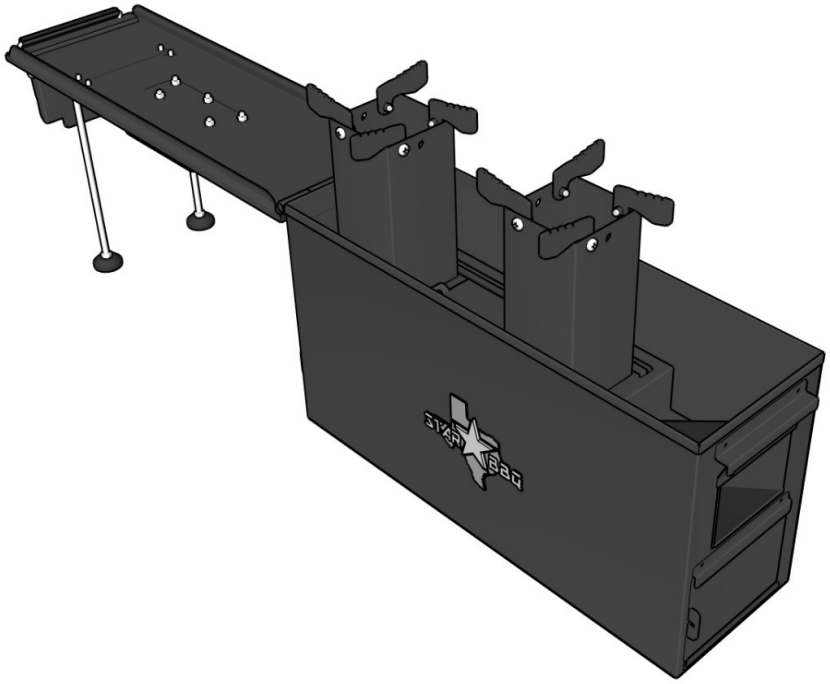
OWNER'S MANUAL

Dual Rocket Stove Camper Box

Item Number: **STARBBQ-DRSBBQX**



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.

Sunstone Metal Products · 16004 Central Commerce Dr., Pflugerville, Texas 78660 · www.sunstonemp.com

THANK YOU FOR CHOOSING SUNSTONE

Welcome & Congratulations

Congratulations on your purchase of the STARBBQ-DRSBBQX 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-DRSBBQX 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-DRSBBQX, 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? (The stove must be fully dry for best performance; wipe out any moisture and allow to air dry if needed)

INDEX DIRECTORY

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Package Contents

Verify all items are present upon unpacking:

- **Military-Grade Dual-Ammo Can Body** (authentic 40mm PA120 ammunition can, cold-rolled steel, high-temp matte black powder-coated, with integrated rocket burn chamber, chimney, fuel channel, and ash cleaning plate)
- **Dual-Collapsible 3-Piece Chimney** (integrated and stored inside the can)
- **Folding Support Legs for Lid/Prep Table** (integrated on lid with support feet)
- **Included Fire Starter Push Tool**
- **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.

READ BEFORE EVERY USE

Important Safety Information

The safety points below are collected from the instructions throughout this manual so they are easy to review before each use.

- ⚠️ **Outdoor use only.** Maintain a minimum 10 ft clearance from all buildings, overhangs, tree branches, tents, vehicles, and other combustible materials, including overhead clearance.
- ⚠️ **Non-combustible, level surface.** Use only on bare earth, gravel, sand, concrete, or a heat-resistant mat. Avoid grass or flammable surfaces that could ignite.
- ⚠️ **Know the local rules.** Comply with all local fire codes, burn bans, camping restrictions, and air-quality "No-Burn" regulations.
- ⚠️ **No accelerants.** Light the fire using matches, a lighter, or natural methods. Do not use gasoline, lighter fluid, or other chemical accelerants.
- ⚠️ **Keep airflow open.** Never block the bottom vents or place the stove on soft/uneven ground that could restrict airflow or cause tipping.
- ⚠️ **Do not overload.** Keep biomass below the top edge of the fuel feed opening and burn chamber.
- ⚠️ **Protective gear.** Have heat-resistant gloves, tongs, and eye protection on hand.
- ⚠️ **Be ready to put it out.** Keep a bucket of water, sand, or a fire extinguisher rated for ordinary combustibles within immediate reach of the stove.
- ⚠️ **Extinguish safely.** 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 the stove is fully cool before packing.

BEFORE FIRST USE

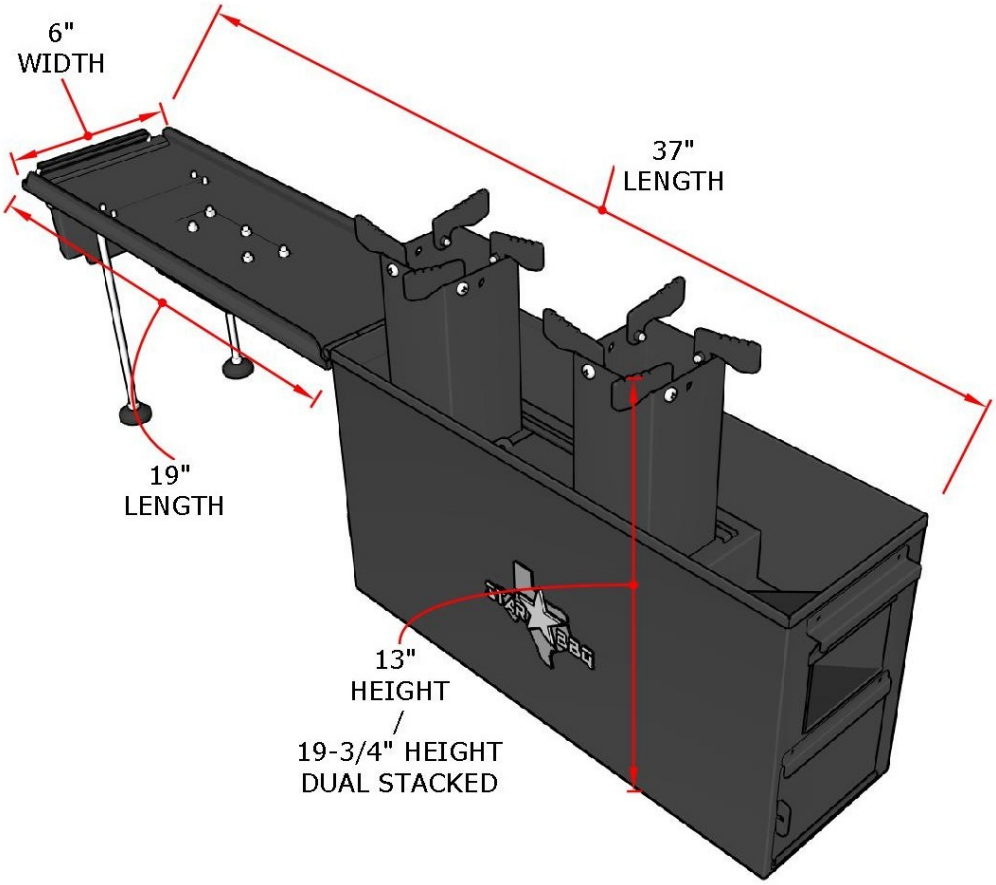
Pre-Installation Customer Checklist

Before setting up and using your STARBBQ-DRSBBQX 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 (see Important Safety Information).
- ☐ **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.

STARBBQ-DRSBBQX — ROCKET STOVE CAMPER BOX

Product Dimensions



Opened dimensions

SPECIFICATIONS

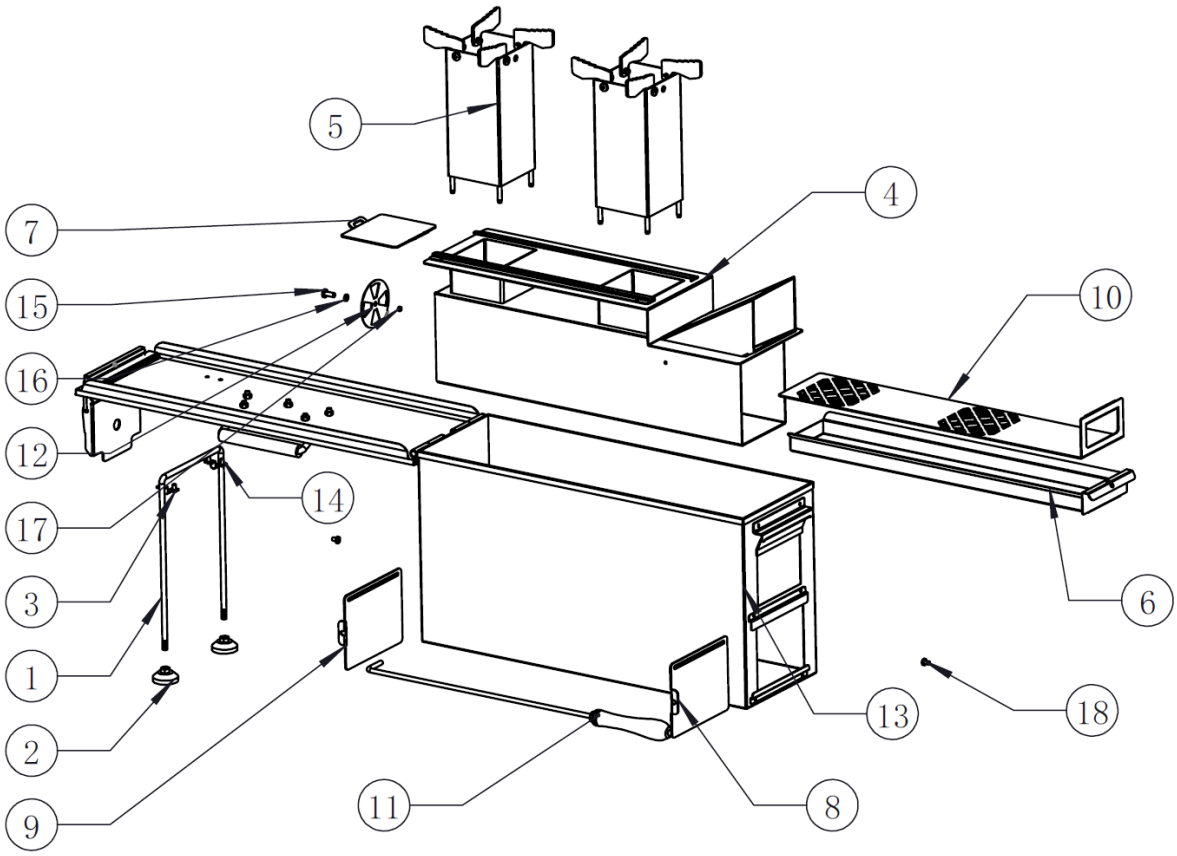
Opened Dimensions	37" L x 6-1/4" W x 10" H
Chimney	11-5/8" chimney height, 10" usable length for pots/pans
Closed Dimensions	18.5" L x 6-1/4" W x 10" H
Material	Powder-coated cold-rolled steel
Net Weight	Approx. 20 pounds



Closed for transport & storage

EXPLODED VIEW

Main Assembly Parts



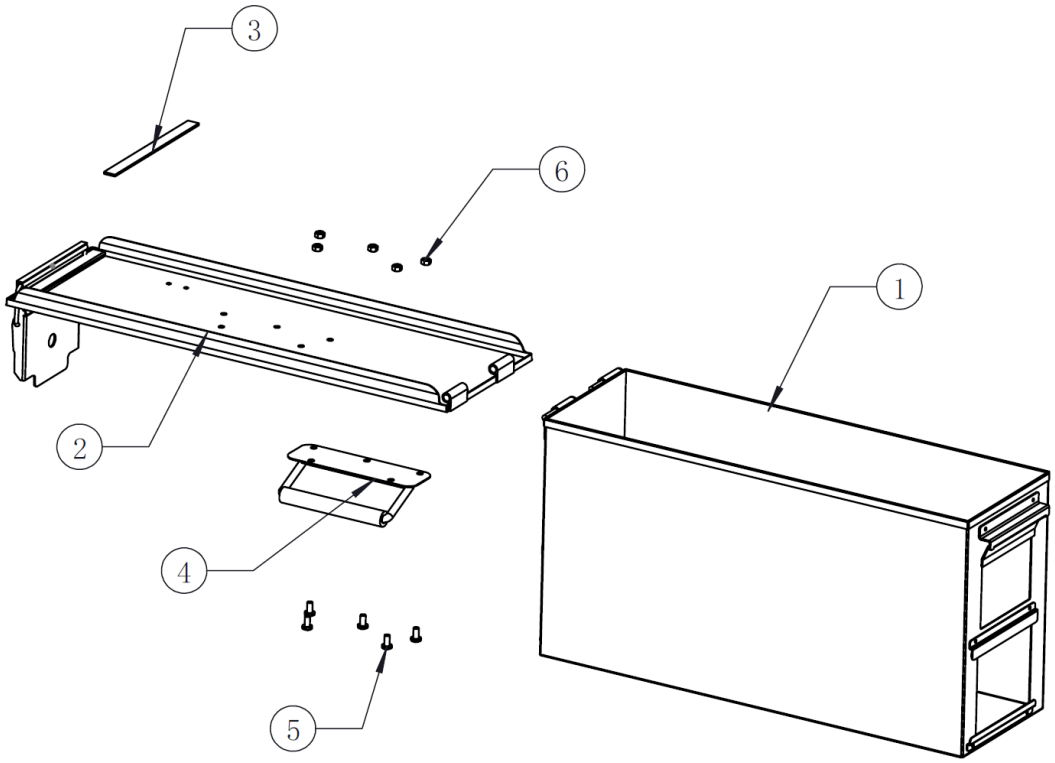
REFERENCE THE ITEM NUMBERS ON THE EXPLODED VIEW

Main Assembly Parts List

Item No.	Part No.	Description	Qty
1	STARBBQ-DRSBBOX-W002X02	Outer lid support leg	1
2	STARBBQ-DRSBBOX-W003X01	Outer lid support foot	2
3	STARBBQ-DRSBBOX-W004X01	304 SS saddle pipe clamp	2
4	STARBBQ-DRSBBOX-H001X02	Rocket stove inner box (welded)	1
5	STARBBQ-DRSBBOX-Z002X02	Fire riser / chimney tube	2
6	STARBBQ-DRSBBOX-B008X02	Ash collection pan	1
7	STARBBQ-DRSBBOX-B009X02	Sliding sealing plate	1
8	STARBBQ-DRSBBOX-B011X02	Front sealing plate	1
9	STARBBQ-DRSBBOX-B012X02	Rear sealing plate	1
10	STARBBQ-DRSBBOX-B014X02	Fuel / ash cleaning plate	1
11	STARBBQ-DRSBBOX-Z004X02	Fuel poker / fire hook assembly	1
12	STARBBQ-DRSBBOX-B019X02	Rotating sealing plate	1
13	STARBBQ-DRSBBOX-W001-ZZX02	Custom rocket stove outer shell	1
14	KYM-4-6-304	304 SS open-type flat round head blind rivet Φ4×6	4
15	PPH-05008-012-304	304 SS cross pan head screw M5×12	1
16	TD-05007-06510-304	304 SS spring washer M5	1
17	SSM-05008-304	All-metal 3-piece lock nut M5	1
18	PPH-04007-006-304	304 SS cross pan head screw M4×6	2

EXPLODED VIEW & PARTS LIST

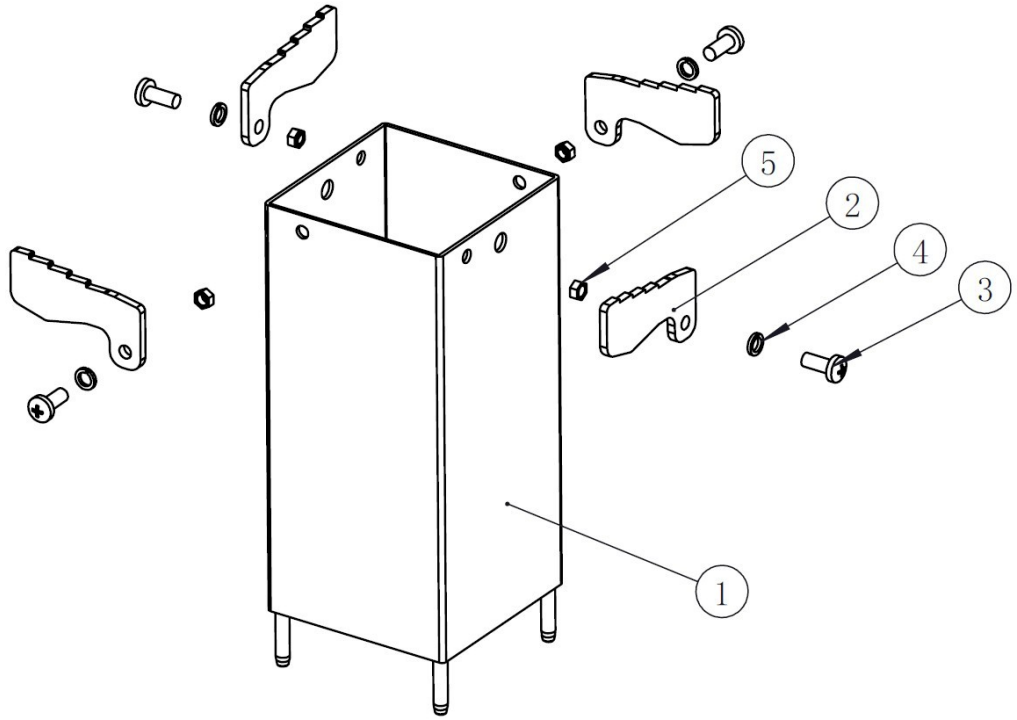
Chimney / Riser Assembly Parts



Item No.	Part No.	Description	Qty
1	STARBBQ-DRSBBOX-H004X02	Fire riser / chimney tube (welded)	1
2	STARBBQ-DRSBBOX-B013X02	Grill rack piece	4
3	PPH-05008-016-304	304 SS cross pan head screw M5×16	4
4	TD-05007-06510-304	304 SS spring washer M5	4
5	SSM-05008-304	304 SS all-metal 3-piece lock nut M5	4

EXPLODED VIEW & PARTS LIST

40mm PA120 Ammo Can Parts



Item No.	Part No.	Description	Qty
1	STARBBQ-DRSBBOX-HJL-01X01	Box body / case	1
2	STARBBQ-DRSBBOX-HJL-02X01	Lid / cover	1
3	STARBBQ-DRSBBOX-W008X01	Self-adhesive black rubber strip	1
4	STARBBQ-DRSBBOX-W007X01	Black handle	1
5	PPH-05008-010-304	304 SS cross pan head screw M5×10	5
6	LJM-05008-304	304 SS hex nut M5	5

SETUP TAKES UNDER 60 SECONDS ONCE FAMILIAR

Step-by-Step Setup Instructions

Follow these step-by-step instructions to safely deploy your STARBBQ-DRSBBQX.

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: the military-grade ammo can box comes 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, pinecones, 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 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.

SAFE IGNITION & OPTIMAL PERFORMANCE

Lighting Your First Fire

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

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.

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.

3 **Ignition**

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

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.

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.

BEST PERFORMANCE, LONGEST BURN, LEAST SMOKE

Fuel & Wood Selection

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 pinecones. 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 / Pinecones (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 opening of the feed. 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.

KEEP IT READY FOR THE NEXT TRIP

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.

QUICK FIXES

Troubleshooting Guide

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.

Likely Cause	Solution
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 pinecones (≤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.

STILL NEED HELP?

Call our Technical Support Line toll free at **888-934-9449** (Mon–Thu, 9:00 AM to 4:30 PM) or 512-487-5116.

LIMITED WARRANTY

STARBBQ-DRSBBQX Warranty

Sunstone Metal Products LLC ("Sunstone US") provides the following warranty to the **original purchaser** at the original site of delivery, upon presentation of proof of purchase. This warranty applies to all **Star BBQ** branded products when subjected to normal single-family residential use. It excludes all commercial, rental, multi-family, or community applications.

CRITICAL INSTALLATION REQUIREMENT

All warranties are strictly conditioned upon proper installation and usage. Every product must be installed exactly in accordance with the detailed instructions contained in the official Star BBQ Product Manual and Installation Guide specific to that model, as well as all applicable local building codes and regulations, and must be operated exactly as described in that manual. **All warranties are VOID** if installation and/or usage is not performed strictly in accordance with the product manual. Sunstone US and the manufacturer assume no liability whatsoever for any damage, malfunction, injury, or loss resulting from improper installation or improper use.

Star BBQ Warranty Terms by Component

Component	Warranty Period
Structure, Firebox, Housing & Frames	3 Year Warranty
Powder Coatings *(surface finish only — manufacturing defects only; excludes wear, scratches, or damage)*	3 Year Limited Surface Warranty
Knobs, Handles, Temperature Gauges, Covers, Legs, Wheels & All Other Parts and Components	1 Year Warranty

What This Warranty Covers

This warranty covers only manufacturing defects in material and workmanship under normal residential use. Sunstone US's and the manufacturer's sole obligation is limited to the repair or replacement, at their option, of the defective part. This warranty does not cover labor, labor-related charges, removal, reinstallation, shipping, handling, or any other incidental costs.

What This Warranty Does Not Cover

- Surface corrosion, rust, discoloration, scratches, or cosmetic changes
- Normal wear and tear
- Damage from high cooking temperatures, excessive humidity, chlorine, salt air, weather exposure, or environmental conditions
- Misuse, abuse, alteration, tampering, accident, neglect, improper fuel/gas supply, flare-ups, or operation contrary to the User Manual
- Improper or non-compliant installation (see Critical Installation Requirement above)
- Commercial, rental, or multi-family use
- Service or repairs by unauthorized persons or use of unauthorized parts
- Shipping, handling, export duties, reinstallation, or reinstallation costs
- Incidental, consequential, special, punitive, or contingent damages of any kind (including loss of use, business interruption, property damage, or personal injury)
- Damage from accidents, grease fires, flashback fires, severe weather, Acts of God, or chemical exposure
- Paint loss, surface rust, or stainless steel discoloration considered normal wear and tear

The warranty period is not extended by repair or replacement.

Authorized Sellers / Internet & Unauthorized Seller Disclaimer

Only purchases from authorized Sunstone dealers or distributors qualify for this factory-backed warranty. Products purchased from unauthorized sellers, third-party online marketplaces (except authorized ones), "B-stock," open-box, refurbished, or used items carry no warranty. Sunstone US reserves the right to require proof of authorized purchase before honoring any claim. Contact Sunstone US directly to verify authorized sellers.

Warranty Claim Procedure

To make a warranty claim, contact Sunstone Customer Service with your model number, serial number (if applicable), proof of purchase, and a detailed description of the issue. Sunstone US may require the return of defective parts (prepaid shipping by the customer) for inspection before approving any replacement. All claims are subject to inspection and verification by Sunstone US or the manufacturer.

HOW TO OBTAIN WARRANTY SERVICE

Contact Sunstone Metal Products directly. Please have your model (STARBBQ-DRSBBQX), proof of purchase, and clear photos ready.

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

KEEP FOR YOUR RECORDS

Contact & Proof of Purchase

CONTACT US
Sunstone Metal Products LLC
16004 Central Commerce Dr.
Pflugerville, Texas 78660

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

BUSINESS HOURS
Monday – Thursday
9:00 AM to 4:30 PM
Closed Friday, Saturday & Sunday

www.sunstonemp.com

Proof of Purchase Record

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

NAME _____ DATE OF PURCHASE _____

ADDRESS _____

MODEL NO. _____ INVOICE NO. _____

SERIAL NO. _____ GAS TYPE (IF APPLICABLE) _____

COMPANY YOU PURCHASED FROM _____

BY SUNSTONE METAL PRODUCTS

Discover the StarBBQ™ Product Line

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
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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