

ASADO GRILL | BBQ-S-C
ASSEMBLY INSTRUCTIONS

FLAMERY®

SAFETY INFORMATION

Welcome to the Flamery family! Our Asado 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 Flamery Asado 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.

Assembly Safety

- Carefully follow the assembly instructions provided. Ensure all parts are securely fastened.
- 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 Flamery Asado 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 Flamery 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. The firebox allows for continuous ember generation and heat control. Use the Ember Rake 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 lid or door, as hot air and smoke can escape rapidly.
- Use caution when using the winch handle and winch release, as these parts may become hot.

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 regularly to prevent build-up of grease and food particles.
- 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 a suitable waterproof cover.

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 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 sleeve 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.

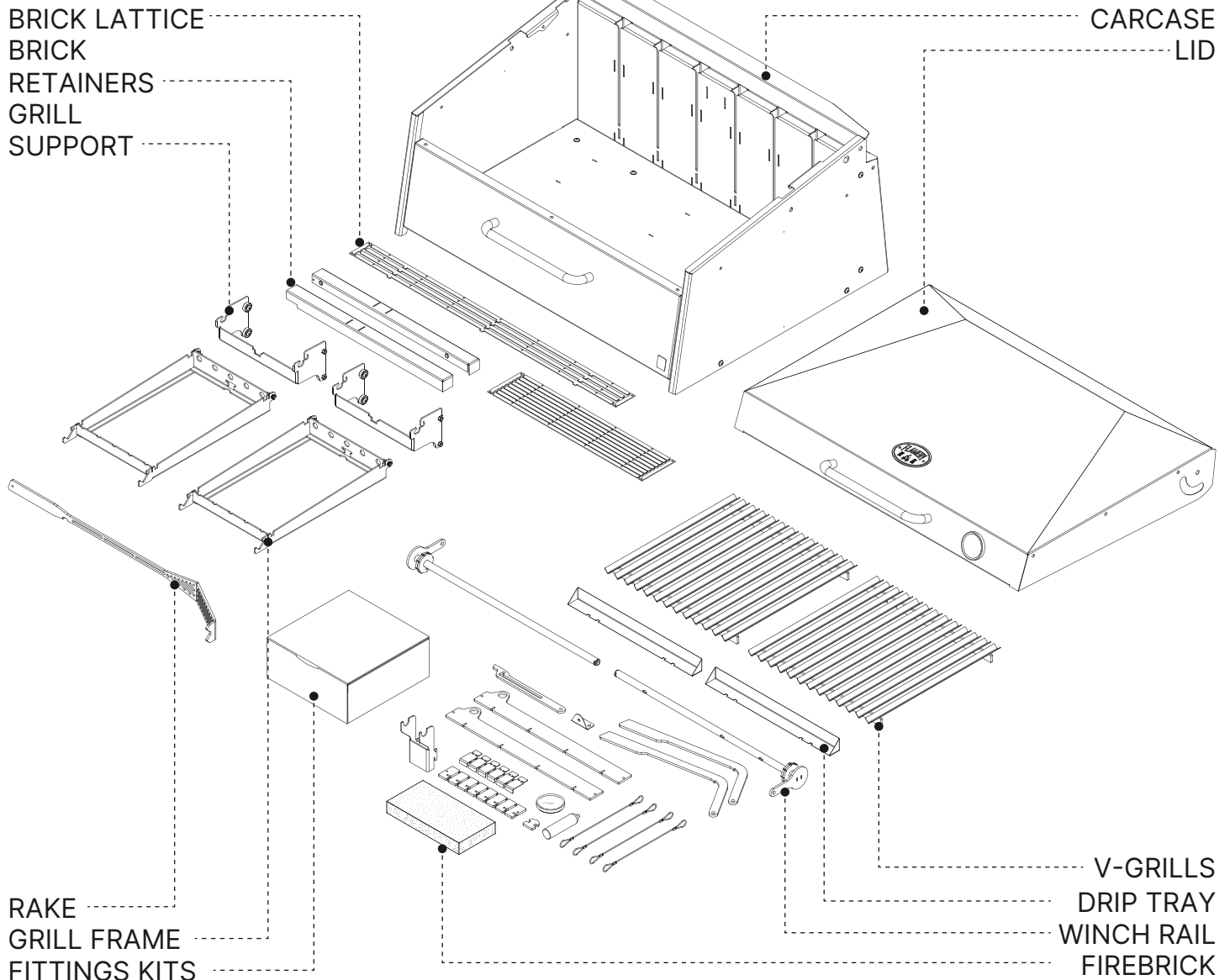
The use of alcohol, prescription or non-prescription drugs may impair the consumers ability to assemble or operate the device safely.

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

Replacement parts should **ONLY** be purchased directly from Flamery.

WHAT'S IN THE BOX

PARTS - BBQ-S-C



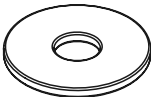
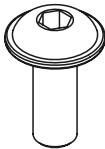
PARTS LIST

- | | |
|---|---|
| 1x Carcase - Small | 1x Thermometer |
| 1x Lid - Small | 2x Grill Lock |
| 1x Lattice Kit | 4x Steel Wire Assembly |
| 1x LH Side Brick Retainer | 2x Revolving Handle |
| 1x RH Side Brick Retainer | 1x Carcase Fittings Kit (BBQ-CARC-FKIT) |
| 2x Grill Support (246mm) | 1x Lid Fittings Kit (BBQ-LID-FKIT) |
| 2x Grill Frame (246mm) | 2x Grill Fittings Kit (BBQ-GRILL-FKIT) |
| 2x V-Groove Grill (395mm) | 2x Winch Fittings Kit (BBQ-WINCH-FKIT) |
| 2x Drip Tray (395mm) | 29x Firebricks |
| 1x Winch Rail - Small, Half Width, Left Hand | |
| 1x Winch Rail - Small, Half Width, Right Hand | |
| 2x Winch Release Handle | |
| 1x Lid Stay | |
| 1x Lid Stay Bracket | |
| 2x Side Brick Spacer | |
| 1x Winch Bracket | |
| 1x Brick Retainer Set (x6) | |
| 1x Brick Spacer Set (x8) | |

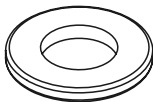
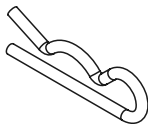
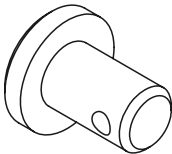
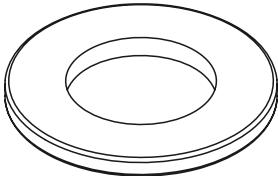
HARDWARE

HARDWARE KITS - BBQ-S-C (SCALE 1:1)

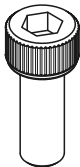
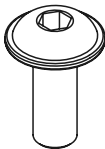
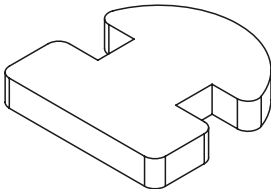
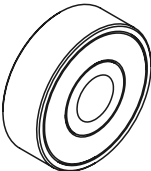
BBQ-CARC-FKIT (x1)

					
x2	x2	x4	x1	x1	x1

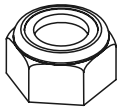
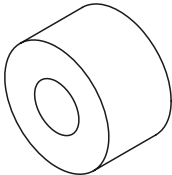
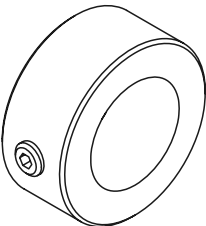
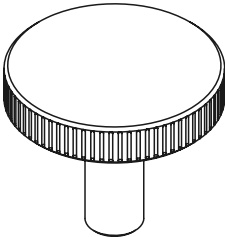
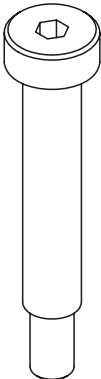
BBQ-LID-FKIT (x1)

				
x6	x2	x2	x1	

BBQ-GRILL-FKIT (x2)

				
x6	x2	x4	x1	x4

BBQ-WINCH-FKIT (x2)

					
x1	x1	x1	x2	x1	x1

UNBOXING BBQ-S-C

The packaging of your grill has been designed to protect it during transport and to make the un-boxing of your grill a straight forward process. Parts should be moved to the installation location, piece by piece, and assembled in situ to prevent unnecessary lifting.

Parts may have shifted during transit, please be careful when opening the crate.

WINCH RAIL

V-GROOVE GRILL

V-GROOVE GRILL

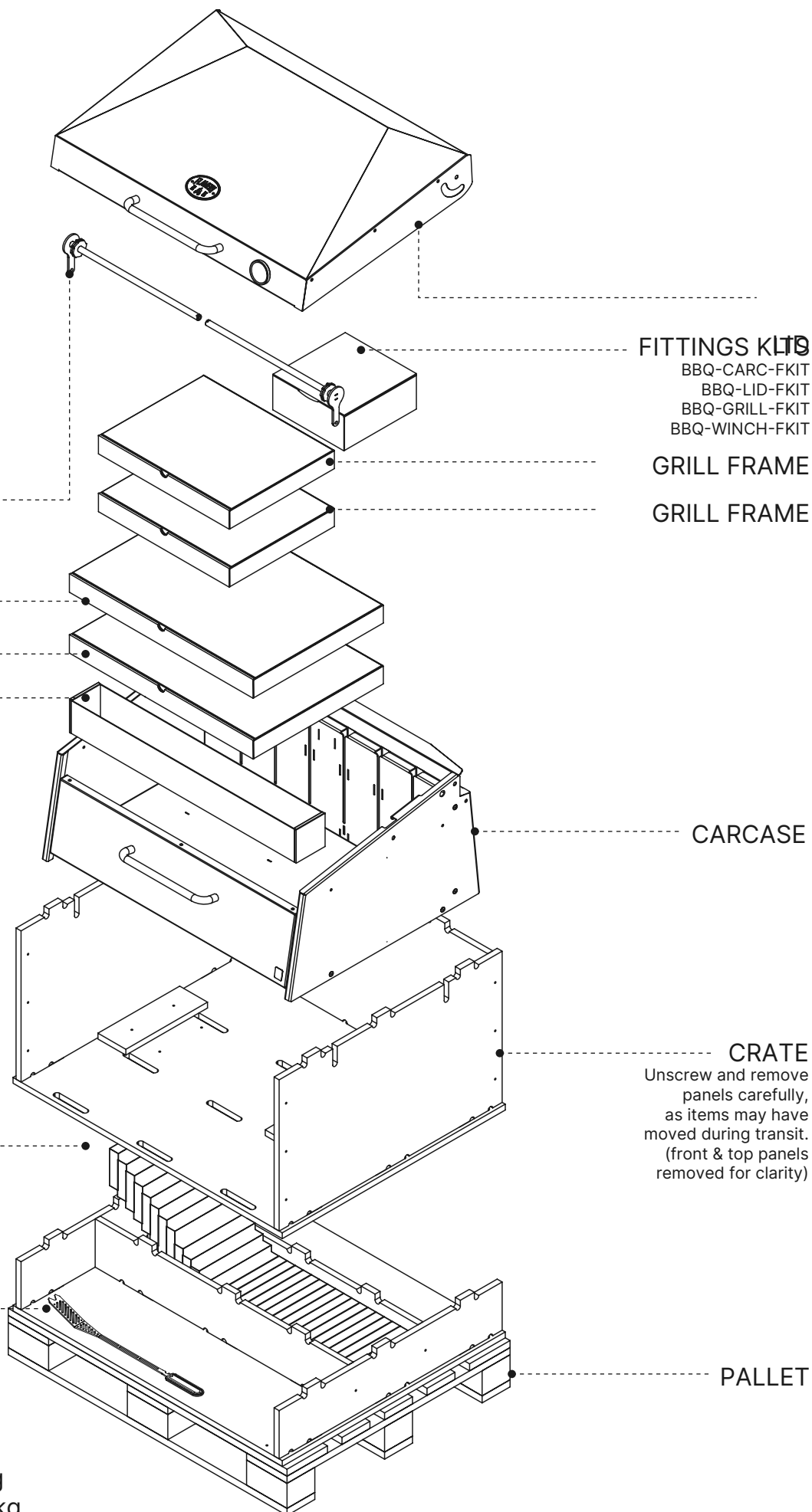
GRILL SUPPORT
DRIP TRAY

FIREBRICKS

EMBER RAKE



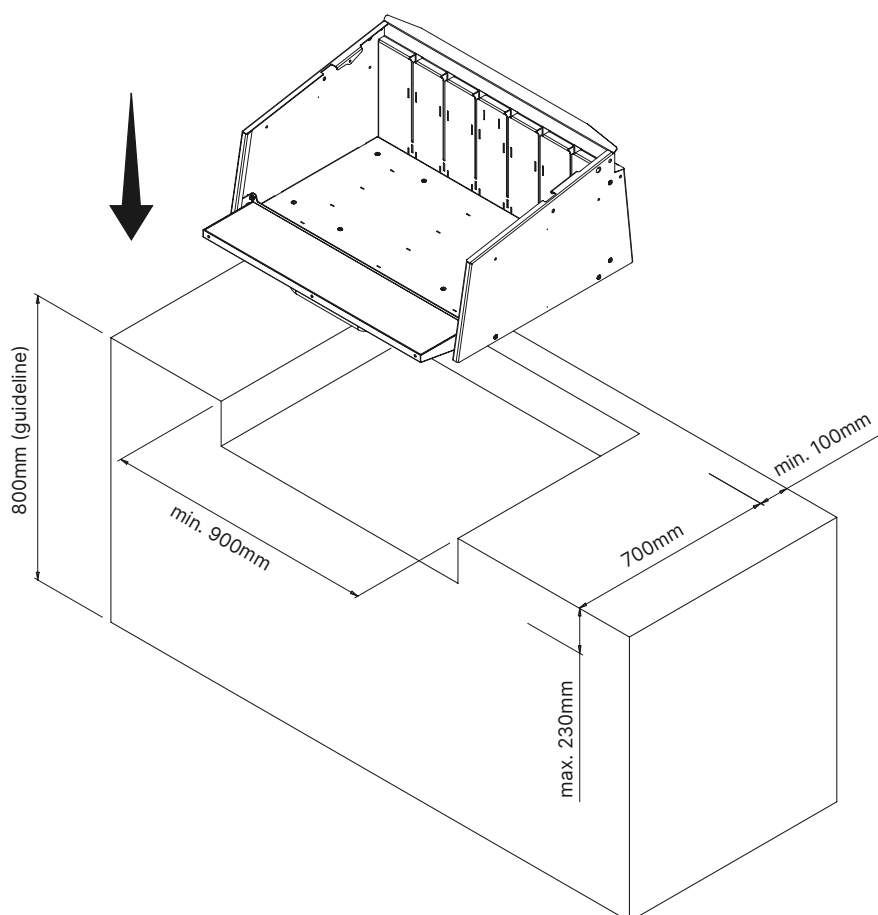
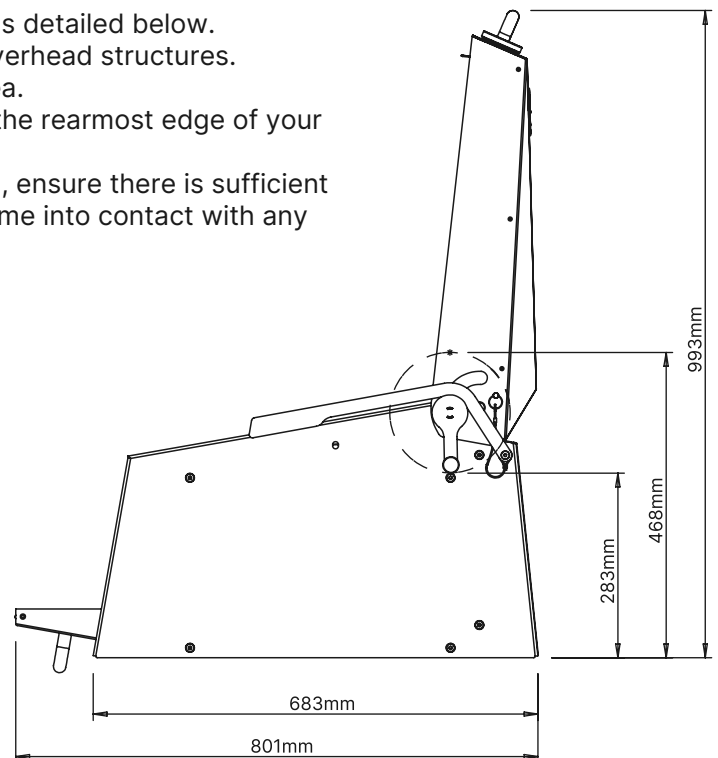
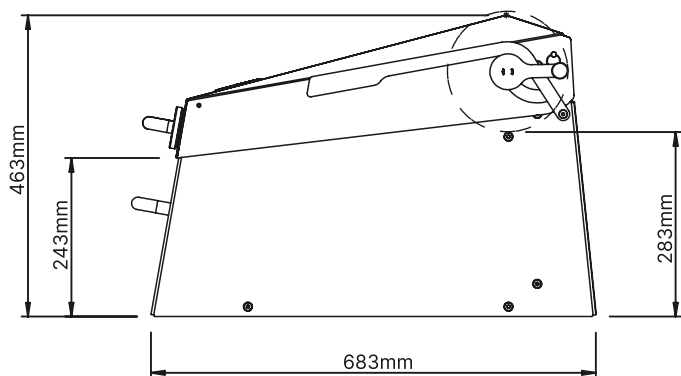
PACKED WEIGHT - 173kg
PRODUCT WEIGHT - 117kg



ASSEMBLING A BUILT-IN BBQ



- Before assembling your built-in Asado Grill, identify and prepare the location in which it will be placed.
- Your Asado Grill will become VERY HOT during use.
- Built-in Grills must be placed on top of a level, non-combustible base - ideally a solid masonry construction.
- Under no circumstances should your grill be placed on top of combustible materials.
- Ensure there is sufficient clearance around your grill as detailed below.
- Position your grill away from any roof overhangs or overhead structures.
- Do not operate your grill indoors or in an enclosed area.
- When open, the lid of your grill will not protrude past the rearmost edge of your Grill.
- The lid of your grill can become VERY HOT during use, ensure there is sufficient clearance behind your grill and that the lid will not come into contact with any combustible material.

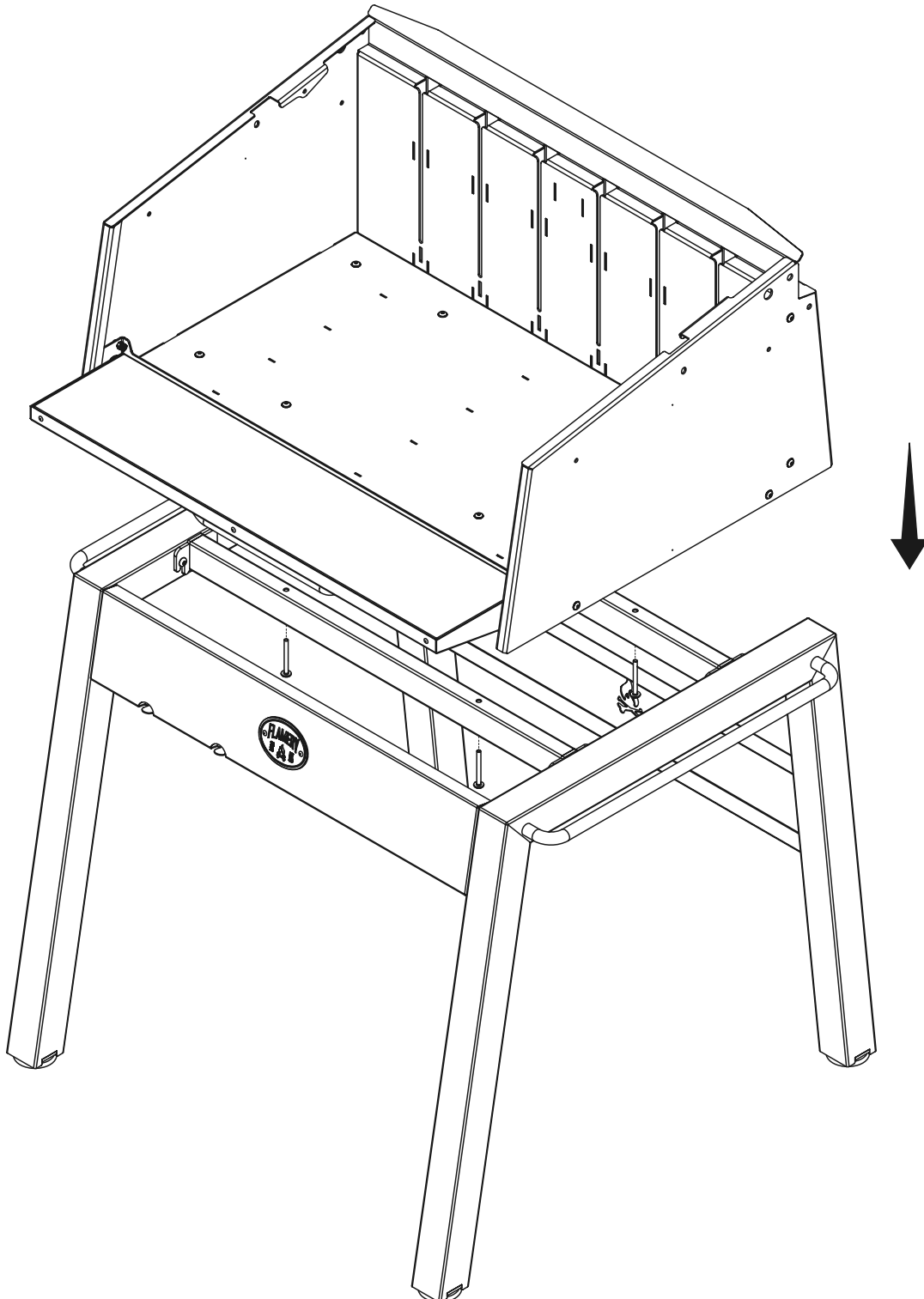


- Your grill is designed to sit on a level, stable base.
- The underside of your grill will become VERY HOT during use. Ensure the surface upon which it is placed is non-combustible.
- Adhere to the clearance guidelines.
- With the help of another person, place your grill within the aperture or on the surface you have prepared.
- Once in situ, continue with the remaining assembly as detailed in this document.
- Do not try and move your grill once assembled, as it will be VERY HEAVY.

ASSEMBLING ON TOP OF A STAND



- Build your Asado Grill Stand following the assembly instructions provided.
- Place your stand in it's intended final position.
- Adjust the levelling feet to ensure your stand is sitting level and is stable.
- **WARNING!** The complete Stand and BBQ will be VERY HEAVY - do not attempt to move once assembled.
- With the help of another person, lift the body of the BBQ on to the Stand.
- Fix the BBQ to the Stand through the cross rails and into the support rails on the underside of the grill with 4x M6×60mm bolts.



Found in:
BBQ-STND-FKIT

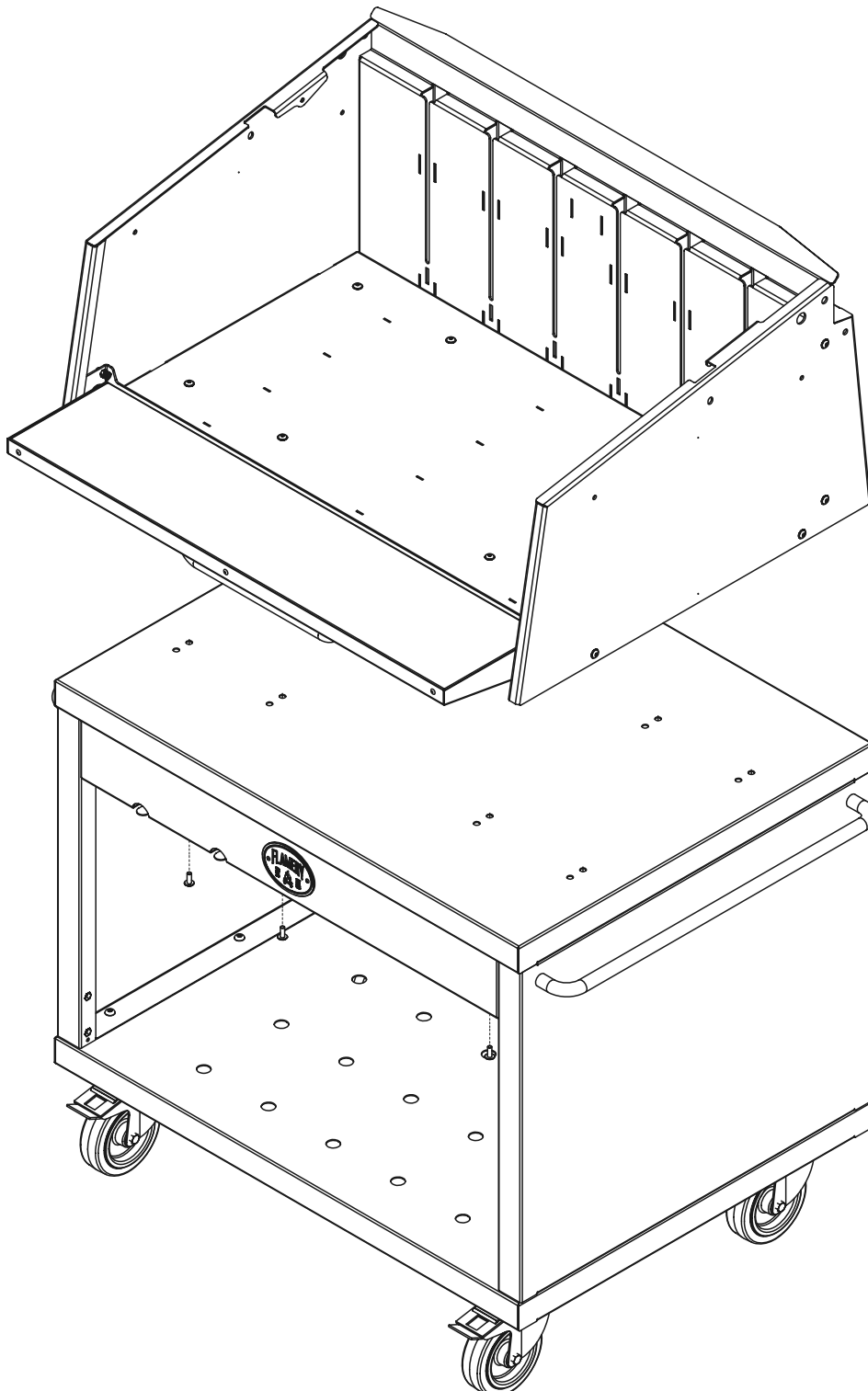


x4

ASSEMBLING ON TOP OF A TROLLEY



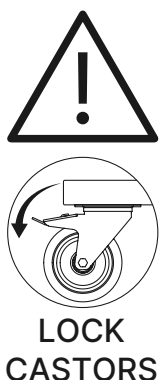
- Build your Asado Grill Trolley following the assembly instructions provided.
- Place your Trolley in it's intended final position.
- **WARNING! LOCK CASTOR WHEELS.**
- **WARNING! The complete Trolley and BBQ will be VERY HEAVY - do not attempt to lift once assembled.**
- With the help of another person, lift the body of the BBQ on to the Trolley.
- Fix the BBQ to the Trolley through the Top Panel of the Trolley and into the support rails on the underside of the grill with 8x M6×16mm Flanged Socket Screws.
- The fixing holes in the Trolley Top are doubled to prevent assembly and misalignment errors - centralise the BBQ on the trolley and fix to the holes in the rails that align with the top panel.



Found in:
BBQ-TRLY-FKIT



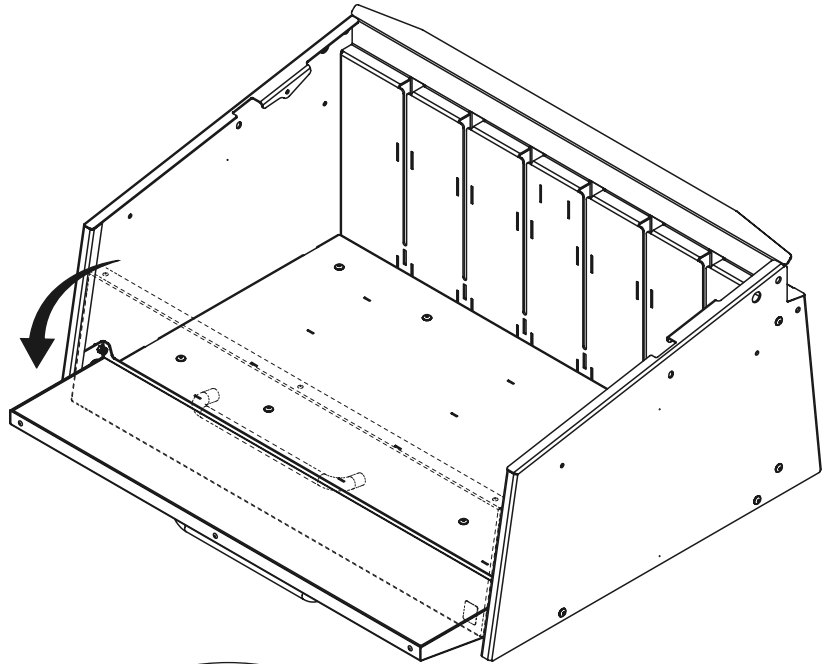
x8



**LOCK
CASTORS**

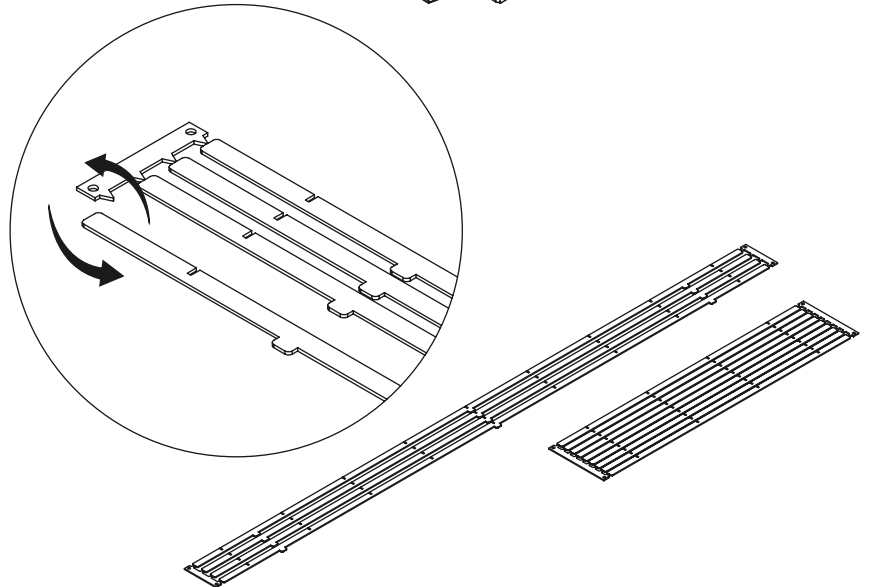
1

- Open the door of your BBQ Carcase.



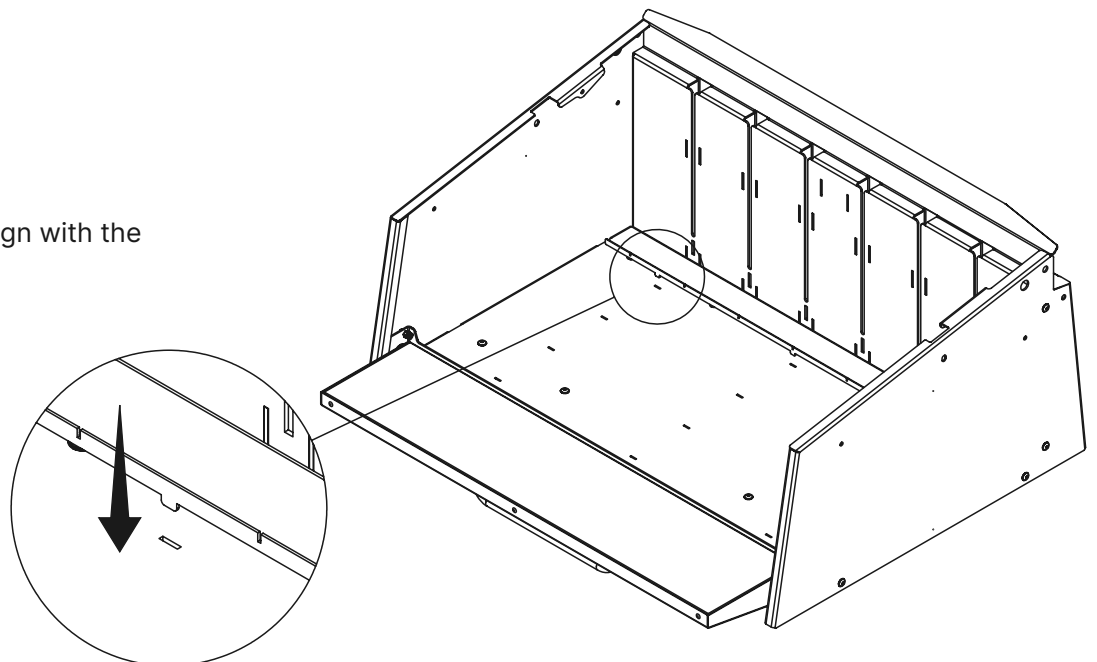
2

- Snap the lattice parts away from the holders by twisting to break the small tab of steel.



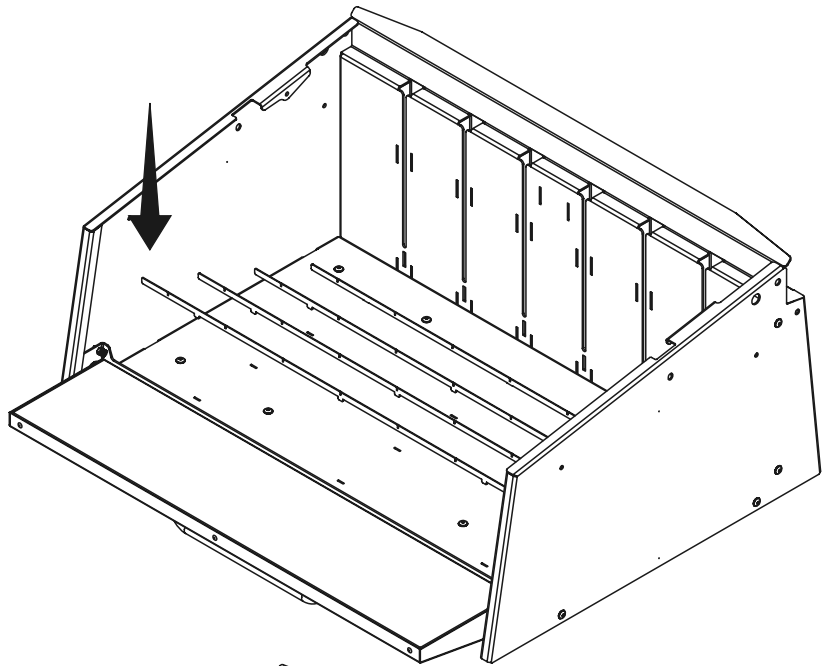
3

- The long lattice parts align with the slots in the base panel.



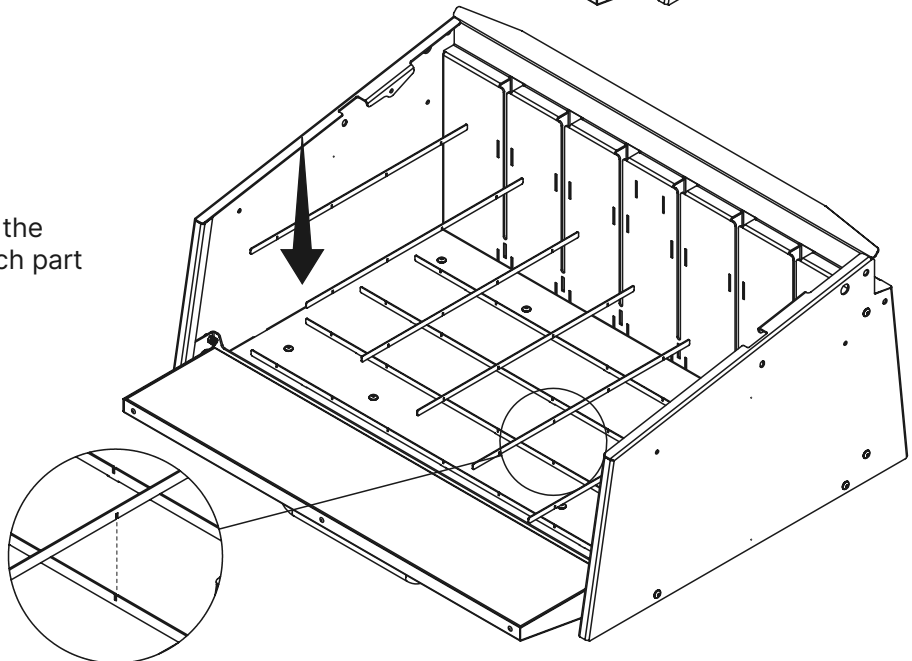
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- Position all long lattice parts by aligning with the slots in the base and pushing into position.



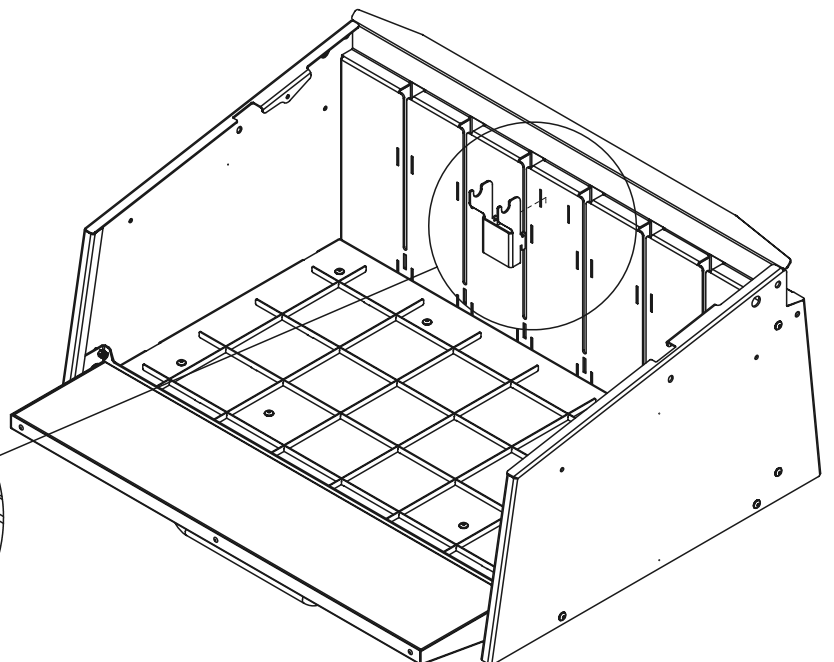
5

- Slot the short lattice parts into the long by aligning the slots in each part and pushing together.

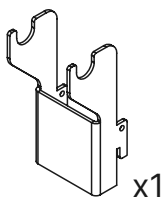


6

- Slot the winch bracket into the central two slots on the back panel.



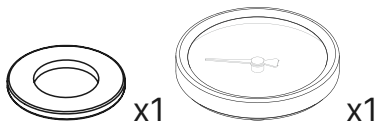
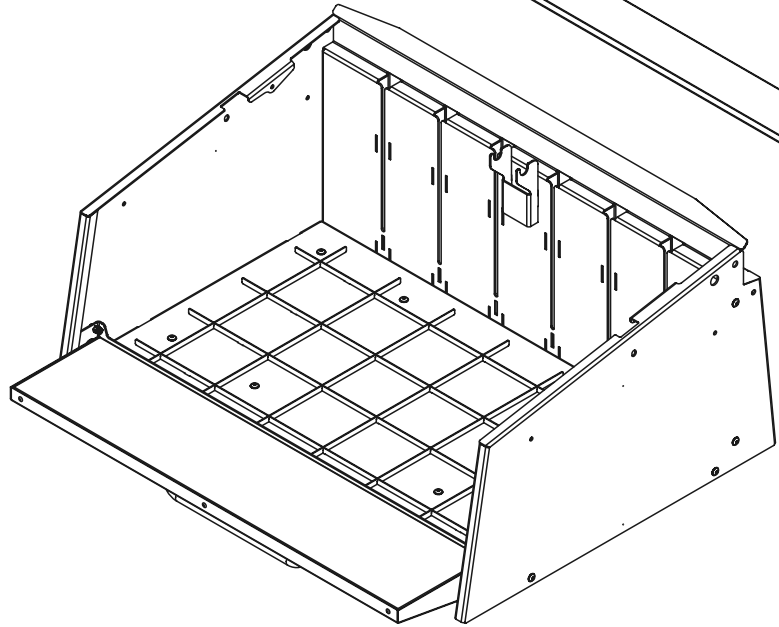
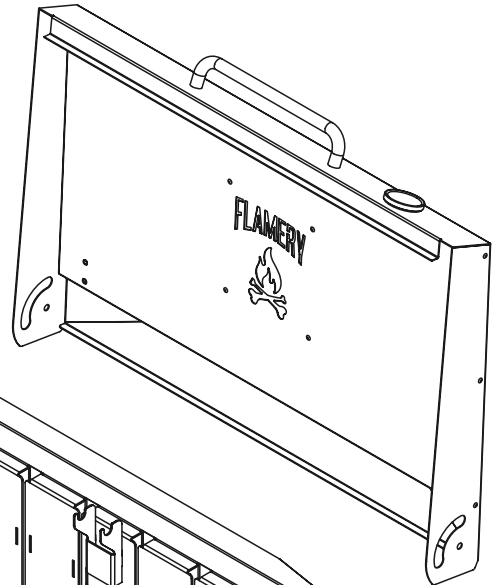
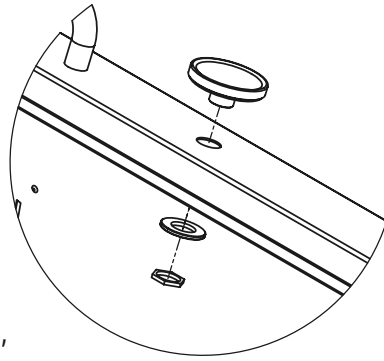
Found in:
BBQ-CARC-FKIT



7



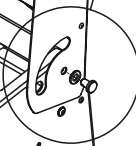
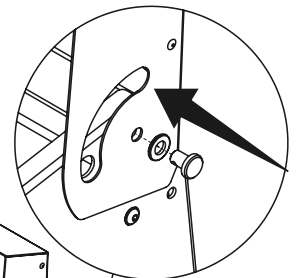
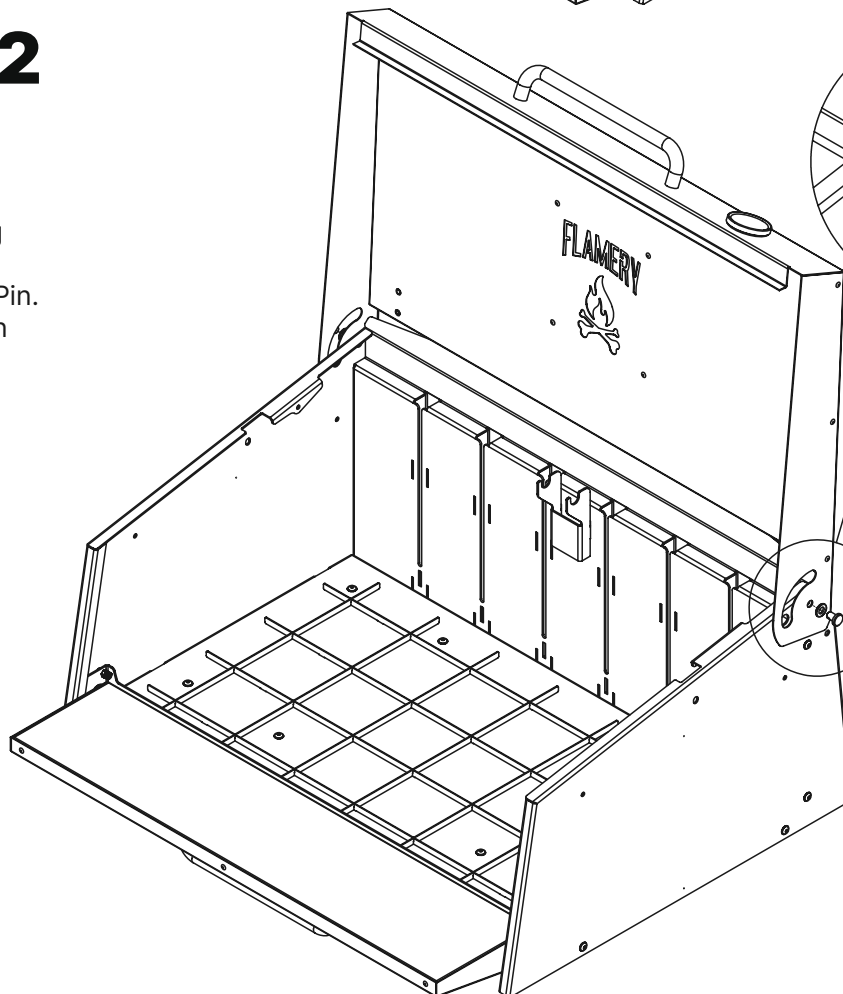
- With the help of another person, position the lid on the BBQ.
- The bottom edge of the Lid will rest on the back edge of the BBQ carcass aligning the mounting positions for the Clevis pins.
- Attach the Thermometer to the Lid using the M20 nut and M20 washer provided.



8



- With one person holding the lid in place, place a washer onto the Clevis Pin.
- Then push the Clevis pin through the lid and BBQ carcass side.
- Repeat for both sides.

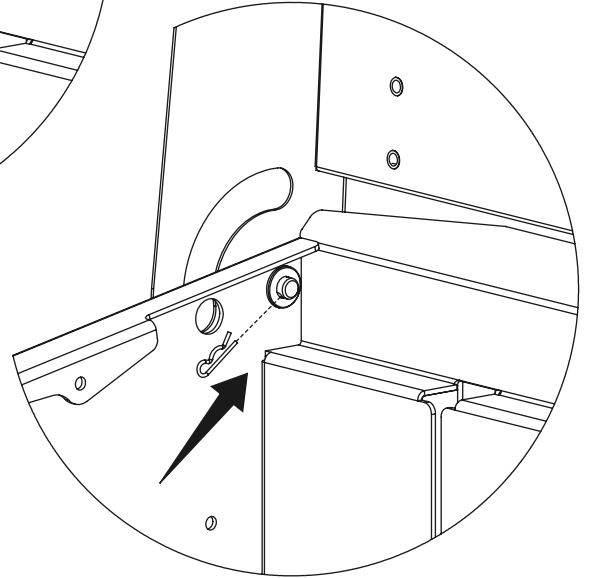
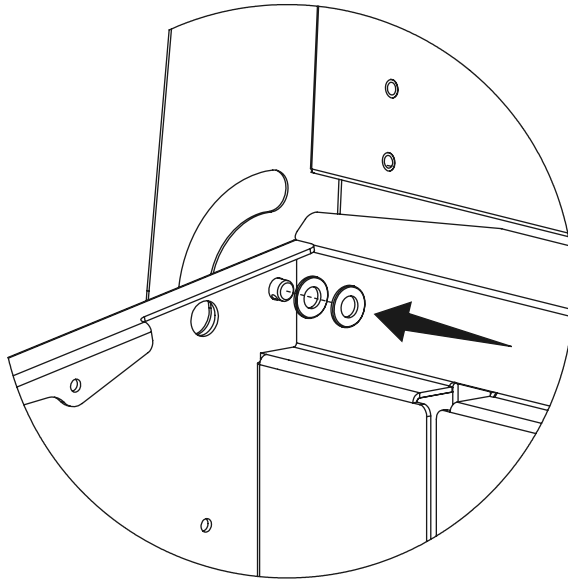


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BBQ-LID-FKIT



9

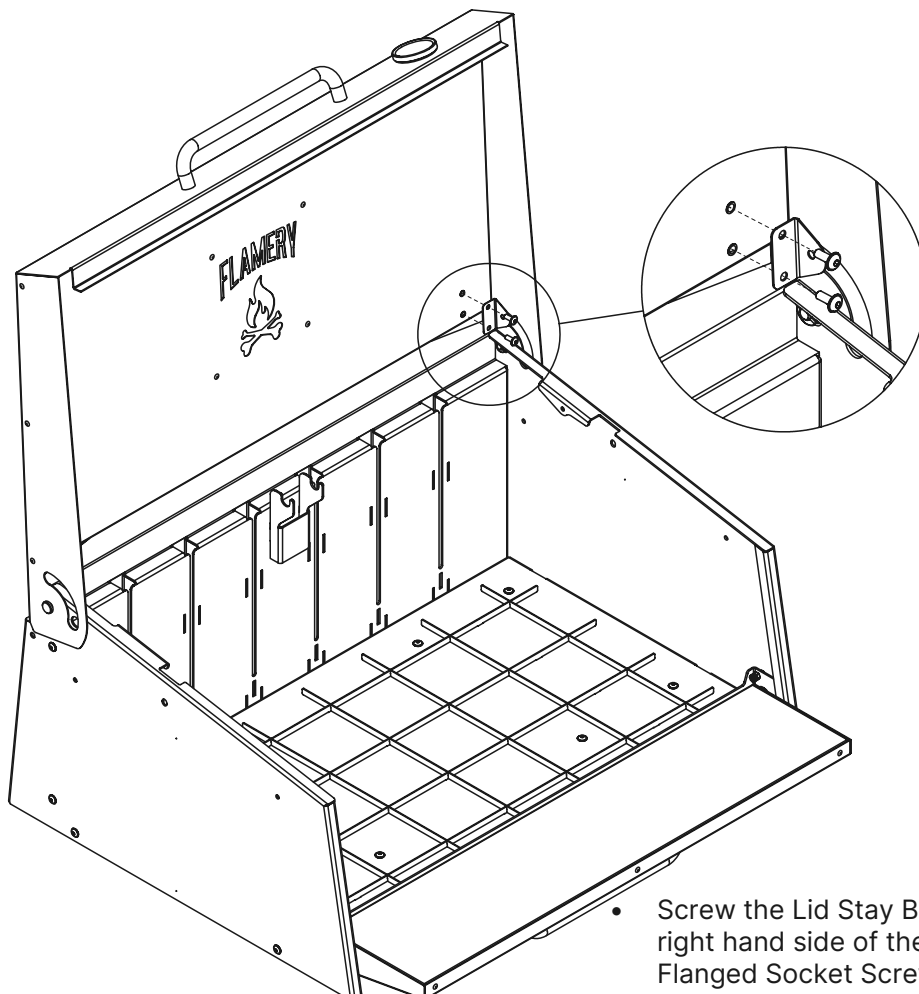
- Push two M10 Washers onto the Clevis pin.
- Then insert an R-Clip to lock in place.
- Repeat for both sides.



Found in:
BBQ-LID-FKIT



10

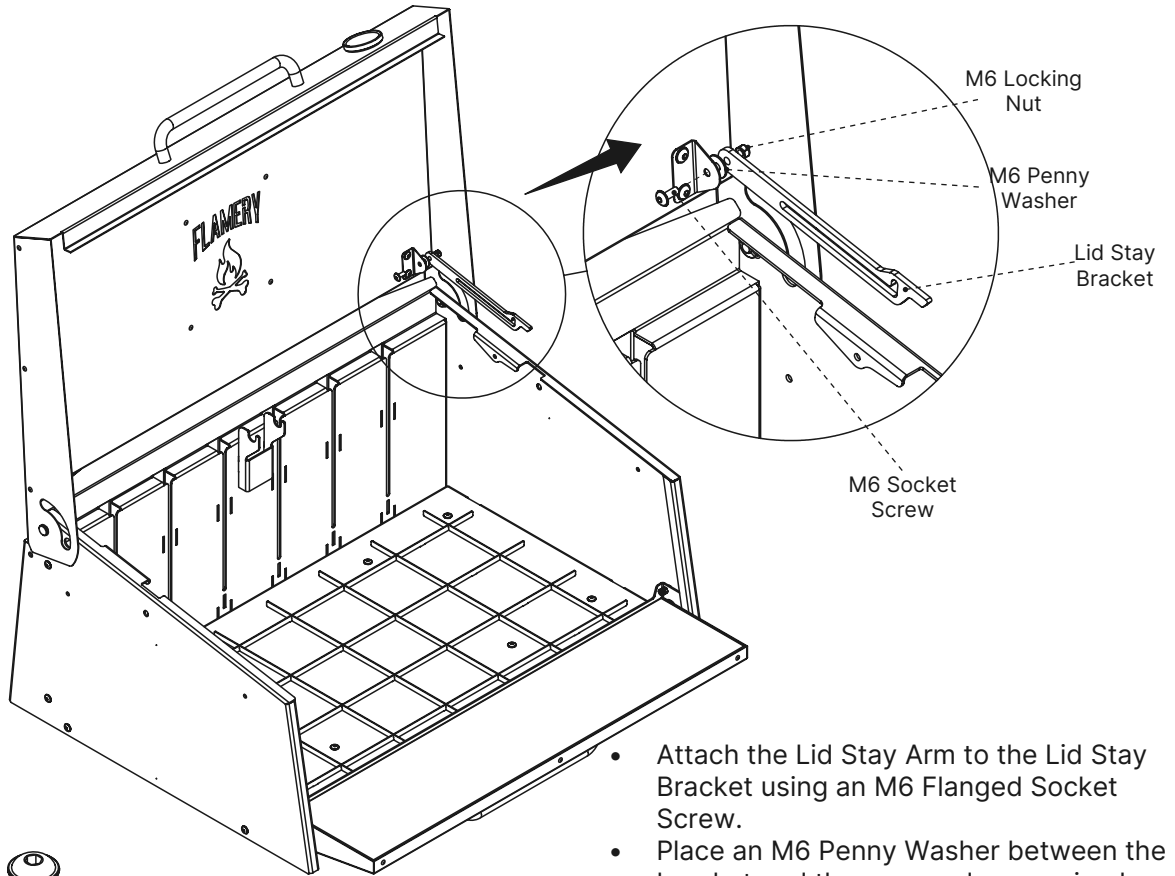


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BBQ-CARC-FKIT



- Screw the Lid Stay Bracket to the right hand side of the lid using 2x M6 Flanged Socket Screws.

11

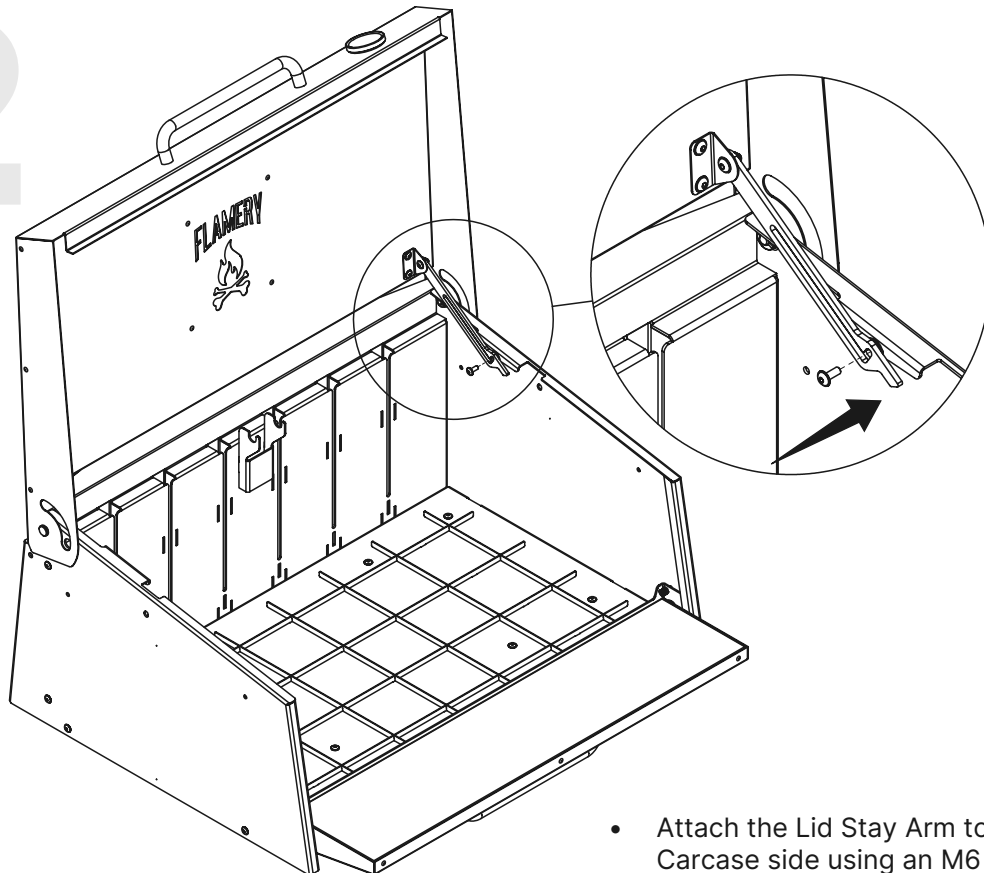


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BBQ-CARC-FKIT



- Attach the Lid Stay Arm to the Lid Stay Bracket using an M6 Flanged Socket Screw.
- Place an M6 Penny Washer between the bracket and the arm, and secure in place with an M6 All Metal Locking Nut.

12



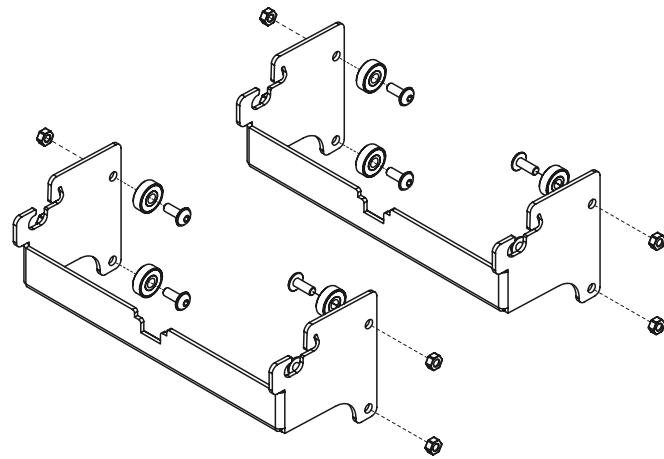
Found in:
BBQ-CARC-FKIT



- Attach the Lid Stay Arm to the BBQ Carcase side using an M6 Flanged Socket Screw.
- Place an M6 Penny Washer between the arm and the side, and secure in place with an M6 All Metal Locking Nut.

13

- Fix the steel bearings to the grill support frame using M6 Flanged Socket Screws and M6 All Metal Locking Nuts.

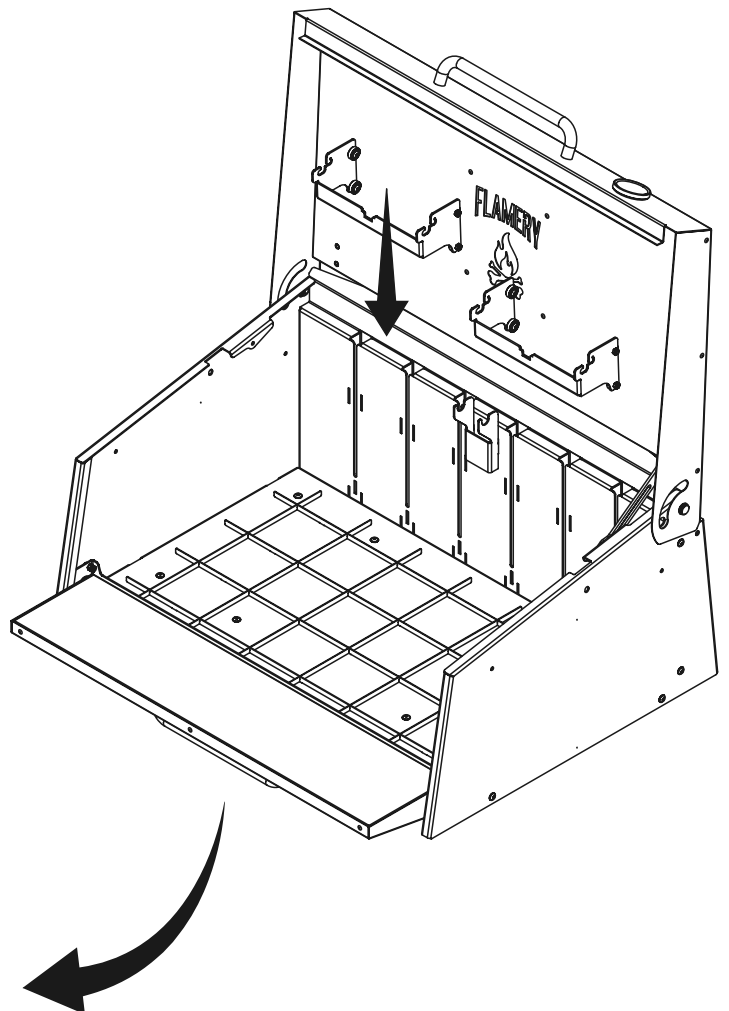
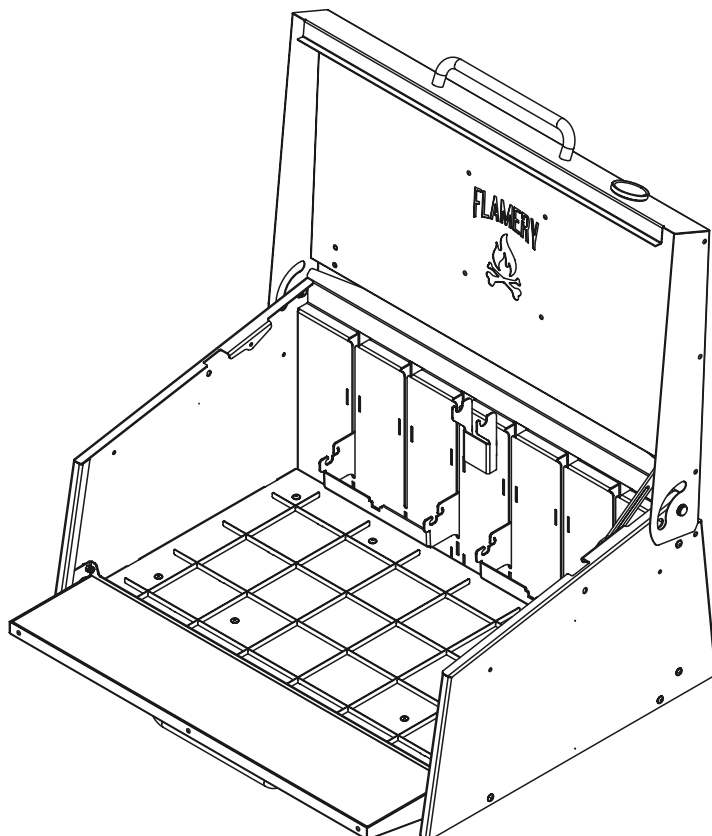


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BBQ-GRILL-FKIT



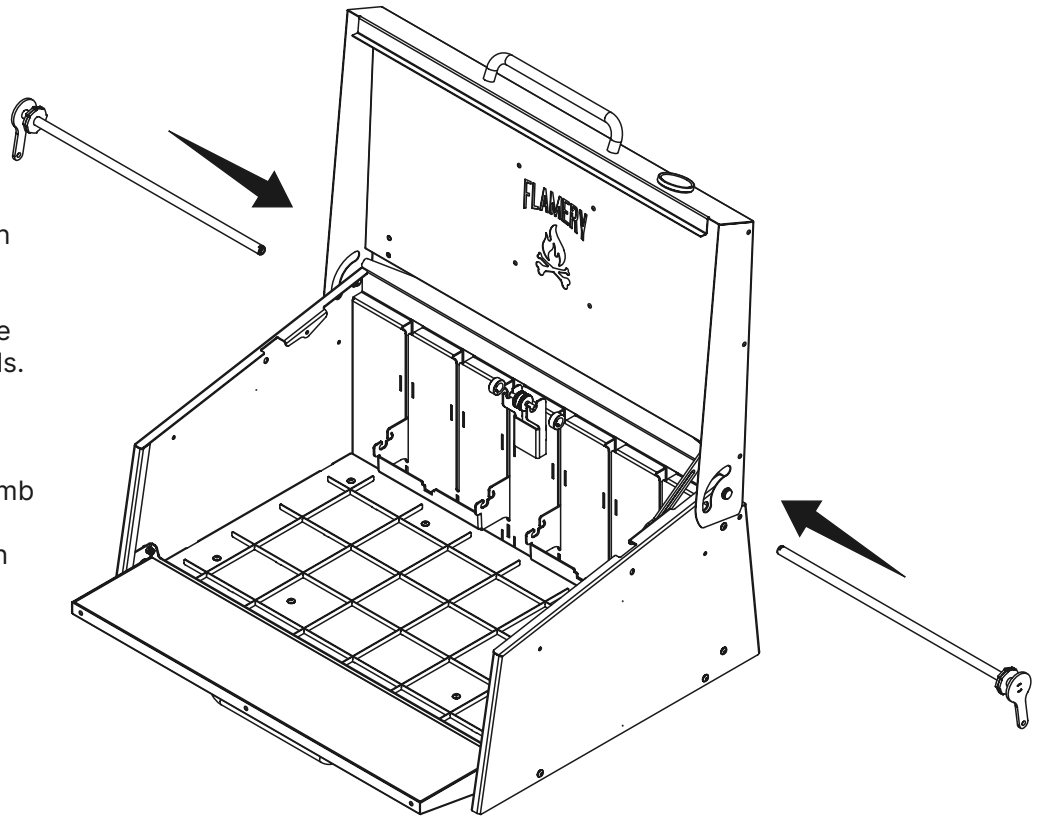
14

- Take the grill support frame, complete with bearings, and slide into the channels in the back panel.
- This grill support frame (246mm) will slot into the two outer slots as below.
- Rest the frame at the bottom of the slots.

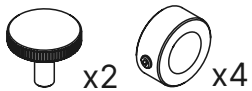


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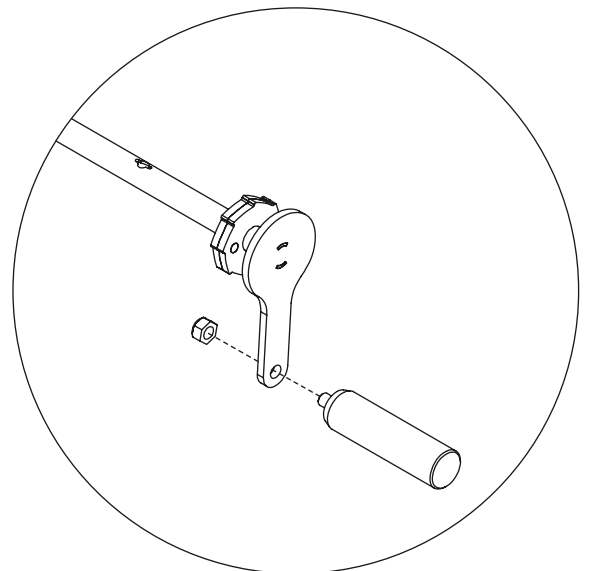
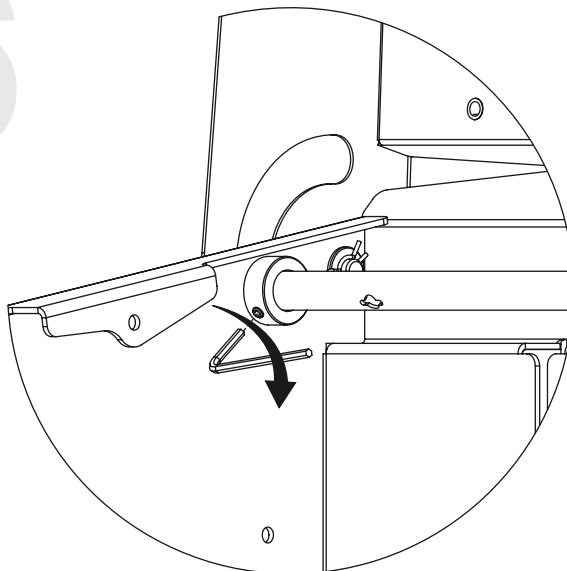
- Slide the Winch Rails through the lid (curved slot) and carcass sides.
- Once through the sides, slide the shaft collars onto the rails.
- Push the Winch Rail further into the BBQ and onto the central winch bracket.
- Once in position use the thumb screw to secure in place.
- Repeat for the second Winch Rail



Found in:
BBQ-WINCH-FKIT

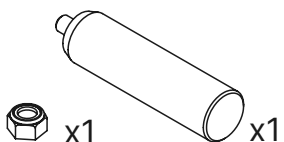


16



- Push the shaft collars against the inside edge of the BBQ carcass side and secure in place with a 3mm allen key.
- Repeat for the central shaft collars.
- Ensure the winch rail rotates freely, if stiff the shaft collars need to be moved away from the carcass side slightly.

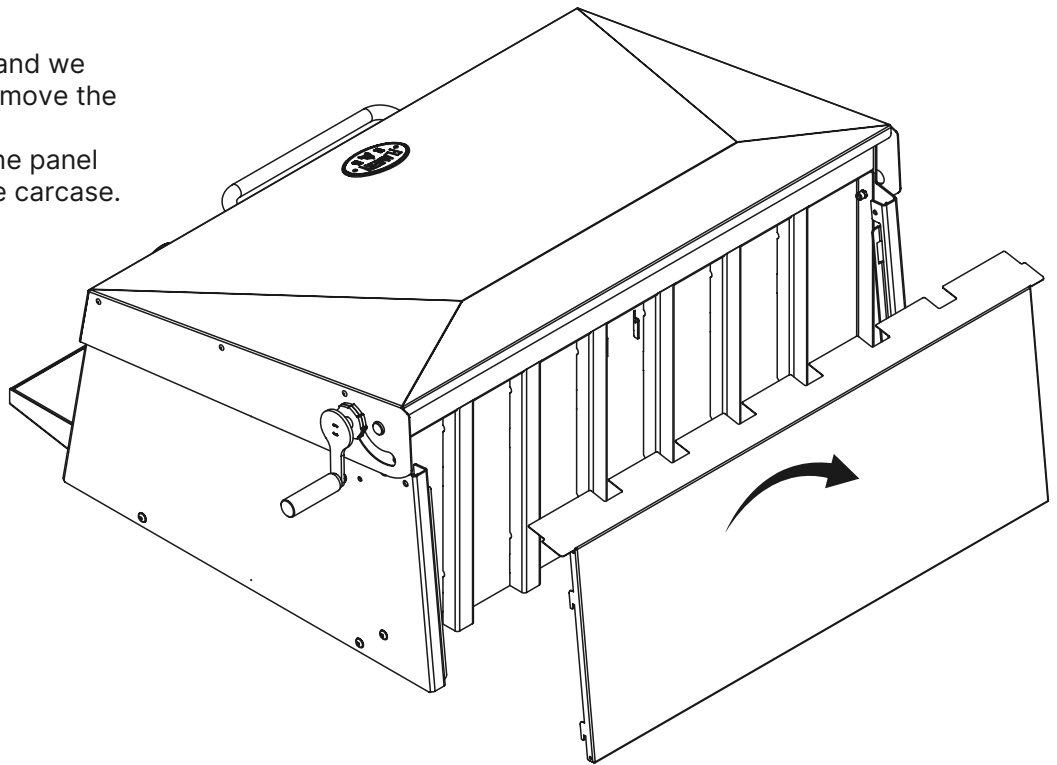
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BBQ-WINCH-FKIT



- Pass the threaded section of the revolving handles through the winch handles.
- Secure with M8 locking nuts.

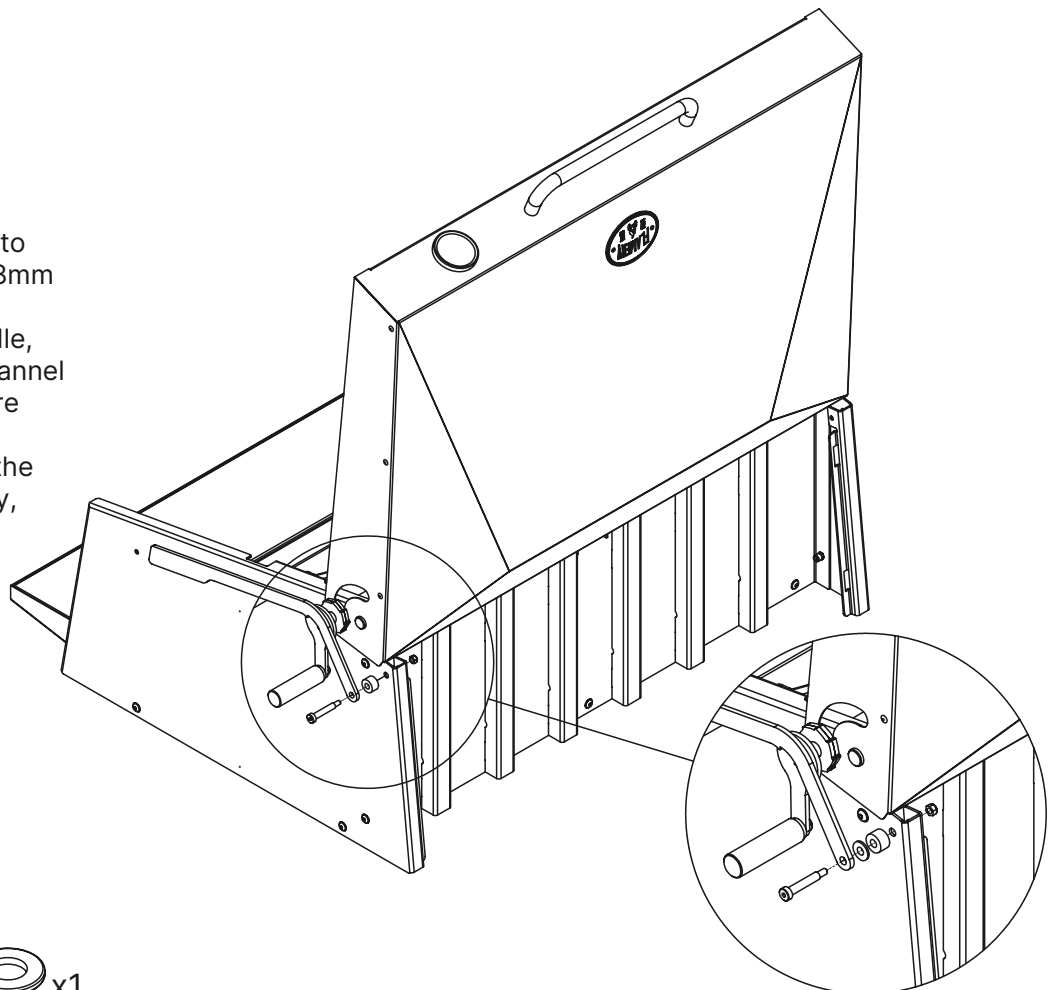
17

- To attach the winch hand we need to temporarily remove the rear shroud.
- To do this simply lift the panel and pull away from the carcass.

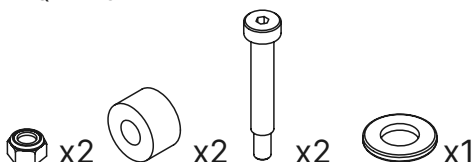


18

- Attach the Winch Handles to the frame using the M6 × 8mm x 40mm Shoulder Screws.
- Pass this through the handle, Washer, 20mm Spacer, channel in the side panel and secure with the M6 Nyloc Nut.
- Tighten the nut to ensure the Winch Handle moves freely, without wobbling.
- Repeat for the other side.
- REPLACE THE SHROUD.



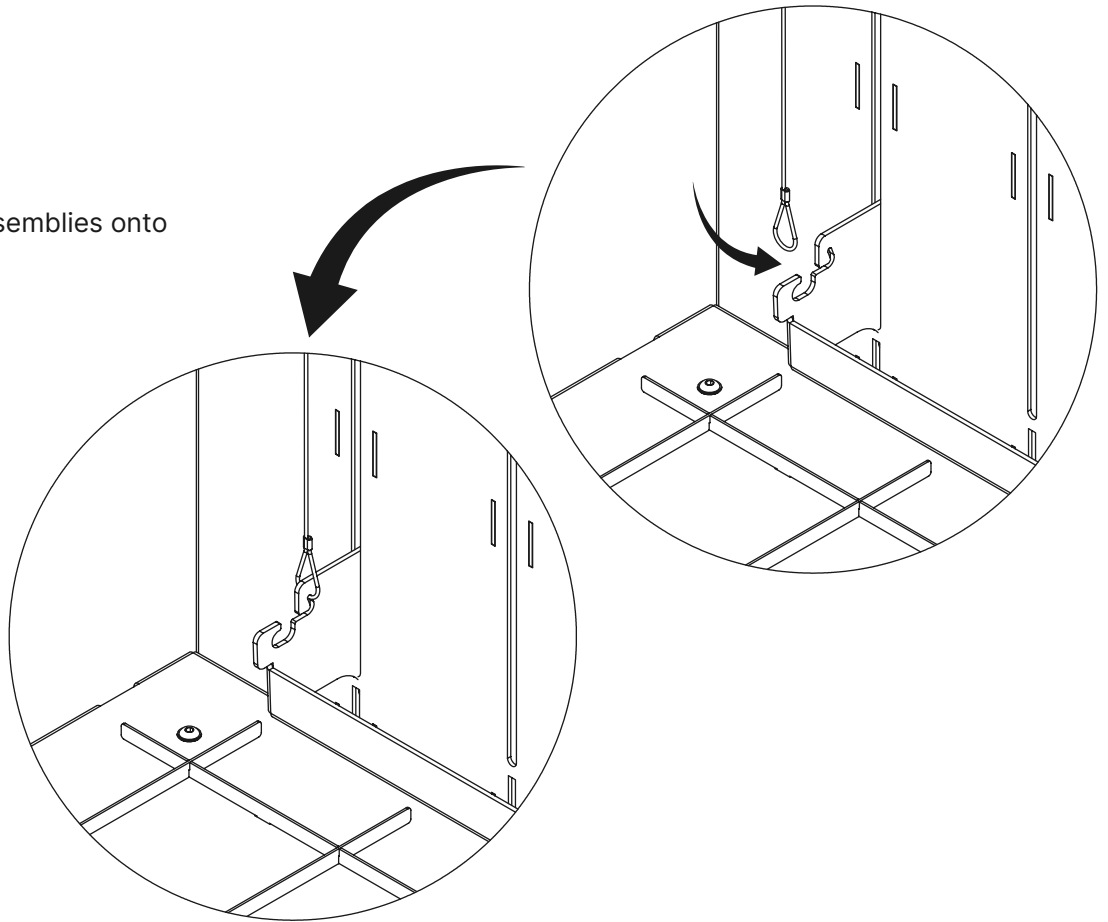
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BBQ-WINCH-FKIT



19

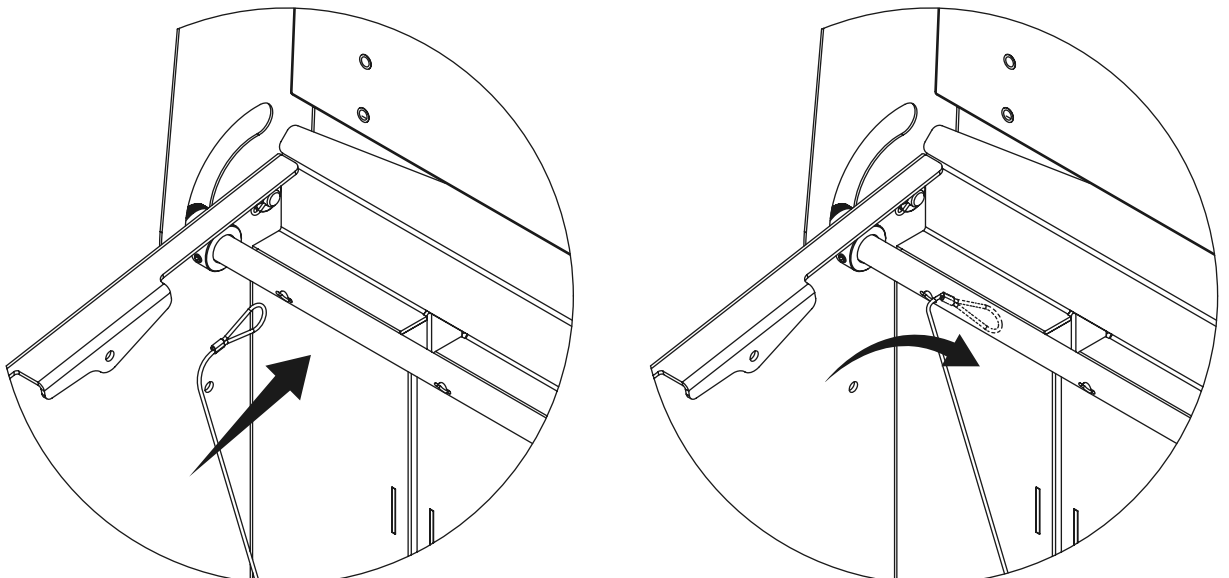
- Hook the steel wire assemblies onto the grill support frame.
- Repeat for both sides.

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BBQ-WINCH-FKIT



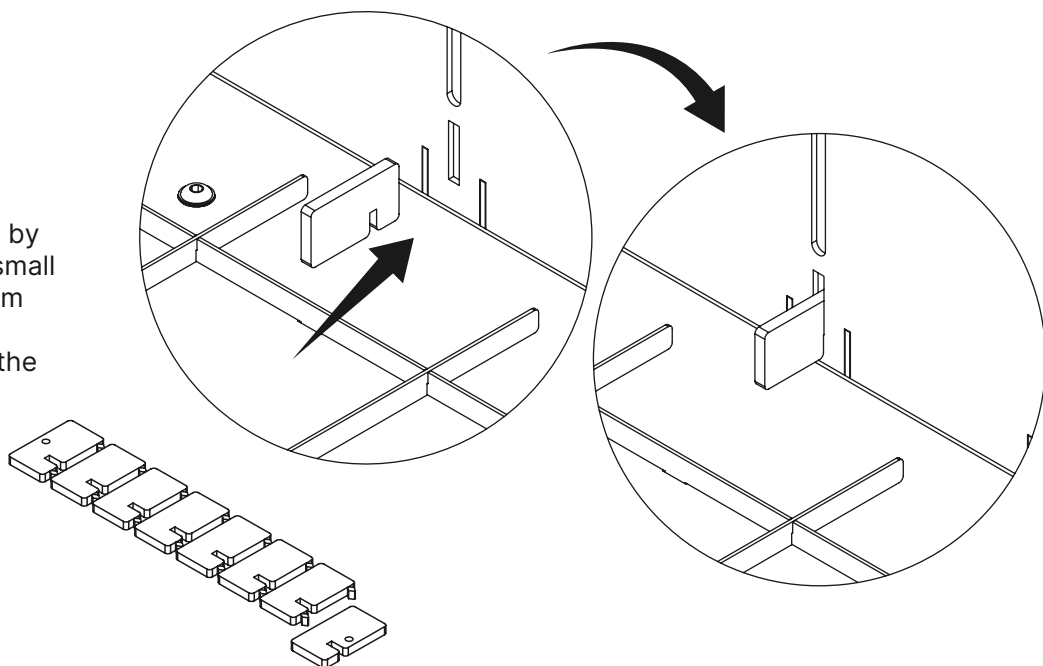
20

- Supporting the weight of the Grill Support Frame, lift the steel wire and insert into the hole in the rail.
- The hole used should be to the outside of the grill frame.
- To do so, compress the loop and push into the larger aperture in the rail.
- Force the loop of the wire to bend back in the direction of the grill frame and allow to expand.
- The wire should then rest in the smaller aperture and be secure.
- Repeat for both wires.



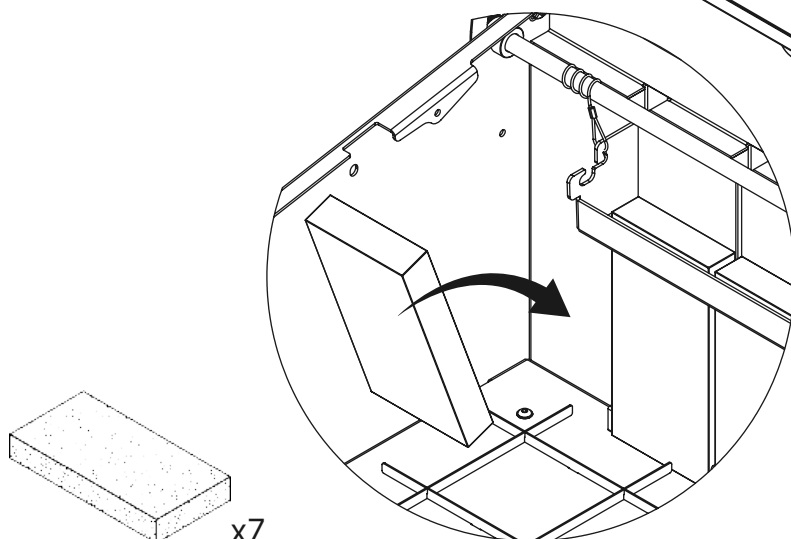
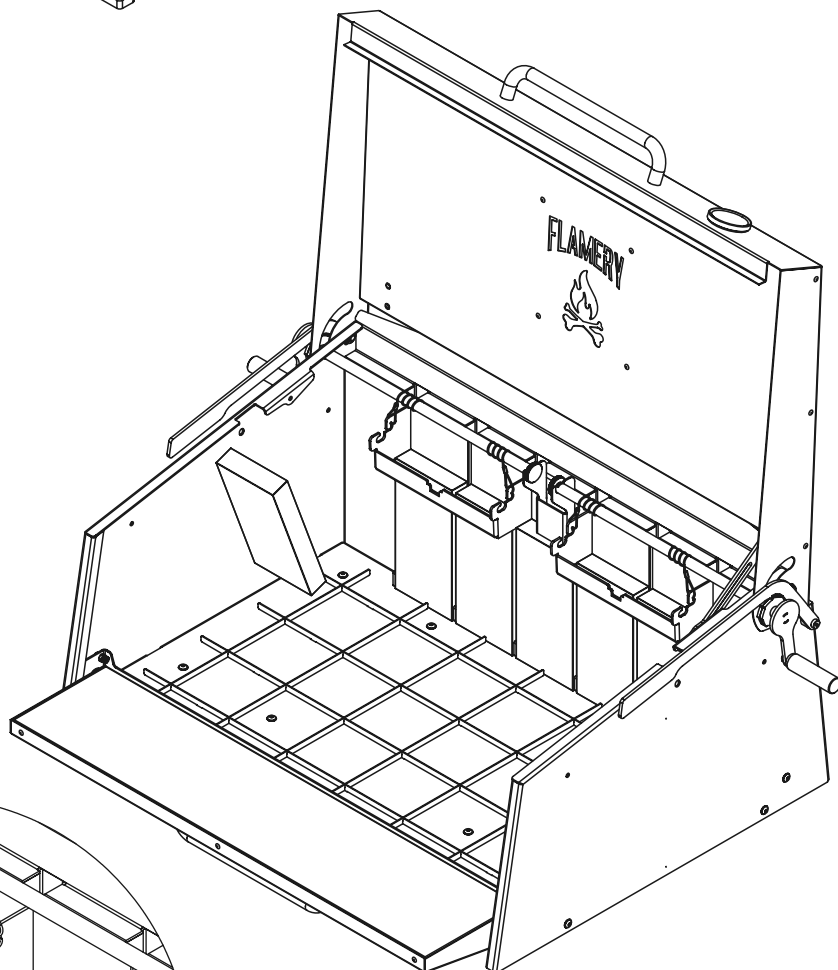
21

- Separate the Brick Spacers by twisting and snapping the small diamond shaped pieces from the main part.
- Then slot the Spacers into the slots in the back panel and allow to sit on the base.



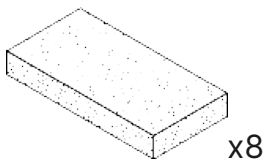
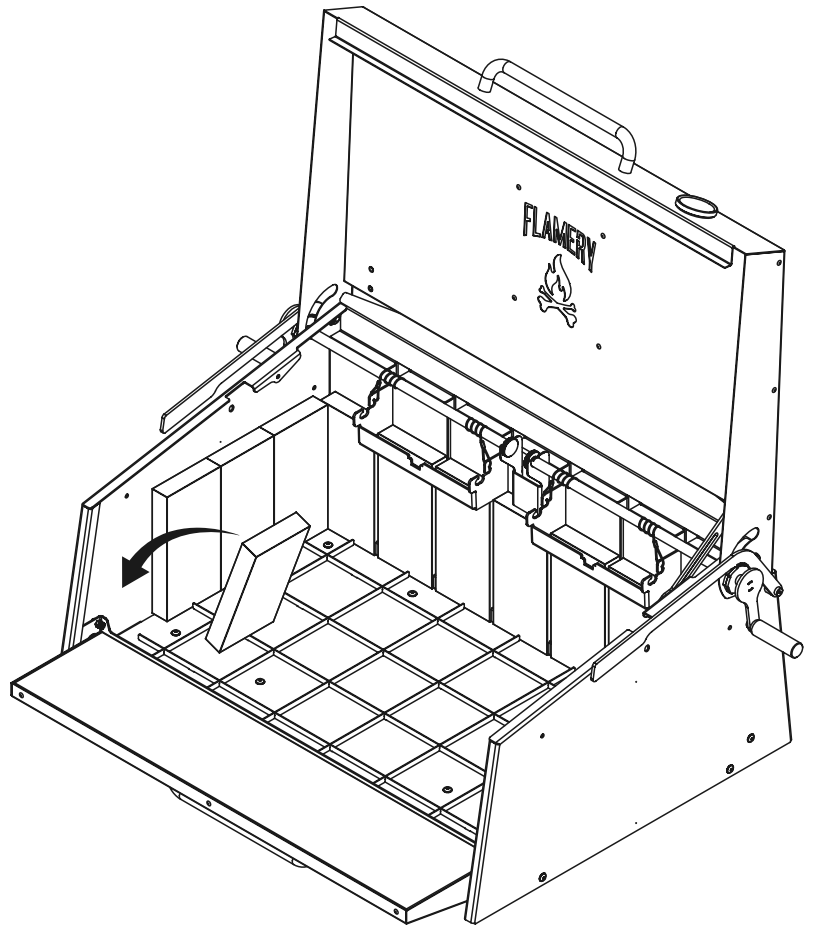
22

- Using the winch, wind the Grill Support Frame to the highest position.
- Then place the Firebricks along the rear of the BBQ.
- Centralise the bricks between the Brick Spacers.
- There will be a small gap to each end between the brick and the side.



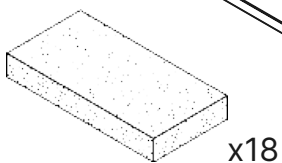
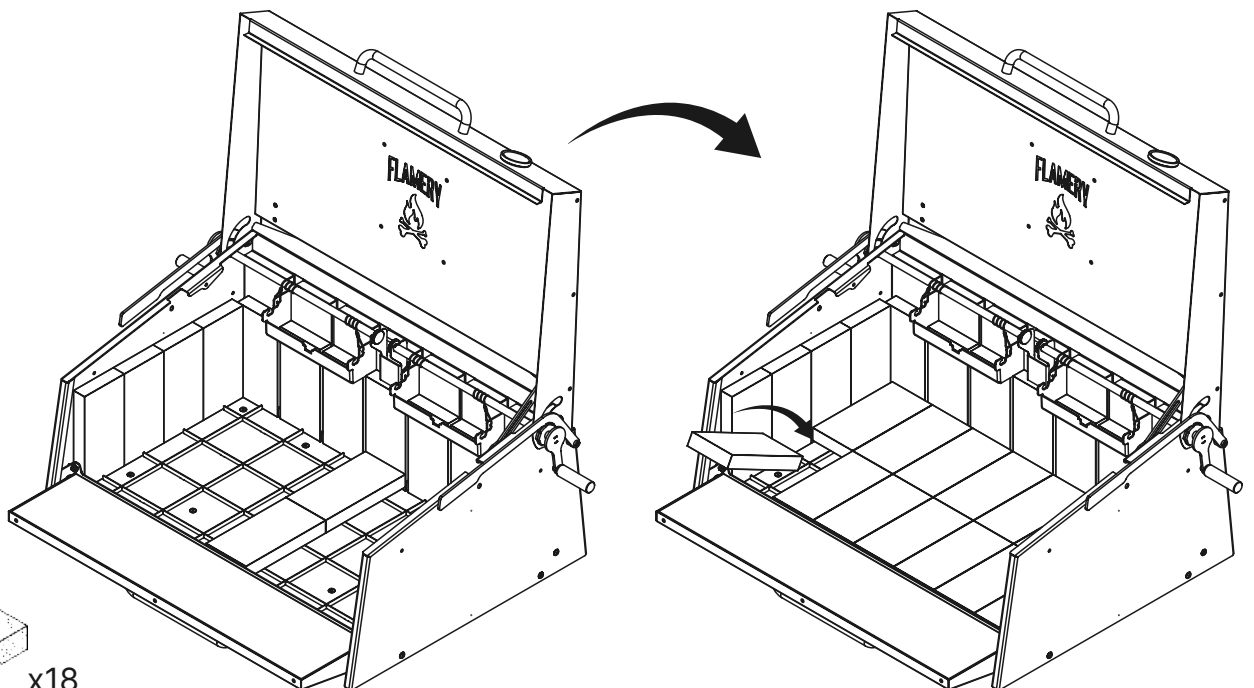
23

- Starting with the rear brick, and ensuring it is placed snug against the back brick, add the bricks down each side of the BBQ carcass.



24

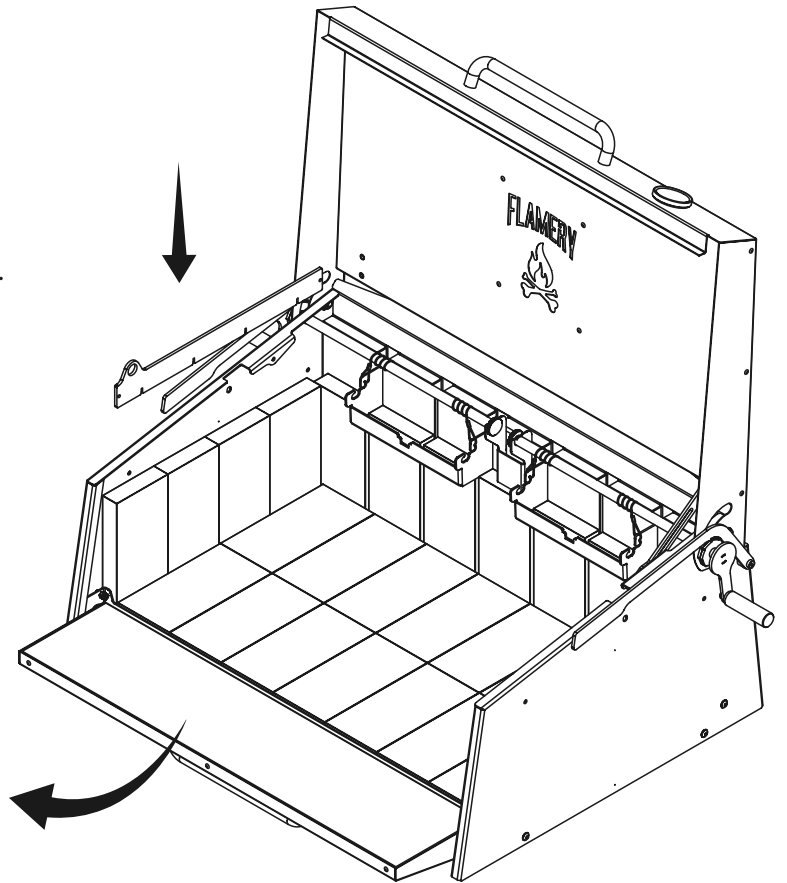
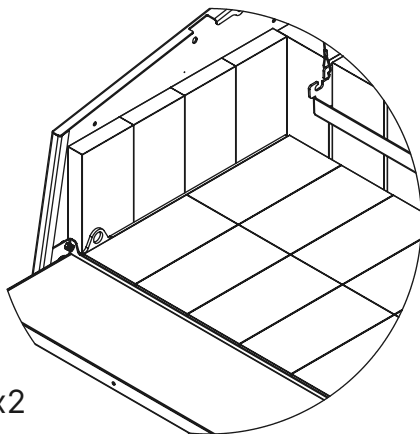
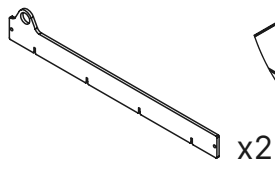
- Starting with the two central bricks, align these with the central rear brick and place on top of the brick lattice.
- Then place the remaining bricks either side to fill the base.
- The tolerance of the brick sizing means there may be slight gaps between the bricks, this is OK.



25

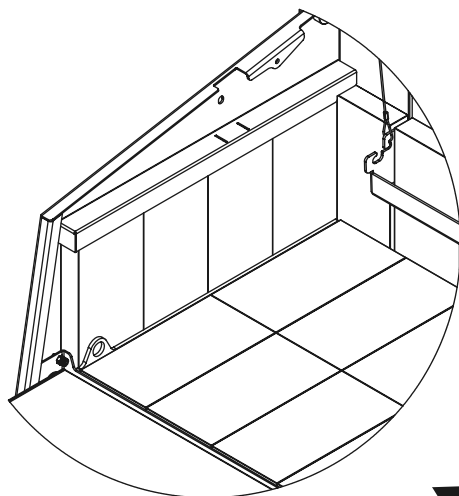
- Push the bricks towards the middle of the BBQ from each side, creating a small gap to each end.
- Slot the Side Brick Spacer into the gap to close up the spaces between bricks.
- ONLY REQUIRED IF SPACE ALLOWS DUE TO BRICK SIZING TOLERANCES

Found in:
BBQ-CARC-FKIT

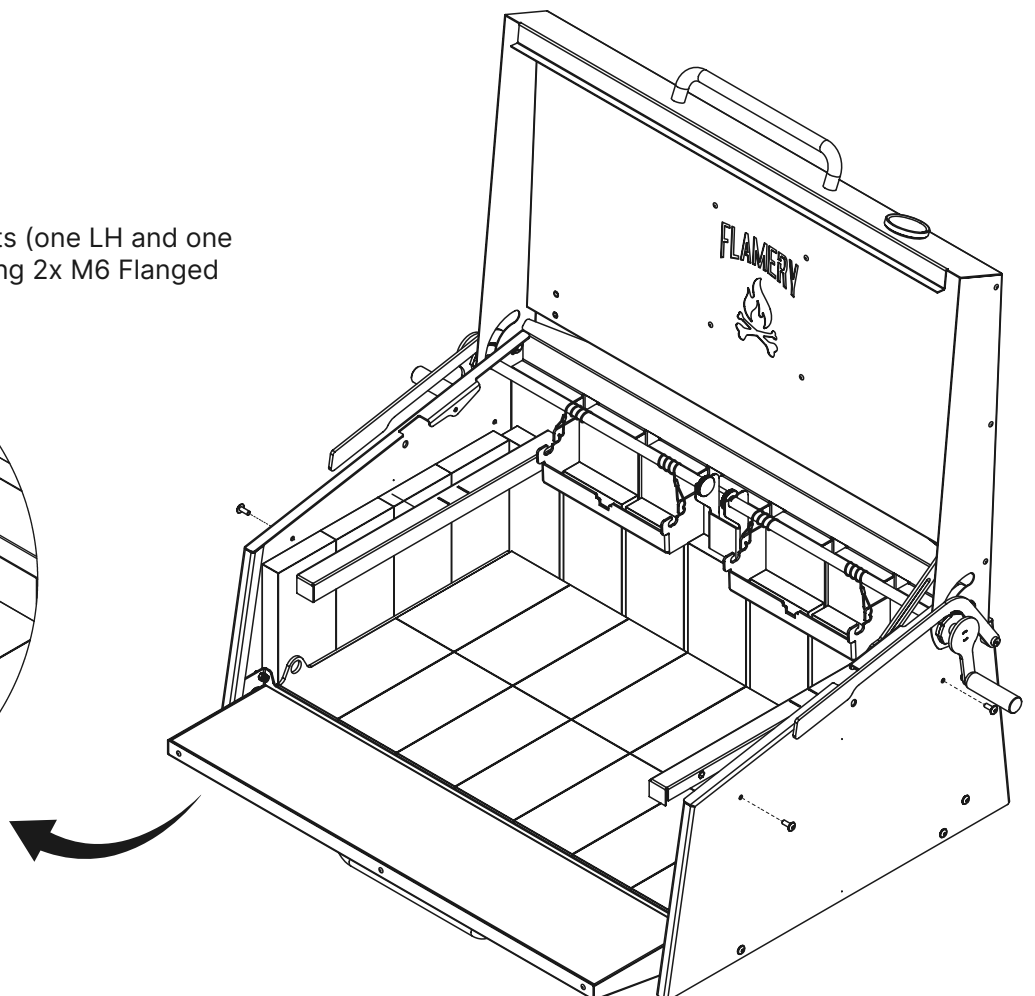


26

- Attach the Side Brick Brackets (one LH and one RH), to the carcass sides using 2x M6 Flanged Head Socket Screw each.

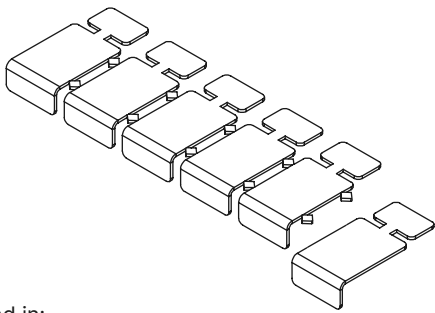


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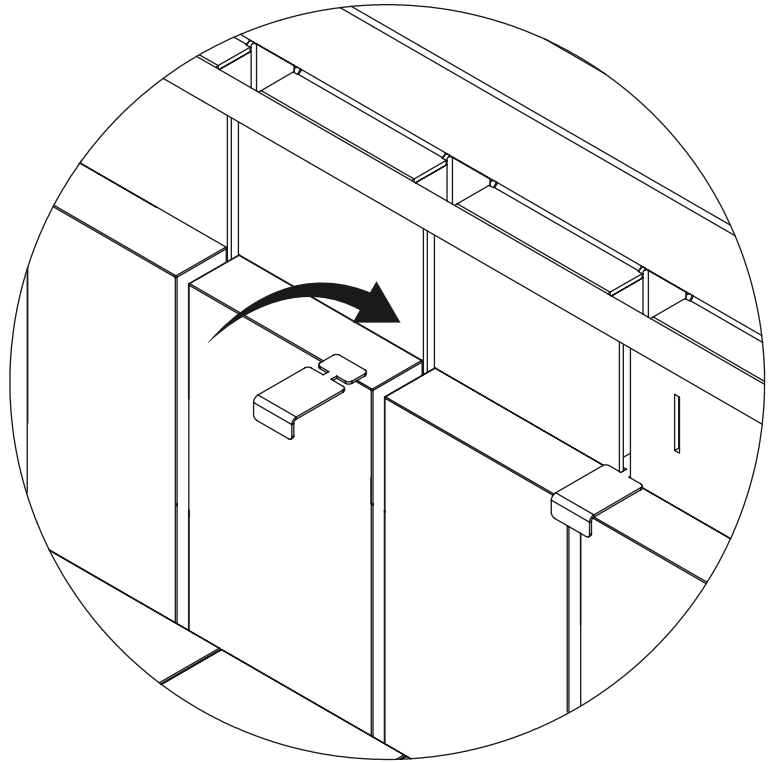


27

- Separate the Rear Brick Retainers by twisting and snapping the small diamond shaped pieces from the main part.
- Then slot the Brackets into the top of the slots in the back panel and allow to sit on top of the bricks, preventing them from falling forward.
- DO NOT place in the same slots as Grill Support Arms.

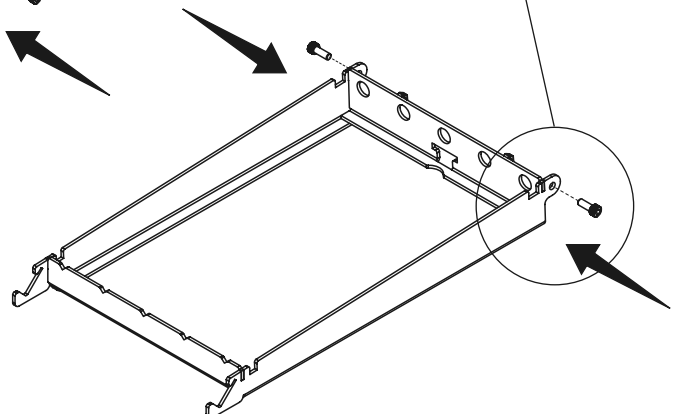
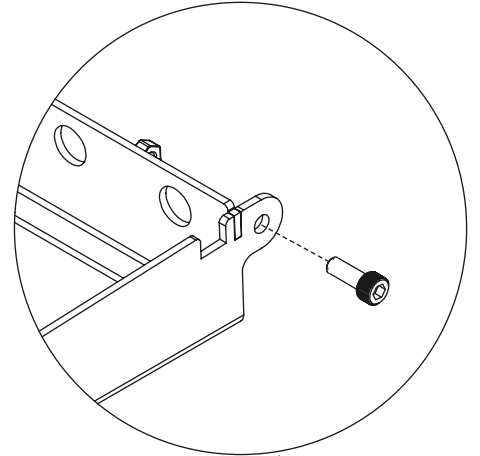
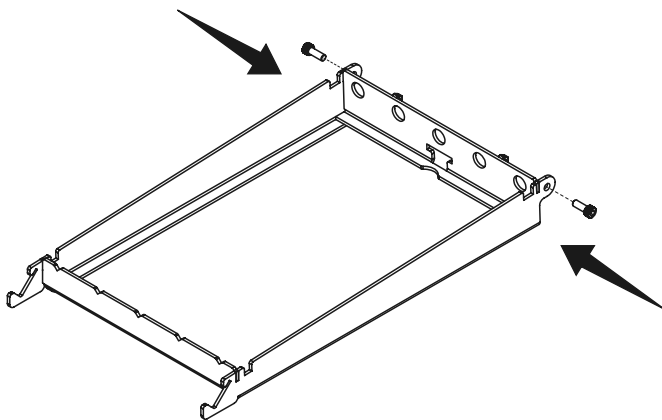


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BBQ-CARC-FKIT



28

- Fit 2x M6 Cap Head Socket screws and secure to the frame, as shown, with M6 All Metal Self Locking Nuts

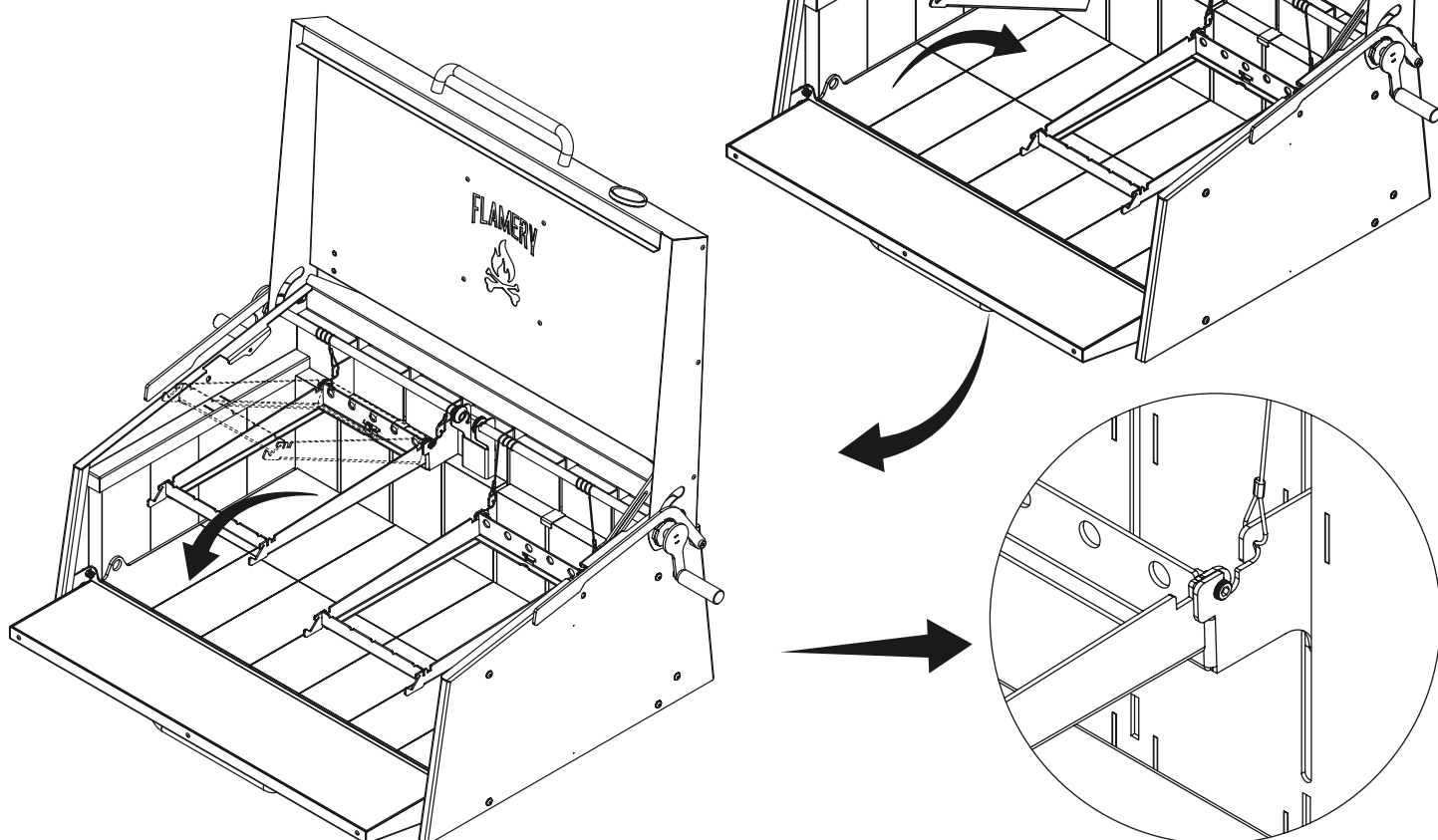


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BBQ-GRILL-FKIT



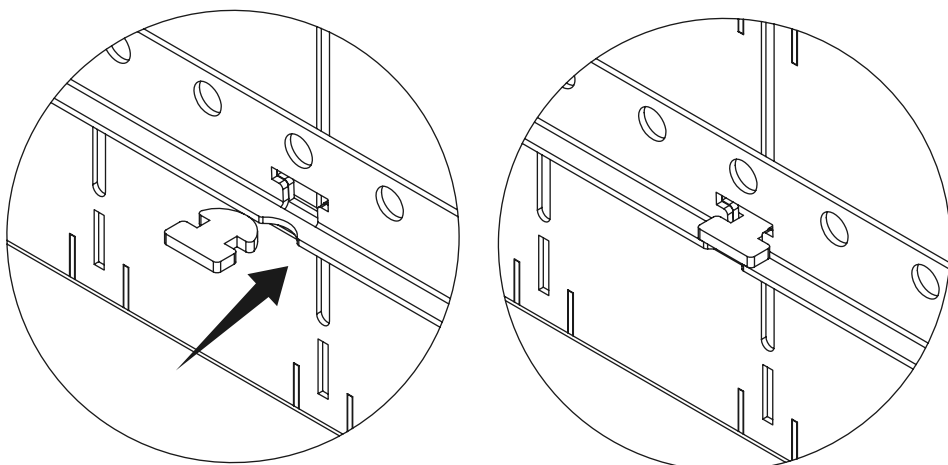
29

- Slot the Grill Support Frame into the Grill Support, locating the heads of the Cap Head Socket Screws into the notches of the Grill Support Frame.
- Once located allow the grill support frame to rotate forward until level.

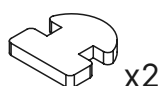


30

- Using the Stainless Steel Grill Lock, lock the Grill Frame to the Grill Support by pushing the Grill Lock into the central slot in the frame, and allow it to sit against the bottom of the Grill Frame.



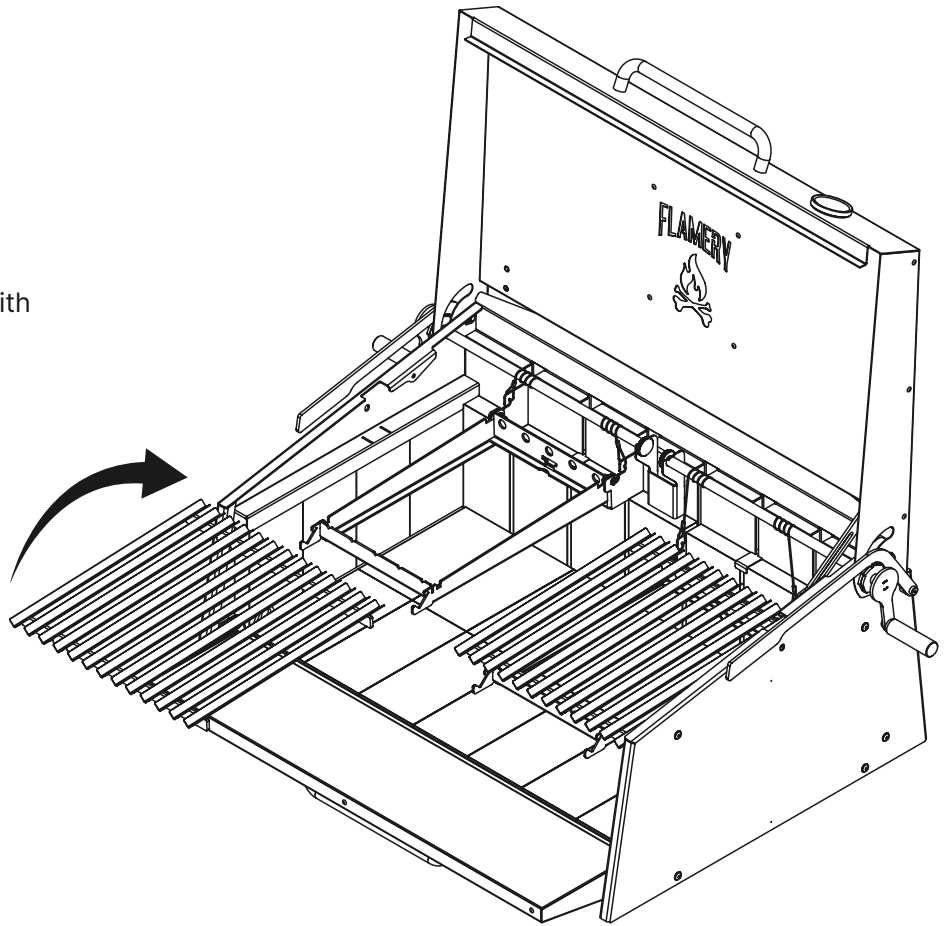
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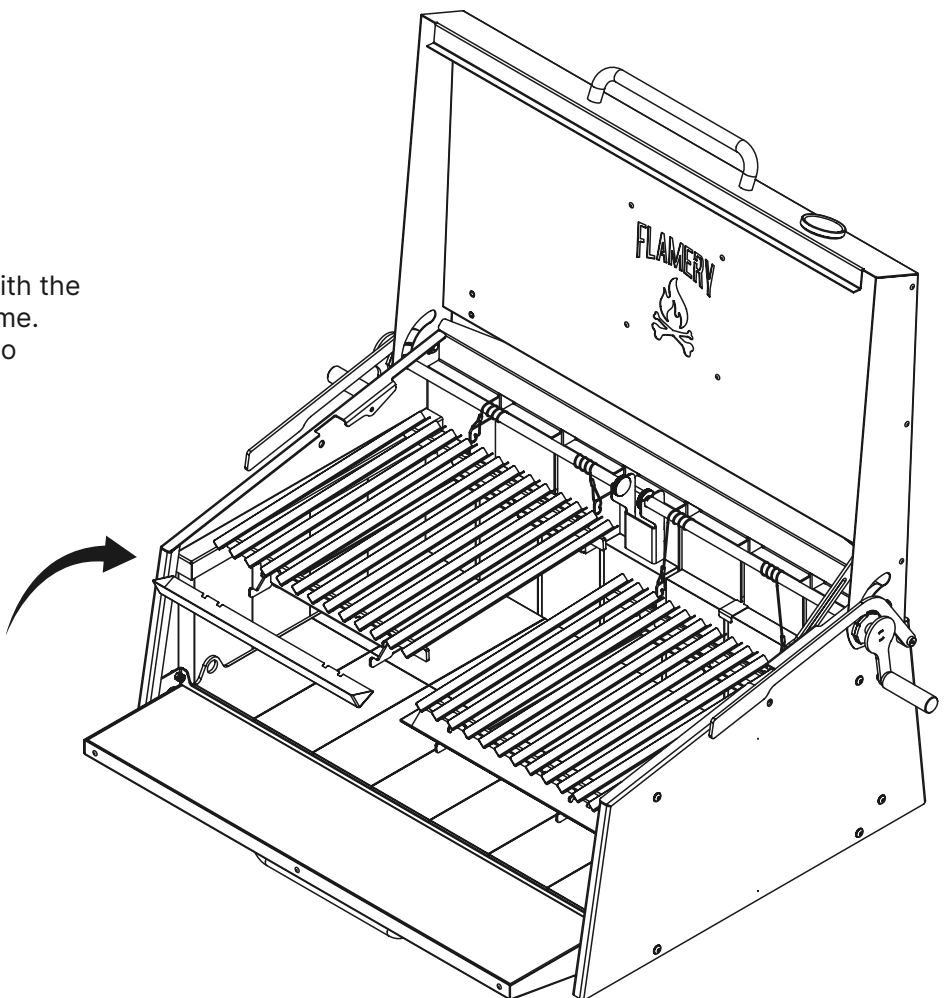
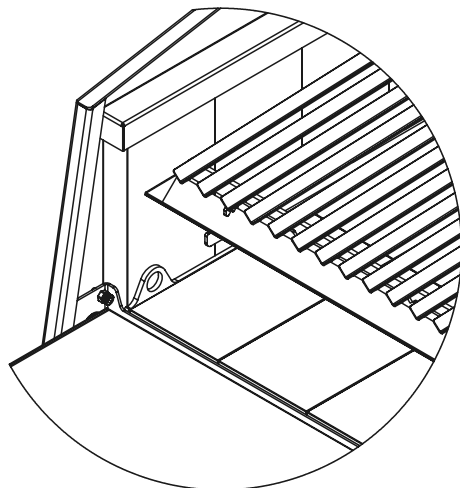
31

- Add the 395mm V-Groove Grills to the grill support frame.
- The notches in the Grills will align with the Support Frame and ensure both grills fit equally.



32

- Add the 795mm Drip Tray
- Align the notches in the Drip Tray with the hook details in the Grill Support Frame.
- Slide the Drip Tray onto the Frame to secure in place.



NOTES:

CLEANING YOUR GRILL

AFTER EVERY USE

We call it the maintenance clean... this is just a quick clean that should be done after every grilling session. Nobody wants their next steak to taste like last week's burnt chorizo, right?

Step 1.

Start by letting your grill cool down completely. This can take a few hours, so if you've been grilling in the evening, it might be best to clean it the next day.

Step 2.

Once it's safe to touch, use a wire brush to scrub the stainless steel grates. Remove any leftover food bits and grease.

Step 3.

Use a dustpan and brush to remove fully cooled embers from the bottom of your grill.

Step 4.

Mix dish soap with warm water and use a cloth or sponge to wipe down the grill's surfaces, removing any remaining grime and grease. Let it air dry or wipe with a clean cloth.

Step 5.

Give the grills a good rub down with paper towels dipped in rapeseed oil this will prevent rust as well as giving your cooking surface a proper clean.

Step 6. Use a sponge, soap, and hot water to clean the outside of your grill, keeping it looking new and well-maintained. Put a cover over your grill to protect it until your next use.

CLEANING YOUR GRILL

DEEP CLEAN

If you religiously complete a maintenance clean after each use, it's likely you'll only have to do a deep clean once or twice a year. If you store your grill away during the colder months, we recommend a thorough clean before storage and another quick clean when you bring it out for summer grilling.

Step 1.

Standard Clean

Start with a standard maintenance clean. Ensure the grill is completely cool before starting. Use a wire brush to thoroughly scrub the grates, removing any built-up residue and food particles. For stubborn spots, use a grill scraper to get into the grooves and edges. As usual, use a dustpan and brush to remove fully cooled embers from the bottom of your grill.

Step 2.

Remove Components

After the basic clean, remove the grill grates, drip tray, firebox, and any other removable parts. Fill a bucket with warm water and a few drops of dish soap. Soak the V-shaped grills and drip tray for 15-20 minutes. After soaking, scrub them thoroughly with a sponge or cloth to remove any remaining grime. Rinse with clean water and let them air dry.

Step 3.

Deep Clean Grills: For a deeper clean to tackle more burnt-on grease, we recommend using Oven Pride Cleaning Deep Cleaner. This product provides the best results, leaving your grills sparkling (please read the instructions provided with the product before use. Wear protective skin and eyewear).

Place the V-shaped grills in the bag provided with the Oven Pride Solution.

Seal the bag carefully and place it in a safe area. Ensure all the solution is in contact with the stainless steel and leave for a minimum of 4 hours.

Remove the grills from the bag, rinse in warm soapy water, and use a scourer to remove the burnt grease. The stains should come off easily, leaving the grills looking like new!

Step 4.

Clean the Inside

Scrape off any debris from the interior walls and bottom of the grill. If you want to go all out use a vacuum to remove loose ash and debris, making sure to get into all the corners and crevices.

Step 5.

Clean the Outside

Use a sponge or cloth soaked in soapy water to wipe down the exterior of the grill. For the stainless steel elements (including the inside of the lid), you can use a specialised stainless steel cleaner for a polished finish. Make sure to clean all surfaces, including handles and knobs.

Step 6.

Reassemble

Once all parts are dry and clean, reassemble your grill. Make sure that all your components are securely in place.

Step 7.

Oil the Grates

Use rapeseed oil and a paper towel to rub down the grates. This prevents rust and maintains a clean, non-stick cooking surface.

Step 8.

Cover or Store

If you have a grill cover, use it to protect your grill from the elements until its next use. If you're planning to put your grill away for the winter move it into storage.

