FIREPITS UK

HANDMADE IN BRITAIN

UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

Your fire pit will be coated in manufacturing oil when it is delivered but don't worry as this will burn off with your first fire. However, we recommend seasoning the Swing Arm BBQ Racks 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.

1. Light your fire at least 30 minutes before you want to cook, using kindling and kiln dried logs to reduce smoke. Build a large fire so it creates enough hot embers to cook over.

2. Use an ash rake to split the fire, with hot embers to the outside and the burning fire to the center. Keep feeding the fire with logs to keep the flames burning.

3. Add your swing arms when you are ready to start cooking. The swing arms are designed to be used over hot embers and not flames.

4. The racks can swing from side to side allowing you to direct them over and away from the heat giving maximum cooking control. You do not have to use all swing arms together.

5. Remove the swing arms when you've finished cooking and set to one side while you build up the fire to enjoy the warmth into the evening.

To clean your swing arms and any other Firepits UK cookware, wash the item well and dry thoroughly. Rub over some cooking oil before storing away. If any rust develops, scrub this 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 pit 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.