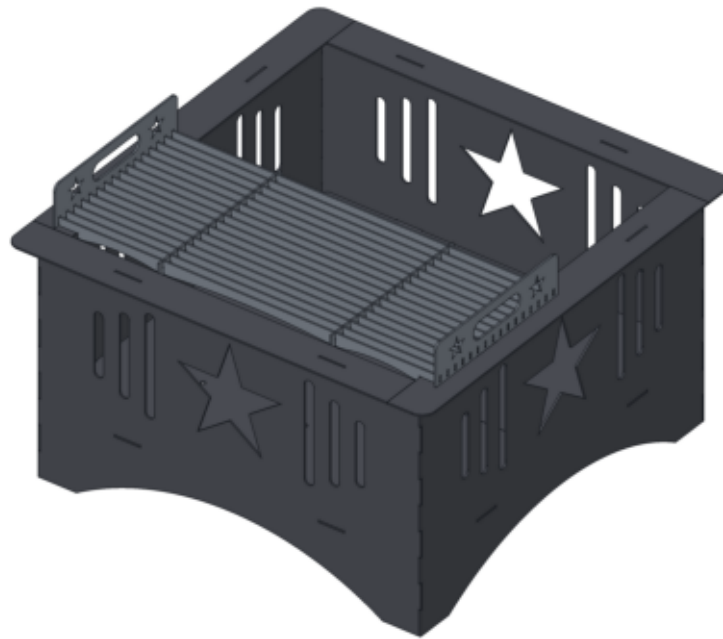


# Lone Star Cooking Grate for FP30



A half cooking grate you weld yourself, made to sit on the FP30 Lone Star fire pit. Laser-cut 10 ga steel bars stand on edge and lock into two cross ties and two handle rails, 20 parts in all. It covers half the pit, so you can cook on one side and feed the fire on the other.

## What's in the box



**Grate bar x16**

Part CG30-01



**Cross tie x2**

Part CG30-02



**End rail x2**

Part CG30-03

## What you'll need

- MIG or flux-core welder (a 120 V machine handles 10 ga)
- Angle grinder with a flap disc and a wire wheel
- Two clamps and a rubber mallet
- Chipping hammer for flux-core slag
- Welding helmet, gloves, jacket and safety glasses

# Lone Star Cooking Grate for FP30

1

## Stand the cross ties on edge



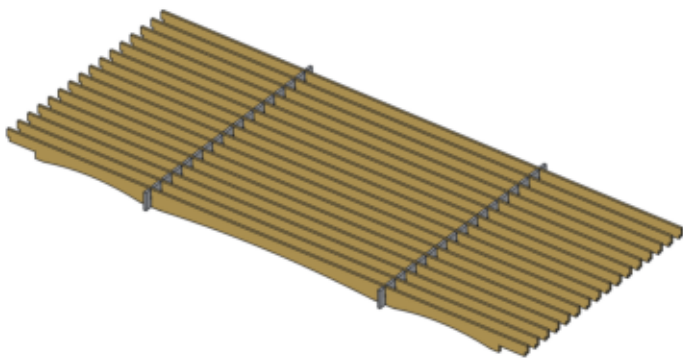
Stand the two cross ties on edge on a flat surface, notches up, parallel and about 13-1/2" apart. A clamp on each one, or a helper, keeps them upright until the first bars are in.

### TIP

*Work on a flat surface; the grate takes its flatness from it.*

2

## Drop in the bars



Lower each bar onto the ties so its two bottom notches drop into a pair of tie notches. Put one bar in near each end of the ties first; after that the frame stands on its own. All the bars are identical. The bar tops and tie tops finish flush.

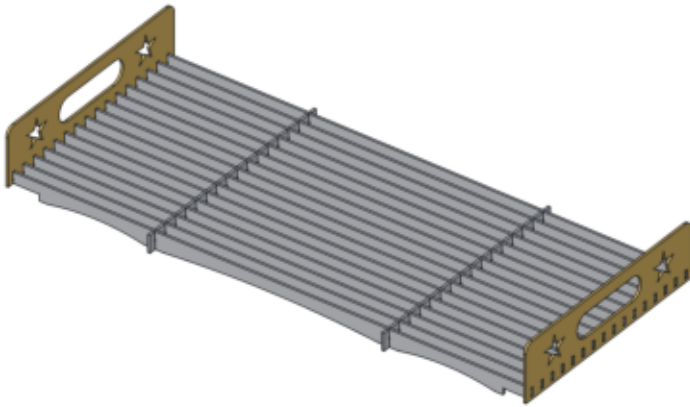
### TIP

*A bar fits only one way up: notches and stepped ends down.*

# Lone Star Cooking Grate for FP30

3

## Push on the end rails



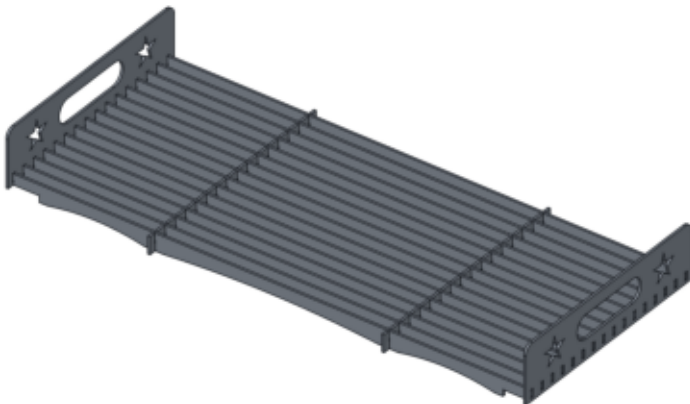
Slide an end rail onto each end of the grate, hand hole up, so its row of slots takes all 16 bar-end tabs. Tap it home with a mallet, working along the rail, until the tabs are flush with its outside face.

### TIP

*If one tab won't start, nudge that bar sideways; the ties hold the rest in line.*

4

## Weld it out



Check that the grate sits flat. Weld every bar tab on the outside face of both rails. Then turn the grate over and tack each bar to each tie from underneath. Keep welds off the cooking surface and chip off every bit of flux slag.

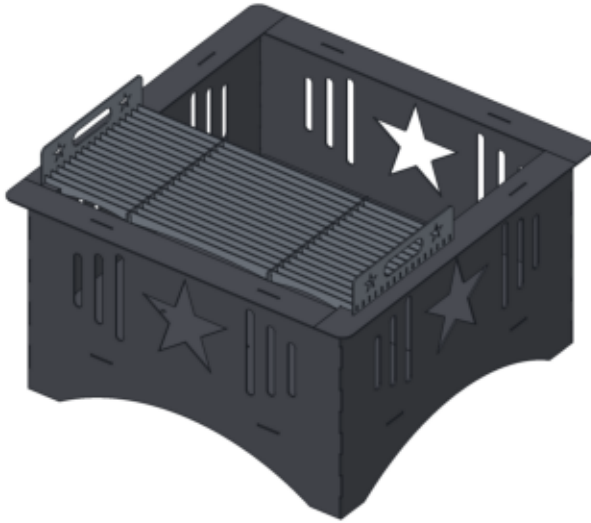
### TIP

*Work from the middle bars outward and alternate ends to keep the heat even.*

# Lone Star Cooking Grate for FP30

5

## Season it and set it on the FP30



Degrease and wire-wheel the grate, wipe on a thin coat of high-smoke-point oil, and burn it in over a fire for 30 to 45 minutes. Then set it on the rim with the rails over the walls. The bar shoulders drop inside the rim and keep it from sliding. Slide it to whichever half you want to cook on.

**TIP**

*Two grates cover the whole pit. Set the second one on the other half.*

# Lone Star Cooking Grate for FP30

## Finishing

- The parts ship bare with a light oil film. It's a rust preventive, not a cooking oil: degrease every part before welding and again before seasoning.
- Never paint the grate, and never use galvanized or plated steel anywhere near food.
- Chip off all flux-core slag and wire-wheel the welds and bar tops to bright steel.
- Season it like cast iron: a thin coat of high-smoke-point oil, then 30 to 45 minutes over a hot fire. Repeat two or three times.
- After each cook, brush it clean, oil it lightly and store it dry. Bare steel rusts if it's left wet.

## Fire safety

- Made to fit the FP30 rim. Before loading it, check that both shoulders sit inside the rim and the rails rest flat on top.
- The grate, rails and handles get as hot as the fire. Lift it only with heavy grill gloves, using both hand holes.
- Put it on or take it off only after the flames die down; never reach over a tall fire.
- Load it with food and cookware only, up to a cast iron Dutch oven. It is not a seat, step or shelf.
- Set a hot grate down only on stone, concrete or bare soil, never on grass, a wood deck or a plastic table.
- Outdoors only. Every safety rule for the fire pit applies.

This is a kit of raw steel parts. You build the finished product, and the quality of your welds and your judgment about where and how you use it are yours. Weld with proper ventilation and protective gear, and never leave a fire unattended.