Cover shown with optional Grand Fire Ring Cap.

Galvanized steel cover helps to smother fire and keeps rainwater out.

The plans and instructions, cooking grate opening.

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Assemble Instructions

**Grand Fire Ring**

Available with or without cooking grate opening.
Getting Started:

Zoning and Permits: Before you plan your project, learn about the necessary zoning requirements and rules for excavating and building restrictions in your area. No matter how small your project, be sure you obtain the necessary permits before you start construction.

Know What’s Below: Whether you are planning to do it yourself or hire a professional, smart digging means calling 811 before each job. Homeowners often make risky assumptions about whether or not they should get their utility lines marked, but every digging job requires a call—even small projects like planting trees and shrubs.

Base Preparation: Fire rings can be built on an existing concrete slab or paver base without additional preparation. To build in the ground, follow these steps:

1) To build your fire ring on the ground, mark a 52” dia. circle and remove all earthen material to a depth of approximately 3”. Be sure excavated circle is level.
2) Add 1.5” to 2” inches of compatible gravel, level it evenly. Compact the gravel with a hand tamper until it is firmly and uniformly compacted and level.
3) Use a thin layer of sand if needed to adjust for level.

Grand Fire Ring Kit Contents:

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fire Ring Block</td>
<td>4” H x 8.5/6” W x 8” D</td>
<td>57</td>
</tr>
<tr>
<td>Steel Ring</td>
<td>Protective Insert</td>
<td>1</td>
</tr>
<tr>
<td>Adhesive</td>
<td>29 oz. Tubes</td>
<td>1</td>
</tr>
</tbody>
</table>

Please note: Use 19 fire ring blocks per course.

Step 1:

Be sure your properly prepared base is level. Begin building by laying your base course as shown. Using a stiff brush, remove all debris and dust from each block surface to be glued. Butt blocks tightly together. Use only 19 blocks per course.

To build in the ground, follow these steps:

1) To build your fire ring on the ground, mark a 52” dia. circle and remove all earthen material to a depth of approximately 3”. Be sure excavated circle is level.
2) Add 1.5” to 2” inches of compatible gravel, level it evenly. Compact the gravel with a hand tamper until it is firmly and uniformly compacted and level.
3) Use a thin layer of sand if needed to adjust for level.

Step 2:

Continue to build each course as shown. Stagger second course as shown. Use adhesive on each block.

Step 3:

Continue to build last course as shown. Stagger courses two and three.

Optional Cooking Grate Assembly

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

ATTENTION: The cooking grate should be seasoned before cooking food directly on the surface. 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 meat 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.

Final Step:

IMPORTANT: To protect the concrete block from extreme heat, fill interior of Fire Ring with enough gravel/sand to bury a minimum of 1” of the steel insert.

Gravel/sand fill.

Step 4:

Drop in steel ring and center. Use a rubber mallet to tap blocks towards center for proper alignment.

Do NOT use glue on metal ring.

WARN IN G: Failure to follow all steps of the installation instructions may result in property damage or bodily injury. Rockwood Retaining Walls, Inc. is not liable for any property damage or bodily injury caused by failure to follow the installation instructions or improper use of the product.

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