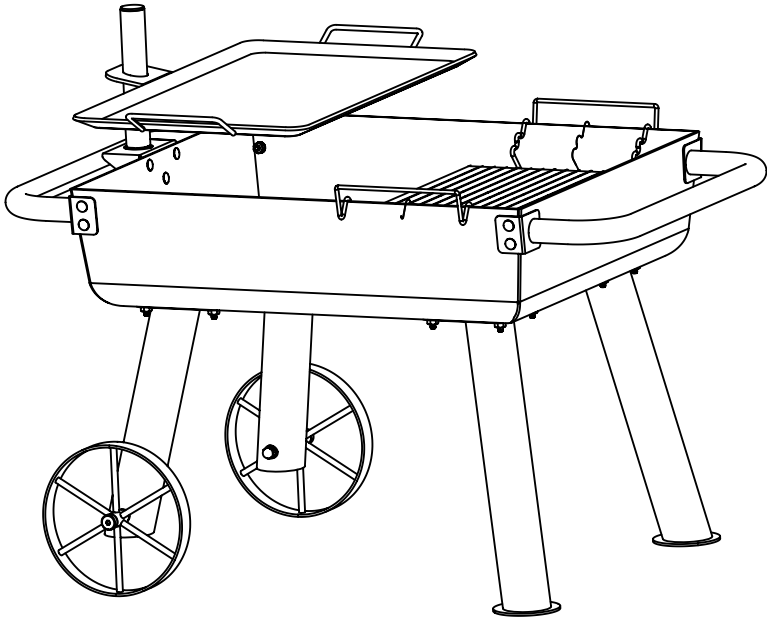




# WOOD FIRE COOK WAGON



**WARNING & INSTRUCTION BOOKLET  
MODEL FPGG**

**⚠ WARNING**

Read and understand these instructions and warnings before use. Failure to follow these instructions could result in serious bodily injury and/or property damage.

**⚠ DANGER**

- Never leave fire unattended.
- Never use the fire pit within 10 ft of any structure, combustible material or gas cylinder.
- Never use the fire pit within 25 ft of any flammable liquid.
- Never use gasoline, diesel, kerosene, oil or unapproved lighter fluids to light fire, Do not place suck fuels in the fire or fire pit.

**⚠ WARNING**

**HOT PADS AND/OR HEAVY INSULATED GLOVES REQUIRED.**

**⚠ WARNING**

When in use handles of griddle, grill and fire pit are extremely hot.

**⚠ WARNING**

Handles will remain hot after use. Always use hot pads or insulated gloves.

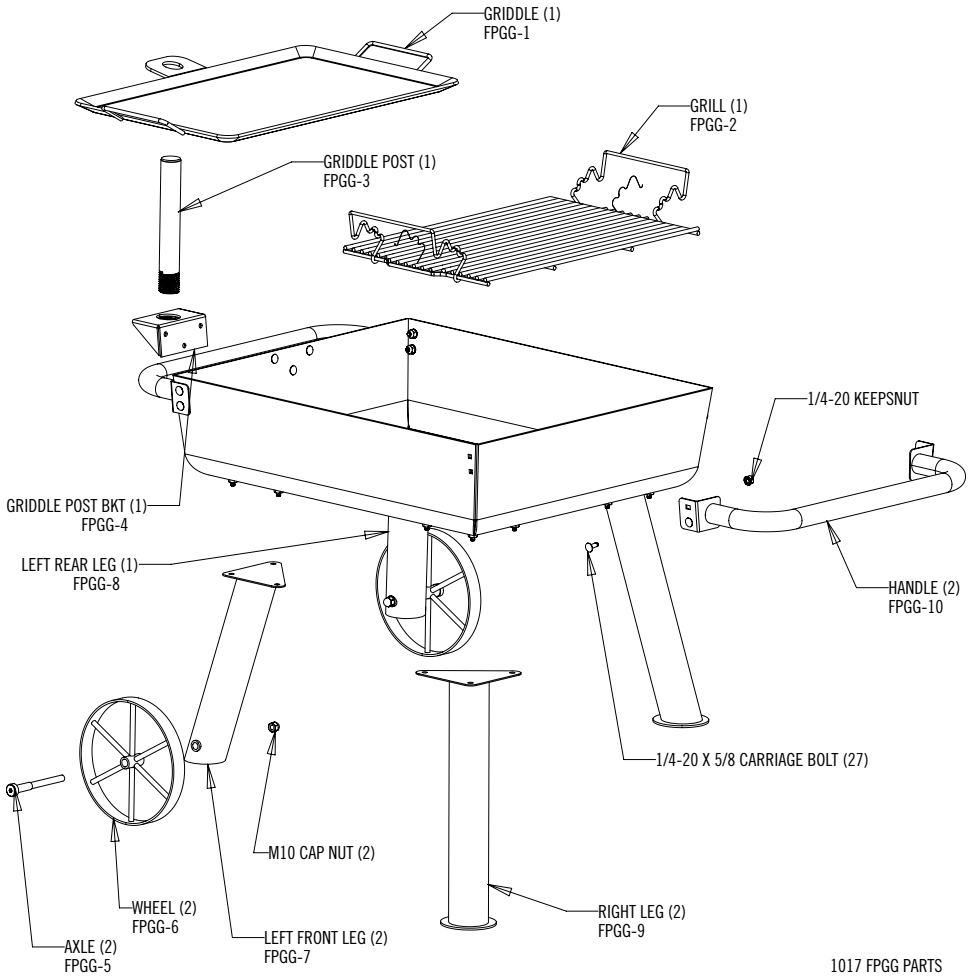
**⚠ WARNING**

In case of an uncontained fire call you local fire department or dial 911. Stay clear from flames.

**⚠ WARNING**

Failure to follow the instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

# FPGG PARTS



1017 FPGG PARTS

1. Never leave a burning or smoldering fire unattended.
2. Be sure that the fire is completely extinguished before leaving area.
3. Do not handle fire pit while it is in use. The metal frame can get hot and cause serious injury.
4. Dispose of cold ashes and remaining fuels properly.
5. Do not handle while hot.
6. Do not allow children to play around fire pit at any time during use
7. Keep pets and children under strict supervision while using the fire pit.
8. Place the fire pit on a level, non-combustible surface. Do not use under overhead construction.
9. Keep all flammable material at least 10 feet away from the fire pit while it is in use.
10. Before using, place 1-2 inches of sand in the bottom of the fire pit. This will reduce the downward radiation of heat.
11. Do not overload or burn leaves, paper or trash in the fire pit.
12. Not intended for commercial use.
13. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate your fire pit.

## **CARE & SEASONING (TRUE SEASONED COOKWARE)**

### Maintain Seasoning

1. True seasoned cookware may have a light oily coating due to the manufacturing process. Before using, wash, rinse and dry thoroughly. Use mild, soapy warm water (never use abrasive detergent) and a stiff brush.
2. After each use allow cookware to cool completely. Wash cookware according to instructions below. Slowly warm steel griddle. Lubricate cookware with a thin coating of Camp Chef Conditioner, lard or white Crisco shortening. Do not use salted fat (margarine or butter). Be certain that the entire surface, including all corners, have been coated thoroughly. This will help maintain the seasoning on your cookware. This seasoning protects the steel from rust as

well as providing a durable coating that helps minimize sticking. After cookware cools, wipe off excess oil/conditioner with a clean cloth.

## **COOKING & CLEANING**

### Cooking On Your Grill

1. Gradually heat cookware to cooking temperature. Do not overheat or leave empty cookware on fire. Do not use high heat when cooking. High, intense or uneven heat may warp your griddle and damage the finish. (If warping does occur it will not effect the quality of the food.)
2. Apply a thin coat of Camp Chef Conditioner and store in a dry, clean area. When storing in a carry bag, leave the zipper open 2-4 inches so the metal won't sweat. Steel, True Seasoned cookware will continue to antique and darken with use providing a durable coating that helps minimize sticking.

Rust, metallic taste or discolored foods are signs of improper or inadequate seasoning or may result from cooking acidic foods. If this occurs, wash thoroughly and re-season.

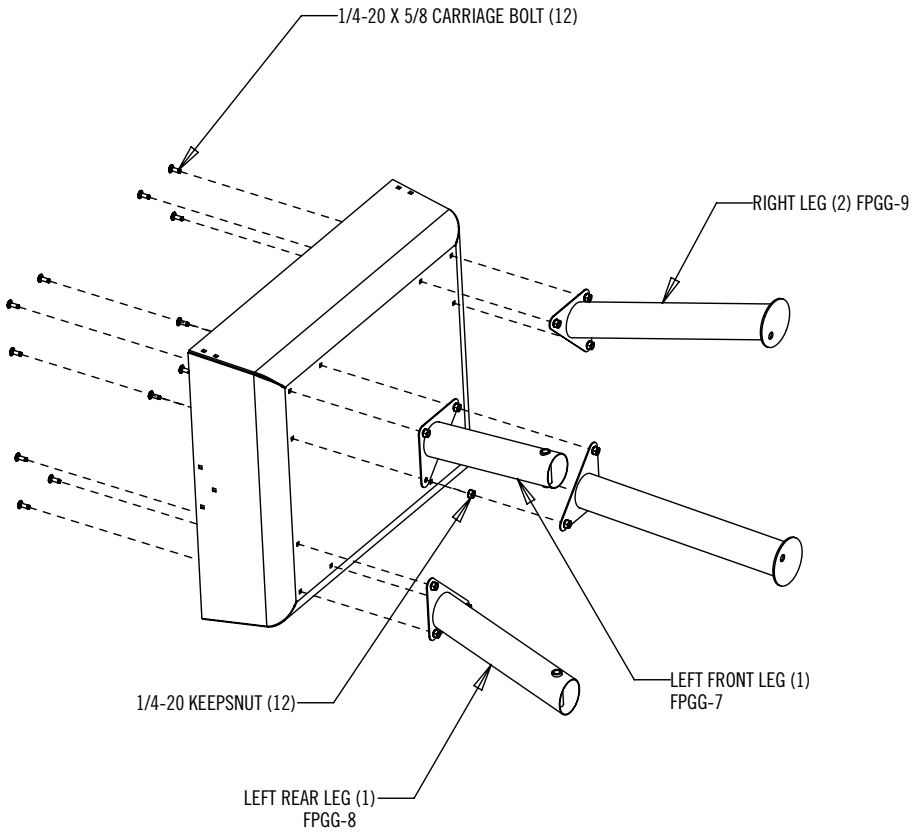
## **CLEANING & STORING YOUR COOKWARE**

1. After use, wash with hot water and/or mild dish washing liquid (never use abrasive detergent). Rinse and dry thoroughly. Never scour or use a dishwasher. You may wish to use a plastic scrubber or plastic pan scrapper to remove stubborn food particles.

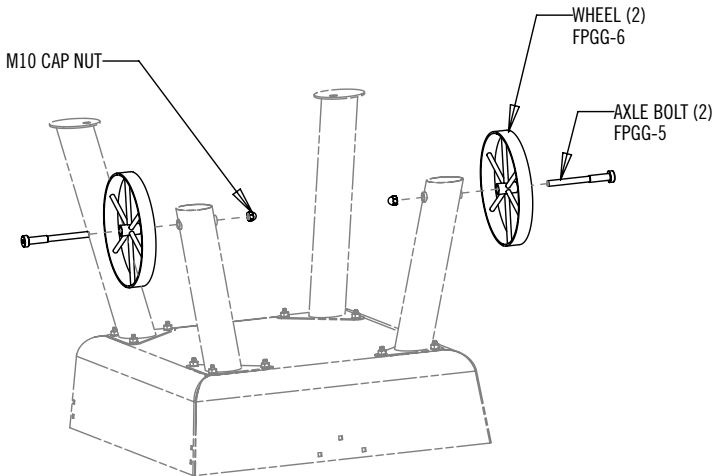
Tip: Vegetable oils, lard and white Crisco may turn rancid over time. If cookware smells rancid, wash before use and re-oil before cooking.

## ASSEMBLY INSTRUCTIONS

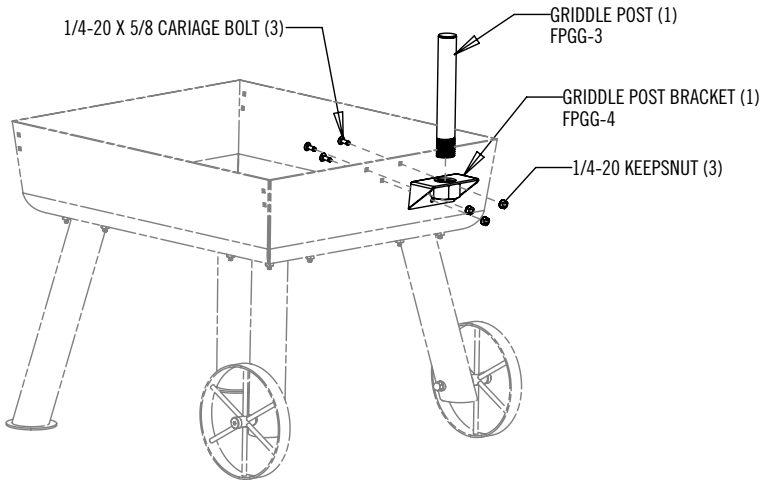
Assemble legs as shown.



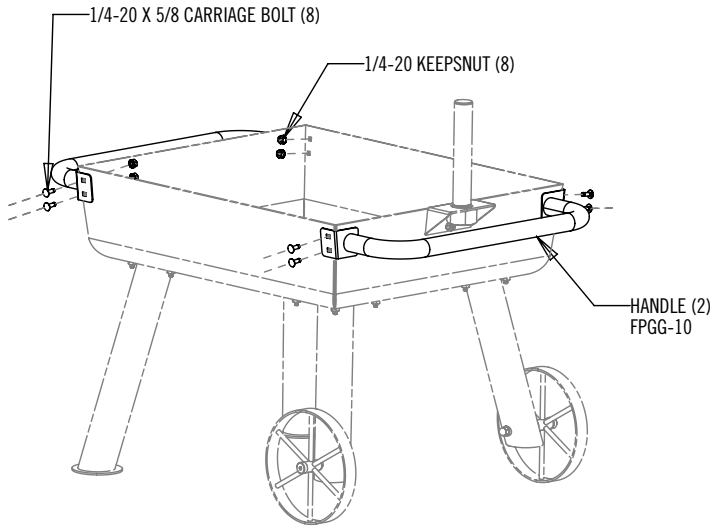
Assemble wheels as shown.



Assemble post as shown.



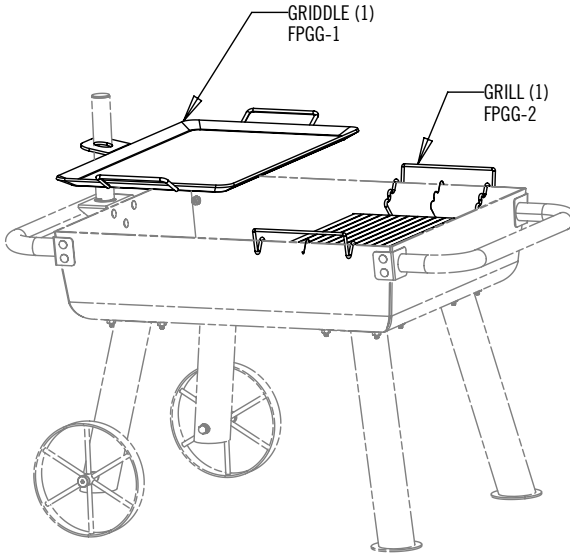
Assemble handles as shown.



Assembling griddle on stake: Slip the griddle over the stake to the desired position/location and let go. Gravity will bind the grill on the stake using its own weight.

Removing the griddle from stake: Let griddle cool. Using hot pads or heavy insulated gloves, grab both handles on the griddle, and slowly lift releasing weight off stake. This will allow you to lift the griddle of the stake.

Instructions for grill: Attach handle over sides. Adjust to desired height.



## LIMITED WARRANTY

### Camp Chef No-Hassle Warranty

Here at Camp Chef we stand by our products and take pride in our customer service. Because of this, your new Camp Chef product comes with a No-Hassle Warranty. What does that mean? It means that if we did something wrong, we will make it right. We guarantee our products to be free from defect in all materials and workmanship (excluding paint and finish). We will replace defective parts so you can get back to enjoying your product as soon as possible.

### Required Maintenance:

Clean your product after each use to maintain its finish and prolong its lifespan. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperature. Unfortunately, product paint and other finishes are not covered by this warranty. The exterior finish of the product will wear down over time.

### Coverage Details:

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. No alterations are covered in this warranty. Camp Chef is not responsible for any loss due to neglectful operation. Furthermore, this warranty does not cover items purchased from a 3rd party company, unauthorized dealers, or damages caused by natural disasters such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, etc.

Upon the expiration of this warranty, all such liability will terminate. No other warranties are expressed or implied.

Please keep all original sales receipts from the authorized dealer. Proof of purchase is required to obtain warranty services. Any parts or products returned without written authorization will be discarded without notice.

To obtain warranty services submit a warranty request at <http://www.campchef.com/warranty-information>, email [warranty@campchef.com](mailto:warranty@campchef.com), or call 1.800.650.2433. Our Product Specialists are happy to help.

Warranty applies to the contiguous U.S. states only.

## WARRANTY COVERAGE PERIODS

Pellet Grills & Stoves	1 year from purchase date
Fire Pits	1 year from purchase date
Water Heaters	1 year from purchase date
Movie Screens	1 year from purchase date
All other items & accessories	90 days from purchase date

Extended warranty available on select models

