

Instructions Of Seasoning Your New Campfire Pit

Step 1:

Wash your Adventure Fire Pit in hot water to remove any oils or debris from the manufacturing process -
Dry the parts thoroughly as this will help with the oil penetration.

Step 2:

Place your Adventure Fire Pit in a preheated oven at 200-220°C coated in a very thin layer of oil for 1hr.

Step 3:

After 1hr turn off heat and let it cool down.

Step 4:

After it has completely cooled, carefully wipe the leftover oil and down with a dry paper towel.

Step 5:

Place the Adventure Fire Pit back into the oven on medium heat and heat for 2 minutes to dry any remaining moisture. Turn off heat and let it cool.

You can repeat this process 1-3 times and then start cooking with it! The seasoning will gradually build up as you cook with it.