



OUTDOOR

PUMA GRILL




Nuke[®]
FIRE FOOD TRADITION

WELCOME TO OUR FAMILY

Your purchase of our hand-made Puma grill is your passport to the wood-fired asado traditions of the Argentinian prairies.

For hundreds of years, asado-style barbecue has been a central aspect of Argentinian family, community and national celebrations, and we are delighted that you have chosen to join the fellowship of real-fire cooking.

We love to hear from owners of our Ñuke products. Feedback on your experience with your Ñuke grill not only allows us to continue to refine our products, but helps us tell the story of the joy great food brings us all.

Please take a moment to join our growing worldwide family and share the memories you create with your Ñuke grill.




Ñuke BBQ USA
info@realfirebbq.com
<https://www.nukebbq.com/>
Instagram: @nukebbqusa
Facebook:
<https://www.facebook.com/nukebbqusa>

SAFETY WARNINGS

DISREGARDING THE WARNINGS AND CAUTIONS CONTAINED IN THIS OWNER'S MANUAL COULD RESULT IN SERIOUS BODILY INJURY OR DEATH, CREATE A FIRE HAZARD OR EXPLOSION, CAUSING PROPERTY DAMAGE.



Safety symbols  alert you to important information.



Read all the safety information contained in this Owner's Guide before using this product.



Do not leave infants, children, or pets unattended near a hot grill.



Do not try to move the hot grill. Wait for the grill to cool before moving it.



Never add lighter fluid or use charcoal that has been treated with it, to already lit charcoal.



At all times, keep the grill on a safe and level surface, away from combustible materials.

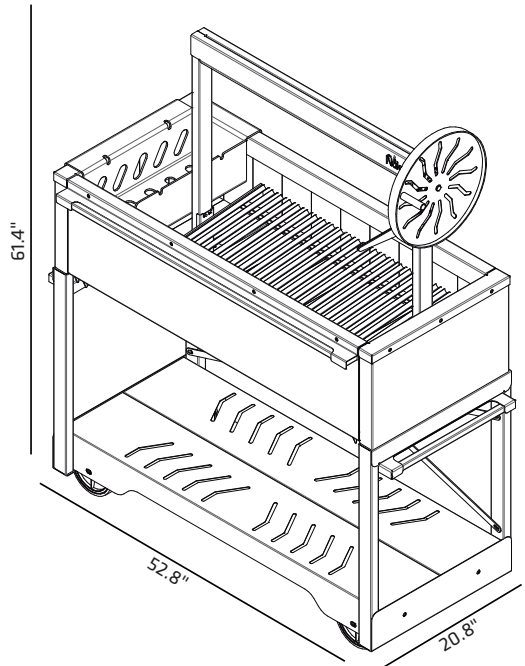
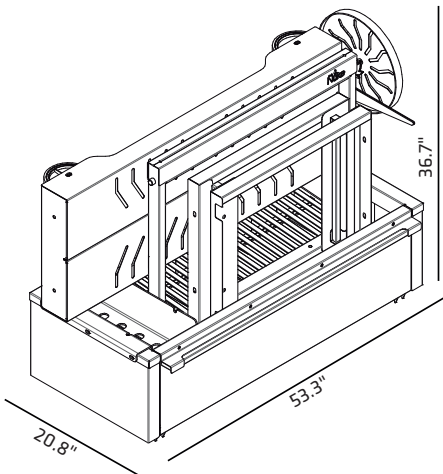
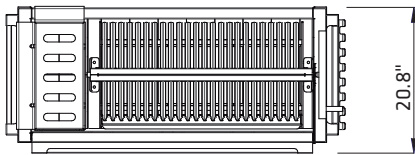
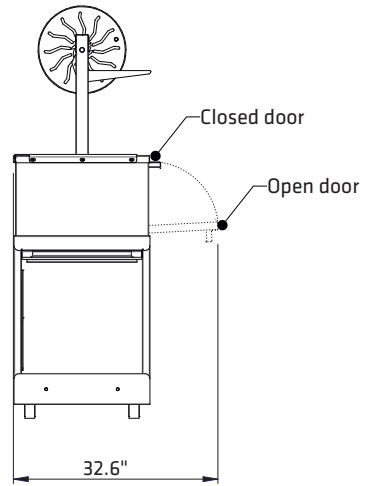
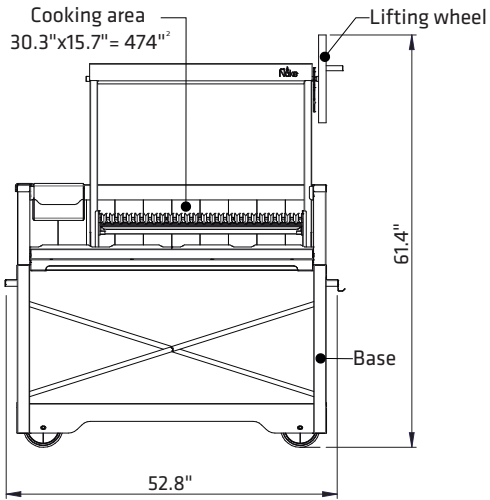


Do not dispose hot coals where they could cause injury or pose a fire hazard.

In case of any defects please contact: support@realfirebbq.com

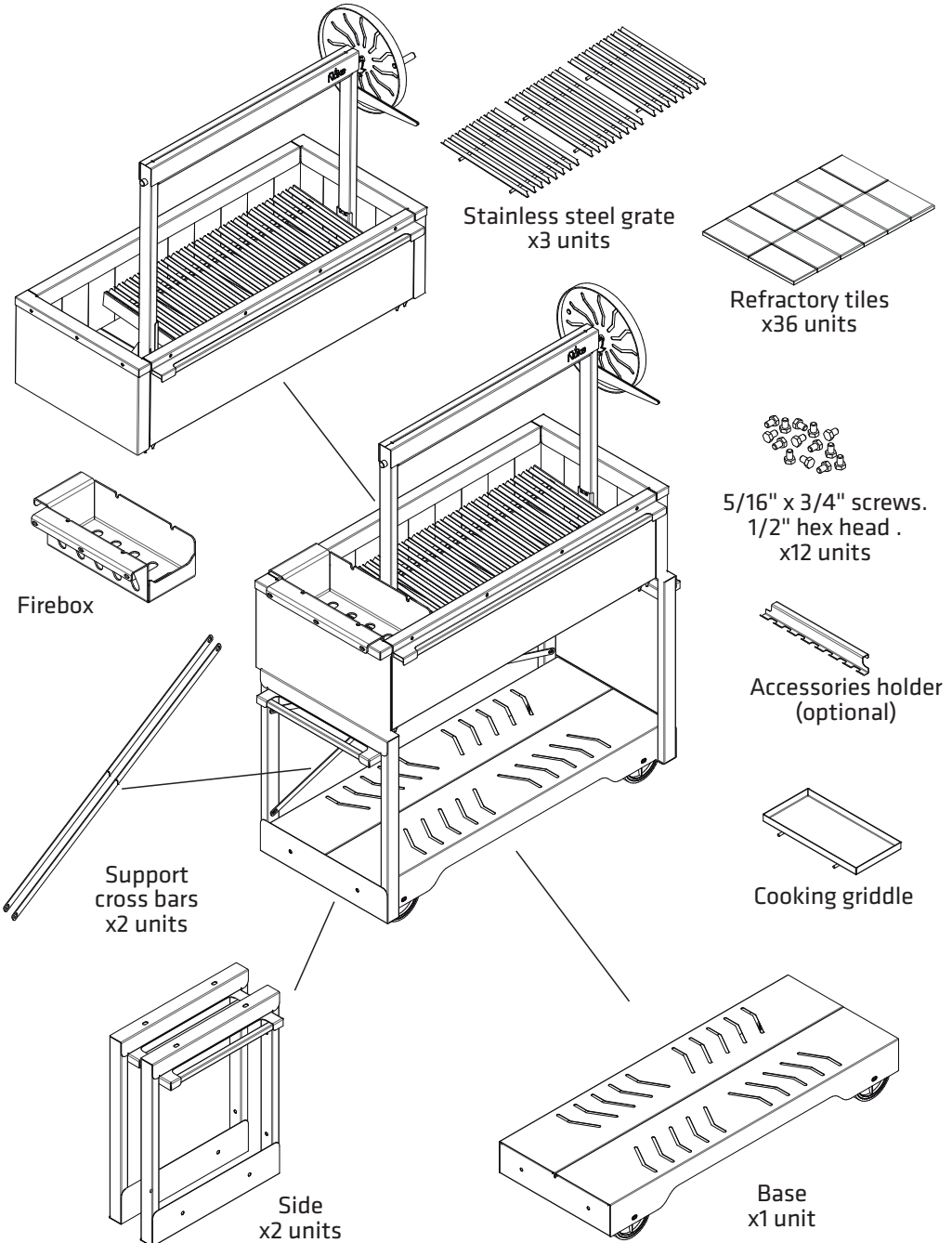
DIMENSIONS

When using your Puma grill, please note the following dimensions



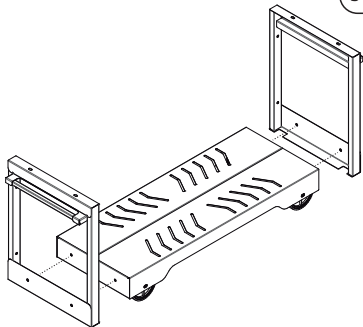
COMPONENTS

The package includes the following:



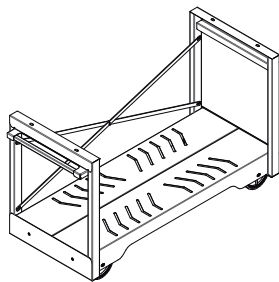
ASSEMBLY

STEP 1



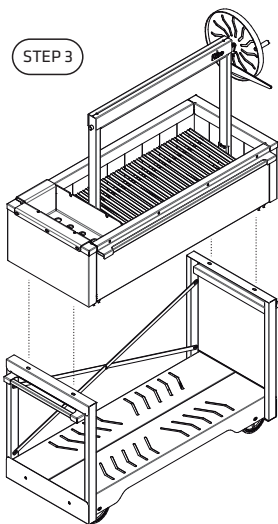
Using the provided screws, secure the sides to the base unit.

STEP 2

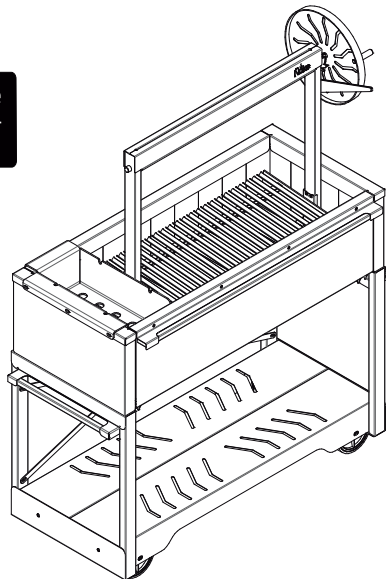
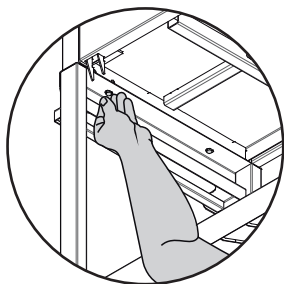


Using the provided screws, attach the Support cross bar to the sides, as shown. Do not tighten completely, that will be the last step.

STEP 3



Place the grill on the base and secure them by using 4 screws underneath the grill.



If necessary, remove the bricks, grates and firebox to lighten the weight.



If necessary, require the help of a person to raise the grill on to the base.

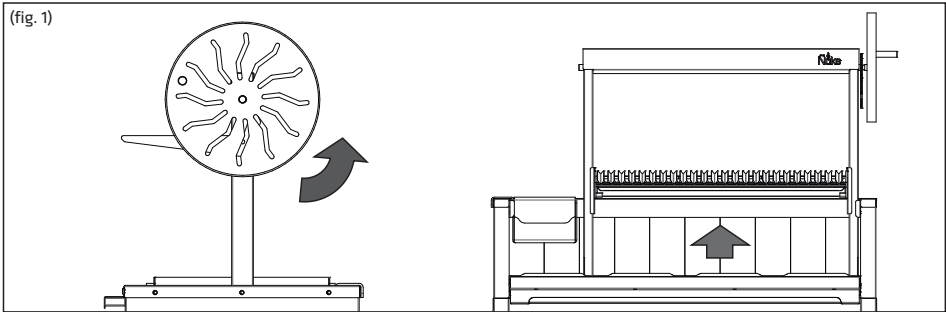


Don't forget to adjust the support cross bars once the grill is attached to the base.

⚡ ADJUSTING THE GRATE HEIGHT

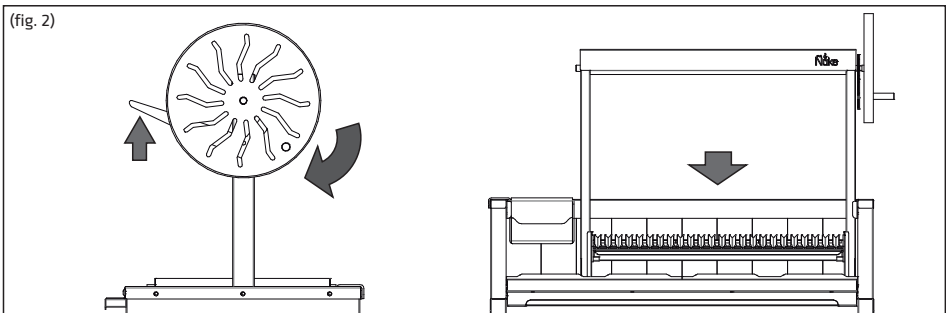
The Santa Maria -style wheel allows for easy raising/lowering of the grates, allowing you to control the cooking temperature. At the desired height, use the locking mechanism to secure the grates. Raise the grates by turning the wheel counter-clockwise (see Fig. 1)

(fig. 1)



Conversely, slowly lower the grates by turning the wheel clockwise (see Fig.2).
WARNING: When releasing the locking mechanism, control the rate of descent to prevent damage to the unit.

(fig. 2)



General instructions



When you first star up your grill, you may notice a burnt paint smell. This is due to the paint curinf process, wich is normal and will rarely recur in the future.



Never use wood that has been contaminated with toxic chemicals, such as pressure treaded lumber or painted wood. Do not burn petroleum-based plastics.

Do not leave grill unattended while in use.



Keep children and pets away from the grill while in use.

Do not touch metal parts of the grill until they have completely cooled after use.



Choose a dry place to store the grill and protect it from rain. At all times, keep the grill on a safe and level surface, and away from combustible materials.


FIRE FOOD TRADITION

WWW.NUKEBBQ.COM