



GRILLWORKS®

Residential & Asador®

Assembly & Maintenance

WARNING: read before assembly and operation

Grillworks grills support open fires. Safe operation requires precautions against smoke, heat, hot surfaces and escape of burning material.

- DO NOT USE ON WOODEN DECKS, NOR ON OR NEAR OTHER FLAMMABLE SURFACES OR SUBSTANCES.
- Keep children away.
- Before lighting a fire, make sure all grill elements and equipment are properly mounted and locked in place as outlined in the ASSEMBLY, OPERATION and MAINTENANCE sections.
- Have water or a wood-fire extinguisher available.
- Do not use treated, painted, coated or synthetic materials for fuel. They may contain toxins.
- Do not move, cover grill or pull out the ash tray when burning material may still be present.
- Position fire well in back of the fire-grate restraining flange to help prevent burning material from escaping. ATTEND FIRE AT ALL TIMES.
- Build small fires, steadily adding small amounts of wood as you go.
- FLAMES SHOULD NOT REACH MORE THAN HALFWAY UP THE BACK REFLECTOR.
- Do not cook in strong winds, which might carry sparks. Avoid excessive smoke inhalation by cooking with the wind at your back as you face the grill.
- Do not use indoors except in a fireplace or tested, code-compliant grilling area.

Grills installed in professional settings must be supported by appropriate ventilation and suppression systems, determined by local codes. Grillworks accepts no responsibility for damage caused through inappropriate use of our products.

Maintenance & Cleaning

Your Grillworks grill should need no major maintenance for many years. The body and cooking system's stainless steel will not rust or corrode, but there are a few things you should check every once in a while.

Cable barrels: The lift cables are picked up by a barrel as you turn the crankwheel. Make sure the hex screws holding the cables in the barrel, and those holding the barrel to the axle shaft, are firmly seated by checking them with your hex key regularly.

Crank wheel: Make sure the set bolt anchoring the wheel to the suspension shaft holds it tightly in place for turning. There should be no significant play in the crankwheel—it should be firmly held to the axle.

Lubrication: Especially after a cleaning, apply some household oil to the axle shaft where it passes through both sides of the frame or enclosure. Use some more on the uprights on which the lift frame travels.

Cleaning: Lower the surface close to the fire at the end of cooking and scrape away the charred residue with the Persuader. For a deep cleaning, the V-Channels, basting pan, and Persuader tool will all fit in a standard dishwasher. The frame can be shined with any cleaner designed for stainless steel.

Cover: The optional freestanding grill cover mounts with the Grillworks logo facing you as you face the grill. The opening on the right side fits between the grill frame and the crank wheel so the wheel remains outside the cover.

Assembly

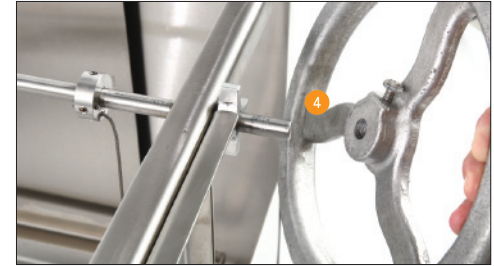
Residential Grillworks grills are designed to be simple from the start. The included hex key should be all you need to assemble yours. Asador and Inferno models come fully assembled. Built-in models come ready for professional installation by a qualified builder, complete with instructions and ready assistance from Grillworks via email - orders@grillworks.com or phone - (855) 434-3473.



- 1 Gently set the grill body on its back onto a smooth surface. Using the hex key and bolts included affix each leg—two wheeled legs go on the back corners for our residential models while the Asadors have four with crossbraces. Lift each end of the grill as you attach the legs, then stand the grill upright.



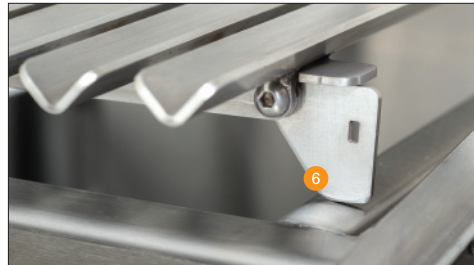
- 2 Slide the ash drawer into its track at the base of the grill body.
- 3 Place the fire grate in the bottom of the grill with the fire retaining flange at the front and facing up.



- 4 Slide the cast crankwheel onto the end of the crank axle that runs across the grill. Tighten the bolt at the neck of the wheel so that it meets the notch in the axle.



- 5 Asador models use floating fire brick heat shields which ship assembled. If you need to disassemble—remove the top bolts at the back and lift off the retaining cap. The bricks are stacked in columns, held in place with vertical t-shaped retainers. Once the cap is off the retainers and bricks can be removed. Keep careful track of the retainers for re-assembly.



- 6 Place the V-channel surface onto the lift frame so that it sits securely on the lift frame. The open V-channel ends should be facing you as you stand in front of the grill, with a gentle slant toward you. Crank the surface to the top. Underneath the front of each surface are leveling 'feet' that can be flipped outward to eliminate the slant when required (such as for pot placement).



- 7 Hang the basting pan on the two mounts at the front of the lift frame and slide to the side to lock it in place. The Persuader tool hangs in a hole in the top of the grill main frame. Use this to “persuade” basting juices down the V-channels into the basting pan or to clean the surface at the end of your grilling session.

