

**FIRE MADE
GRILL BAG**





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 GRILL BAG



A Fire Made x Billy Tannery collaboration. Enjoy cooking over fire in any location, the Fire Made Grill Bag is perfect for camping trips, foraging expeditions or simply BBQing on the beach. The grill is designed with short legs to reduce weight and the need for large fires to cook on. The grill bars are also built close together to allow you to cook more delicate food as well as bigger cuts, making it versatile for all occasions. The bag is made with fallow leather and lined in a heavy-duty waxed cotton. Cowhide handles provide added strength to carry the grill and everything you might need to use it. The leather is vegetable tanned and has no artificial coating, so each bag displays unique, wild scars and markings.





FIRE MADE GRILL BAG

WHAT'S IN THE BOX

1x Grill

Free standing blackened steel grill (40 x 30cm)

1x Leather Bag

Vegetable tanned, fallow leather bag, lined in a heavy-duty waxed cotton with two large pockets for your cooking accessories







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.

CARING FOR YOUR BAG

Clean off any spillages with a dry cloth and avoid cleaning detergents as they will dry out the leather. If after lots of use you do notice a slight dryness, you should condition your leather using a natural leather cream. Always test on a discreet area first to see if you are happy with the result and be careful not to coat the stitching.

Much like your skin, lighter shades of leather will darken quickly in bright light, so if you want to keep your grill bag in top condition, try to avoid leaving it in the sun for long periods.

As we have avoided using any artificial coatings, our leather is not totally waterproof, but if you are caught in a rain shower and see dark streaks on the leather, don't worry, simply let the leather dry naturally then polish gently with a dry cloth. Never dry your grill bag quickly with artificial heat, as it will cause the leather to dry out.

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.





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 loop at the end of the "m".

[@firemadeuk](#)

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

[@anaortiz_chef](#)

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