

ASADO GRILLS

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 buildup 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.