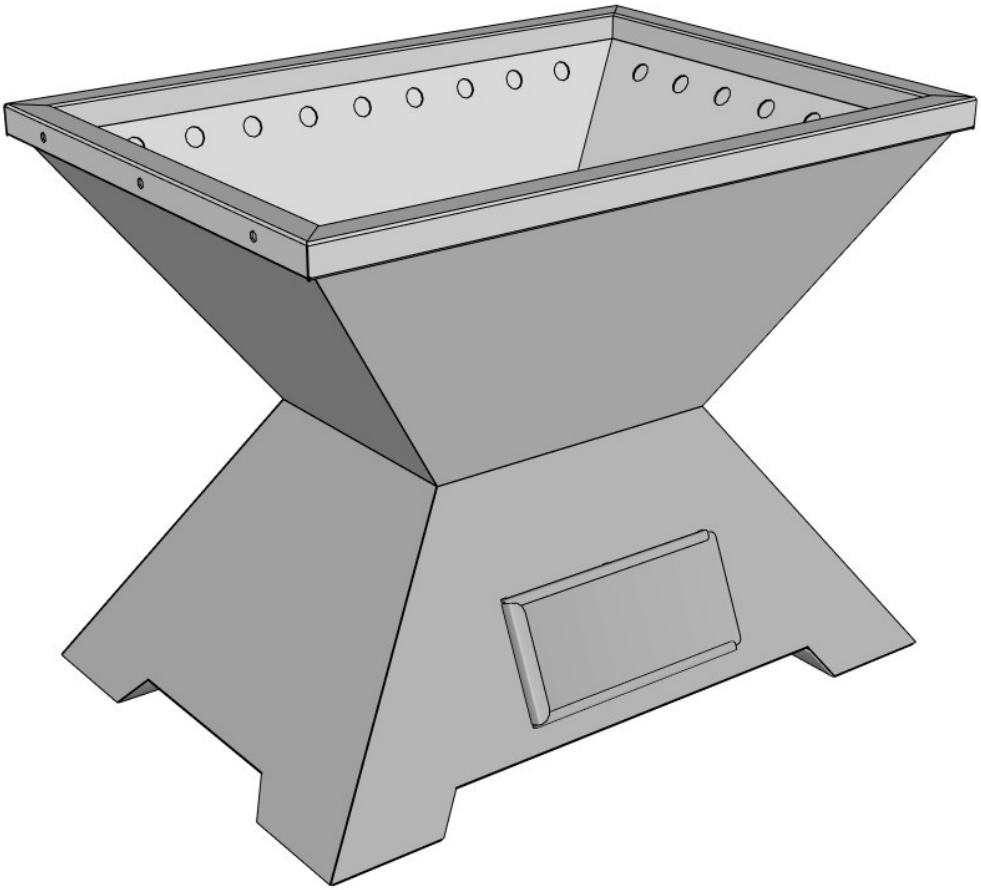


StarBBQ™ 24” Smokeless Fire Pit Base Platform

Item Number: STARBBQ-24FPBS

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 a new **STARBBQ™** by Sunstone Metal Products **24" Smokeless Fire Pit Base Platform**! We are extremely proud of this premium product and are fully committed to providing you with the very 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 install, operate, and maintain your 24" smokeless fire pit base platform for decades of optimum performance, clean-burning fires, and unforgettable outdoor moments. We know you're going to love gathering around your new **StarBBQ** Smokeless Fire Pit Base with family and friends, 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

- Is the fire pit base properly placed on level ground or in countertop? (Critical for stability and airflow)
- Have you removed all ashes that might be blocking the lower air intake holes?
- Are you using only dry, seasoned hardwood or pellets kept below the top row of air holes?
- Has the fire pit base had 10–20 minutes to fully heat up (smokeless mode only activates when hot)?
- Is there any standing water inside the base from recent rain (must be fully dry for smokeless performance)?

SUNSTONE METAL PRODUCTS LLC.
16004 Central Commerce Dr, Pflugerville Texas 78660.

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 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-RSBBOX**



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**

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PACKAGE CONTENTS

- 24" Cold-Rolled Steel Powder Coated smokeless fire pit base platform with triangular base
- Stainless steel bowl
- This manual
- Optional accessories: Modular rims (smoker hood, Santa Maria, griddle, searing grate) sold separately

PRE-INSTALLATION CUSTOMER CHECKLIST

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.

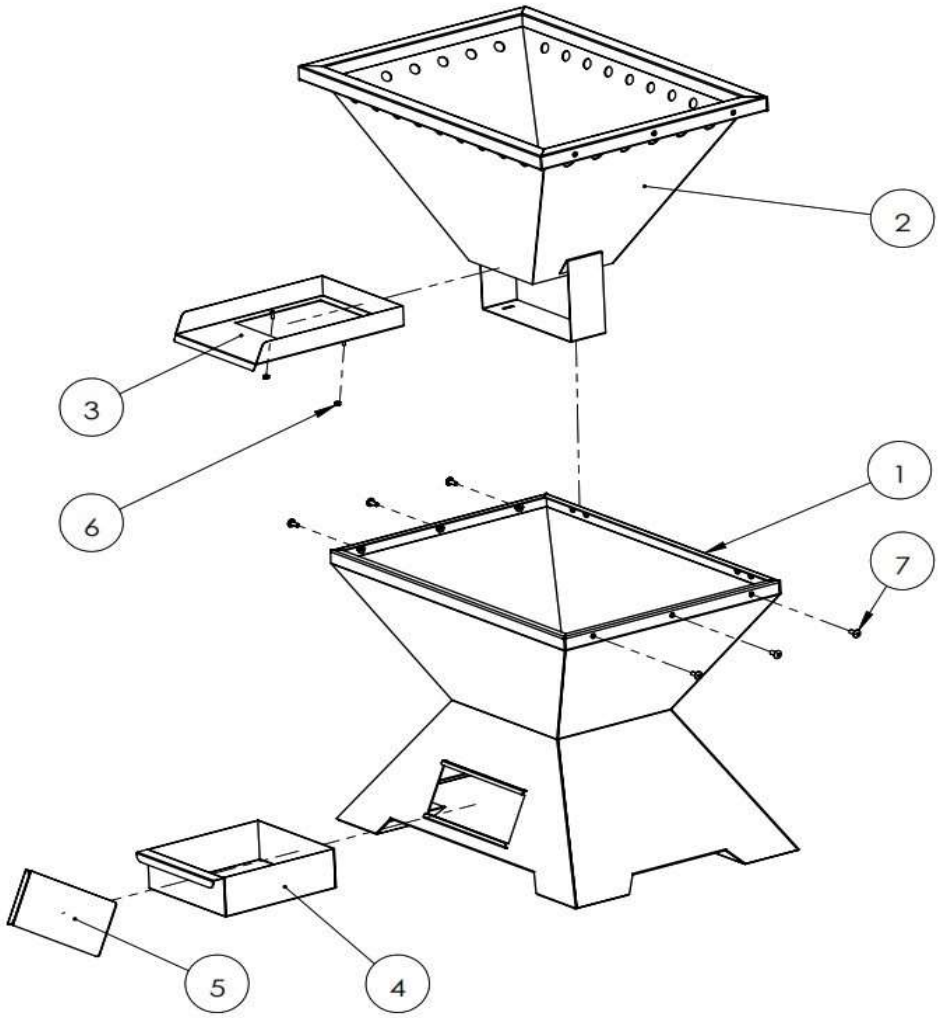
☐ **Modular Rims Ready (If Purchased)**
Ensure optional rims are compatible and tools-free for quick swaps.

☐ **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.

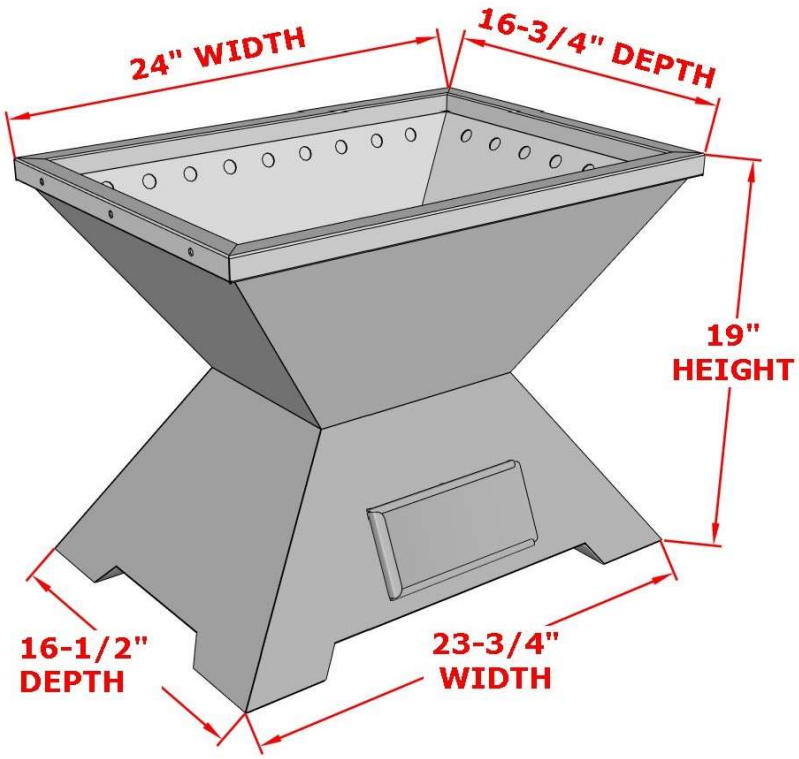
24” FIRE PIT BASE PLATFORM – PARTS LIST



STARBBQ-24FPBS

Item No.	Part Number	Description	Quantity
1	STAR-24FPBS-H001X01	Pyramidal Outer Firebox Shell	1
2	STAR-24FPBS-H002X01	Pyramidal Inner Stainless-Steel Firebox	1
3	STAR-24FPBS-B012X01	Lower Ash Tray Support	1
4	STAR-24FPBS-B013X01	Lower Ash Tray Box	1
5	STAR-24FPBS-B014X01	Ash Tray Slide Cover	1
6	KXM-04007-304	304 Stainless Steel K-type Nut M4	2
7	PBH-06010-016-304	Cross Large Flat Head Screw	6

24” FIRE PIT BASE PLATFORM – PRODUCT DIMENSIONS



STARBBQ-24FPBS — 24" Smokeless Fire Pit Base Platform

• **Product Dimensions:** 24" W × 16-3/4" D × 19" H

• **Base Dimensions:** 23-3/4” W x 16-1/2” D

• **Material:** 304 Stainless Steel Bowl; Powder-Coated Steel Base

• **Finish:** High-Temperature Powder Coating on Base

• **Recommended Use:** Standalone on triangular base or insert into countertop

• **Features:**
Smokeless 360° Airflow Design, Modular Rim System Compatibility, Dual-Mount, Versatility, Efficient Fuel Use & Quick Cleanup, Texas-Sized Performance.

MODULAR RIMS – OVERVIEW

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.

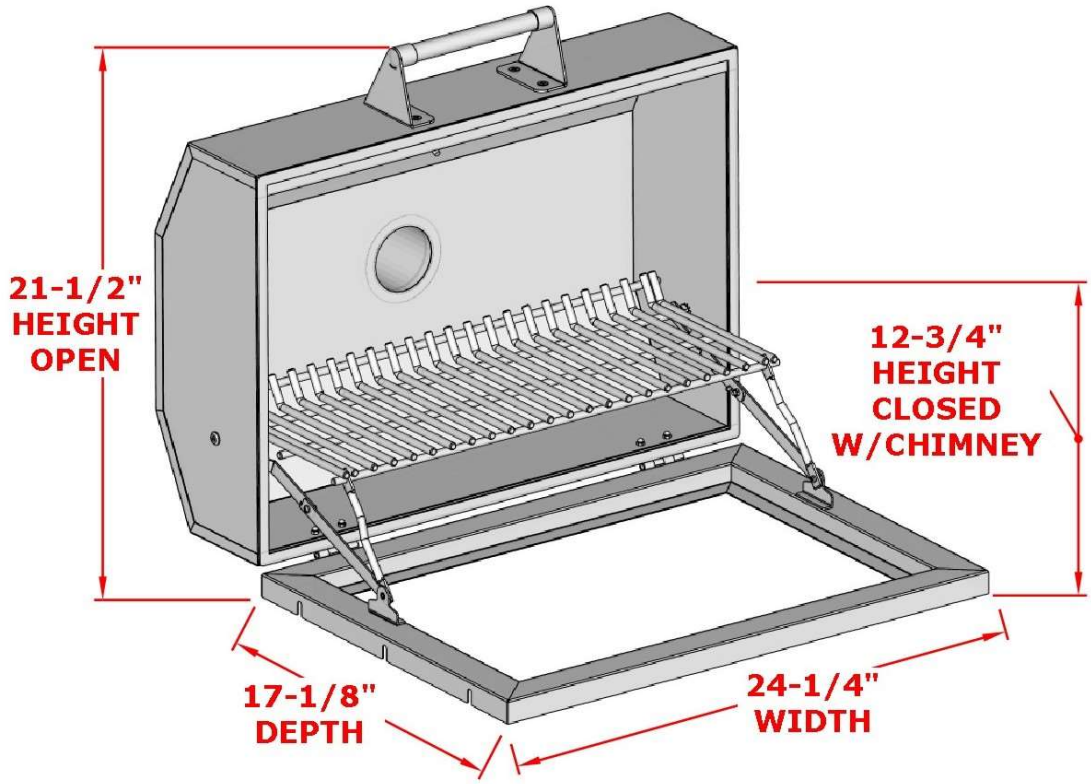
Detailed Rim Specifications:

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:

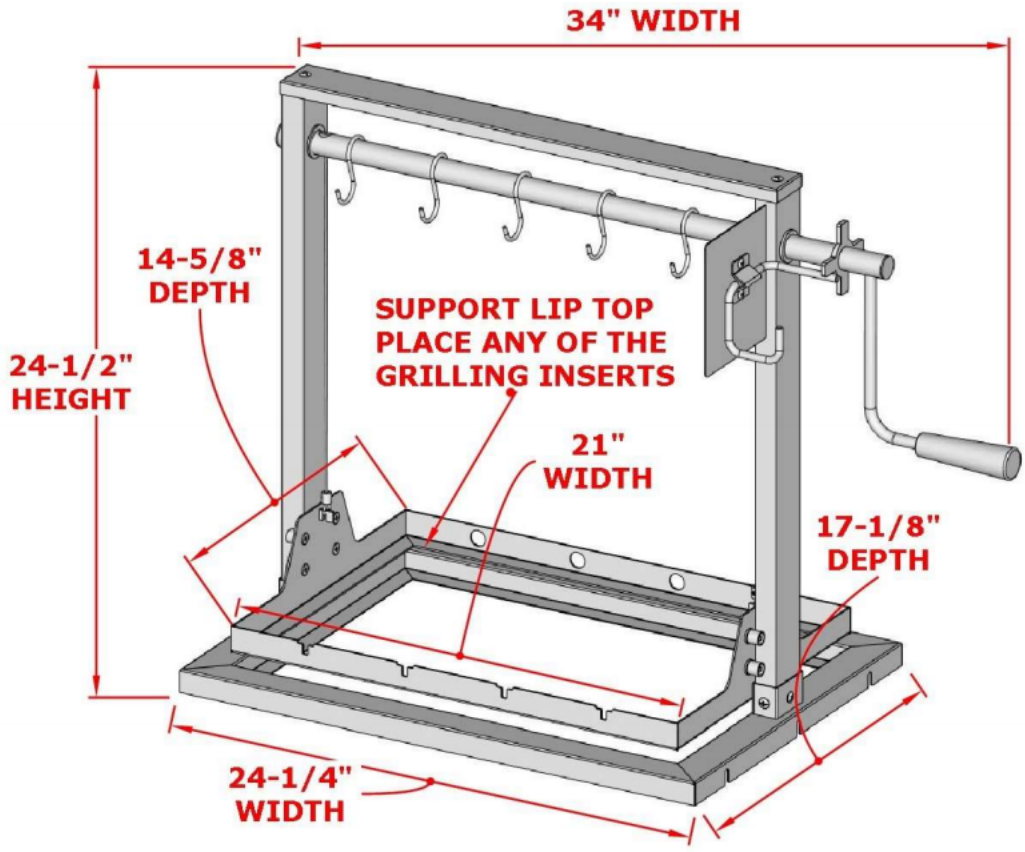
Preparation: Ensure the fire pit base is cool and clean. Remove any ashes from previous use.
Attachment: Align the rim with the bowl's top edge. Press down until clips engage (audible click).
Security Check: Gently tug to confirm stability. Do not use if loose.
Operation: Light the base per lighting 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.

MODULAR RIMS – STARBBQ-24HDRIM



Smoker Hood Rim (STARBBQ-24HDRIM) – SOLD SEPERATLY!

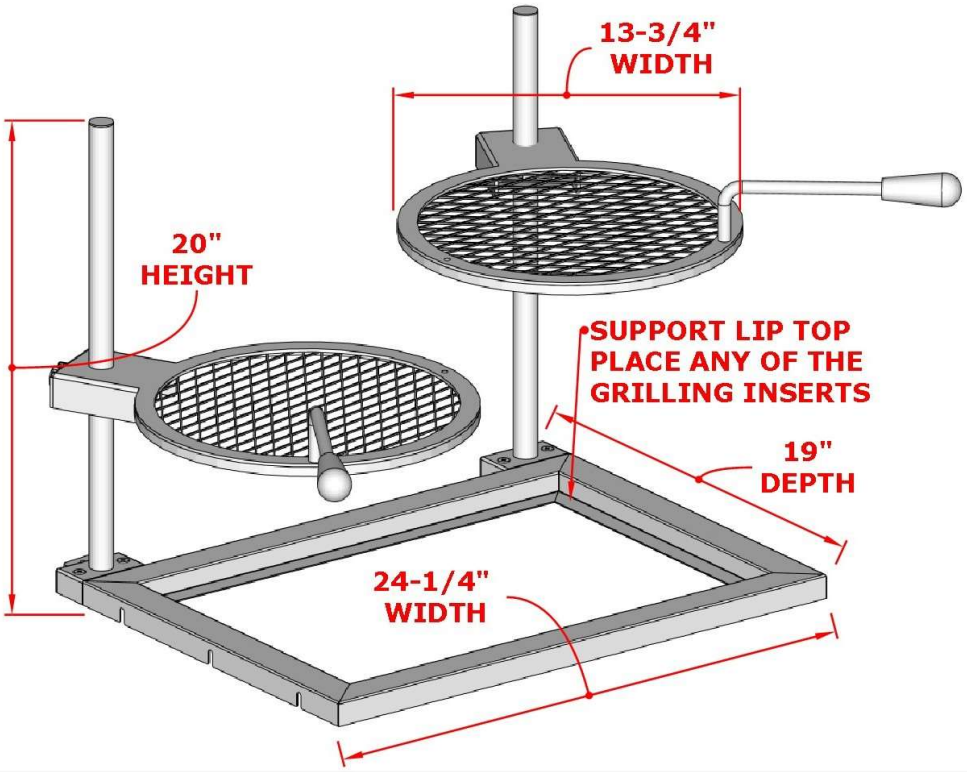
- **Description:** A domed stainless-steel cover that converts the base into a low-and-slow smoker. Includes a built-in chimney for smoke control and a thermometer for precise temperature monitoring.
- **Dimensions:** 24-1/4" W x 17-1/8" D x 12-3/4" H (domed height); Internal Volume: Suitable for large cuts.
- **Weight:** 32 lbs.
- **Material:** 304 Stainless Steel with insulated handle; Powder-coated exterior.
- **Features:** Adjustable vent on chimney; Integrated analog thermometer (up to 500°F); Seals tightly to trap smoke and heat.
- **Recommended Uses:** Brisket, ribs, or poultry for 12+ hour smokes; Maintains 225-275°F for authentic Texas-style BBQ.
- **BTU Utilization:** Optimizes low-BTU settings for extended burns with minimal fuel.
- **Maintenance:** Wipe interior after cooling; Avoid abrasive cleaners; Store indoors to prevent weathering.



Santa Maria Rim (STARBBQ-24SMGRIM) – SOLD SEPERATLY!

- **Description:** Texas Santa Maria grilling, this rim features a crank-lift adjustable grate for variable heat exposure, allowing precise control over cooking intensity.
- **Dimensions:** 24-1/4" W x 17-1/8" D x 24-1/2" H (extended); Lift Range: 18" above base.
- **Weight:** 16 lbs.
- **Material:** 304 Stainless Steel grate and frame; Zinc-plated crank mechanism.
- **Features:** Smooth crank handle for height adjustment; Locking mechanism; Flare-up resistant design.
- **Recommended Uses:** Steaks, tri-tip, or large meats; Char without direct flame contact for flare-up-free results.
- **BTU Utilization:** Adjustable for high-heat (500°F+) or indirect cooking.
- **Maintenance:** Lubricate crank annually; Clean grate with wire brush; Rust-proof components.

MODULAR RIMS – STARBBQ-240PGRIM



Post-Mount Griller (STARBBQ-240PGRIM) – SOLD SEPERATLY!

Description: This Dual Post-Mount Griller Rim provides a stable support lip and mounting structure for adjustable grilling inserts, allowing precise placement over the heat source for controlled cooking intensity.

Dimensions: 24-1/4" W x 19" D x 20" H (extended); Lift Range: 18" above base (when used with compatible adjustable inserts).

Weight: 14.5 lbs.

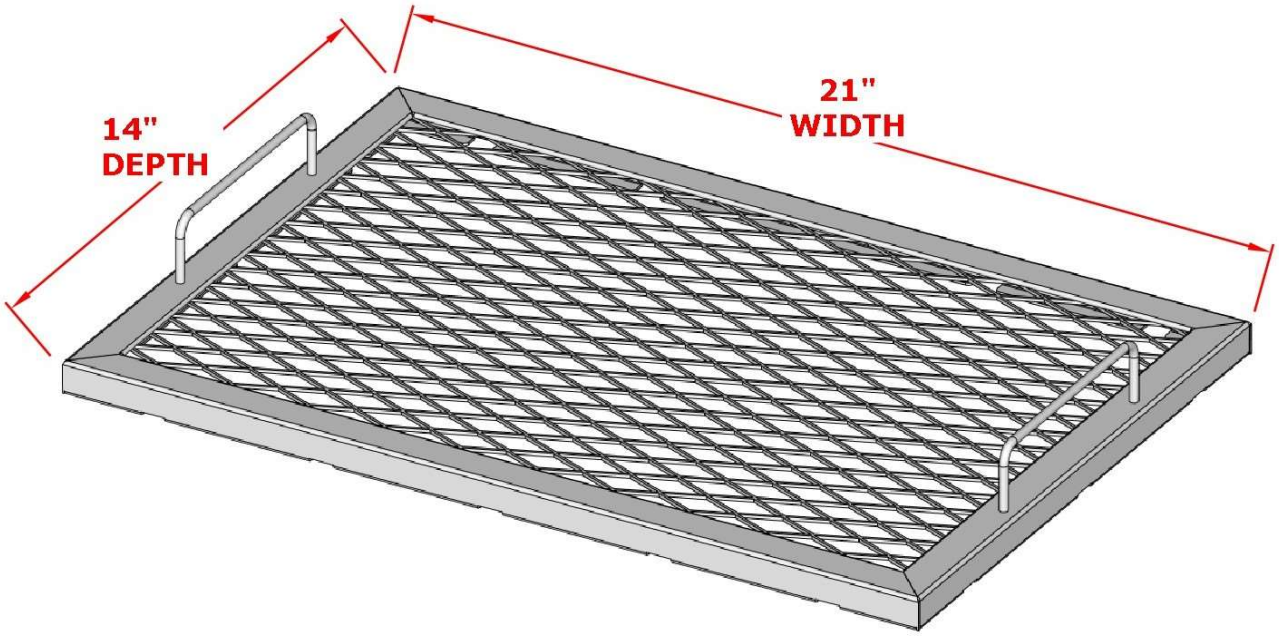
Material: 304 Stainless Steel frame and support components; Durable, corrosion-resistant construction.

Features: Support lip top for secure placement of grilling inserts; Post-mount design for easy installation on posts or compatible bases; Flare-up resistant when paired with adjustable grates.

Recommended Uses: Steaks, tri-tip, or large meats; Ideal base for Santa Maria-style setups with variable-height inserts for charring without direct flame contact and flare-up-free results.

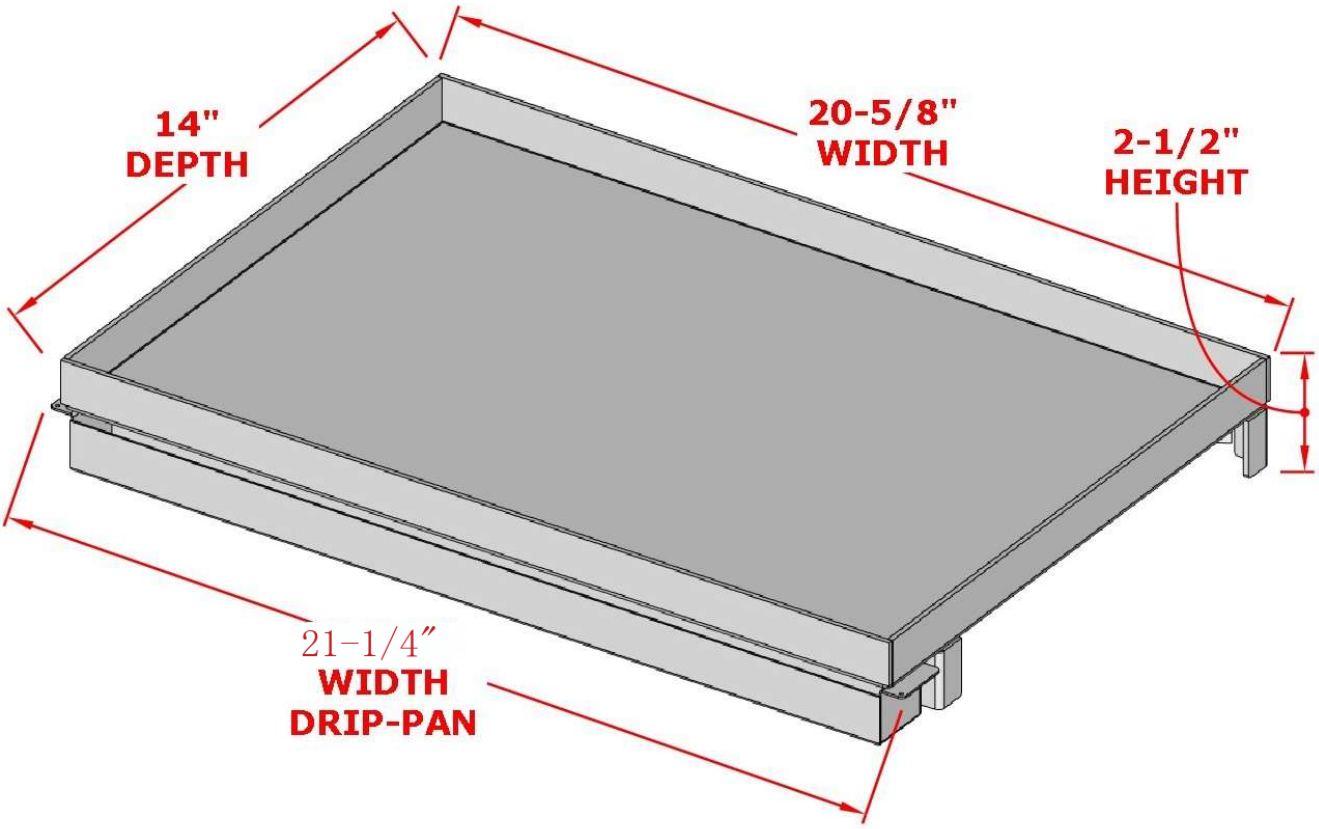
BTU Utilization: Adjustable for high-heat (500°F+) or indirect cooking (dependent on inserted grate height).

Maintenance: Clean support surfaces with brush; Rust-proof components for long-term durability.



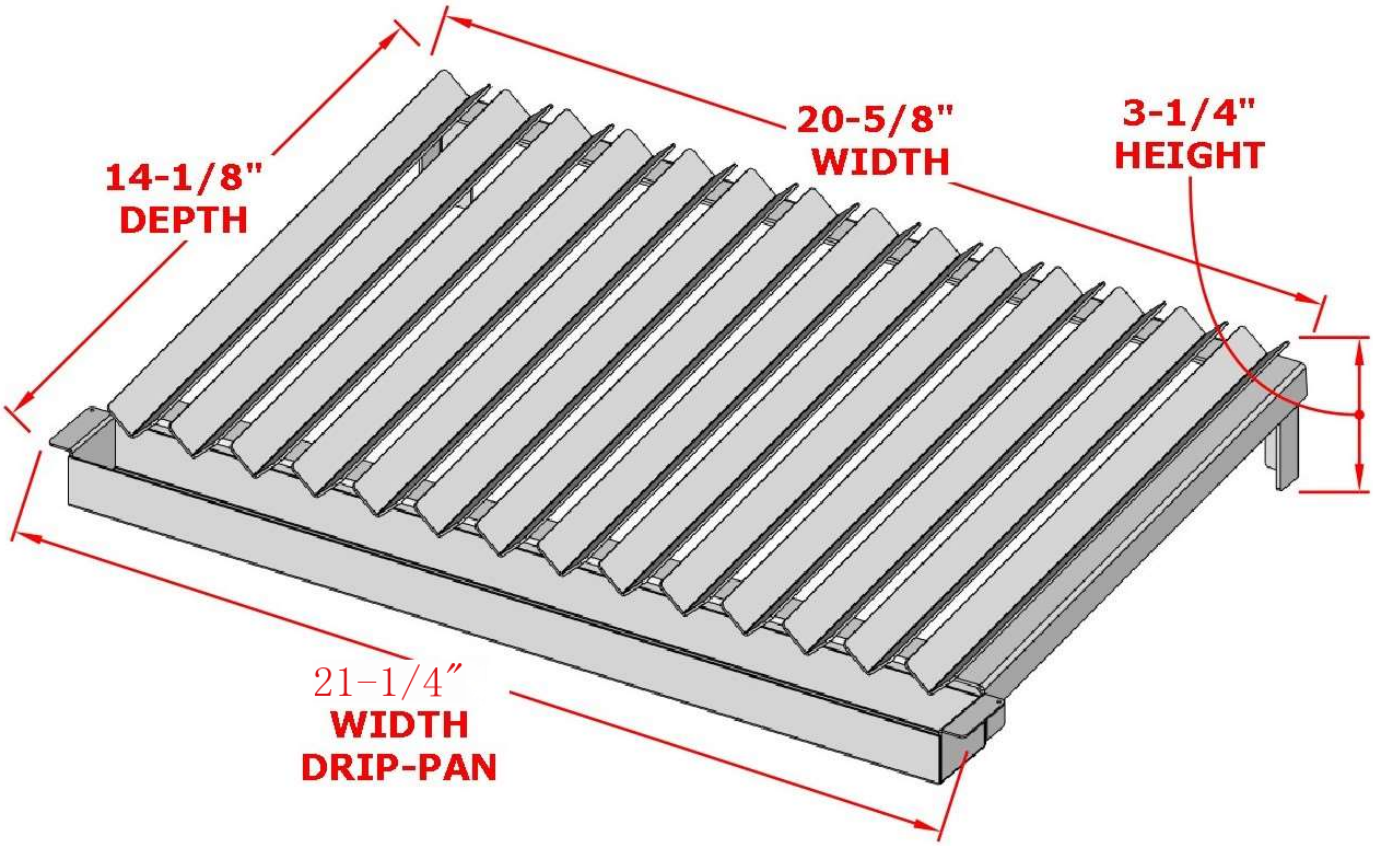
Stainless Steel Grilling Grate (STARBBQ-EXGRATE) – SOLD SEPERATLY!

- **Description:** A robust stainless steel grilling grate designed for direct charcoal grilling. Preventing flare-ups while allowing smoke flavor infusion without excess smoke.
- **Dimensions:** 21" W x 14" D x 2" H; Grate Surface: 523 sq. in.
- **Weight:** 4 lbs.
- **Material:** 304 Stainless Steel with matte finish for non-stick properties.
- **Features:** Dual handles for easy lifting; Diamond-pattern mesh for even cooking and easy flipping; Compatible with base's smokeless system for clean grilling.
- **Recommended Uses:** Burgers (up to 12), ribs, vegetables, or seafood. Ideal for family BBQs or casual gatherings.
- **Maintenance:** Brush clean after use; Dishwasher-safe; Season with oil to prevent rust.



Griddle Rim (STARBBQ-RGRIDDLE) – SOLD SEPERATLY!

- **Description:** A flat-top cast iron surface for versatile cooking, ideal for high-heat applications like smashing burgers or stir-frying.
- **Dimensions:** 21-1/4" W x 14" D x 2-1/2" H; Cooking Surface: 523 sq. in.
- **Weight:** 12 lbs.
- **Material:** Pre-seasoned Cast Iron with raised edges to contain oils and juices.
- **Features:** Non-stick seasoning layer; Heat-retention for even cooking; Compatible with utensils like spatulas.
- **Recommended Uses:** Burgers, pancakes, veggies, or eggs; Supports 4-6 servings simultaneously.
- **BTU Utilization:** Rapid heat-up to 600°F+ for professional griddle performance.
- **Maintenance:** Season regularly; Clean with scraper and oil; Avoid soap to preserve seasoning.

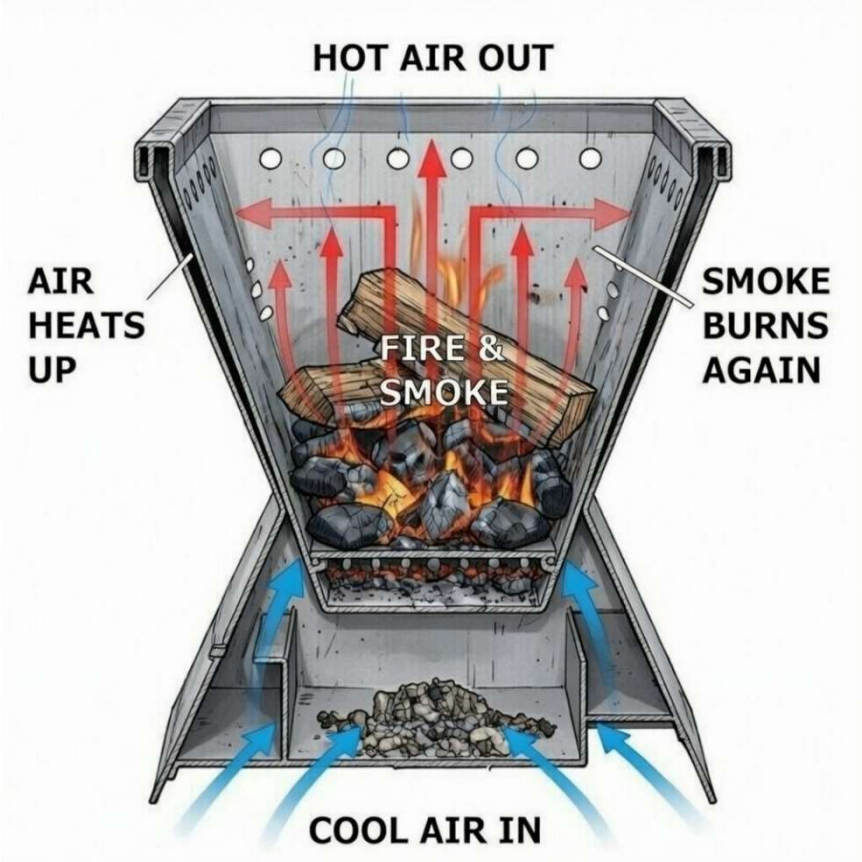


Searing Grate Rim (STARBBQ-RSEAR) – SOLD SEPERATLY!

- **Description:** Specialized V-track bars that channel juices back onto food for self-basting, achieving restaurant-quality sears.
- **Dimensions:** 21-1/4" W x 14-1/8" D x 3-1/4" H; Bar Spacing: 3/8" for optimal drip control.
- **Weight:** 9 lbs.
- **Material:** 304 Stainless Steel with angled V-design.
- **Features:** High-heat tolerance (800°F+); Juice channels reduce flare-ups; Easy-lift handles.
- **Recommended Uses:** Steaks, chops, or seafood for perfect crusts; Ideal for high-temperature searing.
- **BTU Utilization:** Maximizes peak output for intense, quick cooks.
- **Maintenance:** Brush off residues; Soak if needed; Dishwasher-compatible.

HOW THE SMOKELESS SYSTEM WORKS

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.

STEP-BY-STEP INSTALLATION - STANDALONE



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.

LIGHTING YOUR FIRST FIRE

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

TROUBLESHOOTING GUIDE

Q. Fire pit is smoky (does not go smokeless).

- Base not fully heated yet → wait 15–20 minutes after flames are steady
- Fuel is wet or unseasoned → use only dry hardwood or pellets (≤15% moisture)
- Fire overloaded → logs or flames must stay below top row of air holes
- Bottom airflow blocked → confirm no ash covering lower vents
- Standing water inside base → fully dry before lighting

Q. Fire starts hard or burns weakly.

- Ash level too high → empty ash drawer of cool ashes
- Vents obstructed → clean and ensure unrestricted airflow
- Using softwood or trash → switch to dry, seasoned hardwood or charcoal only

Q. Modular rim unstable or loose.

- Not properly clipped → re-attach and secure clips
- Base not level → re-level the platform

Q. Too many sparks or popping.

- Burning pine, construction lumber, or wet wood → switch to seasoned hardwoods (oak, hickory, maple, ash, cherry) only

ATTENTION: The Fire Pit Base Platform must be installed according to the product manual. If your installation does not meet the Basic Setup Instructions **ALL WARRANTIES MAY BE VOID**.

SUNSTONE STARBBQ™ 24" SMOKELESS FIRE PIT BASE PLATFORM WARRANTY All Warranties Begin on Date of Purchase

LIMITED 5-YEAR WARRANTY Sunstone Metal Products warrants the frame, stainless steel bowl, and powder-coat finish against burn-through, cracking, or structural failure for five (5) years from the date of purchase when used in normal residential outdoor settings. This warranty covers defects in material and workmanship under proper use and maintenance.

LIMITED ONE-YEAR WARRANTY All accessory items including optional modular rims and hardware 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 installation, use of prohibited fuels, 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, fire outside the base, 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/untreated wood, or overloading
- Labor, shipping, or travel charges
- Service calls for issues caused by improper installation or use
- Damage from failure to cover when not in use (water accumulation, freeze damage, etc.)
- Customer-supplied materials or any third-party items
- 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. 9 am-4 pm CST) Email: support@sunstonemp.com Web: sunstonemp.com

Please have your model (24"), proof of purchase, and clear photos ready. Our Texas-based team will handle your claim quickly and professionally.