

WELCOMES YOU TO USING SAPLING FIRE BRICK

Whether you are sugaring, grilling, smoking, or baking, *Sapling Fire Brick* will increase the efficiency of your fire and extend the life of your barrel. Let's get started!



Unpack your *Sapling Fire Brick*. You are going to lay the eighteen fire brick in and up the sides of your *Sapling*. There is no magic to this, but you may note that the brick fit nicely in three rows of five brick each, with three bricks in the back of the barrel, as seen to the left. Note that the *Sapling Fire Brick* will fit in your barrel even if you have also chosen to purchase the *Sapling Fire Grate*, also shown.

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 take out fire brick and 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. 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 to maintain the *Sapling* and accessories!