 **Heated Metal Products Limited Warranty**

**(includes fire pits, smokers, and cooking grills)**

**Thank you for purchasing your premium heated metal product, made in the United States by Massachusetts Correctional Industries (MassCor)! This product has been made using the highest quality metal and finishes. MassCor has taken great pride in creating this product for you and is confident you will enjoy this for many years to come.**

**About Heated Metal Products**
To extend the life and enjoyment of your heated metal product, if possible, please cover it when not in use and during inclement weather. If storing, place your product in a safe area to avoid dings or chipping as this may cause rust and ultimately, corrosion. Please refer to section, “Caring for Your Heated Metal Product” at the end of this document for specific suggestions on caring for your heated metal product.

**Limited Product Warranty**
Massachusetts Correctional Industries (MassCor) warranties its metal products to be free from defects in design, material, manufacturing and installation (when performed by MassCor), under normal use and care for a period of (1) one year from time of delivery.

**This product warranty does not apply to:**

* User modifications/alterations or repairs performed after delivery or installation without first obtaining written approval from MassCor.
* Customer-supplied material
* Products not used in accordance with recommended installation and application
* Failure to use reasonable care in maintaining the product, as described above
* Neglect, misuse or vandalism

Please notify MassCor immediately of any defects found within the warranty period. MassCor may, after inspection by its authorized representative and at its sole discretion, repair or replace any defective items.

**THIS WARRANTY SUPERSEDES AND IS IN LIEU OF ANY OTHER WARRANTIES, EXCEPT AS EXPRESSLY SET FORTH ABOVE, EITHER EXPRESSED OR IMPLIED. UNDER NO CIRCUMSTANCES SHALL MASSCOR BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

**Questions concerning this warranty should be directed to:** MassCor Sales Department
 Phone: 774-295-6204

**Caring for Your Heated Metal Product**

Seasoning your grill helps prevent food from sticking and also adds a layer of flavor to your food as after a while, the seasoning cooks its way into the grate for a lifetime of flavor. Seasoning your grilling grate will also extend its life.

The following are suggestions for seasoning and caring for your fire pit, smoker and grill:

Clean your grill: Before seasoning your grill, it’s important to make sure it’s clean. Use a wire brush to remove any rust or residue, and then wipe down the grill with a damp cloth. Make sure the grill is completely dry before starting the seasoning process.

Heat up your grill: Turn on your fire pit, smoker or grill and allow it to get hot. The heat will make the metal more porous, therefore enabling the oil to absorb into the metal and create a non-stick surface.

Apply Oil: Using a brush or cloth, apply a thin layer of vegetable or canola oil to the entire surface of the grill. (Coconut oil or olive oil may be used as well.) Some people use a spray oil such as PAM.

Heat up your grill again: Let the oil sit on the grill for approximately 10 minutes and then turn up the heat for about 10 to 15 minutes to allow the oil to bake in and create a non-stick surface.

Repeat this process: Repeat the process of applying oil and heating it up, a few times to build up the non-stick surface. Once completed, oil your fire pit regularly – around once per week and after each burn.

Store grill properly: When you are finished cooking, make sure to store your grill properly. Cover it with a grill cover or store it in a dry place to prevent it from rusting.

Remove ashes and debris: After each use, remove remaining ashes and debris as the ashes soak up moisture and promote rust.

Note:

You can use a similar process to treat and care for other steel pieces within your fire pit, such as the fire pit grate with surrounding fire ring. Seasoning steel that is in close contact with the fire will extend its life and help keep it looking clean. Over time, the seasoning on your grill may start to wear off. You will know it’s time to re-season when food starts to stick to the grill. Re-seasoning your grate is easy and only takes a few minutes, so don’t be afraid to do it as often as needed.

Do Not:

Do not burn plastic in your fire pit.

Do not use lighter fluid.

Do not dowse flames with water – allow to burn out naturally. If time is an issue, then smother flames with sand.