

STARBBQ Smokeless Fire-Pit Base Use & Care Guide

To installer or person assembling appliance: Leave this manual with appliance for future reference.

To consumer: Keep this manual for future reference.

www.SunstoneMP.com

Discover the StarBBQ™ Product Line by Sunstone Metal Products

Explore the innovative **StarBBQ™** series, a premium collection of outdoor cooking solutions from Sunstone Metal Products. All StarBBQ™ products are proudly designed and engineered at our facility in North Austin, Texas. As a **PROUD TEXAS COMPANY**, we remain committed to delivering the highest quality in every product we create.

StarBBQ™ offers versatile options for campfire, camping, and backyard adventures, including smokeless fire pits, portable charcoal grills, and innovative grill inserts—all built with durable materials for reliable performance.



Heavy-Duty Steel Fold-Out Camper Griller Griddle Combo | **STARBBQ-FUFP**



Folding A-Frame Camper Charcoal Grill – Portable and Compact | **StarBBQ-AFCG**



Rocket Stove Camper Box – Military-Grade Ammo Can Portable Charcoal Stove | **STARBBQ-RSBOX**



24" Smokeless Fire Pit Base Platform – Ultimate Versatile Outdoor Cooking Hub | **STARBBQ-24FPBS**



24" Charcoal Griller Base with Unlimited Versatility and Upgrades, like the Cart, Santa Maria, Hood, Post-Griller | **STARBBQ-24CHBS**



Ultimate Charcoal Smoker & Pizza Oven Combo Grill Cart – All-in-One | **STARBBQ-34SMK**

Before beginning installation, confirm that **all items below are completed**. Proper preparation ensures correct airflow, safe operation, and true smokeless performance.

Location & Safety Clearance

Choose a permanent installation location that maintains a **minimum 12 ft clearance** from all buildings, overhangs, tree branches, fences, decks, and other combustible materials (refer to the Safety section).

Local Regulations Verified

Confirm compliance with all **local fire codes, burn regulations, permits**, and any **air-quality “No-Burn” restrictions** applicable in your area.

Ground Surface Prepared

Verify the installation surface is **leveled, stable, and non-combustible**, such as a paver patio, gravel base, concrete slab, or bare earth for standalone mode, or countertop for insert mode.

Airflow Base Planned (Required)

Plan for proper elevation and airflow; the triangular base provides built-in elevation for standalone use.

Modular Rims Ready (If Purchased)

Ensure optional rims are compatible and tools-free for quick swaps.

Surface Suitability Verified (Critical)

Confirm that the **surface is flat and non-rough** for stable placement.

Safety Gear Ready

Have proper safety equipment available, including **work gloves, safety glasses, and hearing protection**.

Fire Safety Equipment Available

Ensure a **garden hose, bucket of water, or fire extinguisher** will be within immediate reach of the final fire pit location.

The STARBBQ™ 24" Smokeless Fire Pit Base Platform (STARBBQ-24FPBS) is designed with a modular rim system that allows for quick swaps to transform the base into various cooking and heating configurations. Each rim drops onto the top edge of the stainless steel bowl and secures with integrated clips for stability. Rims are constructed from high-quality materials like 304 stainless steel or cast iron, ensuring durability, heat resistance, and easy maintenance. They are sold separately or in bundles, enabling customization based on user needs - from grilling and searing to smoking and ambient fire enjoyment.

Key Benefits:

- **Versatility:** Switch modes in minutes with basic tools like screwdriver.
- **Compatibility:** All rims fit the 24-1/4" base diameter precisely (23.5" inner fit for secure seating).
- **Performance Integration:** Rims maintain the base's smokeless airflow while adding specialized cooking surfaces.
- **Materials:** Rust-resistant, food-grade surfaces with high-temperature tolerance (up to 800°F+ for select rims).
- **Ease of Use:** Handles or lifts included where applicable for safe handling.

Rims enhance the base's 50,000+ BTU output, supporting efficient fuel use with hardwoods or pellets. Always ensure the base is cool before swapping rims to prevent injury.

Detailed Rim Specifications:

Below is an expanded breakdown of each available modular rim, including dimensions, materials, features, recommended uses, and maintenance tips. All rims share a 24" width/diameter and 1-2" mounting depth for seamless integration.

Installation and Usage Guidelines for Modular Rims:

Preparation: Ensure the fire pit base is cool and clean. Remove any ashes from previous use.

Attachment: Align the rim with the bowl's top edge. Press down until clips engage (audible click).

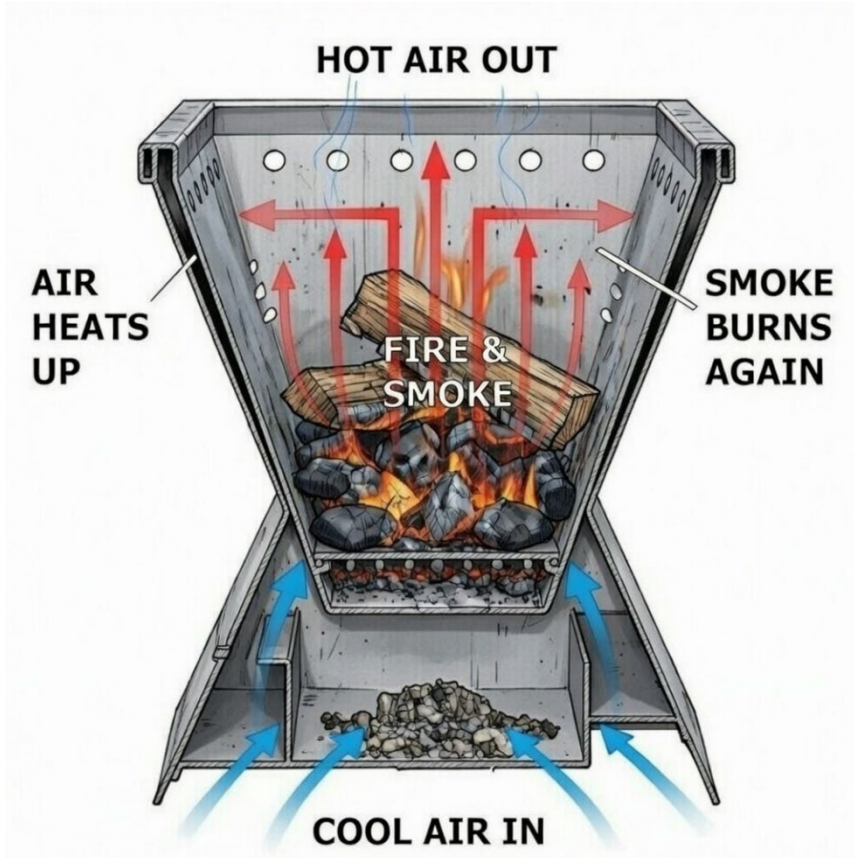
Security Check: Gently tug to confirm stability. Do not use if loose.

Operation: Light the base per lighting instructions found in this manual. Adjust fuel for rim-specific needs (e.g., low for smoking).

Swapping: Allow full cooling (at least 30 minutes) before removal. Lift via handles.

Safety: Use heat-resistant gloves. Never leave unattended. Keep children and pets away.

The **StarBBQ™ Smokeless Fire Pit Base Platform** uses a natural two-stage combustion process to dramatically reduce visible smoke while increasing heat output and fuel efficiency. This system relies on proper airflow, precise geometry, and installation to function correctly.



- 1. Primary Air Intake (Bottom Feed):** Fresh air is drawn in through the bottom vents. This primary airflow feeds oxygen directly to the base of the fire, allowing fuel to burn hotter and more efficiently from the bottom up.
- 2. Heat Expansion & Gas Rise:** As the fire burns, hot gases and smoke naturally rise inside the bowl. The design traps heat, pre-heating incoming secondary air.

- 4. Secondary Combustion (Smoke Re-Ignition):** The heated air is forced through the upper ring of precision-drilled vent holes. When this hot, oxygen-rich air mixes with rising smoke and unburned gases, it re-ignites smoke particles, burning them before they escape.
- 5. Clean, Efficient Flame:** The result is a cleaner, hotter fire with dramatically reduced visible smoke, fewer airborne particulates, and improved fuel efficiency. Once operating temperature is reached, flames appear more vertical and stable, and smoke output is minimized.

Important:

For the smokeless system to work correctly, vents must remain unobstructed, and fuel must not be stacked above the top row of air holes.



- 1. Select and Prepare the Final Location:**
Minimum 12 ft clearance from all buildings, overhangs, fences, tree branches, decks, and other combustible materials, including overhead clearance.
- 2. Create the Required Elevated Base**
The triangular base provides built-in elevation. Place on level ground.
- 3. Assemble the Fire Pit Base**
The base is pre-assembled. Place the stainless bowl into the triangular base or countertop cut-out.

- 4. Position and Level the Base**
Place the base onto the surface. Using a leveler, confirm it is perfectly level in all directions. Adjust as needed until level.
- 5. Provide Required Airflow Openings**
Ensure vents are unobstructed.
- 6. Final Base Positioning and Seal Check**
Center the base. Confirm proper alignment.

- 7. Optional Modular Rim Installation**
Drop the chosen rim onto the base and secure with clips.
- 8. Final Inspection and Site Cleanup**
Inspect for stability. Sweep the area clean.

Your StarBBQ™ Smokeless Fire Pit Base Platform is now ready for its first fire. When installed correctly, the system will deliver clean-burning flames, reduced smoke, and years of safe outdoor enjoyment.

Follow these steps carefully to ensure proper break-in and optimal smokeless performance:

1. Start Small

Place 3-4 small split logs or a loose teepee of dry kindling in the center of the pit. Avoid tightly packing wood during initial lighting.

2. Maintain Proper Load Height

Keep all wood below the top row of air holes. Overloading the base prevents secondary combustion and will produce excess smoke.

3. Ignition

Light the fire using matches, a fire starter, or a propane torch. Do not use lighter fluid or chemical accelerants.

4. Initial Smoke Period

Some smoke during the first 10-20 minutes is normal. During this time, the base is heating and the secondary combustion system has not yet fully activated.

5. Smokeless Operation Begins

As the base reaches operating temperature, secondary combustion ignites and visible smoke will dramatically reduce or disappear entirely.

Once established, the fire can be maintained by adding seasoned hardwood or pellets in moderate amounts, always keeping below the top air-hole line.

For the best smokeless performance, longest burn time, and minimal smoke, always use **seasoned, dry hardwood** cut to lengths no longer than 18–20 inches.

| Wood Type | Characteristics | Recommended Use |
|-----------------------------|--|---|
| Charcoal | Consistent high heat, long burn, minimal smoke, easy to light | Primary fuel – ideal for most camping and grilling sessions |
| Oak | Very dense, slow-burning, high heat output, excellent coals | Primary firewood – ideal for long, hot fires |
| Hickory | Dense, hot-burning, great flavor and aroma | Primary firewood – excellent for cooking |
| Maple | Dense, hot-burning, good coals | Primary firewood |
| Cherry | Medium heat, pleasant sweet aroma, some sparking | Great for evening fires and light cooking |
| Birch | Burns quickly, bright flame, excellent starter wood | Kindling / fire starter |
| Ash | Burns hot even when slightly damp, easy to split | Excellent all-purpose hardwood |
| Pine / Fir / Redwood | High sap content, burns fast, heavy smoke and creosote buildup | Not recommended as primary fuel |
| Elm | Very dense, hard to split, smoky smell | Avoid |
| Chestnut | Low heat, heavy sparking and smoke | Avoid |

Important:

- Never place wood above the top row of air holes on the insert. Overloading prevents proper secondary combustion and will create smoke.
- Maximum recommended wood load: keep flames and logs below the top lip of the insert.

Maintenance & Care

1. **Ash Removal:** Must remove ash after every fire, slide out the ash tray box and dump the ashes.
2. **Extinguishing the Fire** Never pour water directly onto the hot stainless insert – this can cause warping. Allow the fire to burn out completely and coals to cool naturally.
3. **Weather Protection**
 - Always cover the fire pit with a lid or weather-resistant cover when not in use.
 - Rainwater entering an uncovered insert can fill the base, block airflow, and prevent smokeless operation until fully dried.
 - In winter climates, remove any standing water or snow from inside the insert before lighting.