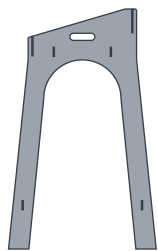


Camp Dutch Oven Table, 24 in



A standing-height table for Dutch oven cooking that goes together with no tools and packs flat. Nine laser-cut 10 ga steel parts: two splay-legged trestles, a back windscreen, a front apron with a lip, four locking ribs, and a solid 24 x 14 in deck for the ovens and their coals.

What's in the box



Trestle x2
Part DT24-01



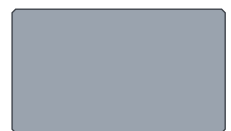
Back windscreen x1
Part DT24-02



Front apron x1
Part DT24-03



Rib x4
Part DT24-04



Deck x1
Part DT24-05

What you'll need

- No tools needed
- A Dutch oven lid lifter and heat-resistant gloves
- A level (a phone app works) and a couple of shims for uneven ground

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1

Join the trestles with the two low ribs



Stand one trestle up, the tall end of its top at the back. Push two ribs through the slots near the bottom of its legs, notches down, then slip the other trestle over their free ends, facing the same way. Lift each rib a little and let it drop into the notches at both ends. The frame now stands on its own.

TIP

Easier alone: lay one trestle flat, stand the ribs up in its slots, set the other trestle on their tops, then stand the frame up and let the ribs drop.

The trestles and the ribs are each identical.

2

Add the two deck ribs



Push the other two ribs through the slots just under the top of the trestles and let them drop into their notches.

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3

Drop on the windscreen and the apron



Lower the tall back windscreen onto the back corners so its end slots drop over the trestles' slots, then the short front apron onto the front corners the same way. They lock the frame square.

TIP

The windscreen goes at the tall end of the trestles, the apron at the low end.

4

Drop in the deck



Lower the deck in flat until it rests on the two deck ribs. The windscreen, the end walls and the apron's lip box it in. Level the table with a flat rock or a shim under a foot before you add coals.

TIP

To take it apart, cold, reverse the steps; everything stacks about 1-1/4 in thick.

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Finishing

- The parts ship bare with a light oil film. Wipe them down before the first use.
- Leave it bare to patina, or paint the outsides of the trestles, windscreen and apron with 1200 F high-heat paint. Leave the deck bare.
- Brush the ash off the deck when it's cold, and store the table dry, taken apart.

Fire safety

- Outdoors only. Burning charcoal makes carbon monoxide: never use it in a tent, garage, camper or under a closed roof.
- Set it on firm, level ground, clear of dry grass, and level it before you add coals. Hot coals can fall: keep the area under and around it bare.
- Charcoal and Dutch ovens only. Never use lighter fluid on coals already on the deck; light them in a chimney starter.
- Keep the ovens near the middle of the deck and don't lean on the table. Never move it while it's loaded or hot.
- The deck, the walls and the ovens all get hot enough to burn. Use a lid lifter and gloves, and keep kids and pets back.
- Check burn bans and fire restrictions before every use.
- Let the coals burn out or drown them, and let the table cool completely before you take it apart.

This is a kit of raw steel parts that slots together. How you assemble it and where and how you use it are yours to judge. If you weld it, use proper ventilation and protective gear, and never leave a fire unattended.