

FIRE MADE
BESPOKE PROJECTS





Designers & makers
of bespoke fire kitchens
and equipment

HANDCRAFTED IN ENGLAND





BESPOKE PROJECTS

“ Thank you for this amazing setup!
The best in the game! We're so
happy and excited for all the live
fire cooking to start on our grill. ”

Burnt Smokehouse, London

All Fire Made Grills are designed and handcrafted by us, in our Somerset workshop. So, we can create bespoke, one-off grills for our commercial, restaurant and domestic customers.

From bespoke fitted restaurant grills to impressive freestanding grills, the design ideas are endless, so please get in touch and we can develop a project that meets your needs.

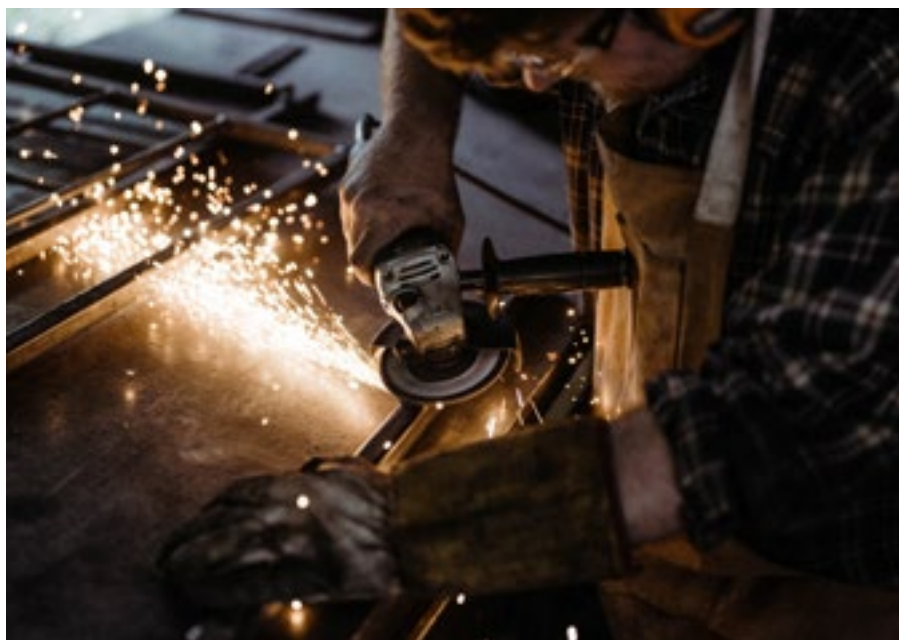
CRAFTED IN ENGLAND

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.







Electrolux

BESPOKE PROJECTS

NO 038

CLIENT /

Cotswold Guy - Gaginwell site

PROJECT /

200 x 75cm commercial Portico Grill with 100cm rotisserie section,
3 spits driven by one motor under the base. Cantilever grill layout.
Fully brick lined.



@thecotswoldguy



BESPOKE PROJECTS

Nº 045

CLIENT /

Abbey Inn - Byland

PROJECT /

80 x 60cm commercial Portico table top set up with sliding grills.



@abbeyinnbyland



BESPOKE PROJECTS

Nº 095

CLIENT /

Burnt London - Leyton Midland Rd

PROJECT /

180 x 80cm commercial Portico cantilever grill, with bespoke plancha section, 10mm plate, drip tray.



@burnt.smokehouse



BESPOKE PROJECTS

NO 159

CLIENT /

The Parakeet - Kentish Town

PROJECT /

150 x 65cm commercial Portico cantilever grill layout with
50cm yakatori section.



@the_parakeet



BESPOKE PROJECTS

NO 188

CLIENT /

Harbour House - Flushing

PROJECT /

185 x 75cm, 3 section commercial Portico cantilver grill set up.
Designed to allow for optimal heat retention. Sectioned cooking
for shell fish and meats.



@harbourhouseflushing



BESPOKE PROJECTS

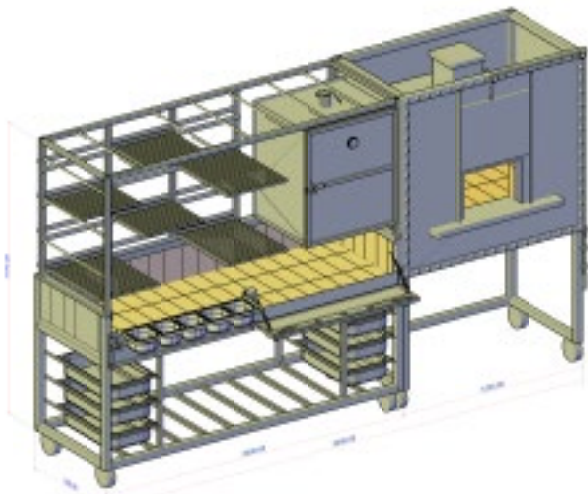
NO 194

CLIENT /

Beastalis Meats - Athens

PROJECT /

320 x 70cm, commercial Portico built in 2 sections. 200cm cantilver set up with floating smoker, 120cm section of wood oven with counterweight door.



@beastalis_



BESPOKE PROJECTS

NO 197

CLIENT /

Star & Garter - Falmouth

PROJECT /

100 x 70cm commercial Portico sliding grill set up.

@StarandGarterFalmouth



BESPOKE PROJECTS

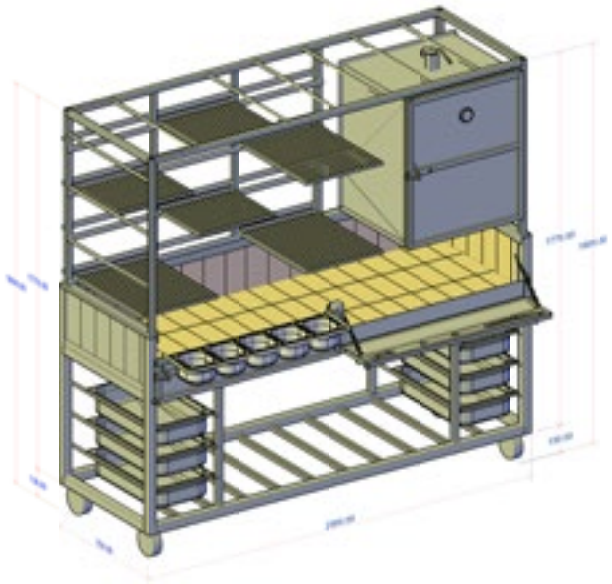
NO 208

CLIENT /

Hart Street Tavern - Henley on Thames

PROJECT /

200cm commercial Portico cantilever set up with floating smoker. Fully brick lined.



@hartstreettavern



BESPOKE PROJECTS

NO 214

CLIENT /

Firebird - London

PROJECT /

1200 x 600mm commercial Portico Grill base with rack for log store, 1x gastro rack sections, front pull down door, 1/9 gastro pan holder, fully brick lined, 3x 400 cantilever grill sections with 4 grill castors.

▣▣ It was a pleasure to work with Tom on crafting the grill, and what we wanted to achieve is restaurant quality of the kit but with that authentic rustic look. We believe that the unique design of the grill helps us to create truly unique and thrilling food every day, which is perfectly charred with a touch of smokiness. ▣▣

@firebird.london



BESPOKE PROJECTS

NO 214

CLIENT /

Acme Fire Cult - Dalston

PROJECT /

2200x900, commercial Portico hanging frame set up with hanging resting grills and yakatori section. Fully brick lined.

@acmefirecult

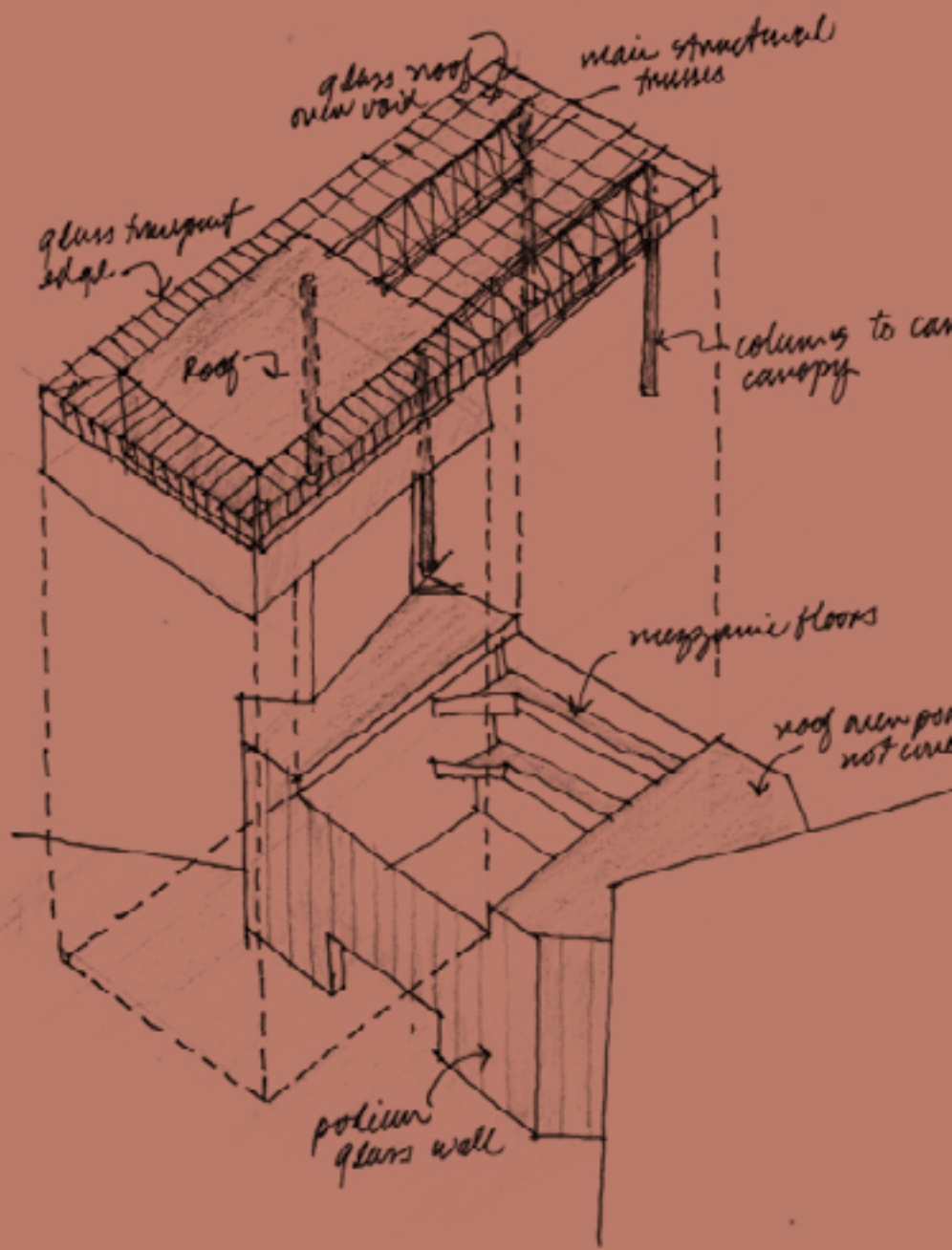


THE PROCESS

- 1 Initial enquiry (see our online form at firemade.co.uk/bespoke).
- 2 Call arranged between design team and client, to discuss the brief.
- 3 Fire Made design process - starts with hand drawn sketches and quotation sent to client.
- 4 Fire Made review process - client feedback and final designs are developed. A deposit is payable upon approval of final designs.
- 5 Fire Made CAD process - client approval of CAD drawing and final measurements confirmed.
- 6 Your project will be handcrafted in our Somerset workshop and an installation date is agreed.
- 7 Your project is installed by our team.
We can also offer (on / off-site) grill training (if required).



If you have a project in mind, please scan here or visit firemade.co.uk/bespoke







BESPOKE BRANDS

▣▣ Fire Made have provided a wide range of quality cooking gear for us over the years, and we've certainly put it to the test. Being so expertly crafted, it's gone the distance, and has never let us down. Looks bloody lovely too. ▣▣

Kitchen Garden Co

HOLM

GORDON
RAMSAY

CAVITA



LOST
VILLAGE

HECKFIELD
PLACE

Jamie
Oliver



taste



PTHOUSE
KITCHEN GARDEN
RESTAURANT • BAR • CATERING

Paul Ainsworth

ANI
MO.

CHEFS
ON FIRE
FOOD • FUEL • MUSIC

PIPERS FARM



bottle & glass
INN

BOYS
HALL
RESTAURANT & BAR



SAVOY GRILL
GORDON RAMSAY

Chiltern
FIREHOUSE

hicce



ROTH
BAR & GRILL

STAR & GARTER

Fire Made are proud to supply fire kitchens and equipment to the best brands in the world.

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 cursive and fluid, with a long horizontal stroke at the top of the "T".

[@firemadeuk](#)

A handwritten signature in black ink that reads "Ana". The letters are cursive and elegant, with a long, sweeping tail on the "a".

[@anaortiz_chef](#)

firemade.co.uk



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