

### DANGER

- Failure to follow the Dangers, Warnings, and Cautions contained in this Owner's Manual may result in serious bodily injury, death, or fire, as well as damage to property.
- DO NOT use indoors! This Grill is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- DO NOT use this Asado or Grande Grill within 2 meters of any combustible material.
- DO NOT use this Asado or Grande Grill against a house.
- DO NOT overfill the Ember Maker
- DO NOT Leave spray cans of protection Oil for Woodstore Stand or Grill near the Grill.
- Ensure the Woodstore stand top shelf is kept clear of any combustible material as this area will get hot
- Ensure a spark will not reach anything flammable
- Ensure your Asado or Grande Grill is out before leaving it unattended.
- Never use charcoal or wood impregnated with charcoal lighter fluid.
- DO NOT add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm coals.
- DO NOT use lighter fluid, gasoline, alcohol, or other highly volatile fluids to ignite or re-ignite charcoal.
- DO NOT use or store lighter fluid, gasoline, alcohol, or other highly volatile fluids within 2 meters of the Asado or Grande Grill.
- Always put wood in ember maker or on top of the fire bricks and not directly onto the bottom of the grill.
- Always use seasoned hardwood logs DO NOT use wet wood or softwood or any wood that has been chemically treated.
- DO NOT leave infants, children, or pets unattended near a hot Asado or Grande Grill.
- ATTENTION! Never touch any part of Asado or Grande Grill, to see if is hot.
- ATTENTION! This Asado Or Grande Grill will become very hot; do not move it during operation.
- ATTENTION! This Asado Or Grande Grill will become very hot, Barbecue mitts or hot pads should always be used to protect hands while using the Asado or Grande Grill, especially when opening the door
- Keep the Asado or Grande Grill in a level position at all times.
- DO NOT use this Asado or Grande Grill unless all parts are in place.
- DO NOT remove ashes until all embers are completely burned out and are fully extinguished.
- DO NOT wear clothing with loose flowing sleeves while lighting or using the Glastonbury Asado Grill.
- DO NOT use the Asado or Grande Grill in high winds.
- Keep electrical cords away from the hot surfaces of the Asado or Grande Grill. Route all electrical cords away from traffic areas.
- Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- Using abrasive cleaners on the cooking grate or the Asado or Grande Grill itself will damage the finish.

WARNING! Keep children and pets away.

### Assembly of The Rotisserie

**Step 1** On the left-hand side of the grill frame attached the motor bracket with the bolts provided, make sure to attach on the inside of the frame to prevent rubbing on the upright.



**Step 2** On the right-hand side of the grill frame attached the skewer bracket with the bolts provided, make sure to attach on the inside of the frame to prevent rubbing on the upright.



**Step 3** If you have not already slide the motor into position on the left hand bracket as in the picture above

**Step 4** Add all the fittings to the skewer, instructions found inside the box:

*Top tip posting the forks closer to the handle before lighting the fire this will allow you to make adjustments, once happy tighten to secure in place*

### Meat Hook Setup

Very simple, one hook goes on the crossbar and one in the meat with a chain connecting the two

Top tip if the meat has bone drill a hole for the hook or uses some cooking wire

*Warning when repositioning the meat during the cook use heat protective gloves*



### Ember Grill

Ember Grill fits directly over the ember maker with the larger edge towards the back



### Chapa

Remove 1 or 2 of the V grills and chapa just drops into place



### Warning

Place the Asado or Grande Grill , on a level, non-combustible, stable surface (concrete, ground, etc.) away from roof overhang or any material. Never use on wood surfaces that could burn. Place 'your Asado or Grande Grill' away from open windows or doors to keep smoke from entering house. Do not operate 'Asado or Grande Grill' indoors or in an enclosed area. In windy weather, place Asado or Grande Grill' in an outdoor area that is protected from the wind.

### Seasoning your Asado or Grande Grill Base

Prior to your first cook follow the instructions below carefully to cure your grill.

To maximize your investment in your Asado or Grande Grill it is paramount to start caring for it from the first time you set it up. For Gunmetal versions we have pre-oiled your Asado or Grande Gunmetal to protect the metal the final stage is for you to season.

The best way to do this is to start a fire in the ember maker and as the embers drop down into the cooking chamber move them to the edge to heat up the side and you will start to see the oil baking off and form a protective coating. Below are two really good videos by the Mad Scientist BBQ showing this method being used on a smoker firebox.

<https://youtu.be/aDi9EuI9Y5w>

For the theory of seasoning:

<https://youtu.be/htOn7yJPWgk>

#### 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 cook, not by cooking on a flame will result in perfection.

#### Ember Maker Care

The ember maker is the area of the Grill that will be most affected by the heat and where the coating will need the most attention. The best solution we have found is to coat the ember maker with rapeseed oil before and after each cook, this helps prevent rust from forming and keeps it looking good over time.

Clean up ash after each cook, as once wet can cause damage to the steel, also always keep covered when not in use.

### **Cooking Grates**

**As your cooking grates are stainless its down to personal preference whether you season them or not, if wish to here the best method.**

Seasoning grates are akin to seasoning a cast iron pan. The entire inside of the pan surface needs to be seasoned by coating it with Rapeseed oil . In comparison, the entire surface of the V-channel grates, (or other types) need to be oiled first on the bottom side, and then turn the V grills over with the support brackets facing upwards. Begin to apply the oil into the grooves or surfaces. You can use practically any kind of cooking oil, peanut oil or even bacon grease.

We personally use rapeseed oil, which has high smoke point properties and excellent for high-heat style cooking. Rapeseed oil goes on thick, and not only protects and maintains the grate integrity, but assures grilling success and results. Once a good coating of oil has been applied, our goal will be to begin a long burn that will heat the grates to a temperature that will allow the oils to seep into the metal surfaces. Doing so will create the patina barrier desired

### **During our cooking experiences:**

I am spreading on oil as needed keeping the grates moist. After cooking, I spend no more than 10 to 15 minutes cleaning and preparing the surfaces for my next cooking event! After plating the cooked food, quickly spread a coating of oil and roll the grates into the firebox to bake off any residue. I will then begin our family feast, and come back an hour or so later. The grates will be hot for several hours. I begin scraping off any residue, and apply oil to aid in the process, continuing until satisfied. If it seems that you are scraping off the patina, apply your oil while the grates are still hot and the patina will return.

### **To bring back your cooking grates to a well seasoned stage, follow these instructions:**

Many times doing life gets in the way and we just don't take the time to follow the principle before, during and after philosophy to keeping the grates well seasoned. Don't despair, rather than buying new grates your grates can be brought back by making a solution of baking soda and white vinegar to clean and scrub them off. Next step rinse them and the re-season your grates with the step mentioned above

### **Wrapping Up:**

There really isn't a reason that your new Asado or Grande cannot last for many years. Remember that your grill is your key to great food. Take good care of it, use it regularly and you will not only master live fire cooking but your barbecue will just continue to get better and better. One of the biggest secrets of great barbecue is knowing your equipment so your investment in a grill is more than just financial, it's the time you've spent using it and the knowledge you have gained and achieved with your particular grill and cooking success!