

ASADO PRIMERA BBQ INSTRUCTIONS




FIREPITS UK
HANDMADE IN BRITAIN



UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

**CAUTION: The steel of the Asado BBQ will get hot
- do not touch without heat resistant gloves**

Your Asado will be coated in manufacturing oil when it is delivered. We recommend seasoning the grill prior to use to remove the oil. Heat to a medium temperature and wash with warm soapy water. Dry thoroughly and rub over with a small amount of cooking oil.

The grill is easily removed to allow for cleaning and can be stored out of the elements when not in use.

1. Load up the fire basket with kindling and small logs to build your fire at least an hour before you want to start cooking.
2. Once established, keep feeding the fire and use an ash rake to pull across the hot embers to the grill for cooking. Add charcoal to the grilling area if extra heat is required.
3. The BBQ grill has both bar and plate areas so you can sear your steaks and ensure your veg doesn't fall in the gaps. Use the wheel to raise and lower the BBQ grill to control the cooking temperature as required.
4. The overhead smoking cage not only looks impressive but also provides more cooking space. The suspended high grill is ideal to hang above the fire basket to keep your corn on the cob warm or add smoky flavours to your cheeses.
5. Use additional pots to hang above the grills or fire basket, such as a Dutch Oven or Cooking Bowl.

To clean your floating grills and any other Firepits UK cookware, wash the item well and dry thoroughly. Rub over some cooking oil before storing away.

The Asado is designed to live outdoors all year round and over time it will develop its own natural patina. If you wish to you can rub over with a wire brush and then oil. However, it is fine to leave outside and allow to take its natural course.

Please be aware that as the Asado will oxidise, the rust can mark stone terraces and paving slabs.