

A rustic outdoor dining table with a central hanging rack of tools and copper lamps. The table is covered with a dark grey cloth and has a wooden top. The hanging rack is made of metal and holds various tools like knives, a saw, and a hammer, along with several copper-colored lamps. The background shows a wooden pergola structure and a lush green landscape with a body of water.

THE CASHMERE
CAVEMAN CO.

**THE WILDTABLE
USER GUIDE**



CONTENTS

About Cashmere Caveman Co.	3
The WildTable	4
Safety Information	6
Before you start	8
Burning Charcoal	11
Burning Wood	12
Further Air Control	15
Keeping the glass clean	16
Cooking on your WildTable	19
Cooking Methods	20
Looking after the WildTable	23
Cleaning the WildTable	24
Storing your WildTable	25
Other Useful Information	26



ABOUT CASHMERE CAVEMAN CO.

The Cashmere Caveman Co. was founded by Guy Ritchie and is home to the WildKitchen, WildTent, and WildTable. Combining Guy's love of fire, BBQ's and the great outdoors. Our products bring a brand-new way to cook, gather and eat outdoors. It is now possible to enjoy al fresco dining all year round, within the world's first, fully-retractable canvas and hardwood WildTent, whilst cooking on the unique and versatile WildTable. The products have featured in Guy Ritchie's films and TV series, including the very successful, The Gentlemen TV series on Netflix.

A hand is shown holding a dark, round lid over a fire pit. The fire pit is integrated into a dining table. The lid is being held in a way that suggests it is about to be placed on the fire pit. The background is a blurred outdoor setting.

THE WILDTABLE

The WildTable is more than just outdoor furniture; it's a complete three-in-one lifestyle experience. The central fire pit, which provides the warmth of a patio heater, is seamlessly built into a stylish dining table. With its versatile cooking system, the WildTable goes far beyond a traditional BBQ, letting you grill, fry, smoke, slow-roast, bake, steam, and boil all from one place.

The WildTable creates an inviting, social atmosphere where everyone can gather around the fire. Whether fuelled by wood or charcoal, it transforms outdoor dining into an immersive experience, bringing people together like never before.



SAFETY INFORMATION

Please read these instructions before assembling, using, moving, or dismantling the WildTable. Failure to do so may result in fire, damage, serious injury, or death. Please keep this manual for ongoing reference.

OUTDOOR USE ONLY

The WildTable and its accessories are designed for outdoor use only, in well-ventilated areas. Never use the WildTable inside a building, dwelling, tent, vehicle, or enclosed space. Do not move the WildTable indoors while it is hot.

Indoor use or inadequate ventilation can cause carbon monoxide poisoning and may result in fire.

LOCATION AND SET UP

The WildTable must be assembled and used on a firm, level surface. This reduces the risk of movement or sliding during operation.

A minimum of two adults is required to assemble the WildTable safely.

Before lighting a fire, ensure the flue is correctly fitted and that the flue mesh guard fully covers it. The flue becomes extremely hot during use and can cause burns if touched. The mesh guard helps prevent direct contact with the hot surface. The guard itself will also become hot and should not be touched, but it reduces the risk of severe burns.

Do not block or cover the flue - Fumes must pass freely through the flue to ensure proper combustion. Ensure there are no low-hanging branches or other flammable or combustible objects above or overhanging the flue; failure to do so may result in a fire.

LIGHTING AND FUELLING

Do not use flammable liquids to start or fuel a fire in the WildTable - they can cause uncontrolled flames, serious burns, and damage to the WildTable. We recommend the use

of natural firelighters to safely and effectively start your fire. Only wood or charcoal should be used as fuel.

Never lift the burner lid while the flue damper is closed. Smoke or flames may be forced out of the firebox, creating a risk of burns or fire.

Do not drop objects onto the burner lid or place heavy items on it as the glass may shatter.

USE OF ACCESSORIES

Allow the cast-iron Teppanyaki cooking plate to cool completely before removing it. The plate retains heat for a long time and can cause burns if handled too soon.

Ensure the cast-iron internal grates are fitted correctly and kept clear of ash and debris. This allows air to flow under the charcoal, reduces heat buildup, and helps prevent the grates from warping.

The gloves provided must be worn when operating the WildTable, refuelling, handling the cast-iron cooking plate, or touching any metal surfaces. Ensure the gloves are completely dry before use. Moisture may reduce their thermal protection and increase the risk of burns.

DURING USE

Do not move the WildTable while it is in use and never leave it unattended when lit.

Do not allow children or pets near the cooking area. Some surfaces become extremely hot and can cause burns even when flames are not visible.

MOVING AND STORAGE

Ensure the WildTable is completely cool before moving, cleaning, or dismantling it. Metal surfaces can remain hot for several hours after the fire has gone out and may cause burns if touched prematurely.

Do not climb, lean, or sit on the WildTable, and do not place heavy objects on it. The WildTable is not designed to support body weight and may collapse if misused.

BEFORE YOU START

Before using the WildTable for the first time, you must run a low-heat burn. This first burn gently heats the WildTable and helps protect it by curing the paintwork. It also burns off any residues from manufacturing.

To do this, light a small fire using kindling and natural firelighters and wait until that is burning properly. You can add slightly larger pieces of wood once the fire is established and allow it to burn for at least 60 minutes. The fire should not exceed a temperature of 450°C (you can use the WildTable thermometer to keep an eye on this) - if it is too hot, the paintwork can bubble. Let the WildTable cool down completely before using it for everyday cooking.



BURNING CHARCOAL

Charcoal is primarily used in the WildTable for cooking, while wood is better suited for heating guests. As a pre-processed fuel, charcoal lights quickly, reaches cooking temperature faster, and burns more evenly than logs.

The WildTable has different air controls for burning different fuels. Always match the air control to the fuel type to ensure proper combustion and avoid smoke, glass blackening, or overheating. Charcoal burns best with air supplied from underneath, so keep ash clear beneath the cast iron grates. Use the charcoal air control when burning charcoal and set it to MIN when burning logs. Adjust temperature using the charcoal air control once a stable bed of embers has formed.

WHAT IS THE BEST CHARCOAL?

For best performance, use restaurant-grade lumpwood charcoal. Do not use compressed briquettes or Japanese Binchotan charcoal, as these may impair burner performance and reduce its lifespan. Suitable charcoal for the WildTable can be ordered from our website: www.ccwildkitchens.com

LIGHTING THE FIRE USING CHARCOAL

Open the burner door fully. Remove the cooking basket and internal grates, clear out any ash, then replace the grates flat in the base.

Ensure the flue damper is fully open (+). Set the charcoal air control to MAX and keep the wood air control closed.

Build a pile of dry charcoal (approx. 5 in / 125 mm high) at the flue end. Place a couple of natural firelighters on top, add a little more charcoal, and light them. Once the charcoal begins to catch, close the burner door.

When burning well, spread the charcoal and add more as needed. Always wear the supplied gloves when refuelling, and never open the burner lid while the flue damper is closed.

Once the charcoal is burning well you can control the cooking temperature using the charcoal air control only.

BURNING WOOD

Wood is generally used on the WildTable to heat guests, rather than cook food which should be done using charcoal. Not only is wood cheaper and lasts longer, it also adds the aesthetic value from flames licking the glass of the burner door.

The WildTable has different air controls for burning different fuels. Air ventilation should always be matched to the type of fuel being used in the WildTable. Using the incorrect air supply will result in poor combustion, smoke, glass blackening or overheating.

In the case of wood, the burner employs technology from the wood-burning stove industry to maximise heat output to keep you warm throughout the experience. Wood burns better when air is supplied from above. The burner has therefore been designed with an air inflow from the top of the firebox, controlled by the wood air control lever. The wood air control should always be used when burning logs to support clean combustion and reduce smoke in the chamber, and generally set to MIN when burning charcoal. This air intake draws air through the double skin of the burner, preheating it for a more efficient burn.

For best results, use seasoned split logs with a moisture content no higher than 15%.

LIGHTING THE FIRE USING WOOD

Use only dry kindling and seasoned split logs (approx. 12" / 300 mm long and 4" / 100 mm thick, low moisture).

Open the burner door fully. Remove the cooking basket and internal grates, clear out any ash, then replace the grates flat in the base.

Place two or three logs in the firebox. Stack kindling in a small tower on top and place a couple of natural firelighters inside.

Set the wood air control to MAX, the charcoal air control slightly open, and ensure the flue damper is fully open (+). Light the firelighters and allow the kindling to catch properly. Once burning well, close the burner door.

After the fire is established, set the charcoal control to MIN. Add logs as required. Always wear the supplied gloves when refuelling, and never open the burner lid while the flue damper is closed.





FURTHER AIR CONTROL

FLUE DAMPER

The flue damper is used to fine tune the burn, by controlling the rate at which gases leave the burner. It will affect how quickly air is drawn through the firebox, but should not be used instead of the fuel air controls. It is important to always allow good draft through the system for efficient removal of emission gases.

The flue damper should always be open when lighting the fire, refuelling, or when the burner door is open. Once the fire is burning well, the flue dampener can be adjusted to fine tune the burn.

The flue damper should not be used to extinguish the fire and should not be fully closed when the fire is still alight, as this is the route for unpleasant emissions / exhaust gases such as carbon monoxide to escape the system. Excessive restriction of the flue can reduce draft leading to smoke seepage elsewhere and incomplete combustion.

For safe operation, the flue damper should be regarded as a secondary adjustment only, with the fuel air controls the primary method for controlling air flow and temperature.

SHUT DOWN PROCEDURE

When you have finished using the WildTable, ideally you want to allow the fuel to fully and cleanly combust. As such, do not extinguish the fire by fully closing the air controls and flue dampener. If you want to increase the speed at which the fire extinguishes, partially close the relevant air control depending on the fuel being used. Once the flames have subsided, the air control may be closed further to restrict air supply. Never fully close the air controls while fuel remains alight.

CAUTION: Even after the fire has been extinguished, the WildTable will remain warm for several hours.

KEEPING THE GLASS CLEAN

The WildTable features a ceramic glass burner door. This allows you to monitor anything being cooked inside the firebox, keep an eye on fuel levels, and be mesmerised by dancing flames when burning logs.

However when a fire is started, any moisture that is already within the firebox or in the fuel will be evaporated, and gather on the glass door when closed. Soot from the fire will then be caught by the moisture and the glass will go black. This can be a particular issue when burning logs, and so we recommend only burning logs with a moisture content of 15% or below.

When lighting any fire in the WildTable burner, we also recommend that the initial burn is done with the burner door open, to allow moisture to evaporate away, however you will want to close the door fairly promptly to allow the system to get up to temperature.

When burning logs, the wood control intake creates an air flow on the underside of the glass, which once burning hot enough, should protect the glass from sooty smoke which should be drawn away up the flue. However when fuel is slightly damp and while the temperatures are fairly low, blackening of the glass is often unavoidable and is completely normal and not a defect.

The quick and easy way to clean your glass door is to open it and wipe away the sooty deposit using a dry tissue. In doing so, you are also removing the moisture from the firebox, so once you close the door again, your glass will stay clean and clear.

Alternatively, a neat trick is to partially close the wood air control to slow air flow and allow air in the double skin to get hotter. After about 5 minutes, increase the wood air control to MAX and burn the fire hotter for 10 minutes. This often burns off light soot naturally.





COOKING ON YOUR WILDTABLE

The WildTable is a versatile outdoor product designed for cooking, gathering, and sharing food. It lets you grill, fry, roast, and sear all in one unit. After cooking, it can also be used as a heater, providing warmth, light, and atmosphere as you gather around it. Whether you're an experienced cook or just getting started, the WildTable makes outdoor entertaining enjoyable and straightforward.



GRILLING

Versatility is the key to allowing you to achieve precisely the finish you want. Grilling is done with the burner door open. The internal cooking basket is the first option, adjustable in height using the internal rod and basket tool supplied to move or remove the basket safely. As you are grilling inside the firebox, heat levels are high and proximity to the embers will mean a high sear on the outside can be easily achieved. The dual air controls and flue enable you to manage the draw across the coals, giving precise control over cooking heat intensity and naked flames.

With the burner door open, the Maxi Grill comes into play. Teeth inside the burner door allow you to clip in grill racks at various heights, letting you grill at different distances from the coals and therefore different temperatures (or adjust mid-cook). Using multiple grill racks expands your cooking space, enabling you to cook different foods simultaneously at varying temperatures, ultimately giving you complete control.

FRYING

The teppanyaki cooking plate allows you to fry over a large surface area. Simply load the firebox with a generous amount of charcoal, then place the teppanyaki plate on top of the burner door (make sure the door is closed to protect the plate). After roughly 15 minutes, the plate will be hot and ready to cook on. With the burner door still accessible while frying, you can easily refuel, while all cooking fats will drip through the hole in the teppanyaki cooking plate and be funneled down and collected in the gastronorm pan.

STEAMING

To steam, placing the cloche over the teppanyaki cooking plate. The wooden stopper on the top of the cloche can be easily removed to allow liquids such as water or wine to be poured directly inside the cloche and onto the ingredients to generate steam (remember to replace the stopper to keep it in!). The result will be well seared but beautifully steamed food.

SLOW ROASTING & BAKING

Slow roasting and baking demand steady heat and controlled airflow. While the Cashmere Caveman Co offers a dedicated charcoal oven compatible with both the WildTable 12 and WildTable 8, the WildTable itself is also fully capable of baking and slow roasting directly within the firebox.

By building a generous bed of embers and allowing them to reach the ideal cooking stage, you create a stable heat source with impressive longevity. Using the WildTable thermometer to monitor internal temperatures, airflow can then be finely adjusted via the air control and flue damper, enabling precise heat management. The glass viewing panel in the burner door lets you monitor the cooking process without needing to open the door.

Food can be positioned on the internal cooking basket at a chosen height to regulate direct heat exposure. Cooking in foil can further enhance moisture retention when required.

SMOKING

The precision temperature control achievable on the WildTable allows you to maintain low heat for a long time, which is essential to smoking. While we always recommend grilling over charcoal, you can enhance the taste by adding your preferred wood chips into the mix, such as mesquite, oak, or hickory. These can be put directly onto the embers, but for a more intense smoke, soak the wood chips in water to increase their moisture content, then place them in a foil tin and set it on top of the hot coals to burn slowly.

The enclosed firebox gives you precise control over airflow: adjusting the air control down and partially closing the flue damper slows the rate of air passing through, retaining more smoke within the cooking chamber. Suspend the food on the internal cooking basket with the burner door closed, and let the smoke do the rest.

BOILING

The radiant heat generated by the firebox makes boiling water effortless once at full temperature. For those using the WildTable 12, saucepans, stockpots, or even a kettle can be placed directly onto the cast iron saddle, where they will quickly come to the boil. Users of smaller WildTable models can achieve the same result by positioning those items on top of the teppanyaki cooking plate on top of the burner door.



LOOKING AFTER THE WILTABLE

Before each use, check the following:

1. The WildTable is on a flat, level surface.
2. The flue is correctly fitted, the flue guard is in place, and there are no low-hanging branches or flammable materials above.
3. The cast-iron internal grates are correctly fitted and clear of ash or debris.
4. The burner door rope seal is in good condition.
5. All three air controls (wood, charcoal, and flue damper) move freely.
6. Always wear the supplied brown gloves when operating.
7. For outdoor use only — never use indoors or under cover.

The WildTable is designed for year-round use; however, wear will vary depending on frequency of use and weather exposure. Parts such as the rope seal, cast-iron grates, wire-mesh cooking basket, and hanging rod may require replacement over time

Replacement parts are available from the Cashmere Caveman website. To extend component life, store the WildTable in a dry place during winter when not in regular use.

CLEANING YOUR WILDTABLE

Always let the WildTable cool completely before cleaning.

AFTER USE

Remove all ash from the firebox once cool.

Take out the cooking basket and cast-iron internal grates.

Clear ash from the air vent using the ash tools or an ash vacuum.

Refit the grates in the same position when finished.

CLEANING PARTS

Skillets: Steam clean only.

Stainless steel: Dishwasher safe.

Wood parts: Hand wash only.

TABLE TOP

Clean only when fully cool.

Copper will naturally change colour over time; this is normal.

Clean regularly to keep it bright.

CLEANING PRODUCTS

Use Bar Keepers Friend (cream or spray) for the copper tabletop.

STORING YOUR WILD TABLE

When storing your WildTable, we recommend removing the tabletop. If you store the WildTable with the table top attached, do not place heavy objects on it.

The flue can be removed for storage if needed, but this is optional. If a WildHalo is fitted, remove it before removing the flue and store it separately.

Do not leave the WildTable outside during extreme weather conditions. Metal and wood table tops expand and contract with changes in temperature and moisture. In rare cases, this can cause the table top to stick. If this happens, light a small fire on the burner to gently heat and dry the tabletop. Once dry, it should be easier to remove.

Skilts are made from natural wool. While wool is water-resistant, repeated wetting, drying, and sun exposure can cause wear over time. Skilts may also attract rodents, especially if they smell of food, so store them in a dry place when not in use.

The background image is a composite of two photographs. The left side shows a dining table with a bowl of salmon, glasses, and silverware. The right side shows a person's hands holding a glass. The text is overlaid on the left side of the image.

OTHER USEFUL INFORMATION

The WildTable is for outdoor use but exposure to sun, rain, wind, and snow will naturally cause wear over time. If you live near the coast, rust and corrosion may happen faster due to salt and moisture in the air.

The WildTable is made using corrosion-resistant materials, and other parts are painted for protection. To minimise wear, avoid leaving it exposed during harsh weather or long periods of non-use. For best longevity, do not leave the WildTable outside over winter unless it is in regular use.

The paint is heat-resistant and designed for outdoor cooking, but prolonged exposure to high heat can damage it. Regular care and maintenance are required. Environmental factors such as humidity, salt, and chemicals (including chlorine) can affect painted surfaces. For this reason, the Limited Warranty does not cover fading, oxidation, or rust.



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