Lil Marv firepit and grill

Many thanks for purchasing our Lil Marv, I hope you enjoy your time by the fire as much as I do.

So first of all lets get the boring warnings out of the way.

The metalwork of the fire will get very hot when in use, do NOT attempt to handle the Lil Marv when lit.

There are handles on the grill to make life a lil easier,these are ideal if you need to add more fuel midway through cooking but be warned they also get very hot and will definitely burn bare hands! Some suitable protection is all you need, a pair of oven gloves or indeed welding gauntlets serve well.

The Lil Marv is mild steel and as such there are a couple of things worth knowing. The steel used to construct your fire is sturdy enough to stand the test of time, however it will rust if not treated.

Here’s my recommendations for care of the lil Marv

To obtain a useable cooking surface is quite easy, it’s the same theory as seasoning a cast iron frying pan or BBQ grill, on first use grab a cloth and some vegetable oil or similar and give the grill a good wipe down with the oil, then bring the grill up to temperature. The oil will smoke well and burn back, reapply oil a couple of more times and you will get a nice black non-stick “seasoned” surface. To reapply the oil use a heatproof brush or a 100% cotton cloth.

Once seasoned you can clean after cooking in the same manner, a good wipe down with oil while hot will keep the grill well seasoned. Please never use a wire brush to clean a cooking grill, wires form the brush can come away from the brush and may be hard to see in the cracks of your grill but might then be picked up by your food and we don’t want any trips to A&E now do we? If you need to give the grill a good clean, scrunched up tinfoil works well or hot soapy water but make sure you season straight after if using water to prevent rusting. Wrap in a bag away from damp when not in use.

The body of the Lil Marv itself will stand a bit of rust if you fancy the “patina’d” look but I would recommend either similar treatment to the grill or possibly a more practical approach is to wipe down occasionally with “grate polish”, the same as you would use on a fireplace or wood burning stove. You will find the polish doesn’t take very well until the fire has been used a few times, it adheres particularly well to a light surface rust.

There is an expanded mesh grate included in the pack with the cooking grill, this is easy to fit. Once you have the sides and ends together (there a knack, you’ll sus it, I have faith in you) once they’re together you will see the two small round holes in the “base” of the firepit, the two split pins on the grate will locate neatly in these holes and stop any unwelcome movement. The grate isn’t needed when the Lil Marv is only being used as a firepit, however when using charcoal for cooking the grate levels out the the burning bed and promotes airflow under the coals which in turn makes the fuel burn far more efficiently.

When packing your Lil Marv be aware there is a right way and a wrong way to stacking the two long sides but it’s a 50/50 shot so I’ll let you work that one out. Please make sure you always replace the pin and “R” clip before carrying by the handle as they are there to stop your finger getting trapped when you put the set-up back down.

Please leave us a shining review on the platform you made your purchase through if indeed you think we deserve it. Any feedback or queries can be sent to me at [lilalien.bbq@outlook.com](mailto:Lilanlien.bbq@outlook.com), I’ll be glad to help and always interested in feedback and suggestions.

Also please look us up on Facebook under “Lil Alien BBQ Company”give my page a “Like” and share with your friends, and feel free to check out my website: [www.lilalienbbqcompany.com](http://www.lilalienbbqcompany.com)

Once again many thanks for purchasing your Lil Marv and I hope you enjoy him for many years!

Kind regards

Owen @ “Lil Alien BBQ company”