



# FLAMING GRILLS

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THE ULTIMATE  
ARGENTINE GRILL

EST.  2016

SOLD EXCLUSIVELY BY

FLORIDA  
**OUTDOOR**  **KITCHENS**

ONLY THE FINEST  
CRAFTSMANSHIP  
SIMPLE DESIGN

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PRECISION HEAT CONTROL

Flaming Grills celebrates  
the best of wood and  
fire cooking by offering  
a modern commercial  
design on the Argentine  
grilling tradition.



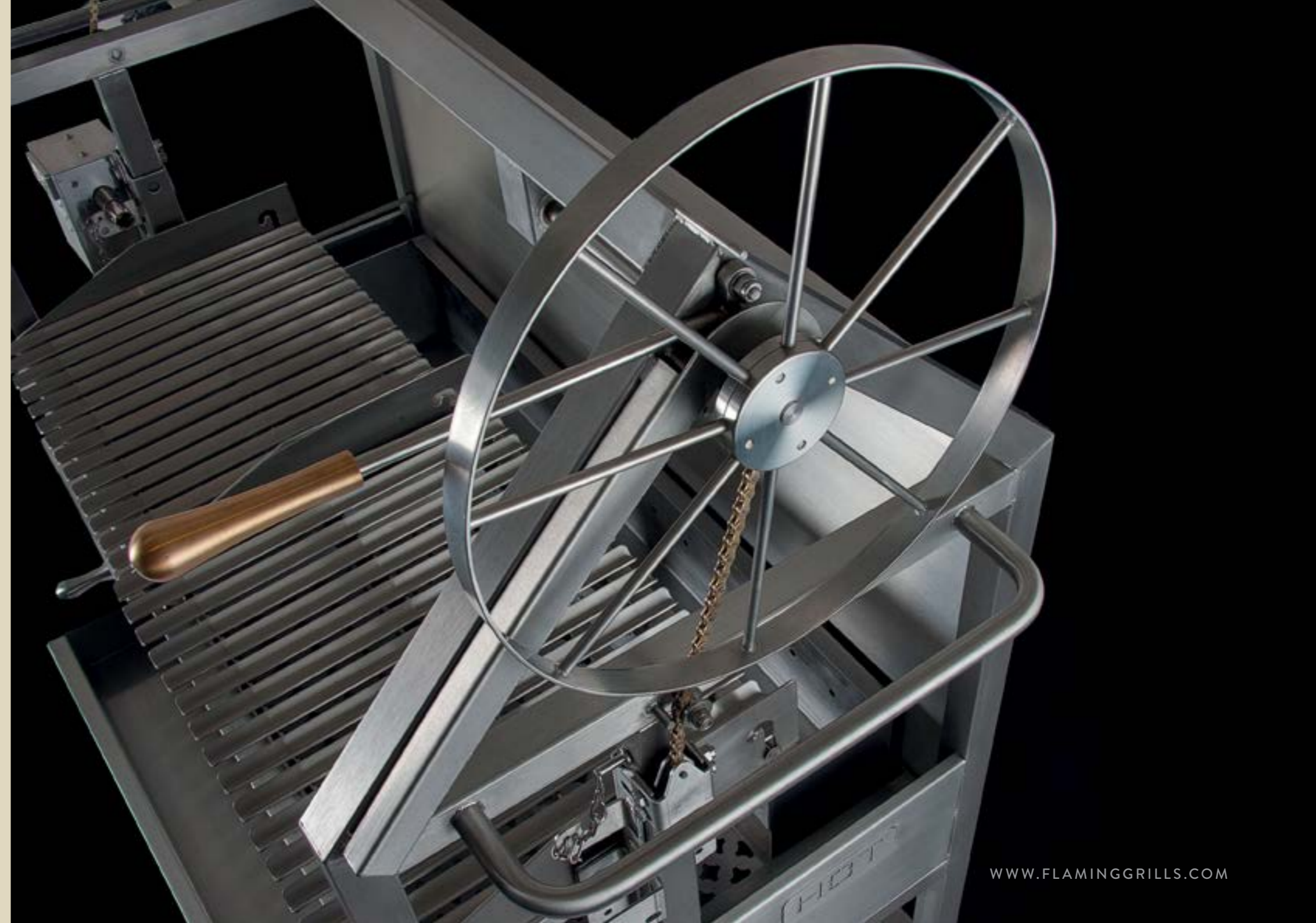




**Our passion is born from our love of authentic fire cooking and from our desire to offer chefs innovation and design to recreate an authentic asado experience.**

Hand built in North Yorkshire, we have designed and built the ultimate wood fired mobile commercial parrilla grill for indoor or outdoor commercial kitchens.

Authentic fire cooking has become an integral part of most commercial kitchens but not all chefs' needs are the same - which is why we also offer a design consultancy service to create bespoke asado grilling stations. So, if you are looking for one or seven fires - Flaming Grills has the engineering and fire expertise to create the ultimate asado grill for you.







We are happiest when we are listening and consulting with chefs, hospitality experts and passionate home cooks, who are looking to design and create an outdoor, alfresco-living kitchen.

We are experts in the world of authentic wood fire and smoke cooking. Our knowledge of fire cooking and understanding of our customers needs, along with chefs requirements for use within commercial kitchens, makes Flaming Grills your go-to authentic wood Grill.

Best of British manufacturing, hand made artisan engineering expertise, our passionate hands-on approach to real Argentine fire cooking and our world wide knowledge of the market - all come together to produce an unbeatable product with on-going customer service and support.

Our famous, bespoke services offer customers and chefs 'hands-on' wood fire cooking, On-site installation and training on our grills, indoor or outdoor installations, fire-cooking recipe development and ongoing technical support.

We want your cooking experiences to be memorable, happy ones !

- Alistair Heelas, Founder

“ AN AUTHENTIC ARGENTINE PARRILLA GRILL IS ONE OF THE GREAT PILLARS OF FIRE COOKING IN THE WORLD AND FLAMING GRILLS IS THE BEST OF THE BEST ”





# THE ART OF ARGENTINE GRILLING



## V-GROOVE GRILL ▷

Another distinctive feature are the V-groove grills. They are designed to channel juices directly into the drip pans and not onto the charcoal. With juices continually falling onto the charcoal, this can cause flare ups which produces uneven cooking and 'dirty' charcoal. V-grooves adds to this grill's incredible heat control and accuracy.



## ◁ FULL LENGTH FIREBOX

An authentic asado is all about wood - as a source of fuel and flavour. Our grill has a full length fire box enabling chefs to produce their own wood ember charcoal efficiently and easily. Light the hard wood, wait for the burn and then distribute the charcoal across the grate, adding more or less to different areas to manage your cooking zones. Simply add new wood to top up and to maintain a constant cooking temperature. Wood is the essential ingredient for all wood, fire and smoke cooking and experimenting with different hard wood flavours adds to a chefs' repertoire of smoky recipes.

## DRIP PAN ▷

A simple but incredibly useful feature. The juices are collected in these pans from the v-groove grill and can be used for basting and seasoning the food. They are removable and easy to clean.



## ◁ ADJUSTABLE HEAT CONTROL

Having the ability to raise and lower the two grills allows chefs to control the distance between the food and the wood ember charcoal. This is a fundamental feature of Argentine grilling and offers chefs a huge spectrum of temperature control allowing more cooking versatility.

## ROTISSERIE ▽

We couldn't design the ultimate Argentine Grill without a heavy duty, load bearing, weather proofed rotisserie. Simply remove the two grills and attach the height adjustable rotisserie and fire way! With a load up to 30kg, spit roasting has entered the commercial kitchen. One or both grills can be removed, so that you can also grill and use the rotisserie at the same time, for great versatility.





# 16 WAYS WE'VE BROUGHT THE ARGENTINE GRILL INTO THE MODERN AGE

## TECHNICAL SPECIFICATION

MADE IN ENGLAND  
ASSEMBLED SIZE & WEIGHT:  
32"D x 68"H x 64"W  
WEIGHT 552 LBS  
WARRANTY: 2 YEARS



**1** Hand welded 304 food grade brushed stainless steel frame/body including the lift system that cranks the cooking surface approx. 16" above the fire.



**2** Tough strong heavy duty CE/NSF approved braked wheels/castors.



**3** Hand Brushed Stainless Steel spoked crank wheels for adjusting grill surface cooking height using a strong chain and cog lifting system.



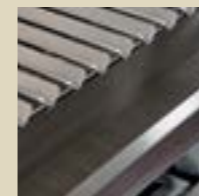
**4** Tempered steel fire grates for high heat & long life and even wood or charcoal burn.



**5** Built in sliding shallow ash drawers for easy emptying/disposal.



**6** V channel grill surfaces for catching meat juices (tilts to gentle 4 degree angle or adjustable to lay flat), removable when using Rotisserie and for easy cleaning.



**7** Basting tray pans for catching concentrated meat juices, for that meaty woody flavour.



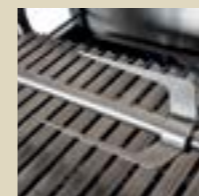
**8** Solid brass handle V channel persuader tool, for scraping and moving meat and juices down the V channels.



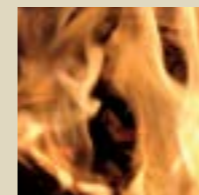
**9** Folding heat shield door with handle, folds down against the grill with laser cut Flaming Grills brand logo.



**10** Double skin pressed and profiled brushed stainless steel rear heat shield with vents.



**11** Heavy duty Rotisserie system, with profile cut stainless steel forks and heavy duty, stainless steel motor spec 220 volt/50-60 herts 30kg load capacity, with single piece high grade heavy walled stainless steel skewer.



**12** Cooking can start once you have a steady flame approx. 30 mins after lighting your fire.



**13** Will burn all hard woods, fruit woods, and charcoal



**14** Cooking/grilling area 3,2ft square per grill, or total of 6ft square both grills. Rotisserie and grill can be used together for more versatility, by removing one of the grill surfaces.



**15** Dedicated full length tempered steel fire box for feeding the Grill with live embers.



**16** Dedicated solid brass handled wood/charcoal rake.

**As with any commercial cooking equipment, chefs demand reliability, durability and efficiency. Flaming Grills has used 21st Century technology, materials and design to ensure chefs can trust and rely on their live fire cooking during service.**





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