



Congratulations on your new LittleFire Ceramic Grill

Please enjoy your new LittleFire Ceramic Grill. Your grill has been handcrafted by traditional methods by the good people of Mikawa near Nagoya, Japan. They are widely used in parks and campgrounds, at festivals and parties, and at concerts and sporting events. Gather your friends and family around and get the party started!

Instructions for Use

- 🔥 **To get started:** Cover the bottom of the grill with charcoal. If there are two compartments, you can choose to fill only one or fill one side more than the other to create grills of different heats. Light as you would any other grill. While the charcoal is flaming, be sure the grill is in a safe location with a solid base.
- 🔥 **Cooking:** Spray the wire mesh with a non-stick spray and place over the grill. The mesh does not lock down, so use a fork or tongs to hold it when handling your food.
- 🔥 **Controlling the flame:** The doors on the side of the grill control the amount of air the charcoal gets. Close the doors for cooler flames and open for hotter.
- 🔥 **Cleaning up:** Allow the coals to burn out or pour into a fireproof container and extinguish with sand. Allow the grill to cool and use a dry towel or brush to clean out remaining ash. Store in the original box. Scrub the wire mesh with a metal scrub or brush. Do not pour water into the grill to put out the coals or to clean as this can seriously damage the grill. If the grill gets wet, dry thoroughly before storing.

Safety First!!

- 🔥 **Never** use this grill indoors: Carbon Monoxide is hazardous to your and your family's lives. Always make safety a priority!
- 🔥 **The sides get hot!:** Although cooler and safer than metal grills, the sides and especially the metal elements can become hot. Please exercise caution.
- 🔥 **Don't move while in use:** The risk of accident is very high. **Do not drop.**
- 🔥 **Watch the base:** Be sure that the surface you put the grill on is solid and will not tip, tilt, or wobble. The ceramic base will get hot, so do not use the grill over materials like plastic or tarpaulin that will burn, scorch, or warp.
- 🔥 **Be Attentive:** Do not leave the grill burning unattended.



Visit www.LittleFire.biz for great recipe ideas!



Promotions

There are many ways to benefit from your LittleFire Ceramic Grill. Take part in our promotional campaigns and you can make back some or all of the purchase price of your grill!



- 🔥 **Testimonial: 5% Rebate!** Send your testimonial of 3 or more sentences in praise of the LittleFire Ceramic Grill and you will get a check for 5% of the purchase price of the grill. Limited to one per purchase.
- 🔥 **Testimonial with Pictures: 8% Rebate!** Send your testimonial of 3 or more sentences in praise of the LittleFire Ceramic Grill plus one or more pictures of it in use and you will get a check for 8% of the purchase price of the grill. Limited to one per purchase.
- 🔥 **LittleFire Link: 5% Rebate!** Link to LittleFire.biz on your website or blog and receive a check worth 5% of the purchase price of the grill. Limited to one per purchase.
- 🔥 **Friend Campaign: 10% Rebate to You and 10% Discount for your Friend!** Recommend the LittleFire Grill to your friends and family and you both can win. This offer is combinable with other discounts and promotions and may be repeated as often as you like. Mention how great the LittleFire Grill is to enough people and it can put money in your pocket!
- 🔥 **Affiliate Program:** LittleFire has a generous affiliate program in place. Contact for details and start making LittleFire pay!
- 🔥 **Bar/Restaurant Referral:** Have a bar or restaurant and do food or appetizers on a patio? Showcase the LittleFire Grill and create a new revenue stream. Contact LittleFire for details and a special discount on your LittleFire Grill!

*All rebates, promotions, and discounts are subject to change without notice. Testimonials and pictures submitted for a rebate become the property of LittleFire LLC and may be used on our website and advertising without limitation. Rebates are calculated on a quarterly basis. Rebates are not limited to the cost of the original purchase. Those who receive rebates in excess of the original purchase price of their grill are solely responsible for reporting and paying any applicable taxes.

Warranty: LittleFire stands behind its quality grills. If the craftsmanship of your LittleFire grill is faulty in any way, please contact us to arrange a return by writing customerservice@littlefire.biz for a 100% refund on unused hibachis and 40% refund on used hibachis. The claim must be made within one year of purchase to receive a refund. Any rebates received will be subtracted from the amount of the refund.