



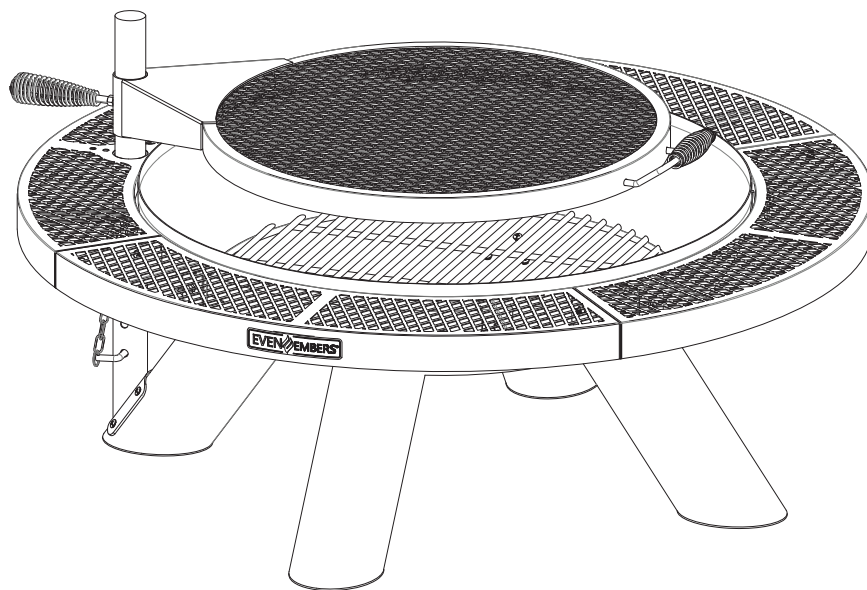
**FIRE PIT GRILL**  
**OWNER'S MANUAL**  
**ASSEMBLY AND OPERATING INSTRUCTIONS**

**SAVE THIS MANUAL FOR FUTURE REFERENCE**

**Model PIT4044AS**

**NOTICE TO INSTALLER:**  
LEAVE THESE INSTRUCTIONS  
WITH THE GRILL OWNER FOR  
FUTURE REFERENCE.

**⚠ WARNING**  
HAZARDOUS EXPLOSION MAY RESULT IF THESE  
WARNINGS AND INSTRUCTIONS ARE IGNORED. READ  
AND FOLLOW ALL WARNINGS AND INSTRUCTIONS  
IN THIS MANUAL TO AVOID PERSONAL INJURY,  
INCLUDING DEATH OR PROPERTY DAMAGE.



# IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY  
BEFORE ASSEMBLING AND OPERATING YOUR GRILL.**

## WARNING

- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
  - DO NOT use grill without charcoal/wood grate in place. DO NOT attempt to remove charcoal/wood grate while grate contains hot coal.
  - Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
  - For outdoor use only. Do not operate grill indoors or in an enclosed area.
  - For household use only. Do not use this grill for other than its intended purpose.
  - If you use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
  - Do not use gasoline, kerosene or alcohol for lighting charcoal or wood. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
  - Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
  - Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
  - Do not leave grill unattended when in use.
  - When adding charcoal or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
  - Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
  - Do not store lighter fluid or other flammable liquids or material under the grill.
  - Use caution when adjusting cooking grate height. Handle may be hot when in use.
- Grill is hot when in use. To avoid burns:
- DO NOT attempt to move the grill.
  - Brace grill so the unit does not accidentally move.
  - Wear protective gloves or oven mitts.
  - DO NOT touch any hot grill surfaces.
  - DO NOT wear loose clothing or allow hair to come in contact with grill.

## **⚠ WARNING**

- When grilling, grease from meat may drip into the charcoal/wood and cause a grease fire. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Never place more than 15 pounds on cooking grate.
- Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by Even Embers for this particular product are not recommended and may lead to personal injury or property damage.
- Store the grill out of reach of children and in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- Remove all stickers and labels before first use.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.**

**FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT  
IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR GRILL.**

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 855-735-9922.

*Inspect contents of the box to ensure all parts are included and undamaged.*

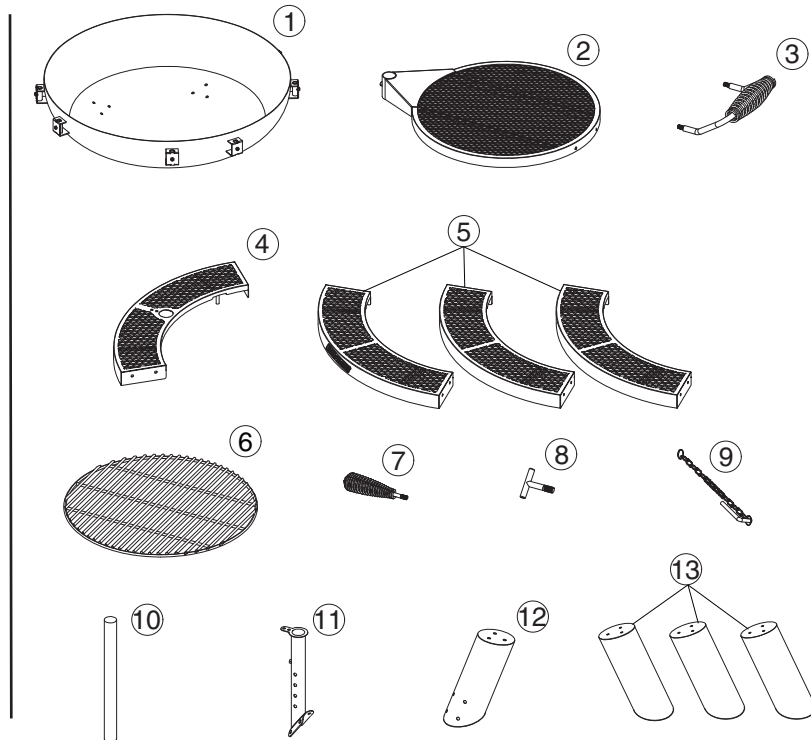
We recommend two people work together when assembling this unit.

The following tools are required (not included) to assemble this Fire Pit Grill:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

## PARTS LIST - Barrel Grill:

- ① 1 Fire Bowl
- ② 1 Cooking Grate
- ③ 1 Cooking Grate Coil Handle
- ④ 1 Shelf with Hole
- ⑤ 3 Shelves
- ⑥ 1 Charcoal/Wood Grate
- ⑦ 1 Cooking Grate Spring Handle
- ⑧ 1 Pivot Pin Lock
- ⑨ 1 Support Pin w/Chain
- ⑩ 1 Cooking Grate Support Pole
- ⑪ 1 Cooking Grate Support
- ⑫ 1 Leg w/Support Mounts
- ⑬ 3 Legs



## CALIFORNIA PROPOSITION 65 WARNING



**WARNING:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

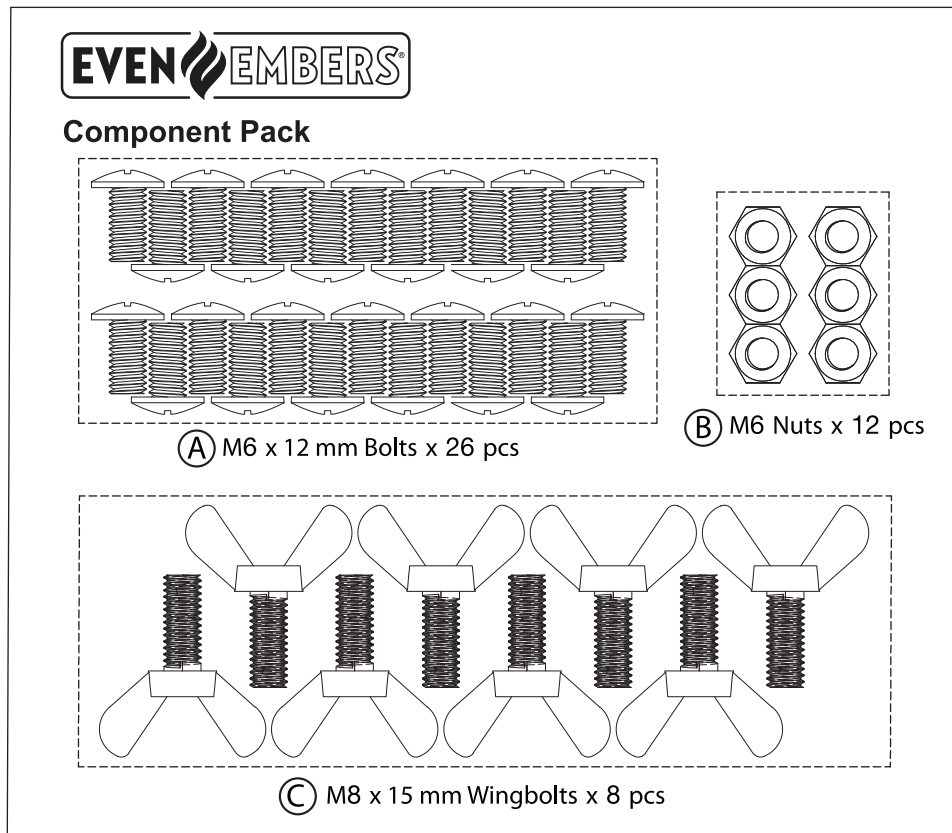
*For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)*



**WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

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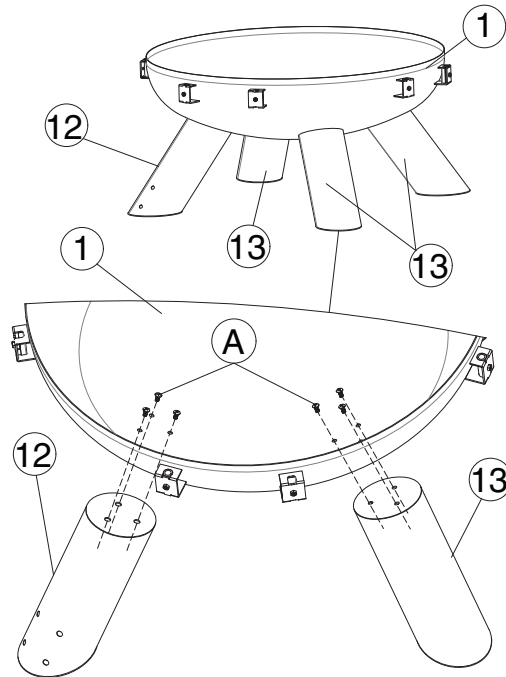
## Component Pack Contents



Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area.

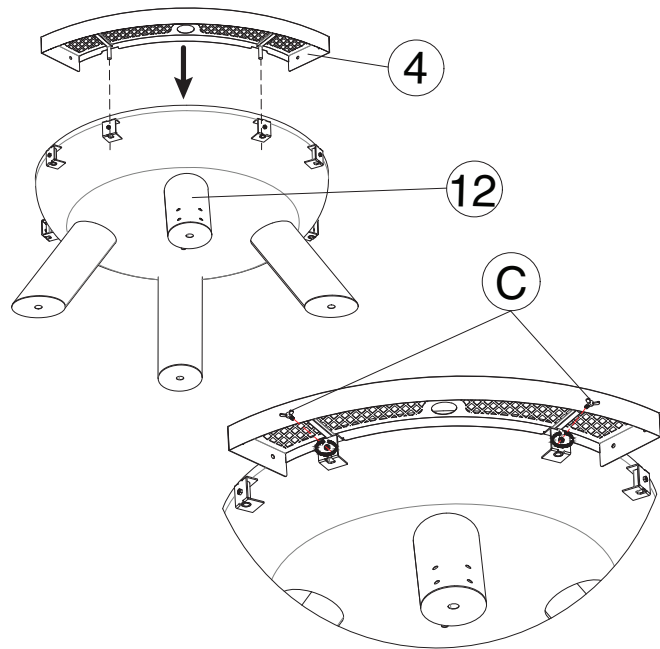
**Step 1**

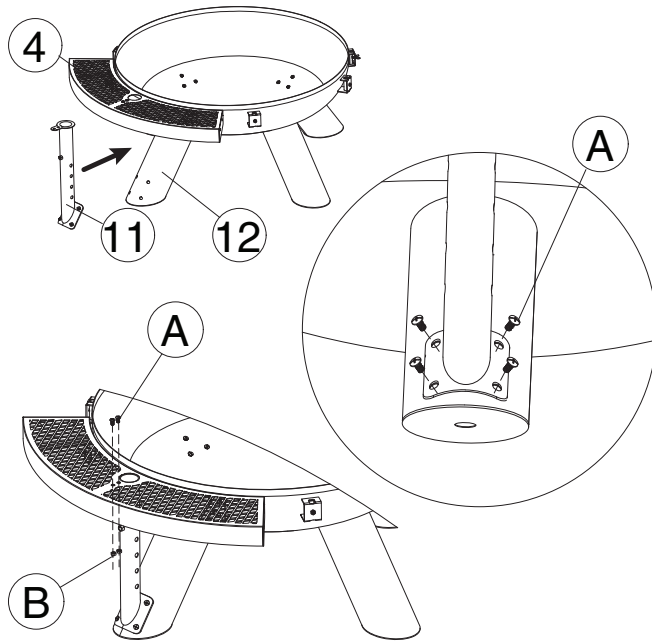
Attach all legs ⑫ and ⑬ to fire bowl using twelve M6 x 12 mm bolts. Fully tighten all bolts at this time.



**Step 2**

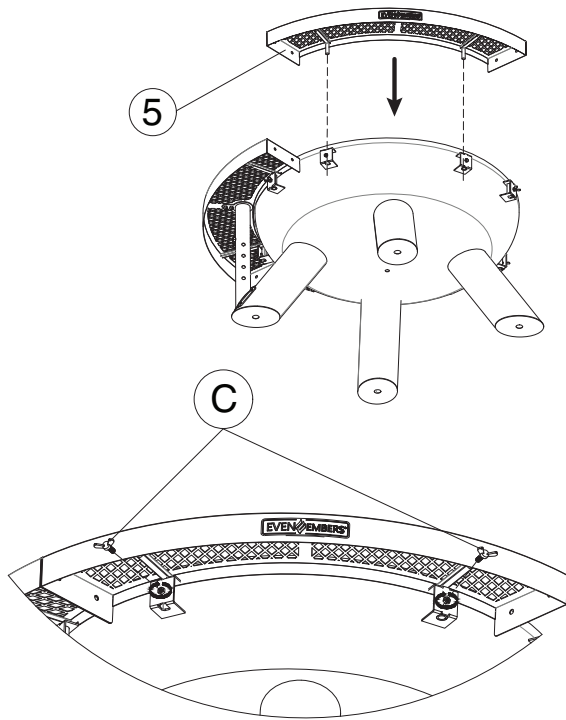
Attach shelf ④ with hole over leg with support mounts ⑫ using two M8 x 15 wingbolts.





**Step 3**

Attach cooking grate support (11) to leg (12) and shelf (4) using six M6 x 12 mm bolts and two M6 nuts.

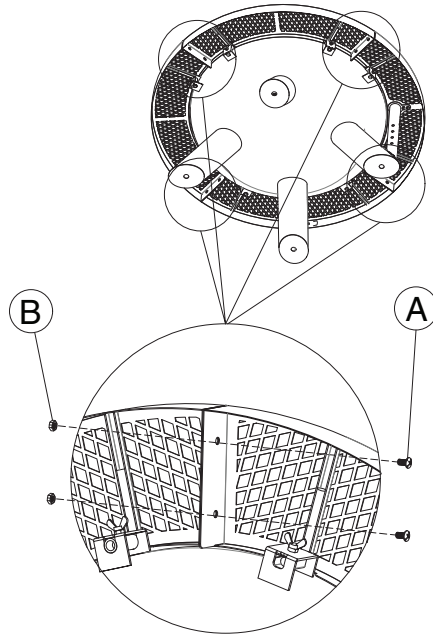


**Step 4**

Attach shelf (5) to fire bowl using two M8 x 15 mm wingbolts. Repeat for other shelves.

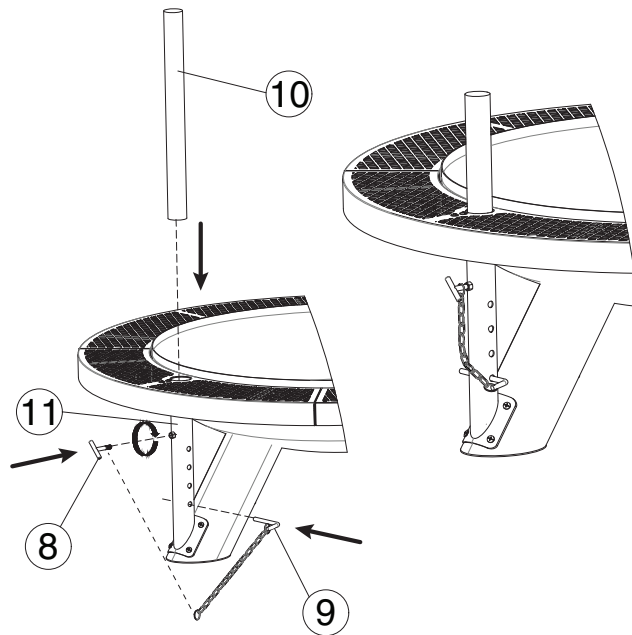
**Step 5**

Secure shelves ④ and ⑤ using eight M6 x 12 mm bolts and M6 nuts.

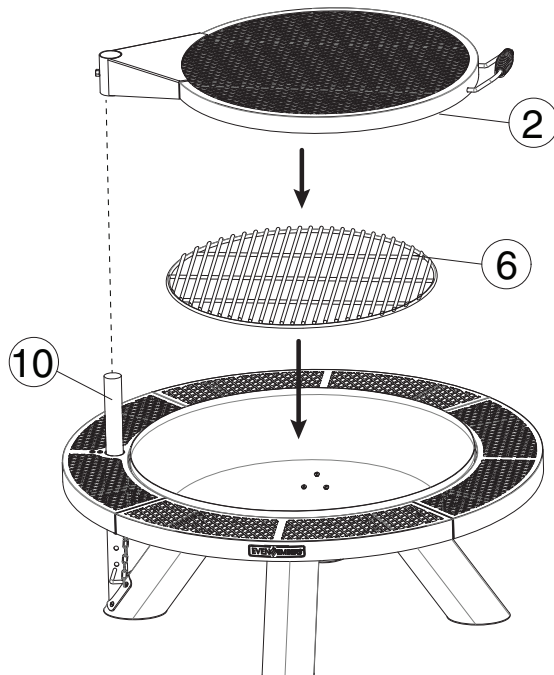
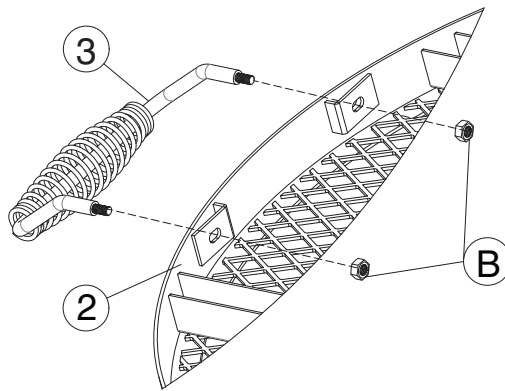
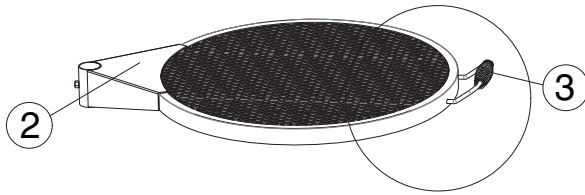


**Step 6**

Insert support pin with chain ⑨ into desired hole in cooking grate support ⑪. Insert support pole ⑩ into cooking grate support ⑪. Loop other end of chain onto pivot pin lock ⑧ and thread pivot pin lock into cooking grate support ⑪.







### Step 7

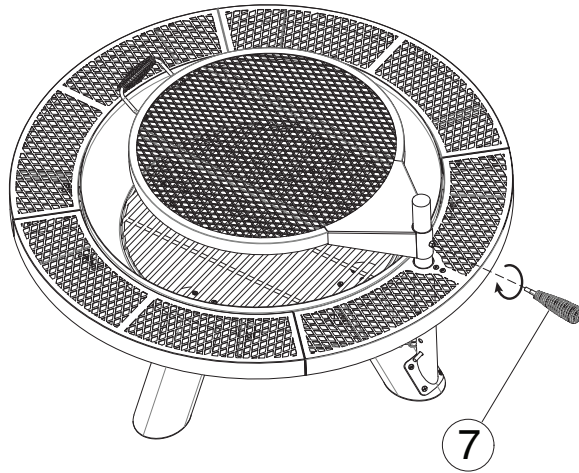
Attach cooking grate coil handle (3) to cooking grate (2) using two M6 nuts.

### Step 8

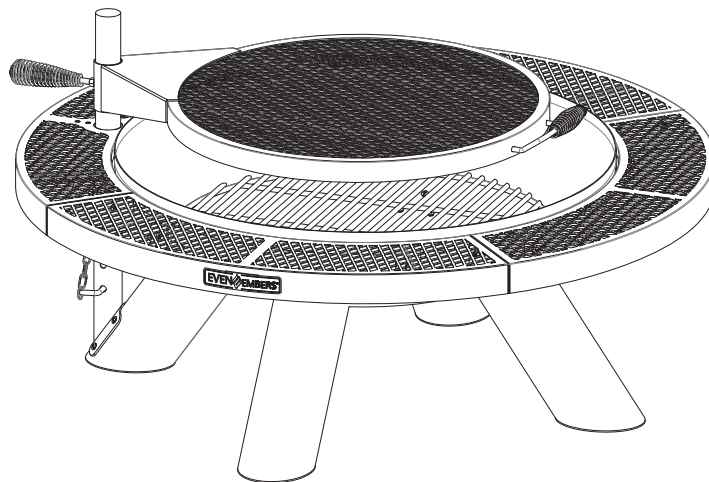
Place charcoal/wood grate (6) into fire bowl. Then attach cooking grate (2) onto cooking grate support pole (10).

**Step 9**

Attach cooking grate spring handle ⑦ to cooking grate ②.



**FIRE PIT GRILL ASSEMBLED**



# PREPARATION FOR USE & LIGHTING INSTRUCTIONS

**⚠️ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

**⚠️ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

**⚠️ FOLLOW INSTRUCTIONS ON CHARCOAL, CHARCOAL LIGHTER FLUID OR CHARCOAL LIGHTING DEVICES.**

Prior to your first use of the Even Embers Fire Pit Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on your Even Embers Fire Pit Grill.

**IMPORTANT:** To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

## Step 1

Pivot cooking grate away from center of fire bowl.

## Step 2

Lightly coat all interior surfaces of the grill including cooking grate with vegetable oil or vegetable oil spray. Do not coat charcoal grate.

## Step 3

Place approximately 5 lbs. of charcoal on charcoal grate and carefully light charcoal.

**⚠️ WARNING:** DO NOT use grill without charcoal grate in place. DO NOT attempt to remove charcoal grate while tray contains hot coals.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of fire bowl.

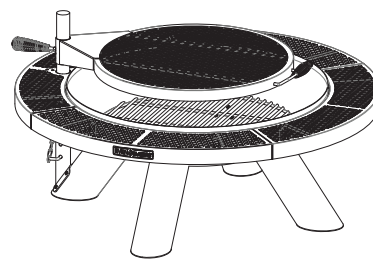
## Step 4

After flames die down and charcoal is covered with a white ash, pivot cooking grate over center of fire. Maintain this temperature for 1 hour.

**NOTE:** It is important that the exterior of the grill is not scraped or rubbed during the curing process.

**YOUR EVEN EMBERS FIRE PIT GRILL  
IS NOW CURED AND READY FOR USE.**

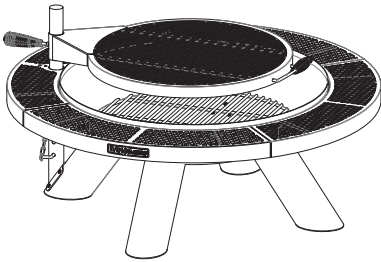
## Curing Your Grill



# OPERATING INSTRUCTIONS

**⚠️ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

- ⚠️ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**
- ⚠️ FOLLOW INSTRUCTIONS ON CHARCOAL, CHARCOAL LIGHTER FLUID OR CHARCOAL LIGHTING DEVICES.**



## Step 1

Place the charcoal grate in fire bowl, then follow instructions below carefully to build a fire.

**⚠️ WARNING:** Charcoal grate must be in place at all times.

## Step 2

Pivot cooking grate away from fire bowl and add approximately 5-8 lbs. of charcoal to charcoal grate. Replace cooking grate and carefully light charcoal.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

## Step 3

After flames die down and charcoal is covered with a white ash, place food on cooking grate.

## Step 4

Food can be cooked with direct heat or indirect heat by pivoting the cooking grate closer to the fire.

## Step 5

For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from grill.**

## Step 7

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

## Smoke Cooking Tips

If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Fire Pit Grill is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

**NOTE:** Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

### Adding Charcoal/Wood to the Fire Pit

#### Step 1

Stand back and use caution since flames can flare-up when fresh charcoal or wood suddenly comes in contact with fire.

#### Step 2

Wearing oven mitts/gloves, pivot food and cooking grate away from fire.

#### Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks.

**⚠ WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

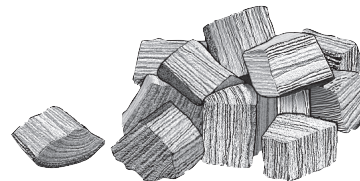
#### Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully replace cooking grill and food.

#### Step 5

Allow food to continue cooking.

## Flavoring Wood



## Regulating Heat

## Adding Charcoal/Wood During Cooking

# AFTER-USE SAFETY

## ⚠ WARNING

- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Allow metal bucket or tin can and its contents to cool completely before removing. Dispose of contents properly.
- Cover and store grill in a protected area away from children and pets.

## Proper Care & Maintenance

- Cure your grill periodically throughout the year to protect against excessive rust.
- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grate with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface or cooking grate. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

## 1-YEAR LIMITED WARRANTY

For 1-year from date of purchase, Fair Game Group warrants the Fire Pit Grill against defects due to workmanship or materials to the original purchaser. Fair Game Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- Fair Game Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Fire Pit Grill under the terms of this warranty, please call Customer Service Department at 855-735-9922 for a **Return Authorization Number** and further instructions. **A receipt or proof of purchase will be required.** Fair Game Group will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, FAIR GAME GROUP MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 1-YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE FIRE PIT GRILL TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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Carrollton, Texas 75006 U.S.A.  
[www.evenmembers.com](http://www.evenmembers.com)

Owner's Manual for Model  
PIT4044AS