

FIRE MADE
ASADO





Designers & makers
of bespoke fire kitchens
and equipment

HANDCRAFTED IN ENGLAND





DESIGNERS & MAKERS

Fire Made was founded in 2016 by Ana Ortiz and Tom Bray.

The pair design and make fire cooking equipment for chefs, restaurants and consumers worldwide, as well as running masterclasses on the art of fire cookery, which always include a delicious feast at the end.

Ana grew up on the Galapagos islands and her earliest memories of fire cooking are with her grandparents. Tom and Ana lived in South America with their daughter where they truly discovered their shared love for cooking asado style.

There is something for everyone in the range depending on what kind of fire cooking you want to achieve – whether that's at home or in the commercial kitchens of chefs such as; Paul Ainsworth, Marcus Wareing, Pip Lacey, Tomos Parry, Adriana Cavita, Andrew Clarke, Thomas Straker, Merlin Labron Johnson, Nicholas Balfe and Jamie Oliver.



**FIRE MADE
ASADO**

For Asado fans who want to take their grilling game to the next level, our range of Asado kit has something for everyone.

From our generous, versatile fire pit which measures 100 x 60cm, to the ultimate set up which offers two interlocking fire pit tables (each with four legs) that join together to give you a large cooking space of 128cm x 140cm. There is a 150cm Asado cross at every corner, letting you grill up to four whole lambs or pigs at once. It's everything any budding Asado caterer could need.





FIRE MADE ASADO

ARGENTINIAN COOKING

Build your own Argentinian kitchen.

Our Fire Pit is the basis of our Asado set up, we've created this version with detachable legs, making it easy for you to take the outdoor cooking experience with you wherever you go.

Add our handcrafted Asado Cross for the complete Argentinian experience.

Asado Fire Pit

Perfect for camping trips and chilled afternoons outdoors, our fire pit safely contains the flames so you can soak up the atmosphere and get stuck in to grilling some delicious meat. Our fire pit measures 100 x 60cm with 35cm detachable legs.

The integrated stand which holds an asado cross has many different angles to give you complete control over what and how you are cooking.







ASSEMBLY GUIDE

Your Asado Grill comes in 2 sections with the legs tucked under the base.

Separate both sections of the grill from the packaging.

On a soft surface like cardboard or grass, flip each section over to loosen the 8mm allen bolts holding the legs in.

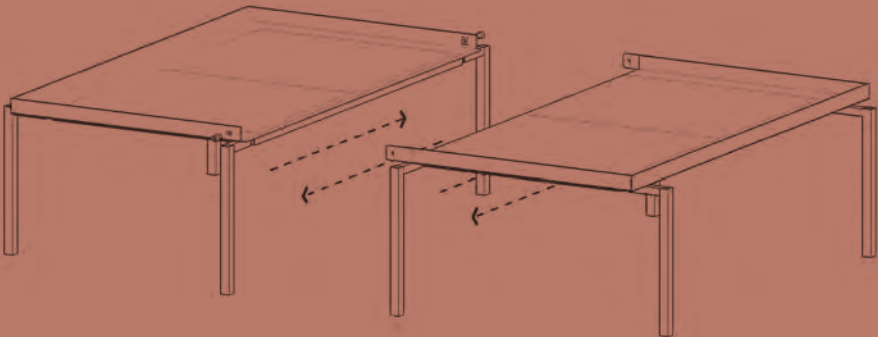
Turn the legs outwards to stand each section upright.

Swap the legs on the open side of each section to ensure the flat part of the leg is facing inwards. See arrows on drawing.

To fit both parts together, take out the 2 bolts on one of the sections.

Pull both sections together, one half of the pit has a lip, this goes on top of the other one.

Then align the bolts and start your Argentinian cooking experience.



CARING FOR YOUR GRILL

Thank you for choosing a Fire Made product, your grill will last a lifetime, if you show it some love now and then.

Fire Made offers a wide range of products to enable all of us to cook over fire at home. The range includes everything you might need from Asado Crosses, Grills and Chapas to Portico set ups and cooking accessories. Everything is available online for worldwide delivery.

All our grills are handcrafted from steel and without proper maintenance steel will go rusty, especially if you leave your grill outdoors or don't use it for long periods of time. Before use, we recommend that you wipe over all the surfaces of your grill with a high temperature cooking oil, such as vegetable oil. This will season the grill with heat from the fire. Repeat when it looks dry or before storing.

Grill trays and chapas require a thicker coating of oil to get a good non-stick surface. Apply a thin coat of food safe cooking oil to the surface and heat until the oil smokes and the surface darkens and goes dry if the surface is tacky it needs to be heated further. We recommend repeating this process four times on first use. For optimal results get into the habit of seasoning the surfaces each time you use your grill - it only takes a few minutes.

FUEL FOR YOUR GRILL

Fuel is the most important factor when cooking over fire.

Different kinds of wood add a distinct taste and texture to your cooking.

We love cooking over wood, but you can always combine wood with charcoal when grilling. You can place the wood either directly on the charcoal or off to the side. When placed directly on the charcoal, wood will burn hotter and faster. When placed off to the side of the charcoal, wood will burn more slowly and at a lower temperature. You can use this combination to achieve a delicate balance that offers the benefits of both worlds.

Types of Wood

Kiln dried hard woods are best as they are dense and have a lot of energy to burn and will produce more heat than soft woods. Avoid using sappy woods and soft woods like pine as they tend to produce creosote which can build up in your burner and oven.

Size

Smaller is better, we recommend using small pieces of kindling at 140mm by 20-50mm by 20-50mm.

Moisture Content

16% is the optimum moisture level for your wood, but anywhere between 10-20% is good.

Woods To Use

ASH

Burns quickly and produces a light smoked flavour that is quite distinctive. It is great for poultry and seafood.

ALDER

A delicate flavour with a hint of sweetness. Great for all fish, seafood, light meat game birds and vegetables.

DAK

Probably the best known wood and the most common wood used for smoking in the UK. It produces a heavy flavour and is best suited for red meat and game when a stronger flavour is required.

BEECH

A mild wood with a slightly nutty flavour. Another good choice for fish and poultry and also pork, ham and sausages.

HICKORY

A strong flavour but not as bitter as other strong flavoured woods like oak. It is a good choice for ribs, pork and oily fish.

FRUIT WOOD

Slightly sweeter flavour, a good all-rounder that is excellent for fish, beef, poultry and pork

Woods Not To Use

Pine, Fir, Cedar, Redwood, Spruce, Fatwood, Processed woods (eg painted or stained wood), Sappy wood.

FIRE MADE ASADO

ACCESSORIES

Take your Asado cooking to the next level with our range of custom Fire Made accessories.

Asado Cross

The complete Argentinian experience, designed for cooking large or whole cuts of meat. Our Asado Cross is 150cm long with a point at one end.

Asado Stand

The stand allows you to raise and lower the height of your meat over the fire, so you can grill to perfection.

Spit Upright and Hanging Bar

A convenient way to grill meat, either by hanging it over the fire or using it as a spit for a whole lamb or pig. The spit stands upright at 165cm but lowers to 140cm when set inside your Asado Pit.



For orders visit our website.
For bespoke enquiries contact
tom@firemade.co.uk

A handwritten signature in black ink that reads "Tom". The letters are fluid and connected, with a prominent flourish on the 'T'.

[@firemadeuk](#)

A handwritten signature in black ink that reads "Ana". The letters are fluid and connected, with a prominent flourish on the 'A'.

[@anaortiz_chef](#)

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