

Camp Chef BB-90L

Camp Chef BB90L Professional Grill Barbecue Box User Manual

Model: **BB-90L** | Brand: **Camp Chef**

INTRODUCTION

This manual provides essential information for the safe and effective use of your Camp Chef BB90L Professional Grill Barbecue Box. This accessory is specifically designed to fit 16-inch Camp Chef Orange Flame Stoves, transforming them into a versatile grilling station. It features heavy-duty cast iron grates and a hinged lid with a built-in thermometer for precise temperature control.



Image: The Camp Chef BB90L Professional Grill Barbecue Box in its closed position, showcasing its compact design and integrated thermometer.

SETUP AND ASSEMBLY

The Camp Chef BB90L Barbecue Box is designed for straightforward setup, allowing you to begin cooking quickly. It is compatible with 16-inch Camp Chef Orange Flame Stoves.

Initial Preparation:

- Unpack all components and ensure all parts are present.
- The cast iron grill grates come with a true seasoned finish. Before first use, it is recommended to wipe away any light coating of oil that may be present for protection during shipping.
- Ensure the barbecue box is placed securely on your compatible 16-inch Camp Chef stove, covering the designated burners.

CAST IRON GRILL GRATES

Includes True Seasoned
cast iron grill.



Image: The barbecue box positioned on a Camp Chef 16-inch cooking system, demonstrating proper placement for operation.

OPERATING INSTRUCTIONS

The BB90L Barbecue Box is designed to provide efficient and flavorful grilling. Follow these steps for optimal performance:

Grilling Process:

1. Place the barbecue box on your Camp Chef stove and ensure it is stable.
2. Ignite the stove burners according to your stove's instructions. Start with a lower flame and gradually increase as needed.
3. Allow the cast iron grill grates to preheat thoroughly. The built-in thermometer on the hinged lid will help monitor the internal temperature for controlled and consistent grilling.
4. The specially designed heat diffuser plates convert flame into infrared heat, which helps to instantly vaporize grease drippings, infusing your food with a rich, smoky flavor.
5. Place food on the hot grates. The true seasoned finish cast iron holds heat effectively, ensuring excellent searing.
6. Utilize the hinged lid to maintain desired cooking temperatures and to enhance flavor development.



Image: An assortment of meats and vegetables being grilled on the barbecue box, demonstrating its cooking capacity.



Image: A detailed view of the integrated temperature gauge on the lid, crucial for monitoring grilling conditions.

CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your Camp Chef BB90L Barbecue Box, especially its cast iron components.

Cleaning After Use:

- Allow the unit to cool completely before cleaning.
- Scrape off any food residue from the cast iron grates using a grill brush or scraper.
- For stubborn residue, a mild soap and water solution can be used, but ensure to dry the cast iron thoroughly immediately after washing to prevent rust.
- Re-season the cast iron grates periodically by applying a thin layer of cooking oil and heating it until it smokes, then allowing it to cool. This maintains the non-stick surface and prevents rust.
- Wipe down the exterior surfaces with a damp cloth.

Storage:

- Ensure the barbecue box is clean and completely dry before storing.
- Store in a dry, protected area to prevent rust and damage. The hinged lid with latch locks the lid and grates down for secure transportation and storage.



BEST FLAVORS

The Deluxe Barbecue Box captures and vaporizes the grease drippings, infusing your food with a rich flavor.

Image: A close-up view of the durable cast iron grill grates, highlighting their construction and seasoned finish.

TROUBLESHOOTING

This section addresses common issues you might encounter with your Camp Chef BB90L Barbecue Box. For more complex problems, refer to the full user manual or contact customer support.

Common Issues:

- **Uneven Heating:** Ensure the barbecue box is properly centered over the stove burners. Check that your stove's burners are clean and functioning correctly, providing an even flame.
- **Food Sticking to Grates:** Ensure the cast iron grates are adequately preheated and properly seasoned. Apply a thin layer of cooking oil to the grates before placing food.
- **Excessive Smoke:** While some smoke is normal for flavor, excessive smoke might indicate too much grease buildup. Ensure the heat diffuser plates are clean and that the unit is not overloaded with fatty foods.

- **Lid Not Latching:** Check for any obstructions around the latch mechanism. Ensure the unit is not warped or damaged.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Camp Chef
Model Number	BB-90L
Product Dimensions	16"D x 24"W x 7"H
Item Weight	33 Pounds
Material	Cast Iron
Finish Type	Seasoned Finish
Fuel Type	Camp Chef Stove
Cooking Surface Area	384 Square Inches
Main Burner Count	2 (for 16" Camp Chef Cooking Systems)
Color	Black



Image: Visual representation of the barbecue box with key dimensions (16"D x 24"W x 7"H) indicated.

WARRANTY AND SUPPORT

Warranty Information:

The Camp Chef BB90L Professional Grill Barbecue Box comes with a **90-day Limited Warranty**. Please retain your proof of purchase for warranty claims.

Additional Resources:

- For a comprehensive guide, you can download the official [User Manual \(PDF\)](#).
- For further assistance or inquiries, please visit the official [Camp Chef Store](#) or contact their customer support.