

Item Number:

Rocket Stove Camper Box: STARBBQ-RSBBOX

**Read all instructions before you operate your appliance.
Save these instructions!**

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

Welcome & Congratulations

Congratulations on your purchase of the STARBBQ-RSBBOX Rocket Stove Camper Box – Military-Grade Ammo Can Portable Charcoal Stove by Sunstone Metal Products! We are proud of this premium portable stove and are committed to providing you with the best ownership experience possible. Your complete satisfaction is our #1 priority.

Please take a few minutes to read this manual carefully. It contains all the information you need to safely set up, operate, and maintain your STARBBQ-RSBBOX for years of reliable performance, efficient biomass cooking, and memorable outdoor adventures—whether camping, overlanding, in survival situations, or in your backyard.

We know you're going to love cooking with family and friends around your new portable STARBBQ-RSBBOX, and we sincerely thank you for choosing Sunstone Metal Products. We hope you'll consider us for all your future outdoor living needs.

Before you call: If your stove is producing excessive smoke, low heat, or not performing as expected, check these common causes first. Most issues are resolved by verifying setup, fuel, and airflow.

- Is the stove positioned on a stable, level surface allowing unrestricted airflow through the bottom vents and fuel channel? (Critical for efficient ignition and rocket-effect burning)
- Have you removed all ashes that might be blocking the air intakes, fuel channel, or ash cleaning plate?
- Are you using dry twigs, small branches, or seasoned biomass kept below the top edge of the fuel feed opening? (Avoid oversized or green/wet fuel)
- Has the fire had 5–10 minutes to fully establish (visible rocket draft, strong upward flame, and sustained high heat)?
- Is there any standing water or moisture inside the burn chamber from recent rain/exposure?

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Business Hours.
Mon. to Thur. 9:00AM to 4:30PM
Closed Fri/Sat/Sun

Tel: 512-487-5116
Toll Free: 888-934-9449 (Technical Support Line)

Must keep copy of your sales slip for proof of purchase.

NAME _____ DATE OF PURCHASE _____

ADDRESS _____

MODEL NO _____ INVOICE NO _____

COMPANY THAT YOU PURCHASED FROM _____

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
Portable Campfire Grill and Griddle Combo |
STARBBQ-FUFP



24" Smokeless Fire Pit
w/Santa Maria Griller |
STARBBQ-24FPBS/STARBBQ-24SMGRIM



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



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 Heavy-Duty
Outdoor Cooker |
STARBBQ-34SMK

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PACKAGE CONTENTS

Verify all items are present upon unpacking:

- Military-Grade Ammo Can Body (authentic M2A1 .50 cal ammo can, cold-rolled steel, high-temp matte black powder-coated, with integrated rocket burn chamber, chimney, fuel channel, and ash cleaning plate)
- Collapsible 3-Piece Chimney (integrated and stored inside the can)
- Folding Support Legs for Lid/Prep Table (integrated on lid with support feet)
- Airtight Rubber Gasket Seal (pre-installed for waterproof/dustproof storage)
- User Manual

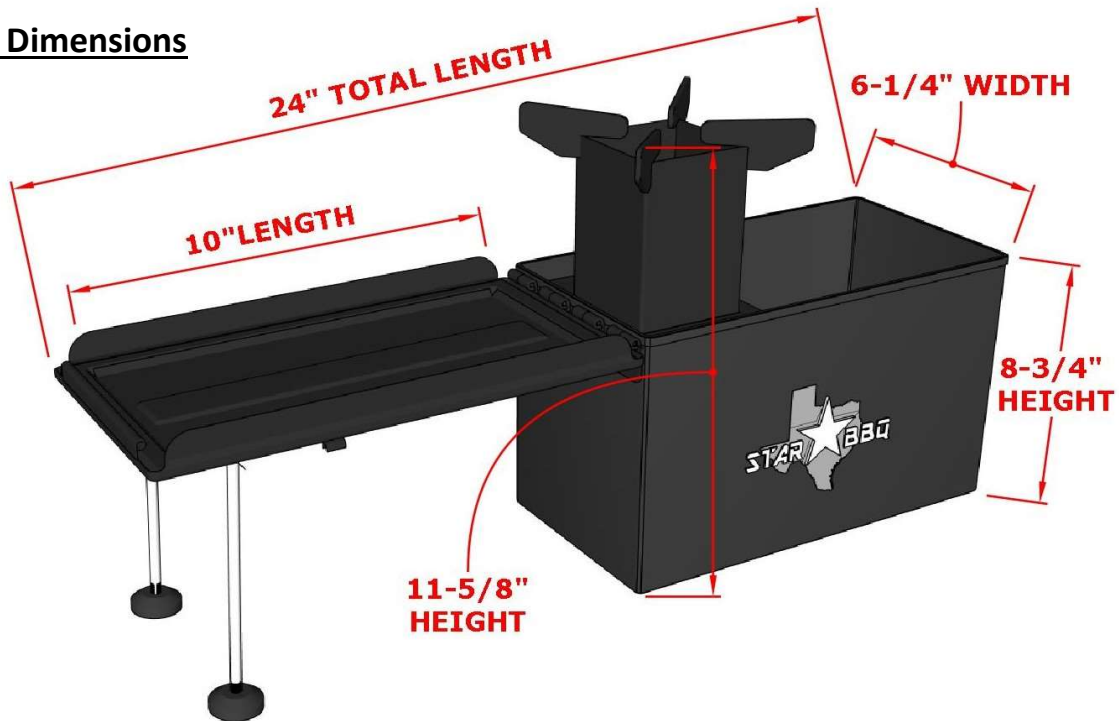
Note: No additional hardware or tools required; stove is ready to open, deploy, and use out of the box.

Before First Use Checklist

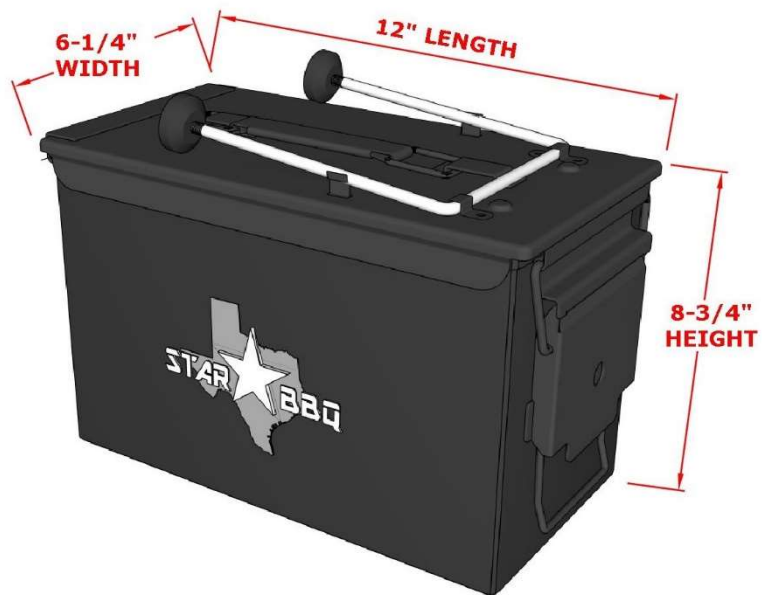
Before setting up and using your STARBBQ-RSBBOX Rocket Stove Camper Box for the first time, confirm that all items below are completed. Proper preparation ensures safe operation, optimal airflow for efficient biomass burning, and reliable high-heat performance.

- Location & Safety Clearance:** Choose an outdoor usage location that maintains a minimum 10 ft clearance from all buildings, overhangs, tree branches, tents, vehicles, and other combustible materials (refer to the Safety section).
- Local Regulations Verified:** Confirm compliance with all local fire codes, burn bans, camping restrictions, and any air-quality “No-Burn” regulations applicable in your area.
- Ground Surface Prepared:** Verify the setup surface is level, stable, and non-combustible, such as bare earth, gravel, sand, concrete, or a heat-resistant mat. Avoid grass or flammable surfaces that could ignite.
- Airflow Base Confirmed (Required):** Ensure the stove is positioned on a surface that allows unrestricted airflow to the bottom vents and fuel channel. (This is essential for proper ignition and strong rocket-effect draft.)
- Biomass Fuel Quantity Confirmed:** Gather sufficient dry fuel for your needs: • Standard sessions: enough dry twigs, small branches, or pine cones (quantity varies based on cooking duration and group size; start with a handful for initial lighting).
- Cooking Surface Suitability Verified (Critical):** Confirm that the raised cooking platform (top of chimney) is clean, stable, and free of damage. It must support cookware securely for even heating.
- Deployment Checked:** Verify all components (chimney sections, folding lid legs, ash cleaning plate, and clamps) deploy smoothly without obstruction.
- Safety Gear Ready:** Have proper safety equipment available, including heat-resistant gloves, tongs, and eye protection.
- Fire Safety Equipment Available:** Ensure a bucket of water, sand, or fire extinguisher rated for ordinary combustibles is within immediate reach of the stove location.

Opened Dimensions

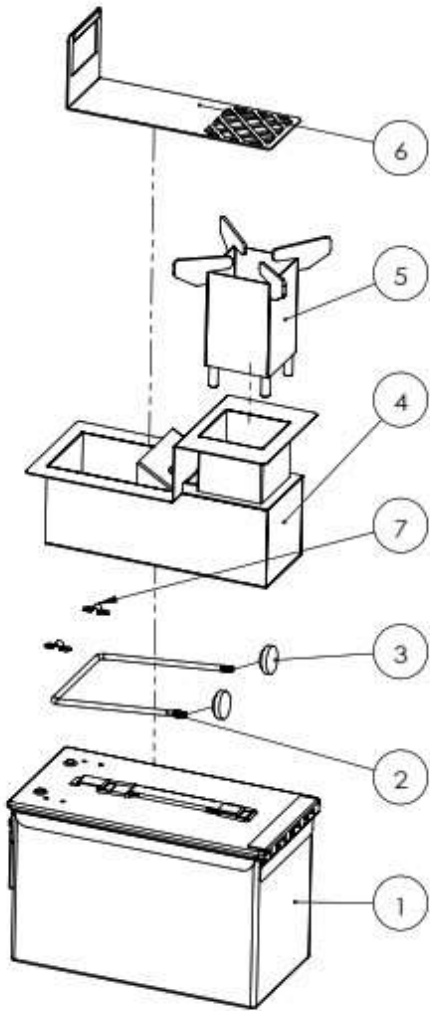


Closed Dimensions



STARBBQ-RSBBOX— Rocket Stove Camper Box

- **Product Opened Dimensions:** 24" L x 6-1/4" W x 8-3/4" H
11-5/8" Chimney Height, 10" Usable Length for Pots/Pans
- **Product Closed Dimensions:** 12" L x 6-1/4" W x 8-3/4" H
- **Material:** Powder-Coated Cold-Rolled Steel
- **Net Weight:** 11.4 Pounds



STARBBQ-RSBBOX

Rocket Stove Camper Box

Item No.	Part Number	Description	Quantity
1	STARBBQ-RSBBOX-W001X01	Rocket stove outer shell	1
2	STARBBQ-RSBBOX-W002X01	Outer cover support leg	1
3	STARBBQ-RSBBOX-W003X01	Outer cover support feet	2
4	STARBBQ-RSBBOX-H001X01	Rocket stove inner box welding	1
5	STARBBQ-RSBBOX-H004X01	Fire increasing cylinder welding	1
6	STARBBQ-RSBBOX-B014X01	Ash cleaning plate	1
7	STARBBQ-RSBBOX-W004X01	304 stainless steel saddle pipe clamps	2

Follow these step-by-step instructions to safely deploy your STARBBQ-RSBBQ. Setup takes under 60 seconds once familiar.

1. **Select and Prepare the Usage Location:**

Choose a temporary outdoor location that maintains a minimum 10 ft clearance from all buildings, overhangs, tree branches, tents, vehicles, and other combustible materials, including overhead clearance. Confirm the surface is level, stable, and non-combustible, such as bare earth, gravel, sand, concrete, or a heat-resistant mat. Avoid grass or flammable surfaces that could ignite. Verify all local fire codes, burn bans, camping restrictions, and regulations before proceeding.

2. **Unpack and Inspect the Stove:**

Remove the stove from any packaging or vehicle storage on a flat surface. Verify all integrated components are present and undamaged: military-grade ammo can body with rocket burn chamber, collapsible 3-piece chimney, folding lid support legs with feet, ash cleaning plate, and clamps. Inspect for any shipping damage to the powder-coated finish or internal parts.

3. **Open and Deploy the Base Structure (Critical for Stability and Airflow):**

Release the latch and open the lid fully. Extend the collapsible 3-piece chimney upward until fully assembled and upright. Fold out the support legs on the lid downward until they lock into place, forming a stable prep table. Position the stove on the prepared surface, ensuring the base allows unrestricted airflow through the bottom vents and fuel channel. This elevation and open airflow are mandatory for efficient ignition and strong rocket-effect burning. Do not block vents or place on soft/uneven ground that could restrict airflow or cause tipping.

4. **Prepare the Cooking Surface:**

Confirm the top of the extended chimney (raised cooking platform) is clean and secure. It is designed to sit level and support cookware directly.

5. **Position and Level the Stove:**

Confirm the stove is stable and level in all directions. Adjust leg positions or surface as needed until secure. Proper leveling is critical to ensure even heating and prevent cookware from sliding.

6. **Prepare and Add Biomass Fuel:**

Gather dry twigs, small branches, pine cones, or other biomass. Load a small starter amount into the fuel channel at the base for initial lighting. Add more fuel gradually as needed, maintaining uniform feed for even burning. Do not overfill or use oversized/wet fuel to avoid restricting airflow. Light the fuel using matches or a lighter through the opening; avoid accelerants like gasoline. Allow 5–10 minutes for the fire to establish a strong draft and reach optimal high heat.

Follow these steps carefully to ensure safe ignition, efficient burning, and optimal cooking performance:

Step 1: Start Small

Place a small amount of dry kindling, twigs, newspaper, or natural fire starters in the fuel channel at the base of the burn chamber. Arrange a handful of additional dry twigs or small branches loosely around or over the kindling in a loose pile. Avoid tightly packing fuel during initial lighting.

Step 2: Maintain Proper Load Height

Keep all biomass fuel below the top edge of the fuel feed opening and burn chamber. Overloading restricts airflow and can cause uneven burning or excessive smoke.

Step 3: Ignition

Light the fire using matches, a lighter, or natural methods. Do not use gasoline, lighter fluid, or other chemical accelerants.

Step 4: Initial Smoke Period

Some smoke during the first 5–10 minutes is normal. During this time, the stove is heating up and the rocket draft is establishing for consistent combustion.

Step 5: Optimal Burning Begins

As the fire reaches full heat (strong upward rocket flame and sustained high temperatures over 1,100°F), secondary airflow optimizes for clean, efficient performance. At this point, smoke will reduce significantly, and the stove is ready for cooking.

Additional Note: Once established, the fire can be maintained by adding small amounts of dry twigs or biomass as needed through the fuel channel, always ensuring even feed and unrestricted airflow for the rocket effect.

For the best performance, longest burn time, and minimal smoke—especially in camping situations where wood availability is limited—always prioritize dry, small biomass like twigs or pine cones. These provide consistent rocket-effect heat, quick lighting, and efficient burning with free on-site fuel. When possible, use seasoned dry hardwood sticks broken to lengths no longer than 12–15 inches to fit the fuel channel easily.

Fuel Type	Characteristics	Recommended Use
Dry Twigs / Small Branches / Pine Cones (biomass)	Quick ignition, high-efficiency rocket burn, minimal smoke when dry	Primary fuel – ideal for most off-grid camping and cooking sessions
Dry Hardwood (oak, hickory, maple)	Dense, sustained heat, good draft	Excellent for longer cooks when available
Birch or Similar	Quick-burning, bright flame	Great as kindling to start the fire
Softwoods (pine/fir with high sap)	Fast burn, potential heavy smoke	Avoid as primary fuel – use only sparingly for kindling
Green/Wet Wood	Smoky, low heat, poor draft	Avoid entirely

Important:

- Never overload the fuel channel or burn chamber. Keep biomass below the top edge of the feed opening. Overloading restricts airflow and can cause excessive smoke or uneven burning.
- Maximum recommended load: Start with a handful of small dry pieces; add gradually as needed for typical sessions. Maintain even feed for optimal rocket draft.

Maintenance & Care

1. **Ash Removal:** Dump cool ashes using the ash cleaning plate after every 2–3 uses or when ash builds up and blocks vents/air intakes. This maintains essential airflow for efficient ignition and strong rocket draft.
2. **Extinguishing the Fire:** Stop adding fuel and allow the fire to burn out naturally. Smother if needed by restricting air (do not pour water directly, as rapid cooling may damage components). Ensure fully cool before packing.
3. **Weather Protection:** Close and latch the ammo can securely for storage; the airtight gasket keeps it waterproof and dustproof. Store in a dry place when not in use. Prevent prolonged exposure to moisture; if wet, open and air dry thoroughly before next use. Before lighting in wet conditions, shake out any standing water or debris from the burn chamber and fuel channel.

This section addresses common issues with smoky operation, weak fires, instability, excessive sparks, or post-use odors. Solutions are based on the stove's rocket design for optimal airflow and portable biomass burning.

Q. Stove is smoky (does not burn cleanly).

- Stove not fully heated yet → wait 5–10 minutes after initial lighting for the rocket draft to establish strong upward flame and reduced smoke.
- Biomass fuel is wet or unseasoned → use only dry twigs, small branches, or pine cones ($\leq 20\%$ moisture ideal for off-grid use).
- Fuel overloaded → keep biomass below the top edge of the fuel channel and burn chamber.
- Airflow blocked → confirm bottom vents, fuel channel, and ash cleaning plate are clear with no ash buildup.
- Moisture inside burn chamber → fully dry the chamber before lighting.

Q. Fire starts hard or burns weakly.

- Ash level too high → dump cool ashes using the ash cleaning plate until vents and intakes are clear.
- Restricted airflow underneath → reposition on a surface allowing free airflow through bottom vents (e.g., gravel, sand, or raised ground).
- Using damp fuel, oversized pieces, or debris → switch to small dry twigs/branches only.

Q. Stove feels unstable or wobbles.

- Chimney not fully extended → assemble and extend the 3-piece chimney completely upright.
- Lid support legs not fully deployed → fold legs down until locked in place.
- Uneven ground → reposition on level, firm surface and adjust as needed.
- Components shifted during transport → re-seat chimney sections and clamps firmly.

Q. Too many sparks or popping.

- Burning damp biomass, resinous softwood, or debris → switch to dry small twigs or seasoned hardwood only.

Q. Stove smells or smokes after rain/exposure.

- Moisture trapped inside → shake out water, open fully, and let burn chamber air-dry completely (may take 1–2 dry days) before next use.
- Always close and latch securely for storage; the airtight gasket provides waterproof protection when not in use.



ATTENTION: The Rocket Stove must be used according to the product manual. If your setup or use does not meet the Basic Setup Instructions and guidelines outlined in this manual, **ALL WARRANTIES MAY BE VOID.**

Warranty Information for STARBBQ-RSBBOX Rocket Stove Camper Box. All Warranties Begin on **Date of Purchase**

LIMITED LIFETIME WARRANTY: Sunstone Metal Products warrants the military-grade cold-rolled steel body and high-temperature powder-coat finish against burn-through, cracking, or structural failure for as long as the original purchaser owns the product when used in normal residential or personal outdoor settings (e.g., camping, overlanding, bushcraft, backyard use). This warranty covers defects in material and workmanship under proper use and maintenance.

LIMITED ONE-YEAR WARRANTY: The integrated collapsible chimney, folding support legs, ash cleaning plate, clamps, and all other components are warranted to be free from defects in material and workmanship for a period of one (1) year from the original date of purchase.

Limitations & Exclusions

1. This warranty applies only to the original purchaser and is non-transferable.
2. Warranty is in lieu of all other warranties, expressed or implied.
3. Warranty is void if damage results from misuse, abuse, accident, alteration, improper setup/use (including overloading the burn chamber/fuel channel or restricting airflow), use of prohibited fuels/accelerants, or failure to follow this manual.
4. Normal cosmetic wear including heat-induced discoloration of the powder-coat finish, minor surface scratches, or fading from prolonged sun exposure is not covered.
5. Sunstone is not responsible for damage caused by acts of nature, excessive moisture, or use in commercial/public settings.
6. Sunstone shall not be liable for incidental, consequential, special, or contingent damages. Some states do not allow the exclusion of consequential damages, so this limitation may not apply to you.
7. No person or dealer has authority to modify or extend this warranty.

What Is Not Covered

- Normal heat tint, discoloration, or fading of powder-coat finish
- Damage from using accelerants, wet/unseasoned biomass, overloading, or oversized fuel pieces
- Labor, shipping, or travel charges
- Service calls for issues caused by improper use or maintenance
- Damage from failure to store properly (e.g., moisture accumulation inside chamber)
- Any third-party accessories or modifications
- Commercial or rental use

How to Obtain Warranty Service: Contact Sunstone Metal Products directly: Address: 16004 Central Commerce Dr., Pflugerville, TX 78660 Phone: 888-934-9449 (M–Thur. 8 am–5 pm CST) Email: support@sunstonemp.com Web: sunstonemp.com. Please have your model (STARBBQ-RSBBOX), proof of purchase, and clear photos ready.