

Safe Operating Practices

Read the entire instruction manual before operating the grill.

- Under no circumstance should this grill be modified.
- Follow lighting instructions carefully when operating grill.
- Do not light charcoal with lid closed.
- Do not lean over grill when lighting.
- **WARNING! Never** use spirit or petrol for lighting or re-lighting. Use only firelighters complying with EN 1860-3.
- Charcoal starter fluid should **NEVER** be used.
- **WARNING!** Keep children and pets away
- Do not use indoors
- Do not leave the grill unattended while in use.
- This grill must not be installed in or on recreational vehicles and/or boats unless located on factory approved and supplied mounting fixtures.
- This grill must only be stored outdoors in a well-ventilated area and must not be used inside a building, garage, screened in porch, gazebo or any enclosed area.
- Maintain proper clearance to combustibles, 5ft (1.5m) to all sides. This clearance is also recommended near vinyl siding or panes of glass. The grill must not be used on combustible surfaces (wooden or composite decks or porches).
- At all times keep the ventilation openings of the enclosure free and clear from debris.
- Do not operate unit under any combustible construction.
- Do not operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Do not locate in windy settings. High winds adversely affect the cooking performance of the grill.
- The ash tray and support rack must be in place when using the grill.
- Clean the grease pan regularly to avoid build-up. Empty and clean before use and continuously during to prevent grease fires. In the event of a grease fire, turn off air, close lid and door if possible. Keep your distance and do not approach or touch the unit - let it burn out and cool down before cleaning up
- The grill should be on level ground at all times.
- Do not use water to control flare-ups, grease fires, or extinguish coals.
- To control flare-ups, slightly close the vents on your grill. To completely extinguish coals/fire, close all vents and lid completely.
- Use proper grilling tools with long, heat-resistant handles.
- While cooking or adjusting the vents, wear protective gloves (minimum thermal protection Class II, DIN EN 407).
- Do not remove ashes from grill until all charcoal is completely burned out and fully extinguished. Allow ample time to cool.
- Remaining coal and ashes are to be removed from grill and stored in a non-combustible metal container. Allow to remain in metal container 24 hours before disposing of.
- Keep electrical supply cords and battery pack away from water and heated surfaces.

WARNING! Failure to follow these instructions could result in property damage, personal injury or death. Read and follow all warnings and instructions in this manual prior to operating grill.

WARNING! This grill will become very hot. Do not move it during operation.

WARNING! This product can expose you to chemicals including soot, which are known to the State of California to cause cancer, and chemicals including carbon monoxide, which are known to the State of California to cause birth defects or other reproductive harm. For more information go to **www.P65Warnings.ca.gov**.

WARNING! Ensure the grill is cool and all coals are completely extinguished prior to removing any part from your grill.

WARNING! Always wear protective gloves and safety glasses when cleaning your grill.

WARNING! Do not use pressure washer to clean any part of the grill.

WARNING! To avoid the possibility of burns, maintenance should be done only when the grill is cool. Avoid unprotected contact with hot surfaces. Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use oven cleaner to clean any part of this grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the grill components unless cleaned regularly.

Grids And Warming Rack: The grids and warming rack are best cleaned with a brass or stainless steel wire brush during the pre-heating period. Steel wool can be used for stubborn stains. They are also dishwasher safe and can be cleaned inside the dishwasher.

Cleaning Inside The Grill: Remove the cooking grids. A brass or stainless steel brush may be used on the inside of the aluminum body, but **NOT** on the enameled surfaces. Scrape the inside of the aluminum body with a putty knife or scraper, and use a wire brush to remove ash. Sweep all debris from inside the grill into a pan or trash bin. If desired you can wash the inside of the grill with a mild detergent and water. Rinse well with clear water and wipe dry.

WARNING! Accumulated grease is a fire hazard. Clean the drip pan after each use to avoid grease buildup.

Grease/Drip Pan: Ashes, grease and excess drippings pass through to the ash/drip pan, located beneath the charcoal grill, and accumulate. To clean, slide the pan free of the grill. Never line the pan with aluminum foil, sand or any other material as this could prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper, and all the debris brushed into a non-combustible metal container. Wash the ash/drip pan with a mild detergent and water. Rinse well with clear water and wipe dry. The grease pan and rack can also be dishwasher cleaned.

Cleaning The Outer Grill Surface: Do not use abrasive cleaners or steel wool on any painted, porcelain or stainless steel parts of your wildFire Grill. Doing so will scratch the finish. Exterior grill surfaces should be cleaned with warm soapy water while the metal is still warm to the touch. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the grill. Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from the WildFire website.

Charcoal starter Safe Operating Practices

Warning!

For outdoor use only.

- Do not use the Charcoal Starter unless it is placed on a firm, level charcoal grate and the charcoal grill is on a firm, level, non-combustible surface.
- Do not place the Charcoal Starter on any combustible surface unless the Charcoal Starter is completely cool.
- **DO NOT** use lighter fluid, gasoline or self lighting charcoal in the Charcoal Starter.
- Only use the Charcoal Starter to light charcoal for charcoal grills.
- Always wear protective gloves (minimum thermal protection Class II, DIN EN 407) when handling the Charcoal Starter.
- Keep children and pets away from the Charcoal Starter at all times.
- Do not use the Charcoal Starter in high winds.
- Do not leave the Charcoal Starter unattended while in use.
- Do not lean over the Charcoal Starter when lighting.
- Never use the Charcoal Starter for other than intended use. Do not use the Charcoal Starter to prepare food.
- Use extreme caution when pouring hot coals out of the Charcoal Starter.



Using the Charcoal Starter

- Place 2-3 fire starters of your choice in the bottom of the charcoal starter.
- Pour in lump or briquettes into the charcoal starter, but do not over fill.
- Light the charcoal starters using matches, lighter, or torch.
- Place the Charcoal starter on top of the upper cooking rack above the fan inlet area at the back of the grill.
- When the top layer of charcoal has a light coating of grey ash, wearing protective gloves (minimum thermal protection Class II, DIN EN 407) carefully pour the hot charcoal onto the charcoal grate (direct cooking method) or place only onto one side of the divider (indirect method).
- Once the hot charcoal is placed into the grill, spread the charcoal out evenly using tongs with long heat resistant handles.

In use Instructions

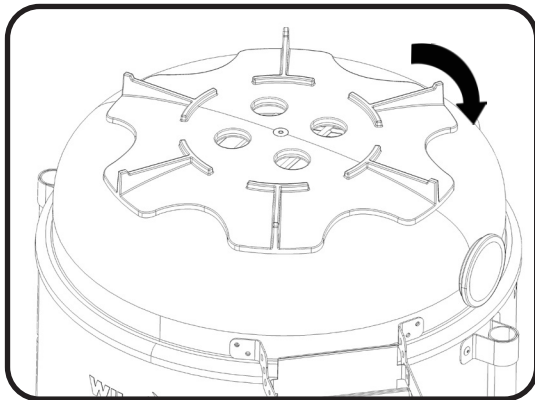
Initial Lighting: When lighting your WildFire grill, we recommend first adding your desired amount of charcoal level into the charcoal screen basket, this will be based on your desired cooking time. Using a charcoal chimney starter light the coals as directed by the “Charcoal Starter Safe Operating Practices” guidelines to make start-up hassle-free. Placing the initial charcoal layer and then adding the lit coals on top will allow the rest of the coals to light fully using the forced air method.

Grill Use: We recommend preheating the grill by operating it with the lid closed and air on for approximately 20 minutes. The grill will be ready when the smoke has become clear, this will mean the grill has reached full combustion. Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed ensures higher, more even temperatures that will reduce cooking time and cook the food more evenly. When cooking very lean meat, such as chicken breast or lean pork, the grids can be oiled before preheating to reduce sticking. Cooking meat with a high degree of fat content may create flare-ups. As a general rule, plan on using about 50 briquettes to cook 2 lb. (1kg) of meat. If cooking for more than 30 to 40 minutes, additional briquettes must be added to the fire. When the weather is cold or windy, you will need more briquettes to reach ideal cooking temperatures.

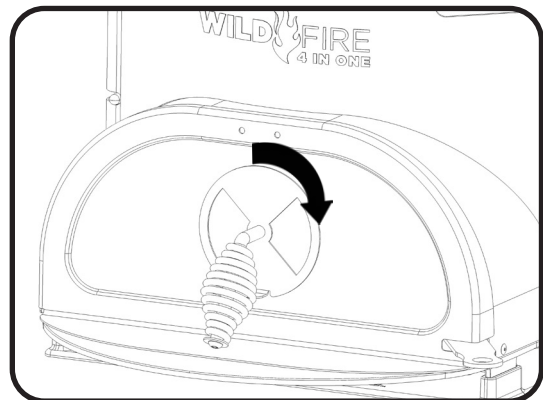
Adding Charcoal During Cooking: Use caution when adding charcoal to the grill. Flames may flare up when coals come in contact with fresh air. Stand back a safe distance and use a long-handled heat-resistant cooking tongs to add additional charcoal briquettes. Add extra briquettes slowly as to stir up ash and not clog the charcoal screen basket.

WARNING! Never add charcoal starter fluid to hot or warm coals.

Operating The Vents: Lid vents on a covered grill are usually left open to allow air into the grill. Air increases the burning temperature of the coals. You can regulate the grill’s temperature by rotating the vent slide to the right or left. Closing the vents either partially or completely will help to cool down the coals. Do not completely close the air vents and the lid vent unless you are trying to cool down or extinguish a flame.



Upper Vent

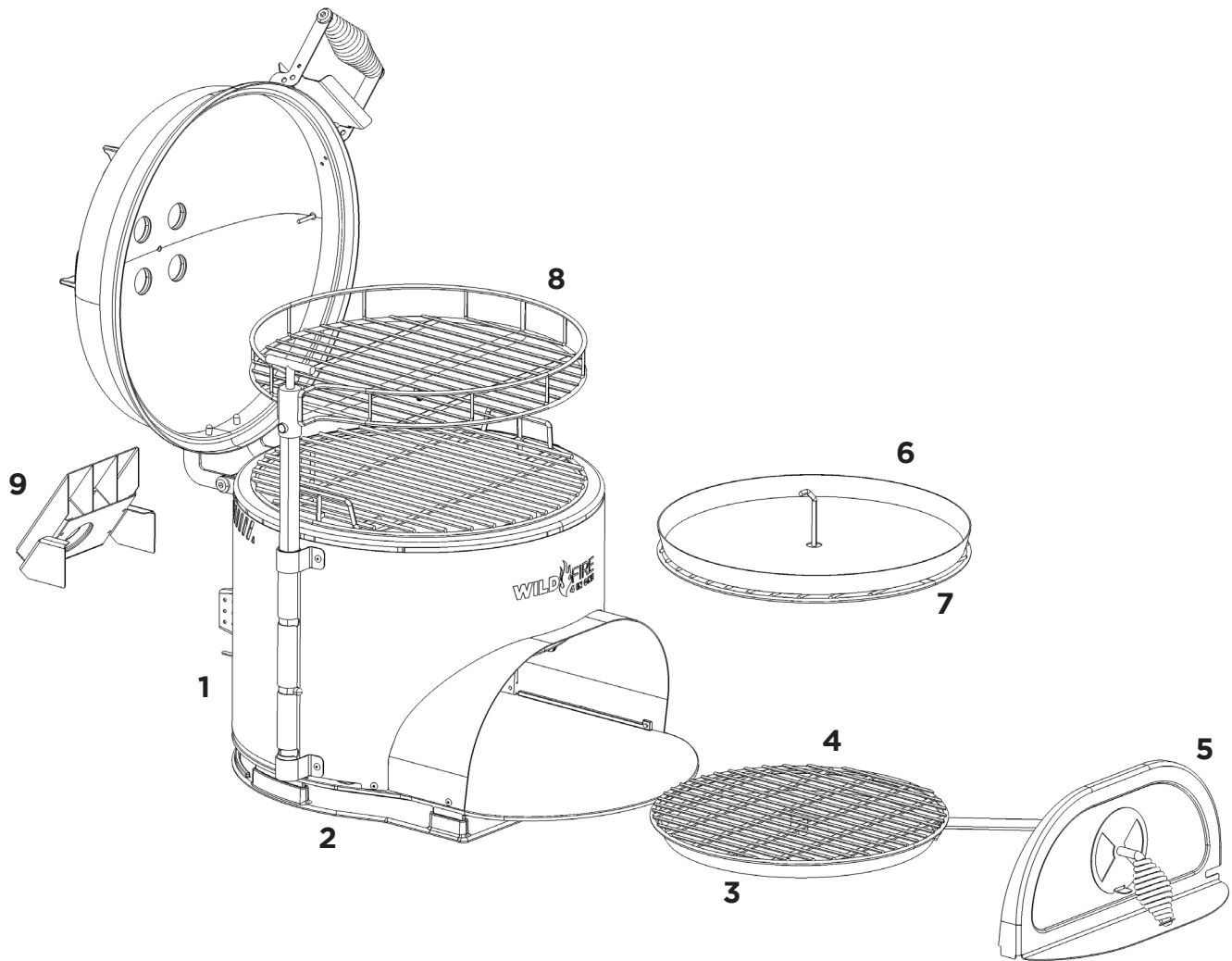


Lower Vent

WARNING! To protect yourself and your property from damage, carefully follow these safety precautions.

- Close the grill lid and all vents to extinguish fire.
- Always allow the grill to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.

Exploded View of Parts List



Parts List

1. WildFire Base Unit
2. Silicone Base
3. Water/grease Pan
4. Lower Cooking Rack
5. Door Damper Vent
6. Charcoal Screen basket
7. Charcoal support Rack
8. Asado Rack
9. Fan Assembly
10. Pizza Paddle
11. Pizza Stone
12. 12VDC Battery Pack

