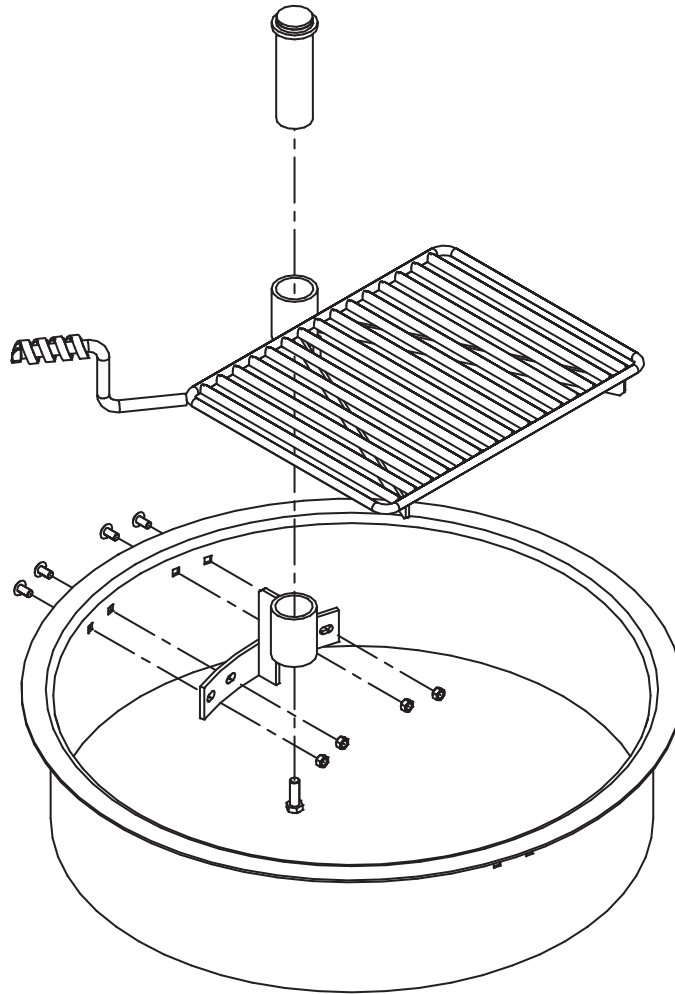


Assembly Instructions

Round Fire Ring - Cooking Grate



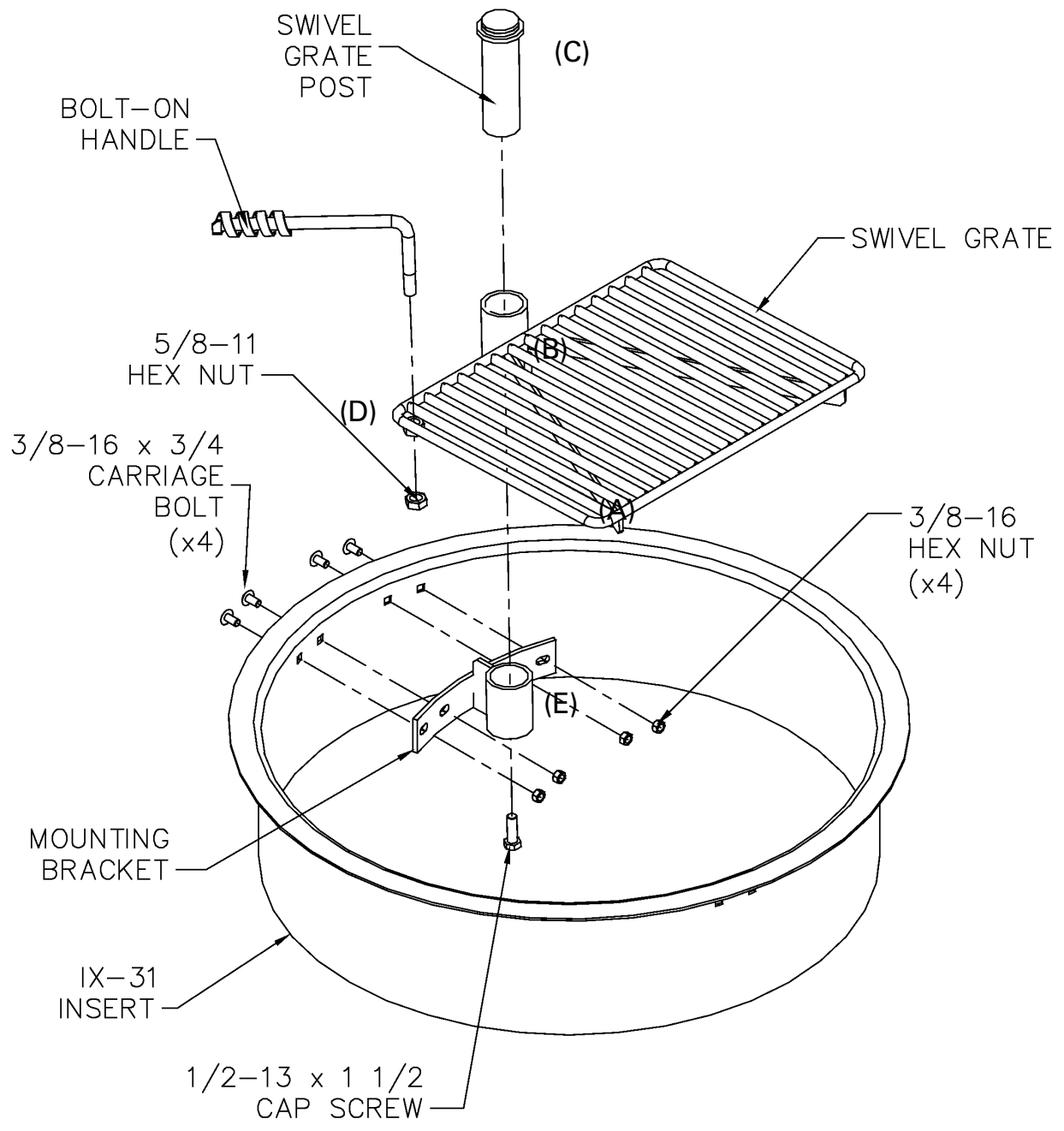
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Cooking Grate Assembly

Connect bracket (A) to ring as shown. Position grate (B) above bracket and secure with pin (C). Screw on handle and secure with nut (D). For anti-theft feature, secure pin with bolt (E).



Cooking Grate Seasoning Instructions

You must season the grill surface before use.

Before cooking food directly on the metal grate, follow these instructions to season it properly.

Expose the grate to an open flame until the enamel finish is completely removed. If you wish to cook on the grate before it is seasoned, place aluminum foil between the grate and your food item. Pans, skillets or meat baskets can also be used to keep the food from touching the grate.

When the grate is completely seasoned it should be heated and thoroughly cleaned with a wire brush before placing food items on it.

Brush vegetable oil on the grate to keep food from sticking. After each use, brush vegetable oil on the grate to keep grate seasoned. Do not use aerosol spray oils around an open flame.



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