

Double

Generic Double Santa Maria Grill Instruction Manual

Model: Double

1. INTRODUCTION

Thank you for choosing the Generic Double Santa Maria Grill. This high-quality, stainless steel grill is designed for outdoor cooking, offering a versatile and enjoyable grilling experience. Its dual cooking areas, adjustable height V-grates, and integrated brasero make it ideal for various grilling techniques, particularly Argentine-style barbecue. This manual provides essential information for safe assembly, operation, and maintenance of your new grill.

2. SAFETY INFORMATION

Please read and understand all safety warnings and instructions before assembling or operating this grill. Failure to follow these instructions may result in property damage, bodily injury, or even death.

- **Outdoor Use Only:** This grill is designed for outdoor use in a well-ventilated area. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials (e.g., wooden decks, fences, overhanging branches).
- **Stable Surface:** Always place the grill on a level, stable, non-combustible surface.
- **Children and Pets:** Keep children and pets away from the grill at all times, especially during operation and while it is cooling down.
- **Hot Surfaces:** The grill surfaces become extremely hot during use. Use heat-resistant gloves or tools when handling hot components.
- **Fuel Type:** Use only charcoal as fuel for this grill. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **Fire Extinguisher:** Keep a fire extinguisher or a bucket of sand readily available in case of a grease fire.
- **Ash Disposal:** Allow ashes to cool completely before disposing of them. Never dispose of hot ashes in combustible containers.
- **Assembly:** Ensure all components are correctly assembled and secured before use.

3. PACKAGE CONTENTS

Before beginning assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, do

not attempt to assemble the grill. Contact customer support for assistance.

- Main Frame Assembly (with uprights and crossbar)
- V-Grates (2)
- Drip Pans (2)
- Brasero (Fire Basket)
- Adjustment Wheels (2)
- Adjustment Levers (2)
- Cables/Chains for Grate Adjustment
- Hardware (nuts, bolts, etc. for securing wheels)
- Instruction Manual (this document)



Image 3.1: Main frame assembly with brasero and V-grates.

4. SETUP AND ASSEMBLY

The Generic Double Santa Maria Grill is designed for easy and intuitive assembly. It can be built into an existing DIY brick BBQ structure or an outdoor kitchen. Follow these steps for proper setup:

1. **Unpack Components:** Carefully remove all parts from the packaging and lay them out on a clean, flat surface. Verify all components listed in Section 3 are present.
2. **Install Uprights:** If the uprights are not already integrated, slide them into the designated slots on the main frame. Ensure they are securely seated.
3. **Attach Crossbar:** Position the main crossbar (the horizontal bar from which the grates hang) between the uprights.
4. **Mount Adjustment Wheels:** Attach the adjustment wheels to the top of the uprights using the provided locking nuts. Ensure the cables/chains are correctly routed through the mechanism.
5. **Insert V-Grates and Drip Pans:** Carefully lower the V-grates into their respective positions, ensuring they are

properly suspended by the cables/chains. Place the removable drip pans beneath the V-grates.

6. **Position Brasero:** Place the brasero (fire basket) in the central designated area between the two cooking zones.
7. **Final Placement:** Once assembled, carefully place the entire grill unit into your existing DIY brick BBQ or outdoor kitchen structure. Ensure it is level and stable.



Image 4.1: Fully assembled grill unit, ready for installation.



Image 4.2: Detailed view of a V-grate and the brasero.

5. OPERATING INSTRUCTIONS

This section details how to safely and effectively use your Double Santa Maria Grill for optimal cooking results.

5.1. Lighting the Charcoal

1. Place charcoal briquettes or lump charcoal into the central brasero.
2. Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Never use flammable liquids like gasoline.
3. Allow the charcoal to burn until it is covered with a light gray ash, indicating it is ready for cooking.
4. Once hot, carefully transfer the glowing coals from the brasero to beneath the V-grates using long-handled tongs. Distribute them evenly for consistent heat, or create zones for different cooking temperatures.



Image 5.1: Grill in operation, showing charcoal in the brasero and food on the grates.

5.2. Adjusting Grill Height

The adjustable height mechanism allows precise control over cooking temperature by raising or lowering the V-grates relative to the charcoal.

1. Each cooking area has its own independent adjustment wheel and lever.
2. To adjust the height, hold the adjustment lever firmly.
3. While holding the lever, rotate the corresponding wheel to raise or lower the V-grate.
4. Release the lever once the desired cooking height is achieved. The mechanism will lock the grate in place.
5. Lowering the grate closer to the coals increases heat intensity; raising it reduces heat intensity.



Image 5.2: Grill in use, demonstrating the dual cooking areas and adjustable grates.

5.3. Cooking with V-Grates

The V-grates are designed to channel grease away from the fire, reducing flare-ups and enhancing flavor. The removable drip pans collect the grease for easy disposal.

- Place food directly on the V-grates.
- Monitor cooking progress and adjust grate height as needed to achieve desired doneness.
- The dual cooking areas allow for simultaneous cooking of different items at varying temperatures.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

1. **Cool Down:** Always allow the grill to cool completely before cleaning.
2. **Remove Ashes:** Once cooled, carefully remove all ashes from the brasero and beneath the grates. Dispose of ashes in a non-combustible container.
3. **Clean V-Grates:** The V-grates are removable for easy cleaning. Scrape off any food residue with a grill brush. For stubborn residue, the grates can be washed with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent water spots.
4. **Empty Drip Pans:** Remove and empty the grease from the drip pans. Wash them with warm, soapy water, rinse, and dry.
5. **Clean Exterior:** Wipe down all stainless steel surfaces with a damp cloth and a mild detergent. For a streak-free shine, use a stainless steel cleaner. Avoid abrasive cleaners or scouring pads, which can scratch the

surface.

6. **Inspect Cables/Chains:** Periodically inspect the grate adjustment cables/chains for any signs of wear or damage. Replace if necessary.
7. **Storage:** If the grill is not built into a permanent structure, consider covering it with a weather-resistant grill cover when not in use to protect it from the elements.



Image 6.1: Side view illustrating the removable V-grate and drip pan for cleaning.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your grill.

Problem	Possible Cause	Solution
Grates not adjusting smoothly.	Cables/chains are tangled or obstructed. Mechanism might be dirty.	Inspect cables/chains for obstructions. Clean the adjustment mechanism. Ensure locking nuts on wheels are not overtightened.
Uneven heat distribution.	Charcoal not evenly distributed. Wind affecting heat.	Ensure charcoal is spread evenly under the cooking area. Consider using a windbreak if grilling in windy conditions.
Excessive flare-ups.	Too much grease dripping onto coals. Grate too close to fire.	Ensure drip pans are correctly positioned and emptied regularly. Raise the V-grate further from the coals. Trim excess fat from meat before grilling.
Food sticking to grates.	Grates not properly cleaned or seasoned. Grate not hot enough.	Clean grates thoroughly before each use. Lightly oil grates before placing food. Allow grates to heat up sufficiently before adding food.

8. SPECIFICATIONS

Brand	Generic
Model Name	Double 55 by 25
Model Number	Double
Product Dimensions (D x W x H)	25"D x 55"W x 36.75"H
Cooking Surface Area	760 Square Inches (two areas, 380 sq inches each)
Material Type	Stainless Steel
Finish Type	Stainless Steel
Fuel Type	Charcoal
Grill Configuration	Dual/Two-Zone
Special Feature	Adjustable Height
Required Assembly	Yes
Installation Type	Free Standing (designed for built-in integration)
Included Components	V-Grates (2)
Manufacturer	INMO

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information or customer support inquiries, please refer to the retailer where you purchased this product

or contact the manufacturer directly. Keep your proof of purchase for any warranty claims.
Please have the model number (Double) and ASIN (B0F4Y5THSV) available when contacting support.