

## FIRE PIT GRILL ACCESSORY BUNDLE

Rediscover the basics, together. Break out of the routine and get involved in a modular and shareable cooking experience. The Fire Pit Grill Accessory Bundle closes the gap between the kitchen and the dinner table, making more time for good moments around the fire.



## HUB ASSEMBLY

Hub assembly is as simple as setting the table.

Install Hub by placing it wide-side down, directly over your Fire Pit's flame ring.

Hub will be centered inside the outermost edge of your Fire Pit and rest securely on top of the flame ring for Ranger, Bonfire and Yukon.



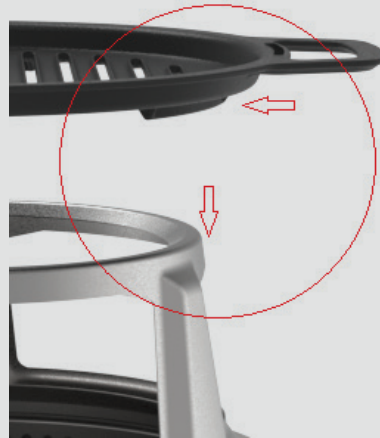
### FOR 30" YUKON

*(Any Yukon purchased before July 1, 2020), Hub should be placed on the 30" Yukon Adapter Ring. As shown, replace your standard flame ring with the Adapter Ring before adding Hub, which will rest securely on top of your Adapter Ring.*

## ASSEMBLY CON'T

With Hub in place, your Cast Iron Grill can safely be centered on top. Place Cast Iron Grill over Hub so that the feet on the underside of Cast Iron Grill hug the outside of Hub's upper ring.

*For Yukon, the feet of Cast Iron Grill will rest on the inside of Hub's upper ring.*



## OPEN FIRE COOKING:

### Build Your Coal Bed

Open flame cooking starts with the coal bed. Choosing a firewood and stacking method with a focus on your coal goals will instantly graduate you from a novice to gourmet. Cross-stacking dry hardwoods, like Solo Stove's Oak Firewood, will do the trick!

**01** Before placing your Hub, gather your favorite fire starters, kindling, and firewood. Place your fire starters and kindling in the center of your Fire Pit's Base Plate as shown.

**02** With 6-8 medium sized, split logs (8-10 logs for Yukon), you'll make a crossed stack. Place one log on each side of your kindling, for a base of two logs.

**03** Place two more logs perpendicular and on top of your base logs, like you're making a tic-tac-toe box. Repeat this stacking step with the rest of your logs.



04 Light your starters and let the logs burn down until your flames are just a few inches tall and your firewood has crumbled into embers.



05 With Tools, spread your embers along the inner walls of your Fire Pit. The center of your Base Plate should be clear of embers.



06 Preheat Cast Iron Grill on Hub for 5-10 minutes until the cook surface is around 450°F. Preheating prepares the surface for grilling, and will set the seasoning oil to reduce sticking.



07 Occasionally add small pieces or chunks of hardwood to maintain surface temperatures between 200-500°F. Cast iron retains heat very well and evenly, making it ideal for open-fire chefs of all skill levels, and a wide variety of recipes.



## HUB USE & STORAGE

Good moments can happen anywhere, and that's why Hub can nest inside your Fire Pit for easy transport or storage, just like your favorite Solo Stove accessories. When your Fire Pit and Hub have cooled for safe handling, remove Hub and the flame ring (or Adapter Ring if you have the 30" Yukon) from the Fire Pit. Invert Hub, and nest inside your Fire Pit, wide-side up. The inverted flame ring can then be placed on top. Now your Solo Stove is ready for travel or your next cooking session!

Hub's 360° access windows let you tend to the cooking coals no matter where you're seated around the fire. Add wood while you cook and stoke embers with your Fire Pit Tools, all without removing Hub or your Cast Iron Grill.



## TIPS

- Preheat your Cast Iron Grill over the coal bed for 5-10 minutes to ensure a sizzling surface ready for cooking.
- Forget guess-and-check grilling, an infrared thermometer can tell you when the temperature is dropping and you need to replenish your coal bed.
- It doesn't take much to maintain your cooking temperature: keep your cooktop hot with as few as 3-4 pieces of chunk wood.
- Some wood is not safe for cooking. Choose clean and dry hardwoods, while avoiding softwood, plywood, construction scraps, painted or stained wood, and composite logs containing accelerants and binders.

## CLEANING YOUR FIRE PIT AFTER COOKING

With casual use, grease drippings and splattering will not impair your fire pit or Hub, and will burn off with time.

With frequent use, light cleaning will be necessary to remove heavy buildup. When your fire pit has cooled completely, use an all purpose stainless steel cleaner, like Bar Keepers Friend, and a dry cloth to clean grease marks on the exterior. Hub and your fire pit are made of 304 stainless steel, and should not be cleaned with chainmail, harsh chemicals, or abrasives.

## CARE + SAFETY

- 01 Cast Iron Grill + Hub Bundle are designed to work safely with Solo Stove Fire Pits. Do not attempt to use Hub or Cast Iron Grill on other Fire Pits or open fires.
- 02 Use the correct size Hub for your Fire Pit.
- 03 Hub is designed for safe use with Solo Stove cooktops that have interlocking feet to help them evenly balance and center. Using other cookware on Hub is not safe, and not recommended. Uneven or unbalanced cookware or surfaces could fall, slip, or shift from your Hub. This may lead to injury.
- 04 Place your Fire Pit on leveled and stable ground before use.
- 05 Do not attempt to move your Fire Pit with Hub or Cast Iron Grill in place, and do not move Hub with the Cast Iron Grill in place.

**⚠ WARNING:** The combustion products emitted when using this product with an open flame can expose you to chemicals including carbon monoxide which is known by the State of California to cause birth defects or other reproductive harm. For more information go to [www.P65warnings.ca.gov](http://www.P65warnings.ca.gov).