

CARE & CLEANING

Cleaning:

- 1. When cool, wash your cast iron thoroughly with a non-citrus based soap and water. Be sure to rinse and dry completely. (Note: Soap can remove the seasoning of your cast iron if you don't restore it after cleaning.)

Maintain Seasoning:

- 2. After each use, apply a small amount of Camp Chef Cast Iron Conditioner, and thinly coat all surfaces of the cast iron. Over time, this will make your cast iron black—creating a finish called a “patina.” This enhances your cast iron by creating a glass-like finish, giving it a non-stick surface. Additional seasoning ideas can be found online at: www.campchef.com/seasoning.

Store your cookware in a dry, clean area with a light coating of Cast Iron Conditioner. Your cast iron will be ready for use the next

COOKING TIPS

- Wash cast iron in hot water and dry thoroughly.
- Wipe cooking surface with cooking oil to help prevent sticking.
- Frozen food should be completely thawed before cooking.
- Use naturally lean meats and poultry. Trim excess fat from all meat, this will reduce flare-ups. If flare-ups occur, use lid to assist in putting the flame out by simply replacing it on the grill.
- Use tongs or spatula instead of a fork or knife when turning meats. Some of the meats juices will be lost if pierced.
- Marinating meats for several hours will break down the cellular structure generally tenderizing and flavoring the meat and will also reduce cooking time. OPTION: Instead of long hours of marinating use a marinade injector kit and fill the meat instantly full of flavor. Injector kits can be found at most grocery stores or kitchen supply stores.



time you retrieve it. Avoid any locations with widely fluctuating temperature conditions.

If your cast iron becomes rusty, soak the area in cola to remove the rust and then re-season.

Seasoning:

- 1. Saturate a clean cloth rag with Camp Chef Cast Iron Conditioner. Coat all surfaces of the cast iron. Place grates in the barbecue grill box and place the box on your outdoor cooker. Heat to 375° - 400°F. Cookware will smoke as the seasoning bakes. As smoking begins to slow remove from heat. Use or let cool and store. This process can also be done in your home oven.

Note: Do not place the grates directly over the burners of your outdoor cooker. Placing the grates directly over the burners could result in cracked or broken cast iron.

SMOKE TIPS

- To obtain a “smoke” flavor, use wood-flavor chips or chunks such as hickory, mesquite, apple or cherry wood. Any fruit or nut tree wood may be used for flavoring. Do not use resinous woods such as pine, they produce an unpleasant taste.
- Soak wood chips in water according to directions for flavor smoking. Soaking the chips will cause them to smoke for a longer period of time rather than burning up quickly.
- PLACE WOOD CHIPS UNDER THE CAST IRON COOKING GRATE.
- The amount of chips used will determine how intense or subtle the flavor will be. Smoke cooked food may still look a little pink when fully cooked. Close attention is advised to prevent over-cooking.

See your Local Dealer For These & Other Great Accessories

CAST IRON CONDITIONER
Model CSC-8

CARRY BAG
Model BB-BAG Fits BB-100
Model CB-16 Fits BB-50

CHEF’S LIGHT
Model LITE

LID HOLDER
Model BBLH



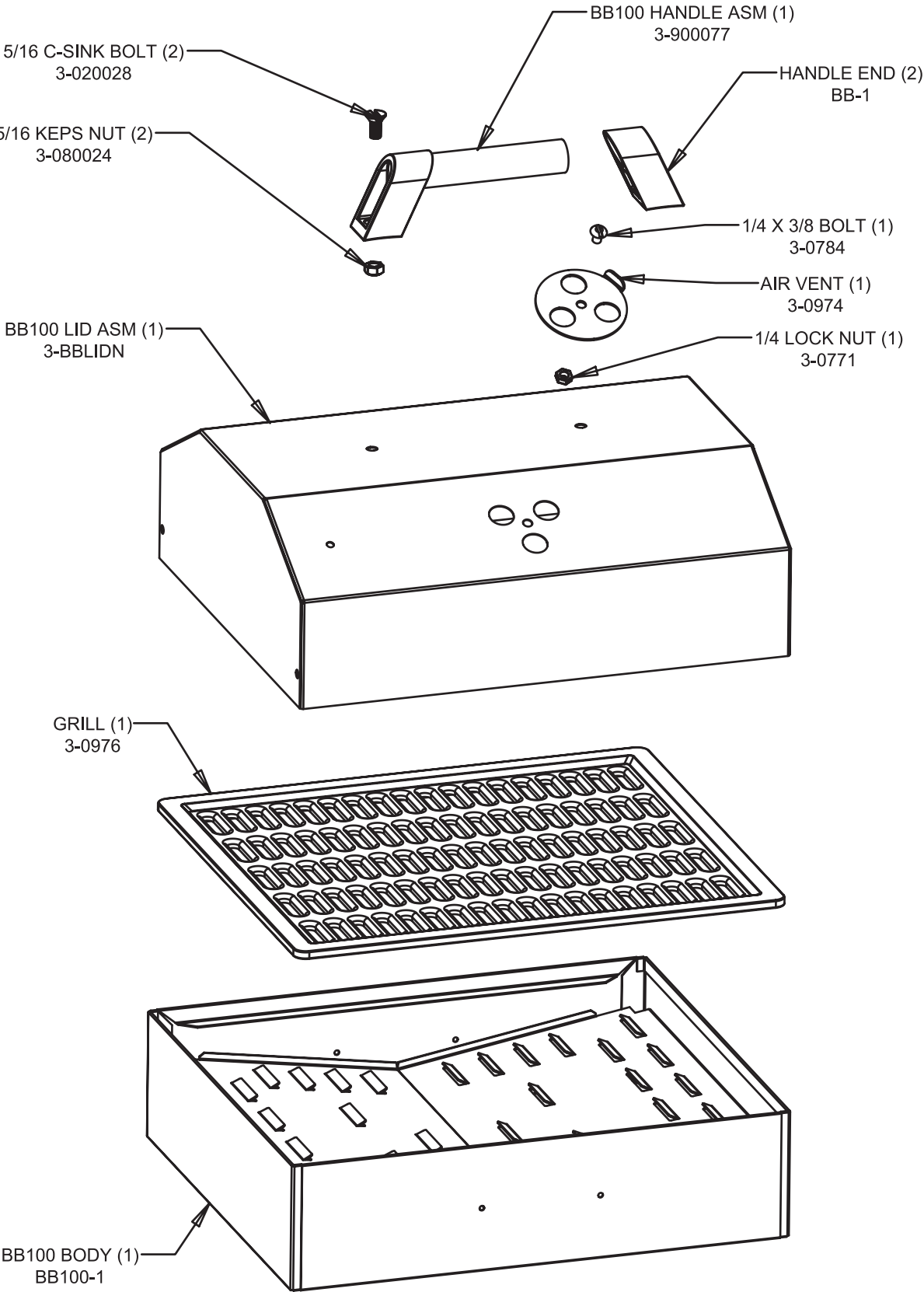
Limited Warranty
Manufacturer warrants this accessory to be free from defects in materials and workmanship for 90 days from the day of purchase. Within this period, manufacturer will replace or repair defective parts deemed unusable from its original intent by making available the parts thereof FOB Logan, UT 84321.
Product finish is not warranted. Misuse, abuse, overheating and alteration are not covered in this warranty. Manufacturer will not be held liable for any losses due to neglectful operation. No other warranties are implied.
Prior written approval and a return authorization number must be obtained. Returned items will be accepted for repair or replacement only. Returns must be shipped prepaid. Collect shipments will not be accepted.
*Applies to contiguous U.S. states only.

Sport Grill, Big gASS Grill, Keg Roaster, Ultimate Roaster Are From the Makers of Camp Chef and Covered Under One or More of the Following Patents: 378646, D437522, 6427582B1, 5067396

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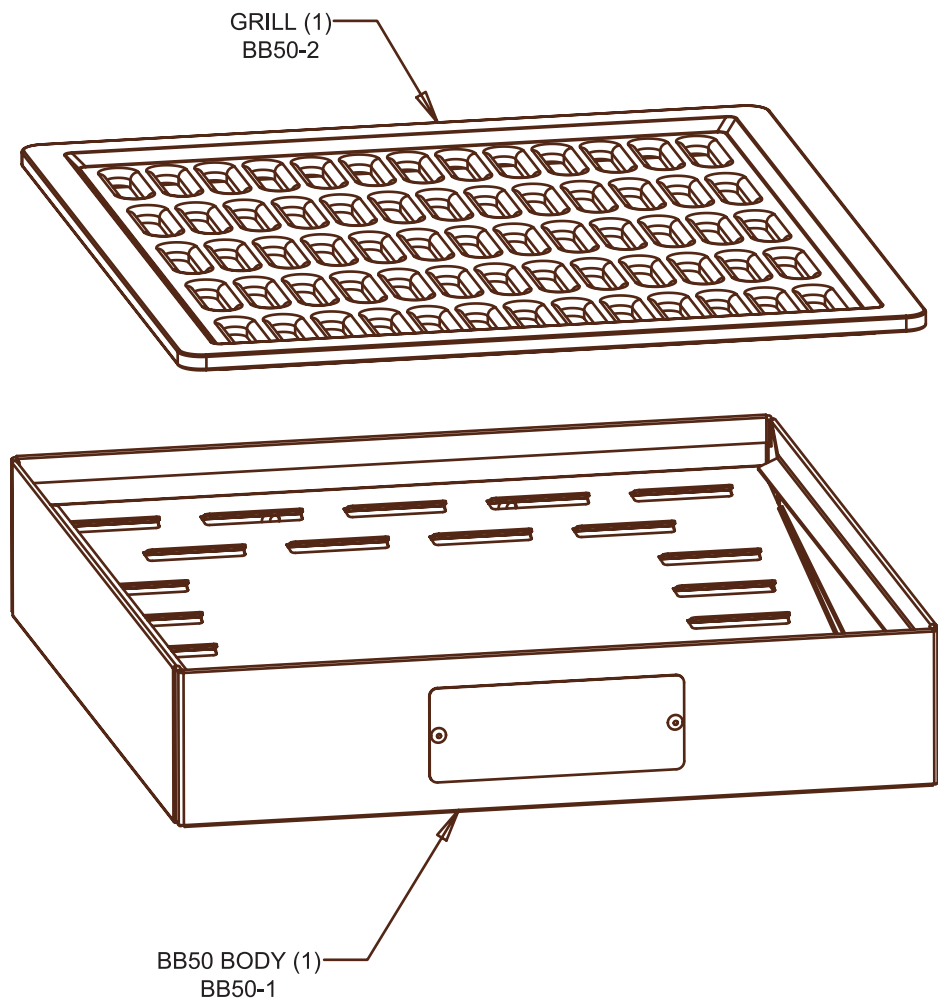
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BB100 PARTS LIST



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IMPORTANT INSTRUCTIONS ON SAFETY FOR YOUR CAMP CHEF ACCESSORY

KEEP FOR FUTURE REFERENCE

FOR OUTDOOR USE ONLY

Do not discard these safety and assembly instructions.
Follow instructions and warnings to avoid injury or fires.
This Barbecue Grill in combination with our outdoor cookers is intended for outdoor use only.
Follow care and cleaning instructions.

WARNING

Do not light outdoor cooker with accessory lid in closed position.
Handle may be hot while cooking.

CAUTION

The accessory will be extremely hot while in use.
Do not attempt to clean or move it until it is completely cool.
Always use a long match or long nose lighter to light or re-light the cooker through the burner access hole on the front of the outdoor cooker when using this accessory or any other cookware.
If the flame goes out it is important to turn gas off for 30-60 seconds before you re-light the outdoor cooker.
Never leave cooker and accessory unattended.
Place the tank so as to minimize the possibility of someone tripping over the connection hoses while the cooker is set up.
Never Lean Over or Stand Too Near the Cooker, or Allow Children or Pets Near the Cooker During Use.

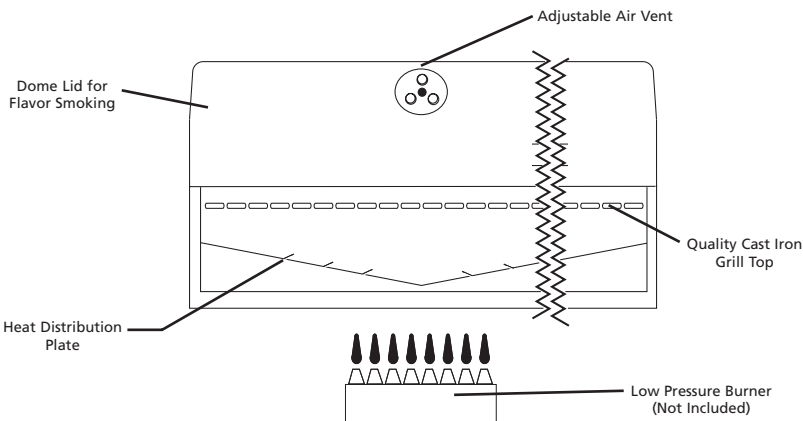
Model: BB-100L

- Stove Accessory
- Removable Lid
- Adjustable Lid Vent
- Cast Iron Cooking Grate
- Diffuser Plate Eliminates Cold Spots and vaporizes Grease Away
- Covers 1 Burner



Model: BB-50

- Stove Accessory
- Cast Iron Cooking Grate
- Diffuser Plate Eliminates Cold Spots and vaporizes Grease Away
- Covers 1 Burner on stove models: ATS-50, SS-50, DJ-60



ASSEMBLY INSTRUCTIONS

Place the high tempered handle on the front panel of the lid. Place screws through handle holes and into the lid. Place the two nuts on the screws inside the lid and securely tighten.

SEE REVERSE FOR CLEANING & CARE INSTRUCTIONS