



WELCOMES YOU TO DOING EVERYTHING ON THE *SAPLING EVERYTHING GRILL*

The Vermont Evaporator Company's *Sapling Everything Grill* is designed for the outdoor cooking enthusiast looking for a simple, authentic, wood-fired experience, as well as durability in manufacture, multifunctionality and curb appeal. Congratulations on your new acquisition! You are about to open the door to the tasty world of wood-fired grilling, smoking and baking. Trust us, once you've been in that world, you aren't going to want to come back!

With proper operation and care, you will get many years of enjoyment from your *Sapling*. Here's how to get started.

Wait! Before you start, be smart. You're dealing with hot temperatures and a live fire so:

- **DO NOT** operate your *Sapling* while intoxicated or under the influence of alcohol or drugs.
- **DO NOT** install your *Sapling* near combustible materials.
- **DO NOT** install your *Sapling* indoors; **DO NOT** install in a garage, barn or sugar-shack unless you know how to do so safely with proper ventilation and fire protection.
- **DO NOT** attempt to move your *Sapling* while the unit is hot.
- **DO NOT** start your *Sapling* as a grill OR as an evaporator without an insulating layer of sand or ash in the bottom of the barrel. (A couple of inches should do!) Failure to place an insulating layer in the bottom of your barrel can result in coals burning right through the bottom of your barrel.

GRILLING, SMOKING AND BAKING

The first step is assembling your *Sapling* barrel (aka, the *Sapling Firebox*).

What you will need besides your *Sapling*:

- vegetable or olive oil;
- an electric drill with a 3/32" bit;
- a Phillips screwdriver or power drill with a Phillips bit.

1. Your *Sapling Firebox* has arrived in multiple boxes. Remove all parts from inside the boxes. Inside the boxes, you will have:

- one (1) *Sapling* barrel;
- one (1) *Sapling Stack Flange*;
- one (1) *Sapling Stack Elbow*;
- two (2) *Sapling Stove Pipes*;
- a smaller box, containing:
 - one (1) door;
 - one (1) door frame;
 - two (2) leg sets;
 - three (3) self-drilling screws;
 - two (2) clevis pins;
 - eight (8) each: bolts, nuts, and lock washers for the legs;
 - sixteen (16) each: bolts, nuts and lock washers for the door frame; and
 - four (4) each bolts, nuts and washers for the *Sapling Stack Flange*.

2. Assemble the leg sets onto the barrel using the predrilled holes and the nuts, bolts and lock washers.

HINT: The easiest way to assemble the legs is as follows. (If you have already installed the door, uninstall it. We're going upside down!) Orient your *Sapling* "bottom-up," with the cavity facing down. (It helps to have a skinny table or workbench or pair of sawhorses to do this while steadying the unit.) Align the holes in each leg set (so that the feet face the rear of the machine) on the corresponding holes on the barrel and push a bolt through each pair of holes. When all bolts have been inserted, reorient the unit exit-hole down (door-side up) with the cavity facing you. Install the lock washers and nuts and tighten!

3. Next, assemble the door frame onto the barrel using the nut and bolt assemblies provided, making sure that the catch for the door latch is on the left and the hinge pieces on the right.

4. Next, assemble the door on the frame by carefully aligning and then gently tapping the pegs on the door hinge piece into the holes on the frame hinge piece.

5. Center the *Sapling Stack Flange* to the exit hole in the back of the unit and mark the location of the four

predrilled holes in the takeoff on the back of the barrel with pencil, chalk or a nail. Pre-drill those holes. Using four of the nut, bolt and washer assemblies provided, affix the takeoff to the back of the barrel. (If you don't have a drill with a 3/32" bit, you can use one or two of the self-tapping screws to "drill" the hole.)

6. Slide the *Sapling Stack Elbow* on the *Sapling Stack Flange* affixed to the back of the barrel. Adjust the *Sapling Stack Elbow* so that the exit of the elbow is pointed straight up and the elbow is inserted into the takeoff as far as possible. Screw the elbow to the flange by driving one self-tapping screw straight down through the place where the elbow and flange overlap. Use the remaining self-tapping screw to further stabilize the elbow, as needed.
7. Fit a piece of *Sapling Stove pipe* onto the *Sapling Stack Elbow*.
8. Fit the second piece of stove pipe onto the first piece of stove pipe.
9. Place a layer of sand and/or ashes in the bottom of your barrel. **CAUTION:** failure to place an insulating layer in the bottom of your barrel can result in catastrophic failure – the fire may burn right through your barrel!
10. Coat the exterior of the barrel with a thin layer of vegetable or olive oil (apply with a paper-towel or rag). Voila! The *Sapling Firebox*, which forms the base of each of your *Sapling*'s four functions: grilling, smoking, baking and sugaring.

Finally, follow the instructions for the *Everything Grill Kit for the Sapling Evaporator!*

Maintaining your *Sapling*

The best practice is to clean out the ash 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 *Premium 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 and/or flaking 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.