



## The Back Porch – Harvest Townside

*Located at 8<sup>th</sup> Street and Gazebo Drive*

Due to the nature of the Big Green Egg and the Hearthstone Pizza Oven and the potential injury if used incorrectly, you will be required to read and sign the below liability waiver. By signing this waiver, signee agrees to release, discharge and hold Harvest HOA harmless against any and all claims, loss, damage or liability, including without limitation claims for personal injury, death and/or property damage. The signee will assume responsibility for the tools and clean-up after usage.

Instructional videos on how to properly use the Big Green Egg and Hearthstone Pizza Oven can be found on the Harvest HOA website ([www.harvesthoa.com](http://www.harvesthoa.com)). Please review those videos for proper usage.

**Access.** The Big Green Egg and access to the pizza oven can be checked out on a 24-hour basis in person at the HOA office during normal office hours. Access cannot be reserved in advance.

**Hours of Operation.** The Back Porch is open to everyone. No reservations for the space. Only access to the Big Green Egg and pizza oven is restricted.

### Details:

#### Pizza Oven

- Never put flammable objects in the oven: they could be accidentally ignited and cause a fire.
- Do not allow children to approach the unit during operation or play with/around it.
- Do not place sharp metal objects (cutlery or utensils) into the slots of the unit.
- Hearthstone OUTDOOR stainless steel ready-to-use ovens, despite including insulating material between the two layers of steel, can become very hot on the outside.
- Do not touch the surfaces of the chimney flue during use.
- Do not use flammable liquids near the oven.
- Never extinguish the flame with water.
- In the case of uncontrolled flare-ups, move the food away from the flames until they extinguish.
- When using the oven wear heat resistant oven gloves.
- Do not use dishes or containers made of plastic material. The high temperatures inside the oven could melt the plastic, damaging the appliance.
- Do not use sealed tins or containers in the appliance. During cooking, overpressure may occur inside the containers creating danger of bursting.
- Do not leave the appliance unattended during cooking that can free fats or oils. Fats and oils may cause a fire.
- Do not block the openings and slots provided for ventilation and heat dissipation.
- Use tools and utensils that are resistant to high temperatures

## Green Egg

- **Cleaning.** Access to the Big Green Egg includes responsibility for cleaning the Big Green Egg once ashes are cooled. Ash container is available next to the Big Green Egg. **DO NOT PUT HOT ASHES in the can.**
- **Filling. ONLY use Lump Charcoal.** To fill the Big Green Egg, we recommend using Big Green Egg Lump Charcoal, made from a selection of 100% hardwoods. It will heat quickly and burn cleanly. You can also use the Big Green Egg All Natural SpeediLight Charcoal Starters or an Electric Charcoal Starter, both of which are odor-free and the fastest method of reaching a cooking temperature without any exposure to chemical fumes. Please see the folks at Charred TX ([www.charredtx.com](http://www.charredtx.com)) for recommendations.
  - **Never Use Lighter Fluid.** Lighter fluids permanently contaminate the Big Green Egg with petrochemicals that taint the flavor of your food. Do not use charcoal briquettes, self-starting charcoal, or other similar products in an EGG.
- **Lighting.** Lighting the charcoal is always quick and easy, as the design of the Big Green Egg allows air flow to circulate efficiently. Use a natural charcoal starter or an electric starter and **never buy lighter fluid!** The EGG reaches its optimal temperature within minutes when using the Big Green Egg brand of lump charcoal
- **Burping.** Never quickly open a hot EGG all the way. “Burping” the EGG allows air to slowly and safely enter the dome, preventing any flare-ups that could escape from the front towards you. You should get in the habit of burping the EGG, especially if you have been cooking at temperatures above 300°F/150°C. Just raise the lid an inch or two and pause to burp it before raising the dome completely.
- **Cleaning.** Previous Big Green Egg cookouts leave behind a lot of leftover charcoal in the grill. Don’t let it go to waste! If you closed both the top and bottom openings after you finished cooking, the remaining charcoal can be reused. Before firing up the EGG, use an ash tool to rake the coals across the cast iron fire grate. The ash will fall through the holes of the grate and into the bottom of the EGG. Add charcoal if necessary to bring the level back to the top of the fire box.

I understand that by signing this form my guests and I agree and will abide by the above rules and that failure to comply with any of stated rules. Failure to comply with these rules will result in the loss of privileges.

Please Circle One:      Pizza Oven      Big Green Egg

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Resident Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Resident Address: \_\_\_\_\_