



⚠️ Must read before use. Failure to do so can result in serious injury or death.

Vor Gebrauch unbedingt lesen. Andernfalls sind schwere Verletzungen oder Todesfälle möglich. **HIER SCANNEN.**

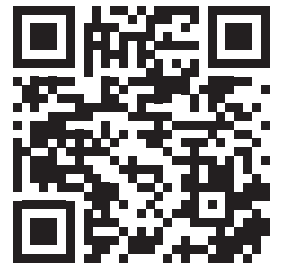
À lire absolument avant toute utilisation. Le non-respect de cette consigne peut entraîner des blessures graves, voire mortelles. **SCANNER ICI.**

Leer antes de usar. El no hacerlo puede resultar en lesiones graves o muerte. **ESCANEE AQUÍ.**

Lezen voor gebruik. Het nalaten hiervan kan leiden tot serieuze verwondingen of de dood. **SCAN HIER.**

Da leggere prima dell'uso. In caso contrario, possono verificarsi lesioni gravi o morte. **SCANSIONA QUI.**

SCAN HERE



CAST IRON COOKING SURFACE

first use + cooking preparation

See that smooth-grit, signature black patina? We laid down a solid foundation for your seasoning, now your Cast Iron Cooking Surface is just one more season away from searing the flavor of a good moment into the grain. Here's how to get started:

SEASONING

Seasoning or curing cast iron with oil, should be practiced regularly to maintain a hardy non-stick surface that can stand up to the fire pit's heat. The non-stick quality will fully develop after 8-10 seasonings. An extra 30 minutes before cooking will be plenty of time to season your Cast Iron Cooking Surface.

Seasoning is done over high heat, so handle your cast iron safely with both hands.


Cooking tongs, rags, heat resistant gloves and seasoning oil are all you need.

We recommend Flaxseed Oil for seasoning. The smoke point of flaxseed oil is perfect for encouraging a strong nonstick coat.

- 01 Start a small fire in your pit and let it burn down to embers while you gather your seasoning materials. Place your clean Cast Iron Cooking Surface on the assembled Hub system for 5-10 minutes to completely dry and allow iron to breathe.
- 02 Remove the Cast Iron Cooking Surface from Hub, and rest on a heat safe surface. Use a rag and tongs to apply a small amount of flaxseed oil to the surface. Wipe off excess oil so that only a very light coating remains.

- 03 Place Cast Iron Cooking Surface on Hub and let it cure over the embers for 20 minutes while maintaining the surface temperature between 400-500°F. An infrared thermometer is helpful for tracking temperature. You may need to add more wood to keep the temperature up. Occasionally, turn your Cast Iron Cooking Surface 90 degrees to season evenly. It is completely normal for discolorations to appear and disappear at this step.
- 04 When the 20 minutes is up, the cast iron is ready for cooking! For some foods, 400-500°F may be too hot, so let the surface cool as needed. If you're not ready to cook at this point, wipe off excess oil and let cool. Store in a cool, clean and dry place.
- 05 Just after cooking, carefully wipe excess grease and food from the surface with rags, or even paper towels. Cleaning is best done when your Cast Iron Cooking Surface is still hot and loose, so use cooking tongs to grip rags, and heat-resistant gloves to secure the Cast Iron Cooking Surface by the handles while still hot.

SAFETY INFORMATION + PROPER USE

- For your first several uses, cook with your preferred cooking oil until you have developed the signature non-stick surface of well-seasoned cast iron.
 - Cast Iron should be stored in a cool, dry location. Indoors, and covered is best. Exposure to high humidity or the elements can encourage rusting.
 - Cast iron is not dishwasher safe.
 - Do not soak cast iron, or submerge in water for any length of time.
 - Do not use harsh chemicals or detergents to clean. Mild dish soap is okay for intermittent use.
 - Do not spray seasoning oil or cooking oil over an open fire. These oils can be flammable, and serious injury or damage could result. Grease your Cast Iron Cooking Surface with a rag and tongs, or before placing on Hub.
 - Avoid falls or blunt impact with cast iron. This material is more likely to break than dent or bend.
 - Do not paint or coat cast iron.
 - Do not use to heat non-food materials.
 - Lift with care and use both handles, cast iron is a very heavy material.
 - Cast Iron Cooking Surface is designed to work safely with Solo Stove Hub and Fire Pits. Do not attempt to use Cast Iron Cooking Surface on other Fire Pits or open fires.
 - Use the correct size Cast Iron Cooking Surface for your Fire Pit.
 - Place your Fire Pit on leveled and stable ground before use.
 - Do not attempt to move your Fire Pit with Cast Iron Cooking Surface in place, and do not move Hub with Cast Iron Cooking Surface in place.
 - Do not place on heat sensitive surfaces, or ones that might be damaged by the weight and texture of the feet on your Cast Iron Cooking Surface.
 - Typical residue or build up on the cooking surface can be removed by gently scouring with a chainmail scrubber and tongs. Chainmail is perfect for lifelong cast iron care, and won't damage the cooking surface.
 - Water can be used to loosen stubborn residue. Remove Cast Iron Cooking Surface from Hub and place on a heat-safe surface. Pour water over your still hot cast iron, and as the water becomes hot, build up can be rubbed away with your rags and tongs.
 - After cleaning, continue heating Cast Iron Cooking Surface over your fire pit until the surface is completely dry.
 - Once dry, apply a light coat of the flaxseed oil to the Cast Iron Cooking Surface before storing in a cool and dry location.
 - Seasoning cast iron is important for safety reasons, as well as performance. While a small amount of iron is expected and beneficial in a typical diet, some individuals with health sensitivities must avoid excessive amounts of iron. The seasoning process prevents iron from leaching into food. Without iron-related health sensitivities, rust is also not harmful for ingestion in small amounts and is an FDA approved additive.
 - Rust on cast iron indicates that the surface is bare and must be seasoned. Frequent high temperatures (above 500°F) and acidic foods (tomatoes, citrus) will break down the seasoning on your Cast Iron Cooking Surface, and encourage rust. Season as often as possible, and lightly oil before storage to maintain a safe cooking surface.
 - Cast iron can be rescued from rust with cleaning and re-seasoning. Dissolve rust with 1:1 solution of white vinegar and water. Allow the solution to sit on the surface for several minutes, then lightly scrub the area with chainmail. Rinse the cast iron thoroughly, and repeat as necessary and season according to the above instructions to rebuild the protective barrier.
-  **WARNING:** This product can expose you to chemicals including Benzene, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov