



ArcticCabins™ *How to Light the BBQ*

The BBQs are easy to light and if you follow these simple rules, you will have a happy, smoke-free cabin.

Preparing the BBQ for Cooking

1. Close the windows and door and fully open the damper plate (air vent) beneath the grate.
2. Ensure there is nothing obstructing the hole under the BBQ unit or the vents on the outside of the cabin. It is important to get unobstructed airflow from beneath the grate to the charcoal.
3. Check the height of the chimney hood smoke catcher is no more than 50cm from the grate.
4. Brush any old ash from previous fires through the grate and then empty the ashtray.
5. In the centre of the grate, start assembling the fire using a fire lighter block or other easy to light kindling and some paper. Ideally, use a "Chimney Starter" filled with charcoal over this.
6. If not using a "Chimney Starter", carefully place your charcoal over the kindling. Once either covered in charcoal or the "Chimney Starter" is over the kindling, light the kindling to begin the fire.
7. Allow the fire to build and keep a flame at all times to heat the chimney and begin the 'draw' of airflow.
8. If using the "Chimney Starter", once the flames reach the top, carefully pour the charcoal out.
9. Add more dry hardwood or charcoal as required but keep the fire as central as possible.
10. While still using the cabin, maintain good heat to ensure a constant draw of air up the chimney.

Lighting the Fire for Heating with Logs

1. Follow the previous steps 1 to 8 in order to get the chimney hot and get the airflow working.
2. Ideally, use the basket part of an outdoor fire basket and place this over the hot coals in the very centre of the grate area of the BBQ unit, directly in line with the centre of the hood and smoke catcher.
3. Add some small wood kindling to the basket or the centre of the grate area over the hot charcoal.
4. Once the kindling is well alight, add a couple of kiln-dried logs into the basket or just over the flame.
5. Placing the logs in an upright teepee shape will significantly improve the quality of the fire.
6. As before, keep the fire hot while using the cabin and only let it die down when you are finished.

Common Causes of a Smoky Cabin

- Bark-covered or 'green' wood or damp wood and charcoal smokes so only burn very dry charcoal or bark-free wood.
- Insufficient ventilation will make the fire harder to light and may cause smoking. Make sure the chimney is not obstructed (by overhanging trees for example) and that the ventilation beneath the cabin is adequate and not blocked in any way.
- The hood being too high is the most common cause of a smoky cabin. Lower the hood to find the optimum position. There are guides on our YouTube page to help you adjust the hood correctly.
- If the fire gets too wide and not focussed on the centre of the grate, smoke can miss the hood. This is where a tapered fire basket improves the fire position and size.
- Draught from the open door, windows or people moving about can cause smoke to miss the hood.
- Fatty foods can drip and react with the fire while cooking creating more smoke than the hood can handle. Cook these type of foods in smaller quantities.