



WELCOMES YOU TO GRILLING WITH THE *SAPLING GRILLING PACKAGE*

You've enjoyed your *Sapling Evaporator* and are ready to grill! Here's how to start!

Setting up your *Sapling Grilling Package*

The grilling package you've just received converts your *Sapling Evaporator* to a wood-fired grill. The package has two main components:

1. *Sapling Grill Grates*, and
2. the *Sapling Grill Lid*.

Step 1: Install the Grates

Take your grill grates out of their box. Remove the *Sapling Evaporator Pan* from your *Sapling Evaporator* and place the three grill grates on the barrel opening. Voila!

Step 2: Assemble the Lid

Your lid is made of sturdy aluminum – light but hearty. You will need to assemble the handle to the lid. Remove the lid, handle and bag of hardware from the box. Insert the carriage bolts into the handle, and, taking care to pad the underside of the handle against a hard surface, hammer the heads of the bolts into the wood. Place the carriage bolt covers (spacers) over each bolt. Align the bolts with the pre-drilled holes in the lid and affix the handle to the lid using the lock washers and nuts.

A Note on the Grill Lid

Your *Sapling Grill Lid* is made of a heavy gauge of aluminum so that it is lightweight as well as durable. We choose heavy gauge aluminum for sturdiness and durability and to keep the weight reasonable for easy

handling. But aluminum can't be non-toxically galvanized and doesn't take buffing or polish well. It will scratch in storage, transit and use.

Aluminum also “moves” when heated. So your lid may warp slightly in use. Don't let it bother you! The grilling, smoking and baking surface is not designed to be perfectly sealed, and every piece of the *Sapling* is designed to last for a LONG time with a bit of give.

Grilling with the *Sapling*

Congratulations! You've made it through assembly. Time to grill. **IMPORTANT:** Position your *Sapling* on a level, heatproof surface away from buildings. **IMPORTANT:** Place a layer of sand or ash in the bottom of your barrel to protect the metal. Alternately, you may wish to procure *Sapling Fire Brick* for extra protection and/or a *Sapling Fire Grate* to aid air flow. Light a small charcoal or wood fire in your barrel directly under where you will be grilling, and let the grates heat up for a bit. Grill away! But don't use starter fluid or charcoal infused with starter fluid. (It tastes bad!).

Reminder: Maintaining your *Sapling*

Simple routine maintenance will lengthen the life of your *Sapling*! Clean out some, but not all, of the ashes when the unit has cooled after each use. The best practice is to clean out the ash and/or sand and oil the inside of your barrel with vegetable or olive oil when not in use for extended periods of time, and, unless your *Sapling* can be stored in a garage or barn, you should cover it when not in use. Consider purchasing the *Sapling Grill Cover* for this purpose. If water gets in your barrel, be sure to dump it out, dry it out, and apply another layer of oil to discourage rust.

Expansion and contraction caused by heating, cooling and exposure to the elements may eventually cause some cracking, flaking or thinning in the paint on your *Sapling*. If you notice this, after the barrel has cooled, sand the area with 100 grit sandpaper and repaint with *Sapling Flat Black Paint*, or the equivalent.

Consider purchasing the *Sapling Care Kit*, which includes everything you need for maintaining the *Sapling Evaporator* and all its accessories!