

Fire Grill Manual

SAFETY INFORMATION

Welcome to the Grilling gear UK family! Our Fire grills are designed for both seasoned BBQ enthusiasts and those new to live-fire cooking.

Safety is our top priority, and this manual provides essential guidelines to ensure you enjoy a safe and enjoyable grilling experience.

General Safety Precautions

- Before using your Fire grill, read this safety manual thoroughly.
- Place your grill on a stable, flat and heat proof surface. DO NOT place your grill on a wooden surface.
- Place your grill away from flammable materials, including buildings, trees, and overhangs. Ensure the area is well-ventilated.
- DO NOT use your grill indoors.
- Never leave the grill unattended while in use. Keep children and pets at a safe distance.
- Avoid using the grill in extreme weather conditions, such as high winds or heavy rain.
- Keep electrical cords away from the hot surfaces of the Fire Grill and Trolley. Route all electrical cords away from traffic areas.

Assembly Safety

- Carefully follow the User Manual provided. Ensure all parts are securely fastened following its delivery, sometimes fixings can come loose.
- Use appropriate tools and handle them with care to avoid injury.
- The grill and its component parts are very heavy. Lift with caution and ask for assistance if needed.

Fuel and Fire Safety

- Use only the recommended fuels for your Fire grill, such as seasoned hardwood splits, charcoal, or kiln-dried logs. DO NOT USE chemically treated woods, softwoods or wet wood on your grill.
- Use appropriate fire lighters ONLY. Never use gasoline, kerosene, or other flammable liquids to start or enhance the fire.
- Light the fire using long matches or a long-nosed lighter to keep your hands at a safe distance.
- DO NOT touch any part of the grill. Your Fire grill will become VERY HOT with use.
- Keep a fire extinguisher, bucket of sand, or a garden hose nearby in case of emergencies.

Operating the Grill

- Allow the grill to preheat before cooking and ensure the temperature is suitable for cooking.
- Utilise different sections of the grill for varying temperature zones.
- Use the Grill Tool provided or other suitable long tools for moving embers.

- Use long-handled tools to avoid burns.
- Wear heat-resistant gloves when handling hot components.
- Use caution when opening the door.
- Use caution when moving the grill grates and use the grill tool provided.
- Use caution when manoeuvring any of the accessories and use appropriate heat resistant gloves at all times.

Food Safety

- Wash your hands before and after handling food. Keep raw and cooked foods separate to avoid cross contamination.
- Ensure meats are cooked to the appropriate internal temperature to eliminate harmful bacteria.
- Clean the grill grates and cooking surfaces before and after use to maintain hygiene. Do not use sharp objects, abrasive materials or harsh chemicals to clean your grill.

Maintenance

- Clean the grill after each use to prevent build-up of grease and food particles.
- Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- Using abrasive cleaners on the cooking grate or the Fire Grill itself will damage the finish.
- Periodically inspect the grill for signs of wear or damage. Replace any damaged parts before use.
- If possible store the grill in a dry, covered area when not in use. Protect it from the elements to extend its lifespan with the waterproof cover provided.

Emergency Procedures

- Fire Extinguishing: In case of a fire, use a fire extinguisher or cover the flames with sand or a non-flammable blanket. Never use water on a grease fire.
- Burns: For minor burns, run cool water over the affected area. Seek medical attention for serious burns.
- Smoke Inhalation: Move to fresh air immediately if you inhale smoke. Seek medical attention if breathing difficulties persist.
- First Aid Kit: Keep a first aid kit handy near the grilling area for quick response to minor injuries.

WARNINGS

- Failure to follow these instructions could result in fire which could cause property damage, personal injury or death.
- POSITION YOUR GRILL and/or trolley IN A SAFE AND LEVEL SPOT
- NEVER operate your grill indoors or in any enclosed area.
- NEVER operate this appliance within 5ft (1.5m) of any structure or combustible material.
- NEVER operate this appliance within 25ft (7.5m) of any flammable liquid or gas.
- Assembly should be carried out by a competent person and should ALWAYS be done with the help of another person.
- DO NOT attempt to lift your grill alone.
- ALWAYS EXERCISE CAUTION WHEN YOUR GRILL IS HOT
- NEVER leave your grill unattended when hot.
- KEEP young children and pets away from your grill.
- DO NOT touch your grill to check if it is hot, ALL parts will become VERY HOT during use.
- ALWAYS use heat resistant gloves when operating your grill.
- USE EXTREME CAUTION when handling, or removing hot food or cooking surfaces.
- DO NOT wear long sleeves or loose items of clothing during cooking.
- BE CAUTIOUS heated liquids remain at scalding temperatures long after cooking.
- DO NOT move your grill during use.
- DO NOT use gasoline, kerosene, or any other highly volatile fluids to light or relight your grill.
- DO NOT use wet wood, softwood or wood that has been chemically treated.
- DO NOT overfill the firebox or cooking area of your grill.
- DO NOT use your grill as a heat source or firepit.

The use of alcohol, prescription or non-prescription drugs may impair the consumers ability to assemble or operate the device safely.

ALWAYS ensure the grill is completely cool before attempting any cleaning or maintenance.

Replacement parts should ONLY be purchased directly from Grilling Gear UK.

Grilling Gear UK is not responsible for any injury, death, fire, or property damage resulting from failure to follow the safety warnings, cautions, and instructions provided in this Owner's Manual. Users assume full responsibility for the safe operation and maintenance of the Fire Grill.

Delivery

Your fire grill will be securely delivered on a pallet to ensure safe transportation. Due to its size and weight, it will require a two-person lift upon arrival. We recommend having an extra pair of hands ready to assist with unloading and positioning the grill. Please ensure that the delivery location is accessible for the pallet and that there is sufficient space to receive the item.

Set-Up

Your fire grill will be delivered part-assembled, requiring only a few final steps for setup.

To complete installation, simply position the fire bricks into the base, place the grill grates in the slots, and securely attach the accessory locking handles.

The grill must be mounted on a level, non-combustible, Heat Resistant, stable surface such as concrete ensuring it's positioned away from any roof overhangs or flammable materials. If not being used with one of our Trolleys.

Never use the grill on wood surfaces that could ignite, and always keep it away from open windows or doors to prevent smoke from entering your home.

The fire grill should not be operated indoors or in an enclosed area. In windy conditions, set up the grill in an outdoor space that offers protection from strong gusts.

Please ensure you have read all the warnings in the safety document before continuing.

Fire Grill trolley

If you've purchased a trolley with your fire grill, the grill will arrive securely attached for added convenience. The same setup procedure applies—simply position the fire bricks, place the grill grates, and securely attach the accessory locking handles.

Ensure the trolley is placed on a level, non-combustible, heat-resistant surface to guarantee safe operation. As with all installations, keep the grill away from open windows, doors, roof overhangs, and flammable materials.

Follow all safety guidelines provided in the manual, and enjoy the convenience of mobility while maintaining proper grilling performance.

Seasoning your Fire Grill

Your fire grill comes pre-treated with canola oil, allowing it to begin seasoning during the first burn. This initial burn not only helps strengthen the protective layer on the grill but also ensures optimal performance over time. We recommend seasoning your grill grates simultaneously by applying a thin layer of oil and letting them heat up gradually. As the oil bonds to the metal, it creates a natural non-stick coating that improves durability and enhances cooking results. This process helps prevent rust and extends the life of your grill, ensuring you get the best grilling experience from the start.

Goals:

- Our goal the first time out is to create a black patina over the entire surface.
- Allow plenty of time for a first-time burn-in.
- The process will help you to learn how to build and maintain your ember bed.
- This style of cooking is an open concept of low and slow. Cooking on embers by learning to maintain your fire for the duration of cooking, not by cooking on a flame will result in perfection.

Maintaining the seasoning of your Fire Grill

To keep your fire grill in top condition, regular maintenance is key. After each use, allow the grill to cool before brushing off any remaining ash or food residue from the fire grill and fire bricks.

Periodically reapply a thin layer of a high smoke point cooking oil, we recommend Canola Oil to the grill to maintain their seasoning and prevent rust. Each coating cook will ensure further protection over time.

Standard Grill Grates

Since your grill grates are made from stainless steel, seasoning them is slightly different from cast iron grates but still beneficial for maintaining their longevity and performance. Stainless steel grates are naturally rust-resistant, but seasoning helps improve their non-stick properties and protects against discoloration.

To season, start by cleaning the grates thoroughly and drying them completely. Apply a light coating of high smoke point cooking oil—such as canola oil—across the entire surface. Then, heat the grill to a high temperature, allowing the oil to bond to the metal. Let the grates heat for about 30 minutes until they develop a slightly darkened patina.

While stainless steel doesn't require as frequent seasoning as cast iron, repeating this process occasionally helps maintain its quality and improves grilling results.

Grill Tool

Your fire grill package includes a versatile grill tool designed to make cooking and maintenance effortless.

This multi-purpose tool functions as an ember rake, allowing you to safely manage and distribute hot embers for precise heat control. It also serves as a grill grate lifting tool, making it easy to reposition the grates when hot or during cooking without risking burns. Additionally, its V-groove scraper is perfect for cleaning grill surfaces, helping to remove residue and maintain peak grilling performance.

Fire Grill Cover

Your fire grill package includes a durable, waterproof cover designed to protect your grill and extend its lifespan. This cover shields your grill from the elements, preventing exposure to rain, snow, and harsh sunlight that can lead to rust or wear over time.

By keeping moisture and debris at bay, it helps maintain the integrity of the grill's components, ensuring consistent performance and durability. Whether storing your grill outdoors or during periods of non-use, using the cover is essential to preserving its quality.

Final Thoughts

Your fire grill is built to last, ready to fuel countless unforgettable BBQ moments for years to come. Treat it well, fire it up often, and you'll not only perfect live-fire cooking but also enhance the performance and flavour with every use.

Great barbecue isn't just about the ingredients—it's about mastering your equipment. Your investment in a grill is more than financial; it's the time spent honing your skills, understanding the nuances of heat, and creating incredible meals with confidence.

So, keep the flames burning and enjoy the journey—because at Grilling Gear UK, every meal is an unforgettable BBQ moment.