



# THE FIRE TABLE

## INSTALLATION & CARE GUIDE



### HOW TO INSTALL, SEASON, AND CLEAN THE COOK RING FOR LONG-LASTING ENJOYMENT

The Fire Table is intended for outdoor use only. Do not use on wooden decks, composite decks or asphalt. High temperatures produced by the fire could damage these surfaces or catch the surfaces on fire. Place a heat barrier between the outdoor living surface and the base of The Fire Table to avoid rust transfer and heat damage.

The Cook Ring is laser cut from 3/8" A36 carbon steel, descaled and dished to form a slight radius so that the grease will move to the center hole and burn off in the fire. The Cook Ring will arrive steel gray. The Cook Ring has been sprayed with oil to begin the seasoning process. Remove cook ring from the wrap. The side with a notch at the edge should face down toward the fire bowl. It will take two people lifting the Cook Ring from the center hole to place the ring on top of the fire bowl taking care not to pinch fingers and slide into place. Please handle with care - the ring is very heavy and this could cause injury.

Place 1 bag of match light charcoal in the bowl, spread the charcoal evenly on the bottom of the bowl and light. As the fire begins to heat up the ring, lightly apply a high heat cooking oil such as grapeseed, flax or canola on the ring. Spread the oil using a paper towel held by tongs to avoid burn. Wipe any excess oil off the ring. Repeat this process 5 times before actually cooking on the ring making sure to apply the oil very lightly each time. The seasoning process is similar to that of a cast iron skillet. The steel gray color

will turn black in the seasoning process. If not properly baked in, the carbon steel will begin to corrode. It is recommended that if the ring is not used for a long period of time, that it is sprayed with a cooking oil once every few weeks. If you do notice some rust, start a fire in the bowl then scrape the rust off with a spatula and rub the ring lightly with oil.

Cleaning the cook ring is done easily during and promptly after cooking while the ring is hot. Use a spatula and scrape the debris right into the fire. Then lightly coat with cooking oil.

To clean out the bowl, make sure that the charcoal and wood have cooled completely. This can take up to 2-3 days depending on your climate and the amount of charcoal and wood used. Once the bowl is completely cool, use a metal bucket, metal dust pan and metal shovel to remove ashes. Shovel the ashes into the dust pan and fill the metal bucket with the ashes and dispose of safely.

The Fire Table is made of carbon steel, will withstand all the elements and can be left outdoors all year.



[seasonsfirepits.com](http://seasonsfirepits.com) | 205-371-2212