and dry thoroughly. Rub over with some oil before storing away.
- If any rust develops, scrub it off with a wire brush and repeat the seasoning process above.

Your fire pit 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 them outside and allow them to take their natural course.

Please be aware that as the fire pits will oxidise, rust can mark stone terraces and paving slabs. If placed on a lawn, the heat from the fire may scorch the grass underneath.