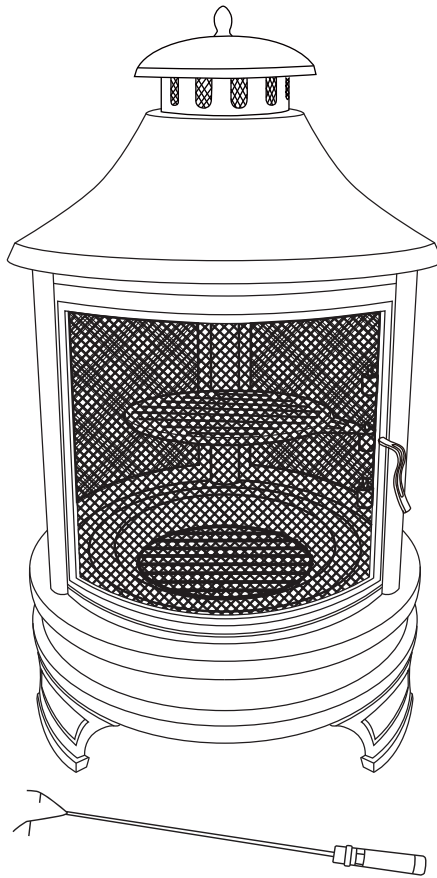


Outdoor Cooking Pit

ITM. / Art. 1900726

MODEL # 2090

ASSEMBLY INSTRUCTIONS READ CAREFULLY
IMPORTANT: RETAIN FOR FUTURE REFERENCE



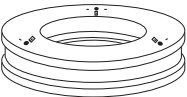

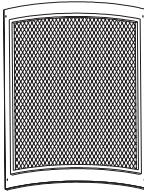
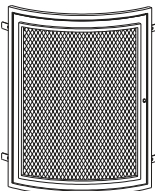



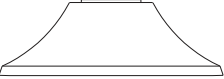

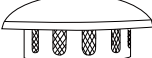


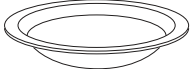



Important Information:

- Please check your local regulations prior to using this item. Some municipalities have restrictions and requirements.
- The cooking pit is for outdoor use only. Not for commercial use.
- Do not use on wood decks or any wooden surfaces. For use on nonflammable surfaces such as slate, stone, or brick.
- The cooking pit is intended for **burning WOOD logs only**. **DO NOT USE** for burning coal, hardwood lump charcoal, leaves or any other combustible materials.
- Keep flammable or combustible objects away from the cooking pit.
- Not for use by children. Always keep children and pets a safe distance from the cooking pit.
- Use the cooking pit with caution. When using the cooking pit, the exterior parts, including the mesh, sides, handle and chimney can become extremely hot and unsafe to touch with unprotected hands. Touching any part of the exterior with unprotected hands could result in serious injury or burns. Use extreme caution when in use. Use the fire poker with caution and always use a heat-resistant pad or glove when handling.
- Always extinguish fire completely after use; never leave a fire unattended.
- Clean and dry the product completely after every use. Make sure all parts are completely cool before cleaning.







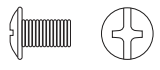
Important:

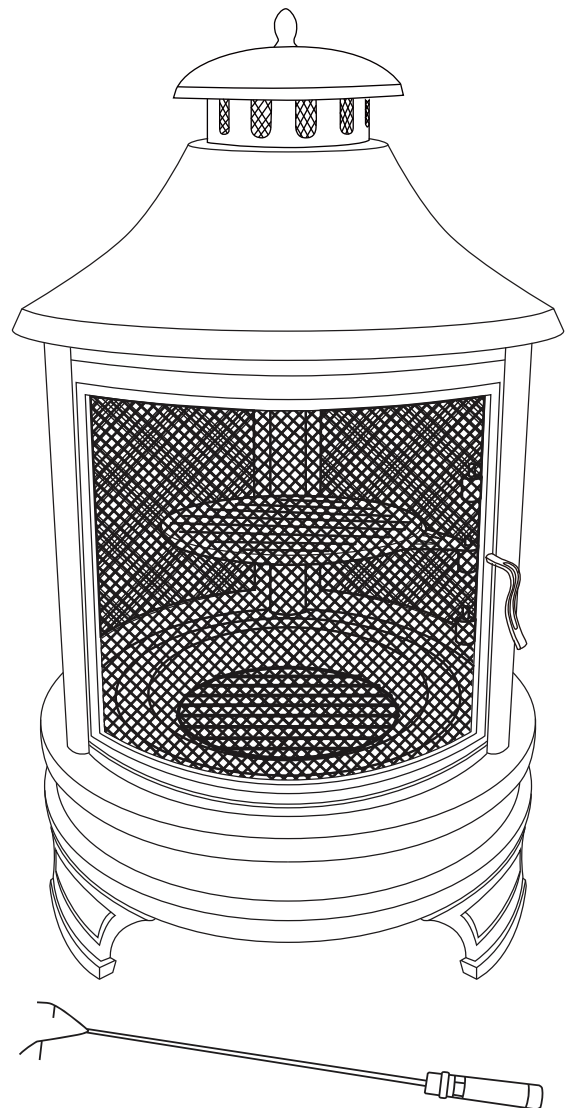
For customer service, technical information or replacement parts email: info@nwsourcing.com or call our toll free number for assistance 1-877-460-1990(English). Monday to Friday ,8:00am to 4:00pm (Eastern Standard Time).

Part List

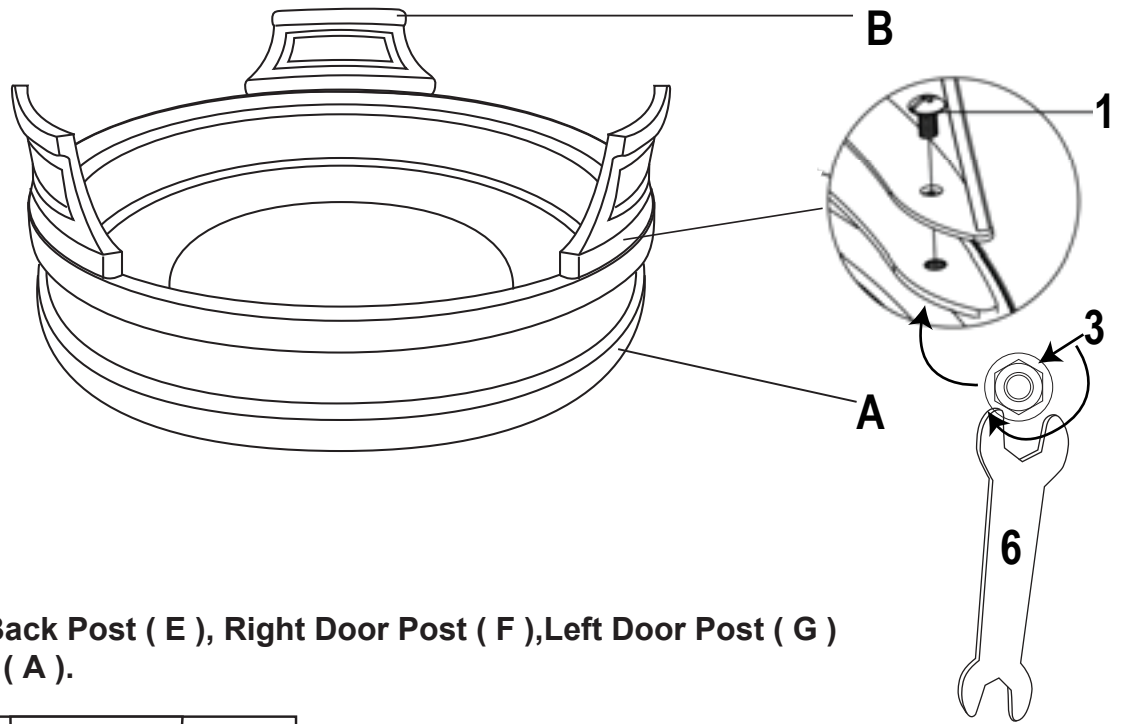
Part	Description	Qty	Diagram
A	Base	1	
B	Foot	3	
C	Side Screen	2	
D	Front Door	1	
E	Back Post	1	
F	Right Door Post	1	
G	Left Door Post	1	
H	Chimney	1	
I	Finial	1	
J	Chimney Cover	1	
K	Cooking Grate	1	
L	Log Rack	1	
M	Fire Bowl	1	
N	Ash Pan	1	
O	Poker	1	
P	Door Handle	1	

Hardware List

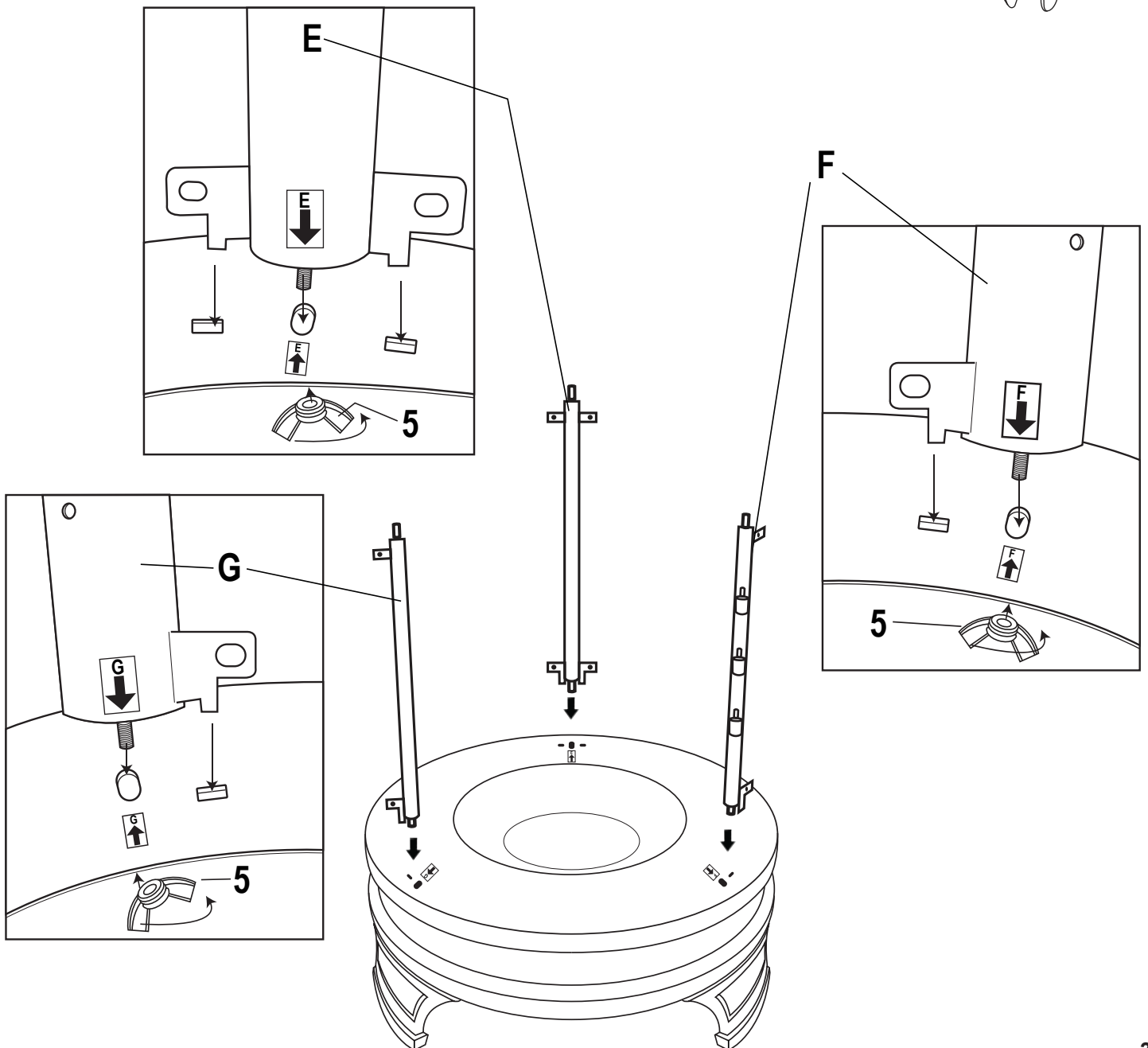
Part No.	Description	Qty	Diagram
1	M6x14mm Cross Head Bolt	24	
2	M6 Nut	3	
3	M6 Flange Nut	10	
4	Locking Lever	1	
5	M6 Wing Nut	6	
6	M6 Wrench	1	
7	M5x12mm Cross Head Bolt	1	



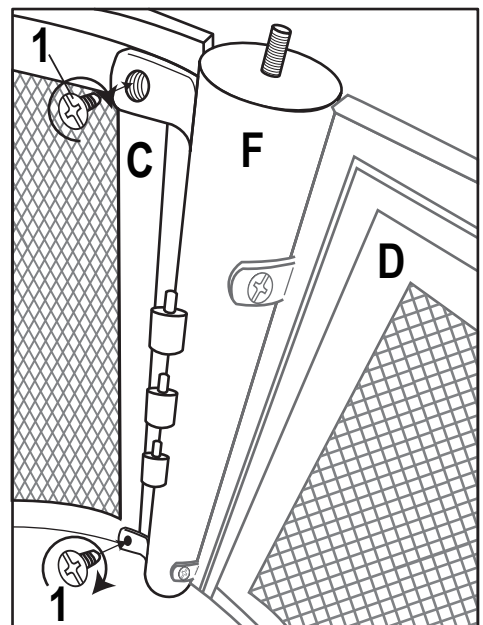
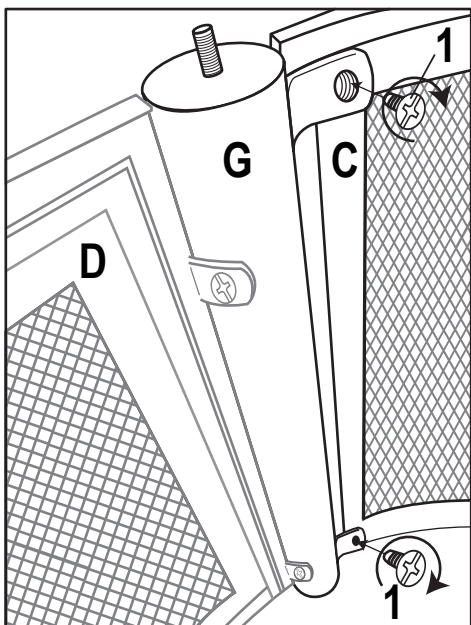
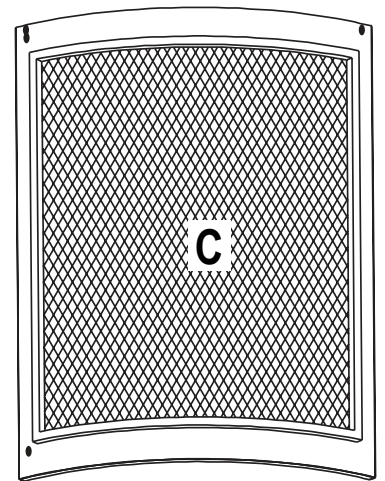
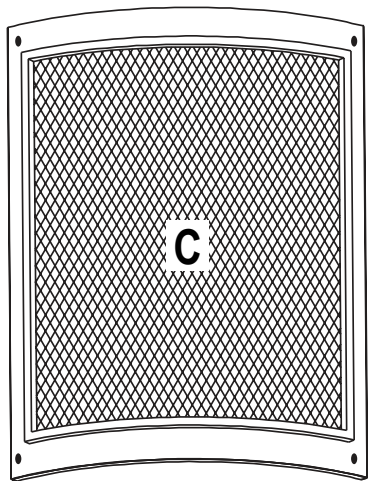
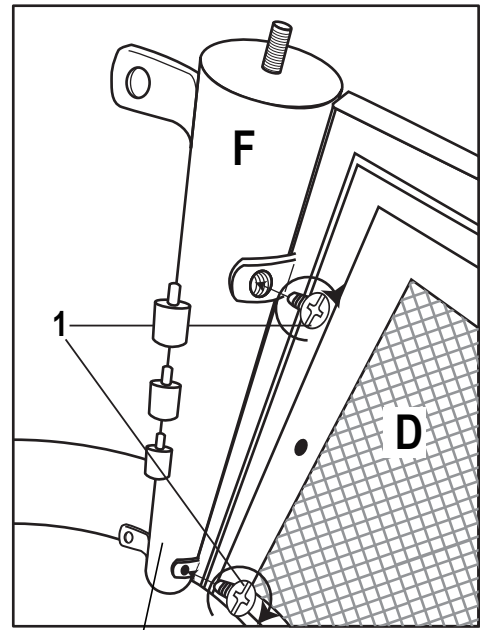
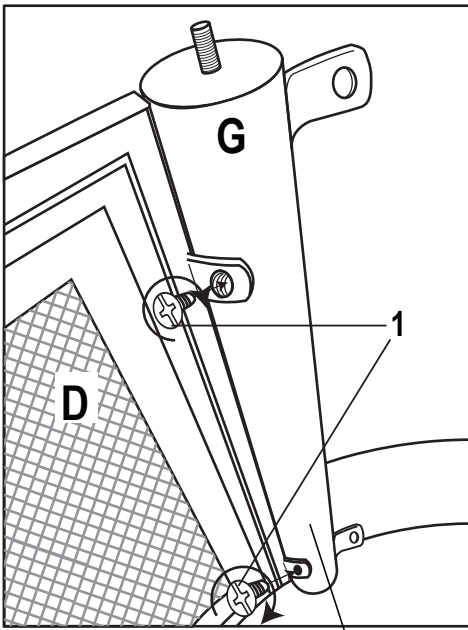
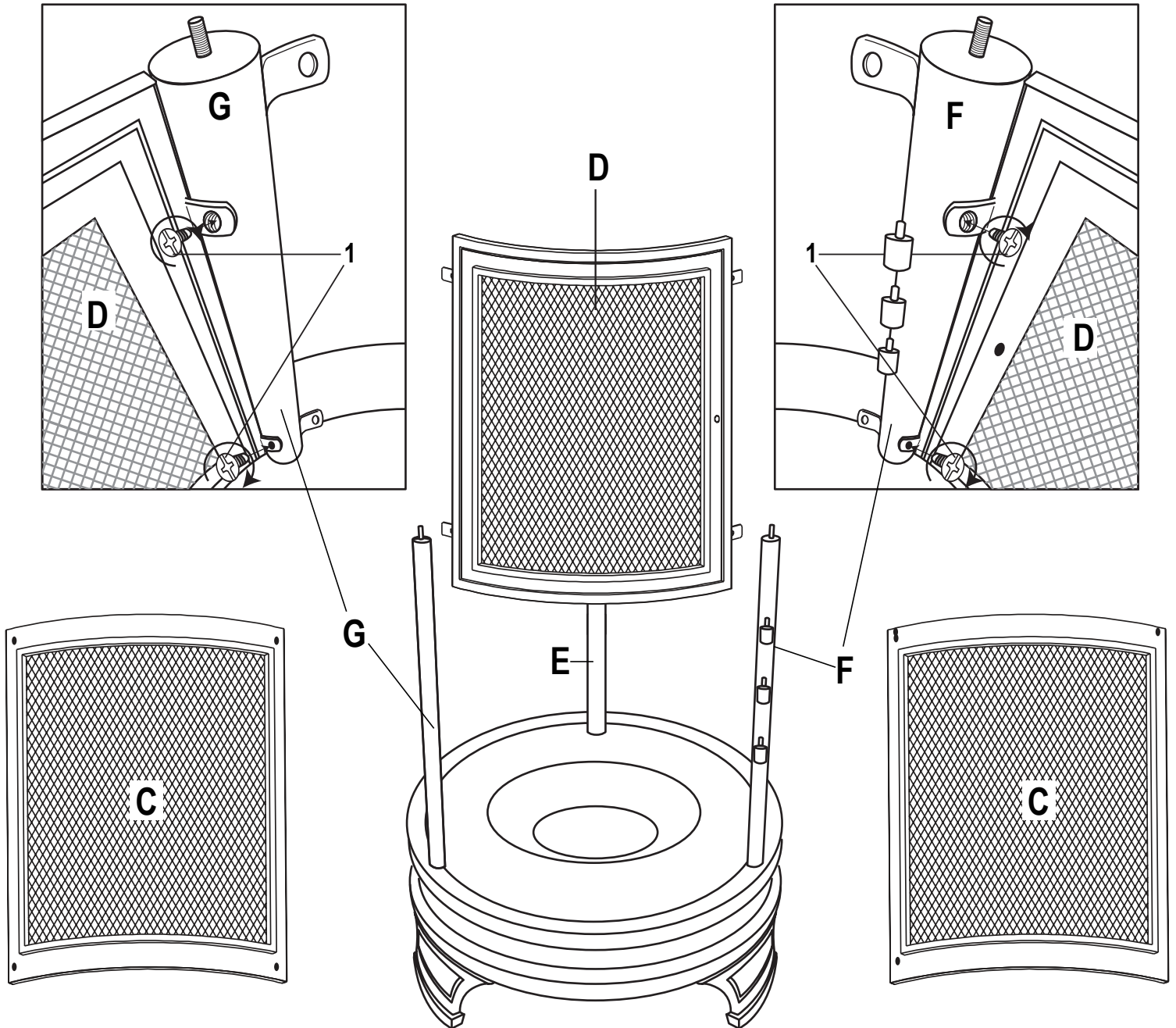
Step 1: Attach the Feet (B) to the Base (A).



Step 2: Assemble Back Post (E), Right Door Post (F), Left Door Post (G) to the Base (A).

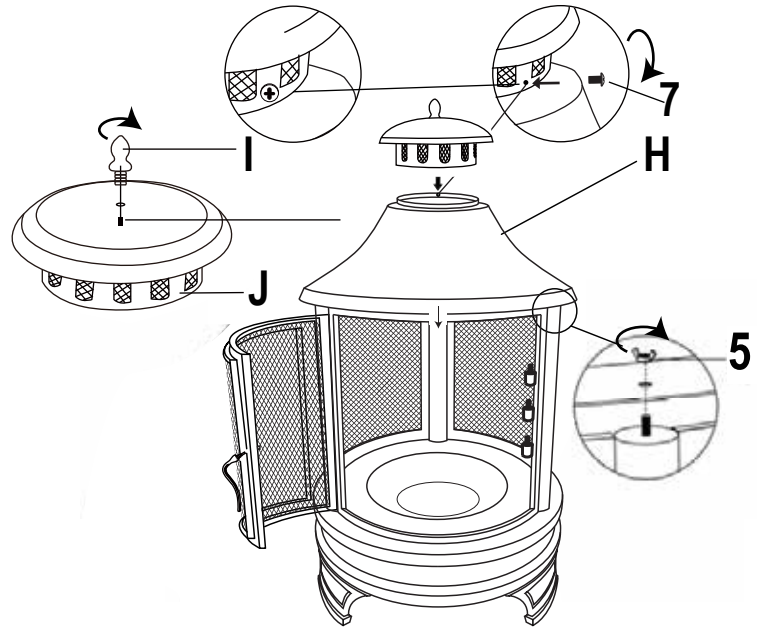


Step 3: Assemble Door (D) with Posts (F, G), Screen Panels (C) together with Posts (E, F, G).

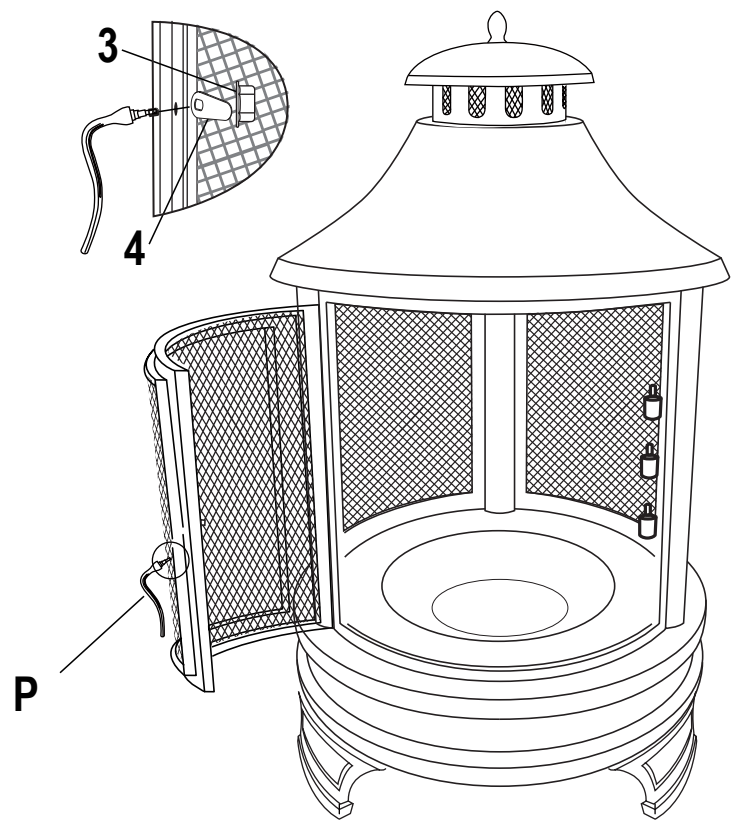


Step 4: Attach the Chimney (H) to the assembled Door (D) and Screen Panels (C).

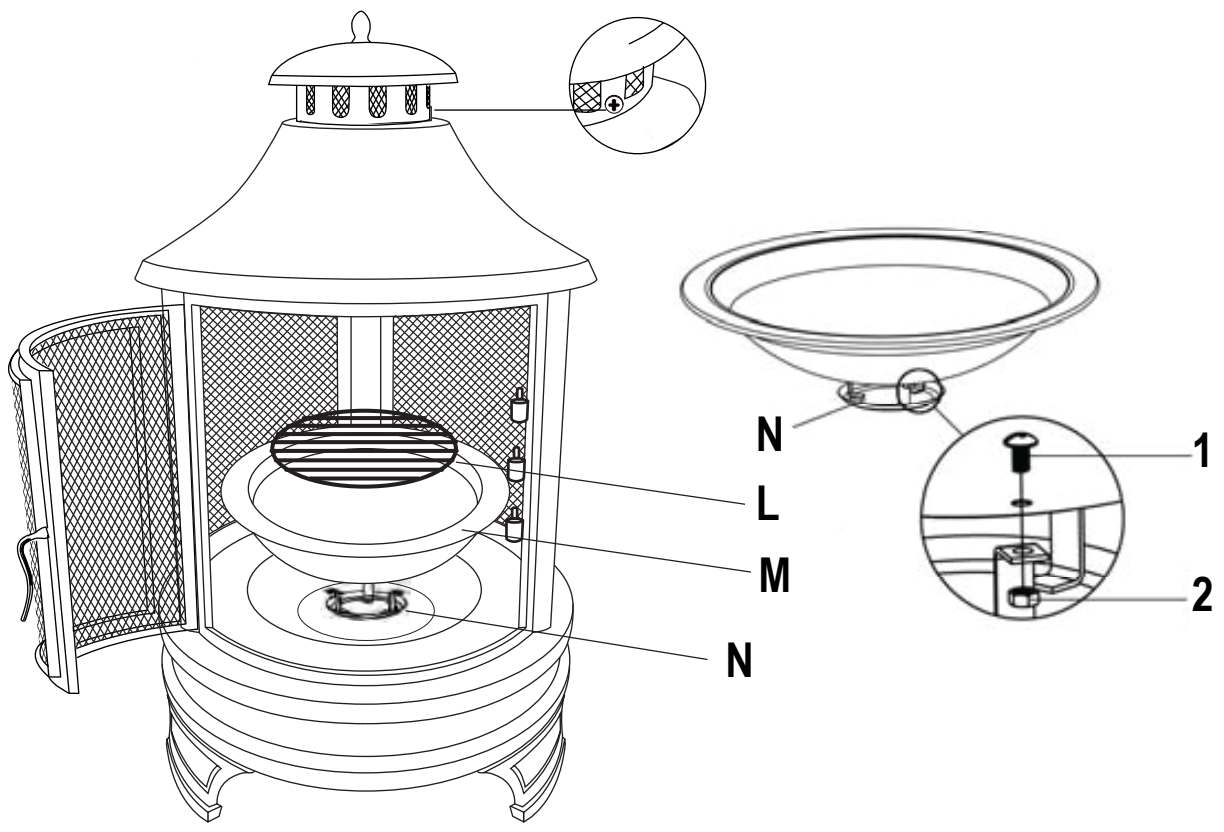
Step 5: Attach the Finial (I) to Chimney Cover (J). Place the Chimney Cover (J) onto the Chimney (H).



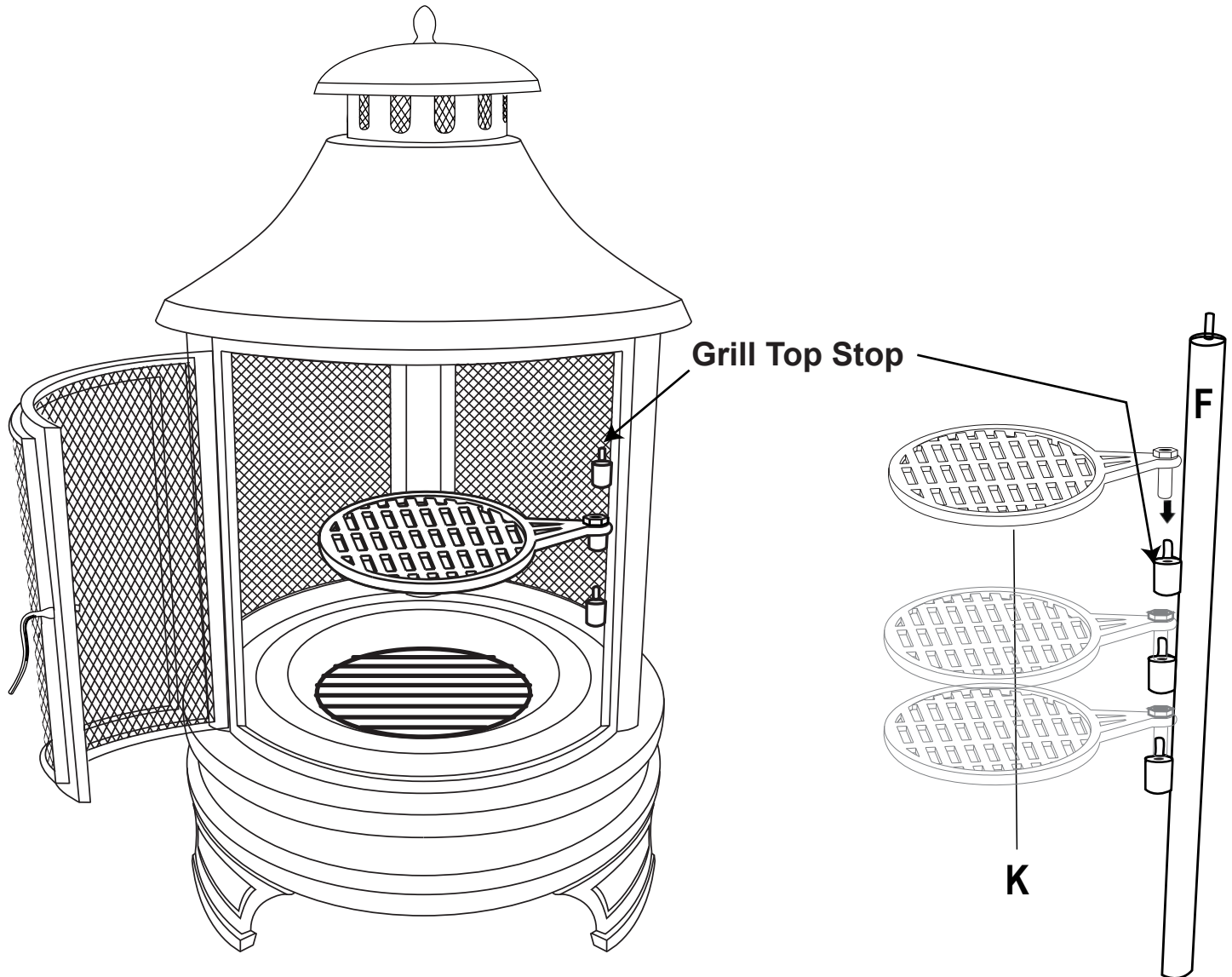
Step 6: Attach Handle (P) to Door (D).



Step 7: Attach Ash Pan (N) to underside of Fire Bowl (M). Place Log Rack (L) into Fire Bowl (M).



Step 8: Insert Grill (K) Top into Grill Stop depending on desired height (J).



Care instructions:

If cleaning is required, gently wash your cooking pit with a sponge using mild, environmentally friendly soap and water. Do not use bleach, chemicals, abrasive cleaners or wire brushes when cleaning your cooking pit. Do not use a power washer. After cleaning, rinse well and allow to air dry.

To repair any scratches, nicks or chips on the finish, purchase matching touch-up paint that is suitable for metal, outdoor and high temperature use. Closely follow the instructions provided on the paint can.

Cleaning and care of the cooking grate. After cooking on your grate you can allow any accumulated residue to burn off. This will reduce the amount of cleaning required for the grill and inside of the cooking pit. Once the fire and embers have died down and cooled off, gently brush any loose particles from the grate with a grill brush. Do not attempt while the grate is hot! Let it cool first. For a more thorough cleaning you can use mild soap and water and gently scrub the grate with fine steel wool.

Remove ashes from the bottom fire bowl. It is important to remove the accumulated ashes from the fire bowl when they are cold. Ashes absorb moisture and may promote premature rusting and will also prevent the proper air flow required for grilling.