



TENNESSEE
STONE & DESIGN

BRICK OVENS / BAKING STONES / MASONRY GRILLS / CUSTOM FIREWARES

RELIC CHARCOAL GRILL MOUNT OWNER'S MANUAL



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READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR WEBER GRILL AND RELIC CHARCOAL GRILL MOUNT ARE PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. **IF YOU HAVE ANY QUESTIONS OR CONCERNS IN REGARDS COOKING WITH YOUR CHARCOAL GRILL PLEASE REFERENCE YOUR CHARCOAL GRILL INSTRUCTIONS.** IF YOU HAVE ANY QUESTIONS OR CONCERNS REGARDING THE ASSEMBLY OR OPERATION OF YOUR RELIC CHARCOAL GRILL MOUNT, CONTACT US AT **SUPPORT@TN-SD.COM**

SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE ASSEMBLING AND USING YOUR RELIC OVEN. YOU MUST FOLLOW ALL INSTRUCTIONS THAT ARE PROVIDED WITHIN THIS OWNER'S MANUAL TO ENSURE ALL SAFETY PRECAUTIONS ARE KNOWN AND APPLIED.

CHARCOAL COOKING:



GENERAL PRECAUTIONS OF OUTDOOR COOKING

All outdoor cooking with live fire is dangerous. This product does not reduce the hazards normally associated with outdoor cooking with wood or charcoal. **BE SURE TO READ AND FOLLOW ALL INSTRUCTIONS PROVIDED BY YOUR CHARCOAL GRILL MANUFACTURER. Safety tips for charcoal grilling include but are not limited to:**

- Charcoal grills are for **OUTDOOR USE ONLY**
- Never operate a charcoal grill inside or in an enclosed space
- Never leave a charcoal grill or other live fire unattended
- When using a charcoal grill have proper fire extinguisher readily available
- Never place a charcoal grill or the Grill Mount in a place where it can be knocked over
- Always obey any burn bans or limitations on outdoor cooking within your state/county
- Do not place your charcoal grill and Grill Mount in heavily dry/treed areas (brush fires could occur), especially if it is windy
- Always refer to the instructions that came with your charcoal grill before using your grill with your Relic Oven

CONSTRUCTION AND ASSEMBLY:



CONSTRUCTION HAZARDS

All construction projects are dangerous. Only attempt a construction project if you are trained and experienced with the building materials and tools necessary. Always follow all safety instructions and customary precautions for the tools and building materials you choose. Always wear proper safety gear when building your table or enclosure.

Generally, the Relic Charcoal Grill Mount may be mounted in either a **permanent enclosure** (such as an outdoor kitchen or patio island) or it may be mounted in a **free-standing or mobile table** (such as a wood table with wheels).



FOR PERMANENT INSTALLATIONS:

When installing the Relic Grill Mount in a permanent enclosure we recommend the use of only fire rated and heat proof materials, such as metal or masonry. Only consider utilizing wood or other combustible materials as part of a wood structure if you are a licensed builder and know what you are doing. Always follow local building codes.



FOR FREE-STANDING AND MOBILE TABLES:

We also recommend the use of only fire rated and heat proof materials, such as metal or masonry when installing the Relic Grill Mount in a table. Any table which utilizes wood has a risk of combustion under certain scenarios, and should never be left attended. Always check your wood table for damage or degradation. The instructions herein assumed you are a trained craftsman, familiar with tools, construction methods, safety precautions of both building and constructing safe structures, and operating a charcoal grill safely.

RISKS WHEN USING YOUR GRILL MOUNT



RISK OF SKIN BURN

The Grill Mount will become hot while cooking. Do not touch or set objects directly onto the structure. Take extreme caution during and after cooking with temperatures of product. Do not attempt to move the product until it has cooled to room temperature.



INSPECTION AND MAINTENANCE

The Grill Mount requires regular maintenance and care. Do not use your Grill Mount if it is damaged for any reason. Inspect your product according to this manual before using each time to look for cracks or breaks in the structure. Using damaged products can result in health related problems associated with ingesting, inhaling, or coming into contact with foreign materials.

DISCLAIMER AND LIMITATION OF LIABILITY

Cooking with live fire and performing construction activities are inherently dangerous. The instructions provided herein, even when followed, may not cover all hazards of outdoor cooking or the construction steps explained herein.

Tennessee Stone and Design, and its owner, BT CONCEPTS, LLC is not responsible and shall be held harmless from any failures by you, the owner, in any craftsmanship, design, engineering or other activities related to the building, operation or use of any table or structure built to house your Relic Oven.

Use of the Grill Mount with any charcoal grill can cause burns, and can burn or degrade materials, including wood and masonry, causing fire or other health hazards or potential for loss of property, life, or other losses. USE THIS PRODUCT AT YOUR OWN RISK.

PARTS LIST

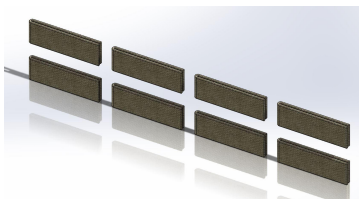
MATERIALS INCLUDED WITH PURCHASE:

*Included with wooden table/counter option

A. RELIC CHARCOAL GRILL MOUNT WITH GASKET (4)



B. *TEMPERATURE RESISTANT HEAT-SKIRT (8)



C. *HEAT-SKIRT INSTALL SCREWS (16)



* Do NOT utilize wood material for support stocks if you do not have these parts.

MATERIALS NEEDED, SOLD SEPARATELY (NECESSARY FOR CORRECT INSTALLATION)

A. HIGH TEMPERATURE (>500f) ENAMEL PAINT (engine paint or exhaust paint)



B. HAND DRIVER OR POWER DRILL



C. TEMPERATURE RADAR GUN (optional but recommended)



For Wood:

D. HAND MITER BOX / POWER MITER SAW



OR

For Steel:

D. HACK SAW / CHOP SAW / SAWZALL



Supports:

D. WOOD OR STEEL STOCK (8 or 6 each)

Furniture grade hardwood
(hickory, oak, locust)



Min: 1" x 3"

Max: 2" x 4"

Steel tube (12 gauge)



Min: 1" x 1"

Max: none

* Exceeding 4" in height can prevent airflow necessary for cooling

Quarter Piece Ring SPECIFICATIONS

WEIGHT: 16 lbs

STONE MATERIAL: Advanced reinforced refractory

GASKET MATERIAL: Fire-resistant ceramic coated fabric + high temp. silicone

GASKET MAXIMUM TEMPERATURE: 500F

STONE MAXIMUM TEMPERATURE: 800F

TYPICAL AND RECOMMENDED OPERATING TEMPERATURES: 350F

Figure W. Cross Section Key Dimensions:

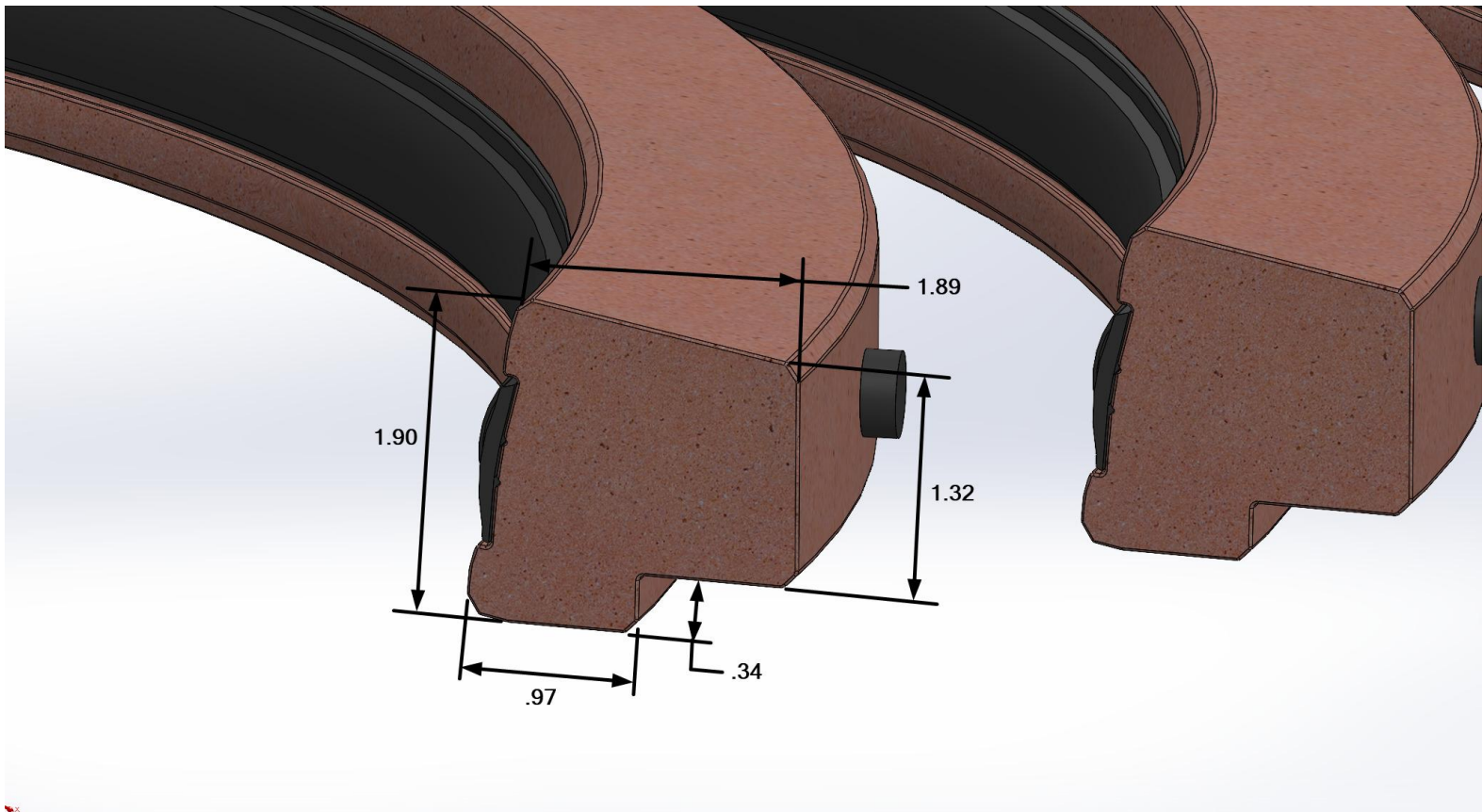


Figure X. Key Dimensions and Tolerances to use when Designing your Table:

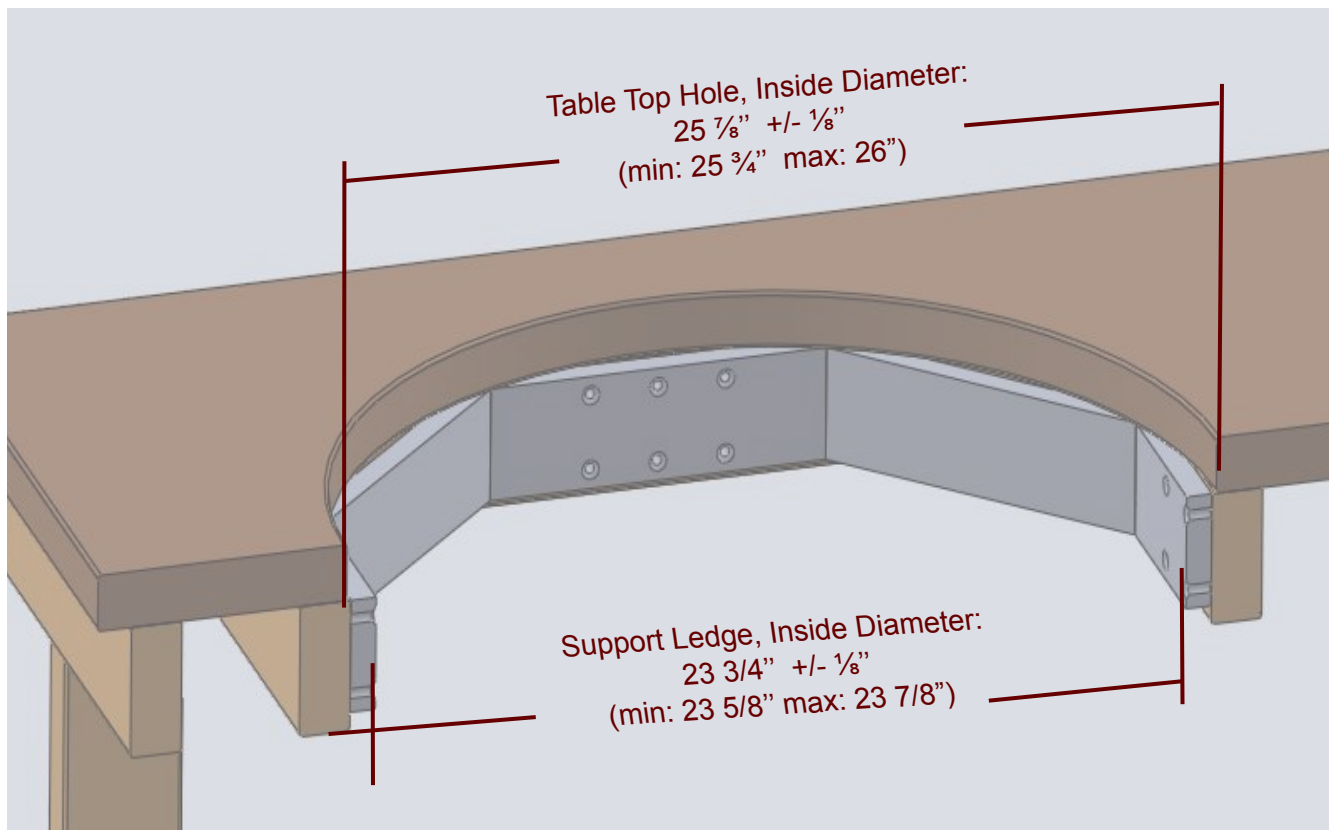
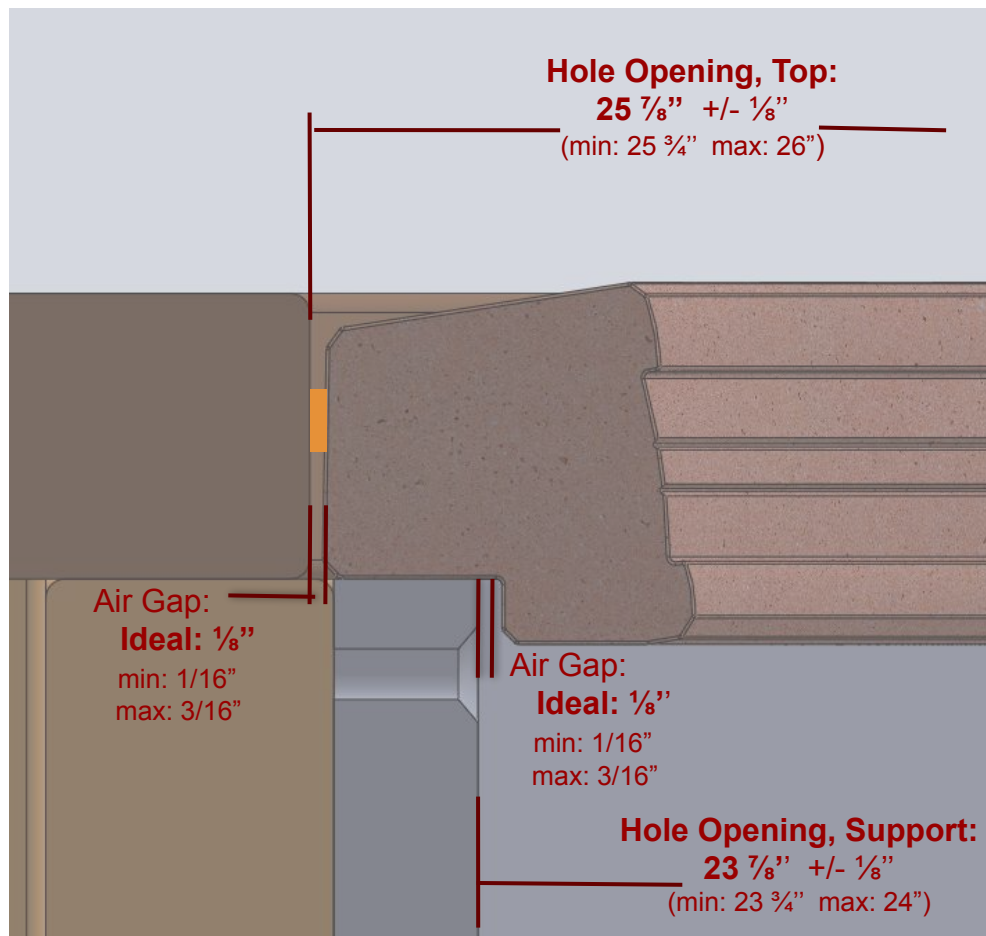


Figure Y. - Key Dimensions and Spacing (Air Gaps) between Product and Table

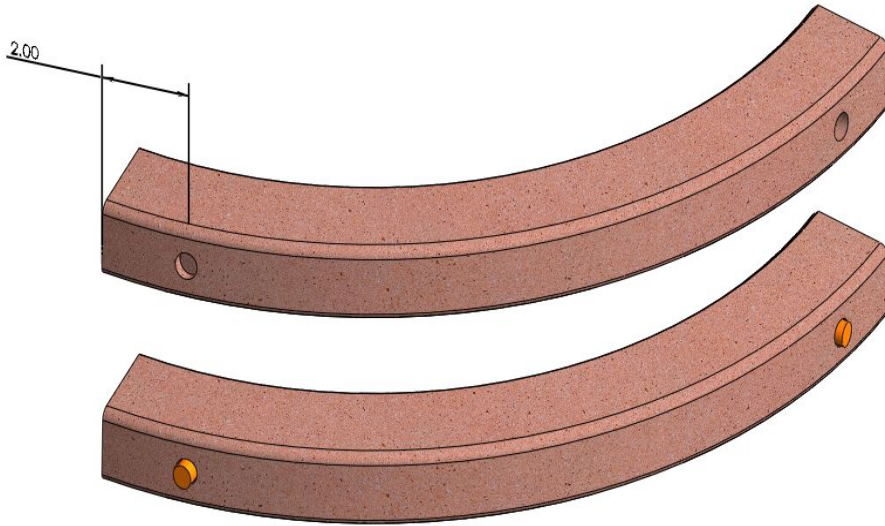


FAQ: How much space (air gap) do I need between the Ring Mount parts and the Table parts?

Answer: ideally, $\frac{1}{8}''$

Quarter Piece Ring SPECIFICATIONS

Bumper Location



ATTENTION

DO NOT INSTALL THE RELIC CHARCOAL GRILL MOUNT TO SIT DIRECTLY ON TOP OF THE WOODEN TABLE. THIS IS INCORRECT INSTALLATION THAT CAN CREATE HAZARDOUS CONDITIONS AND POTENTIALLY DAMAGE THE RELIC CHARCOAL GRILL MOUNT.



CUSTOM TABLE PREPARATION

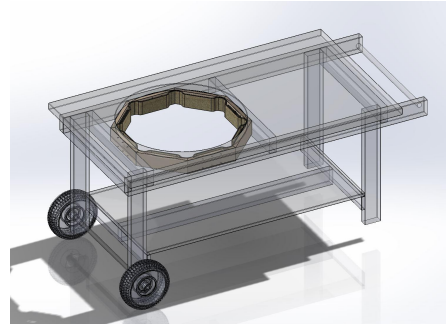
These instructions will provide you with the measurements and steps necessary for you or your builder to construct a wood, steel, or masonry structure to house your outdoor 22" Charcoal grill and your Relic Charcoal Grill Mount. The Relic Charcoal Grill Mount is designed to provide support as well as insulation between your Weber Charcoal Grill and your enclosure or custom table. Still, specific steps and precautions must be taken with all installations, and especially with wood or other combustible building materials, in order to ensure your safety.

GENERAL GUIDELINES (applies to all designs):

NOTE TO INSTALLER: Leave these instructions with the consumer for future reference; grill must be installed in accordance with local building codes

SPECIFICATIONS FOR GRILL ENCLOSURE

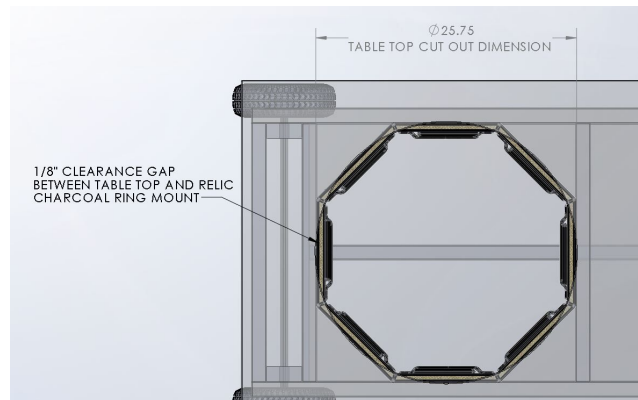
Steel, hardwood, or other masonry material of your choice can be used for cabinet and kettle grill ring cutout construction. For wood tables, we recommend hardwood only. Softwoods like pine, spruce, or cedar have lower heat tolerance and can easily combust at relatively low temperatures. If using wood, all interior facing wood must be properly cleaned and sealed with fire resistant paint.



CRITICAL DIMENSIONS

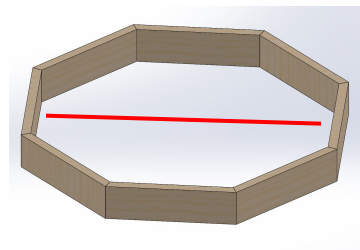
Table Top Opening: 25 7/8" (+/- 1/8")

The mount itself is 25 1/2" across. The hole size above will give a 1/8" clearance between your Relic Charcoal Grill Mount and your countertop/custom table, which is recommended. You may use a slightly smaller hole, but do not use a gap less than 1/16".



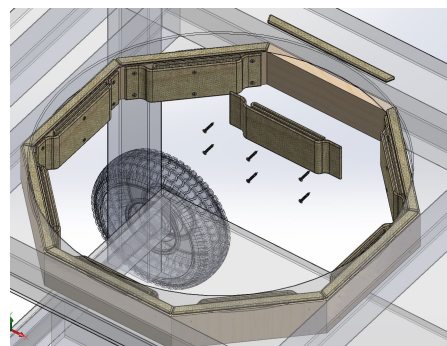
Distance between supports: 23 3/4" (+/- 1/8")

This is the distance, at the closest point, between the stocks. (We will leave the trigonometry to you for now to decide how long to cut each stock).



ADDITIONAL INSULATION (FOR WOOD TABLES)

All tables or enclosures require support stocks to be installed under the circular cutout to hold-up the Relic Charcoal Grill Mount. The support stock can be steel, wood, or other masonry materials. Wood must be sealed with fire resistant paint and MUST have heat skirt and top shim pads (included with wooden table/counter option). We recommend 8 support points. Please see page 8 for detailed stock building diagram and guide.



GENERAL TABLE DESIGN GUIDELINES



Below are some general recommendations and guidelines for building a safer BBQ structure that utilizes wood stocks and/or materials. NOTICE: All tables or structures which house a charcoal grill, no matter how well designed, are at risk of fire or heat degradation. You or any person you hire to construct your table or enclosure are fully responsible for ensuring overall safety, structural integrity, and heat-proofing of said table or enclosure. TNSD is not responsible for errors or risks introduced in the design, construction or engineering of your table or enclosure..

Requirements for All Tables and Installations

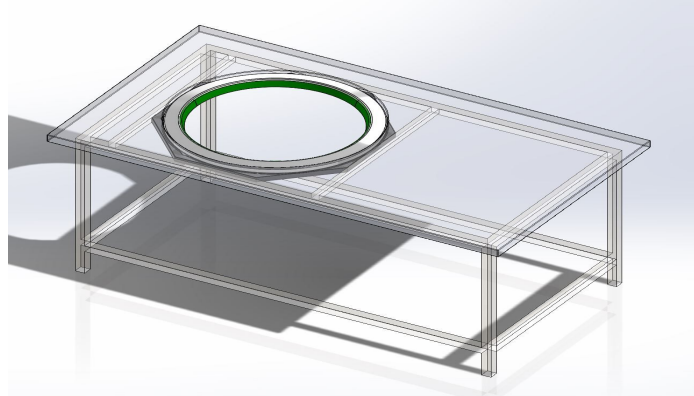
ALWAYS make sure your Relic Charcoal Grill Mount is supported equally by at least 6, and preferably 8 equally spaced support points.

ALWAYS install shims (not included) or adjust the placement of your support stocks as necessary to ensure a level surface and equal support.

FOR MASONRY ENCLOSURES:

We recommend the use of high temperatures masonry (firebrick and fire mortar) for areas in close proximity or that come in contact with the Relic Charcoal Grill Mount.

All masonry materials, including fire masonry, include the risk of "spalling" (exploding) due to built up steam. Always make sure you slowly bring any masonry up to temperature slowly to prevent spalling.



Requirements of Wood Tables

ALWAYS Install heat skirt and heat pads (included with wooden table/counter option) on wood support stocks

ONLY use hardwoods for table construction. Softwoods can degrade at relatively low temperatures.. Use water resistant woods (locust, teak) or use an outdoor sealer.

ALWAYS use screw fasteners to join the parts of your table. Most wood glues cannot withstand high temperatures.

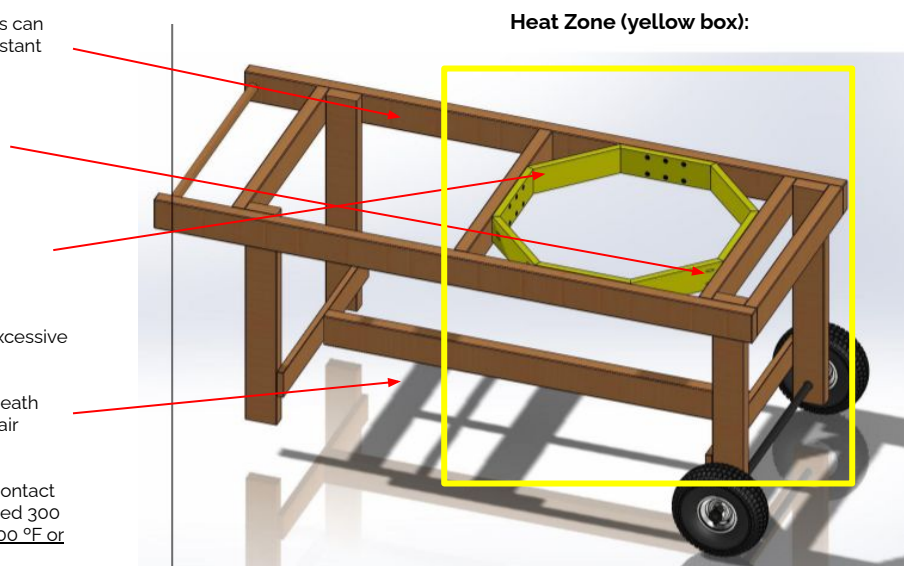
ALWAYS paint all wood surfaces in heat zones (within 6 inches of the charcoal grill and in the area below the grill) with high temperature resistant paint.

NEVER FULLY ENCLOSE a wood table. This will store excessive heat and may cause the wood to weaken or combust.

ALWAYS utilize an "open" design in the area directly beneath and beside your charcoal grill. This provides necessary air circulation and cooling.

ALWAYS check the temperatures of your table using a contact laser thermometer. No wood surfaces should ever exceed 300 °F. Do not use your table if any wood surface reaches 300 °F or greater.

If using a wood floor to your table, we recommend the use of a grill mat, available at most hardware stores.



Heat Zone (yellow box):

STEP 1: CUT & INSTALL YOUR SUPPORT STOCKS

After you have chosen your general table design, the first step to installing the Relic Charcoal Grill Mount is to build and install support stocks. Support stocks that are made of wood **REQUIRE** heat skirt and pad (included in the wooden table/counter option) installation (Step 2) and are **REQUIRED** to be coated with a high temperature paint..

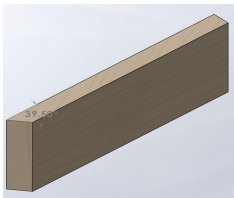
FOR WOOD SUPPORTS

- 1a.** Select a proper wood stock and heat-resistant paint*

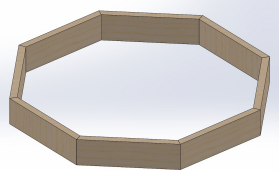


- 1b.** Miter cut edges for constructing 8 - point support structure (octagon). Hexagon support structure may be used as well. Do NOT utilize less than 6 support points.

Miter Cut edges at 39.5°



8 - point structure example



- 1c.** Clean and paint wood stocks with heat resistant paint



+



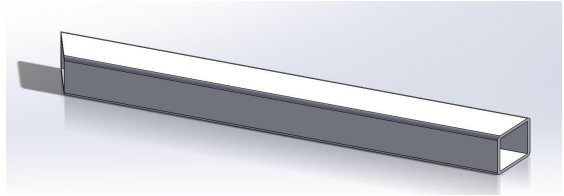
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- 1d.** Attach support stocks using proper wood screws (DO NOT GLUE)

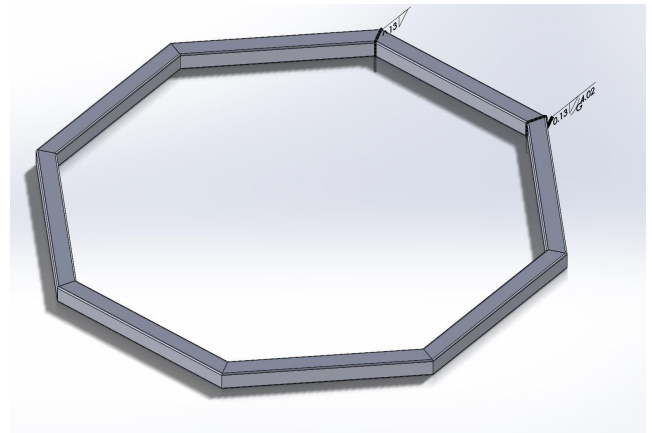


FOR STEEL SUPPORTS

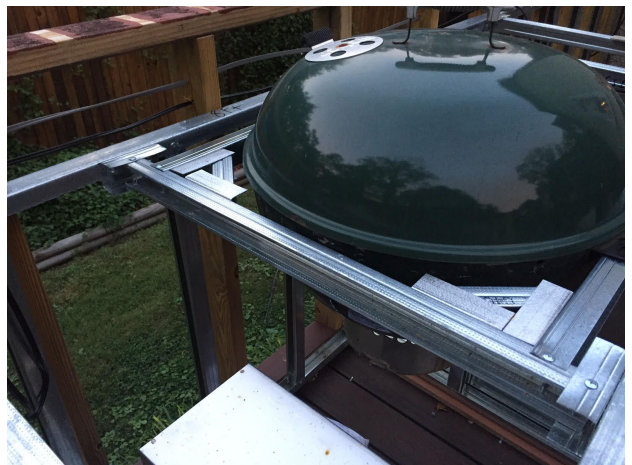
- 1a.** Miter cut steel support stocks



- 1b.** Either weld or create bolting mechanism for constructing octagon support stock structure



OR



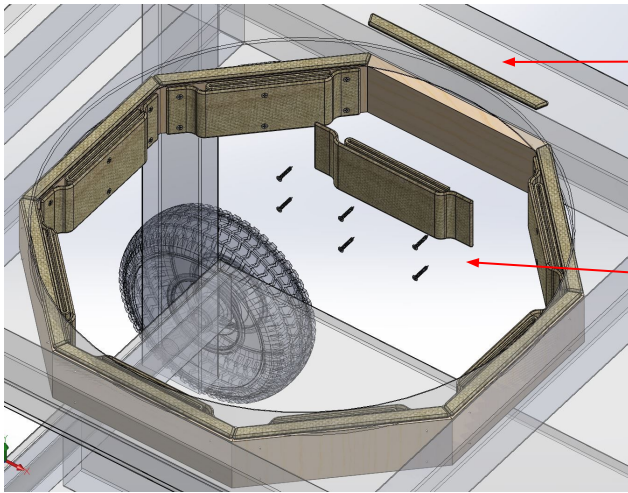
STEP 2 (skip if using non-combustible material): INSTALL HEAT SKIRT AND SHIMS



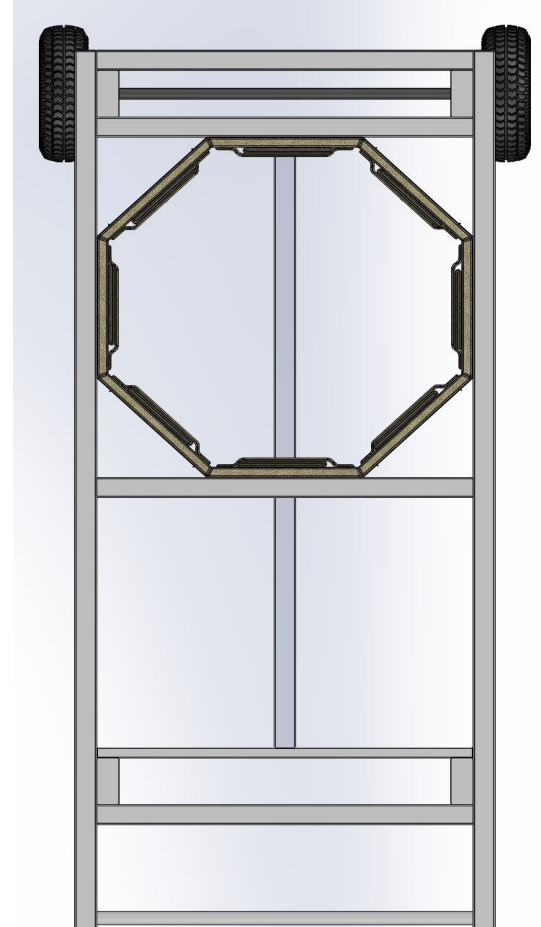
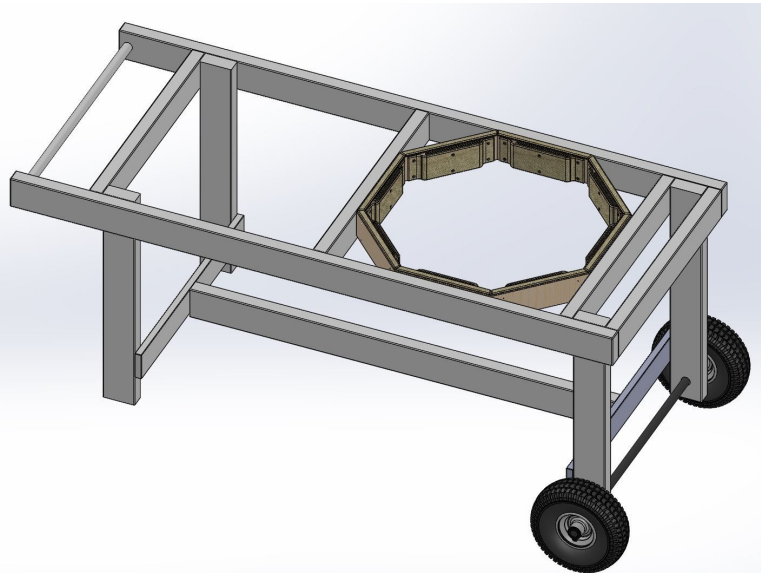
DO NOT SKIP THIS STEP (for wood tables)

The heat skirt and shims provide additional insulation for a wood support stock system. The heat skirt and pads will be installed by drilling screws directly into wood support stocks. The heat pad will lay in between the heat skirt and support stock.

The steps below are **REQUIRED** for all support systems utilizing **ANY** wood materials. Follow directions depicted below for installation:



1. Place the top shim pads (Part B) on the top face of one of your wood support stocks. Repeat for each support stock.
2. Using a drill or hand driver, install the screws through one of the heat skirts (Part C) and into the wood support stock. Repeat for each support stock.



4 Piece Install

The 4 Piece Grill Mount is installed exactly as the single piece except for 2 slight variances: 1. The addition of a silicone bumper used to create the air gap between Grill Mount and counter and 2. The Grill Mount is installed one piece at a time. Please follow the steps below to install the 4 Piece Grill Mount:

1. Cut tube into 8 equal pieces using a scissor or razor



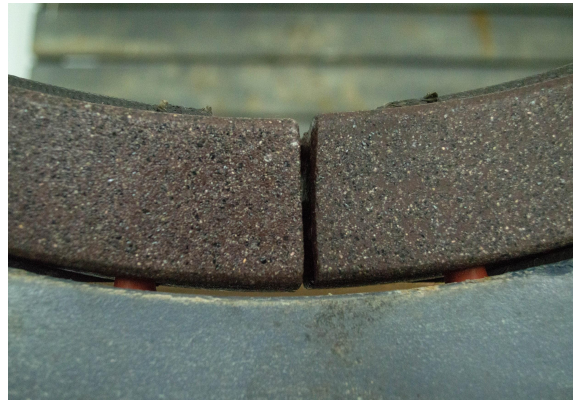
2. Insert into pre-drilled holes



3. Install 1 piece at a time



4. Ensure equal spacing



REQUIREMENTS:

- In order for Grill Mount bumpers to work, counter needs to be installed
- Keep an air gap between Grill Mount and counter.
- Silicone bumper must protrude same distance to ensure even spacing and pressure on Grill Mount
- Properly built support stock (see page 9 & 10) so each piece can balance without falling off.

Add same sequence of lowering base into mount as in single piece install

Installation Videos:

1. Applying Heat Guards:
Go to <https://bit.ly/38XoXVM> or Scan QR Code:



2. Installing 4 pieces of the Relic Grill Mount:
Go to <https://bit.ly/3fyGUwn> or Scan QR Code:



3. Placing Weber into Grill Mount:
Go to <https://bit.ly/3h1pusJ> or Scan QR Code:





GENERAL PRECAUTIONS OF OUTDOOR COOKING

All outdoor cooking with live fire is dangerous. This product does not reduce the hazards normally associated with outdoor cooking with wood or charcoal. **BE SURE TO READ AND FOLLOW ALL INSTRUCTIONS PROVIDED BY YOUR CHARCOAL GRILL MANUFACTURER.** Safety tips for charcoal grilling include but are not limited to:

- Charcoal grills are for **OUTDOOR USE ONLY.**
- Never operate a charcoal grill inside or in an enclosed space
- Never leave a charcoal grill or other live fire unattended
- When using a charcoal grill have proper fire extinguisher readily available
- Never place a charcoal grill (or the Relic Charcoal Grill Mount or your custom table) in a place where it can be knocked over
- Always obey any burn bans or limitations on outdoor cooking within your state/county.
- Do not place your charcoal grill and ring mount in heavily dry/treed areas (brush fires could occur), especially if it is windy
- Always refer to the instructions that came with your charcoal grill before using your grill with your Relic charcoal grill mount



THE FIRST TIME YOU USE YOUR RELIC GRILL MOUNT

The first time you use your Relic Oven, you must carefully check to ensure that the materials and surfaces used to support your Grill Mount are operating within their necessary heat tolerances based on your unique design and cooking approach.

To do this, start with a small amount of charcoal, and check the temperatures of your support stocks and surrounding materials (using a laser thermometer) to ensure that the type and amount of charcoal used do not expose the materials to an unsafe level of heat. Also note that temperatures, wind conditions, and other factors may vary the temperatures seen by the materials, and you should perform this step whenever conditions change in order to understand the safe operating conditions of your grill for your unique table, choice and placement of charcoal, and environmental conditions.

Hardwood surfaces should never exceed 300 °F. If any part of your wood structure exceeds 300 °F the wood may degrade over time which will significantly increase the chance of mechanical failure and/or combustion.

NEVER use your Relic Grill Mount such that the temperatures of your building materials exceed their safe limits. ALWAYS avoid using large amounts of charcoal, particularly when placing your pile on the side slope of your charcoal grill.



PLACEMENT OF COALS

Note: Placement of the charcoal can impact the temperatures experienced by your Grill Mount and the surrounding support stocks and building materials. We recommend the use of a starting chimney placed in the middle of your charcoal grill. We do not recommend building a "hot" side fire on your grill, as this can increase the heat in the areas around your grill, particularly just prior to "knocking down" your pile of coals.

The Grill Mount is designed to give years of trouble-free service when the following maintenance is performed:



PERFORM THE FOLLOWING STEPS EACH TIME YOU USE YOUR RELIC OVEN:

Check that your Grill Mount is evenly supported and level

We recommend the charcoal grill and Grill Mount be placed on a level secure surface with a minimum clearance of 3 feet from any combustible material(s). Check your grill mount to ensure that it is maintaining proper contact with the top pad shims and support stocks at all contact points. Check for level and re-shim if necessary. Do not use with missing shims. Contact TNSD to order replacement shims.

Check the gasket of your Relic Grill Mount for any fraying or tearing.

Never use your Relic Grill Mount if the gasket is frayed or damaged. Life expectancy for gasket varies based on use and exposure. Small frays may be fixed using hi-temp paint and sand using a small brush. Always wear a dust mask when working around the frayed gasket and clean up all dust before introducing food to the area.

If using a wood table, check to make sure that all of the heat skirts and pads are in place.

DO NOT use if skirt is missing, ripped, torn, or falling off the screws. Failure to perform this step could result in degradation of your table and/or fire hazards.

Once every 10 cookings, remove your charcoal grill and check for dirt and damage

Check your grill mount to ensure that no foreign objects or dirt have entered the space between your grill and the gasket or grill mount. If so, clean per the directions below.

CLEANING YOUR RELIC OVEN

Cleaning is easy. The Relic Charcoal Grill Mount is not damaged by water or most soaps and cleaners. Simply spray with a degreaser or kitchen cleaner and wipe clean.

To clean your gasket all you will need is a wipe with some form of soft cloth or light grit sandpaper or fine bristle brush. Be proactive and keep grit off of your gasket. Each time you remove your grill from the ring mount, check for loose dirt. Using a light bristle brush will also help relieve your ring mount gasket of any soot or dirt.

There is no need to wash or clean your gasket with water. Water will not harm gasket, but it is not necessary or recommended.

TRANSPORTING YOUR GRILL MOUNT

If transporting your ring mount to another location be sure to properly pack or wrap it as it can be fragile.

WARRANTY

Miscellaneous Pictures







